

NEW YORK STATE EDUCATION DEPARTMENT  
MIDDLE LEVEL C

## MODULE DESCRIPTION

This module introduces students to the ways in which climate, geography, and culture influence the availability, sustainability, and quality of food. Students will examine the challenges, conditions, and technological advances which affect the food supply from production through consumption. They will identify and prepare foods to learn about cuisines, ingredients used, and industry standards. Students will have the opportunity to explore the wide variety of career options related to food systems and production and to identify the knowledge, skills, education, and training necessary for success within these fields.

## GUIDING QUESTION

What knowledge and skills are necessary to demonstrate an introductory understanding of choices, availability, sustainability, purchasing, preparation, and production of food?

## MODULE CONTENT

### 1. BASIC CULINARY SKILLS

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STUDENTS WILL:

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# NEW YORK STATE STANDARDS FOR FAMILY AND CONSUMER SCIENCES

## Intermediate Level

### Standard 1: Personal Health and Fitness

Students will have the necessary knowledge and skills to establish and maintain physical fitness, participate in physical activity, and maintain personal health.

### Standard 2: Safe and Healthy Environment

Students will acquire the knowledge and ability necessary to create and maintain a safe and healthy environment.

### Standard 3: Resource Management

Students will understand and be able to manage their personal and community resources

## COMMON CAREER TECHNICAL CORE STANDARDS

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### CAREER READY PRACTICES

2. Apply appropriate and academic and technical skills
4. Communicate clearly and effectively and with reason
5. Consider environmental, social, and economic impacts of decisions
6. Demonstrate creativity and innovation
7. Employ valid and reliable research strategies
8. Utilize critical thinking to make sense of problems and persevere in solving them
9. Model integrity, ethical leadership, and effective management
12. Work productively in teams while using cultural global competence

## NATIONAL FAMILY AND CONSUMER SCIENCES STANDARDS



## UNITED NATIONS WORLD FOOD PROGRAMME (WFP)

<http://www.wfp.org/>

In emergencies, WFP gets food where it is needed, saving the lives of victims of war, civil conflict, and natural disasters. After the cause of an emergency has passed, WFP uses food to help communities rebuild their shattered lives. WFP is part of the United Nations system and is voluntarily funded.

## UTAH EDUCATION NETWORK

<https://www.uen.org/lessonplan/view/17665>

UETN connects school districts, schools, and higher education institutions to a robust network and quality educational resources.

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## CAREER AND TECHNICAL EDUCATION TECHNICAL ASSISTANCE CENTER NEW YORK

<http://nyctecenter.org/>

The Career and Technical Education Technical Assistance Center (CTE TAC) operates under a state contract to assist the New York State Education Department (NYSED) in carrying out its mission of improving the quality, access, and delivery of career and technical education through research-based methods and strategies resulting in broader CTE opportunities for all students.