Unit 8: Food Decisions

Content Area: Family and Consumer Science

Course(s): Single Survival

Time Period: 1 week
Length: Weeks
Status: Published

Unit Overview

Students will be able to understand why comparison shopping is important in planning healthy, appealing meals.

Transfer

Students will be able to independently use their learning to:

-Demonstrate knowledge of shopping skills.

Meaning

Understandings

Students will understand:

- -The steps in planning for grocery shopping and ways to get the most for their money.
- -The benefits of planning meals.
- -How to create and manage a food budget.

Essential Questions

Students will keep considering:
-The recommendations that can be made to assist in comparison shopping and getting the most for one's money when purchasing groceries to create healthy, appealing meals.
Application of Knowledge and Skill
Students will know
Students will know:
-How to plan for grocery shopping and ways to get the most for their money.
-Why there are benefits in planning meals.
-Why there is a need to create and manage a food budget.
Students will be skilled at
Students will be skilled at:
-Planning for grocery shopping and getting the most for their money.
-Planning meals.
-Creating and managing a food budget.
Academic Vocabulary
Meal Planning

Budget
Bulk Foods
Commodities
Convenience Foods
Multiple Roles
Scratch Cooking
Speed-Scratch Cooking
Staples
Shopping For Food
Code Dating
Comparison Shopping
Food Cooperative
Impulse Buying
Natural Foods
Open Dating
Organic Foods
Perishable Foods
Rebate
Sell-by Date
Store Brands
Unit Price
Universal Product Code
Use-by Date

Serving Food

Appetizer
Buffet
Canapes
Cover
Crystal
Family Service
Flatware
Formal Service
Holloware
Hors d'oeuvres
Modified English Service
Open Stock
Place Setting
Plate Service
Reception
Service Plate
Tableware
Vacuum Bottle

Learning Goal 1Students will demonstrate knowledge of shopping skills.

TECH.K-12.1.1	Empowered Learner
TECH.K-12.1.2	Digital Citizen
TECH.K-12.1.3	Knowledge Constructor
TECH.K-12.1.4	Innovative Designer
TECH.K-12.1.5	Computational Thinker

TECH.K-12.1.6	Creative Communicator
TECH.K-12.1.7	Global Collaborator
CRP.K-12.CRP1	Act as a responsible and contributing citizen and employee.
CRP.K-12.CRP2	Apply appropriate academic and technical skills.
CRP.K-12.CRP3	Attend to personal health and financial well-being.
CRP.K-12.CRP4	Communicate clearly and effectively and with reason.
CRP.K-12.CRP5	Consider the environmental, social and economic impacts of decisions.
CRP.K-12.CRP6	Demonstrate creativity and innovation.
CRP.K-12.CRP7	Employ valid and reliable research strategies.
CRP.K-12.CRP8	Utilize critical thinking to make sense of problems and persevere in solving them.
CRP.K-12.CRP11	Use technology to enhance productivity.
CRP.K-12.CRP12	Work productively in teams while using cultural global competence.
FAM.9-12.8.2	Demonstrate food safety and sanitation procedures.
FAM.9-12.8.3	Demonstrate industry standards in selecting, using, and maintaining food production and food service equipment.
FAM.9-12.8.4.1	Use computer based menu systems to develop and modify menus.
FAM.9-12.8.4.2	Apply menu-planning principles to develop and modify menus.
FAM.9-12.8.4.6	Record performance of menu items to analyze sales and determine menu revisions.
FAM.9-12.8.4.7	Apply principles of Measurement, Portion Control, Conversions, Food Cost Analysis and Control, Menu Terminology, and Menu Pricing to menu planning.
FAM.9-12.8.5	Demonstrate professional food preparation methods and techniques for all menu categories to produce a variety of food products that meet customer needs.
HOSP.9-12.9.4.12.I.(1).5	Research costs, pricing, and market demands, as well as effective marketing strategies used in the pathway, to manage business profitability.
HOSP.9-12.9.4.12.I.12	Use correct grammar, punctuation, and terminology to write and edit documents.
HOSP.9-12.9.4.12.I.17	Listen to and speak with diverse individuals to enhance communication skills.
	All clusters rely on effective oral and written communication strategies for creating, expressing, and interpreting information and ideas that incorporate technical terminology and information.

Technology is used to access, manage, integrate, and disseminate information.

Target 1Identify steps in planning for grocery shopping and ways of getting the most for their money.

Target 2Explain the benefits of planning meals.

larget 3
Explain how to create and manage a food budget.
Proficiency Scale
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
T 1 D' 4 100 A
Teacher Directed Q&A
Teacher Observation of computer use

Accommodations/Modifications

- Modify reading level for struggling readers and ELLs
- Pair students to help with decisions
- be mindful of family situations such as low income.
- reinforce nutrition in decisions

Unit Resources

Textbooks and Workbooks

Food for Today – textbook

Food for Today – student workbook

Food for Today – Re-teaching activities

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

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