

**G L E N C O E**

**Correlation**

**Food for Today**

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Florida  
Principles of Food Preparation  
Grades 9 - 12

**CORRELATION  
FLORIDA DEPARTMENT OF EDUCATION  
COURSE DESCRIPTION**

**SUBJECT:** Family and Consumer Sciences  
**COURSE NAME:** Principles of Food Preparation  
**SUBMISSION TITLE:** Food for Today © 2006  
**PUBLISHER:** Glencoe/McGraw-Hill  
**GRADE(S):** 9-12

**COURSE CODE NUMBER:** 8500390

| OUTCOME NUMBER | BENCHMARK NUMBER | INTENDED OUTCOME/BENCHMARK DESCRIPTION   | PAGE(S) OR LOCATION(S) WHERE TAUGHT IN MAJOR TOOL   | I/M* |
|----------------|------------------|--|---|------|
| <b>1</b>       |                  | <b>EXPLAIN PRINCIPLES OF FOOD PREPARATION</b>  |   |      |
| 1.01           |                  | Analyze the scientific basis for changes in food during preparation, to include protein, starch, fiber, sugars, fats, vitamins and minerals. | <b>SE:</b> 92-94, 422, 424, 429, 440, 447, 456, 461, 466, 484, 485, 486, 489, 494, 505, 507-508, 510, 519, 521-522, 526, 537, 574, 576-578, 581, 594-595, 609, 611-612, 615, 621, 627, 633, 642-643 | I    |
| 1.02           |                  | Identify the techniques for conserving nutrients during food preparation.  | <b>SE:</b> 424, 428, 440, 446, 456, 466, 467  | I    |
| 1.03           |                  | Analyze how ingredients affect product outcome.  | <b>SE:</b> 392, 394, 399, 577, 584, 587-588, 591, 594-596, 597, 601, 605, 609-614, 620-621, 643, 646, 647, 650, 657   | I    |
| <b>2</b>       |                  | <b>EXPLAIN PRINCIPLES OF FOOD SELECTION AND STORAGE</b>  |   |      |
| 2.01           |                  | Identify quality characteristics, such as grades, size, freshness, and dating, used to select foods.   | <b>SE:</b> 239-242, 393, 419-420, 439, 456, 464, 469, 478-479, 482, 492, 509-513, 525, 535-536, 547   | I    |
| 2.02           |                  | Compare costs, nutritional value, and characteristics of fresh, frozen, dehydrated, and canned foods.  | <b>SE:</b> 148-149, 157, 219, 225-226, 233, 243-244, 249, 422-423, 429, 438-439, 444, 447, 464, 469, 475, 477-483, 489, 494, 505, 510-513, 519, 523-525, 531, 535-536, 543, 546-547, 548, 549, 555  | I    |
| 2.03           |                  | Choose appropriate storage methods for foods.  | <b>SE:</b> 249, 284-289, 294, 420-421, 423, 428, 439, 446, 456, 460, 464, 469, 471, 472, 474, 482-483, 488, 492-493, 504, 513, 518, 525, 537, 542, 548, 549, 611, 613, 614, 641, 644                | I    |
| <b>3</b>       |                  | <b>DEMONSTRATE FOOD PREPARATION SKILLS</b>   |   |      |
| 3.01           |                  | Interpret and use recipes, to include increasing and decreasing ingredients and using substitutions.   | <b>SE:</b> 17, 343-351, 353   | I    |
| 3.02           |                  | Demonstrate basic food preparation skills such as techniques of cutting, mixing, cooking and measuring.                                      | <b>SE:</b> 305, 355-365, 367-378, 381, 429, 447, 461, 475, 489, 505, 519, 531, 543, 555, 569, 581, 591, 605, 633, 647, 657, 671, 681, 693, 705, 715, 725, 737, 745                                  | I    |

**SE = Student Edition, TWE = Teacher Wraparound Edition**

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|----------------|------------------|--|--|------|
| 3.03           |                  | Select, use, care for and store food preparation equipment.  | SE: 310, 311-326, 328, 329   |      |
| 3.04           |                  | Explain the relationship between food-borne illnesses and practices of food safety and sanitation.   | SE: 279-292, 294   |      |
| 3.05           |                  | Identify ways of including family members in meal planning and preparation.                          | SE: 198, 225, 227, 230, 387  |      |
| 3.06           |                  | Clean and maintain food preparation areas.   | SE: 281-282, 294, 295, 326, 333-337, 329, 339                                      |      |
| 3.07           |                  | Assess the quality of the prepared food.   | SE: 429, 447, 461, 475, 489, 505, 519, 555, 569, 591, 633, 647, 657                |      |
| <b>4</b>       |                  | <b>CHOOSE APPROPRIATE FOOD SERVICE FOR VARIOUS OCCASIONS</b>   |  |      |
| 4.01           |                  | Analyze the importance of etiquette and manners.   | SE: 267, 274   |      |
| 4.02           |                  | Demonstrate etiquette and manners related to food service for various occasions.                     | SE: 268-273, 275   |      |
| 4.03           |                  | Plan appropriate table settings and service.   | SE: 251-257, 265   |      |
| 4.04           |                  | Plan, prepare, and serve creative cuisine such as ethnic, regional, and foods for special occasions. | SE: 47, 193, 260-262, 265, 581, 671, 681, 693, 705, 715, 725, 737, 745<br>TWE: 261 |      |
| 4.05           |                  | Assess the implementation of a meal management plan for meal preparation and service.                | SE: 383-387, 389   |      |
| 4.06           |                  | Assess the quality of the prepared food.   | SE: 265, 581, 671, 681, 693, 705, 715, 725, 737, 745                               |      |
| 4.07           |                  | Identify ways to establish or maintain family meal traditions.                                       | SE: 26, 41, 44, 221-222  |      |

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| <b>5</b>       |                  | <b>DEMONSTRATE LEADERSHIP AND ORGANIZATIONAL SKILLS</b>                                 |  |      |
| 5.01           |                  | Identify professional and youth organizations.  | <b>SE:</b> 59, 71, 169, 178-179, 517   |      |
| 5.02           |                  | Identify purposes and functions of professional and youth organizations.                | <b>SE:</b> 178-179<br><b>TWE:</b> 21, 75, 141, 195, 277, 341, 411, 557, 607, 659                             |      |
| 5.03           |                  | Identify roles and responsibilities of members of professional and youth organizations. | <b>SE:</b> 126-127, 136-137, 178-179, 246-247, 502-503, 654-655, 690-691                                     |      |
| 5.04           |                  | Work cooperatively as a group member to achieve organizational goals.                   | <b>SE:</b> 385-387, 389, 426-427, 458-459, 472-473, 552-553, 578-579, 588-589, 618-619<br><b>TWE:</b> 56, 57 |      |
| 5.05           |                  | Demonstrate confidence in leadership roles and organizational responsibilities.         | <b>SE:</b> 30-31, 136, 265, 295, 389, 528-529, 486-487, 489, 540-541, 630-631<br><b>TWE:</b> 24              |      |
| 5.06           |                  | Demonstrate commitment to achieve organizational goals.                                 | <b>SE:</b> 136-137, 216-217, 263, 399, 505, 569, 681, 705, 715<br><b>TWE:</b> 54                             |      |
| 5.07           |                  | Develop a personal growth project.  | <b>SE:</b> 179, 217, 742-743<br><b>TWE:</b> 61, 141, 178-179, 540  |      |

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