## **Unit 04: Health and Wellness**

Content Area: Family and Consumer Science
Course(s): Family & Consumer Science II

Time Period: 4 weeks
Length: Weeks
Status: Published

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Students will be able to understand why poor dietary and fitness choices jeopardize health.

## **Transfer**

Students will be able to independently use their learning to:

-Demonstrate knowledge of food, fitness, and overall health.

## Meaning

## **Understandings**

Students will understand:

- -How diet and exercise combine to improve overall health
- -The various eating disorders, their symptoms, and treatment.
- -The various food allergies and their symptoms.
- -How to analyze the nutritional value of their own food intake.
- -Meal planning factors and how to use them in devising well-balanced, appealing meals.

## **Essential Questions**

Students will keep considering:

-The ways we jeopardize our health when we make poor dietary decisions and fitness choices.

## **Application of Knowledge and Skill**

### Students will know...

Students will know:

- -How to identify diet and exercise combine to improve overall health
- -How to identify the various eating disorders, their symptoms, and treatment.
- -How to identify the various food allergies and their symptoms.
- -The steps to analyze the nutritional value of their own food intake.
- -Factors involved in meal planning and how to use them in devising well-balanced, appealing meals.

## Students will be skilled at...

Students will be skilled at:

- -Combining diet and exercise to improve overall health
- -Recognizing the various eating disorders, their symptoms, and treatment.
- -Recognizing the various food allergies and their symptoms.
- -Analyzing the nutritional value of their own food intake.
- -Devising well-balanced, appealing meals based on various meal planning factors.

# Academic Vocabulary

Keeping a Healthy Weight		
Aerobic Exercise		
Anaerobic Exercise		
Behavior Modification		
Body Fat Percentage		
Body Mass Index (BMI)		
Fad Diet		
Health Challenges		
Anorexia Nervosa		
Binge Eating Disorder		
Bulimia Nervosa		
Chronic		
Diabetes		
Eating Disorders		
Food Allergy		
Food Intolerance		
HIV/AIDS		
Stress		

# **Life-Span Nutrition**

Colostrum	
Fetus	
Lactation	
Life Span	
Miscarriage	
Obstetrician	
Pediatrician	
Peer Pressure	
<b>Eating Patterns</b>	
Eating Pattern	
Entree	
Grazing	
Resources	
Values	
Learning Goal 1	
	vledge of food, fitness, and overall health.
CRP.K-12.CRP2	Apply appropriate academic and technical skills.
FCSE.9-12.7.4	Analyze the impact of conditions that could influence the well-being of individuals and
FCSE.9-12.7.4.1	families.  Investigate health, wellness, and safety issues of individual and families with a variety of conditions that could influence their well-being.

affect their well-being.

meet customer needs.

Describe needs and accommodations for people with a variety of conditions that could

Demonstrate menu planning principles and techniques based on standardized recipes to

Apply menu-planning principles to develop and modify menus.

FCSE.9-12.7.5.1

FCSE.9-12.8.4

FCSE.9-12.8.4.2

FCSE.9-12.8.5.14	Demonstrate cooking methods that increase nutritional value, lower calorie and fat content, and utilize herbs and spices to enhance flavor.
FCSE.9-12.9.1.4	Analyze the correlation between food science, dietetics, and nutrition occupations and local, state, national, and global economies.
FCSE.9-12.9.3	Evaluate nutrition principles, food plans, preparation techniques and specialized dietary plans.
FCSE.9-12.9.3.1	Analyze nutrient requirements across the life span addressing the diversity of people, culture, and religions.
FCSE.9-12.9.3.4	Assess the influence of cultural, socioeconomic and psychological factors on food and nutrition and behavior.
FCSE.9-12.9.3.6	Critique the selection of foods to promote a healthy lifestyle.
FCSE.9-12.9.3.7	Plan menus, applying the exchange system to meet various nutrient needs.
FCSE.9-12.9.4.1	Analyze nutritional needs of individuals.
FCSE.9-12.9.4.4	Construct a modified diet based on nutritional needs and health conditions.
FCSE.9-12.9.6	Demonstrate food science, dietetics, and nutrition management principles and practices.
FCSE.9-12.9.6.1	Build menus to customer/client preferences.
FCSE.9-12.14.1	Analyze factors that influence nutrition and wellness practices across the life span.
FCSE.9-12.14.2	Examine the nutritional needs of individuals and families in relation to health and wellness across the life span.
FCSE.9-12.14.2.1	Evaluate the effect of nutrition on health, wellness and performance.
FCSE.9-12.14.2.4	Analyze sources of food and nutrition information, including food labels, related to health and wellness.
FCSE.9-12.14.3	Demonstrate ability to acquire, handle, and use foods to meet nutrition and wellness needs of individuals and families across the life span.
FCSE.9-12.14.3.1	Apply current dietary guidelines in planning to meet nutrition and wellness needs.
FCSE.9-12.14.3.2	Design strategies that address the health and nutritional recommendations for individuals and families, including those with special needs.
FCSE.9-12.14.3.3	Demonstrate ability to select, store, prepare, and serve nutritious, aesthetically pleasing food and food product.

**Target 1**Identify how diet and exercise can combine to improve overall health.

## Target 2

Identify various eating disorders, their symptoms, and treatment.

## Target 3

Identify various food allergies and their symptoms.			
Target 4			
Analyze the nutritional value of their own food intake.			
Target 5  Identify meal planning factors and use them in devising well-balanced, appealing meals.			
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Summative Assessment			
Presentations			
Portfolios			
Production assignments			
Projects			
Unit Test			
Formative Assessment and Performance Opportunities  Chapter review questions			
Class Discussion			
Class participation			
Computer simulation activities			
Exit Tickets			
Homework			
Internet activities			
Section review questions			

Self-Assessment

Teacher Directed Q&A

Teacher Observation of computer use

Workbook activities

## **Accommodations/Modifications**

- Provide reading level appropriate text on health and nutrition.
- provide visual resources including online videosto supplement readings.
- provide charts and handouts with visuals and simple terms relating to nutrition and wellness

### **Unit Resources**

## **Textbooks and Workbooks**

Food for Today – textbook

Food for Today – student workbook

Food for Today – Re-teaching activities

Adventures in Food and Nutrition – textbook

*Adventures in Food and Nutrition* – student workbook

## CD/DVD/VHS/TV

Exam view Pro CD-ROM

Food Network's Good Eats – Alton Brown

Food Network's Unwrapped – Marc Summers

Discovery Channel's The Colony: S2

Food Network's Ace of Cakes

Super-Size Me

Food Inc.

## Ratatouille

## Magazines/Periodicals/Newsletters

Food Network Magazine

HGTV Magazine

Taste of Home Magazine

A Goldy Bear Culinary Mystery Series by Diane Mott Davidson

Miserly Moms: Living on One Income in a Two Income Economy - Jonni McCoy

Deceptively Delicious - Jessica Seinfeld

Double Delicious - Jessica Seinfeld

Where's Mom Now That I Need Her: Surviving Away From Home - Betty Rae Frandsen,

### **Internet**

www.google.com

www.bankrate.com

www.choosemyplate.gov

www.cdc.gov

www.myfitnesspal.com

www.prezi.com

www.powtoons.com

www.voki.com

https://sites.google.com/a/monroetwp.k12.nj.us/mrs-lolli-facs/

www.googleclassroom.com

www.Food.com

http://topsecretrecipes.com

https://www.bettycrocker.com/

www.kidswithfoodallergies.org

https://allergicliving.com/recipes

www.foodallergiesrecipebox.com

www.wholesomebabyfood.momtastic.com

http://jessicaseinfeld.com/reci