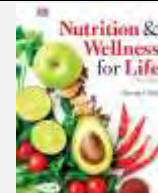


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**to South Carolina Department of Education**  
**Course: 5825 Food-and-Nutrition II (Grades 9–12)**



Standards	Correlating Text Pages
<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	614, 638-639
2. <b>Integrity:</b> Abides by workplace policies and laws and demonstrates honesty and reliability	614
3. <b>Teamwork :</b> Contributes to the success of the team, assists others, and requests help when needed	614
4. <b>Self-Representation :</b> Dresses appropriately and uses language and manners suitable for the workplace	614
5. <b>Diversity Awareness:</b> Works well with all customers and coworkers	614
6. <b>Conflict Resolution:</b> Negotiates diplomatic solutions to interpersonal and workplace issues	614
7. <b>Creativity And Resourcefulness:</b> Contributes new ideas and works with initiative	614
<b>Professional Knowledge and Skills</b>	
8. <b>Speaking And Listening:</b> Follows directions and communicates effectively with customers and fellow employees	614
9. <b>Reading And Writing:</b> Reads and interprets workplace documents and writes clearly	614
10. <b>Critical Thinking And Problem Solving:</b> Analyzes and resolves problems that arise in completing assigned tasks	614
11. <b>Health And Safety:</b> Follows safety guidelines and manages personal health	614
12. <b>Organizations, Systems, and Climates:</b> Identifies "big picture" issues and his or her role in fulfilling the mission of the workplace	614
13. <b>Lifelong Learning:</b> Continually acquires new industry-related information and improves professional skills	621-622



Standards	Correlating Text Pages
14. <b>Job Acquisition And Advancement:</b> Prepares to apply for a job and to seek promotion	614-639
15. <b>Time, Task, And Resource Management:</b> Organizes and implements a productive plan of work	638
16. <b>Mathematics:</b> Uses mathematical reasoning to accomplish tasks	614
17. <b>Customer Service:</b> Identifies and addresses the needs of all customers, providing helpful, courteous, and knowledgeable service	614, 638
<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	614
19. <b>Information Technology:</b> Uses computers, file management techniques, and software/programs effectively	614
20. <b>Internet Use And Security:</b> Uses the Internet appropriately for work	614
21. <b>Telecommunications:</b> Selects and uses appropriate devices, services, and applications	614

Standards	Correlating Text Pages
<b>A. ACADEMICS FOR ALIGNMENT</b>	
<b>B. NUTRITION</b>	
<b>B1. Evaluate food selection options.</b>	
1. Apply USDA Dietary Guidelines in planning and preparing foods across the lifespan.	102-125, 141, 366, 427, 593
2. Develop menus for special occasions, special dietary needs, and large groups.	102-120
<b>C. SAFETY AND SANITATION</b>	
<b>C1. Evaluate safety and sanitation procedures.</b>	
1. Summarize procedures that promote safety during food preparation.	58-72
2. Evaluate work environment safety.	58-72



Standards	Correlating Text Pages
3. Recommend appropriate ways to receive, prepare, store, and serve safe and sanitary foods.	58-72
<b>C2. Explain the role of government agencies in regulating practices to keep the food supply safe.</b>	
1. Analyze the functions of local, state, and national agencies that regulate food supply and handling practices.	68-72
<b>D. PURCHASING AND PREPARTION</b>	
<b>D1. Analyze factors that affect consumer purchases.</b>	
1. Compare consumer purchasing decisions.	440-461
<b>D2. Demonstrate techniques in food preparation.</b>	
1. Compare food preparation techniques.	466-511
2. Explain how preparation techniques affect the nutritional value.	466-511
<b>E. ETIQUETTE AND TABLE SETTING</b>	
<b>E1. Determine appropriate etiquette and table setting techniques.</b>	
1. Describe etiquette for various occasions.	466-511
2. Determine appropriate table settings and meal service for specific functions.	466-511
<b>F. CAREER</b>	
<b>F1. Compare occupations and preparation requirements for careers in foods and nutrition related occupations.</b>	
1. Research educational opportunities in foods and nutrition related occupations.	614-523
2. Research the qualifications for various employment opportunities in foods and nutrition..	619-623