

Standards Correlations

Food Science and Dietetics (8239)

Task/Competency	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA National Programs and Competitive Events	The National Council for Agricultural Education: Agriculture, Food and Natural Resources Content Standards
Demonstrating Personal Qualities and Abilities				
Demonstrate creativity and innovation.	English: 6.1, 6.3, 6.4, 6.6, 6.7, 6.9, 7.1, 7.3, 7.4, 7.6, 7.7, 7.9, 8.1, 8.3, 8.4, 8.6, 8.7, 8.9, 9.1, 9.5, 9.6, 9.8, 10.1, 10.5, 10.6, 10.8, 11.1, 11.5, 11.6, 11.8, 12.1, 12.5, 12.6, 12.8 History and Social Science: CE.1, CE.4, GOVT.1, USI.1, USII.1, VUS.1, WG.1, WG.4, WHI.1, WHII.1 Mathematics: 6.1, 6.2, 6.3, 6.4, 6.5, 6.6, 6.7, 6.10, 6.11, 6.12, 7.2, 7.3, 7.8, 7.9, 8.2, 8.4, 8.6, 8.7, 8.11, 8.12, 8.17, 8.18, A.9, AFDA.3, AFDA.4, AFDA.5, AFDA.6, AFDA.7, AFDA.8, AII.9, COM.1, COM.3, COM.4, COM.5, COM.8, DM.7, DM.1*, DM.10, DM.2*, DM.3*, PS.3*, PS.4*, PS.7*, PS.9*, PS.10*			

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	Science: 6.1, BIO.1, CH.1, ES.1, LS.1, PS.1			
Demonstrate critical thinking and problem solving.	<p>English: 6.1, 6.3, 6.4, 6.5, 6.6, 6.7, 6.9, 7.1, 7.3, 7.4, 7.5, 7.6, 7.7, 7.9, 8.1, 8.3, 8.4, 8.5, 8.6, 8.7, 8.9, 9.1, 9.5, 9.6, 9.8, 10.1, 10.5, 10.6, 10.8, 11.1, 11.5, 11.6, 11.8, 12.1, 12.5, 12.6, 12.8</p> <p>History and Social Science: CE.1, CE.4, CE.11, GOVT.1, USI.1, USII.1, VUS.1, WG.1, WG.4, WHI.1, WHII.1</p> <p>Mathematics: 6.1, 6.2, 6.3, 6.4, 6.5, 6.6, 6.10, 6.11, 7.2, 7.3, 7.8, 7.12, 7.13, 8.2, 8.4, 8.8, 8.9, 8.10, 8.11, A.8, A.9, G.1, G.13, G.14, AFDA.3, AFDA.5, AFDA.8, AII.9, AII.10, AII.11, COM.1, COM.3, COM.4, COM.5, COM.8, DM.4, DM.7, DM.1*, DM.2*, DM.3*, DM.9*, PS.9*, PS.10*</p> <p>Science: 6.1, BIO.1, CH.1, ES.1, LS.1, PS.1</p>			
Demonstrate initiative and self-direction.	English: 6.1, 6.4, 6.6, 6.7, 6.9, 7.1, 7.4, 7.6, 7.7, 7.9, 8.1, 8.4, 8.6, 8.7, 8.9, 9.1, 9.5, 9.6, 9.8, 10.1, 10.5, 10.6, 10.8, 11.1, 11.5, 11.6, 11.8, 12.1, 12.5, 12.6, 12.8			

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	History and Social Science: CE.1, CE.4, CE.11, GOVT.1, USI.1, USII.1, VUS.1, WG.1, WHI.1, WHII.1			
Demonstrate integrity.	English: 6.1, 7.1, 8.1, 9.1, 9.5, 10.1, 10.5, 11.1, 11.5, 12.1, 12.5 History and Social Science: CE.1, CE.3, CE.4, GOVT.1, GOVT.16, USI.1, USII.1, VUS.1, WG.1, WHI.1, WHII.1			
Demonstrate work ethic.	English: 6.1, 7.1, 8.1, 9.1, 10.1, 11.1, 12.1 History and Social Science: CE.1, CE.4, CE.14, GOVT.1, GOVT.16, USI.1, USII.1, VUS.1, WG.1, WHI.1, WHII.1 Science: CH.1			
Demonstrating Interpersonal Skills				
Demonstrate conflict-resolution skills.	English: 6.1, 6.2, 6.4, 6.6, 6.7, 6.9, 7.1, 7.2, 7.4, 7.6, 7.7, 7.9, 8.1, 8.2, 8.4, 8.6, 8.7, 8.9, 9.1, 10.1, 11.1, 12.1 History and Social Science: CE.1, CE.4, GOVT.1, USI.1, VUS.1			
Demonstrate listening and speaking skills.	English: 6.1, 6.2, 6.4, 6.6, 7.1, 7.2, 7.4, 7.6, 8.1, 8.2, 8.4, 8.6, 9.1, 10.1, 11.1, 12.1			

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	History and Social Science: CE.1, CE.4, GOVT.1, USI.1, USII.1, VUS.1, WG.1, WHI.1, WHII.1			
Demonstrate respect for diversity.	English: 6.1, 7.1, 8.1, 9.1, 10.1, 11.1, 12.1 History and Social Science: CE.1, CE.3, CE.4, GOVT.1, GOVT.16, USI.1, USII.1, USII.9, VUS.1, VUS.13, WG.1, WHI.1, WHII.1			
Demonstrate customer service skills.	English: 6.1, 6.4, 6.7, 7.1, 7.4, 7.7, 8.1, 8.4, 8.7, 9.1, 9.5, 9.6, 10.1, 10.5, 10.6, 11.1, 11.5, 11.6, 12.1, 12.5, 12.6 History and Social Science: CE.1, CE.4, GOVT.1, GOVT.16, USI.1, USII.1, VUS.1, WG.1, WHI.1, WHII.1			
Collaborate with team members	English: 6.1, 7.1, 8.1, 9.1, 10.1, 11.1, 12.1 History and Social Science: CE.1, CE.3, CE.4, GOVT.1, GOVT.16, USI.1, USII.1, VUS.1, WG.1, WHI.1, WHII.1			
Demonstrating Professional Competencies				
Demonstrate big-picture thinking.	English: 6.1, 6.4, 7.1, 7.4, 8.1, 8.4, 9.1, 9.5, 10.1, 10.5, 11.1, 11.5, 12.1, 12.5			

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	History and Social Science: CE.1, CE.4, CE.12, GOVT.1, GOVT.15, USI.1, USII.1, VUS.1, WG.1, WHI.1, WHII.1			
Demonstrate career- and life-management skills.	English: 6.1, 6.7, 7.1, 7.7, 8.1, 8.7, 9.1, 9.6, 10.1, 10.6, 11.1, 11.6, 12.1, 12.6 History and Social Science: CE.1, CE.4, CE.12, CE.14, GOVT.1, USI.1, USII.1, VUS.1, WG.1, WHI.1, WHII.1 Mathematics: 8.4			
Demonstrate continuous learning and adaptability.	English: 6.1, 6.4, 6.7, 6.9, 7.1, 7.4, 7.7, 7.9, 8.1, 8.4, 8.7, 8.9, 9.1, 9.5, 9.6, 9.8, 10.1, 10.5, 10.6, 10.8, 11.1, 11.5, 11.6, 11.8, 12.1, 12.5, 12.6, 12.8 History and Social Science: CE.1, CE.3, CE.4, CE.14, GOVT.1, USI.1, USII.1, VUS.1, WG.1, WHI.1, WHII.1 Science: BIO.1, CH.1, LS.1, PH.1, PH.4, PS.1			
Manage time and resources.	English: 6.1, 6.2, 6.4, 6.7, 6.9, 7.1, 7.2, 7.4, 7.7, 7.9, 8.1, 8.2, 8.4, 8.7, 8.9, 9.1, 9.5, 9.6, 9.8, 10.1, 10.5, 10.6, 10.8, 11.2, 11.5, 11.6, 11.8, 12.2, 12.5, 12.6, 12.8			

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	History and Social Science: CE.1, CE.4, CE.11, GOVT.1, USI.1, USII.1, VUS.1, WG.1, WHI.1, WHII.1 Mathematics: 6.10, 6.11, 6.12, 7.2, 7.3, 7.8, 7.9, 7.10, 7.11, 7.12, 7.13, 8.4, 8.11, 8.12, 8.13, 8.14, 8.17, 8.18, A.4, A.5, A.8, A.9, AFDA.3, AFDA.4, AFDA.5, AFDA.6, AFDA.7, AFDA.8, COM.1, COM.3, COM.5, COM.8			
Demonstrate information-literacy skills.	English: 6.1, 6.2, 6.4, 6.6, 6.7, 6.9, 7.1, 7.2, 7.3, 7.4, 7.6, 7.7, 7.9, 8.1, 8.2, 8.3, 8.4, 8.6, 8.7, 8.9, 9.2, 9.5, 9.6, 9.8, 10.2, 10.5, 10.6, 10.8, 11.2, 11.5, 11.6, 11.8, 12.2, 12.5, 12.6, 12.8 History and Social Science: CE.1, CE.4, CE.14, GOVT.1, USI.1, USII.1, VUS.1, WG.1, WHI.1, WHII.1 Mathematics: 6.10, 6.11, 7.8, 7.9, 8.11, 8.12, A.8, A.9, AFDA.3, AFDA.4, AFDA.6, AFDA.7, AFDA.8, DM.8, PS.1*, PS.2*, PS.3*, PS.4*, PS.7*, PS.8*, PS.9*, PS.10* Science: 6.1, BIO.1, CH.1, ES.1,			

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	LS.1, PH.1, PS.1			
Demonstrate an understanding of information security.	English: 6.1, 6.2, 6.3, 6.4, 6.6, 6.7, 6.8, 6.9, 7.1, 7.2, 7.3, 7.4, 7.6, 7.7, 7.8, 7.9, 8.1, 8.2, 8.3, 8.4, 8.6, 8.7, 8.8, 8.9, 9.1, 9.2, 9.5, 9.6, 9.8, 10.1, 10.2, 10.5, 10.6, 10.8, 11.1, 11.2, 11.5, 11.6, 11.8, 12.1, 12.2, 12.5, 12.6, 12.8 History and Social Science: CE.1, CE.4, CE.14, GOVT.1, USI.1, USII.1, VUS.1, WG.1, WHI.1, WHII.1 Mathematics: COM.10			
Maintain working knowledge of current information-technology (IT) systems.	English: 6.1, 6.3, 6.4, 6.6, 6.9, 7.1, 7.3, 7.4, 7.6, 7.9, 8.1, 8.3, 8.4, 8.6, 8.9 History and Social Science: CE.1, CE.4, CE.14, GOVT.1, USI.1, USII.1, VUS.1, WG.1, WHI.1, WHII.1 Mathematics: 7.8, COM.1, COM.2, COM.7, COM.9, COM.10, COM.11, COM.16, COM.18, PS.17 Science: BIO.1, CH.1, ES.1, PH.1			
Demonstrate proficiency with technologies, tools, and machines common to a	History and Social Science: CE.1, CE.4, CE.14, GOVT.1, USI.1, USII.1, VUS.1, WG.1, WHI.1,			

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specific occupation.	WHII.1 Mathematics: 6.10, 6.11, 7.9, 8.4, A.7, A.8, A.9, AFDA.1, AFDA.3, AFDA.5, AII.4, AII.7, AII.9, COM.1, COM.7, COM.10, COM.11, COM.12, COM.16 Science: CH.1, ES.1, LS.1, PH.1, PS.1			
Apply mathematical skills to job-specific tasks.	English: 6.4, 6.6, 6.7, 7.4, 7.6, 7.7, 8.4, 8.6, 8.7, 9.5, 9.6, 10.5, 10.6, 11.5, 11.6, 12.5, 12.6 History and Social Science: CE.1, CE.4, CE.14, GOVT.1, USI.1, USII.1, VUS.1, WG.1, WHI.1, WHII.1 Mathematics: 6.1, 6.2, 6.5, 6.6, 6.12, 6.13, 6.14, 7.1, 7.2, 7.3, 7.4, 7.5, 7.6, 7.8, 7.9, 7.11, 7.12, 7.13, 8.4, 8.5, 8.6, 8.8, 8.9, 8.10, 8.11, 8.12, 8.13, 8.14, 8.15, 8.16, 8.17, 8.18, A.1, A.3, A.4, A.5, A.7, A.8, A.9, AFDA.1, AFDA.3, AFDA.5, AFDA.8, AII.3, AII.7, AII.9, AII.10, COM.1, COM.7 Science: 6.1, BIO.1, CH.1, ES.1, LS.1, PH.1, PS.1			
Demonstrate professionalism.	English: 6.1, 7.1, 8.1, 9.1, 10.1, 11.1, 12.1			

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	History and Social Science: CE.1, CE.4, CE.14, GOVT.1, USI.1, USII.1, VUS.1, WG.1, WHI.1, WHII.1			
Demonstrate reading and writing skills.	English: 6.1, 6.6, 6.7, 7.1, 7.6, 7.7, 8.1, 8.6, 8.7, 9.1, 9.5, 9.6, 9.7, 10.1, 10.5, 10.6, 10.7, 11.1, 11.5, 11.6, 11.7, 12.1, 12.5, 12.6, 12.7 History and Social Science: CE.1, CE.4, GOVT.1, USI.1, USII.1, VUS.1, WG.1, WHI.1, WHII.1 Science: 6.1, PH.1, PS.1			
Demonstrate workplace safety.	English: 6.4, 7.4, 8.4, 9.5, 10.5, 11.5, 12.5 History and Social Science: CE.1, CE.4, GOVT.1, USI.1, USII.1, VUS.1, WG.1, WHI.1, WHII.1 Science: CH.1			
Examining All Aspects of an Industry				
Examine aspects of planning within an industry/organization.	History and Social Science: GOVT.16			
Examine aspects of management within an industry/organization.				
Examine aspects of financial				

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responsibility within an industry/organization.				
Examine technical and production skills required of workers within an industry/organization.				
Examine principles of technology that underlie an industry/organization.				
Examine labor issues related to an industry/organization.	History and Social Science: GOVT.16			
Examine community issues related to an industry/organization.	History and Social Science: GOVT.16			
Examine health, safety, and environmental issues related to an industry/organization.	History and Social Science: GOVT.16			
Addressing Elements of Student Life				
Identify the purposes and goals of the student organization.				
Explain the benefits and responsibilities of				

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membership in the student organization as a student and in professional/civic organizations as an adult.				
Demonstrate leadership skills through participation in student organization activities, such as meetings, programs, and projects.				
Identify Internet safety issues and procedures for complying with acceptable use standards.				
Exploring Work-based Learning				
Identify the types of work-based learning (WBL) opportunities.				
Reflect on lessons learned during the WBL experience.				
Explore career opportunities related to the WBL experience.				
Participate in a WBL experience, when appropriate.				

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Exploring Food Science and Dietetics				
Describe food systems and U.S. consumption trends.	English: 11.5, 12.5 History and Social Science: VUS 14; GOVT 9, 14	9.2.9 Demonstrate waste disposal and recycling methods.	Families First <ul style="list-style-type: none"> • Families Today • You Me Us • Meet the Challenge • Balancing Family & Career • Parent Practice Power of One <ul style="list-style-type: none"> • A Better You • Family Ties • Working on Working • Take the Lead • Speak out for FCCLA STAND Up <ul style="list-style-type: none"> • Assess • Educate • Advocate Student Body <ul style="list-style-type: none"> • The Healthy You • The Fit You • The Real You • The Resilient You Competitive Event--STAR Events <ul style="list-style-type: none"> • Career Investigation • Food Innovations 	FPP.04.01. Examine the scope of the food industry by evaluating local and global policies, trends, and customs for food production.

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			<ul style="list-style-type: none"> • National Programs in Action • Nutrition and Wellness • Professional Presentation • Sustainability Challenge • Check the national website for on line events • Check the website for Skill Events 	
Explore the various careers in the food industry.	English: 11.5, 12.5	9.1 Analyze career paths within food science, food technology, dietetics, and nutrition industries.	<p>Career Connection</p> <ul style="list-style-type: none"> • My Skills • My Life • My Career • My Plan <p>Power of One</p> <ul style="list-style-type: none"> • A Better You • Family Ties • Working on Working • Take the Lead • Speak out for FCCLA <p>Competitive Event--STAR Events</p> <ul style="list-style-type: none"> • Career Investigation • Entrepreneurship • Professional Presentation • Check the national website for on line events 	

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Analyze careers within the food science, food technology, dietetics, and nutrition industries.	English: 11.5, 12.5	9.1 Analyze career paths within food science, food technology, dietetics, and nutrition industries.	<ul style="list-style-type: none"> • Check the website for Skill Events <p>Career Connection</p> <ul style="list-style-type: none"> • My Skills • My Life • My Career • My Plan <p>Power of One</p> <ul style="list-style-type: none"> • A Better You • Family Ties • Working on Working • Take the Lead • Speak out for FCCLA <p>Student Body</p> <ul style="list-style-type: none"> • The Healthy You • The Fit You • The Real You • The Resilient You <p>Competitive Event--STAR Events</p> <ul style="list-style-type: none"> • Career Investigation • Entrepreneurship • Food Innovations • National Programs in Action • Professional Presentation • Sports Nutrition 	

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			<ul style="list-style-type: none"> • Sustainability Challenge • Check the national website for on line events • Check the website for Skill Events 	
Differentiate the pathways in the food science and dietetics industries.	English: 11.5, 12.5	9.1.1 Explain the roles and functions of individuals engaged in food science, food technology, dietetics, and nutrition careers.	<p>Career Connection</p> <ul style="list-style-type: none"> • My Skills • My Life • My Career • My Plan <p>Power of One</p> <ul style="list-style-type: none"> • A Better You • Family Ties • Working on Working • Take the Lead • Speak out for FCCLA <p>Student Body</p> <ul style="list-style-type: none"> • The Healthy You • The Fit You • The Real You • The Resilient You <p>Competitive Event--STAR Events</p> <ul style="list-style-type: none"> • Career Investigation • Entrepreneurship • Food Innovations • National Programs in 	

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			Action <ul style="list-style-type: none"> • Professional Presentation • Public Policy Advocate • Sports Nutrition • Sustainability Challenge • Check the national website for on line events • Check the website for Skill Events 	
Examining The Nutritional Composition of Foods				
Define the function of carbohydrates.	English: 11.3, 11.5, 12.3, 12.5 Science: BIO.2	9.3 Evaluate nutrition principles, food plans, preparation techniques, and specialized dietary plans.	Power of One <ul style="list-style-type: none"> • A Better You • Family Ties • Working on Working • Take the Lead • Speak out for FCCLA Student Body <ul style="list-style-type: none"> • The Healthy You • The Fit You • The Real You • The Resilient You Competitive Event--STAR Events <ul style="list-style-type: none"> • Food Innovations • Nutrition and Wellness • Professional Presentation • Sports Nutrition 	FPP.02.01. Apply principles of nutrition and biology to develop food products that provide a safe, wholesome, and nutritious food supply for local and global food systems. FPP.02.02. Apply principles of microbiology and chemistry to develop food products to provide a safe, wholesome, and nutritious food supply for local and global food systems.

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			<ul style="list-style-type: none"> • Check the national website for on line events • Check the website for Skill Events 	
Define the function of lipids.	English: 11.3, 11.5, 12.3, 12.5 Science: BIO.2	9.3 Evaluate nutrition principles, food plans, preparation techniques, and specialized dietary plans.	Power of One <ul style="list-style-type: none"> • A Better You • Family Ties • Working on Working • Take the Lead • Speak out for FCCLA Student Body <ul style="list-style-type: none"> • The Healthy You • The Fit You • The Real You • The Resilient You Competitive Event--STAR Events <ul style="list-style-type: none"> • Food Innovations • Nutrition and Wellness • Professional Presentation • Sports Nutrition • Check the national website for on line events • Check the website for Skill Events 	FPP.02.01. Apply principles of nutrition and biology to develop food products that provide a safe, wholesome, and nutritious food supply for local and global food systems.
Identify the functions of proteins.	English: 11.5, 12.5	9.3 Evaluate nutrition principles, food plans, preparation techniques,	Power of One <ul style="list-style-type: none"> • A Better You 	FPP.02.01. Apply principles of nutrition and biology to develop

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	Science: BIO.2	and specialized dietary plans.	<ul style="list-style-type: none"> • Family Ties • Working on Working • Take the Lead • Speak out for FCCLA Student Body <ul style="list-style-type: none"> • The Healthy You • The Fit You • The Real You • The Resilient You Competitive Event--STAR Events <ul style="list-style-type: none"> • Food Innovations • Nutrition and Wellness • Professional Presentation • Sports Nutrition • Check the national website for on line events • Check the website for Skill Events 	food products that provide a safe, wholesome, and nutritious food supply for local and global food systems.
Define the functions of vitamins, minerals, and phytochemicals in the diet.	English: 11.3, 11.5, 11.6, 12.3, 12.5, 12.6 Science: BIO.4	9.3 Evaluate nutrition principles, food plans, preparation techniques, and specialized dietary plans.	Power of One <ul style="list-style-type: none"> • A Better You • Family Ties • Working on Working • Take the Lead • Speak out for FCCLA Student Body <ul style="list-style-type: none"> • The Healthy You 	FPP.02.01. Apply principles of nutrition and biology to develop food products that provide a safe, wholesome, and nutritious food supply for local and global food systems.

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			<ul style="list-style-type: none"> • The Fit You • The Real You • The Resilient You Competitive Event--STAR Events <ul style="list-style-type: none"> • Food Innovations • Nutrition and Wellness • Professional Presentation • Sports Nutrition • Check the national website for on line events • Check the website for Skill Events 	
Analyze the effects of different processing methods on nutritional quality.	English: 11.5, 12.5	<p>9.5 Demonstrate use of current technology in food product development and marketing.</p> <p>9.5.5 Implement procedures that affect quality product performance.</p> <p>9.6.2 Implement food preparation, production, and testing systems.</p>	<p>Power of One</p> <ul style="list-style-type: none"> • A Better You • Family Ties • Working on Working • Take the Lead • Speak out for FCCLA <p>STAND Up</p> <ul style="list-style-type: none"> • Assess • Educate • Advocate <p>Student Body</p> <ul style="list-style-type: none"> • The Healthy You • The Fit You • The Real You 	FPP.02.03. Apply principles of human behavior to develop food products to provide a safe, wholesome, and nutritious food supply for local and global food systems.

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			<ul style="list-style-type: none"> • The Resilient You Competitive Event--STAR Events <ul style="list-style-type: none"> • Food Innovations • National Programs in Action • Nutrition and Wellness • Professional Presentation • Sustainability Challenge • Check the national website for on line events • Check the website for Skill Events 	
Identify the function of water activity and pH in food preparation and preservation.	English: 11.5, 12.5 Science: BIO.2; CH.4	9.3 Evaluate nutrition principles, food plans, preparation techniques, and specialized dietary plans.	Power of One <ul style="list-style-type: none"> • A Better You • Family Ties • Working on Working • Take the Lead • Speak out for FCCLA STAND Up <ul style="list-style-type: none"> • Assess • Educate • Advocate Student Body <ul style="list-style-type: none"> • The Healthy You • The Fit You • The Real You 	FPP.02.02. Apply principles of microbiology and chemistry to develop food products to provide a safe, wholesome, and nutritious food supply for local and global food systems.

Task/Competency	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA National Programs and Competitive Events	The National Council for Agricultural Education: Agriculture, Food and Natural Resources Content Standards
			<ul style="list-style-type: none"> • The Resilient You Competitive Event--STAR Events <ul style="list-style-type: none"> • Food Innovations • National Programs in Action • Nutrition and Wellness • Professional Presentation • Sustainability Challenge • Teach and Train • Check the national website for online events • Check the website for Skill Events 	
Describe test methods for water activity and pH used in the food industry.	English: 11.5, 12.5 Science: CH.4	9.5.7 Conduct testing for safety of food products, utilizing available technology.	Power of One <ul style="list-style-type: none"> • A Better You • Family Ties • Working on Working • Take the Lead • Speak out for FCCLA Competitive Event--STAR Events <ul style="list-style-type: none"> • Food Innovations • Sustainability Challenge • Check the national website for on line events • Check the website for Skill 	FPP.02.02. Apply principles of microbiology and chemistry to develop food products to provide a safe, wholesome, and nutritious food supply for local and global food systems.

Task/Competency	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA National Programs and Competitive Events	The National Council for Agricultural Education: Agriculture, Food and Natural Resources Content Standards
<p>Identify food allergens and their origins as defined in the Food and Drug Administration (FDA) <i>Food Code</i>.</p>	<p>English: 11.3, 11.6, 12.3, 12.6 History and Social Science: GOVT 7, 8, 9, 14</p>	<p>9.2 Apply risk management procedures to food safety, food testing, and sanitation.</p>	<p>Events</p> <p>Families First</p> <ul style="list-style-type: none"> • Families Today • You Me Us • Meet the Challenge • Balancing Family & Career • Parent Practice <p>Power of One</p> <ul style="list-style-type: none"> • A Better You • Family Ties • Working on Working • Take the Lead • Speak out for FCCLA <p>STAND Up</p> <ul style="list-style-type: none"> • Assess • Educate • Advocate <p>Student Body</p> <ul style="list-style-type: none"> • The Healthy You • The Fit You • The Real You • The Resilient You <p>Competitive Event--STAR Events</p> <ul style="list-style-type: none"> • Focus on Children • Food Innovations 	<p>FPP.01.02. Apply food safety and sanitation procedures in the handling and processing of food products to ensure food quality.</p> <p>FPP.03.02. Design and apply techniques of food processing, preservation, packaging, and presentation for distribution and consumption of food products.</p> <p>FPP.04.03. Identify and explain the purpose of industry organizations, groups, and regulatory agencies that influence the local and global food systems.</p>

Task/Competency	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA National Programs and Competitive Events	The National Council for Agricultural Education: Agriculture, Food and Natural Resources Content Standards
			<ul style="list-style-type: none"> • National Programs in Action • Nutrition and Wellness • Professional Presentation • Check the national website for on line events • Check the website for Skill Events 	
Describe how the presence of food allergens impacts the food industry’s testing processes and procedures for handling allergen contamination.	English: 11.5, 12.5	9.2 Apply risk management procedures to food safety, food testing, and sanitation.	<p>Power of One</p> <ul style="list-style-type: none"> • A Better You • Family Ties • Working on Working • Take the Lead • Speak out for FCCLA <p>STAND Up</p> <ul style="list-style-type: none"> • Assess • Educate • Advocate <p>Competitive Event--STAR Events</p> <ul style="list-style-type: none"> • Professional Presentation • Public Policy Advocate • Check the national website for online events • Check the website for Skill Events 	<p>FPP.01.02. Apply food safety and sanitation procedures in the handling and processing of food products to ensure food quality.</p> <p>FPP.02.03. Apply principles of human behavior to develop food products to provide a safe, wholesome, and nutritious food supply for local and global food systems.</p> <p>FPP.03.02. Design and apply techniques of food processing, preservation, packaging, and presentation for distribution and consumption of food products.</p>

Task/Competency	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA National Programs and Competitive Events	The National Council for Agricultural Education: Agriculture, Food and Natural Resources Content Standards
Explore various methods used to test for carbohydrates, protein, lipids, and vitamins and minerals.	English: 11.5, 12.5 Science: BIO.2	9.5.7 Conduct testing for safety of food products, utilizing available technology.	Power of One <ul style="list-style-type: none"> • A Better You • Family Ties • Working on Working • Take the Lead • Speak out for FCCLA Competitive Event--STAR Events <ul style="list-style-type: none"> • Food Innovations • Nutrition and Wellness • Professional Presentation • Sports Nutrition • Check the national website for online events • Check the website for Skill Events 	FPP.02.02. Apply principles of microbiology and chemistry to develop food products to provide a safe, wholesome, and nutritious food supply for local and global food systems.
Implementing Risk Management				
Define Hazard Analysis Critical Control Point (HACCP).	English: 11.3, 12.3 History and Social Science: GOVT 7, 8, 9, 14		Power of One <ul style="list-style-type: none"> • A Better You • Family Ties • Working on Working • Take the Lead • Speak out for FCCLA STAND Up <ul style="list-style-type: none"> • Assess • Educate • Advocate 	9.2.4 Use the Hazard Analysis Critical Control Point (HACCP) during all food handling processes (the flow of food) to minimize the risks of food borne illness.

Task/Competency	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA National Programs and Competitive Events	The National Council for Agricultural Education: Agriculture, Food and Natural Resources Content Standards
			Competitive Event--STAR Events <ul style="list-style-type: none"> • Professional Presentation • Public Policy Advocate • Check the national website for on line events • Check the website for Skill Events 	
Trace the flow of food in food-service operations.	English: 11.5, 12.5	9.2 Apply risk management procedures to food safety, food testing, and sanitation.	Power of One <ul style="list-style-type: none"> • A Better You • Family Ties • Working on Working • Take the Lead • Speak out for FCCLA STAND Up <ul style="list-style-type: none"> • Assess • Educate • Advocate Competitive Event--STAR Events <ul style="list-style-type: none"> • Professional Presentation • Public Policy Advocate • Check the national website for on line events • Check the website for Skill Events 	FPP.03.02. Design and apply techniques of food processing, preservation, packaging, and presentation for distribution and consumption of food products. FPP.03.03. Create food distribution plans and procedures to ensure safe delivery of food products.
Analyze risk factors and	English: 11.3, 11.5, 12.3, 12.5	9.2 Apply risk management	Power of One	FPP.01.02. Apply food safety and

Task/Competency	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA National Programs and Competitive Events	The National Council for Agricultural Education: Agriculture, Food and Natural Resources Content Standards
points of vulnerability in the food supply continuum, from source to production to distributor.		procedures to food safety, food testing, and sanitation.	<ul style="list-style-type: none"> • A Better You • Family Ties • Working on Working • Take the Lead • Speak out for FCCLA STAND Up <ul style="list-style-type: none"> • Assess • Educate • Advocate Competitive Event--STAR Events <ul style="list-style-type: none"> • Professional Presentation • Public Policy Advocate • Check the national website for online events • Check the website for Skill Events 	<p>sanitation procedures in the handling and processing of food products to ensure food quality.</p> <p>FPP.01.03. Apply food safety procedures when storing food products to ensure food quality.</p> <p>FPP.04.01. Examine the scope of the food industry by evaluating local and global policies, trends, and customs for food production.</p>
Identify the regulatory agencies and their primary roles, from food production through consumption.	<p>English: 11.5, 11.6, 12.5, 12.6</p> <p>History and Social Science: GOVT 7, 8, 9, 14</p>	9.2 Apply risk management procedures to food safety, food testing, and sanitation.	Power of One <ul style="list-style-type: none"> • A Better You • Family Ties • Working on Working • Take the Lead • Speak out for FCCLA STAND Up <ul style="list-style-type: none"> • Assess • Educate • Advocate 	FPP.04.03. Identify and explain the purpose of industry organizations, groups, and regulatory agencies that influence the local and global food systems.

Task/Competency	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA National Programs and Competitive Events	The National Council for Agricultural Education: Agriculture, Food and Natural Resources Content Standards
			Competitive Event--STAR Events <ul style="list-style-type: none"> • Career Investigation • Food Innovations • Professional Presentation • Public Policy Advocate • Check the national website for online events • Check the website for Skill Events 	
Analyze risk factors that contribute to foodborne illnesses.	English: 11.5, 11.6, 12.5, 12.6	9.2 Apply risk management procedures to food safety, food testing, and sanitation.	Families First <ul style="list-style-type: none"> • Families Today • You Me Us • Meet the Challenge • Balancing Family & Career • Parent Practice Power of One <ul style="list-style-type: none"> • A Better You • Family Ties • Working on Working • Take the Lead • Speak out for FCCLA STAND Up <ul style="list-style-type: none"> • Assess • Educate • Advocate 	FPP.01.02. Apply food safety and sanitation procedures in the handling and processing of food products to ensure food quality.

Task/Competency	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA National Programs and Competitive Events	The National Council for Agricultural Education: Agriculture, Food and Natural Resources Content Standards
			Competitive Event--STAR Events <ul style="list-style-type: none"> • Food Innovations • National Programs in Action • Professional Presentation • Public Policy Advocate • Check the national website for on line events • Check the website for Skill Events 	
Describe methods for managing food allergens in a food system.	English: 11.5, 12.5	9.2 Apply risk management procedures to food safety, food testing, and sanitation.	Families First <ul style="list-style-type: none"> • Families Today • You Me Us • Meet the Challenge • Balancing Family & Career • Parent Practice Power of One <ul style="list-style-type: none"> • A Better You • Family Ties • Working on Working • Take the Lead • Speak out for FCCLA STAND Up <ul style="list-style-type: none"> • Assess • Educate 	

Task/Competency	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA National Programs and Competitive Events	The National Council for Agricultural Education: Agriculture, Food and Natural Resources Content Standards
			<ul style="list-style-type: none"> • Advocate Competitive Event--STAR Events <ul style="list-style-type: none"> • Food Innovations • Nutrition and Wellness • Professional Presentation • Check the national website for online events • Check the website for Skill Events 	
Identify the process of responding to foodborne illnesses and outbreaks.	English: 11.5, 12.5 History and Social Science: GOVT 7, 8, 9, 14	9.2 Apply risk management procedures to food safety, food testing, and sanitation.	Families First <ul style="list-style-type: none"> • Families Today • You Me Us • Meet the Challenge • Balancing Family & Career • Parent Practice Power of One <ul style="list-style-type: none"> • A Better You • Family Ties • Working on Working • Take the Lead • Speak out for FCCLA STAND Up <ul style="list-style-type: none"> • Assess • Educate • Advocate 	FPP.01.02. Apply food safety and sanitation procedures in the handling and processing of food products to ensure food quality.

Task/Competency	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA National Programs and Competitive Events	The National Council for Agricultural Education: Agriculture, Food and Natural Resources Content Standards
			Competitive Event--STAR Events <ul style="list-style-type: none"> • National Programs in Action • Professional Presentation • Public Policy Advocate • Check the national website for online events • Check the website for Skill Events 	
Demonstrate Hazard Analysis Critical Control Point (HACCP) implementation.	English: 11.5, 12.5 History and Social Science: GOVT 7, 8, 9, 14	9.2 Apply risk management procedures to food safety, food testing, and sanitation.	Career Connection <ul style="list-style-type: none"> • My Skills • My Life • My Career • My Plan Power of One <ul style="list-style-type: none"> • A Better You • Family Ties • Working on Working • Take the Lead • Speak out for FCCLA STAND Up <ul style="list-style-type: none"> • Assess • Educate • Advocate Competitive Event--STAR Events	FPP.01.02. Apply food safety and sanitation procedures in the handling and processing of food products to ensure food quality. FPP.04.03. Identify and explain the purpose of industry organizations, groups, and regulatory agencies that influence the local and global food systems.

Task/Competency	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA National Programs and Competitive Events	The National Council for Agricultural Education: Agriculture, Food and Natural Resources Content Standards
			<ul style="list-style-type: none"> • National Programs in Action • Professional Presentation • Public Policy Advocate • Check the national website for online events • Check the website for Skill Events 	
<p>Demonstrate practices and procedures that assure personal and workplace health and hygiene.</p>	<p>English: 11.5, 12.5</p> <p>History and Social Science: GOVT 7, 8, 9, 14</p> <p>Science: BIO.4</p>	<p>9.2 Apply risk management procedures to food safety, food testing, and sanitation.</p> <p>9.2.4 Use the Hazard Analysis Critical Control Point (HACCP) during all food handling processes (the flow of food) to minimize the risks of food borne illness.</p>	<p>Career Connection</p> <ul style="list-style-type: none"> • My Skills • My Life • My Career • My Plan <p>Families First</p> <ul style="list-style-type: none"> • Families Today • You Me Us • Meet the Challenge • Balancing Family & Career • Parent Practice <p>Power of One</p> <ul style="list-style-type: none"> • A Better You • Family Ties • Working on Working • Take the Lead • Speak out for FCCLA <p>STAND Up</p>	<p>FPP.01.02. Apply food safety and sanitation procedures in the handling and processing of food products to ensure food quality.</p> <p>FPP.02.03. Apply principles of human behavior to develop food products to provide a safe, wholesome, and nutritious food supply for local and global food systems.</p>

Task/Competency	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA National Programs and Competitive Events	The National Council for Agricultural Education: Agriculture, Food and Natural Resources Content Standards
			<ul style="list-style-type: none"> • Assess • Educate • Advocate <p>Student Body</p> <ul style="list-style-type: none"> • The Healthy You • The Fit You • The Real You • The Resilient You <p>Competitive Event--STAR Events</p> <ul style="list-style-type: none"> • Baking and Pastry • Event Management • Food Innovations • Hospitality, Tourism and Recreation • National Programs in Action • Professional Presentation • Public Policy Advocate • Check the national website for online events • Check the website for Skill Events 	
Perform a safety evaluation based on OSHA regulations.	English: 11.5, 11.6, 12.5, 12.6 History and Social Science: GOVT 7, 8, 9, 14	9.2.8 Use Occupational Safety and Health Administration's (OSHA) Right to Know Law and Material Safety Data Sheets (MSDS), and	Career Connection	FPP.01.01. Analyze and manage operational and safety procedures in food products and processing

Task/Competency	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA National Programs and Competitive Events	The National Council for Agricultural Education: Agriculture, Food and Natural Resources Content Standards
		<p>explain their requirements in handling hazardous materials.</p>	<ul style="list-style-type: none"> • My Plan <p>Power of One</p> <ul style="list-style-type: none"> • A Better You • Family Ties • Working on Working • Take the Lead • Speak out for FCCLA <p>STAND Up</p> <ul style="list-style-type: none"> • Assess • Educate • Advocate <p>Competitive Event--STAR Events</p> <ul style="list-style-type: none"> • Baking and Pastry • Career Investigation • Culinary Arts • Entrepreneurship • Event Management • Food Innovations • Hospitality, Tourism and Recreation • National Programs in Action • Professional Presentation • Public Policy Advocate • Check the national website for on line events 	<p>facilities.</p> <p>FPP.04.02. Evaluate the significance and implications of changes and trends in the food products and processing industry in the local and global food systems.</p>

Task/Competency	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA National Programs and Competitive Events	The National Council for Agricultural Education: Agriculture, Food and Natural Resources Content Standards
			<ul style="list-style-type: none"> • Check the website for Skill Events 	
Exploring Diet and Nutrition Fundamentals				
Apply basic concepts of human nutrition.	English: 11.5, 12.5 Science: BIO.3, 4	9.4 Apply basic concepts of nutrition and nutritional therapy in a variety of settings.	Families First <ul style="list-style-type: none"> • Families Today • You Me Us • Meet the Challenge • Balancing Family & Career • Parent Practice Power of One <ul style="list-style-type: none"> • A Better You • Family Ties • Working on Working • Take the Lead • Speak out for FCCLA Student Body <ul style="list-style-type: none"> • The Healthy You • The Fit You • The Real You • The Resilient You Competitive Event--STAR Events <ul style="list-style-type: none"> • Focus on Children • Food Innovations • National Programs in Action 	FPP.02.01. Apply principles of nutrition and biology to develop food products that provide a safe, wholesome, and nutritious food supply for local and global food systems.

Task/Competency	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA National Programs and Competitive Events	The National Council for Agricultural Education: Agriculture, Food and Natural Resources Content Standards
			<ul style="list-style-type: none"> • Nutrition and Wellness • Professional Presentation • Sports Nutrition • Check the national website for online events • Check the website for Skill Events 	
Explain nutritional guidelines.	<p>English: 11.5, 12.5</p> <p>History and Social Science: GOVT 7, 8, 9, 14</p>	<p>9.4 Apply basic concepts of nutrition and nutritional therapy in a variety of settings.</p>	<p>Community Service</p> <ul style="list-style-type: none"> • Learn • Serve • Lead <p>Families First</p> <ul style="list-style-type: none"> • Families Today • You Me Us • Meet the Challenge • Balancing Family & Career • Parent Practice <p>Power of One</p> <ul style="list-style-type: none"> • A Better You • Family Ties • Working on Working • Take the Lead • Speak out for FCCLA <p>STAND Up</p> <ul style="list-style-type: none"> • Assess • Educate 	<p>FPP.02.01. Apply principles of nutrition and biology to develop food products that provide a safe, wholesome, and nutritious food supply for local and global food systems.</p> <p>FPP.02.03. Apply principles of human behavior to develop food products to provide a safe, wholesome, and nutritious food supply for local and global food systems.</p>

Task/Competency	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA National Programs and Competitive Events	The National Council for Agricultural Education: Agriculture, Food and Natural Resources Content Standards
			<ul style="list-style-type: none"> • Advocate Student Body <ul style="list-style-type: none"> • The Healthy You • The Fit You • The Real You • The Resilient You Competitive Event--STAR Events <ul style="list-style-type: none"> • Baking and Pastry • Focus on Children • Food Innovations • National Programs in Action • Nutrition and Wellness • Professional Presentation • Sports Nutrition • Teach and Train • Check the national website for online events • Check the website for Skill Events 	
Describe factors affecting a person's food preferences.	English: 11.5, 12.5	9.5.1 Analyze various factors that affect food preferences in the marketing of food.	Families First <ul style="list-style-type: none"> • Families Today • You Me Us • Meet the Challenge • Balancing Family & Career 	FPP.02.03. Apply principles of human behavior to develop food products to provide a safe, wholesome, and nutritious food supply for local and global food systems.

Task/Competency	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA National Programs and Competitive Events	The National Council for Agricultural Education: Agriculture, Food and Natural Resources Content Standards
			<ul style="list-style-type: none"> • Parent Practice <p>Power of One</p> <ul style="list-style-type: none"> • A Better You • Family Ties • Working on Working • Take the Lead • Speak out for FCCLA <p>Competitive Event--STAR Events</p> <ul style="list-style-type: none"> • Focus on Children • Food Innovations • Hospitality, Tourism and Recreation • National Programs in Action • Nutrition and Wellness • Professional Presentation • Sports Nutrition • Teach and Train • Check the national website for online events • Check the website for Skill Events 	
Describe food security with regard to food access (e.g., local, state, national, international).	English: 11.3, 11.5, 12.3, 12.5 History and Social Science: GOVT 7, 8, 9, 14	9.3.4 Assess the influence of cultural, socioeconomic and psychological factors on food and nutrition and behavior.	<p>Community Service</p> <ul style="list-style-type: none"> • Learn • Serve • Lead 	FPP.03.03. Create food distribution plans and procedures to ensure safe delivery of food products.

Task/Competency	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA National Programs and Competitive Events	The National Council for Agricultural Education: Agriculture, Food and Natural Resources Content Standards
			<p>Families First</p> <ul style="list-style-type: none"> • Families Today • You Me Us • Meet the Challenge • Balancing Family & Career • Parent Practice <p>Financial Fitness</p> <ul style="list-style-type: none"> • Earning • Spending • Saving • Protecting <p>Power of One</p> <ul style="list-style-type: none"> • A Better You • Family Ties • Working on Working • Take the Lead • Speak out for FCCLA <p>STAND Up</p> <ul style="list-style-type: none"> • Assess • Educate • Advocate <p>Competitive Event--STAR Events</p> <ul style="list-style-type: none"> • Entrepreneurship • Event Management • Focus on Children 	

Task/Competency	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA National Programs and Competitive Events	The National Council for Agricultural Education: Agriculture, Food and Natural Resources Content Standards
			<ul style="list-style-type: none"> • Food Innovations • Hospitality, Tourism and Recreation • National Programs in Action • Nutrition and Wellness • Professional Presentation • Public Policy Advocate • Sustainability Challenge • Teach and Train • Check the national website for online events • Check the website for Skill Events 	
Compare nutrient requirements across the life span.	English: 11.5, 12.5	<p>9.3.1 Analyze nutrient requirements across the life span, addressing the diversity of people, cultures, and religions.</p> <p>9.4 Apply basic concepts of nutrition and nutritional therapy in a variety of settings.</p>	<p>Community Service</p> <ul style="list-style-type: none"> • Learn • Serve • Lead <p>Families First</p> <ul style="list-style-type: none"> • Families Today • You Me Us • Meet the Challenge • Balancing Family & Career • Parent Practice <p>Power of One</p> <ul style="list-style-type: none"> • A Better You 	FPP.02.01. Apply principles of nutrition and biology to develop food products that provide a safe, wholesome, and nutritious food supply for local and global food systems.

Task/Competency	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA National Programs and Competitive Events	The National Council for Agricultural Education: Agriculture, Food and Natural Resources Content Standards
			<ul style="list-style-type: none"> • Family Ties • Working on Working • Take the Lead • Speak out for FCCLA <p>STAND Up</p> <ul style="list-style-type: none"> • Assess • Educate • Advocate <p>Student Body</p> <ul style="list-style-type: none"> • The Healthy You • The Fit You • The Real You • The Resilient You <p>Competitive Event--STAR Events</p> <ul style="list-style-type: none"> • Focus on Children • Food Innovations • National Programs in Action • Nutrition and Wellness • Professional Presentation • Sports Nutrition • Teach and Train • Check the national website for online events • Check the website for Skill Events 	

Task/Competency	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA National Programs and Competitive Events	The National Council for Agricultural Education: Agriculture, Food and Natural Resources Content Standards
Apply basic concepts of nutrition for meeting special dietary needs.	English: 11.5, 12.5	9.4 Apply basic concepts of nutrition and nutritional therapy in a variety of settings.	<p>Community Service</p> <ul style="list-style-type: none"> • Learn • Serve • Lead <p>Power of One</p> <ul style="list-style-type: none"> • A Better You • Family Ties • Working on Working • Take the Lead • Speak out for FCCLA <p>STAND Up</p> <ul style="list-style-type: none"> • Assess • Educate • Advocate <p>Student Body</p> <ul style="list-style-type: none"> • The Healthy You • The Fit You • The Real You • The Resilient You <p>Competitive Event--STAR Events</p> <ul style="list-style-type: none"> • Culinary Arts • Focus on Children • Food Innovations • National Programs in Action • Nutrition and Wellness 	<p>FPP.02.01. Apply principles of nutrition and biology to develop food products that provide a safe, wholesome, and nutritious food supply for local and global food systems.</p>

Task/Competency	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA National Programs and Competitive Events	The National Council for Agricultural Education: Agriculture, Food and Natural Resources Content Standards
			<ul style="list-style-type: none"> • Professional Presentation • Public Policy Advocate • Sports Nutrition • Check the national website for online events • Check the website for Skill Events 	
Applying Nutritional and Dietary Requirements				
Identify food guidelines for various populations with special dietary needs.	English: 11.5, 12.5	<p>9.3 Evaluate nutrition principles, food plans, preparation techniques, and specialized dietary plans.</p> <p>9.4 Apply basic concepts of nutrition and nutritional therapy in a variety of settings.</p>	<p>Community Service</p> <ul style="list-style-type: none"> • Learn • Serve • Lead <p>Families First</p> <ul style="list-style-type: none"> • Families Today • You Me Us • Meet the Challenge • Balancing Family & Career • Parent Practice <p>Power of One</p> <ul style="list-style-type: none"> • A Better You • Family Ties • Working on Working • Take the Lead • Speak out for FCCLA <p>STAND Up</p> <ul style="list-style-type: none"> • Assess 	FPP.02.01. Apply principles of nutrition and biology to develop food products that provide a safe, wholesome, and nutritious food supply for local and global food systems.

Task/Competency	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA National Programs and Competitive Events	The National Council for Agricultural Education: Agriculture, Food and Natural Resources Content Standards
			<ul style="list-style-type: none"> • Educate • Advocate <p>Student Body</p> <ul style="list-style-type: none"> • The Healthy You • The Fit You • The Real You • The Resilient You <p>Competitive Event--STAR Events</p> <ul style="list-style-type: none"> • Focus on Children • Food Innovations • National Programs in Action • Nutrition and Wellness • Professional Presentation • Sports Nutrition • Check the national website for online events • Check the website for Skill Events 	
Identify nutritional guidelines for persons with chronic health conditions.	English: 11.5, 12.5	<p>9.3 Evaluate nutrition principles, food plans, preparation techniques, and specialized dietary plans.</p> <p>9.4 Apply basic concepts of nutrition and nutritional therapy in a variety of settings.</p>	<p>Community Service</p> <ul style="list-style-type: none"> • Learn • Serve • Lead <p>Families First</p> <ul style="list-style-type: none"> • Families Today • You Me Us 	

Task/Competency	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA National Programs and Competitive Events	The National Council for Agricultural Education: Agriculture, Food and Natural Resources Content Standards
			<ul style="list-style-type: none"> • Meet the Challenge • Balancing Family & Career • Parent Practice <p>Power of One</p> <ul style="list-style-type: none"> • A Better You • Family Ties • Working on Working • Take the Lead • Speak out for FCCLA <p>STAND Up</p> <ul style="list-style-type: none"> • Assess • Educate • Advocate <p>Student Body</p> <ul style="list-style-type: none"> • The Healthy You • The Fit You • The Real You • The Resilient You <p>Competitive Event--STAR Events</p> <ul style="list-style-type: none"> • Focus on Children • Food Innovations • National Programs in Action • Nutrition and Wellness • Professional Presentation 	

Task/Competency	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA National Programs and Competitive Events	The National Council for Agricultural Education: Agriculture, Food and Natural Resources Content Standards
			<ul style="list-style-type: none"> • Public Policy Advocate • Check the national website for online events • Check the website for Skill Events 	
Interpret food-, nutrition-, and menu-labeling guidelines.	<p>English: 11.5, 12.5</p> <p>History and Social Science: GOVT 7, 8, 9, 14</p>	<p>9.3.6 Critique the selection of foods to promote a healthy lifestyle.</p> <p>9.4.2 Use nutritional information to support care planning.</p>	<p>Community Service</p> <ul style="list-style-type: none"> • Learn • Serve • Lead <p>Families First</p> <ul style="list-style-type: none"> • Families Today • You Me Us • Meet the Challenge • Balancing Family & Career • Parent Practice <p>Power of One</p> <ul style="list-style-type: none"> • A Better You • Family Ties • Working on Working • Take the Lead • Speak out for FCCLA <p>STAND Up</p> <ul style="list-style-type: none"> • Assess • Educate • Advocate <p>Student Body</p>	<p>FPP.03.01. Implement selection, evaluation, and inspection techniques to ensure safe and quality food products.</p>

Task/Competency	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA National Programs and Competitive Events	The National Council for Agricultural Education: Agriculture, Food and Natural Resources Content Standards
			<ul style="list-style-type: none"> • The Healthy You • The Fit You • The Real You • The Resilient You Competitive Event--STAR Events <ul style="list-style-type: none"> • Culinary Arts • Food Innovations • National Programs in Action • Nutrition and Wellness • Professional Presentation • Public Policy Advocate • Sports Nutrition • Sustainability Challenge • Check the national website for online events • Check the website for Skill Events 	
Assess the nutritional composition of meals.	English: 11.5, 12.5	<p>9.3 Evaluate nutrition principles, food plans, preparation techniques and specialized dietary plans.</p> <p>9.4.1 Analyze nutritional needs of individuals.</p> <p>9.4.2 Use nutritional information to support care planning.</p>	<p>Families First</p> <ul style="list-style-type: none"> • Families Today • You Me Us • Meet the Challenge • Balancing Family & Career • Parent Practice <p>Power of One</p>	<p>FPP.02.01. Apply principles of nutrition and biology to develop food products that provide a safe, wholesome, and nutritious food supply for local and global food systems.</p>

Task/Competency	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA National Programs and Competitive Events	The National Council for Agricultural Education: Agriculture, Food and Natural Resources Content Standards
		<p>9.6.5 Manage amounts of food to meet needs of customers and clients.</p>	<ul style="list-style-type: none"> • A Better You • Family Ties • Working on Working • Take the Lead • Speak out for FCCLA <p>Student Body</p> <ul style="list-style-type: none"> • The Healthy You • The Fit You • The Real You • The Resilient You <p>Competitive Event--STAR Events</p> <ul style="list-style-type: none"> • Food Innovations • National Programs in Action • Nutrition and Wellness • Professional Presentation • Check the national website for online events • Check the website for Skill Events 	
<p>Modify a recipe based on nutritional needs.</p>	<p>English: 11.5, 12.5</p>	<p>9.4 Apply basic concepts of nutrition and nutritional therapy in a variety of settings.</p>	<p>Families First</p> <ul style="list-style-type: none"> • Families Today • You Me Us • Meet the Challenge • Balancing Family & Career 	<p>FPP.02.01. Apply principles of nutrition and biology to develop food products that provide a safe, wholesome, and nutritious food supply for local and global food systems.</p>

Task/Competency	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA National Programs and Competitive Events	The National Council for Agricultural Education: Agriculture, Food and Natural Resources Content Standards
			<ul style="list-style-type: none"> • Parent Practice Power of One • A Better You • Family Ties • Working on Working • Take the Lead • Speak out for FCCLA Student Body • The Healthy You • The Fit You • The Real You • The Resilient You Competitive Event--STAR Events • Food Innovations • National Programs in Action • Nutrition and Wellness • Professional Presentation • Sports Nutrition • Check the national website for online events • Check the website for Skill Events 	
Develop a daily menu based on a modified diet.	English: 11.5, 12.5	9.4 Apply basic concepts of nutrition and nutritional therapy in a variety of settings.	Families First <ul style="list-style-type: none"> • Families Today • You Me Us 	FPP.02.01. Apply principles of nutrition and biology to develop food products that provide a safe,

Task/Competency	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA National Programs and Competitive Events	The National Council for Agricultural Education: Agriculture, Food and Natural Resources Content Standards
			<ul style="list-style-type: none"> • Meet the Challenge • Balancing Family & Career • Parent Practice <p>Power of One</p> <ul style="list-style-type: none"> • A Better You • Family Ties • Working on Working • Take the Lead • Speak out for FCCLA <p>Student Body</p> <ul style="list-style-type: none"> • The Healthy You • The Fit You • The Real You • The Resilient You <p>Competitive Event--STAR Events</p> <ul style="list-style-type: none"> • Food Innovations • National Programs in Action • Nutrition and Wellness • Professional Presentation • Sports Nutrition • Check the national website for online events • Check the website for Skill Events 	<p>wholesome, and nutritious food supply for local and global food systems.</p>

Task/Competency	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA National Programs and Competitive Events	The National Council for Agricultural Education: Agriculture, Food and Natural Resources Content Standards
Examining Food Processing, Preservation, and Packaging				
Outline the history of food preservation and processing.	English: 11.6, 11.7, 12.6, 12.7		<p>Families First</p> <ul style="list-style-type: none"> • Families Today • You Me Us • Meet the Challenge • Balancing Family & Career • Parent Practice <p>Power of One</p> <ul style="list-style-type: none"> • A Better You • Family Ties • Working on Working • Take the Lead • Speak out for FCCLA <p>Competitive Event--STAR Events</p> <ul style="list-style-type: none"> • Food Innovations • Nutrition and Wellness • Professional Presentation • Check the national website for online events • Check the website for Skill Events 	FPP.03.02. Design and apply techniques of food processing, preservation, packaging, and presentation for distribution and consumption of food products.
Examine the role of additives in processed foods.	English: 11.5, 12.5	9.7.1 Explain the properties of elements, compounds, and mixtures in foods and food	<p>Families First</p> <ul style="list-style-type: none"> • Families Today • You Me Us 	FPP.02.02. Apply principles of microbiology and chemistry to develop food products to provide a

Task/Competency	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA National Programs and Competitive Events	The National Council for Agricultural Education: Agriculture, Food and Natural Resources Content Standards
		products.	<ul style="list-style-type: none"> • Meet the Challenge • Balancing Family & Career • Parent Practice <p>Power of One</p> <ul style="list-style-type: none"> • A Better You • Family Ties • Working on Working • Take the Lead • Speak out for FCCLA <p>Student Body</p> <ul style="list-style-type: none"> • The Healthy You • The Fit You • The Real You • The Resilient You <p>Competitive Event--STAR Events</p> <ul style="list-style-type: none"> • Food Innovations • Nutrition and Wellness • Professional Presentation • Sports Nutrition • Check the national website for online events • Check the website for Skill Events 	<p>safe, wholesome, and nutritious food supply for local and global food systems.</p> <p>FPP.03.02. Design and apply techniques of food processing, preservation, packaging, and presentation for distribution and consumption of food products.</p>
Describe procedures that affect product quality	English: 11.5, 12.5	9.7 Demonstrate principles of food biology and chemistry.	<p>Families First</p> <ul style="list-style-type: none"> • Families Today 	FPP.02.02. Apply principles of microbiology and chemistry to

Task/Competency	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA National Programs and Competitive Events	The National Council for Agricultural Education: Agriculture, Food and Natural Resources Content Standards
performance.			<ul style="list-style-type: none"> • You Me Us • Meet the Challenge • Balancing Family & Career • Parent Practice <p>Power of One</p> <ul style="list-style-type: none"> • A Better You • Family Ties • Working on Working • Take the Lead • Speak out for FCCLA <p>Student Body</p> <ul style="list-style-type: none"> • The Healthy You • The Fit You • The Real You • The Resilient You <p>Competitive Event--STAR Events</p> <ul style="list-style-type: none"> • Food Innovations • National Programs in Action • Nutrition and Wellness • Professional Presentation • Check the national website for online events • Check the website for Skill Events 	<p>develop food products to provide a safe, wholesome, and nutritious food supply for local and global food systems.</p> <p>FPP.03.02. Design and apply techniques of food processing, preservation, packaging, and presentation for distribution and consumption of food products.</p>

Task/Competency	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA National Programs and Competitive Events	The National Council for Agricultural Education: Agriculture, Food and Natural Resources Content Standards
Describe units of operation in food processing and preservation.	English: 11.5, 12.5	9.7 Demonstrate principles of food biology and chemistry.	<p>Families First</p> <ul style="list-style-type: none"> • Families Today • You Me Us • Meet the Challenge • Balancing Family & Career • Parent Practice <p>Power of One</p> <ul style="list-style-type: none"> • A Better You • Family Ties • Working on Working • Take the Lead • Speak out for FCCLA <p>Student Body</p> <ul style="list-style-type: none"> • The Healthy You • The Fit You • The Real You • The Resilient You <p>Competitive Event--STAR Events</p> <ul style="list-style-type: none"> • Food Innovations • National Programs in Action • Nutrition and Wellness • Professional Presentation • Check the national website for online events 	<p>FPP.02.02. Apply principles of microbiology and chemistry to develop food products to provide a safe, wholesome, and nutritious food supply for local and global food systems.</p> <p>FPP.03.03. Create food distribution plans and procedures to ensure safe delivery of food products.</p>

Task/Competency	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA National Programs and Competitive Events	The National Council for Agricultural Education: Agriculture, Food and Natural Resources Content Standards
			<ul style="list-style-type: none"> • Check the website for Skill Events 	
Examine the principles of fermentation.	English: 11.5, 12.5	9.7 Demonstrate principles of food biology and chemistry.	<p>Families First</p> <ul style="list-style-type: none"> • Families Today • You Me Us • Meet the Challenge • Balancing Family & Career • Parent Practice <p>Power of One</p> <ul style="list-style-type: none"> • A Better You • Family Ties • Working on Working • Take the Lead • Speak out for FCCLA <p>Student Body</p> <ul style="list-style-type: none"> • The Healthy You • The Fit You • The Real You • The Resilient You <p>Competitive Event--STAR Events</p> <ul style="list-style-type: none"> • Food Innovations • National Programs in Action • Nutrition and Wellness • Professional Presentation 	FPP.02.02. Apply principles of microbiology and chemistry to develop food products to provide a safe, wholesome, and nutritious food supply for local and global food systems.

Task/Competency	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA National Programs and Competitive Events	The National Council for Agricultural Education: Agriculture, Food and Natural Resources Content Standards
			<ul style="list-style-type: none"> • Check the national website for online events • Check the website for Skill Events 	
Implement food preparation, production, and testing systems.	English: 11.5, 12.5	<p>9.2 Apply risk management procedures to food safety, food testing, and sanitation.</p> <p>9.2.4 Use the Hazard Analysis Critical Control Point (HACCP) during all food handling processes to minimize the risks of food borne illness.</p> <p>9.5 Demonstrate use of science and technology advancements in food product development and marketing.</p> <p>9.6 Demonstrate food science, dietetics, and nutrition management principles and practices.</p>	<p>Career Connection</p> <ul style="list-style-type: none"> • My Skills • My Life • My Career • My Plan <p>Families First</p> <ul style="list-style-type: none"> • Families Today • You Me Us • Meet the Challenge • Balancing Family & Career • Parent Practice <p>Power of One</p> <ul style="list-style-type: none"> • A Better You • Family Ties • Working on Working • Take the Lead • Speak out for FCCLA <p>Competitive Event--STAR Events</p> <ul style="list-style-type: none"> • Culinary Arts • Food Innovations • National Programs in 	FPP.01.01. Analyze and manage operational and safety procedures in food products and processing facilities.

Task/Competency	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA National Programs and Competitive Events	The National Council for Agricultural Education: Agriculture, Food and Natural Resources Content Standards
			Action <ul style="list-style-type: none"> • Nutrition and Wellness • Professional Presentation • Check the national website for online events • Check the website for Skill Events 	
Analyze packaging materials with regard to types, functions, and environmental factors.	English: 11.5, 12.5	9.5 Demonstrate use of current technology in food product development and marketing.	Career Connection <ul style="list-style-type: none"> • My Skills • My Life • My Career • My Plan Families First <ul style="list-style-type: none"> • Families Today • You Me Us • Meet the Challenge • Balancing Family & Career • Parent Practice Power of One <ul style="list-style-type: none"> • A Better You • Family Ties • Working on Working • Take the Lead • Speak out for FCCLA Competitive Event--STAR Events	FPP.03.02. Design and apply techniques of food processing, preservation, packaging, and presentation for distribution and consumption of food products.

Task/Competency	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA National Programs and Competitive Events	The National Council for Agricultural Education: Agriculture, Food and Natural Resources Content Standards
			<ul style="list-style-type: none"> • Food Innovations • Professional Presentation • Check the national website for online events • Check the website for Skill Events 	
Explore how different packaging affects food/nutrient quality.	English: 11.5, 12.5	9.5 Demonstrate use of current technology in food product development and marketing.	<p>Career Connection</p> <ul style="list-style-type: none"> • My Skills • My Life • My Career • My Plan <p>Families First</p> <ul style="list-style-type: none"> • Families Today • You Me Us • Meet the Challenge • Balancing Family & Career • Parent Practice <p>Power of One</p> <ul style="list-style-type: none"> • A Better You • Family Ties • Working on Working • Take the Lead • Speak out for FCCLA <p>Competitive Event--STAR Events</p> <ul style="list-style-type: none"> • Food Innovations 	FPP.02.02. Apply principles of microbiology and chemistry to develop food products to provide a safe, wholesome, and nutritious food supply for local and global food systems.

Task/Competency	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA National Programs and Competitive Events	The National Council for Agricultural Education: Agriculture, Food and Natural Resources Content Standards
			<ul style="list-style-type: none"> • Nutrition and Wellness • Professional Presentation • Check the national website for online events • Check the website for Skill Events 	
Examining Product Development				
Review the history of food processing and product development.	<p>English: 11.5, 11.8, 12.5, 12.8</p> <p>History and Social Science: VUS 8, 14; GOVT 7, 8, 9, 14</p>	9.5 Demonstrate use of current technology in food product development and marketing.	<p>Career Connection</p> <ul style="list-style-type: none"> • My Skills • My Life • My Career • My Plan <p>Power of One</p> <ul style="list-style-type: none"> • A Better You • Family Ties • Working on Working • Take the Lead • Speak out for FCCLA <p>Competitive Event--STAR Events</p> <ul style="list-style-type: none"> • Career Investigation • Food Innovations • Professional Presentation • Check the national website for online events • Check the website for Skill Events 	FPP.04.02. Evaluate the significance and implications of changes and trends in the food products and processing industry in the local and global food systems.

Task/Competency	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA National Programs and Competitive Events	The National Council for Agricultural Education: Agriculture, Food and Natural Resources Content Standards
Identify the need for food product development.	English: 11.5, 12.5	9.5 Demonstrate use of current technology in food product development and marketing.	Career Connection <ul style="list-style-type: none"> • My Skills • My Life • My Career • My Plan Power of One <ul style="list-style-type: none"> • A Better You • Family Ties • Working on Working • Take the Lead • Speak out for FCCLA Competitive Event--STAR Events <ul style="list-style-type: none"> • Career Investigation • Food Innovations • Hospitality, Tourism and Recreation • Professional Presentation • Check the national website for online events • Check the website for Skill Events 	FPP.02.03. Apply principles of human behavior to develop food products to provide a safe, wholesome, and nutritious food supply for local and global food systems. FPP.04.01. Examine the scope of the food industry by evaluating local and global policies, trends, and customs for food production. FPP.04.02. Evaluate the significance and implications of changes and trends in the food products and processing industry in the local and global food systems.
Review the process for food product development.	English: 11.5, 12.5	9.5 Demonstrate use of current technology in food product development and marketing.	Career Connection <ul style="list-style-type: none"> • My Skills • My Life • My Career • My Plan 	FPP.02.03. Apply principles of human behavior to develop food products to provide a safe, wholesome, and nutritious food supply for local and global food

Task/Competency	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA National Programs and Competitive Events	The National Council for Agricultural Education: Agriculture, Food and Natural Resources Content Standards
			<p>Power of One</p> <ul style="list-style-type: none"> • A Better You • Family Ties • Working on Working • Take the Lead • Speak out for FCCLA <p>Competitive Event--STAR Events</p> <ul style="list-style-type: none"> • Career Investigation • Food Innovations • Hospitality, Tourism and Recreation • Professional Presentation • Check the national website for online events • Check the website for Skill Events 	<p>systems.</p> <p>FPP.04.01. Examine the scope of the food industry by evaluating local and global policies, trends, and customs for food production.</p> <p>FPP.04.02. Evaluate the significance and implications of changes and trends in the food products and processing industry in the local and global food systems.</p>
<p>Analyze various marketing strategies that affect consumer food choices.</p>	<p>English: 11.5, 12.5</p>	<p>9.5.1 Analyze various factors that affect food preferences in the marketing of food.</p> <p>9.5.2 Analyze data in statistical analysis in making development and marketing decisions.</p>	<p>Career Connection</p> <ul style="list-style-type: none"> • My Skills • My Life • My Career • My Plan <p>Power of One</p> <ul style="list-style-type: none"> • A Better You • Family Ties • Working on Working • Take the Lead 	<p>FPP.04.02. Evaluate the significance and implications of changes and trends in the food products and processing industry in the local and global food systems.</p>

Task/Competency	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA National Programs and Competitive Events	The National Council for Agricultural Education: Agriculture, Food and Natural Resources Content Standards
			<ul style="list-style-type: none"> • Speak out for FCCLA Competitive Event--STAR Events <ul style="list-style-type: none"> • Career Investigation • Food Innovations • Hospitality, Tourism and Recreation • Professional Presentation • Check the national website for online events • Check the website for Skill Events 	
Explore consumer trends and how they impact the food industry and careers within it.	English: 11.5, 12.5	9.5.2 Analyze data in statistical analysis in making development and marketing decisions.	Career Connection <ul style="list-style-type: none"> • My Skills • My Life • My Career • My Plan Power of One <ul style="list-style-type: none"> • A Better You • Family Ties • Working on Working • Take the Lead • Speak out for FCCLA Competitive Event--STAR Events <ul style="list-style-type: none"> • Career Investigation • Food Innovations 	FPP.02.03. Apply principles of human behavior to develop food products to provide a safe, wholesome, and nutritious food supply for local and global food systems. FPP.04.02. Evaluate the significance and implications of changes and trends in the food products and processing industry in the local and global food systems.

Task/Competency	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA National Programs and Competitive Events	The National Council for Agricultural Education: Agriculture, Food and Natural Resources Content Standards
			<ul style="list-style-type: none"> • Hospitality, Tourism and Recreation • Professional Presentation • Check the national website for online events • Check the website for Skill Events 	
Analyze data to make food product marketing decisions.	<p>English: 11.5, 11.8, 12.5, 12.8</p> <p>Mathematics: AII.9, AFDA.8, PS.1*, PS.2*, PS.3*, PS.4*, PS.7*, PS.8*, PS.9*, PS.10*, PS.12*, PS.15</p>	9.5.2 Analyze data in statistical analysis in making development and marketing decisions.	<p>Career Connection</p> <ul style="list-style-type: none"> • My Skills • My Life • My Career • My Plan <p>Power of One</p> <ul style="list-style-type: none"> • A Better You • Family Ties • Working on Working • Take the Lead • Speak out for FCCLA <p>Competitive Event--STAR Events</p> <ul style="list-style-type: none"> • Career Investigation • Food Innovations • Hospitality, Tourism and Recreation • Professional Presentation • Check the national website for online events 	<p>FPP.04.02. Evaluate the significance and implications of changes and trends in the food products and processing industry in the local and global food systems.</p> <p>FPP.04.03. Identify and explain the purpose of industry organizations, groups, and regulatory agencies that influence the local and global food systems.</p>

Task/Competency	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA National Programs and Competitive Events	The National Council for Agricultural Education: Agriculture, Food and Natural Resources Content Standards
			<ul style="list-style-type: none"> • Check the website for Skill Events 	
Describe the role of science and food-science management in the development of new food products.	English: 11.5, 11.6, 12.5, 12.6 Science: BIO.1	9.5.2 Analyze data in statistical analysis in making development and marketing decisions.	Career Connection <ul style="list-style-type: none"> • My Skills • My Life • My Career • My Plan Power of One <ul style="list-style-type: none"> • A Better You • Family Ties • Working on Working • Take the Lead • Speak out for FCCLA Competitive Event--STAR Events <ul style="list-style-type: none"> • Career Investigation • Food Innovations • Hospitality, Tourism and Recreation • Professional Presentation • Check the national website for online events • Check the website for Skill Events 	FPP.02.02. Apply principles of microbiology and chemistry to develop food products to provide a safe, wholesome, and nutritious food supply for local and global food systems. FPP.04.01. Examine the scope of the food industry by evaluating local and global policies, trends, and customs for food production.
Explain basic chemistry concepts and how ingredients react in food-science	English: 11.5, 12.5 Science: CH.2, 3	9.7 Demonstrate principles of food biology and chemistry.	Career Connection <ul style="list-style-type: none"> • My Skills • My Life 	FPP.02.02. Apply principles of microbiology and chemistry to develop food products to provide a

Task/Competency	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA National Programs and Competitive Events	The National Council for Agricultural Education: Agriculture, Food and Natural Resources Content Standards
applications.			<ul style="list-style-type: none"> • My Career • My Plan Power of One <ul style="list-style-type: none"> • A Better You • Family Ties • Working on Working • Take the Lead • Speak out for FCCLA Competitive Event--STAR Events <ul style="list-style-type: none"> • Professional Presentation • Check the national website for online events • Check the website for Skill Events 	safe, wholesome, and nutritious food supply for local and global food systems.
Prepare food products for presentation and assessment.	English: 11.5, 12.5	9.5.3 Prepare food for presentation and assessment.	Career Connection <ul style="list-style-type: none"> • My Skills • My Life • My Career • My Plan Power of One <ul style="list-style-type: none"> • A Better You • Family Ties • Working on Working • Take the Lead • Speak out for FCCLA STAND Up	FPP.03.02. Design and apply techniques of food processing, preservation, packaging, and presentation for distribution and consumption of food products.

Task/Competency	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA National Programs and Competitive Events	The National Council for Agricultural Education: Agriculture, Food and Natural Resources Content Standards
			<ul style="list-style-type: none"> • Assess • Educate • Advocate Competitive Event--STAR Events <ul style="list-style-type: none"> • Baking and Pastry • Career Investigation • Culinary Arts • Food Innovations • National Programs in Action • Nutrition and Wellness • Professional Presentation • Check the national website for online events • Check the website for Skill Events 	
<p>Explain the purpose of sensory evaluation panels and how to conduct a sensory panel, using appropriate controls.</p>	<p>English: 11.5, 12.5</p>	<p>9.5.6 Conduct sensory evaluations of food products.</p>	<p>Career Connection</p> <ul style="list-style-type: none"> • My Skills • My Life • My Career • My Plan <p>Power of One</p> <ul style="list-style-type: none"> • A Better You • Family Ties • Working on Working • Take the Lead 	<p>FPP.02.03. Apply principles of human behavior to develop food products to provide a safe, wholesome, and nutritious food supply for local and global food systems.</p>

Task/Competency	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA National Programs and Competitive Events	The National Council for Agricultural Education: Agriculture, Food and Natural Resources Content Standards
			<ul style="list-style-type: none"> • Speak out for FCCLA Competitive Event--STAR Events <ul style="list-style-type: none"> • Career Investigation • Food Innovations • Professional Presentation • Check the national website for online events • Check the website for Skill Events 	
Identify food product development related to health and wellness needs.	English: 11.5, 12.5	<p>9.3.3 Apply principles of food production to maximize nutrient retention in prepared foods.</p> <p>9.5.1 Analyze various factors that affect food preferences in the marketing of food.</p> <p>9.5.2 Analyze data in statistical analysis in making development and marketing decisions.</p>	<p>Career Connection</p> <ul style="list-style-type: none"> • My Skills • My Life • My Career • My Plan <p>Power of One</p> <ul style="list-style-type: none"> • A Better You • Family Ties • Working on Working • Take the Lead • Speak out for FCCLA <p>Student Body</p> <ul style="list-style-type: none"> • The Healthy You • The Fit You • The Real You • The Resilient You <p>Competitive Event--STAR</p>	FPP.02.01. Apply principles of nutrition and biology to develop food products that provide a safe, wholesome, and nutritious food supply for local and global food systems.

Task/Competency	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA National Programs and Competitive Events	The National Council for Agricultural Education: Agriculture, Food and Natural Resources Content Standards
			Events <ul style="list-style-type: none"> • Career Investigation • Food Innovations • National Programs in Action • Nutrition and Wellness • Professional Presentation • Check the national website for online events • Check the website for Skill Events 	
Identify sustainable practices related to food-product development.	English: 11.6, 11.7, 12.6, 12.7	9.5 Demonstrate use of current technology in food product development and marketing.	Career Connection <ul style="list-style-type: none"> • My Skills • My Life • My Career • My Plan Power of One <ul style="list-style-type: none"> • A Better You • Family Ties • Working on Working • Take the Lead • Speak out for FCCLA Competitive Event--STAR Events <ul style="list-style-type: none"> • Career Investigation • Food Innovations • National Programs in 	FPP.02.03. Apply principles of human behavior to develop food products to provide a safe, wholesome, and nutritious food supply for local and global food systems. FPP.03.03. Create food distribution plans and procedures to ensure safe delivery of food products.

Task/Competency	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA National Programs and Competitive Events	The National Council for Agricultural Education: Agriculture, Food and Natural Resources Content Standards
			Action <ul style="list-style-type: none"> • Nutrition and Wellness • Professional Presentation • Sustainability Challenge • Teach and Train • Check the national website for online events • Check the website for Skill Events 	
Investigating Food Technology				
Describe examples of emerging trends that may impact careers in food science.	English: 11.5, 12.5	<p>9.1 Analyze career paths within food science, food technology, dietetics, and nutrition industries.</p> <p>9.5.1 Analyze various factors that affect food preferences in the marketing of food.</p> <p>9.5.2 Analyze data in statistical analysis in making development and marketing decisions.</p>	<p>Career Connection</p> <ul style="list-style-type: none"> • My Skills • My Life • My Career • My Plan <p>Power of One</p> <ul style="list-style-type: none"> • A Better You • Family Ties • Working on Working • Take the Lead • Speak out for FCCLA <p>Competitive Event--STAR Events</p> <ul style="list-style-type: none"> • Career Investigation • Entrepreneurship • Hospitality, Tourism and Recreation 	FPP.04.02. Evaluate the significance and implications of changes and trends in the food products and processing industry in the local and global food systems.

Task/Competency	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA National Programs and Competitive Events	The National Council for Agricultural Education: Agriculture, Food and Natural Resources Content Standards
			<ul style="list-style-type: none"> • National Programs in Action • Professional Presentation • Check the national website for online events • Check the website for Skill Events 	
Describe the functions, operations, and maintenance of test laboratory and related equipment and supplies.	English: 11.5, 12.5 Science: CH.1	<p>9.5.4 Maintain test kitchen/laboratory and related equipment and supplies.</p> <p>9.5.7 Conduct testing for safety of food products, utilizing available technology.</p>	<p>Career Connection</p> <ul style="list-style-type: none"> • My Skills • My Life • My Career • My Plan <p>Power of One</p> <ul style="list-style-type: none"> • A Better You • Family Ties • Working on Working • Take the Lead • Speak out for FCCLA <p>Competitive Event--STAR Events</p> <ul style="list-style-type: none"> • Career Investigation • Food Innovations • Professional Presentation • Check the national website for online events • Check the website for Skill Events 	<p>FPP.01.01. Analyze and manage operational and safety procedures in food products and processing facilities.</p> <p>FPP.01.02. Apply food safety and sanitation procedures in the handling and processing of food products to ensure food quality.</p>

Task/Competency	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA National Programs and Competitive Events	The National Council for Agricultural Education: Agriculture, Food and Natural Resources Content Standards
Conduct testing for safety of food products, using up-to-date technology.	English: 11.5, 12.5 Science: BIO.1; CH.1; ES.1	9.5.7 Conduct testing for safety of food products, utilizing available technology.	Career Connection <ul style="list-style-type: none"> • My Skills • My Life • My Career • My Plan Power of One <ul style="list-style-type: none"> • A Better You • Family Ties • Working on Working • Take the Lead • Speak out for FCCLA Competitive Event--STAR Events <ul style="list-style-type: none"> • Career Investigation • Professional Presentation • Check the national website for online events • Check the website for Skill Events 	FPP.01.01. Analyze and manage operational and safety procedures in food products and processing facilities.
Describe the benefits of various technological advances on the scientific study, processing, and preparation of food products.	English: 11.5, 12.5	9.3.3 Apply principles of food production to maximize nutrient retention in prepared foods. 9.5 Demonstrate use of current technology in food product development and marketing.	Career Connection <ul style="list-style-type: none"> • My Skills • My Life • My Career • My Plan Power of One <ul style="list-style-type: none"> • A Better You • Family Ties 	FPP.03.02. Design and apply techniques of food processing, preservation, packaging, and presentation for distribution and consumption of food products.

Task/Competency	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA National Programs and Competitive Events	The National Council for Agricultural Education: Agriculture, Food and Natural Resources Content Standards
			<ul style="list-style-type: none"> • Working on Working • Take the Lead • Speak out for FCCLA STAND Up <ul style="list-style-type: none"> • Assess • Educate • Advocate Competitive Event--STAR Events <ul style="list-style-type: none"> • Career Investigation • Culinary Arts • Food Innovations • National Programs in Action • Nutrition and Wellness • Professional Presentation • Sports Nutrition • Check the national website for online events • Check the website for Skill Events 	
Review standards of identity for foods and Reference Amounts Customarily Consumed (RACC).	English: 11.5, 11.6, 12.5, 12.6	9.3.5 Analyze recipe/formula proportions and modifications for food production.	Career Connection <ul style="list-style-type: none"> • My Skills • My Life • My Career • My Plan Power of One	FPP.02.02. Apply principles of microbiology and chemistry to develop food products to provide a safe, wholesome, and nutritious food supply for local and global food systems.

Task/Competency	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA National Programs and Competitive Events	The National Council for Agricultural Education: Agriculture, Food and Natural Resources Content Standards
			<ul style="list-style-type: none"> • A Better You • Family Ties • Working on Working • Take the Lead • Speak out for FCCLA STAND Up <ul style="list-style-type: none"> • Assess • Educate • Advocate Competitive Event--STAR Events <ul style="list-style-type: none"> • Career Investigation • Culinary Arts • Food Innovations • National Programs in Action • Nutrition and Wellness • Professional Presentation • Public Policy Advocate • Sports Nutrition • Check the national website for online events • Check the website for Skill Events 	<p>FPP.02.03. Apply principles of human behavior to develop food products to provide a safe, wholesome, and nutritious food supply for local and global food systems.</p>
Identify ethical considerations for the use of food technologies.	English: 11.5, 12.5	9.5 Demonstrate use of current technology in food product development and marketing.	Career Connection <ul style="list-style-type: none"> • My Skills • My Life 	FPP.04.02. Evaluate the significance and implications of changes and trends in the food

Task/Competency	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA National Programs and Competitive Events	The National Council for Agricultural Education: Agriculture, Food and Natural Resources Content Standards
			<ul style="list-style-type: none"> • My Career • My Plan <p>Power of One</p> <ul style="list-style-type: none"> • A Better You • Family Ties • Working on Working • Take the Lead • Speak out for FCCLA <p>STAND Up</p> <ul style="list-style-type: none"> • Assess • Educate • Advocate <p>Competitive Event--STAR Events</p> <ul style="list-style-type: none"> • Career Investigation • Entrepreneurship • Food Innovations • Hospitality, Tourism and Recreation • Interpersonal Communications • National Programs in Action • Nutrition and Wellness • Professional Presentation • Public Policy Advocate • Say Yes to FCS Education 	<p>products and processing industry in the local and global food systems.</p>

Task/Competency	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA National Programs and Competitive Events	The National Council for Agricultural Education: Agriculture, Food and Natural Resources Content Standards
			<ul style="list-style-type: none"> • Sports Nutrition • Check the national website for online events • Check the website for Skill Events 	
Investigating Food Sources and Systems				
Compare various methods of food production.	<p>English: 11.5, 12.5</p> <p>History and Social Science: VUS 14; GOVT 7, 8, 9, 14</p>		<p>Career Connection</p> <ul style="list-style-type: none"> • My Skills • My Life • My Career • My Plan <p>Power of One</p> <ul style="list-style-type: none"> • A Better You • Family Ties • Working on Working • Take the Lead • Speak out for FCCLA <p>STAND Up</p> <ul style="list-style-type: none"> • Assess • Educate • Advocate <p>Competitive Event--STAR Events</p> <ul style="list-style-type: none"> • National Programs in Action • Professional Presentation • Check the national website 	<p>FPP.03.02. Design and apply techniques of food processing, preservation, packaging, and presentation for distribution and consumption of food products.</p> <p>FPP.03.03. Create food distribution plans and procedures to ensure safe delivery of food products.</p> <p>FPP.04.01. Examine the scope of the food industry by evaluating local and global policies, trends, and customs for food production.</p> <p>FPP.04.02. Evaluate the significance and implications of changes and trends in the food products and processing industry in the local and global food systems.</p>

Task/Competency	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA National Programs and Competitive Events	The National Council for Agricultural Education: Agriculture, Food and Natural Resources Content Standards
			for online events <ul style="list-style-type: none"> • Check the website for Skill Events 	
Describe agricultural practices.	English: 11.5, 12.5 History and Social Science: VUS 14; GOVT 7, 8, 9, 14		Power of One <ul style="list-style-type: none"> • A Better You • Family Ties • Working on Working • Take the Lead • Speak out for FCCLA STAND Up <ul style="list-style-type: none"> • Assess • Educate • Advocate Competitive Event--STAR Events <ul style="list-style-type: none"> • National Programs in Action • Professional Presentation • Check the national website for online events • Check the website for Skill Events 	FPP.03.03. Create food distribution plans and procedures to ensure safe delivery of food products. FPP.04.02. Evaluate the significance and implications of changes and trends in the food products and processing industry in the local and global food systems.
Identify the implications of local and globalized food sources.	English: 11.5, 12.5 History and Social Science: VUS 14; GOVT 7, 8, 9, 14		Power of One <ul style="list-style-type: none"> • A Better You • Family Ties • Working on Working • Take the Lead 	FPP.04.02. Evaluate the significance and implications of changes and trends in the food products and processing industry in the local and global food

Task/Competency	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA National Programs and Competitive Events	The National Council for Agricultural Education: Agriculture, Food and Natural Resources Content Standards
			<ul style="list-style-type: none"> • Speak out for FCCLA Competitive Event--STAR Events <ul style="list-style-type: none"> • Professional Presentation • Check the national website for online events • Check the website for Skill Events 	systems.
Identify differences between international and U.S. food regulations.	English: 11.5, 12.5 History and Social Science: VUS 14; GOVT 7, 8, 9, 14		Career Connection <ul style="list-style-type: none"> • My Skills • My Life • My Career • My Plan Power of One <ul style="list-style-type: none"> • A Better You • Family Ties • Working on Working • Take the Lead • Speak out for FCCLA STAND Up <ul style="list-style-type: none"> • Assess • Educate • Advocate Competitive Event--STAR Events <ul style="list-style-type: none"> • Food Innovations • National Programs in 	FPP.04.03. Identify and explain the purpose of industry organizations, groups, and regulatory agencies that influence the local and global food systems.

Task/Competency	SOL Correlations	National Standards for Family and Consumer Sciences Education	FCCLA National Programs and Competitive Events	The National Council for Agricultural Education: Agriculture, Food and Natural Resources Content Standards
			Action <ul style="list-style-type: none"> • Nutrition and Wellness • Professional Presentation • Public Policy Advocate • Check the national website for online events • Check the website for Skill Events 	