

## Grand Island Public Schools **FOODS 3**

**Course Length:** One semester

**Grade Levels:** 10, 11, 12

**Prerequisite Courses:** None

**Course Description:**

This course investigates advanced concepts in foods and nutrition. Students will explore entrepreneurial skills in food service industry careers and have an opportunity to become servsafe certified.

### **Foods 3 Course Standards**

**As a result of their participation in this course, students will:**

- Evaluate the impact of science and technology on food composition, safety, and other issues including the HACCP Applications.
- Analyze the career opportunities related to food production and the food service industry.
- Demonstrate and evaluate lab activities using standardized recipes, cost control techniques and creative menus.
- Show expertise in cooking techniques by preparation, and application of seasonings, garnishing tools, garde manger basics and breakfast cookery using standardized recipes and cost control techniques.
- Exploration and preparation of various bakeshop equipment and tools using weight measurements and conversion of baking formulas.