

# CAREER AND TECHNOLOGY EDUCATION

## Food Science

### Grade 6

#### **FACS.FS.6.10 - Analyze career paths within food science, food technology, dietetics, and nutrition industries.**

FACS.FS.6.10.01 - Explore the roles and functions of individuals engaged in food science, food technology, dietetics, and nutrition careers.

FACS.FS.6.10.02 - Analyze opportunities for employment and entrepreneurial endeavors in food science and related industries.

FACS.FS.6.10.03 - Summarize education and training requirements and opportunities for career paths in food science, food technology, dietetics, and nutrition.

FACS.FS.6.10.04 - Analyze the impact of food science, dietetics, and nutrition occupations on local, state, and national economies.

#### **FACS.FS.6.20 - Evaluate nutrition principles, food plans, and specialized dietary needs.**

FACS.FS.6.20.01 - Analyze nutritional data.

FACS.FS.6.20.02 - Assess the influence of socioeconomic and psychological factors on food and nutrition and behavior.

FACS.FS.6.20.03 - Critique the selection of foods to promote a healthy lifestyle.

FACS.FS.6.20.04 - Categorize foods into groups and plan menus to meet various nutrient needs.

FACS.FS.6.20.05 - Explain the relationship between calories, nutrient and food input versus energy output.

#### **FACS.FS.6.30 - Apply basic concepts of nutrition in a variety of settings.**

FACS.FS.6.30.01 - Analyze nutritional needs of individuals.

FACS.FS.6.30.02 - Use nutritional information to support a healthy lifestyle.

FACS.FS.6.30.03 - Construct a diet based on nutritional needs and health conditions.

#### **FACS.FS.6.40 - Consider the environmental, social and economic impacts of the food system.**

FACS.FS.6.40.01 – Examine the supply chains of several foods from field to plate and explore the relationships between food, health, justice and the environment.

FACS.FS.6.40.02 – Examine the transition from pre-agricultural societies to the prevailing industrial food system.

FACS.FS.6.40.03 - Trace the ingredients of a meal back to their origins in the soil, reflecting on the connections between food, agriculture and ecosystems.

FACS.FS.6.40.04 - Assess the challenges facing agriculture and devise plans to address them.

FACS.FS.6.40.05 - Explore the rationale for transporting food over long distances and critically examine the strengths and limitations of local and regional food systems.

FACS.FS.6.40.06 - Explore the relationship between diet and health, and brainstorm reasons why people eat what they eat.

FACS.FS.6.40.07 - Examine how the environments in homes, schools, restaurants, stores and communities can affect what they eat.

FACS.FS.6.40.08 - Explore the history, causes and consequences of hunger and food insecurity in the United States.

FACS.FS.6.40.09 - Compare the strengths and limitations of emergency food programs, federal food and

nutrition assistance, and the community food security movement.

**FACS.FS.6.50 - Apply risk management procedures to food safety, food testing, and sanitation.**

FACS.FS.6.50.01 - Analyze factors that contribute to foodborne illness.

FACS.FS.6.50.02 - Analyze food service management safety and sanitation programs.

FACS.FS.6.50.03 - Demonstrate practices and procedures that assure personal and workplace health and hygiene including prevention of the spread of disease and the safe use and care of tools and equipment.

**FACS.FS.6.60 - Demonstrate use of current technology in food product development and marketing.**

FACS.FS.6.60.01 - Explore the effects of food marketing and labeling on food choice, including the influence of brand awareness on their own choices.

FACS.FS.6.60.02 - Prepare food for presentation and assessment.

FACS.FS.6.60.03 - Maintain test kitchen, laboratories, and related equipment and supplies.

FACS.FS.6.60.04 - Implement procedures that affect quality product performance.

FACS.FS.6.60.05 - Conduct sensory evaluations of food products.

FACS.FS.6.60.06 - Utilizing technology to conduct testing for safety of food products.

**FACS.FS.6.70 - Demonstrate financial literacy through food science, dietetics, and nutrition management principles and practices.**

FACS.FS.6.70.01 - Build cost-effective menus to meet consumer preferences and dietary needs.

FACS.FS.6.70.02 - Analyze the costs of food preparation options.

FACS.FS.6.70.03 - Assess the cost of food resources.

FACS.FS.6.70.04 - Manage amounts of food to meet needs of the consumer.