

DEPARTMENT: FAMILY & CONSUMER	COURSE TITLE: FOODS II COURSE NUMBER: 770
GRADE(S): 9-12	PRE-REQUISITES (IF ANY):

UNIT	LENGTH	CONTENT	SKILLS	METHODS OF ASSESSMENT	FRAMEWORK STRAND(S) & STANDARD(S)
Salads and Sandwiches	3 weeks	<ul style="list-style-type: none"> • Classification of salads • Base and body of a salad • Four kinds of sandwiches 	Students will: <ul style="list-style-type: none"> • Prepare a variety of salads. • Demonstrate the preparation of four types of sandwiches. 	<ul style="list-style-type: none"> • Class participation • Weekly homework • Reports and projects 	
Soups and Breads	3 weeks	<ul style="list-style-type: none"> • Good nutritional use of soups and breads • Importance of quick and yeast breads in diet 	Students will: <ul style="list-style-type: none"> • Identify and prepare one of the basic soups, including a stock. • Complete a quick bread according to a recipe. • Prepare at least one yeast bread according to a recipe. 	<ul style="list-style-type: none"> • Class participation • Weekly homework • Reports and projects 	
Vegetables	2 weeks	<ul style="list-style-type: none"> • Types of vegetables • Cooking methods • Nutritional values and importance in meal planning 	Students will: <ul style="list-style-type: none"> • Complete a vegetable lab using a variety of vegetables. 	<ul style="list-style-type: none"> • Class participation • Weekly homework • Reports and projects 	
Poultry/Beef	2 weeks	<ul style="list-style-type: none"> • Uses of poultry in today's diet • Comparison of beef to poultry consumption 	Students will: <ul style="list-style-type: none"> • Practice basic sanitation when using poultry and beef. • Complete a chicken lab. • Use beef in final project lab. making allowances for vegetarians. 	<ul style="list-style-type: none"> • Class participation • Weekly homework • Reports and projects 	
Desserts	2 weeks	<ul style="list-style-type: none"> • Kinds of cakes/desserts • Foam cakes • Cake decorating • Use of meringues on desserts • Eclairs/brownies 	Students will: <ul style="list-style-type: none"> • Demonstrate knowledge of foam cake by baking a jelly roll cake. • Practice cake decorating. • Complete éclair and brownie lab. 	<ul style="list-style-type: none"> • Class participation • Weekly homework • Reports and projects 	