

2025-26 FACS- Family and Consumer Science

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Welcome! Below is an outline of the McCarthy Middle School FACS program, which provides learning strategies and opportunities to prepare independent, educated consumers that are literate in life skills. After completing the hands-on course, students will know how to work safely in a kitchen, plan a healthy meal, and calculate the cost of commodities.

*Grade 6

- Kitchen Safety
- Food Safety & Sanitation
- Kitchen Tools
- Measuring Tools & Techniques
- Food Groups & Nutrients
- Basic Food Preparation
- Importance of Breakfast

*Grade 7

- Kitchen Safety
- Food Safety & Sanitation
- Kitchen Tools
- Measuring Tools & Techniques
- Food Groups & Nutrients
- Food Preparation and Serving
- Meal Planning and Budgeting

*Grade 8

- Kitchen Safety
- Food Safety & Sanitation
- Kitchen/Measuring Tool Techniques
- Nutrition & Wellness Needs
- Food Preparation
- Meal Planning
- Self Awareness
- Job interviewing
- Banking & Budgeting
- Career Exploration

**Units align the following comprehensive standards:*

- Explore knowledge, skills, and practices used in food preparation, food science, food technology, and nutrition careers (3.0)
- Compare and contrast factors that affect individual and family finances and resource management (2.0)
- Analyze factors that impact self-knowledge and career decisions (1.0)
- Examine principles of child and human growth and development, including caregiving and education concepts across the lifespan (5.0)

Course grading breakdown: Complete assignments on time

Participation: 30%

Project-Based Learning (Hands-On): 30%

Assessments and Quizzes: 20%

Assignments: 20%

Student classroom expectations:

Attend on time, prepared with a Chromebook and writing implement

Respect opinions of classmates and teacher

Follow building policies as stated in [McCarthy Middle School Student Handbook 2024-2025](#)