

RRGSD Remote Instruction Learning Plan

Dates: 2-15 to 2-19

Statement of Goals and Objectives: <i>(Learning Targets in Student & Parent-Friendly Language)</i>	Objective: 2.01 <i>Understand nutrients and their role in healthy food preparation.</i>
Topic(s)/Concept & NC Standard Course of Study: <i>Topic(s)/Concept and the correlating content standards addressed)</i>	Essential Standard: 2.00 <i>Understand nutrition principles and applications</i>
Social-Emotional Focus	Lead By The Guidance Department

Daily Agenda: Including assignments and due dates

Date:	Virtual/Remote Agenda	JacketTime Opportunity Agenda
Monday 2-15-21	Introduction to Nutrients 24 Hour Diet Recall	N/A
Tuesday 2-16-21	Your Digestive System Digestive Labeling	N/A
Wednesday 2-17-21	Carbohydrates Carbohydrates Graphic Organizer Test Your Fiber Knowledge (Graded Assignment Due Friday 2-19)	N/A
Thursday 2-18-21	Proteins PowerPoint Presentation Proteins Graphic Organizer Fats Powerpoint Presentation Fats Graphic Organizer	N/A
Friday 2-19-21	Saturated Fats vs Unsaturated Fats	N/A

Assessment:*How will I be assessing my students throughout this week?*

Formative Assessment(s)	N/A
Summative Assessment(s)	N/A
How will I know my students have mastered the content from this week?	I will review and assess after each objective before moving on to the next objective

Teacher Name: La'Shonda Wood

Subject: Foods II

Additional Resources:

If a student needs additional support, below are resources that will assist with the material being taught.

Topic/Concept	Website/Location resource can be found