

Syllabus

Course Title: Family and Consumer Sciences

Grade: 7th

DESCRIPTION OF COURSE

The 7th grade Family and Consumer Sciences program covers the Pennsylvania Academic Standards focusing on solving practical problems of individuals and families. The standards are designed to empower individuals and families to manage the challenges of living and working in a diverse, global society.

In the Child Development Unit, students will identify characteristics in each stage of child development and analyze the importance of play in developing physical and mental skills.

The Resource Management Unit incorporates the construction of a hand-sewn project into usable skills. Students will be able to thread a needle, create a knot and complete the project mastering the whipstitch.

Lastly, the Food Science and Nutrition Unit is divided into two programs. The first part of the program will deal with the cause, effect, and prevention of microbial contamination in foods. Students will identify food borne illnesses and analyze preventive technological developments to keep our food supply safe. The second part of the program will take place in the kitchen labs where students will identify components of a basic recipe, learn measuring techniques and analyze basic food preparation. Components of food guidelines and nutrients will also be addressed.

REQUIRED TOPICS OF STUDY	SUGGESTED INSTRUCTIONAL TIME	STANDARDS/ ELIGIBLE CONTENT
Child Development		
<ul style="list-style-type: none"> ❖ Stages of development ❖ Health and safety ❖ Activities and toys ❖ Learning environment 	3-5 periods	11.4.6.A, 11.4.6.B, 11.4.9.A, 11.4.9.B, 11.4.3.A, 11.4.6.C, 11.4.9.C
Financial and Resource Management		
<ul style="list-style-type: none"> ❖ Dove construction project ❖ Threading needle ❖ Whipstitch 	10-12 periods	11.2.9.A, 11.2.6C, 11.2.9E, 11.2.6B, 11.1.6.F, 11.1.9F
Introduction Food Science and Nutrition		
<ul style="list-style-type: none"> ❖ Kitchen labs ❖ Measuring techniques ❖ Intro to food preparation ❖ Nutrients ❖ Equipment 	3-5 periods	11.3.3B, 11.3.6.B, 11.3.3.C, 11.3.6.D, 11.3.3.E, 11.3.6.E, 11.3.3.F, 11.3.6.F
Food Science and Nutrition		
<ul style="list-style-type: none"> ❖ Understanding bacteria ❖ Food borne illness ❖ Technology ❖ Safe food handling ❖ Pasteurization ❖ Irradiation ❖ 4C's of food safety 	5-7 periods	11.3.9.A, 11.3.9.B, 11.3.9.F, 11.3.6.A, 11.3.6.B, 11.3.6.C, 11.3.12.A, 11.3.12.G, 11.3.3A, 11.3.9.C
Balancing Family, Work and Community Responsibility	Incorporated in above standards	11.2.6.A, 11.2.6.B, 11.2.6.C, 11.2.9.C, 11.2.12.E, 11.2.12.E
<ul style="list-style-type: none"> ❖ Decision making ❖ Time management skills ❖ Teamwork 		

RESOURCES

Child Development

- ❖ Videos “Child’s Play” and “Safety First”,
- ❖ Worksheets
- ❖ Study guides
- ❖ Class activities

Dove construction Project

- ❖ Classroom equipment
- ❖ Fabric, shears, needles, thread
- ❖ Teacher directed techniques

Introduction to Food Science

- ❖ Kitchen labs
- ❖ Kitchen equipment
- ❖ Demonstrations
- ❖ Study guides
- ❖ Worksheets
- ❖ Teamwork

Understanding Bacteria-Food borne illness

- ❖ “Science And Our Food Supply” partnered with Food and Drug Administration and National Science Teachers Association
- ❖ Videos
- ❖ Study guides
- ❖ Worksheets
- ❖ Bac Attack-Partnership for Food Safety Education