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 |
|--------------------|-----------------|---------------------------|

1st 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 |

2nd 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 |

3rd 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 |

4th 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 | fitness level | | (Optional) | | |
| | adulthood and late adulthood. | environment (e.g., | | | |
| | | 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, | | |
|---|--|--|--|--|
|---|--|--|--|--|

| 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 | | |
| | 10.1 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, | Resources & Activities | 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 ng 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, | Resources & Activities | 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. | _ |
| | 11.3 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. | body image | | MyPyramid.gov | |
| | | advertising | | | |
| | Health, Safety and Physical | dietary guidelines | | | |
| | Education | eating disorders | | | |
| | 10.1 Explain the role of the food | • peer influence | | | |
| | guide pyramid in helping people | athletic goals | | | |
| | eat a healthy diet. | Evaluate the role of | | | |
| | food groups | Government agencies in | | | |
| | number of servings | safeguarding our food supply | | | |
| | variety of food | (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 | | | |

| DA Cons Stondonder Multipe for | lastas | | | |
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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 | | | |
| | | | | |
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| | - | | | |
| | | | | |
| | 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, | Resources & Activities | 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 | | | |
| | 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 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 | | | |

| | hudrogonation | | | |
|-------------------------|-------------------------------|--|--|--|
| 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, | Resources & Activities | 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 | | | |
| | 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 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, | Resources & Activities | 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 | | | |
| | 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 | 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, | Resources & Activities | 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 | | | |
| | 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 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, | Resources & Activities | 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 | | | |
| | dietary guidelines/food | to adolescent health | | | |
| | selection | improvement. | | | |
| | sun exposure guidelines/ | stress management | | | |
| | sunscreen selection, | disease prevention | | | |
| | | weight management | | | |
| | 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 | heart rate monitoring | | | |
| | appropriate and support | checking blood pressure | | | |
| | achievement of personal fitness | fitness assessment | | | |
| | 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, | Resources & Activities | 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 | | | |
| | dietary guidelines/food | to adolescent health | | | |
| | selection | improvement. Identify and | | | |
| | sun exposure guidelines/ | apply ways to monitor and | | | |
| | sunscreen selection, | assess the body's response to | | | |
| | | moderate to vigorous | | | |
| | Health, Safety and Physical | physical activity. | | | |
| | Education | heart rate monitoring | | | |
| | 10.4 Analyze and engage in | checking blood pressure | | | |
| | physical activities that are | fitness assessment. | | | |
| | 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, | Resources & Activities | 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 | | | |
| | dietary guidelines/food | control of health problems. | | | |
| | selection | Compare and contrast the | | | |
| | sun exposure guidelines/ | 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, | Resources & Activities | 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.

Nutrition

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.

Nutrition

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.