Core Content – Food and Nutrition Student Name: ______ School: _____ What is the Food Products and Processing **Clean and Sanitary Facilities and Equipment** ☐ Facilities and Equipment Design System? ☐ Utilities and Safety ☐ Food Processing and Preservation Through the ☐ Cleaning and Sanitizing Ages ☐ Facility Maintenance ☐ Sustainability and Interdependence ☐ Developing a Cleaning Procedure ☐ Supplying the Food Chain, Locally and Beyond ☐ Controlling Pests ☐ Ice Cream Processing and Farm to Fork **Accident Prevention and Crisis Management** ☐ Global Food Production and a Growing World ☐ Push and Pull Marketing ☐ Preventing Accidents ☐ Consumer Food Trends and Marketing ☐ First Aid, CPR, and Fire Hazards ☐ From Commodity to Processed Food ☐ Crisis Management ☐ Integration in Agriculture ☐ Food-borne Illness Outbreak ☐ Food Product's Life Cycle and New Product ☐ Government Regulation and HACCP ☐ Food Production Industry Associations Development **Nutrition: Food Consumption and Dietary Sanitation Management** Trends ☐ The Importance of Training ☐ Careers in Food Safety and Sanitation ☐ FDA and Nutrition Labeling ☐ Nutrition and Organic Foods ☐ Servings, Calories, and Nutrients ☐ Overweight and Obesity Causes ☐ Sustainability and the Local Food Movement ☐ Preparing for Certification ☐ Dietary Changes ☐ Advertising's Effect on Buying Choices Standards, Regulations, and Safe Food **Production** ☐ Food Inspections and Foodborne Illness ☐ USDA Inspections and Branding ☐ Food Recalls and Traceability ☐ Space Exploration: It's Earthly Impact on Food Safety ☐ Hand Washing and Hygiene in Food Production ☐ Recall Management Facing Up to the Importance of Food Safety ☐ Providing Safe Food ☐ Bacteria ☐ Viruses, Parasites, and Fungi ☐ Variety of Contamination ☐ Caring for People with Allergies ☐ Building an Effective Personal Hygiene System Food Travel Path: The Flow of Food Through the Operation ☐ Establishing the Foodservice Safety System ☐ Avoiding Time/Temperature Abuse ☐ Flow of Food: Purchasing and Receiving ☐ Storing Food Safely

☐ Preparing Food Safely

☐ Keeping Food Safe After Prepping and Cooking