# Nutrition

**Curriculum Guide** 

**Dunmore School District** 

Dunmore, PA



#### **Nutrition**

## Prerequisite:

• Successful completion of Science 9 and Biology

Nutrition focuses on the importance of eating a healthy diet. Roles of nutrients in the body are discussed along with how to include these nutrients in the diet. Aspects of Wellness are also discussed and create the foundation on which the course is presented. Students who successfully complete this course will have the information and experience to manage their nutritional health for their own well-being and will be prepared to further their education in a Nutrition-related field of study.

## Year-at-a-glance

Subject: Nutrition	Grade Level: 12	Date Completed: 3/21/2018

## 1<sup>st</sup> Quarter

Торіс	Resources	Standards
Making Wellness a Lifestyle	<i>Nutrition, Food and Fitness</i> ; Dorothy West (2006) Goodheart-Wilcox Chapter 1	3.3, 10.1, 10.2
Factors Affecting Food Choices	Nutrition, Food and Fitness; Dorothy West (2006) Goodheart-Wilcox Chapter 2	3.3, 11.3, 10.1
How Nutrients Become You	Nutrition, Food and Fitness; Dorothy West (2006) Goodheart-Wilcox Chapter 3	3.3, 3.4, 10.1, 11.3

## 2<sup>nd</sup> Quarter

Торіс	Resources	Standards
Nutrition Guidelines	<i>Nutrition, Food and Fitness;</i> Dorothy West (2006) Goodheart-Wilcox Chapter 4	3.3, 11.3, 10.1, 10.2
Carbohydrates	Nutrition, Food and Fitness; Dorothy West (2006) Goodheart-Wilcox Chapter 5	3.3, 3.4, 10.1, 11.3
Fats	<i>Nutrition, Food and Fitness</i> ; Dorothy West (2006) Goodheart-Wilcox Chapter 6	3.3, 3.4, 10.1, 11.3
Proteins	Nutrition, Food and Fitness; Dorothy West (2006) Goodheart-Wilcox Chapter 7	3.3, 3.4, 10.1, 11.3

## 3<sup>rd</sup> Quarter

Торіс	Resources	Standards
Vitamins	Nutrition, Food and Fitness; Dorothy West (2006) Goodheart-Wilcox Chapter 8	3.3, 3.4, 10.1, 11.3
Minerals	Nutrition, Food and Fitness; Dorothy West (2006) Goodheart-Wilcox Chapter 9	3.3, 3.4, 10.1, 11.3
Water	Nutrition, Food and Fitness; Dorothy West (2006) Goodheart-Wilcox Chapter 10	3.3, 3.4, 10.1, 11.3
Energy Balance	Nutrition, Food and Fitness; Dorothy West (2006) Goodheart-Wilcox Chapter 12	10.1, 10.2, 10.4

## 4<sup>th</sup> Quarter

Торіс	Resources	Standards
Healthy Weight Management	Nutrition, Food and Fitness; Dorothy West10.1, 10.2, 3(2006) Goodheart-Wilcox Chapter 13	
Eating Disorders	Nutrition, Food and Fitness; Dorothy West (2006) Goodheart-Wilcox Chapter 14	10.1, 10.2, 3.3
Careers in Nutrition and Fitness	Nutrition, Food and Fitness; Dorothy West (2006) Goodheart-Wilcox Chapter	3.8
Review and Final Exam		

General Topic	Anchor Descriptor PA Academic and Core Standards	Eligible Content, Essential Knowledge, Skills & Vocabulary	Resources & Activities	Assessments	Suggested Time (In Days)
Making Wellness	PA Academic Standards:	Essential Knowledge/Skills:	Approved textbook	Teacher prepared	12 days
a Lifestyle	Health, Safety and Physical	Evaluate factors that impact	Nutrition Food and	tests, quizzes, etc.	
	Education:	the body systems and apply	Fitness, Chapter 1		
	10.1.A Concepts of Health	protective/ preventive		Series available	
	Evaluate factors that impact	strategies.		assessments online.	
growth and development during	<ul> <li>fitness level</li> </ul>		(Optional)		
	adulthood and late adulthood.	<ul> <li>environment (e.g.,</li> </ul>			
		pollutants, available health			
	10.2.A Healthful Living	care)			
Analyze how personal choice, disease and genetics can impact		• health status (e.g., physical,			
	mental, social)				
	health maintenance and disease prevention.	nutrition			
		Compare and contrast the			
	PA Core Standards:	positive and negative effects			
	Reading for Science and	of the media on adult			
	Technical Subjects, 6-12	personal health and safety			
	3.5 Reading Informational Text	Analyze the interrelationship			
	Students read, understand, and	between environmental			
	respond to informational text-	factors and community			
	with emphasis on comprehension,	health			
	making connections among ideas	Explain the relationship			
	and between texts with focus on	between health-related			
textual evidence.	textual evidence.	information and consumer			
		choices.			
	PA Core Standards:	Vocabulary:			
	Writing for Science and	body image			
	Technical Subjects, 6-12	advertising			
	3.6 Writing	dietary guidelines			

purposes a Students v text to cor	write for different and audiences. write clear and focused nvey a well-defined ve and appropriate ve and appropriate ve and appropriate ve and appropriate ve and appropriate variety of food nutrients infectious asthma, hay fe lyme disease) germs pathogens heredity wellness fitness mental health physical health peer pressure quality of life risk factor nutrient nutrition	vings tious diseases , chickenpox) diseases (e.g. ever, allergies,		
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General Topic	Anchor Descriptor PA Academic and Core Standards	Eligible Content, Essential Knowledge, Skills & Vocabulary	Resources & Activities	Assessments	Suggested Time (In Days)
Factors Affecting	PA Academic Standards:	Essential Knowledge/Skills:	Approved textbook	Teacher prepared	12 days
Food Choices	Health, Safety and Physical	Identify and analyze factors	Nutrition Food and	tests, quizzes, etc.	
	Education :	that influence the prevention	Fitness, Chapter 2		
	<b>10.1</b> Analyze factors that impact	and control of health		Series available	
	nutritional choices of	problems.		assessments	
	adolescents. Analyze factors	Analyze media health and		online. (Optional)	
	that impact nutritional choices	safety messages and describe			
	of adults.	their impact on personal			
		health and safety			
	10.2 Assess factors that impact	Compare and contrast the			
	adult health consumer choices.	positive and negative effects			
	Identify media sources that	of the media on adult			
	influence health and safety.	personal health and safety.			
		Identify media sources that			
	Family and Consumer Sciences:	influence health and safety.			
	11.3 Explain how scientific and	Analyze relationship between			
	technological developments	diet and disease and risk			
	enhance our food supply (e.g.,	factors (e.g., calcium and			
	food preservation techniques,	osteoporosis; fat, cholesterol			
	packaging, nutrient fortification)	and heart disease; folate and			
		birth defects; sodium and			
		hypertension). Evaluate			
	PA Core Standards:	sources of food and nutrition			
	Reading for Science and	information. Demonstrate			
	Technical Subjects, 6-12	knowledge of techniques			
	3.5 Reading Informational Text	used to evaluate food in			
	Students read, understand, and	various forms (e.g., canned,			
	respond to informational text- with emphasis on comprehension,	frozen, dried, irradiated).			

making connections among ideas and between texts with focus on textual evidence.PA Core Standards: Writing for Science and Technical Subjects, 6-12 3.6 Writing Students write for different purposes and audiences. Students write clear and focused text to convey a well-defined perspective and appropriate content.	Vocabulary: culture ethnic food soul food food norm food taboo kosher food value status food staple food technology aseptic packaging media, advertising		
	media, advertising		

General Topic	Anchor Descriptor	Eligible Content,	<b>Resources &amp; Activities</b>	Assessments	Suggested
	PA Academic and Core Standards	Essential Knowledge, Skills & Vocabulary			Time (In Days)
How Nutrients	PA Academic Standards:	Essential Knowledge/Skills:	Approved textbook	Teacher prepared	12 days
Become You	Science	Describe and explain the	Nutrition Food and	tests, quizzes, etc.	
	3.3 Describe and explain the	chemical and structural basis	Fitness, Chapter 3		
	chemical and structural basis of	of living organisms.		Series available	
	living organisms.	Identify the cause, effect and prevention of microbial		assessments online. (Optional)	
	3.4 Recognize basic concepts	contamination, parasites and			
	about the structure and	toxic chemicals in food.			
	properties of matter.	Analyze relationship between			
	Characterize and identify	diet and disease and risk			
	important classes of compounds	factors (e.g., calcium and			
		osteoporosis; fat, cholesterol			
	Family and Consumer Sciences	and heart disease; folate and			
	11.3 Analyze the breakdown of	birth defects; sodium and			
	foods, absorption of nutrients	hypertension). Evaluate the			
	and their conversion to energy	application of nutrition and			
	by the body. Analyze	meal planning principles in			
	relationship between diet and	the selection, planning,			
	disease and risk factors (e.g.,	preparation and serving of			
	calcium and osteoporosis; fat,	meals that meet the specific			
	cholesterol and heart disease;	nutritional needs of			
	folate and birth defects; sodium	individuals across their			
	and hypertension)	lifespan. Explain the			
		importance of eating a varied			
	Health, Safety and Physical Education	diet in maintaini <b>ng</b> health			
	10.1 Analyze how personal	Vocabulary:			
	choice, disease and genetics can	kilocalorie			
	impact health maintenance and	digestion			
	disease prevention.	enzyme			
		gastrointestinal tract			

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	mastication		
PA Core Standards:	peristalsis		
Reading for Science and	gastric juice		
Technical Subjects, 6-12	chyme		
3.5 Reading Informational Text	bile		
Students read, understand, and	feces		
respond to informational text-	absorption		
with emphasis on	villi		
comprehension, making	metabolism		
connections among ideas and	ATP		
between texts with focus on	food allergy		
textual evidence.	diarrhea		
	constipation		
PA Core Standards: Writing for	indigestion		
Science and Technical Subjects,	heartburn		
6-12	ulcer		
3.6 Writing	gallstones		
Students write for different	diverticulosis		
purposes and audiences.	saliva		
Students write clear and focused	salivary gland,		
text to convey a well-defined	salivary amylase		
perspective and appropriate	epiglottis		
content.	esophagus		
	pancreas		
	rectum		
	anus		
	duodenum		

General Topic	Anchor Descriptor	Eligible Content,	<b>Resources &amp; Activities</b>	Assessments	Suggested
	PA Academic and Core Standards	Essential Knowledge, Skills & Vocabulary			Time (In Days)
Nutrition	PA Academic Standards:	Essential Knowledge/Skills:	Approved textbook	Teacher prepared	12 days
Guidelines	Family and Consumer Sciences	Describe a well-balanced	Nutrition Food and	tests, quizzes, etc.	_
	<b>11.3</b> Classify foods by food	daily menu using the dietary	Fitness, Chapter 4		
	group within the food guide	guidelines and the food guide		Series available	
	pyramid including the serving	pyramid. Analyze factors that		assessments	
	size and nutrient function within	impact nutritional		online. (Optional)	
	the body. Evaluate sources of	choices of adolescents.			
	food and nutrition information.	<ul> <li>body image</li> </ul>		MyPyramid.gov	
		advertising			
	Health, Safety and Physical	<ul> <li>dietary guidelines</li> </ul>			
	Education	<ul> <li>eating disorders</li> </ul>			
	<b>10.1</b> Explain the role of the food	• peer influence			
	guide pyramid in helping people	<ul> <li>athletic goals</li> </ul>			
	eat a healthy diet.	Evaluate the role of			
	<ul> <li>food groups</li> </ul>	Government agencies in			
	<ul> <li>number of servings</li> </ul>	safeguarding our food supply			
	<ul> <li>variety of food</li> </ul>	(e.g., USDA, FDA, EPA and			
	nutrients	CDC). Analyze the energy			
		requirements, nutrient			
	Health, Safety and Physical	requirements and body			
	Education	composition for individuals at			
	10.2 Analyze the relationship	various stages of the life			
	between health-related	cycle. Analyze factors that			
	information and adolescent	impact nutritional choices of			
	consumer choices.	adolescents Analyze factors			
		that impact nutritional			
		choices of adults. Examine			
	PA Core Standards:	and apply a decision-making			
	Reading for Science and	process to the development			

Tachn	vical Subjects 6 12	of short and long tarm health		
	nical Subjects, 6-12	of short and long-term health		
	eading Informational Text	goals.		
	nts read, understand, and			
-	nd to informational text-	Vocabulary:		
	emphasis on	Dietary Reference Intakes		
-	rehension, making	(DRI)		
	ections among ideas and	Recommended Dietary		
betwe	een texts with focus on	Allowance (RDA)		
textua	al evidence.	Estimated Average		
		Requirement (EAR)		
PA Co	re Standards: Writing for	Adequate Intake (AI)		
Science	ce and Technical Subjects,	Upper Tolerable Intake Level		
6-12		(UL)		
3.6 W	riting	Dietary Guidelines for		
Stude	nts write for different	Americans		
purpo	ses and audiences.	MyPyramid		
Stude	nts write clear and focused	portion size		
text to	o convey a well-defined	serving size		
perspe	ective and appropriate	Daily Value		
conte	nt.	Nutrient Density		
		food diary		
		food groups		
		variety		
		moderation		
		personalization		
		whole grain		
		Nutrition Facts Panel		
		menu planning		

General Topic	Anchor Descriptor	Eligible Content,	Resources & Activities	Assessments	Suggested
	PA Academic and Core	Essential Knowledge,			Time
	Standards	Skills & Vocabulary			(In Days)
Carbohydrates:	PA Academic Standards:	Essential Knowledge/Skills:	Approved textbook	Teacher prepared	12 days
The Preferred	Science and Technology	Explain the repeating pattern	Nutrition Food and	tests, quizzes, etc.	
Body Fuel	3.3 Explain cell functions and	of chemical properties by	Fitness, Chapter 5		
	processes in terms of chemical	using the repeating patterns		Series available	
	reactions and energy changes.	of atomic structure. Describe		assessments	
		the relationship between the		online. (Optional)	
	Science and Technology:	structure of organic			
	3.4 Explain concepts about the	molecules and the function			
	structure and properties of	they serve in living			
	matter.	organisms. Analyze the			
		energy requirements,			
	Family and Consumer Sciences	nutrient requirements and			
	11.3 Evaluate sources of food	body composition Define			
	and nutrition information.	energy-yielding nutrients and			
		calories. Describe growth and			
	Health, Safety and Physical	development changes that			
	Education	occur between childhood and			
	10.1 Analyze nutritional	adolescence and identify			
	concepts that impact health.	factors that can influence			
		these changes. Analyze the			
	PA Core Standards:	major functions of			
	Reading for Science and	carbohydrates.			
	Technical Subjects, 6-12				
	3.5 Reading Informational Text	Vocabulary:			
	Students read, understand, and	carbohydrates			
	respond to informational text-	monosaccharide			
	with emphasis on	glucose			
	comprehension, making	fructose			
	connections among ideas and	galactose			
	between texts with focus on	disaccharide			
	textual evidence.	sucrose			

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Students write for different	cellulose			
purposes and audiences.	fiber			
Students write clear and focused	soluble fiber			
text to convey a well-defined	insoluble fiber			
perspective and appropriate	simple carbohydrate			
content.	complex carbohydrate			
	hormone			
	insulin			
	glucagon			
	glycogen			
	refined sugar			
	pancreas			
	liver			
	diabetes mellitus			
	hypoglycemia			
	-			
	Students write clear and focused text to convey a well-defined perspective and appropriate	Science and Technical Subjects, 6-12maltose polysaccharide3.6 WritingstarchStudents write for different purposes and audiences.celluloseStudents write clear and focused text to convey a well-defined perspective and appropriate content.soluble fibercontent.simple carbohydratehormone insulin glucagon glycogen refined sugar pancreas liverglucagon	Science and Technical Subjects, 6-12maltose polysaccharide3.6 WritingstarchStudents write for different purposes and audiences.celluloseStudents write clear and focused text to convey a well-defined perspective and appropriate content.soluble fibersimple carbohydrate complex carbohydratecomplex carbohydrateglucagon glycogen refined sugar pancreas liverglucagon diabetes mellitus hypoglycemia hyperglycemia lactase lactose intolerance satiety dental caries	Science and Technical Subjects, 6-12maltose polysaccharide3.6 WritingstarchStudents write for different purposes and audiences.cellulose fiberStudents write clear and focused text to convey a well-defined perspective and appropriate content.soluble fibersimple carbohydrate content.complex carbohydrate lorgon glucagon glucagon glucagoninsulin glucagon liverglucagon liverliver diabetes mellitus hypoglycemia hypoglycemia lactase lactose intolerance satiety dental caries

General Topic	Anchor Descriptor	Eligible Content,	<b>Resources &amp; Activities</b>	Assessments	Suggested
	PA Academic and Core	Essential Knowledge,			Time
	Standards	Skills & Vocabulary			(In Days)
Fats: A	PA Academic Standards:	Essential Knowledge/Skills:	Approved textbook	Teacher prepared	12 days
Concentrated	Science and Technology	Explain the repeating pattern	Nutrition Food and	tests, quizzes, etc.	
Energy Source	3.3 Explain cell functions and	of chemical properties by	Fitness, Chapter 6		
	processes in terms of chemical	using the repeating patterns		Series available	
	reactions and energy changes.	of atomic structure. Describe		assessments	
		the relationship between the		online. (Optional)	
	Science and Technology	structure of organic			
	3.4 Explain concepts about the	molecules and the function			
	structure and properties of	they serve in living			
	matter.	organisms. Analyze the			
		energy requirements,			
	Family and Consumer Sciences	nutrient requirements and			
	<b>11.3</b> Evaluate sources of food	body composition Define			
	and nutrition information.	energy-yielding nutrients and			
		calories. Describe growth and			
	Health, Safety and Physical	development changes that			
	Education	occur between childhood and			
	<b>10.1</b> Analyze nutritional	adolescence and identify			
	concepts that impact health.	factors that can influence			
		these changes. Analyze the			
	PA Core Standards:	major functions of fats and			
	Reading for Science and	oils.			
	Technical Subjects, 6-12				
	3.5 Reading Informational Text	Vocabulary:			
	Students read, understand, and	lipid			
	respond to informational text-	triglycerides			
	with emphasis on	fatty acid			
	comprehension, making	saturated fatty acid			
	connections among ideas and	unsaturated fatty acid			
	between texts with focus on	monounsaturated fatty acid			
	textual evidence.	polyunsaturated fatty acid			

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tandards: Writing for	hydrogenation			
na Technical Subjects,				
0				
and audiences.	emulsifier			
write clear and focused	sterols			
nvey a well-defined	cholesterol			
e and appropriate	essential fatty acid			
	adipose tissue			
	chylomicron			
	lipoprotein			
	very low-density lipoprotein			
	(VLDL)			
	low-density lipoprotein (LDL)			
	high-density lipoprotein			
	(HDL)			
	coronary heart disease			
	atherosclerosis			
	heart attack			
	stroke			
	hypertension			
	nvey a well-defined	g vrite for different and audiences. write clear and focused nvey a well-defined ve and appropriate sterols cholesterol essential fatty acid adipose tissue chylomicron lipoprotein very low-density lipoprotein (VLDL) low-density lipoprotein (HDL) coronary heart disease plaque atherosclerosis heart attack	gtrans-fatty acidgphospholipidswrite for differentlecithinand audiences.emulsifierwrite clear and focusedsterolsnvey a well-definedcholesterolve and appropriateessential fatty acidadipose tissuechylomicronlipoproteinvery low-density lipoprotein(VLDL)low-density lipoprotein(HDL)coronary heart diseaseplaqueatherosclerosisheart attackstrokehypertensionblood lipid profileomega-3 fatty acidomega-6 fatty acid, cancerfat replacerfatty acid	gtrans-fatty acidgphospholipidswrite for differentlecithinand audiences.emulsifierwrite clear and focusedsterolshvey a well-definedcholesterolve and appropriateessential fatty acidadipose tissuechylomicronlipoproteinvery low-density lipoprotein(VLDL)low-density lipoprotein (LDL)high-density lipoprotein(HDL)coronary heart diseaseplaqueatherosclerosisheart attackstrokehypertensionblood lipid profileomega-3 fatty acidomega-6 fatty acid, cancerfat replacer

General Topic	Anchor Descriptor	Eligible Content,	<b>Resources &amp; Activities</b>	Assessments	Suggested
	PA Academic and Core	Essential Knowledge,			Time
	Standards	Skills & Vocabulary			(In Days)
Proteins: The	PA Academic Standards:	Essential Knowledge/Skills:	Approved textbook	Teacher prepared	12 days
Body's Building	Science and Technology	Explain the repeating pattern	Nutrition Food and	tests, quizzes, etc.	
Blocks	3.3 Explain cell functions and	of chemical properties by	Fitness, Chapter 7		
	processes in terms of chemical	using the repeating patterns		Series available	
	reactions and energy changes.	of atomic structure. Describe		assessments	
		the relationship between the		online. (Optional)	
	Science and Technology	structure of organic			
	3.4 Explain concepts about the	molecules and the function			
	structure and properties of	they serve in living			
	matter.	organisms. Analyze the			
		energy requirements,			
	Family and Consumer Sciences	nutrient requirements and			
	11.3 Evaluate sources of food	body composition Define			
	and nutrition information.	energy-yielding nutrients and			
		calories. Describe growth and			
	Health, Safety and Physical	development changes that			
	Education	occur between childhood and			
	10.1 Analyze nutritional	adolescence and identify			
	concepts that impact health.	factors that can influence			
		these changes. Analyze the			
		major functions of proteins			
	PA Core Standards:	and amino acids.			
	Reading for Science and				
	Technical Subjects, 6-12	Vocabulary:			
	3.5 Reading Informational Text	protein,			
	Students read, understand, and	amino acid			
with empha	respond to informational text-	amino group			
	with emphasis on comprehension,	carboxyl group			
	making connections among ideas	denature			
	and between texts with focus on	nonessential amino acid			
	textual evidence.	essential amino acid			

PA Core Standards: Writing for	antibody	<u>ا</u>	
Science and Technical Subjects,	acid		
6-12	base		
3.6 Writing	acid-base balance		
Students write for different	buffer		
purposes and audiences.	legume		
Students write clear and focused	vegetarian		
text to convey a well-defined	vegan		
perspective and appropriate	complete protein		
content.	incomplete protein		
	complementary proteins		
	nitrogen balance		
	deficiency		
	protein-energy malnutrition		
	(PEM)		
	kwashiorkor		
	marasmus		
	enzymes		
	hemoglobin		
	actin		
	myosin		
	lacto-vegetarian		
	lacto-ovo-vegetarian		
	semi-vegetarian		
	tofu		
	seitan		

General Topic	Anchor Descriptor	Eligible Content,	Resources & Activities	Assessments	Suggested
	PA Academic and Core	Essential Knowledge,			Time
	Standards	Skills & Vocabulary			(In Days)
Vitamins: Drivers	PA Academic Standards:	Essential Knowledge/Skills:	Approved textbook	Teacher prepared	12 days
of Cell Processes	Science and Technology	Explain the repeating pattern	Nutrition Food and	tests, quizzes, etc.	
	3.3 Explain cell functions and	of chemical properties by	Fitness, Chapter 8		
	processes in terms of chemical	using the repeating patterns		Series available	
	reactions and energy changes.	of atomic structure. Describe		assessments	
		the relationship between the		online. (Optional)	
	Science and Technology	structure of organic			
	<b>3.4</b> Explain concepts about the	molecules and the function			
	structure and properties of	they serve in living			
	matter.	organisms. Analyze the			
		energy requirements,			
	Family and Consumer Sciences	nutrient requirements and			
	<b>11.3</b> Evaluate sources of food	body composition Define			
	and nutrition information.	energy-yielding nutrients and			
		calories. Describe growth and			
	Health, Safety and Physical	development changes that			
	Education	occur between childhood and			
	10.1 Analyze nutritional	adolescence and identify			
	concepts that impact health.	factors that can influence			
		these changes. Analyze the			
	PA Core Standards:	major functions of all			
	Reading for Science and	vitamins in the body.			
	Technical Subjects, 6-12				
	3.5 Reading Informational Text	Vocabulary:			
	Students read, understand, and	vitamin			
	respond to informational text-	provitamin			
	with emphasis on	fat-soluble			
	comprehension, making	water soluble			
	connections among ideas and	toxicity			
	between texts with focus on	epithelial cells			
	textual evidence.	deficiency disease			

PA Core St	tandards: Writing for	night blindness		
		fortified foods		
6-12	-	ricket		
3.6 Writing	g	osteomalacia		
Students v	vrite for different	antioxidant		
purposes a	and audiences.	free radical		
Students v	vrite clear and focused	erythrocyte hemolysis		
text to cor	nvey a well-defined	coagulation		
perspectiv	e and appropriate	coenzyme		
content.		enriched food		
		beriberi		
		pellagra		
		pernicious anemia		
		scurvy		
		collagen		
		phytochemicals		
		riboflavin		
		niacin		
		niacin flush		
		biotin		
		panthothenic acid		
		thiamine		
		folic acid		
		tocopherol acetate		
		retinol		
		carotene		
		beta-carotene		
		jaundice		
		ascorbic acid,		
		choline		
		inositol		

General Topic	Anchor Descriptor	Eligible Content,	<b>Resources &amp; Activities</b>	Assessments	Suggested
	PA Academic and Core	Essential Knowledge,			Time
	Standards	Skills & Vocabulary			(In Days)
Minerals:	PA Academic Standards:	Essential Knowledge/Skills:	Approved textbook	Teacher prepared	12 days
Regulators of	Science and Technology	Explain the repeating pattern	Nutrition Food and	tests, quizzes, etc.	
Body Functions	3.3 Explain cell functions and	of chemical properties by	Fitness, Chapter 9		
	processes in terms of chemical	using the repeating patterns		Series available	
	reactions and energy changes.	of atomic structure. Describe		assessments	
		the relationship between the		online. (Optional)	
	Science and Technology	structure of organic			
	3.4 Explain concepts about the	molecules and the function			
	structure and properties of	they serve in living			
	matter.	organisms. Analyze the			
		energy requirements,			
	Family and Consumer Sciences	nutrient requirements and			
	11.3 Evaluate sources of food	body composition Define			
	and nutrition information.	energy-yielding nutrients and			
		calories. Describe growth and			
	Health, Safety and Physical	development changes that			
	Education	occur between childhood and			
	<b>10.1</b> Analyze nutritional	adolescence and identify			
	concepts that impact health.	factors that can influence			
		these changes. Analyze the			
	PA Core Standards:	major functions of all			
	Reading for Science and	minerals in the body.			
	Technical Subjects, 6-12				
	3.5 Reading Informational Text	Vocabulary:			
	Students read, understand, and	mineral			
	respond to informational text-	macromineral			
	with emphasis on comprehension,	micromineral			
	making connections among ideas	osteoporosis			
	and between texts with focus on	menopause			
	textual evidence.	amenorrhea			
	DA Cours Story double Multitude for	osmosis			
	PA Core Standards: Writing for				

Colones and Technical Subjects			]
Science and Technical Subjects,	pH		
6-12	acid		
3.6 Writing	base		
Students write for different	hemoglobin		
purposes and audiences.	myoglobin		
Students write clear and focused	Iron (Fe)		
text to convey a well-defined	iron-deficiency anemia		
perspective and appropriate	cofactor		
content.	enzyme		
	thyroid gland		
	thyroxine		
	metabolism		
	goiter		
	lodine (I)		
	cretinism		
	fluorosis		
	trace minerals		
	calcium (Ca)		
	phosphorus (P)		
	magnesium (Mg)		
	Sulfur (S)		
	Sodium (Na)		
	Potassium (K)		
	Chlorine (Cl)		
	zinc (Zn)		
	Copper (Cu)		
	ATP		

General Topic	Anchor Descriptor	Eligible Content,	<b>Resources &amp; Activities</b>	Assessments	Suggested
	PA Academic and Core	Essential Knowledge,			Time
	Standards	Skills & Vocabulary			(In Days)
Water: The	PA Academic Standards:	Essential Knowledge/Skills:	Approved textbook	Teacher prepared	12 days
Forgotten	Science and Technology	Explain the repeating pattern	Nutrition Food and	tests, quizzes, etc.	
Nutrient	3.3 Explain cell functions and	of chemical properties by	Fitness, Chapter 10		
	processes in terms of chemical	using the repeating patterns		Series available	
	reactions and energy changes.	of atomic structure. Describe		assessments	
		the relationship between the		online. (Optional)	
	Science and Technology	structure of organic			
	3.4 Explain concepts about the	molecules and the function			
	structure and properties of	they serve in living			
	matter.	organisms. Analyze the			
		energy requirements,			
	Family and Consumer Sciences	nutrient requirements and			
	11.3 Evaluate sources of food	body composition Define			
	and nutrition information.	energy-yielding nutrients and			
		calories. Describe growth and			
	Health, Safety and Physical	development changes that			
	Education	occur between childhood and			
	<b>10.1</b> Analyze nutritional	adolescence and identify			
	concepts that impact health.	factors that can influence			
		these changes Analyze the			
	PA Core Standards:	major functions of water in			
	Reading for Science and	the body.			
	Technical Subjects, 6-12				
	3.5 Reading Informational Text	Vocabulary:			
	Students read, understand, and	reactant			
	respond to informational text-	solvent			
	with emphasis on	solute			
	comprehension, making	solution			
	connections among ideas and	lubricant			
	between texts with focus on	intracellular water			
	textual evidence.	extracellular fluid			

PA Core Standards: Writing for	tissue fluid
Science and Technical Subjects,	cytosol
6-12	plasma
3.6 Writing	water intoxication
Students write for different	hypotonic
purposes and audiences.	hypertonic
Students write clear and focused	isotonic
text to convey a well-defined	diuretic
perspective and appropriate	dehydration
content.	fatigue
	hydrogen bonds
	polar
	non-polar
	perspiration
	urine
	saliva
	homeostasis
	percent water content

General Topic	Anchor Descriptor	Eligible Content,	<b>Resources &amp; Activities</b>	Assessments	Suggested
	PA Academic and Core	Essential Knowledge,			Time
	Standards	Skills & Vocabulary			(In Days)
The Energy	PA Academic Standards:	Essential Knowledge/Skills:	Approved textbook	Teacher prepared	12 days
Balancing Act	Family and Consumer Sciences	Explain the relationship	Nutrition Food and	tests, quizzes, etc.	
	11.3 Evaluate sources of food	between calories, nutrient	Fitness, Chapter 12		
	and nutrition information.	and food input versus energy		Series available	
		output; describe digestion.		assessments	
	Health, Safety and Physical	Analyze the breakdown of		online. (Optional)	
	Education	foods, absorption of			
	10.1 Analyze nutritional	nutrients and their			
	concepts that impact health.	conversion to energy by the			
		body. Explain the relationship			
	Health, Safety and Physical	between calories, nutrient			
	Education	and food input versus energy			
	10.2 Explain the relationship	output. Analyze the effects of			
	between health-related	regular participation in			
	information and consumer	moderate to vigorous			
	choices.	physical activities in relation			
	<ul> <li>dietary guidelines/food</li> </ul>	to adolescent health			
	selection	improvement.			
	<ul> <li>sun exposure guidelines/</li> </ul>	<ul> <li>stress management</li> </ul>			
	sunscreen selection,	<ul> <li>disease prevention</li> </ul>			
		<ul> <li>weight management</li> </ul>			
	Health, Safety and Physical	Identify and apply ways to			
	Education	monitor and assess the			
	10.4 Analyze and engage in	body's response to moderate			
	physical activities that are	to vigorous physical activity.			
	developmentally/ individually	<ul> <li>heart rate monitoring</li> </ul>			
	appropriate and support	<ul> <li>checking blood pressure</li> </ul>			
	achievement of personal fitness	<ul> <li>fitness assessment</li> </ul>			
	and activity goals.				
		Vocabulary:			
	PA Core Standards:	energy			

Reading for Science and	calorie		
-			
Technical Subjects, 6-12	calorie density		
3.5 Reading Informational Text	nutrient density		
Students read, understand, and	basal metabolism		
respond to informational text-	basal metabolic rate (BMR)		
with emphasis on	body composition		
comprehension, making	body weight		
connections among ideas and	sedentary activity		
between texts with focus on	thermic effect of food		
textual evidence.	ketone bodies		
	ketosis		
PA Core Standards: Writing for	acidosis		
Science and Technical Subjects,	body mass index (BMI)		
6-12	healthy weight		
3.6 Writing	overweight		
Students write for different	obese		
purposes and audiences.	underweight		
Students write clear and focused	percent body fat		
text to convey a well-defined	lean tissue		
perspective and appropriate	skinfold test		
content.	underwater weight		
	subcutaneous fat		
	bioelectrical impedance		
	Height-weight tables		
	waist-hip ratio		

General Topic	Anchor Descriptor	Eligible Content,	<b>Resources &amp; Activities</b>	Assessments	Suggested
	PA Academic and Core	Essential Knowledge,			Time
	Standards	Skills & Vocabulary			(In Days)
Healthy Weight	PA Academic Standards:	Essential Knowledge/Skills:	Approved textbook	Teacher prepared	12 days
Management	Family and Consumer Sciences	Explain the relationship	Nutrition Food and	tests, quizzes, etc.	
	11.3 Evaluate sources of food	between calories, nutrient	Fitness, Chapter 13		
	and nutrition information.	and food input versus energy		Series available	
		output; describe digestion.		assessments	
	Health, Safety and Physical	Analyze the breakdown of		online. (Optional)	
	Education	foods, absorption of			
	10.1 Analyze nutritional	nutrients and their			
	concepts that impact health.	conversion to energy by the			
		body. Explain the relationship			
	Health, Safety and Physical	between calories, nutrient			
	Education	and food input versus energy			
	10.2 Explain the relationship	output. Analyze the effects of			
	between health-related	regular participation in			
	information and consumer	moderate to vigorous			
	choices.	physical activities in relation			
	<ul> <li>dietary guidelines/food</li> </ul>	to adolescent health			
	selection	improvement. Identify and			
	<ul> <li>sun exposure guidelines/</li> </ul>	apply ways to monitor and			
	sunscreen selection,	assess the body's response to			
		moderate to vigorous			
	Health, Safety and Physical	physical activity.			
	Education	<ul> <li>heart rate monitoring</li> </ul>			
	10.4 Analyze and engage in	<ul> <li>checking blood pressure</li> </ul>			
	physical activities that are	<ul> <li>fitness assessment.</li> </ul>			
	developmentally/ individually	Evaluate how changes in			
	appropriate and support	adult health status may			
	achievement of personal fitness	affect the responses of the			
	and activity goals.	body systems during			
		moderate to vigorous			
		physical activity			

PA Core Standards:	Vocabulary:		
Reading for Science and	weight management		
Technical Subjects, 6-12	habit,		
3.5 Reading Informational Text	environmental cue		
Students read, understand, and	fad diet		
respond to informational text-	yo-yo dieting		
with emphasis on	crash diet		
comprehension, making	fasting		
connections among ideas and	weight cycling		
between texts with focus on	set point theory		
textual evidence.	obesity		
	metabolic syndrome		
PA Core Standards: Writing for	weight status		
Science and Technical Subjects,	heredity		
6-12	lifestyle choices		
3.6 Writing	bone density		
Students write for different			
purposes and audiences.			
Students write clear and focused			
text to convey a well-defined			
perspective and appropriate			
content.			

General Topic	Anchor Descriptor	Eligible Content,	<b>Resources &amp; Activities</b>	Assessments	Suggested
	PA Academic and Core	Essential Knowledge,			Time
	Standards	Skills & Vocabulary			(In Days)
Eating Disorders	PA Academic Standards:	Essential Knowledge/Skills:	Approved textbook	Teacher prepared	12 days
	Health, Safety and Physical	Analyze factors that impact	Nutrition Food and	tests, quizzes, etc.	
	Education	growth and development	Fitness, Chapter 14		
	10.1 Analyze nutritional	between adolescence and		Series available	
	concepts that impact health.	adulthood. Evaluate factors		assessments	
		that impact the body systems		online. (Optional)	
	Health, Safety and Physical	and apply protective/			
	Education	preventive strategies.			
	10.2 Explain the relationship	Analyze nutritional concepts			
	between health-related	that impact health. Identify			
	information and consumer	and analyze factors that			
	choices.	influence the prevention and			
	<ul> <li>dietary guidelines/food</li> </ul>	control of health problems.			
	selection	Compare and contrast the			
	<ul> <li>sun exposure guidelines/</li> </ul>	positive and negative effects			
	sunscreen selection.	of the media on adult			
		personal health and safety.			
	Science and Technology	Analyze the signs and			
	3.3 Explain cell functions and	symptoms of eating			
	processes in terms of chemical	disorders.			
	reactions and energy changes.				
		Vocabulary:			
	PA Core Standards:	eating disorder			
	Reading for Science and	anorexia nervosa			
	Technical Subjects, 6-12	bulimia nervosa			
	3.5 Reading Informational Text	binge eating			
	Students read, understand, and	purging			
	respond to informational text-	female athlete triad			
	with emphasis on	depression			
	comprehension, making	antidepressant			
	connections among ideas and	outpatient			

between texts with focus on	laxatives		
textual evidence.	amenorrhea		
	muscle atrophy		
PA Core Standards: Writing for	tooth enamel		
Science and Technical Subjects,	social pressure		
6-12	<i>reward</i> center		
3.6 Writing	dopamine		
Students write for different	serotonin		
purposes and audiences.	psychological influences		
Students write clear and focused	genetic influences		
text to convey a well-defined	genes		
perspective and appropriate	traits		
content.	heredity		

General Topic	Anchor Descriptor	Eligible Content,	<b>Resources &amp; Activities</b>	Assessments	Suggested
	PA Academic and Core	Essential Knowledge,			Time
	Standards	Skills & Vocabulary			(In Days)
Careers in	PA Academic Standards:	Essential Knowledge/Skills:	Approved textbook	Teacher prepared	12 days
Nutrition	Science, Technology and	Evaluate career	Nutrition Food and	tests, quizzes, etc.	
	Human Endeavors	opportunities, job titles,	Fitness, Chapter 25		
	3.8 Analyze the relationship	responsibilities and		Series available	
	between societal demands and	qualifications. Determine		assessments	
	scientific and technological	licensing and certifications		online. (Optional)	
	enterprises.	necessary, use effective			
		techniques to find, keep and			
	PA Core Standards:	leave a job.			
	Reading for Science and				
	Technical Subjects, 6-12	Vocabulary:			
	3.5 Reading Informational Text	bachelor's degree			
	Students read, understand, and	dietitian			
	respond to informational text-	dietetics			
	with emphasis on	registered dietitian (RD)			
	comprehension, making	master's degree			
	connections among ideas and	doctoral degree			
	between texts with focus on	dietetic technician			
	textual evidence.	associate degree			
		preventative healthcare			
	PA Core Standards: Writing for	certification			
	Science and Technical Subjects,	license			
	6-12	aptitude			
	3.6 Writing	ability			
	Students write for different	goal			
	purposes and audiences.	employability skill			
	Students write clear and focused	problem solving			
	text to convey a well-defined	entry-level job			
	perspective and appropriate	portfolio			
	content.	networking			
		resume			

reference job interview mentor ethics entrepreneur	

General Topic	Anchor Descriptor PA Academic and Core Standards	Eligible Content, Essential Knowledge, Skills & Vocabulary	Resources & Activities	Assessments	Suggested Time (In Days)
Final Exam					12 days

PA Core Standards: Reading for Science and Technical Subjects, 6-12

#### 3.5 Reading Informational Text

Students read, understand, and respond to informational text-with emphasis on comprehension, making connections among ideas and between texts with focus on textual evidence.

#### Grades 9-10

#### CC.3.5.9-10.A.

Cite specific textual evidence to support analysis of science and technical texts, attending to the precise details of explanations or descriptions.

#### CC.3.5.9-10.B.

Determine the central ideas or conclusions of a text; trace the text's explanation or depiction of a complex process, phenomenon, or concept; provide an accurate summary of the text.

#### CC.3.5.9-10.C.

Follow precisely a complex multistep procedure when carrying out experiments, taking measurements, or performing technical tasks, attending to special cases or exceptions defined in the text.

#### CC.3.5.9-10.D.

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 grades 9–10 texts and topics.

#### CC.3.5.9-10.E.

Analyze the structure of the relationships among concepts in a text, including relationships among key terms (e.g., force, friction, reaction force, energy).

#### CC.3.5.9-10.F.

Analyze the author's purpose in providing an explanation, describing a procedure, or discussing an experiment in a text, defining the question the author seeks to address.

#### CC.3.5.9-10.G.

Translate quantitative or technical information expressed in words in a text into visual form (e.g., a table or chart) and translate information expressed visually or mathematically (e.g., in an equation) into words.

#### CC.3.5.9-10.H.

Assess the extent to which the reasoning and evidence in a text support the author's claim or a recommendation for solving a scientific or technical problem.

#### CC.3.5.9-10.I.

Compare and contrast findings presented in a text to those from other sources (including their own experiments), noting when the findings support or contradict previous explanations or accounts.

#### CC.3.5.9-10.J.

By the end of grade 10, read and comprehend science/technical texts in the grades 9–10 text complexity band independently and proficiently.

#### Grades 11-12

#### CC.3.5.11-12.A.

Cite specific textual evidence to support analysis of science and technical texts, attending to important distinctions the author makes and to any gaps or inconsistencies in the account.

#### CC.3.5.11-12.B.

Determine the central ideas or conclusions of a text; summarize complex concepts, processes, or information presented in a text by paraphrasing them in simpler but still accurate terms.

#### CC.3.5.11-12.C.

Follow precisely a complex multistep procedure when carrying out experiments, taking measurements, or performing technical tasks; analyze the specific results based on explanations in the text.

#### CC.3.5.11-12.D.

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 grades 11–12 texts and topics.

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#### CC.3.5.11-12.E.

Analyze how the text structures information or ideas into categories or hierarchies, demonstrating understanding of the information or ideas.

#### CC.3.5.11-12.F.

Analyze the author's purpose in providing an explanation, describing a procedure, or discussing an experiment in a text, identifying important issues that remain unresolved.

#### CC.3.5.11-12.G.

Integrate and evaluate multiple sources of information presented in diverse formats and media (e.g., quantitative data, video, multimedia) in order to address a question or solve a problem.

#### CC.3.5.11-12.H.

Evaluate the hypotheses, data, analysis, and conclusions in a science or technical text, verifying the data when possible and corroborating or challenging conclusions with other sources of information.

#### CC.3.5.11-12.I.

Synthesize information from a range of sources (e.g., texts, experiments, simulations) into a coherent understanding of a process, phenomenon, or concept, resolving conflicting information when possible.

#### CC.3.5.11-12.J.

By the end of grade 12, read and comprehend science/technical texts in the grades 11–12 text complexity band independently and proficiently.

#### PA Core Standards:

#### Writing for Science and Technical Subjects, 6-12

#### 3.6 Writing

Students write for different purposes and audiences. Students write clear and focused text to convey a well-defined perspective and appropriate content.

### Grades 9-10

#### CC.3.6.9-10.A.

Write arguments focused on discipline-specific content.

- Introduce precise claim(s), distinguish the claim(s) from alternate or opposing claims, and create an organization that establishes clear relationships among the claim(s), counterclaims, reasons, and evidence.
- Develop claim(s) and counterclaims fairly, supplying data and evidence for each while pointing out the strengths and limitations of both claim(s) and counterclaims in a discipline-appropriate form and in a manner that anticipates the audience's knowledge level and concerns.
- Use words, phrases, and clauses to link the major sections of the text, create cohesion, and clarify the relationships between claim(s) and reasons, between reasons and evidence, and between claim(s) and counterclaims.
- Establish and maintain a formal style and objective tone while attending to the norms and conventions of the discipline in which they are writing.
- Provide a concluding statement or section that follows from or supports the argument presented.

#### CC.3.6.9-10B. \*

Write informative/explanatory texts, including the narration of historical events, scientific procedures/ experiments, or technical processes.

- Introduce a topic and organize ideas, concepts, and information to make important connections and distinctions; include formatting (e.g., headings), graphics (e.g., figures, tables), and multimedia when useful to aiding comprehension.
- Develop the topic with well-chosen, relevant, and sufficient facts, extended definitions, concrete details, quotations, or other information and examples appropriate to the audience's knowledge of the topic.
- Use varied transitions and sentence structures to link the major sections of the text, create cohesion, and clarify the relationships among ideas and concepts.
- Use precise language and domain-specific vocabulary to manage the complexity of the topic and convey a style appropriate to the discipline and context as well as to the expertise of likely readers.
- Establish and maintain a formal style and objective tone while attending to the norms and conventions of the discipline in which they are writing.

• Provide a concluding statement or section that follows from and supports the information or explanation presented (e.g., articulating implications or the significance of the topic).

#### CC.3.6.9-10.C.

Produce clear and coherent writing in which the development, organization, and style are appropriate to task, purpose, and audience.

#### CC.3.6.9-10.D.

Develop and strengthen writing as needed by planning, revising, editing, rewriting, or trying a new approach, focusing on addressing what is most significant for a specific purpose and audience

#### CC.3.6.9-10.E.

Use technology, including the Internet, to produce, publish, and update individual or shared writing products, taking advantage of technology's capacity to link to other information and to display information flexibly and dynamically.

#### CC.3.6.9-10.F.

Conduct short as well as more sustained research projects to answer a question (including a selfgenerated question) or solve a problem; narrow or broaden the inquiry when appropriate; synthesize multiple sources on the subject, demonstrating understanding of the subject under investigation.

#### CC.3.6.9-10.G.

Gather relevant information from multiple authoritative print and digital sources, using advanced searches effectively; assess the usefulness of each source in answering the research question; integrate information into the text selectively to maintain the flow of ideas, avoiding plagiarism and following a standard format for citation.

#### CC.3.6.9-10.H.

Draw evidence from informational texts to support analysis, reflection, and research.

#### CC.3.6.9-10.I.

Write routinely over extended time frames (time for reflection and revision) and shorter time frames (a single sitting or a day or two) for a range of discipline-specific tasks, purposes, and audiences.

#### Grades 11-12

#### CC.3.6.11-12.A.

Write arguments focused on discipline-specific content.

- Introduce precise, knowledgeable claim(s), establish the significance of the claim(s), distinguish the claim(s) from alternate or opposing claims, and create an organization that logically sequences the claim(s), counterclaims, reasons, and evidence.
- Develop claim(s) and counterclaims fairly and thoroughly, supplying the most relevant data and evidence for each while pointing out the strengths and limitations of both claim(s) and counterclaims in a discipline appropriate form that anticipates the audience's knowledge level, concerns, values, and possible biases.
- Use words, phrases, and clauses as well as varied syntax to link the major sections of the text, create cohesion, and clarify the relationships between claim(s) and reasons, between reasons and evidence, and between claim(s) and counterclaims.
- Establish and maintain a formal style and objective tone while attending to the norms and conventions of the discipline in which they are writing.
- Provide a concluding statement or section that follows from or supports the argument presented.

CC.3.6.11-12. B \*Write informative/explanatory texts, including the narration of historical events, scientific procedures/ experiments, or technical processes.

- Introduce a topic and organize complex ideas, concepts, and information so that each new element builds on that which precedes it to create a unified whole; include formatting (e.g., headings), graphics (e.g., figures, tables), and multimedia when useful to aiding comprehension.
- Develop the topic thoroughly by selecting the most significant and relevant facts, extended definitions, concrete details, quotations, or other information and examples appropriate to the audience's knowledge of the topic.
- Use varied transitions and sentence structures to link the major sections of the text, create cohesion, and clarify the relationships among complex ideas and concepts.
- Use precise language, domain-specific vocabulary and techniques such as metaphor, simile, and analogy to manage the complexity of the topic; convey a knowledgeable stance in a style that responds to the discipline and context as well as to the expertise of likely readers.
- Provide a concluding statement or section that follows from and supports the information or explanation provided (e.g., articulating implications or the significance of the topic)

#### CC.3.6.11-12.C.

Produce clear and coherent writing in which the development, organization, and style are appropriate to task, purpose, and audience.

#### CC.3.6.11-12.D.

Develop and strengthen writing as needed by planning, revising, editing, rewriting, or trying a new approach, focusing on addressing what is most significant for a specific purpose and audience.

#### CC.3.6.11-12.E.

Use technology, including the Internet, to produce, publish, and update individual or shared writing products in response to ongoing feedback, including new arguments or information.

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#### CC.3.6.11-12.F.

Conduct short as well as more sustained research projects to answer a question (including a self-generated question) or solve a problem; narrow or broaden the inquiry when appropriate; synthesize multiple sources on the subject, demonstrating understanding of the subject under investigation.

#### CC.3.6.11-12.G.

Gather relevant information from multiple authoritative print and digital sources, using advanced searches effectively; assess the strengths and limitations of each source in terms of the specific task, purpose, and audience; integrate information into the text selectively to maintain the flow of ideas, avoiding plagiarism and overreliance on any one source and following a standard format for citation.

#### CC.3.6.11-12.H.

Draw evidence from informational texts to support analysis, reflection, and research.

#### CC.3.6.11-12.I.

Write routinely over extended time frames (time for reflection and revision) and shorter time frames (a single sitting or a day or two) for a range of discipline-specific tasks, purposes, and audiences.