**Food Management I**

**Unit 1A – The Basics**

* **Equipment – Proper names and uses**
* **Test**
* **Cooking Terms**
* **Test**
* **Measuring/Common Equivalencies**
* **Test**
* **Kitchen Safety**
* **Test**
* **Kitchen Placement**
* **Test**

**Unit 1B – Reading Recipes**

**Lab Procedures / Plan Sheets**

**Practice Lab – No Bakes**

**1st Lab – Super Chocolate Chip Cookie**

**Unit 2 – Food Borne Illness**

* **Information**
* **Project**
* **Test**
* **Plan**
* **Lab – Mexican Pizza or Vegetable Pizza**

**Unit 3 – Microwave Cooking**

* **Information**
* **Activity**
* **Test**
* **Plan**
* **Lab – Apple Crisp**

**Unit 4 – Basic Nutrition**

* **Information**
* **Activity**
* **Test**
* **Plan**
* **Lab – Spaghetti Pie or Macaroni & Cheese**

**Unit 5A – Basics of Baking**

* **Quick Breads**
* **Information**
* **Test**
* **Plan**
* **Lab – Muffins, Pancakes or Waffles**

**5B - - Yeast Breads**

* **Information**
* **Test**
* **Plan**
* **Lab - Calzones**

**5C - Cakes**

* **Information**
* **Test**
* **Plan**
* **Lab – German Apple Cake**

**5D - Cookies**

* **Information**
* **Test**
* **Plan**
* **Lab – Several to choose from**

**Unit 6 – Foreign Foods Project**

**Unit 1 – The Framework**