



School District of Marshfield Course Syllabus

Course Name: FACS
Length of Course: Quarter
Credit: 1/4 Credit

Program Goal:

Empower learners to be college and career ready through standards-based experiences in the classroom and through career-based learning experiences with business and industry partners.

Course Description:

This nine-week course gives students a taste of what Family and Consumer Sciences (FACS) is all about. Students will have the opportunity to explore all aspects of FACS including: food safety and sanitation, cooking, nutrition, child care experiences, hand-sewing and much more. This hands-on course allows for creativity and fun while learning what it means to be a productive student.

Wisconsin Common Career Technical Standards (WCCTS)

Career Development (CD)

CD1: Students will consider, analyze and apply an awareness of self, identity and culture to identify skills and talents.

Identify person strengths, aptitudes and passions. CD1.a	1.a.3.h: Evaluate various occupations and career pathways to identify personal, academic and career goals based on personal strengths, aptitudes and passions.
Demonstrate effective decision making, problem solving and goal setting. CD1.b	1.b.3.m: Develop effective coping skills for dealing with problems 1.b.5.h: Use a decision-making and problem-solving model.
Interact effectively with others in similar and diverse teams. CD1.c	1.c.5.m: Distinguish between appropriate and inappropriate behavior in a team setting. 1.c.6.m: Conduct oneself in a respectable manner which acknowledges the personal boundaries, rights and privacy of others. 1.c.7.m: Display cooperative behavior and identify personal strengths and assets in groups. 1.c.8.m: Show respect and appreciation for individual and cultural differences in groups. 1.c.9.h: Assess cultural differences and work effectively with people from a range of social and cultural backgrounds. 1.c.10.h: Critique different ideas and values while leveraging social and cultural differences to increase innovation, new ideas and quality of work. 1.c.11.h: Evaluate how the personal strengths and assets of others contribute to a cooperative group atmosphere. 1.c.12.h: Assess how respect and appreciation for individual and cultural differences impacts group processes.

Wisconsin Standards for Family & Consumer Sciences (FACS)

Education and Early Childhood (EC)

EC1: Students will integrate knowledge, skills and practices required for careers in early childhood, education and services.

Cultivate positive relationships with children in a childcare setting. EC1.c	1.c.5.m: Demonstrate problem solving skills with children.
Guide Children in appropriate behaviors. EC1.d	1.d.5.m: Select development appropriate activities with children when caring for them.

Food Production and Services (FPS)

FPS1: Students will integrate knowledge, skills and practices required for careers in food production and services.

<p>Analyze career paths within the food production and food services industries. FPS1.a</p>	<p>1.a.4.m: Explain the roles, duties and functions of individuals engaged in food production and services careers. 1.a.6.m: Discuss qualities of a good employee. 1.b.10.m: Recognize how germs spread in foods. 1.c.8.m: Use cooking tools and equipment needed to prepare a class recipe. 1.d.4.m: Plan sample menus for home and family situations. 1.e.16.m: Prepare a class recipe using meat, seafood or poultry be demonstrating basic safe handling techniques. 1.e.21.m: Prepare baked goods or desserts. 1.e.22.m: Prepare a breakfast.</p>
<p>Demonstrate implementation of food service management and leadership functions. FPS1.f</p>	<p>1.f.7.m: Participate in a mock job interview. 1.f.8.m: Demonstrate a skill necessary that could lead to successful employment.</p>
Food Science, Dietetics and Nutrition (FSDN)	
<p>FSDN1: Students will integrate the knowledge, skills and practices required for careers in food science, food technology, dietetics, and nutrition.</p>	
<p>Apply risk management procedures to food safety, food testing and sanitation. FSDN1.b</p>	<p>1.b.1.e: Practice proper food and personal safety & hygiene.</p>
<p>Evaluate nutrition principles, good plans, preparation techniques and specialized dietary plans. FSDN1.c</p>	<p>1.c.6.m: Discover the functions of nutrients to meet dietary needs.</p>
Interpersonal Relationships (IR)	
<p>IR1: Students will demonstrate respectful and caring relationships in the family, workplace and community.</p>	
<p>Demonstrate communication skills that contribute to positive relationships. IR1.c</p>	<p>1.c.8.m: Demonstrate different communication styles. 1.c.9.m: Identify effective communication strategies. 1.c.10.m: Demonstrate effective listening and feedback techniques.</p>
Nutrition and Wellness (NW)	
<p>NW1: Students will demonstrate nutrition and wellness practices that enhance individual and family well-being.</p>	
<p>Evaluate the nutritional needs of individuals and families in relation to health and wellness across the life span. NW1.b</p>	<p>1.b.5.m: Identify key nutrients and list ways nutrients can promote health and prevent chronic disease.</p>
Textiles, Fashion and Apparel (TFA)	
<p>TFA1: Students will integrate knowledge, skills and practices required for careers in textiles and apparel.</p>	

Demonstrate skills needed to produce, alter or repair fashion, apparel and textile products. TFA1.d	1.d.1.m: Demonstrate skills for using equipment by constructing a single item in a class project.
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Key Vocabulary:			
Backstitch	Cross-contamination	Fats	Nutrients
Nutrition	Running Stitch	Sanitary	Colander
Whisk	Needle	Shears	Seam Ripper

Topics/Content Outline- Units and Themes:

Unit 1:

- I can explain the expectations and procedures in the foods lab.
- I can explain proper handwashing procedures.
- I can explain proper dishwashing procedures.
- I can explain proper measuring techniques.
- I can read & follow a recipe.
- I can identify equipment used in a kitchen setting.
- I can use oven safety.
- I can identify the nutrients in the food I eat.
- I can identify the functions of vitamins and minerals.
- I can compare & contrast whole and processed foods.

Unit 2:

- I can demonstrate safety while hand sewing.
- I can recognize the importance of learning how to sew.
- I can explain how to thread a needle.
- I can demonstrate how to sew on a button.
- I can identify various stitches; backstitch and running stitch.
- I can complete a hand-sewn project demonstrating their knowledge of the hand sewing process.

Unit 3:

- I can identify roles and responsibilities needed to be a good babysitter.
- I can demonstrate the basics about children and childcare.
- I can demonstrate how to entertain and engage children while babysitting.
- I can be safety conscious when babysitting.
- I can be safe when babysitting children.
- I can make a fun treat when babysitting.