North Carolina CTE

Food and Nutrition 2 (2025)

Understand food and nutrition careers and food safety management. 1.00	1 **Remember food and nutrition career pathways and the lean canvas model for entrepreneurship.** 1.01
	2 **Understand causes of foodborne illness.** 1.02
	3 **Understand purchasing and receiving protocols for food safety.** 1.03
	4 **Understand contributing factors to foodborne illness.** 1.04
	5 **Understand how to maintain food safe facilities.** 1.05
	6 **Understand food safety management.** 1.06
Understand nutrition principles and applications. 2.00	1 **Understand nutrients and their role in healthy food preparation.** 2.01
	2 **Understand meal planning and food preparation for different stages of the life cycle.** 2.02
	3 **Understand meal planning and food preparation for special diets.** 2.03
	4 **Understand sports nutrition and meal planning and food preparation for athletes.** 2.04
Understand local, national, and global foodways. 3.00	1 **Understand food systems and local food.** 3.01
	2 **Understand global cuisines and preparation methods.** 3.02
Analyze food and nutrition opportunities to meet the needs of customer-clients. 4.00	1 **Analyze recipes to modify cooking techniques and ingredients to develop a healthy and well-balanced menu.** 4.01
	2 **Analyze startup processes for ventures in food and nutrition.** 4.02