

Student “I Can Statements” for Family and Consumer Science **FOODS ONE**



I can statement	standard #met
I can identify and list ways chemical, biological and physical hazards can contaminate food	8.2
I can demonstrate professional food preparation methods and techniques for menu categories to produce a variety of food products that meet customer needs.	8.5
I can demonstrate preparation of baked goods.	8.5
I can explain the purpose of ingredients in a baked product.	8.5
I can identify careers in the food service industry.	8.1
I can identify foods that contain the 6 main nutrients and characterize the roles of proteins, water, vitamins, carbohydrates, fats and minerals in people's diets.	9.3
I can apply risk management procedures to food safety, food testing, and sanitation.	9.2
I can apply food preparation methods according to directions and analysis of reading material.	11.3
I can demonstrate implementation of food service management and leadership functions.	8.6