

Advanced Foods			
Standards	Fall Semester		
National Standards for Family and Consumer Sciences Education	Topics Covered	Number of Days	Number of Days
1.2.1, 1.2.6	Class Syllabus,, Introduction Game, Class tour, Classroom and Kitchen Rules	August 14-16	3
8.2.1, 8.2.5	Sanitary Food Handling (CA 1.1)	August 19-20	2
8.2.7, 8.2.1, 8.6.4	The Flow of Food (CA 1.2)	August 21-22	2
8.2.4, 8.2.11	The HACCP System (CA 1.3)	August 23-26	2
8.6.4, 8.2.2	Fire Safey (CA 2.1)	August 27-28	1.5
8.3.2, 8.2.2, 8.5.1, 8.3.3	Accidents & Injuries (CA 2.2)	August 28-30	3.5
8.3.1,8.5.1	Work Flow in the Kithchen (CA 3.1)	September 4-5	2
8.5.1, 8.2.11	Recieving & Storage Equipment (CA 3.2)	September 6-9	2
8.3.3, 8.3.1	Preparing & Cooking Equipment (CA 3.3)	September 10-11	2
8.3.1, 8.3.2, 8.3.3	Holding & Service Equipment (CA 3.4)	Septemeber 12-13	2
,8.3.3, 8.5.1	Using Knives (CA 4.1)	September 16-17	2
8.5.1,8.3.3	Using Smallware (CA 4.2)	September 18-19	2
8.5.3.	Understanding Standardized Recipes (CA 5.1)	September 20-23	2
8.5.3	Converting Recipes (CA 5.2)	September 24-25	2
8.2.1, 8.2.4, 8.2.5, 8.2.7,8.2.11, 8.3.1,8.3.2, 8.3.3, 8.6.4, 8.5.3	W1 Assesment	September 26	1
8.5.2, 8.5.4	Dry Heat Methods (CA 8.1)	September 30-October 8	7
8.5.2, 8.5.14	Moist Heat Methods (CA 8.2)	October 9-18	7
8.5.7	Dairy (FFT 32)	October 21-24	4
8.5.11, 8.5.8	Eggs (FFT 33)	October 25-31	4
8.5.7	Fruit (FFT 28)	November 1-6	4
8.5.2, 8.5.7, 8.5.11, 8.2.1, 8.2.4, 8.2.5, 8.2.11	W2 Assesment	November 7	1
8.5.6	Soups, Stews, Sauces	November 11-18	6
8.5.10, 8.3.3	Holiday Labs	November 19-22	4
8.5.11, 8.5.5	Meat	December 2-4	3
8.5.5	Poultry	December 5-10	4
8.5.10, 8.3.3	Holiday Labs	December 11-13	3
8.5.6, 8.3.3, 8.5.5, 8.5.2, 8.5.7, 8.5.3, 8.2.1, 8.2.5,8.2.7,8.3.2, 8.5.11	E1 Assesment	December 16	1