



Food *for* Today

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STANDARDS	PAGE REFERENCES
Unit 1: Nutrition and Weight Control	
1.1 Define terms related to nutrition and weight control	Student Edition: 134-142 <i>Chapter Review & Applications</i> 145 (#1)
1.2 Describe psychological, physiological and environmental reasons for eating	Student Edition: 7-10, 196-200 <i>Chapter Review & Applications</i> 205 (#2, #7) <i>Foods Lab</i> 14 Teacher Wraparound Edition: CT 197; DS 196; RS 7
1.3 Describe the effects of nutrition on health and body mass	Student Edition: 6, 150-158 <i>Chapter Review & Applications</i> 13 (#6) <i>Thematic Project</i> 190-191 Teacher Wraparound Edition: RS 153; SP 154

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1.4 Identify food related health problems	Student Edition: 150, 164-170 <i>Chapter Review & Applications</i> 171 (#1) Teacher Wraparound Edition: SP 167; UA 167; WS 169
1.5 Name unhealthy diet practices	Student Edition: 150, 154, 156-157, 168-169 <i>Chapter Review & Applications</i> 160 (#12, #15) <i>Nutrition Check</i> 151 Teacher Wraparound Edition: CT 157; RS 157
1.6 Define basic nutrient groups and their sources and functions	Student Edition: 76-82, 88-96, 135-137 Teacher Wraparound Edition: DS 76; RS 88, 89; SP 79, 136; WS 91
1.7 Explain MyPyramid including divisions, physical activity, recommended serving allowances	Student Edition: 134-139 <i>Chapter Review & Applications</i> 145 (#3), 146 (#11) <i>Food Lab</i> 146 Teacher Wraparound Edition: SP 136; UA 134
1.8 Name careers related to nutrition and weight control	Student Edition: 10 <i>Careers in Food</i> 10, 49, 123, 156 Teacher Wraparound Edition: CT 10
Unit 2: The Food Consumer	
2.1 Define terms related to the food consumer	Student Edition: 238-250 <i>Chapter Review & Applications</i> 251 (#1) Teacher Wraparound Edition: RS 244; SP 246
2.2 Identify resources to consider in planning meals	Student Edition: 222-232 Teacher Wraparound Edition: CT 227, 230; DS 222; RS 223, 231; WS 227

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2.3 List considerations in appealing and nutritious meals	Student Edition: 229-230 <i>Chapter Review & Applications</i> 233 (#5) Teacher Wraparound Edition: DC 221; UA 229
2.4 Describe shopping strategies for making informed food purchases	Student Edition: 223-224, 238-250 <i>Be a Smart Consumer</i> 239 <i>Chapter Review & Applications</i> 252 (#13) <i>Kitchen Math</i> 224, 245 <i>Technology for Tomorrow</i> 240 Teacher Wraparound Edition: SP 224, 241, 243, 245, 246
2.5 Name government agencies that regulate food safety	Student Edition: 295-298 <i>Be a Smart Consumer</i> 296 <i>Careers in Food</i> 290 <i>Nutrition Check</i> 249 Teacher Wraparound Edition: CL 298; RS 296, 298
Unit 3: Food/Technology	
3.1 Define terms related to food technology	Student Edition: 6-7, 21, 44-50 <i>Chapter Review & Applications</i> 51 (#1) Teacher Wraparound Edition: SP 46; UA 44
3.2 Discuss effects of technology on food and nutrition	Student Edition: 6-7, 21, 44-50 <i>Chapter Review & Applications</i> 51 (#3) <i>Technology for Tomorrow</i> 9, 22, 165, 215, 518, 659 <i>Writing Activity</i> 42 Teacher Wraparound Edition: CL 50; DS 44

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3.3 State current issues and trends in food technology	Student Edition: 44-50, 296-297 <i>Be a Smart Consumer</i> 582 <i>Chapter Review & Applications</i> 51 (#8) <i>Safety Matters</i> 520, 578 <i>Science in Action</i> 48 <i>Technology for Tomorrow</i> 9, 414, 571 Teacher Wraparound Edition: CT 45, 47; WS 297
3.4 Explain use of the computer in food buying, menu planning, nutritional analysis, and other food related areas	Student Edition: 50, 143 <i>Chapter Review & Applications</i> 51 (#5), 146 (#13), 252 (#13), 790 (#13) <i>Technology for Tomorrow</i> 142, 240 Teacher Wraparound Edition: TT 142, 240
3.5 State purposes of food additives	Student Edition: 32-33, 295-296 Teacher Wraparound Edition: SP 32, 33
3.6 Compare advantages and disadvantages of convenience foods	Student Edition: 226-228, 441-442, 463-464, 477, 539, 634 <i>Be a Smart Consumer</i> 226 <i>Chapter Review & Applications</i> 233 (#4) <i>Food Lab</i> 234 (#11) <i>Nutrition Check</i> 226 Teacher Wraparound Edition: SP 226
3.7 Describe environmental concerns as the result of food technology	Student Edition: 46-47, 342-348 <i>Safety Matters</i> 344 <i>Science in Action</i> 48 <i>Technology for Tomorrow</i> 571 Teacher Wraparound Edition: CT 47; SP 47; UA 343

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Unit 4: Kitchen Organization	
4.1 Define terms related to kitchen organization	Student Edition: 316-319 <i>Chapter Review & Applications</i> 337 (#1, #2), 338 (#15) <i>Writing Activity</i> 314 Teacher Wraparound Edition: DS 316
4.2 Describe kitchen work centers	Student Edition: 316 <i>Food Lab</i> 338
4.3 Identify types of kitchen floor plans	Student Edition: 316-317 <i>Chapter Review & Applications</i> 338 (#15) Teacher Wraparound Edition: UA 316
4.4 Explain the purpose of the work triangle	Student Edition: 316-317 <i>Chapter Review & Applications</i> 337 (#2) Teacher Wraparound Edition: UA 316
4.5 Name principles of kitchen storage	Student Edition: 285-288, 316, 318 <i>Chapter Review & Applications</i> 301 (#18) Teacher Wraparound Edition: UA 288
Unit 5: Kitchen Appliances	
5.1 Define terms related to kitchen appliances	Student Edition: 322-325 <i>Chapter Review & Applications</i> 337 (#1) Teacher Wraparound Edition: RS 324; SP 323; UA 324
5.2 Describe selection, use, and care of large and small kitchen appliances	Student Edition: 320-321, 322, 343 <i>Chapter Review & Application</i> 338 (#13), 339 (#19) Teacher Wraparound Edition: CT 320; SP 321; UA 320, 321

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5.3 Describe trends in kitchen appliances	Student Edition: 21, 320, 343 <i>Technology for Tomorrow</i> 222, 407, 602, 659 Teacher Wraparound Edition: CT 320
5.4 State ways to conserve resources in the kitchen	Student Edition: 320, 341-348 <i>Be A Smart Consumer</i> 348 <i>Chapter Review & Applications</i> 350 (#12) <i>Foods Lab</i> 350 Teacher Wraparound Edition: GP 344; RS 343; SP 345; UA 343
5.5 Discuss effect of technology in kitchen equipment	Student Edition: 21, 222, 322-325 <i>Technology for Tomorrow</i> 22, 222, 331, 375, 407, 602 Teacher Wraparound Edition: ETP 21; WS 222, 331
Unit 6: Safety and Sanitation	
6.1 Define terms related to safety and sanitation	Student Edition: 208-295, 304-310 <i>Chapter Review & Applications</i> 299 (#1), 311 (#1) Teacher Wraparound Edition: SP 284, 292; UA 286
6.2 Describe food preparation, preservation, serving, and storage techniques that prevent food poisoning	Student Edition: 31-34, 280-295 <i>Chapter Review & Applications</i> 300 (#15) <i>Thematic Project</i> 352-353 Teacher Wraparound Edition: RS 284; SP 32, 282, 283; WS 280
6.3 Differentiate between food borne illnesses and the definition for each	Student Edition: 280, 281 <i>Chapter Review & Applications</i> 299 (#2) Teacher Wraparound Edition: RS 280

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6.4 State safety precautions to follow in the kitchen	Student Edition: 304-309 <i>Food Lab</i> 312 <i>Thematic Project</i> 352-353 Teacher Wraparound Edition: CS 304; CT 308; RS 304; UA 304, 309; WS 305
6.5 Explain basic first aid procedures	Student Edition: 309-310 <i>Chapter Review & Applications</i> 311 (#7), 312 (#13) Teacher Wraparound Edition: CL 310
Unit 7: Food Service and Etiquette	
7.1 Define terms related to serving and eating food at home and away from home	Student Edition: 256-270 <i>Chapter Review & Applications</i> 271 (#1) Teacher Wraparound Edition: UA 256
7.2 Describe table appointments	Student Edition: 256 Teacher Wraparound Edition: BRA 255; RS 257
7.3 Explain principles of table setting	Student Edition: 257-258 Teacher Wraparound Edition: WS 258
7.4 Discuss types of meal service	Student Edition: 258-260 Teacher Wraparound Edition: RS 258; SP 259; UA 260
7.5 Describe proper manners for serving, eating, and clearing meals	Student Edition: 258-259, 265-267 Teacher Wraparound Edition: SP 266

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7.6 Name guidelines for ordering, tipping, and paying in a restaurant	Student Edition: 268-269 <i>Chapter Review & Applications</i> 272 (#15) <i>Kitchen Math</i> 268 <i>Writing Activity</i> 254 Teacher Wraparound Edition: CT 269; UA 268
Unit 8: Food Preparation	
8.1 Define terms related to food preparation	Student Edition: 375-380 <i>Chapter Review & Applications</i> 382 (#13) Teacher Wraparound Edition: CT 377; SP 376; UA 379
8.2 Identify food preparation tools and equipment	Student Edition: 322-336 <i>Chapter Review & Application</i> 338 (#12, #13) <i>Technology for Tomorrow</i> 331, 375 Teacher Wraparound Edition: RS 328, 335; SP 325, 329, 332, 333; WS 331
8.3 Explain measuring techniques and equipment	Student Edition: 372-374 <i>Be a Smart Consumer</i> 373 <i>Chapter Review & Applications</i> 382 (#12) Teacher Wraparound Edition: DS 372; RS 373; UA 373
8.4 List abbreviations and equivalent measures commonly used in recipes	Student Edition: 359-361 <i>Chapter Review & Applications</i> 369 (#17) Teacher Wraparound Edition: SP 360, 361; WS 359
8.5 List steps in using a recipe	Student Edition: 358, 404 Teacher Wraparound Edition: UA 358

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<p>8.6 Describe preparation of the following foods:</p> <ul style="list-style-type: none"> • appetizers • beverages • casseroles • dairy products • desserts • egg • fish • fruits • garnishes • grain products • meat • poultry • quick breads • salads • sandwiches • sauces • soups • vegetables • yeast 	<p>Student Edition: 420-421, 439-444, 458-464, 478-480, 508-510, 519-528, 541-544, 553-556, 568-572, 578, 582-586, 596-604, 610-616, 626-628, 634-644, 668-676 <i>Food Lab</i> 446, 466, 482, 512, 530, 546, 558, 574, 588, 606, 618, 646, 678 <i>Thematic Project</i> 590-591, 706-707</p> <p>Teacher Wraparound Edition: CT 443; RS 542, 569; WS 460, 479, 509</p>