

7th grade FACS Curriculum Overview

Introductory paragraph (3-4 sentences) which includes the learning focus and the Board adopted textbook series that is used as a foundation for the course. (Think of what you share on Curriculum Night)

Continuing through the many facets of the discipline of Family and Consumer Science, students will explore child development and how children learn. Students will then move into the shopping unit where they will learn about nutrition labels, unit prices and why some buy organic foods. The next unit is about food safety and the steps that can be used to prevent food borne illnesses.

Skills to be developed throughout the course: (bulleted list of skills that students will work on throughout the course)

- Selecting books to read to various ages of children
- Selecting foods and toys for young children
- Choosing a store to buy groceries that best fit your family
- How to use unit pricing to get the best buy
- How to use food labels to benefit health
- What is organic food and what are the benefits?
- How to design a healthy menu
- How to prevent food borne illnesses
- Storing and preparing foods to ensure safety
- Teamwork as we prepare various foods

In Gower Middle 7th grade FACS Classrooms:

- Students will be able to take care of young children.
- Students will learn to use unit prices and nutrition labels to purchase foods
- Students will differentiate whether it is appropriate to buy organics vs. conventional foods
- Students will be able to prevent food borne illness through kitchen safety

Units of Study:

- Child Development
- Shopping
- Farm to Table Menu Design
- Food Safety

The Learning Standards for this course are (ie Common Core Standards, Illinois Learning Standards, National Standards). Priority standards should be listed and linked below:

GM.07.FACS.01 -

Demonstrate skills for positive guidance and care giving for children, including understanding ages and developmental stages from birth to early child

GM.07.FACS.02 - Selecting foods at home and away using food labels

GM.07.FACS.03 -

Demonstrating Skills Needed for Preparing and Serving Food including; kitchen safety and sanitation, cooking terms, techniques, and proper equipment.

GM.07.FACS.04 - Examine factors and issues that impact health and wellness including: food safety and food borne illness.

