COURSE DESCRIPTION

Course Title: Family & Consumer Science 7
Course Number: 00706
Course Prerequisites: None
Course Description:

Family and Consumer Science is a middle level elective course providing a basic foundation for Family and Consumer Sciences at a higher level. This course includes a unit on Foods and Nutrition emphasizing healthy food preparation, safety and sanitation, recipe literacy, and resource conservation. The Textiles unit emphasizes time management, budgeting, making use of available resources, decision making, basic sewing skills, and the ability to read and follow instructions to create and complete a project. Students are responsible for their individual project materials.

Suggested Grade Level: Seventh Grade
Length of Course: ☒ One Semester ☐ Two Semesters ☐ Other (Describe)

Units of Credit: 0.5 (Insert None if appropriate)

PDE Certification and Staffing Policies and Guidelines (CSPG) Required Teacher Certifications:
CSPG 44 Family Consumer Sciences certification

Certification verified by WCSD Human Resources Department: ☒ Yes ☐ No

TEXTBOOK AND SUPPLEMENTAL MATERIALS

Continue using Board approved textbook? ☒ Yes ☐ No (If yes, then complete the information below.)

Board Approved Textbooks, Software, And Supplemental Materials:
Title: Today’s Teen
Publisher: McGraw-Hill Companies, Inc.
ISBN #: 0-07-846369-6
Copyright Date: 2004
Date of WCSD Board Approval: May 9, 2005

BOARD APPROVAL:
Date Written: 3/15/2018
Date Approved: 4/9/2018
Implementation Date: 2018-2019

SPECIAL EDUCATION AND GIFTED REQUIREMENTS

The teacher shall make appropriate modification to instruction and assessment based on a student’s Individual Education Plan (IEP) or Gifted Individual Education Plan (GIEP).
COURSE OVERVIEW
(List the content to be taught)

Outline of Content Sequence and Recommended Time

Personal Development (10 – 12 days)

- Characteristics that make people unique individuals
- Emotions and physical changes of adolescence
- Positive self-concept
- Creating a good impression
- Effective communication

Foods and Nutrition (45 – 50 days)

- Kitchen safety
- Recipe Formats
- Cooking Terms
- Measuring Techniques
- Basic Tools and Equipment
- Kitchen Appliances
- Table Manners
- Table Setting Serving Styles
- Conserving Resources
- Basic Nutrients and Food Sources
- My Plate
- Food Safety and Food Borne Illnesses
- Food Preparation Skills

Textile Skills (28 – 30 days)

- Basic Hand Sewing Skills
- Basic Sewing Tools
- Time management
- Decision making skills
- Operation and Care of Sewing Machine
- Reading Instructional Information
- Practice and Master Machine Sewing Skills
PENNSYLVANIA STATE STANDARDS:

11.1.6 D Analyze information in care instructions, safety precautions and the use of consumable goods as a demonstration of consumer rights and responsibilities.
11.1.9 A Analyze current conservation practices and their effect on future renewable and non-renewable resources
11.2.6 B Deduce the importance of time management skills
11.2.6 C Classify components of effective teamwork and leadership
11.2.6 F Explain practices to maintain and or repair consumer goods and services
11.2.6 H Describe positive and negative interactions within patterns of interpersonal communication
11.3.6 B Describe safe food handling techniques
11.3.6 C Analyze factors that affect food choices
11.3.6 D Describe a well-balanced daily menu using dietary guidelines and the food guide pyramid
11.3.6 E Explain the relationship between calories, nutrient and food input versus energy output, describe digestion
11.3.6 F Analyze basic food preparation techniques and safe food handling procedures.
11.4.3 A Identify characteristics in each stage of child development, late childhood and adolescence
11.4.3 B Identify ways to keep children healthy and safe at their stage of child development

ESSENTIAL QUESTIONS:

Personal Development

- What communication skills are needed when solving problems and making decisions?
- What are the advantages and disadvantages of working individually or as part of a team?
- What makes a source of information reliable?
- Have advances in technology made people better off today than in the past? How and Why?
- How can communication skills affect the self-esteem of yourself and others?
- How can you communicate your point of view and show respect for the other person’s point of view?

Food and Nutrition

- Why is cross contamination a hazard?
- What actions can a person take to handle food safely?
- How do resources need to be managed when planning meals?
- Why is it important to follow the recipe order of directions when preparing a recipe?
- How and why do energy and nutrient requirements change with age?
- What are the factors that need to be considered when planning meals?
- What conditions increase the risk of foodborne illnesses?
- What are the nutrient requirements for a teenager?

Textile Skills

- How and why do resources need to be managed?
- How do you and your family manage limited resources to meet your needs?
- How can the practical reasoning process aide the consumer in making purchasing decisions?
- How can you judge if time is being used effectively?
- What services does your community provide?
- How can price comparison shopping save you money?
ASSESSMENT

Portfolio Assessment: ☐ Yes ☒ No
District-Wide Common Final Examination Required: ☐ Yes ☒ No
Course Challenge Assessment (Describe): N/A Elective course
WRITING TEAM: Warren County School District Teachers

WCSD STUDENT DATA SYSTEM INFORMATION

1. Is there a required final examination? ☐ Yes ☒ No

*Warren County School District Policy 9741 and 9744 state, “All classes in grades 9-12 shall have a final exam.”

2. Does this course issue a mark/grade for the report card? ☒ Yes ☐ No

3. Does this course issue a Pass/Fail mark? ☐ Yes ☒ No

4. Is the course mark/grade part of the GPA calculation? ☒ Yes ☐ No

5. Is the course eligible for Honor Roll calculation? ☐ Yes ☒ No

6. What is the academic weight of the course?

☐ No weight/Non credit ☒ Standard weight ☐ Enhanced weight