South Carolina CTE

Food and Nutrition 2 (2023)

NUTRITION FN2A

1 Analyze factors that influence nutrition and wellness across the lifespan. FN2A1

1. Engage: Identify personal dietary needs across the lifespan. FN2A1.1
2. Explore: Investigate strategies that address the health and nutritional recommendations for individuals and families, including those with special needs. FN2A1.2
3. Explain: Analyze the effects of food and fad diets, food addictions, and eating disorders on wellness. FN2A1.3
4. Extend: Demonstrate ability to select, store, prepare, and serve nutritious foods. FN2A1.4
5. Evaluate: Design meals in accordance with the USDA Dietary Guidelines. FN2A1.5

SAFETY AND SANITATION FN2B

1 Evaluate safety and sanitation procedures. FN2B1

1. Engage: Summarize procedures that promote safety during food preparation. FN2B1.1
2. Explore: Apply risk management procedures to food safety and sanitation. FN2B1.2
3. Explain: Explain the role of government agencies in regulating practices to keep the food supply safe. FN2B1.3
4. Extend: Analyze appropriate ways to receive, prepare, and store food safely. FN2B1.4
5. Evaluate: Evaluate work environment safety practices. FN2B1.5

ETIQUETTE AND TABLE SETTING FN2C

1 Evaluate etiquette and table setting techniques for various occasions. FN2C1

1. Engage: Identify appropriate etiquette and table setting techniques across cultures. FN2C1.1
2. Explore: Demonstrate table manners, including the use of personal electronic devices for a variety of dining experiences. FN2C1.2
3. Explain: Explain appropriate etiquette for a variety of formal and informal occasions, including professional functions. FN2C1.3
4. Extend: Analyze proper communication techniques for expressing dining complaints, compliments, and gratitude for a variety of dining experiences. FN2C1.4

Skip to main content

5. Evaluate: Evaluate event planning etiquette and considerations for entertaining others. FN2C1.5

CONSUMER DECISIONS FN2D

1 **Analyze factors that affect consumer purchases.** FN2D1

1 Engage: Identify factors that influence consumer decisions. (e.g. location, store atmosphere, budget, cultural preferences, special diets, distribution issues) FN2D1.1

2 Explore: Explain food-packaging requirements including nutrition information, claims, ingredient list, distributor, and product dates and codes. FN2D1.2

3 Explain: Demonstrate comparison shopping techniques to determine what to buy, where to buy, and the unit price. FN2D1.3

4 Extend: Analyze government and community food assistance programs. FN2D1.4

5 Evaluate: Evaluate marketing techniques that influence consumer decisions. FN2D1.5

PREPARATION FN2E

1 **Demonstrate advanced techniques in food preparation.** FN2E1

1 Engage: Explain how cooking methods affect nutritional value. FN2E1.1

2 Explore: Compare food preparation techniques of different customs and cultures. FN2E1.2

3 Explain: Apply advanced principles of food handling and preparation. FN2E1.3

4 Extend: Demonstrate advanced techniques in food preparation. FN2E1.4

5 Evaluate: Evaluate food products for taste, texture, and presentation. FN2E1.5

CAREER PATHWAYS AND PROFESSIONALISM FN2F

1 **Evaluate career pathways and preparation requirements for careers in food and nutrition industries.** FN2F1

1 Engage: Investigate career pathways in food and nutrition industries. FN2F1.1

2 Explore: Summarize education and training requirements for career pathways in food and nutrition industries. FN2F1.2

3 Explain: Explain workplace readiness skills and knowledge for professional employment. FN2F1.3

4 Extend: Analyze the correlation between food and nutrition career pathways and local, state, national and global economies. FN2F1.4

5 Evaluate: Create an employment portfolio to communicate food career pathways knowledge and skills. FN2F1.5