

English Language Arts: Science/Technical Subjects
Reading and Writing Standards
Department: Family & Consumer Science
Course: Foods I

Standard	Application of Standard	Unit	Level	Resources
CCSS.ELA-Literacy. RST.9-10.4 Determine the meaning of symbols, key terms, and other domain-specific words and phrases as they are used in a specific scientific or technical context relevant to <i>grades 9–10 texts and topics</i> .	Students will read the selected recipe and circle the list of ingredients and highlight the action words (cooking terminology), list equipment needed, and complete a recipe group plan sheet to prepare and serve the recipe.	Kitchen unit	9-12	Recipe terminology, measuring abbreviation and equivalent, kitchen equipment worksheets and recipe
CCSS.ELA-Literacy. WHST.9-10.4 Produce clear and coherent writing in which the development, organization, and style are appropriate to task, purpose, and audience	Students will respond in unified paragraphs to questions related to the evaluation of their recipe outcome using a rubric.	Kitchen unit	9-12	Prompt, exemplar and rubric.

Name _____

Scoring Rubric

Standard	6	5	4	3	2	1
CCSS.ELA-Literacy. RST.9-10.4 Determine the meaning of symbols, key terms, and other domain-specific words and phrases as they are used in a specific scientific or technical context relevant to <i>grades 9–10 texts and topics</i> .	Exemplary determination of the meaning of cooking terminology and the ability to apply it in recipe preparation.	Excellent determination of the meaning of cooking terminology and the ability to apply it in recipe preparation	Moderate determination of the meaning of cooking terminology and the ability to apply it in recipe preparation	Acceptable determination of the meaning of cooking terminology and the ability to apply it in recipe preparation	Limited determination of the meaning of cooking terminology and the ability to apply it in recipe preparation	Lacks determination of the meaning of cooking terminology and the ability to apply it in recipe preparation
CCSS.ELA-Literacy. WHST.9-10.4 Produce clear and coherent writing in which the development, organization, and style are appropriate to task, purpose, and audience	Exemplary production of clear and coherent writing that self-assesses and reflects upon reading and executing a recipe	Excellent production of clear and coherent writing that self-assesses and reflects upon reading and executing a recipe	Moderate production of clear and coherent writing that self-assesses and reflects upon reading and executing a recipe	Acceptable production of clear and coherent writing that self-assesses and reflects upon reading and executing a recipe	Limited production of clear and coherent writing that self-assesses and reflects upon reading and executing a recipe	Lacks production of clear and coherent writing that self-assesses and reflects upon reading and executing a recipe
Percentages	100	90	80	70	60	50

Score _____

Comments: _____

Prompt for Self-Assessment and Reflection

Write a unified paragraph in which you reflect on the following questions; refer to the rubric to see how you will be scored:

- What aspect of this food lab experience do you feel was the most successful? Why?
- What would you change about this lab experience if you were to repeat it? If you were pleased with everything, why?
- Describe the food product related to : **appearance, texture, and flavor.**
- What did you like or dislike about the food product your group prepared?
- What do you feel you learned from this lab experience?