

TEA

Unit /Assessment Plan for HAF4U

Grade 12, NUTRITION AND HEALTH (HFA4U) OCT-DEC, 2022

Teacher's Name: FAUZIA AKHTER

Time hours	Unit Title	Topics	Overall expectations	Accommodation for ELL	Assessment Evaluation*
Throughout all units	Research and Inquiry Skills	**PPT presentation (All units)	<p>A1. Exploring: explore topics related to nutrition and health, and formulate questions to guide their research;</p> <p>A2. Investigating: create research plans, and locate and select information relevant to their chosen topics, using appropriate social science research and inquiry methods;</p> <p>A3. Processing Information: assess, record, analyse, and synthesize information gathered through research and inquiry;</p> <p>A4. Communicating and Reflecting: communicate the results of their research and inquiry clearly and effectively, and reflect on and evaluate their research, inquiry, and communication skills.</p>	provide glossary list and related resources handout	team work; Class participation; Q/A; class discussion
(5 classes) =16 hours	UNIT 1: Introduction and Food Safety Issues (Food-Preparation Skills)	Safety and Food preparation in the kitchen	<p>E1. Kitchen Safety: demonstrate an understanding of practices that ensure or enhance kitchen safety;</p> <p>E2. Food Safety: demonstrate an understanding of practices that ensure or enhance food safety;</p> <p>E3. Food Preparation: demonstrate skills needed in food preparation.</p>	provide glossary list and related resources handout	CW; HW Unit#1 Online Quiz Group assignment#1 Cooking skills
(9 classes) =28 hours	UNIT 2: Nutrition and Health	<p>Ch#1: Nutrients and Health</p> <p>Ch#2: Focus on Food guides</p> <p>Ch#3: Finding</p>	<p>B1. Nutrients: demonstrate an understanding of nutrients and their connection to physical health;</p> <p>B2. Food Guides: demonstrate an understanding of Canada's Food Guide and its role in promoting physical health;</p>	provide glossary list and related resources handout	CW; HW Unit#2 Online Quiz Group assignment#2

		Energy Balance Ch#4: Understanding Nutritional Status	B3. Energy Balance: demonstrate an understanding of the physical processes involved in maintaining energy balance; B4. Nutritional Status: demonstrate an understanding of their nutrient intake and of factors that affect the nutritional status of individuals and groups.		Cooking skills
(9 classes) =28 hours	UNIT 3: Eating Patterns and Trends	Ch#5: Nutrition through the lifespan Ch#6: Eating Patterns and Trends Ch#7: Diet and Disease	C1. Nutrition throughout the Lifespan: demonstrate an understanding of food- and nutrition-related issues at different stages in the lifespan; C2. Nutrition and Disease: demonstrate an understanding of the relationships between nutrition, health, and disease; C3. Trends and Patterns in Food and Nutrition: demonstrate an understanding of current Canadian trends and patterns in nutritional guidelines and in food production and consumption.	provide glossary list and related resources handout	CW; HW Unit#3 Online Quiz Group assignment#3 Cooking skills
(9 classes) = 28 hours	UNIT 4: Local and Global Issues	Ch#8: Food Production and Supply Ch#9: Food Security Ch#10: Towards a Sustainable Food Supply	D1. Food Security: demonstrate an understanding of various factors involved in achieving and maintaining food security; D2. Food Production and Supply: demonstrate an understanding of various factors that affect food production and supply; D3. Food Production and the Environment: demonstrate an understanding of the impact of food production on the environment.	provide glossary list and related resources handout	CW; HW Unit#4 Online Quiz Group assignment#4
10 hours	CULMINATING PERFORMANCE TASK AND FINAL EXAMINATION	Midterm PPT presentation; Research project assignment; Final Oral exam			
Total= 110 hrs.					

*All bold assessment is OF learning assessment