

Batavia Public Schools

Foods II

8th Grade-one trimester

1. Subject Expectation

Students will demonstrate food preparation principles necessary to prepare basic food products.

- 8.2 Demonstrate food safety and sanitation
 - incorporate sanitation principles in the foods laboratory and at home.
 - recognize safety hazards in the kitchen
- 8.2.5 Practice good personal hygiene/health procedures, including dental health and weight management, and report symptoms of illness.
 - demonstrate personal hygiene necessary to prevent contamination
 - Demonstrate appropriate behavior and communication skills in a team environment
 - Model cooperative responsibility or food preparation, safety/sanitation and clean up in a team environment.
- 8.2.6 Demonstrate proper purchasing, receiving, storage, and handling of both raw and prepared foods.
- 8.3.5 Demonstrate procedures for safe and secure storage of equipment and tools.

2. Student Expectation

Students will demonstrate food preparation methods and techniques.

- 8.5.1 Demonstrate skills in safe handling of knives, tools, and equipment.
 - Demonstrate and practice measuring, mixing, cutting, and cooking methods necessary to prepare foods using the pyramid food groups
- 8.5.2 Demonstrate skills for a variety of cooking methods including broiling, grilling, sautéing, pan frying, and baking.
- 8.5.4 Apply the fundamentals of time, temperature, and cooking methods to cooking, cooling, reheating, and holding of variety of foods.

- Know and learn life skills in order to apply them to real situations moving toward self-sufficiency.

8.5.5 Prepare various meats, seafood, and poultry using safe handling and preparation techniques.

8.5.11 Prepare breakfast meats, eggs, cereals, and batter products using safe handling and preparation techniques

8.5.13 Examine the applicability of convenience food items

- Analyze nutritional value of food items prepared
- Compare and contrast information to be an informed consumer pertaining to foods made from scratch, partially prepared foods and convenience foods for taste/appearance, preparation time, cost, and nutrition

8.5.14 Demonstrate cooking methods that increase nutritional value, lower calorie and fat content, and utilize herbs and spices to enhance flavor.

3. Student Expectation

Student will demonstrate food safety and sanitation procedures.

8.2.1. Identify characteristics of major food borne pathogens, their role in causing illness, foods involved in outbreaks, and methods of prevention.

8.2.7. Demonstrate safe food handling and preparation techniques that prevent cross contamination from potentially hazardous foods, between raw and ready-to-eat foods, and between animal and fish sources and other food products.

4. Student Expectation

Students will demonstrate menu planning principles And techniques based on standardized recipes to meet customer needs

8.4.1. Use computer based menu systems to develop and modify menus

- Modify recipes to meet nutritional criteria

- 8.4.3 Analyze food, equipment and supplies needed for menus
- 8.4.6. Prepare requisitions for food equipment and supplies to meet production requirements
- 9.3.2 Analyze nutritional data
- 9.2.3. Analyze recipe/formula proportions and modifications for food production