

**Consumer & Life Studies
Food Science
Unit 9: Legumes**

Essential Understandings	<ul style="list-style-type: none"> ▪ Legumes are dried peas and beans and are the major source of protein for most of the world’s population.
Essential Questions	<ul style="list-style-type: none"> ▪ What are the nutrient contributions of legumes? ▪ What kinds of legumes are available? ▪ How should legumes be selected and stored? ▪ What are the ways in which legumes can be cooked?
Essential Knowledge	<ul style="list-style-type: none"> ▪ Legumes are vegetables that are considered a member of the “vegetable” and the “meat” family because of their high protein content. ▪ If a legume is eaten with a member of the “grain family”, it becomes a complete protein. ▪ Legumes are high in protein, complex carbohydrates, fiber, iron, calcium, Phosphorus, Vitamin E, and B vitamins. Legumes have no cholesterol and are low in fat. ▪ Legumes come in a wide range of sizes, shapes, colors, and can be purchased canned or uncooked. ▪ The consumer needs to weigh the advantages and disadvantages of cooking and storing when determining which legume to select. ▪ In most recipes, meat can be replaced with a legume if the recipe is properly adapted.
Vocabulary	<ul style="list-style-type: none"> ▪ <u>Terms</u>; <ul style="list-style-type: none"> ○ tofu
Essential Skills	<ul style="list-style-type: none"> ▪ Distinguish nutritive values of food groups from one another. ▪ Choose a recipe using a Legume as a source of protein. ▪ Compare the advantages and disadvantages of different types of legumes. ▪ Adapt a recipe to replace “meat” with a legume.
Related Maine Learning Results	<p><u>Health and Physical Education</u></p> <p>A. Health Concepts</p> <p>A1. Healthy Behaviors and Personal Health</p> <p>Students predict how behaviors impact health status.</p> <ol style="list-style-type: none"> a. Analyze individual responsibility for enhancing health. b. Predict how healthy behaviors can positively impact health status. c. Describe barriers to practicing healthy behaviors. d. Examine personal susceptibility to, and the potential severity of, injury or illness if engaging in unhealthy behaviors. <p>A3. Diseases/Other Health Problems</p> <p>Students explain causes of common diseases, disorders, and other health problems and propose ways to reduce, prevent, or treat them.</p>

Consumer & Life Studies
Food Science
Unit 9: Legumes

**Related
Maine Learning
Results**

- A4.Environmental and Personal Health
Students determine the interrelationship between the environment and other factors and personal health.
 - a. Analyze how environment and personal health are interrelated.
 - b. Describe how genetics and family history can impact personal health.
- B. Health Information, Products and Services
 - B1.Validity of Resources
Students evaluate the validity and accessibility of health information, products, and services.
- C. Health Promotion and Risk Reduction
 - C2.Avoiding/Reducing Health Risk
Students demonstrate a variety of behaviors to avoid or reduce health risks to self and others.
 - a. Develop ways to recognize, avoid, or change situations that threaten the safety of self and others.
 - b. Develop injury prevention and response strategies including first aid for personal, family, and community health.
- D. Influences on Health
 - D1.Students analyze and evaluate influences on health and health behaviors.
 - a. Analyze how family, school and community influence the health of individuals.
 - b. Analyze how peers influenced healthy and unhealthy behaviors.
 - c. Evaluate the effect of the media on personal and family health.
 - d. Analyze how the perceptions of norms influence healthy and unhealthy behaviors.
 - e. Analyze how culture and personal values and beliefs influence individual health behaviors.
- E. Communication and Advocacy Skills
 - E1.Interpersonal Communications Skills
Students utilize skills for communicating effectively with family, peers, and others to enhance health.
 - a. Demonstrate effective communication skills including asking for and offering assistance to enhance the health of self and others.
 - b. Demonstrate refusal, negotiation, and collaboration skills to enhance health and avoid and reduce health risks.
 - c. Demonstrate strategies to prevent, manage, or resolve interpersonal conflicts without harming self or others.

Consumer & Life Studies
Food Science
Unit 9: Legumes

<p>Related Maine Learning Results</p>	<p>E2. Advocacy Skills Students demonstrate ways to influence and support others in making positive health choices. b. Adapt health messages and communication techniques for different audiences.</p> <p>F. Decision-Making and Goal-Setting Skills F1. Decision-Making Students apply a decision-making process to enhance health. a. Compare the value of thoughtful decision-making to quick decision-making in a health-related situation. d. Defend the healthy choice when making a decision.</p> <p><u>Career and Education Development</u> A. Learning About Self-Knowledge and Interpersonal Relationships A3. Interpersonal Skills Students demonstrate positive interpersonal skills and evaluate successful strategies that improve positive interpersonal skills in ways that lead to success in a variety of school, work, and community settings. a. Getting along with others. b. Respecting diversity. c. Working as a member of a team. d. Managing conflict. e. Accepting/giving/using constructive feedback. f. Accepting responsibility for personal behavior. g. Demonstrating ethical behavior. h. Following established rules/etiquette for observing/listening. i. Demonstrating safe behavior. j. Dealing with peer pressure.</p> <p>A4. Career and Life Roles Students demonstrate and evaluate successful strategies for accomplishing tasks, balancing career and life roles, and reducing stress in a variety of school, work, and community settings. a. Time management b. Goal-setting c. Resource management</p> <p>B. Learning about and Exploring Education and Career and Life Roles B1. Relationships Among Learning, Work, the Community, and the Global Economy Students evaluate strategies for improving educational achievement, increasing participation as an involved citizen, and increasing work options and earning potential in a 21st century global economy.</p>
--	--

Consumer & Life Studies
Food Science
Unit 9: Legumes

<p style="text-align: center;">Related Maine Learning Results</p>	<p>B2.Skills for Individual/Personal Success in the 21st Century Students evaluate strategies to improve skills that lead to lifelong learning and success in the classroom, and the achievement of schoolwork, work and career, and personal life goals.</p> <ol style="list-style-type: none"> a. Literacy skills b. Numeracy c. Critical thinking skills d. Information and communication technology (ICT) e. Interpersonal skills f. Other academic skills and knowledge <p>B3.Education and Career Information Students use previously acquired knowledge and skills to evaluate and utilize a variety of resources to articulate a plan and make decisions for post-secondary education, training, and career choices.</p> <p>C. Learning to Make Decisions, Plan and Create Opportunities, and Make Meaningful Contributions</p> <p>C1.The Planning Process Students use the planning process to make school-to-school and school-to-work decisions.</p> <ol style="list-style-type: none"> a. Self-knowledge b. Looking for and creating personal career options c. Decision-making skills
<p style="text-align: center;">Sample Lessons And Activities</p>	<ul style="list-style-type: none"> ▪ Chapter 32 ▪ Worksheet ▪ Choose a recipe using legumes as a source of protein ▪ Cooking in the foods laboratory ▪ Design a crossword puzzle
<p style="text-align: center;">Sample Classroom Assessment Methods</p>	<ul style="list-style-type: none"> ▪ Legumes test ▪ Evaluation of foods laboratory
<p style="text-align: center;">Sample Resources</p>	<ul style="list-style-type: none"> ▪ <u>Publications:</u> <ul style="list-style-type: none"> ○ <u>Discovering Food and Nutrition</u>-Glencoe/McGraw Hill, 2001