

Grade 6 Cooking: Foods

Stage 1 Desired Results		
<p>ESTABLISHED GOALS:</p> <p><u>Competencies:</u></p> <ul style="list-style-type: none"> Students will demonstrate the ability to plan, select and properly prepare food products in order to meet the intended goal. Students will demonstrate the ability to apply knowledge and skills connected to food service leadership and careers in order to meet the intended goal. Students will demonstrate the ability to analyze and summarize text and integrate knowledge to make meaning of discipline-specific materials. Students will demonstrate the ability to produce coherent and supported writing in order to communicate effectively for a range of discipline-specific tasks, purposes, and audiences. Students will demonstrate the ability to speak purposefully and effectively by strategically making decisions about content, language use, and discourse style. <p><u>Content Standards:</u></p> <p>NASAFACS - National Association of State Administrators for Family and Consumer Sciences</p> <ul style="list-style-type: none"> <u>NASAFACS 8.1</u> - Analyze career paths within the food production and food services industries. <u>NASAFACS 8.2</u> - Demonstrate food safety and sanitation procedures. <u>NASAFACS 8.3</u> - Demonstrate industry standards in selecting, using, and maintaining food production and food service equipment. <u>NASAFACS 8.4</u> - Demonstrate menu planning principles and techniques based on standardized recipes to meet customer needs. <u>NASAFACS 8.5</u> - Demonstrate professional food preparation methods and techniques for all menu categories to produce a variety of food products that meet customer needs. <u>NASAFACS 8.6</u> - Demonstrate implementation of food service management and leadership functions. <u>NASAFACS 8.7</u> - Demonstrate the concept of internal and external customer service. 	<p><i>Students will be able to independently use their learning to safely work and prepare recipes.</i></p>	
	Meaning	
	<p>ENDURING UNDERSTANDINGS</p> <p><i>Students will understand that...</i></p> <ul style="list-style-type: none"> following a recipe accurately will help ensure success. choosing the correct equipment in the lab will help to accurately prepare food. 	<p>ESSENTIAL QUESTIONS</p> <ul style="list-style-type: none"> How are math and science related to food preparation?
	Acquisition	
<p><i>Students will know...</i></p> <ul style="list-style-type: none"> that a well written recipe will increase the chance of a successful outcome. that there are essential parts of a well written recipe. that there are basic common kitchen utensils used in the lab. that accurate measuring is necessary. of career opportunities in the culinary field. <p><u>vocabulary:</u> beat, blend, cream, cut-in, dust, fold in, peel, preheat, roll out, mix, slice, yield, ingredients, amounts, directions, pan or container, time, temperature</p>	<p><i>Students will be skilled at...</i></p> <ul style="list-style-type: none"> safely using and caring for common kitchen utensils to complete a recipe. measuring dry, solid and liquid ingredients accurately. keeping a clean and well organized kitchen. selecting recipes that contain all 7 essential parts of a well written recipe. working in group to prepare recipes successfully. pre-reading recipes and setting up the lab with needed equipment and ingredients will insure success in the food lab. 	
Content Area Literacy Standards		21st Century Skills
<p>RST.6-8.3 Follow precisely a multistep procedure when carrying out experiments, taking measurements, or performing technical tasks.</p>		<ul style="list-style-type: none"> Interact Effectively with Others Manage Goals and Time

RH.6-8.3 Identify key steps in a text's description of a process.
 RST.6-8.4 Determine the meaning of symbols, key terms, and other domain-specific words and phrases as they are used in a specific scientific or technical context relevant to *grades 6-8 texts and topics*.
 WHST.6-8.4 Produce clear and coherent writing in which the development, organization, and style are appropriate to task, purpose, and audience.
 WHST.6-8.6 Use technology, including the Internet, to produce and publish writing and present the relationships between information and ideas clearly and efficiently.

- Collaborate with Others
- Be Flexible

Stage 2 - Evidence

<i>Evaluative Criteria</i>	<i>Assessment Evidence</i>
	PERFORMANCE TASK(S):
	OTHER EVIDENCE:

Stage 3 – Learning Plan

Summary of Key Learning Events and Instruction

<i>Language Arts Integration</i>	<i>Mathematics Integration</i>
<ul style="list-style-type: none"> • 1.OA.1 Use 	<ul style="list-style-type: none"> • 1.OA.1 Use
<i>Technology Integration</i>	<i>District Materials</i>
<ul style="list-style-type: none"> • 1.OA.1 Use 	

