



Course Title: Advanced Foods	
Course Description: In Advanced Foods, students will have the opportunity to develop advanced food preparation skills while applying knowledge and skills learned in Foods and Nutrition 1 and 2. Students will get the opportunity to explore careers within the foods' industries. This course engages students with many hands on experiences in the kitchen labs.	
Prerequisite: Foods and Nutrition 2 with a C or Better	
<i>Food Science Dietetics and Nutrition</i>	
<u>Reporting Topics</u>	<u>Grade Level Standards</u>
Analyze career paths within food science, food technology, dietetics, and nutrition industries. 9.1	Explain the roles and functions of individuals engaged in food science, food technology, dietetics, and nutrition careers. 9.1.1 Summarize education and training requirements and opportunities for career paths in food science, food technology, dietetics, and nutrition. 9.1.3
Demonstrate use of current technology in food product development and marketing. 9.5	Prepare food for presentation and assessment. 9.5.3 Maintain test kitchen/ laboratory and related equipment and supplies. 9.5.4 Conduct sensory evaluations of food products. 9.5.6
<i>Food Production and Services</i>	
Analyze career paths within the food production and food services industries. 8.1	Explain the roles, duties, and functions of individuals engaged in food production and services careers. 8.1.1 Summarize education and training requirements and opportunities for career paths in food production and services. 8.1.3



<p>Demonstrate food safety and sanitation procedures. 8.2</p>	<p>Demonstrate safe food handling and preparation techniques that prevent cross contamination from potentially hazardous foods, between raw and ready-to-eat foods, and between animal and fish sources and other food products. 8.2.7</p>
<p>Demonstrate professional food preparation methods and techniques for all menu categories to produce a variety of food products that meet consumer needs. 8.5</p>	<p>Demonstrate professional skills in safe handling of knives, tools, and equipment. 8.5.1 Demonstrate professional skill for a variety of cooking methods including roasting, broiling, smoking, grilling, sauteing, pan frying, deep frying, braising, stewing, poaching, steaming, and baking using professional equipment and current technologies. 8.5.2 Utilize weights and measurement tools to demonstrate knowledge of portion control and proper scaling and measurement techniques 8.5.3 Apply the fundamentals of time, temperature, and cooking methods to cooking, cooling, reheating, and holding of variety of foods. 8.5.4 Prepare various stocks, soups, and sauces using safe handling and professional preparation techniques. 8.5.6 Prepare various fruits, vegetables, starches, legumes, dairy products, fats, and oils using safe handling and professional preparation techniques. 8.5.7 Prepare breads, baked goods and desserts using safe handling and professional preparation techniques. 8.5.10</p>