



|  |
| --- |
| **Key Course Objectives or Enduring Understandings:**Important ideas and core processes |
|  FACS is designed to help middle level students:* live in a society of constant change
* improve their quality of life
* prepare them to meet their present and future responsibilities
* identify their roles as community members, consumers, home managers, and wage earners
* develop 21st Century Skills
* become college and/or career ready
 |
| **Essential Questions** |
| How can learning daily life skills help you?How can learning kitchen safety keep you safe?How can learning food safety keep you safe?How can learning basic food preparation help you live a healthy life?How can learning sewing skills help you in your everyday life? |
| **Assessments** |
| **Formative: Ongoing**Daily Life Skills: Worksheets, Video Reflections, Class Discussions, Manipulatives, Role-PlayingKitchen Safety: Kitchen BINGO, Video Reflections, Class Discussions, Safety WorksheetsFood Safety: Video Reflections, Class Discussions, Safety WorksheetsBasic Food Preparation: Sample Meal Planning, Utensil Match-Up, MyPlate Coloring Sheet, Definition Picture Match-Up, DVD Microwave UseLearning to Sew-Basic Hand Sewing: Practice Sewing a Button, Practicing the Running Stitch, Identifying Sewing Equipment and Tools Worksheet**Summative: Project-Based**Daily Life Skills: JA Certificate ProgramKitchen Safety: Comic Strip/Google Slide/Visual Presentation, Handwashing LabFood Safety: “Fight Bacterial Monster” Project, Demonstrate appropriate steps for handwashingBasic Food Preparation: Claw Method Lab, MyPlate Project, Microwave Food LabLearning to Sew: Maryvale Pillow |

|  |  |  |
| --- | --- | --- |
| **Unit Pacing**Names of units and approximate pacing | **Unit Learning Targets**By the end of the unit, students will be able to: | **Standards**Identify content and/or CCLS Standards |
| Daily Life Skills5 weeks | Improve daily life skills by learning about:* jobs in the community
* shopping for needs and wants
* paying for goods and services
* manners
* communicating with others
* how to do laundry
 | Standard 1: Personal Health and Fitness |
| Kitchen Safety2 weeks | Prevent common injuries in the kitchen: * cuts
* burns and fires
* electrocution, falls
* poisoning/chemical hazards
 | Standard 2: A Safe and Healthy Environment |
| Food Safety2 weeks | Apply food safety knowledge to fight bacteria by utilizing the four steps of food safety: clean, separate, cook, and chill | Standard 2: A Safe and Healthy Environment |
| Basic Food Preparation6 weeks | Demonstrate lab procedures:* handwashing
* mis en place
* cleanup

Identification of basic tools, equipment, terms - bake, heatCut safely using the claw methodRead a recipeUse measurement tools, abbreviations, and equivalencies Making healthy choices with MyPlateLearn how to safely use the microwave  | Standard 1: Personal Health and FitnessStandard 2: A Safe and Healthy Environment |
| Learning to Sew 5 weeks | Identify sewing equipment and toolsUse sewing equipment and tools effectivelyDevelop basic hand sewing skillsSew a buttonSew using a running stitch | Standard 3: Resource Management |