

Swain CORE Semester-Long Curriculum Map for Foods II Enterprise							
Unit #/Name	1.00	2.00	3.00	4.00	5.00	6.00	7.00
Big Idea	Causes of foodborne illness.	Factors that influence food safety.	Safe facilities, pest management and sanitation.	Food Entrepreneurship.	Specialty food preparation skills.	Prepare and serve yeast bread products.	Prepare and serve cakes, fillings, and frostings.
Timeline	7 Days	13 Days	5 Days	24 Days	8 Days	12 Days	12 Days
State Standards	FN42. 1.0	FN42 2.0	FN42 3.0	FN42 4.0	FN42 5.0	FN42 6.0	FN42 7.0
Related Competencies	FN42 1.01 FN42 1.02 FN42 1.03	FN42 2.1 FN42 2.2 FN42 2.3 FN42 2.4 FN42 2.5	FN42 3.1 FN42 3.2	FN42 4.1 FN42 4.2 FN42 4.3 FN42 4.4 FN42 4.5	FN42 5.1 FN42 5.2	FN42 6.1 FN42 6.2	FN42 7.1 FN42 7.2 FN42 7.3

FN42. 1.0 Understand causes of foodborne illness.

FN42 1.01 Understand food safety issues.

FN42 1.02 Understand foodborne contaminants and food allergies.

FN42 1.03 Understand the food handlers' responsibilities in preventing contamination of foods.

FN42 2.0 Understand factors that influence food safety.

FN42 2.01 Understand hazards in the flow of food.

FN42 2.02 Understand procedures involved in purchasing, receiving and storage of food.

FN42 2.03 Understand safety procedures involved in food preparation.

FN42 2.04 Understand rules for holding and serving food safely.

FN42 2.05 Understand food safety management systems.

FN42 3.0 Understand safe facilities, pest management and sanitation.

FN42 3.01 Understand safe facilities and pest management.

FN42 3.02 Understand cleaning and sanitizing guidelines for a food service facility and equipment.

FN42 4.0 Understand the Roadmap to Food Entrepreneurship

FN42 4.01 Understand opportunity. (Mile Markers 1 and 2)

FN42 4.02 Understand test feasibility and accessing information (Mile Markers 3 and 4)

FN42 4.03 Recognize the importance of community outreach. (Mile Marker 5)

FN42 4.04 Understand marketplace experience. (Mile Marker 6)

FN42 4.05 Understand future directions. (Mile Marker 7)

FN42 5.0 Apply specialty food preparation skills.

FN42 5.01 Apply knife skills commonly used in food preparation.

FN42 5.02 Apply garnishes for specific services.

FN42 6.0 Apply procedures to prepare and serve yeast bread products.

FN42 6.01 Apply procedures to prepare yeast breads.

FN42 6.02 Apply procedures to adapt yeast bread recipes and products.

FN42 7.0 Apply procedures to prepare and serve cakes, fillings, and frostings.

FN42 7.01 Apply procedures to prepare cakes, fillings, and frostings.

FN42 7.02 Apply procedures to adapt cake, filling and frosting recipes and products.

FN42 7.03 Understand marketing issues specific to cakes, fillings and frostings.