

Name
Student ID

Teacher

Grade
Date

Foods and Nutrition 2: Course Code 5825

Complete the student profile by inserting the representative letter in the space provided and completing all other information requested.

E - Exceeds Performance Requirements: Work that is above the criteria of the standard.

M - Meets Performance Requirements: Work that meets the criteria of the standard.

B - Below Performance Requirements: Work that fails to meet the criteria of the standard.

B. NUTRITION

- B1. Apply USDA Dietary Guidelines in planning and preparing foods to meet special nutrition needs.
1. Plan healthy meals for special dietary needs.
 2. Identify nutrient requirements for infants, children, and adults.
 3. Develop a personal wellness plan.
 4. Evaluate food choices for nutrient density.

- B2. Analyze nutritious menus for special occasions, special dietary needs, and large groups.
1. Plan menus according to special occasions, special dietary needs, and large groups.
 2. Determine portion sizes and dietary allowances.
 3. Analyze food diaries.
 4. Identify tools needed to plan a healthy diet.
 5. Select nutritious foods.
 6. Assess food labels for nutrition content.
 7. Compare ethnic, regional, and international foods for nutritional content.

C. SAFETY AND SANITATION

- C1. Implement safety and sanitation procedures.
1. Identify safe and unsafe food handling practices.
 2. Demonstrate essential personal hygiene practices.
 3. Receive, prepare, store, and serve safe and sanitary foods.
 4. Evaluate safe and sanitary work environment.
 5. Describe methods of cleaning and sanitizing equipment.
 6. Identify food borne illnesses.
 7. Demonstrate the hand washing techniques.
 8. Demonstrate appropriate procedures for administering first aid.

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<p>C2. Explain the role of government agencies in regulating practices to keep the food supply safe.</p> <ol style="list-style-type: none">1. Identify different government agencies.2. Examine food legislation and policies.3. Analyze the functions of state and local agencies.4. Develop a list of laws that govern the way food is grown, processed, packaged, and labeled.				
<p>D. CONSUMER DECISIONS</p>				
<p>D1. Compare factors that affect consumer food purchases.</p> <ol style="list-style-type: none">1. Compare cultural factors that influence food purchases.2. Differentiate between family customs.3. Research different lifestyle influences on food purchases.4. Analyze different environmental influences that contribute to food purchases.5. Create advertisements that represent various strategies used to influence buying.6. Evaluate budgets based on established criteria.7. Develop a healthy diet plan.				
<p>D2. Analyze consumer decisions when eating out.</p> <ol style="list-style-type: none">1. Evaluate dining facilities for safety and sanitation.2. Contact local health authorities if illness is experienced after eating from a restaurant.3. Identify healthy menu items.4. Communicate questions, concerns and requests appropriately.5. Request nutritional information about menu items to make healthy food choices.6. Calculate total bill and tips.7. Demonstrate proper etiquette.8. Identify factors affecting the food budget.9. Compare characteristics of dining facilities.				
<p>D3. Analyze food labels to evaluate nutritional content.</p> <ol style="list-style-type: none">1. Recommend different foods for special dietary needs based on nutrition information.2. Develop a healthy eating plan.3. Categorize food label information.4. Research requirements for food labels.5. Determine which government agency is responsible for food labeling for various foods.6. Examine food containers and list information found on the containers.				

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7. Distinguish between required information and advertising tactics				
E. MEAL PREPARATION				
E1. Demonstrate basic culinary techniques in food preparation. 1. Plan menus incorporating a variety of foods. 2. Demonstrate various culinary techniques. 3. Define culinary terms. 4. Describe different ethnic, regional, and international foods.				
F. TABLE SERVICE AND ETIQUETTE				
F1. Design table settings and service for various occasions. 1. Describe different table settings. 2. Demonstrate quality service. 3. Illustrate table setting for various occasions. 4. Compare table settings from various cultures and ethnicities. 5. Explain dining etiquette for culturally diverse groups. 6. Select and care for table linen. 7. Create various centerpieces.				
G. CAREERS				
1. Identify career opportunities in the foods and nutrition industries. 2. Research the qualifications for various employment opportunities. 3. Explain effective job search procedures. 4. Identify work behaviors and personal qualities that lead to job retention. 5. Describe professional attire for various foods and nutrition careers.				

Number exceeded: _____ Percentage exceeded: _____

Number met: _____ Percentage met: _____

Number below: _____ Percentage below: _____

National Certification(s)/Date earned:

Comments: