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| * Observe and research the context of a meal preparation task or process | * Identify and analyze points of view for a chosen meal design task or process |
| * Identify potential **consumers** and contexts | * Identify criteria for success, intended impact, and any **constraints** |
| * Identify the physical capacities and limitations of workspaces | * Engage in appropriate **risk taking** to creatively respond to **challenges** |
| * Analyze impacts of competing social, ethical, economic, and sustainability factors on food choices and preparation | * Choose an idea to pursue, using **sources of inspiration** and **information** |
| * Maintain an open mind about potentially viable ideas | * Select and combine appropriate levels of form, scale, and detail for prototyping |
| * Experiment with a variety of tools, ingredients, and processes to create and refine food products | * Compare, select, and employ **techniques that facilitate** a given task or process |
| * Evaluate a variety of materials for effective use and potential for reuse, recycling, and biodegradability | * Identify **sources of feedback** |
| * Develop **appropriate tests** for the prototype | * Use feedback to make appropriate changes |
| * Make a step-by-step plan for production | * Create food products, working individually or collaboratively, and making changes as needed |
| * Use food materials in ways that minimize waste | * Identify and use appropriate tools, **technologies**, materials, and processes for production |
| * Decide on how and with whom to **share** prepared food products | * Critically evaluate the success of meals, and explain how design ideas contribute to the individual, family, community, and environment |
| * Assess their ability to work effectively both as individuals and collaboratively | * Demonstrate an awareness of precautionary and emergency **safety procedures** for self and others |
| * Identify and assess their skills and skill levels | * Develop specific plans to refine existing skills or learn new skills |
| * Choose, adapt, and if necessary learn more about appropriate tools and technologies to use for food preparation tasks | * Evaluate **impacts**, including unintended negative consequences, of choices made about technology use |
| * Evaluate the influences of land, natural resources, and culture on the development and use of tools and technologies |  |
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