Time Frame: Semester	Unit Title: Foods II	Course Name: Family & Consumer Sci	
Stage 1: Desired Results			
Established Goal(s)	Transferable Skills		
. Standards: NASAFACS- National Association of State Administrators for Family and Consumer Sciences. NASAFACS 8.2 Demonstrate food safety and sanitation procedures	Students will be able to independently use their learning to Build on what they learned in Foods I, which is required before beginning this course. Collaborate to learn the fundamentals of cooking while working in a group Critical Thinking Self Direction Creativity Collaboration		
NASAFACS 8.3 Students will	Meaning		
demonstrate standards in selecting, using and maintaining food production and good service equipment. NASAFACS 8.4 Demonstrate menu planning principles and techniques based on standardized recipes to meet customer needs. NASAFACS 8.5 Demonstrate professional food preparation	Understandings Students will understand that Students will build on the skills learned in Foods I. They can make products rather than buy Recipes Nutrition Label Budget Students will know and demonstrate how to plan a meal for a family that follows dietary and budget guidelines following USDA framework	Essential Questions How do I cook for myself and why would I do it? How do I prepare a meal from scratch within a budget?	
methods and techniques for	Acquisition		
all menu categories to produce a variety of food products that meet consumer needs.	Students will know	Students will be able toMise en placeCleaning equipmentPrep	

General knowledge in cooking so they have confidence to do some basic cooking	Following Recipes
for themselves an/or family	
How to eat to maintain health	