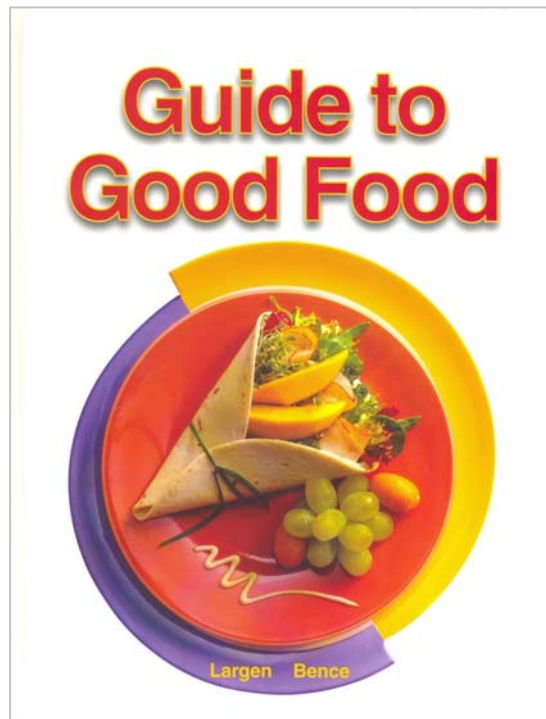




Goodheart-Willcox Publisher

**Florida Department of Education
State Standards Correlation**

Subject Area: Family & Consumer Sciences Education, 6-12
Course: 8500390 Principles of Food Preparation
Guide to Good Food © 2008



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**CORRELATION
FLORIDA DEPARTMENT OF EDUCATION
COURSE DESCRIPTION**

SUBJECT: Family and Consumer Sciences
COURSE NAME: Principles of Food Preparation
SUBMISSION TITLE: Guide to Good Food
PUBLISHER: Goodheart-Willcox Publisher
GRADE(S):

COURSE CODE NUMBER: 8500390

OUTCOME NUMBER	BENCHMARK NUMBER	INTENDED OUTCOME/BENCHMARK DESCRIPTION	PAGE(S) OR LOCATION(S) WHERE TAUGHT IN MAJOR TOOL	I/M*
1		EXPLAIN PRINCIPLES OF FOOD PREPARATION--The student will be able to:		
	1.01	Analyze the scientific basis for changes in food during preparation, to include protein, starch, fiber, sugars, fats, vitamins and minerals.	261, 262, 273, 274, 286, 287, 298, 299, 302-305, 313-315, 31	I
	1.02	Identify the techniques for conserving nutrients during food preparation.	260, 263, 273, 286-288, 312, 326-328, 339, 357	I
	1.03	Analyze how ingredients affect product outcome.	261-264, 273-275, 286-288, 298-305, 310-317, 326, 339, 349	I
2		EXPLAIN PRINCIPLES OF FOOD SELECTION AND STORAGE--The student will be able to:		
	2.01	Identify quality characteristics, such as grades, size, freshness, and dating, used to select foods.	69-73, 115, 221, 268, 271, 272, 283-286, 292-298, 309, 322-	I
	2.02	Compare costs, nutritional value, and characteristics of fresh, frozen, dehydrated, and canned foods.	205-208, 257, 268-272, 283-286, 292-298, 312, 313, 337, 338	I
	2.03	Choose appropriate storage methods for foods.	122, 123, 260, 285, 295, 298, 309, 310, 325, 326, 338, 339, 3	I
3		DEMONSTRATE FOOD PREPARATION SKILLS--The student will be able to:		
	3.01	Interpret and use recipes, to include increasing and decreasing ingredients and using substitutions.	232-243, 371, 372	I
	3.02	Demonstrate basic food preparation skills such as techniques of cutting, mixing, cooking and measuring.	235-240, 300-304, 310-311, 362, 373-376, 378-381, 388-393	I
	3.03	Select, use, care for and store food preparation equipment.	166-182, 185-196, 418, 421	I
	3.04	Explain the relationship between food borne illnesses and practices of food safety and sanitation.	30, 115-122, 272, 273, 286, 309, 310, 328, 329, 338, 339, 34	I
	3.05	Identify ways of including family members in meal planning and preparation.	20-22, 200-208, 211-213	I
	3.06	Clean and maintain food preparation areas.	117-121, 123-126, 169, 171-176, 196	I
	3.07	Assess the quality of the prepared food.	263, 264, 273-275, 298-305, 314-317, 328-332, 339-342, 349	I

*Indepth/Mentioned

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4		CHOOSE APPROPRIATE FOOD SERVICE FOR VARIOUS OCCASIONS--The student will be able to:		
	4.01	Analyze the importance of etiquette and manners.	20-22, 402, 405, 406	I
	4.02	Demonstrate etiquette and manners related to food service for various occasions.	406-412	I
	4.03	Plan appropriate table settings and service.	158-161, 404-406, 408	I
	4.04	Plan, prepare, and serve creative cuisine such as ethnic, regional, and foods for special occasions.	402-404, 408, 409, 432-636	I
	4.05	Assess the implementation of a meal management plan for meal preparation and service.	17, 18, 200, 211-213, 242-244	I
	4.06	Assess the quality of the prepared food.	263, 264, 273-275, 298-305, 314-317, 328-332, 339-342, 349	I
	4.07	Identify ways to establish or maintain family meal traditions.	20-22	M
5		DEMONSTRATE LEADERSHIP AND ORGANIZATIONAL SKILLS--The student will be able to:		
	5.01	Identify professional and youth organizations.	131, 132, 141, 142	I
	5.02	Identify purposes and functions of professional and youth organizations.	131, 132, 141, 142	M
	5.03	Identify roles and responsibilities of members of professional and youth organizations.		
	5.04	Work cooperatively as a group member to achieve organizational goals.		
	5.05	Demonstrate confidence in leadership roles and organizational responsibilities.	140, 141	M
	5.06	Demonstrate commitment to achieve organizational goals.		
	5.07	Develop a personal growth project.		