

CTE Course Description and Standards Crosswalk

Course Information

Course Name	Foods and Nutrition
Course Number	86450
Number of High School Credits	.5
Sequence or CTEPS (You must first have the Sequence or CTEPS entered into the EED-CTE system.)	Culinary Arts/Food Science, Sports & Fitness, Early Childhood & Services
Date of district Course Revision	October 2014

Career & Technical Student Organization (CTSO)

CTSO embedded in this sequence	Skills USA
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Occupational Standards

Source of Occupational Standards	SCCI; American Association of Family & Consumer Science
Names/Numbers of Occupational Standards	Hospitality & Tourism (HT)

Registration Information

Course Description (brief paragraph – as shown in your student handbook or course list)	Foods and Nutrition teaches students to cook nutritious foods in order to perform better in sports and in life. Topics may include basic nutrition, safety and sanitation, weight control, sports nutrition and vegetarianism. Students interested in careers as cooks or chefs, dieticians, or exercise fitness technicians would find this class beneficial.
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Instructional Topic Headings (please separate each heading by a semi-colon)	Safety and Sanitation; Snacks; Athletes and Recreationists; Vitamins and Minerals; Dietary Planning for Special Nutritional Needs; General Nutrition and Food Guide Pyramid; Nutritious Meals; High Energy Foods; Gain/Lose or Maintain Weight; Vegetarian Nutrition; Encourage Career and Technical Student Organization (CTSO) Involvement
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Summative Assessments and Standards

Technical Skills Assessment (TSA)	No
Course addresses:	
New Alaska ELA and Math Standards	Yes
Alaska Cultural Standards	Yes
All Aspects of Industry (AAI)	Yes
Core Technical Standards	Yes
Employability Standards	Yes

Employability Standards

Source of Employability Standards	State of Alaska
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Tech Prep

Current Tech Prep Articulation Agreement? (Y/N)	Yes (Combined with .5 credits of other MSBSD CA Courses)
Date of Current Agreement	05/2013
Postsecondary Institution Name	UAA
Postsecondary Course Name	Sanitation
Postsecondary Course Number	CA A104
# of Postsecondary Credits	2

Additional CTE Course Information

Author	
Course developed by	Revised by C. Frey
Course adapted from	Food & Nutrition
Date of previous course revision	June 2005
Course Delivery Model	
Is the course brokered through another institution or agency? (Y/N)	No

Standards Alignment

Student Performance Standards (Learner Outcomes or Knowledge & Skill Statements)	Specific Occupational Skills Standard	Common Technical Core Standards	New Alaska ENG/LA Standards	New Alaska Math Standards	Alaska Cultural Standards	Employability/ Career Readiness Standards	All Aspects of Industry/ Systems	Assessment
Demonstrate the necessary knowledge and skills to make choices that promote wellness and proper nutrition for self and others in a global society.	NSFCS 14.1.1, 14.2.2, 14.3.3. HTPA 08.02.02, 09.01.03	HT-R.FB 2,3,7,8	RL 9- 10.1, RH 9-10.7		A7 B1-3 C2	A2,5	Hlth/Safety Wk Habits	Class Discussion, Observation
Demonstrate food selection and preparation techniques that retain nutritional values.	ASFCS 14.3.3; HTPA 08.02.02, 09.01.02, 09.01.03	HT-R.FB 7,8	RL 9- 10.2, RST 9- 10.7	NQ-3	B2 C2	A2,5	Technical Skills	Class Discussion, Observation
Analyze the relationship between physiological and social needs of food choices and eating disorders.	HTPA 09.01.02; NSFCS 14.1	HT-R.FB 4	RL 9- 10.5, RL 9- 10.6, RH 9-10.8	A-REI.1	B2 & 3 C2	A2	Technical Skills	Class Discussion, Observation, Test
Identify dietary guidelines and nutrition issues concerning individuals with special needs and members of at-risk populations.	NSFCS 14.3.1 &	HT-R.FB 6 & 1	RL 11- 12.4,		B2 & 3 C2	A2	Technical Skills	Class Discussion,

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Student Performance Standards (Learner Outcomes or Knowledge & Skill Statements)	Specific Occupational Skills Standard	Common Technical Core Standards	New Alaska ENG/LA Standards	New Alaska Math Standards	Alaska Cultural Standards	Employability/Career Readiness Standards	All Aspects of Industry/Systems	Assessment
	2; HTPA 09.01.03, 09.01.05		RST 11-12.7					Observation, Test
Apply risk management procedures to food safety, food testing, and sanitation from production through consumption.	HTPA 02.01.01, 02.01.02; NSFCS 14.4.5, 14.4.1 & 2	HT-R.FB 2,4	RI 11-12.3; L 11-12.6; RH 9-10.7	NQ1, S.10.9	B2 & 3 A1	A2 A6	Hlth/Safety Wk Habits	Class Discussion, Observation
Identify and integrate knowledge and skills related to career options in nutrition.	HTPA 10.01.01-.04; NSFCS 1,2,1	HT-R.FB 09	RST 9-10.7; RST 9-10.9		B2	B1-5; A1,2,3,4,5, 7	Labor Community	Class Discussion, Observation
Participate in CTSO & SkillsUSA.	HTPA 10.01.01-.04; NSFCS 1,2,2	HT-R.FB 09	WHST 11-12.8; WHST 11-12.9		B2	A2	Technical Skills, Work Habits	Class Discussion, Observation

Instructional Resources

List the major instructional resources used for this course: (websites, textbooks, essential equipment, reference materials, supplies)

* Alaska Family and Consumer Science

Recommended Text: None

Resources: books, periodicals, Internet