



Foods and Nutrition 2018-19 State Results

Statistics data includes students taking exams in the original testing period and includes students retaking exams. The Score Distribution and Standards performance tables show results for original testing period only for accurate evaluation of live testing performance.

Statistics

Categories	Performance
Participants	102
Pass Rate	74
Pass Percentage	72.5%
Average Score	65.6
Cut Score	62

Score Distribution

% Range	# Scores in Range
0-12	0
12-22	0
22-32	2
32-42	1
42-52	10
52-62	17
62-72	40
72-82	24
82-92	5
92-100	0

Foods and Nutrition

2) CONTENT STANDARD 2.0: FOOD CHOICES



1) Performance Standard 2.1 : Examine Physiological, Psychological, and Socioeconomic Influences in Food Choices



1) 2.1.1 Explain how culture, family, and social circles affect food choices



2) 2.1.2 Identify how economics impact food choices



5) 2.1.5 Predict how lifestyle choices and personal goals will affect future health and wellness



6) 2.1.6 Describe how food relieves hunger and improves wellness



7) 2.1.7 Distinguish between the physiological cues of hunger and satiety



8) 2.1.8 Apply the decision-making process to make food choices



2) Performance Standard 2.2 : Investigate the Impact of Global/Local Conditions and Technology on Food Supply



1) 2.2.1 List factors that affect the food supply (i.e., cost of transportation, availability of labor, climate change, etc.)



3) 2.2.3 Examine sustainable food supply (i.e., local food sources, processing practices, organic regulations, etc.)



3) Performance Standard 2.3 : Examine Scientific Developments in the Food Industry



1) 2.3.1 Explain how food science influences food options



2) 2.3.2 Explain how food science affects the cost of food



3) CONTENT STANDARD 3.0: NUTRITION



1) Performance Standard 3.1 : Explore the Effect of Nutrients on the Human Body



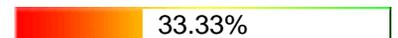
1) 3.1.1 Describe the relationship between calories, energy, and food



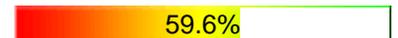
2) 3.1.2 Outline the six basic nutrient groups, the individual nutrients, their sources and their roles



3) 3.1.3 Explain the systemic function of nutrients (including antioxidants)



7) 3.1.7 Analyze the health effects of nutrient toxicities and deficiencies



2) Performance Standard 3.2 : Examine the Nutritional Needs of Individuals and Families Throughout the Life Cycle



5) 3.2.5 Investigate the unique nutritional needs and dietary concerns during adolescence and young adulthood (typical physiological development and energy needs during puberty, increase calcium requirements, sports drinks, etc.)



3) Performance Standard 3.3 : Assess the Impact of Individual Food Choices in Relation to Health Promotion and Disease Prevention



2) 3.3.2 Explain how food consumption and physical activity are related to energy balance	65.15%
3) 3.3.3 Describe the risks of diet fads, energy drinks and performance enhancers	59.85%
4) 3.3.4 Research the risks regarding body dissatisfaction, weight concerns and eating pathologies	67.68%
6) 3.3.6 Identify the factors that affect both sides of the energy balance equation	67.68%
7) 3.3.7 Design a blueprint of active lifestyle strategies to achieve a healthy energy balance	79.29%
4) Performance Standard 3.4 : Understand Nutritional Management Procedures Related to Health Conditions	67.85%
1) 3.4.1 Identify common food related health conditions (food sensitivities, chronic diseases, autoimmune diseases, etc.)	74.75%
2) 3.4.2 Select evidence-based strategies that address common food related health conditions	50.51%
5) 3.4.5 Design instruction on nutrition for health maintenance and disease prevention	78.28%
4) CONTENT STANDARD 4.0: SANITATION AND SAFETY	68.36%
1) Performance Standard 4.1 : Investigate Microorganisms Found in Food and Their Role in Food-Borne Illness	65.53%
1) 4.1.1 Identify food contamination sources (physical, biological, and chemical)	79.46%
2) 4.1.2 Identify microbes that cause foodborne illnesses, sources, symptoms, and treatment	60.61%
3) 4.1.3 Identify potentially hazardous foods and processing methods	54.88%
2) Performance Standard 4.2 : Demonstrate Safe Food-Handling Principles	64.1%
1) 4.2.1 Recognize the impact of food temperature and time on food-borne illnesses	57.91%
2) 4.2.2 Practice proper temperature control and use of thermometers	71.72%
3) 4.2.3 Practice preventative measures when shopping for, storing, preparing, cooling, transporting, and reheating food to minimize food contamination	59.93%
4) 4.2.4 Discuss the roles of food producers, food processors, government agencies, and consumers in the protection of the food supply (Food Code, Hazard Analysis and Critical Control Point System, the flow of food)	68.18%
3) Performance Standard 4.3 : Utilize the Proper Techniques for Cleaning, Sanitation, and Resource Management	77.78%

3) 4.3.3 Demonstrate acceptable hand-washing procedures and frequency	76.26%
4) 4.3.4 Demonstrate effective cleaning and sanitizing techniques	78.79%
4) Performance Standard 4.4 : Describe Procedures to Prevent Accidents and Treat Injuries	73.99%
1) 4.4.1 Practice skills to prevent cuts, burns, and falls, etc.	76.43%
5) 4.4.5 Wear proper personal protective equipment (PPE)	66.67%
5) CONTENT STANDARD 5.0: KITCHEN RESOURCE MANAGEMENT	64.39%
2) Performance Standard 5.2 : Examine Recipes and Cooking Methods	64.39%
2) 5.2.2 Define food preparation terminology and techniques	66.16%
3) 5.2.3 Define and apply cooking terminology and techniques	40.4%
4) 5.2.4 Critique recipes for nutrient content, ingredients, intended use, accuracy	67.17%
14) 5.2.14 Produce the intended product following a given recipe	83.84%
6) CONTENT STANDARD 6.0: FOOD SELECTION AND PREPARATION	58.59%
1) Performance Standard 6.1 : Select and Prepare Grain Products	78.79%
4) 6.1.4 Apply preparation, cooking methods, and preservation techniques (steaming, boiling, pilaf, etc.)	78.79%
5) Performance Standard 6.5 : Select and Prepare Baked Products	38.38%
1) 6.5.5 Describe cooling and storage methods	38.38%
7) CONTENT STANDARD 7.0: MEAL MANAGEMENT	58.08%
1) Performance Standard 7.1 : Demonstrate Skills Involved in Meal Planning	54.83%
1) 7.1.1 Plan menus to include a variety of flavors, colors, textures, shapes, sizes, and temperatures	42.93%
2) 7.1.2 Create menus that are nutritionally balanced following United States Department of Agriculture (USDA) guidelines	48.15%
7) 7.1.7 Explain how to create and manage a food budget	76.77%
2) Performance Standard 7.2 : Establish a Dining Atmosphere	80.81%
4) 7.2.4 Research the value of the family meal experience	80.81%
8) CONTENT STANDARD 8.0: CONSUMERISM	72.98%
1) Performance Standard 8.1 : Evaluate Food Product Packaging and Labels	69.02%
1) 8.1.1 Explain food packaging requirements (nutrition information, claims, ingredient list, etc.)	69.02%
2) Performance Standard 8.2 : Describe Informed Food Procurement	84.85%

2) 8.2.2 Utilize comparison shopping techniques to determine what to buy, where to buy, and the unit price

