#### Moon Area School District Curriculum Map

Course: F.C.S. 8

**Grade Level: 8** 

**Content Area: Family & Consumer Science** 

Frequency: 9 Week Course

#### **Big Ideas**

- 1. A child's age affects their behavior, emotions, and interest.
- 2. Babysitting, landscaping, pet sitting, and dog walking are common jobs for teenagers.
- 3. Babysitters must be patient, responsible, and act as positive role models.
- 4. When caring for children, one must be knowledgeable about first aid and safety.
- 5. Running stitch and overcast stitch are basic stitches that can be used to create a simple hand-sewing project.
- 6. Create a hand-sewing project catered towards preschool and school aged children
- 7. Skills and interests can be matched to appropriate careers
- 8. Training and education for careers can vary and take different paths.
- 9. Anticipating career trends, such as STEM and vocational paths is important to filling vacancies in the job force.
- 10. Exploring education costs and requirements is helpful in planning for post high school life.
- 11. Kitchen appliances can be used independently to make age-appropriate meals.
- 12. Reading recipes and measuring are important parts of being successful in the kitchen.
- 13. Using appliances correctly keeps people safe.
- 14. It is important to understand the sources of food borne illnesses and steps to prevent contamination.

#### **Essential Questions**

- 15. How does a child's age affect their behavior, emotions, and interests?
- 16. How can a teenager create and maintain a successful business?
- 17. What are the important qualities of a successful babysitter and/or employee?
- 18. Why should a babysitter be knowledgeable about first aid, CPR, and safety?
- 19. How will I use basic sewing skills during daily living?

- 20. What activities can babysitters do with children?
- 21. How can interest areas be matched with different types of careers?
- 22. How can on the job training or vocational schools prepare students for careers?
- 23. Why is STEM a growing career field?
- 24. How are post high school education costs calculated and what is included?
- 25. What is a career that best matched my interests?
- 26. What are common food borne illnesses?
- 27. Why is measuring important when cooking?

### **Primary Resource(s) & Technology:**

Microsoft Teams, Promethean Boards, Student Laptops/iPads

#### Pennsylvania and/or focus standards referenced at:

www.pdesas.org

www.education.pa.gov

https://www.education.pa.gov/K-12/PACareerStandards/Pages/default.aspx

https://www.aafcs.org/credentialing-center/pre-pac/assessment-alignment

PA Family and Consumer Science Standards

## Babysitting w/Hand Sewing Unit

Big Ideas/EQs	Focus Standard(s)	Assessed Competencies	Timeline
		(Key content and skills)	
1, 2, 3, 4, 5, 6, 15, 16, 17, 18, 19, 20	PA Standards: 11.4.6.A 11.4.6.B 11.4.6.C	<ul> <li>Identify the different age groups and the characteristics of each.</li> <li>Define different jobs for teens such as babysitting, landscaping, pet sitting, and dog walking.</li> </ul>	4.5 weeks (Dependent on student schedule)

National FACS Standards: 16.4.1 16.4.3	<ul> <li>Describe how to create a successful business through advertising and marketing.</li> <li>Discuss the characteristics of an excellent employee and/or babysitter.</li> <li>Explain and define the safety procedures/protocols a babysitter should follow during an emergency.</li> <li>Describe the uses of basic sewing stitches</li> <li>Demonstrate basic sewing skills such as threading a needle, running stitch, and overcast stitch</li> <li>Create a simple sewing project catered towards preschool aged children</li> </ul>	
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# Cooking and Careers Unit

Big Ideas/EQs	Focus Standard(s)	Assessed Competencies (Key content and skills)	Timeline
11, 12, 13, 14, 26, 27	11.3.6. B 11.3.6. F 11.3.6. G 11.3.3.F 11.3.3.B	<ul> <li>Identify kitchen appliances and equipment</li> <li>Demonstrate competency using both electric and gas appliances</li> <li>Use kitchen appliances safely when completing a cooking lab</li> <li>Measure ingredients accurately when completing a cooking lab</li> <li>Describe the importance of kitchen safety and sanitation</li> </ul>	4.5 Weeks (Dependent on student schedule)

7, 8, 9, 10, 21, 22, 23, 24, 25	13.1.8.A 13.1.8.B 13.1.8.C 13.1.8.D	<ul> <li>Participate in cooking labs in the classroom setting</li> <li>Identify top interest areas and explore careers based on desired levels of education</li> </ul>
	13.1.8.E 13.1.8.F 13.1.8.G 13.1.8.H 13.2.8.A 13.2.8.B 13.2.8.C	<ul> <li>Research STEM jobs and vocational training as career trends, identify the importance of both</li> <li>Complete research on chosen career using bls.gov, in preparation of presentation</li> <li>Complete resume and discuss interview etiquette</li> <li>Create PowerPoint presentation on chosen career including necessary career training and required skills</li> </ul>