

Honors Foods & Nutrition II

Pacing Guide Spring 2022

Teacher: Tonya Sykes FACS Secondary Education, ServSafe Instructor

1.00 Understand food and nutrition careers and food safety management **1/20-3/1**

1.01 Remember food and nutrition career pathways and the lean canvas model for entrepreneurship.*

1.02 Understand causes of foodborne illness.

1.03 Understand purchasing and receiving protocols for food safety.

1.04 Understand contributing factors to foodborne illness.

1.05 Understand how to maintain food safe facilities.

1.06 Understand food safety management.

2.00 Understand nutrition principles and applications **3/2-4/5**

2.01 Understand nutrients and their role in healthy food preparation.

2.02 Understand meal planning and food preparation for different stages of the life cycle.

2.03 Understand meal planning and food preparation for special diets.

2.04 Understand sports nutrition, meal planning, and food preparation for athletes.

3.00 Understand local, national and global foodways **4/19-5/6**

3.01 Understand food systems and local food.

3.02 Understand global cuisines and preparation methods.

4.00 Analyze food and nutrition opportunities to meet the needs of customer-clients

4.01 Analyze recipes to modify cooking techniques and ingredients to develop a healthy and well-balanced menu. **4/6-4/8**

4.02 Analyze startup processes for ventures in food and nutrition.*

*Instruction embedded throughout the course. **5/9-5/27**

EXAM REVIEW

5/23-5/27

FINAL EXAM

5/31-6/3

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