

NUTRITION

Overview

In this course, students will compare cuisines, ingredients and preferred cooking methods of various cultures. The influence of traditions and regional and cultural perspectives on food choices and culinary practices will be emphasized. Students will examine the issues and conditions that affect the availability and quality of food in the global market and apply advanced cooking techniques, including the use of specialty and advanced equipment in the preparation of food dishes.

Textbooks

- *Guide to Good Food*

Supplemental Materials

- Websites:
- Jamie Oliver Ted Talk
- Kitchen safety

Assessments

- Tests
- Quizzes
- Labs
- Cooperative Groups

Standards

[Family and Consumer Sciences | Ohio Department of Education](#)

Pacing Guide

[Nutrition Pacing Guide](#)