

## Math-In-CTE Curriculum Map

Family and Consumer Science  
Foods and Nutrition I

	CTE Course/Unit	CTE Concepts or Applications	Embedded Math Concepts	Developed Lessons
<b>Month/Date</b>	Review of Foods I  (Standard 1: Students will review and apply the skills of kitchen management, safety, and sanitation).	Measurements  Equivalents  Recipe adjustment	Volume, weight, conversions, ratios  Equivalence  Multiplication, division	“Advanced Measuring” by: Heidi Weight  “Equivalents Bingo” by: Laura Schiers (in Foods I folder)  “Recipe Conversions” by: Laura Schiers (in Foods I folder)

	CTE Course/Unit	CTE Concepts or Applications	Embedded Math Concepts	Developed Lessons
<b>Month/Date</b>	Salads  (Standard 2: Students will demonstrate food preparation techniques and nutrition of salads)	Vinaigrette Dressing	Ratios	“Salads” by: Erin Dea

	<b>CTE Course/Unit</b>	<b>CTE Concepts or Applications</b>	<b>Embedded Math Concepts</b>	<b>Developed Lessons</b>
<b>Month/Date</b>	Soups (Standard 3: Students will demonstrate food preparation and nutrition of soups and sauces).	White Sauce  Mirepoix	Ratios  Percentage	“Stocks & Sauces” by: Mary Christensen (in ProStart folder)  “Stocks & Sauces” by: Mary Christensen (in ProStart folder)

	<b>CTE Course/Unit</b>	<b>CTE Concepts or Applications</b>	<b>Embedded Math Concepts</b>	<b>Developed Lessons</b>
<b>Month/Date</b>	Casseroles (Standard 4: Students will demonstrate food preparation and nutrition of casseroles).			

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<b>Month/Date</b>	Lifecycle  (Standard 5: Students will explore health concerns incorporating MyPyramid and dietary guidelines throughout the life cycle).			

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<b>Month/Date</b>	Consumerism  (Standard 6: Students will apply skills for consumerism and budgeting as it applies to meal planning, meal management, and meal service).	Shopping/Unit Pricing  Cost per serving  Coupon Use  Tipping	Division, comparison  Addition, division  Difference, percentage, comparison  Percentage, decimal	“Unit Pricing” by: Carol Spor  “Cost Per Serving” by: Michelle Imlay  “Tipping/Gratuities” by: Michelle Imlay

	<b>CTE Course/Unit</b>	<b>CTE Concepts or Applications</b>	<b>Embedded Math Concepts</b>	<b>Developed Lessons</b>
<b>Month/Date</b>	Yeast Breads & Pastries  (Standard 7: Demonstrate food preparation techniques and nutrition of yeast breads and pastries).			

	<b>CTE Course/Unit</b>	<b>CTE Concepts or Applications</b>	<b>Embedded Math Concepts</b>	<b>Developed Lessons</b>
<b>Month/Date</b>	Meats & Poultry  (Standard 8: Demonstrate food preparation techniques and nutrition of meats and poultry).			

	<b>CTE Course/Unit</b>	<b>CTE Concepts or Applications</b>	<b>Embedded Math Concepts</b>	
<b>Month/Date</b>	Vocabulary  (Standard 9: Define and utilize culinary vocabulary).			