**STANDARD 2—RESOURCES AND LINKS**

STANDARD 2—Kitchen Equipment and Management

Objective 2d—Demonstrate basic knife skills, including safety and proper handling.

[Tips for Teaching Knife Skills](http://extension.usu.edu/htm/publications/publication=13516&custom=1) This is a downloadable pdf teaching unit on knives and knife skills, complete with labs and evaluations, from Karin Allen and Janet Smith of the USU Extension Service.

<http://www.explainthatstuff.com> Great website for lots of background information on why/how things work. The link for the article on microwave ovens is in the Standard 2 file. The articles are interesting and easy to understand. There is a tab for teachers where it outlines science curriculums and links to specific articles. The only caveat is that the creator, Chris Woodford, has rules about the use of his material. They are stated on the website.

Objective 3—Equivalents, double, halve, conversions

<http://www.uen.org/cte/facs_cabinet/facs_cabinet16i.shtml> Go down on the 2014 Conference handout site and peruse the Math Activities by Shelli Barnum. This is a great standard to utilize math!

[What Does it Matter--states of matter, 2015](https://www.dropbox.com/home/FCS--Foods%20and%20Nutrition%201/STANDARD%202--Skills%20and%20Management?preview=What+does+it+matter--lab.docx) Lab discussing solid, liquid and gas—boiling and freezing points.

[Ratio Rumble](http://mathsnacks.com/ratiorumble_game_en.html) from New Mexico State Extension’s Math Snacks. New Mexico has a number of computer games to teach math, food safety, and much more. This one uses potion recipes to get the idea of ratios.