

## RRGSD Remote Instruction Learning Plan

Dates: 1-18 to 1-22

<b>Statement of Goals and Objectives:</b> <i>(Learning Targets in Student &amp; Parent-Friendly Language)</i>	<ul style="list-style-type: none"> <li>• <b>1.03 Understand purchasing and receiving protocols for food safety</b></li> </ul>
<b>Topic(s)/Concept &amp; NC Standard Course of Study:</b> <i>Topic(s)/Concept and the correlating content standards addressed)</i>	<ul style="list-style-type: none"> <li>- <b>1.00 Understand food and nutrition careers and food safety management.</b></li> <li>- <b>Essential Questions:</b></li> <li>- 1. What are the guidelines for healthy food choices?</li> <li>- 2. How do calorie intake and physical activity influence weight management?</li> <li>- 3. How are food nutrition labels interpreted?</li> <li>- 4. What signs indicate that nutrition information is science-based?</li> </ul>
<b>Social-Emotional Focus</b>	Lead By The Guidance Department

**Daily Agenda:** Including assignments and due dates

Date:	Virtual/Remote Agenda	JacketTime Opportunity Agenda
Monday	Holiday	N/A
Tuesday	Food Purchasing and Receiving	N/A
Wednesday	Food Purchasing and Receiving (Continuation) Lunch Rush Delivery	N/A
Thursday	Test Review Food Profiles <b>(Graded Assignment Due Friday 1-22-21)</b>	N/A
Friday	Test Unit 1.01 and 1.02 Assessment Module 2 <b>(Graded Assignment Due Monday 1-25-21)</b>	N/A

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

Formative Assessment(s)	Test on Unit 1.01 and 1.02
Summative Assessment(s)	N/A
How will I know my students have <b>mastered the content</b> 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