



Food *for* Today

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CORRELATION TO ALABAMA COURSE OF STUDY

STANDARDS	PAGE REFERENCES
Food and Nutrition	
Food	
Students will:	
<p>1. Analyze national and international food production and distribution systems to determine the influence of each on the food supply.</p>	<p>Student Edition: 31-34, 34-36, 37, 37-38 <i>Critical Thinking</i> 39 <i>Review Key Concepts</i> 39 #3-#6 Teacher Wraparound Edition: RS 31, 34, 35</p>
<p>2. Explain how food choices and food production are influenced by psychological, social, cultural, nutritional, economical, global, environmental, geographical, and technological factors.</p>	<p>Student Edition: 7-10, 18, 19-21, 22, 23-24, 31-34, 34-36, 37, 37-38, 60-63, 196-197, 198-200 <i>Critical Thinking</i> 25 #10 <i>Review & Applications</i> 26 #12, #16 <i>Review Key Concepts</i> 25 Teacher Wraparound Edition: CT 196, 197; DS 6, 18, 24; RS 7, 18, 24; SP 8, 20</p>

STANDARDS	PAGE REFERENCES
3. Interpret legislation and regulations related to food production and consumption.	Student Edition: 295-298 Teacher Wraparound Edition: C 298; RS 298
Nutrition	
4. Determine nutritional and fitness needs of individuals and families across the life span.	Student Edition: 60-63, 164-165, 165-166, 166-168, 176-179, 180-181, 182-183, 183-184, 185-186 <i>Critical Thinking</i> 71 #9-#10, 171 #6-#9, 187 <i>Review Key Concepts</i> 171 #2-#4, 187 #3, #6, #7 Teacher Wraparound Edition: AL 60; CT 61, 166, 177; DS 60, 176; Q 168 #2; RS 181; SP 62, 167; UA 167; WS 166
5. Analyze nutritional standards in planning recipes and menus to meet nutritional needs of individuals across the life span. Examples: Dietary Guidelines for Americans, Food Guide Pyramid	Student Edition: 61-63, 134, 134-140, 176, 176-179, 180-181, 182-183, 183-184, 185-186 <i>Critical Thinking</i> 145 #7-#8, 187 #9-#10 <i>Review Key Concepts</i> 145 #2-#3, 187 #6-#7 Teacher Wraparound Edition: CT 61, 134, 139, 177, 185; RS 135, 184; SP 62; WS 138
6. Evaluate the impact of diet fads, food addictions, and eating disorders on fitness and wellness.	Student Edition: 156-157, 168-170 <i>Critical Thinking</i> 171 #10 <i>Review Key Concepts</i> 171 #5 Teacher Wraparound Edition: CT 157; RS 157, 169, 170; WS 169
7. Describe the impact of daily food choices on health and wellness.	Student Edition: 134-140, 150, 151-153, 168-170, 176-179, 180-181, 182-183, 183-184, 185-186, 202-204, 212, 212-215 <i>Critical Thinking</i> 159 #9, 171 #6, 217 #9 <i>Review & Applications</i> 160 #11 Teacher Wraparound Edition: CT 203
8. Determine current trends and issues in health, wellness, and nutrition.	Student Edition: 44-47, 48-49, 60-61, 68-70, 164-165, 165-166, 166-168, 168-170, 196-197, 198-200, 200-202 <i>Critical Thinking</i> 51 #9 <i>Review Key Concepts</i> 205 Teacher Wraparound Edition: CT 45, 197; WS 166, 169

STANDARDS		PAGE REFERENCES
Meal Management and Service		
9.	<p>Prepare a nutritious menu.</p> <ul style="list-style-type: none"> Interpreting recipes in food production Demonstrating safe and correct use of equipment Practicing food safety in food production, handling, service, and storage Using correct hygiene and health procedures Organizing kitchen space Demonstrating a variety of creative food presentation techniques 	<p>Student Edition: 281-283, 284-285, 285-290, 291-295, 295-298, 372-374, 375-376</p> <p><i>Critical Thinking</i> 299 #8-#9 <i>Foods Lab</i> 382, 446, 466, 482, 530, 630, 704 <i>Review & Applications</i> 300 #12, #15, 383 #19 <i>Review Key Concepts</i> 299 #3-#6</p> <p>Teacher Wraparound Edition: RS 284; SP 282, 283, 284, 285, 292, 293, 375; UA 373, 421; WS 281, 286</p>
10.	<p>Compare the cost and nutritive value of preparing food at home versus purchasing fast foods.</p> <ul style="list-style-type: none"> Describing savings through bulk food purchasing 	<p>Student Edition: 200-202</p> <p><i>Critical Thinking</i> 205 #9 <i>Review Key Concepts</i> 205 #4</p> <p>Teacher Wraparound Edition: RS 201; WS 202</p>
11.	<p>Apply management principles when planning, purchasing, preparing, storing, and serving food.</p>	<p>Student Edition: 11-12, 223-225, 238-240, 240-241, 241-244, 245-250, 258-264, 281-283, 284-285, 285-290, 291-295, 295-298</p> <p><i>Review & Applications</i> 300 #12, #15 <i>Review Key Concepts</i> 233, 251, 299 #3-#6</p> <p>Teacher Wraparound Edition: CT 289; RS 231; SP 228, 283, 284, 285, 287, 293; UA 223; WS 286</p>
12.	<p>Judge the quality of prepared food.</p>	<p>Student Edition: <i>Foods Lab</i> 272, 368, 382, 400, 446, 482, 498, 512, 530, 546, 574, 588, 606, 618, 630, 646, 678, 692, 704, 732, 752, 790</p>
13.	<p>Demonstrate etiquette, manners, and proper table settings for various occasions.</p>	<p>Student Edition: 257-258, 258-264, 264-265, 265-267, 269-270</p> <p><i>Review & Applications</i> 272 #15 <i>Review Key Concepts</i> 271 #3-#6</p> <p>Teacher Wraparound Edition: RS 258; SP 259, 266; WS 258</p>

STANDARDS		PAGE REFERENCES
Cuisine		
14.	Analyze recipes and menus from other countries for nutritional values.	<p>Foods from regions of many countries around the world are described and recipes are given in the following references:</p> <p>Student Edition: 716-718, 724-729, 729-730, 736-741, 742-743, 744-749, 759-761, 761-762, 768-770, 770-775, 775-776, 782-785, 786, 787-788 <i>Critical Thinking</i> 719 #8-#10 <i>Recipes</i> 718, 730, 750, 762, 776, 778 <i>Review Key Concepts</i> 719 #3</p> <p>Teacher Wraparound Edition: CT 744, 748, 772; UA 717; WS 717, 724, 726, 738</p>
15.	Demonstrate food preparation techniques used in national and international cuisines.	<p>Student Edition: 372-374, 375-376, 388-390, 391-392, 393-394, 394-398 <i>Foods Lab</i> 312, 400, 466, 482, 530, 546, 630, 704, 732, 752, 764 <i>Review & Applications</i> 383 #19</p> <p>Teacher Wraparound Edition: SP D 394; UA 386</p>
Special Occasions		
16.	<p>Demonstrate food preparation techniques required when preparing food for special occasions.</p> <ul style="list-style-type: none"> Analyzing methods of serving food for special occasions <p>Examples: receptions, luncheons, buffets</p>	<p>Student Edition: 258-264, 264-265</p> <p>Teacher Wraparound Edition: SP 259, 260; UA 260</p>
17.	Demonstrate a variety of creative food presentation techniques.	<p>Student Edition: 258-264, 420-421 <i>Foods Lab</i> 272</p> <p>Teacher Wraparound Edition: UA 421</p>

STANDARDS	PAGE REFERENCES
Technology and Careers	
18. Determine the impact of technology on food production, choices, and nutrition. Examples: biotechnology, hormone injection	Student Edition: 44, 44-47, 48-49, 50 <i>Critical Thinking</i> 51 #7-#9 <i>Review & Applications</i> 52 #13, #15 <i>Review Key Concepts</i> 51 Teacher Wraparound Edition: CT 45, 47; RS 44; SP 47; WS 48
19. Identify careers and entrepreneurial opportunities in the field of food and nutrition.	Student Edition: <i>Careers in Food</i> 10, 49, 90, 156, 184, 229, 263, 290, 346, 364, 397, 421, 460, 489, 523, 539, 599, 623, 697, 759, 784 Teacher Wraparound Edition: CT 10; RS 697; UA 290