

Nutrition: Cook Smart Eat Smart 2014-15

Course Description:

We are in an era of national awareness about the importance of food and nutrition in relationship to our health. Food plays a vital role in the health and well being of a society. This course will teach the importance of sound nutrition and it's correlation to energy level, weight gain, poor mental health, and chronic diseases. Labs will enable you to prepare nutritious snacks, high-energy foods and low calorie foods. Instruction in kitchen safety and sanitation is included. Nutrition: COOK SMART/EAT SMART will stimulate you to choose a lifestyle of healthy cooking and eating.

Course Content:

I. Nutrition Pretest Self Assessments Basic nutrients Dietary Guidelines for Americans American Heart Association dietary recommendations My Plate

- II. Getting Ready to Cook Cooking vocabulary Equipment and measuring Following recipes Safety and sanitation Market orders and lab planning
- III. Put It all to Practice Menu planning Start your day right: Breakfast Snacking for wellness Recipe modifications
- IV. Foods for Life Low sodium Meatless main dishes Low cholesterol High fiber/complex carbohydrates Weight control Low sugar/ sugar substitutes

Fast foods/eating out

V. Sports Nutrition Needs of adolescent athletes Diet, performance, recovery Pregame meals

Required Textbooks and/or Other Reading/Research Materials

No textbook

Course Requirements:

Students are expected to complete all projects, tests and assignments. Participation in the various foods lab experiences in an integral part of the course.

<u>Grade Components/Assessments</u>: Grades will be based on the following weights: Cumulative Assessment 30% Project/Labs/ Coursework 60% Participation 10%

Each marking period is worth 40% of a studnet's overall grade. The final exam is worth 20% of a student's overall average.

Quarter 140%Quarter 240%Final20%

Required Summer Reading/Assignments: No summer reading required.