

# Cornwall-Lebanon School District Curriculum Overview

## Foods

18 length of time in weeks	Concepts & Competencies	Common Assessments	Academic Standards (PA Core if applicable)
Unit 1 2	<p style="text-align: center;"><u>American Food Guide</u></p> <p>The student will: Evaluate personal food choices using MyPlate website tools.</p>	<ul style="list-style-type: none"> <li>➤ Meal Tracker/Meal Summary</li> <li>➤ Unit test</li> <li>➤ Marking period exams</li> </ul>	11.3.12: C
Unit 2 2	<p style="text-align: center;"><u>Cooking License</u></p> <p>The student will: Demonstrate understanding of safety rules, kitchen equipment, measuring tools and equivalents. Identify the correct utensil and size needed to measure given amounts. Identify kitchen utensils and the task they are used to complete. Justify safety procedures in the kitchen.</p>	<ul style="list-style-type: none"> <li>➤ License tests</li> <li>➤ Marking period exams</li> </ul>	11.2.12: A
Unit 3 2	<p style="text-align: center;"><u>Lab Process/Planning</u></p> <p>The student will: Demonstrate understanding of safety rules, kitchen equipment, measuring tools and equivalents. Create a plan that will include all necessary equipment, and responsibilities. Analyze team efforts towards completing recipes and tasks efficiently in class.</p>	<ul style="list-style-type: none"> <li>➤ Lab preparation planning</li> </ul>	11.2.12: A 11.2.12: B 11.2.12: C
Unit 4 12	<p style="text-align: center;"><u>Food Preparations</u></p> <p>The student will: Demonstrate understanding of safety rules, kitchen equipment, measuring tools and equivalents. Create a plan that will include all necessary equipment, and responsibilities. Analyze team efforts towards completing recipes and tasks efficiently in class. Create a nutritious meal for yourself/family including all MyPlate areas and class recipes.</p>	<ul style="list-style-type: none"> <li>➤ Labs/food preparation</li> <li>➤ Chapter tests</li> <li>➤ Marking period exams</li> </ul>	11.2.12: A 11.2.12: B 11.2.12: C 11.2.12: F 11.2.12: H

	<p>Demonstrate understanding of terms specific to food preparation.</p> <p>Demonstrate understanding of food principles as they relate to selection storage, and nutritional value.</p>		
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