

NORTH CAROLINA CAREER AND TECHNICAL EDUCATION STANDARDS

Family And Consumer Sciences Education

Grade: Grade 9 - 12

Course: Food and Nutrition II

NCCTE.2018.FN42 - Foods II - Enterprise

NCCTE.2018.FN42.01.00 - Understand food and nutrition careers and food safety management.

NCCTE.2018.FN42.01.01 - Remember food and nutrition career pathways and the lean canvas model for entrepreneurship.*

NCCTE.2018.FN42.01.02 - Understand causes of foodborne illness.

NCCTE.2018.FN42.01.03 - Understand purchasing and receiving protocols for food safety.

NCCTE.2018.FN42.01.04 - Understand contributing factors to foodborne illness.

NCCTE.2018.FN42.01.05 - Understand safe facilities, pest management and contamination.

NCCTE.2018.FN42.01.06 - Understand food safety management.

NCCTE.2018.FN42.02.00 - Understand nutrition principles and applications.

NCCTE.2018.FN42.02.01 - Understand nutrients and their role in healthy food preparation.

NCCTE.2018.FN42.02.02 - Understand meal planning and food preparation for different stages of the life cycle.

NCCTE.2018.FN42.02.03 - Understand meal planning and food preparation for special diets.

NCCTE.2018.FN42.02.04 - Understand sports nutrition and meal planning and food preparation for athletes.

NCCTE.2018.FN42.03.00 - Understand local, national, and global foodways.

NCCTE.2018.FN42.03.01 - Understand food systems and local food.

NCCTE.2018.FN42.03.02 - Understand global cuisines and preparation methods.

NCCTE.2018.FN42.04.00 - Analyze food and nutrition opportunities to meet the needs of customer-clients.

NCCTE.2018.FN42.04.01 - Analyze recipes to modify cooking techniques and ingredients to develop a healthy and well-balanced menu.

NCCTE.2018.FN42.04.02 - Analyze startup processes for ventures in food and nutrition.*

