

Cool Food FOR Everyone!

Standards Alignment Family and Consumer Sciences Cool Food for Kids™

Activity One

Farm to Fork

- **Food Science, Dietetics, and Nutrition**
Integrate knowledge, skills, practices required for careers in food science, food technology, dietetics, and nutrition.

9.3 Evaluate nutrition principles, food plans, preparation techniques, and specialized dietary plans.

9.3.3 Apply principles of food production to maximize nutrient retention in prepared foods.

- **Nutrition and Wellness**
Demonstrate nutrition and wellness practices that enhance individual and family well-being.

14.2 Evaluate the nutritional needs of individuals and families in relation to health and wellness across the life span.

14.2.4 Analyze sources of food and nutrition information.

14.5 Evaluate the influence of science and technology on food composition, safety, and other issues.

14.5.1 Analyze how scientific and technical advances influence the nutrient content, availability, and safety of foods.

14.5.2 Analyze how the scientific and technical advances in food processing, storage, product development and distribution influence nutrition and wellness.

14.5.3 Analyze the effects of technological advances on selection, preparation, and home storage of food.

14.5.4 Analyze the effects of food science and technology on meeting nutritional needs.

Activity Two

Chef-Inspired — Beyond Cool

- **Food Science, Dietetics, and Nutrition**
Integrate knowledge, skills, practices required for careers in food science, food technology, dietetics, and nutrition.

9.3 Evaluate nutrition principles, food plans, preparation techniques, and specialized dietary plans.

9.3.6 Critique the selection of foods to promote a healthy lifestyle.

- **Nutrition and Wellness**
Demonstrate nutrition and wellness practices that enhance individual and family well-being.

14.2 Evaluate the nutritional needs of individuals and families in relation to health and wellness across the life span.

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14.5.4 Analyze the effects of food science and technology on meeting nutritional needs.

Activity Three

Your Own Test Kitchen

- **Food Production and Services**
Integrate knowledge, skills, and practices required for careers in food production and services.

8.5 Demonstrate professional food preparation methods and techniques for all menu categories to produce a variety of food products that meet customer needs.

- **Food Science, Dietetics, and Nutrition**
Integrate knowledge, skills, practices required for careers in food science, food technology, dietetics, and nutrition.

9.5 Demonstrate use of current technology in food product development and marketing.

9.5.3 Prepare food for presentation and assessment.

9.6 Demonstrate food science, dietetics, and nutrition management principles and practices.

9.6.4 Create standardized recipes.

Activity Four

Shopping Around the World

- **Food Science, Dietetics, and Nutrition**
Integrate knowledge, skills, practices required for careers in food science, food technology, dietetics, and nutrition.

9.5 Demonstrate use of current technology in food product development and marketing.

9.5.1 Analyze various factors that affect food preferences in the marketing of food.

9.5.6 Conduct sensory evaluations of food products.

- **Nutrition and Wellness**
Demonstrate nutrition and wellness practices that enhance individual and family well-being.

14.5 Evaluate the influence of science and technology on food composition, safety, and other issues.

14.5.1 Analyze how scientific and technical advances influence the nutrient content, availability, and safety of foods.

14.5.3 Analyze the effects of technological advances on selection, preparation, and home storage of food.

Poster

- **Food Production and Services**
Integrate knowledge, skills and practices required for careers in food production and services.

8.5 Demonstrate professional food preparation methods and techniques for all menu categories to produce a variety of food products that meet customer needs.

- **Food Science, Dietetics, and Nutrition**
Integrate knowledge, skills, practices required for careers in food science, food technology, dietetics, and nutrition.

9.3 Evaluate nutrition principles, food plans, preparation techniques, and specialized dietary plans.

9.3.2 Analyze nutritional data.

9.3.6 Critique the selection of foods to promote a healthy lifestyle.

- **Nutrition and Wellness**
Demonstrate nutrition and wellness practices that enhance individual and family well-being.

14.5 Evaluate the influence of science and technology on food composition, safety, and other issues.

14.5.1 Analyze how scientific and technical advances influence the nutrient content, availability, and safety of foods.

14.5.2 Analyze how the scientific and technical advances in food processing, storage, product development, and distribution influence nutrition and wellness.

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