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| **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-Playing  Kitchen Safety: Kitchen BINGO, Video Reflections, Class Discussions, Safety Worksheets  Food Safety: Video Reflections, Class Discussions, Safety Worksheets  Basic Food Preparation: Sample Meal Planning, Utensil Match-Up, MyPlate Coloring Sheet, Definition Picture Match-Up, DVD Microwave Use  Learning 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 Program  Kitchen Safety: Comic Strip/Google Slide/Visual Presentation, Handwashing Lab  Food Safety: “Fight Bacterial Monster” Project, Demonstrate appropriate steps for handwashing  Basic Food Preparation: Claw Method Lab, MyPlate Project, Microwave Food Lab  Learning to Sew: Maryvale Pillow |

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| **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 Skills  5 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 Safety  2 weeks | Prevent common injuries in the kitchen:   * cuts * burns and fires * electrocution, falls * poisoning/chemical hazards | Standard 2: A Safe and Healthy Environment |
| Food Safety  2 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 Preparation  6 weeks | Demonstrate lab procedures:   * handwashing * mis en place * cleanup   Identification of basic tools, equipment, terms - bake, heat  Cut safely using the claw method  Read a recipe  Use measurement tools, abbreviations, and equivalencies  Making healthy choices with MyPlate  Learn how to safely use the microwave | Standard 1: Personal Health and Fitness  Standard 2: A Safe and Healthy Environment |
| Learning to Sew  5 weeks | Identify sewing equipment and tools  Use sewing equipment and tools effectively  Develop basic hand sewing skills  Sew a button  Sew using a running stitch | Standard 3: Resource Management |