



**Alignment - Florida Department of Education
Written Correlation to Student Performance Standards 2019-2020**

Course Title: Principles of Food
Course Number: 8500390
Text Title: *Guide to Good Food: Nutrition and Food Preparation* ©2018
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CTE Standards and Benchmarks	Lessons Where Standard/Benchmark is Directly Addressed in Major Tool
Demonstrate leadership skills in the family, workplace, and community. The student will be able to:	
01.01 Identify purposes, roles and responsibilities of members of professional and youth organizations including Career and Technical student organizations.	3, 99, 209, 279, 487, 671, 673, 690
01.02 Work cooperatively as a group member to demonstrate leadership in achieving organizational goals.	690, 699
01.03 Demonstrate leadership roles and organizational responsibilities.	690, 699
01.04 Identify and utilize the FCCLA planning process.	3, 99, 209, 279, 487, 671, 673
01.05 Discuss the establishment and history of the FCCLA organization.	3, 99, 209, 279, 487, 671, 673
Demonstrate food preparation skills. The student will be able to:	
01.06 Interpret and use recipes, to include increasing and decreasing ingredients and using substitutions.	65 – 79, 86 – 95
01.07 Demonstrate basic food preparation and cooking skills such as techniques of cutting, mixing, cooking and measuring.	70 – 75
01.08 Select, use, care for and store food preparation equipment.	43 – 61, 224 – 237
01.09 Explain the relationship between food-borne illnesses and practices of food safety and sanitation.	24 – 27
01.10 Clean, sanitize and maintain food preparation areas.	28 – 30
01.11 Assess the quality of the prepared food.	30 – 32

CTE Standards and Benchmarks	Lessons Where Standard/Benchmark is Directly Addressed in Major Tool
Explain principles of food selection and storage. The student will be able to:	
01.12 Identify quality characteristics, such as grades, size, freshness, and dating, used to select foods.	149 – 150, 261-2 69, 330 – 333, 345 – 347, 358 – 363, 371 – 372, 386 – 399, 400 – 403, 411 – 415
01.13 Compare costs, nutritional value, and characteristics of fresh, frozen, dehydrated, and canned foods.	265 – 271
01.14 Choose appropriate storage methods for foods.	30 – 32, 34, 330- 352, 347 – 348, 363 – 364, 372, 389, 403, 415
01.15 Design a crisis management plan, disaster plan and response procedures for food preparation and storage.	35 – 39
Explain principles of food preparation. The student will be able to:	
01.16 Analyze the scientific basis for changes in food during preparation and cooking to include protein, starch, fiber, sugars, fats, vitamins and minerals.	304 , 314 , 320 , 336, 365-366, 374 , 417 , 449 , 473
01.17 Identify the techniques for retaining nutrients during food preparation, cooking and storage.	334 – 335, 352, 363 – 364, 371, 383, 401, 417
01.18 Analyze how ingredients affect food preparation, cooking, and product outcome.	423 – 426
Choose appropriate food service for various occasions. The student will be able to:	
01.19 Analyze the importance of etiquette and manners.	461 – 462
01.20 Demonstrate etiquette and manners related to food service for various occasions.	461 – 462
01.21 Plan appropriate table settings and service.	217 – 221
01.22 Plan, prepare, and serve creative cuisine such as ethnic, regional, and foods for special occasions.	489 – 667
01.23 Assess the implementation of a meal management plan for meal preparation and service.	241 – 242