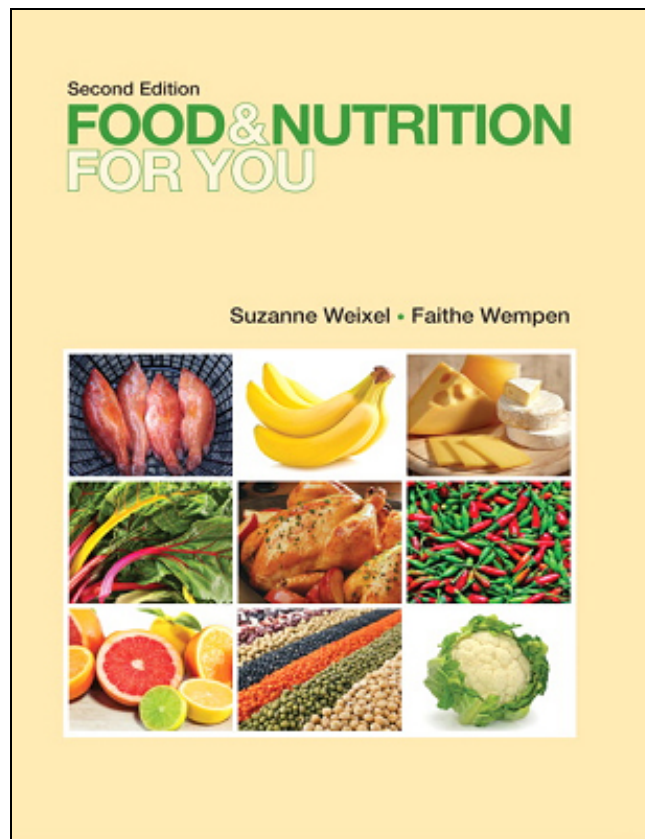


**A Correlation of**

**Food and Nutrition for You  
2nd Edition, ©2017**



**To the**

**South Carolina Standards for  
Food and Nutrition 1**

**A Correlation of Food and Nutrition for You to the  
South Carolina Standards for Food and Nutrition 1**

South Carolina Standards for Food and Nutrition 1	Food and Nutrition for You
<b>FOOD AND NUTRITION 1 ACADEMIC STANDARDS and CURRICULUM RESOURCE Course Code: 5824</b>	
<b>PROGRAM LEARNING OUTCOMES: WORKPLACE READINESS SKILLS</b>	
<b>Personal Qualities and People Skills</b>	
1. <b>Positive Work Ethic:</b> Comes to work every day on time, is willing to take direction, and is motivated to accomplish the task at hand	<b>SE/TE:</b> 504
2. <b>Integrity:</b> Abides by workplace policies and laws and demonstrates honesty and reliability	<b>SE/TE:</b> 503, 504
3. <b>Teamwork:</b> Contributes to the success of the team, assists others, and requests help when needed	<b>SE/TE:</b> 504, 507-509
4. <b>Self-Representation:</b> Dresses appropriately and uses language and manners suitable for the workplace	<b>SE/TE:</b> 170-171, 503
5. <b>Diversity Awareness:</b> Works well with all customers and coworkers	<b>SE/TE:</b> 505-507
6. <b>Conflict Resolution:</b> Negotiates diplomatic solutions to interpersonal and workplace issues	<b>SE/TE:</b> 507-509
7. <b>Creativity and Resourcefulness:</b> Contributes new ideas and works with initiative	<b>SE/TE:</b> 504
<b>Professional Knowledge and Skills</b>	
8. <b>Speaking and Listening:</b> Follows directions and communicates effectively with customers and fellow employees	<b>SE/TE:</b> 505-507, 508-509
9. <b>Reading and Writing:</b> Reads and interprets workplace documents and writes clearly	<b>SE/TE:</b> Includes examples of recipes throughout: 21, 36, 44-45, 50, 75, 216, 260, 276, 293, 413, 422-424, 450, 479; see also 507, 510

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<b>South Carolina Standards for Food and Nutrition 1</b>	<b>Food and Nutrition for You</b>
10. <b>Critical Thinking and Problem Solving:</b> Analyzes and resolves problems that arise in completing assigned tasks	<b>SE/TE:</b> 515-516, 517
11. <b>Health and Safety:</b> Follows safety guidelines and manages personal health	<b>SE/TE:</b> 169-171, 172, 179-180, 485
12. <b>Organizations, Systems, and Climates:</b> Identifies "big picture" issues and his or her role in fulfilling the mission of the workplace	<b>SE/TE:</b> 507-509
13. <b>Lifelong Learning:</b> Continually acquires new industry-related information and improves professional skills	<b>SE/TE:</b> 488-489, 504
14. <b>Job Acquisition and Advancement:</b> Prepares to apply for a job and to seek promotion	<b>SE/TE:</b> 490-491, 492-493
15. <b>Time, Task, and Resource Management:</b> Organizes and implements a productive plan of work	<b>SE/TE:</b> 516, 517
16. <b>Mathematics:</b> Uses mathematical reasoning to accomplish tasks	<b>SE/TE:</b> 144-145
17. <b>Customer Service:</b> Identifies and addresses the needs of all customers, providing helpful, courteous, and knowledgeable service	<b>SE/TE:</b> 505
<b>Technology Knowledge and Skills</b>	
18. <b>Job-Specific Technologies:</b> Selects and safely uses technological resources to accomplish work responsibilities in a productive manner	<b>SE/TE:</b> 187, 510-511
19. <b>Information Technology:</b> Uses computers, file management techniques, and software/programs effectively	<b>SE/TE:</b> 510-511

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<b>South Carolina Standards for Food and Nutrition 1</b>	<b>Food and Nutrition for You</b>
20. <b>Internet Use and Security:</b> Uses the Internet appropriately for work	<b>SE/TE:</b> 510-511
21. <b>Telecommunications:</b> Selects and uses appropriate devices, services, and applications	For related content, please see: <b>SE/TE:</b> 510-511
<b>A. ACADEMICS FOR ALIGNMENT</b>	
<b>B. NUTRITION</b>	
<b>B1. Analyze factors needed for nutritional wellness.</b>	
1. Identify the functions, requirements, and food sources of the nutrients.	<b>SE/TE:</b> 5, 7, 8, 10, 11, 12, 13-14, 15
2. Assess the effects of nutritional intake on personal health	<b>SE/TE:</b> 29-30, 119-120, 123-124, 127, 128
3. Integrate USDA Guidelines in planning and preparing foods to meet nutrition and wellness needs.	<b>SE/TE:</b> 34, 36, 37, 63
<b>C. SAFETY AND SANITATION</b>	
<b>C1. Implement safety and sanitation procedures.</b>	
1. Demonstrate procedures that promote safety and sanitation during food preparation.	<b>SE/TE:</b> 169-170, 171-172, 173-175, 179-180
<b>D. FOOD PREPARATION</b>	
<b>D1. Demonstrate skills needed prepare recipes.</b>	
1. Demonstrate proper procedures for measuring ingredients.	<b>SE/TE:</b> 142-143
2. Explain the use and care of utensils and equipment for food preparation.	<b>SE/TE:</b> 187-188, 189, 190-191, 192, 193, 194, 197-200, 201, 202-203, 204
3. Implement efficient practices when preparing food.	<b>SE/TE:</b> 141, 219, 222, 224
4. Demonstrate skills needed to prepare recipes.	<b>SE/TE:</b> includes examples of Put It to Use and Try It!, 141, 142-143, 150-151, 159, 160, 259, 276, 295, 302, 315, 333, 344, 346, 350, 366, 368

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South Carolina Standards for Food and Nutrition 1	Food and Nutrition for You
<b>E. ETIQUETTE AND TABLE SETTING</b>	
<b>E1. Apply appropriate etiquette and table setting for various settings and occasions.</b>	
1. Identify acceptable table manners and etiquette for various occasions.	<b>SE/TE:</b> 231, 232-234, 235-236
2. Identify the placement of components used in a table setting for different settings and occasions.	<b>SE/TE:</b> 226-228
3. Demonstrate proper etiquette in various social and professional settings.	<b>TE only:</b> 231, 234, 236
<b>F. CAREER</b>	
<b>F1. Identify career opportunities in foods and nutrition.</b>	
1. Identify careers in foods and nutrition.	<b>SE/TE:</b> 494-495, 496-497, 498-499, 500, 501-502
2. Demonstrate workplace readiness skills.	<b>SE/TE:</b> 503, 504, 505-506, 507-509

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