

Curriculum Map

Grade: 9-12 Subject: ADVANCED NUTRITION AND WELLNESS

Building: MHS Teacher: Shelley Ray

	Quarter 1	Quarter 2	Quarter 3	Quarter 4
<u>Essential Questions</u>	How do I press sugar? What is Royal Icing?	How can I make pastry? How does bread rise?	How do I plan a meal? What is meal appeal? What's your beef? What is the other white meat?	What can I do with leftovers?
Content in terms of essential concepts and topics	Basic cake decorating techniques Royal Icing	Two crust fruit pies Yeast breads	Menu planning Meal appeal Poultry Beef cuts Beef cookery Pork cuts Pork cookery	Turkey Casseroles Cream pies Panda bears
<u>Standards/skills</u> (i.e., processes and skills emphasized— State Academic Standards, and MCSC skills)	1.3 4.2	1.3 4.2	1.3 2.1 2.6 3.2 3.4 3.5 4.2	1.3 2.6 4.2
Products/Assessments It is assumed that students will be assessed with traditional tests.	Pressed Sugar Egg Royal Icing Projects	Lab grades Two crust fruit pie Cinnamon rolls Yeast rolls	Lab grades Meat cookery demonstration	Lab grades Decorated Panda Bear
Resources: Indiana Family and Consumer Sciences Education Academic Standards; Text: Food For Today, ninth edition	(Best Practice) Project-based learning	(Best Practice) Rule of 3-4-5 Emphasis on hands-on involvement	(Best Practice) Focus on practical problem solving skills	(Best Practice) Lecture Burst Activities that carry into family settings