

Family and Consumer Science

Cultural Cuisine

3/27/09

Advocate a Healthy Lifestyle	Ensure Food Safety	Become Consumer Savvy
<i>Constant and ever changing practices and policies with regard to food and nutrition.</i>	<i>Safety and sanitation is the selection, preparation, and storage of food in a safe manner.</i>	<i>Use critical thinking skills to make responsible and education consumer decisions.</i>
What is the relationship between trends in foods and nutrition and trends in society as a whole?	What determines the standards of acceptable food safety and sanitation in public and private settings?	What impact does a savvy consumer have on society, families, and individuals?
<p>Benchmark A: Evaluate social and cultural factors that influence healthy lifestyle choices.</p> <p>Benchmark B: Evaluate food patterns related to affect lifestyle outcomes.</p> <p>Benchmark C: Examine restaurants and their menus related to the nutritional value of authentic cuisine.</p> <p>Benchmark D: Evaluate nutrition information of authentic cuisine to guide food choices.</p>	<p>Benchmark A: Apply proper food handling techniques to ensure food safety.</p> <p>Benchmark B: Evaluate cultural differences that affect available resources that ensure adequate secure food supply.</p> <p>Benchmark C: Evaluate consumer and industry food-related practices that sustain a global environment.</p>	<p>Benchmark A: Analyze the interrelationship between the global economy and consumer decisions.</p> <p>Benchmark B: Analyze strategies for purchasing goods and services that meet individual needs.</p> <p>Benchmark C: Recognize the environmental impact of consumer practices.</p>