**FOODS AND NUTRITION 2 ACADEMIC STANDARDS and CURRICULUM RESOURCE Course Code: 5825** 6 Common Core Integration 2013 May 2009 Human Services Cluster South Carolina Family and Consumer Sciences

**B. NUTRITION**

B1. Apply USDA Dietary Guidelines in planning and preparing foods to meet special nutrition needs.

B2. Analyze nutritious menus for special occasions, special dietary needs, and large groups.

**C. SAFETY AND SANITATION**

C1. Implement safety and sanitation procedures when receiving, preparing, and serving foods.

C2. Explain the role of government agencies in regulating practices to keep the food supply safe.

**D. CONSUMER DECISIONS**

D1. Compare factors that affect consumer food purchases.

D2. Analyze consumer decisions when eating out.

D3. Analyze food labels to evaluate nutritional content.

**E. MEAL PREPARATION**

E1. Demonstrate basic culinary techniques in food preparation.

**F. TABLE SERVICE AND ETIQUETTE**

F1. Design table settings and service for various occasions.

**G. CAREERS**

G1. Identify career opportunities in the foods and nutrition field