Family and Consumer Science Syllabus
Human Services Cluster
Family Studies and Community Services Program/Pathway
Instructor: Jill Woods jwoods@lawrenceal.org 256-905-2440 office hours: Wednesday 12:30-1:30
Course Title: Family and Consumer Science

Course Description: Family and Consumer Sciences is a one-credit course that serves as the foundation course for the Human Services cluster, except for the Personal Care Services pathway. Course content provides opportunities for students to explore the core content included in the Family Studies and Consumer Sciences; Early Childhood Development and Services; Fashion; Interior Design; Food, Wellness, and Dietetics; and Consumer Sciences pathways. Major topics are marriage and family life, parenting and caregiving, consumer services, apparel, housing, food and nutrition, and technology and careers. This course is not a prerequisite for courses included in all pathways within the cluster; however, students are encouraged to take the course before entering a pathway.This course is the prerequisite for all the family and consumer science courses. It is recommended for students who want to prepare for further study in an array in related fields at the postsecondary level.Career and technical student organizations are integral, co curricular components of each career and technical education course. These organizations serve as a means to enhance classroom instruction while helping students develop leadership abilities, expand workplace-readiness skills, and broaden opportunities for personal and professional growth.

CTSO: FCCLA- Family, Career, and Community Leaders of America

*All students are encouraged to join FCCLA.

Prerequisites: None.

Course Goals:

● Provide adequate and relevant instruction to produce informed, responsible, productive citizens.

● Continuously improve and upgrade the program to meet the changing needs of the industry, technology and the students themselves.

● Focus on lifelong learning and needs of all students.

Students will learn how to:

Follow safety procedures

Perform quality work

Demonstrate quality behavior

Demonstrate knowledge of Family and Consumer Science standards with a minimum of 75 % accuracy

Develop skills needed to be a contributing and productive member of society

Essential Question(s):

● What skills are needed to effectively perform the work of the family and provide services to consumers?

● What are the characteristics of a strong and healthy family?

● What are the characteristics of a quality child caregiver?

● What consumer skills should an individual acquire to function in today's society?

● How do you properly care and store apparel and accessories?

● What factors influence the consumer's selection of housing?

● Why is proper sanitation important when preparing and storing food?

● How do you develop a career plan?

Course Outline:

- Strengthening the well-being of individuals and families across the life span.
- Becoming responsible citizens and leaders in family, community, and work settings.
- Promoting optimal nutrition and wellness across the life span.
- Managing resources to meet the material needs of individuals and families.
- Balancing personal, home, family and work lives.
- Using critical and creative thinking skills to address problems in diverse families, communities, and work environments.
- Exemplifying successful life management, employment, and career development.
- Functioning effectively as providers and consumers of goods and services.

Course Textbooks and Supplemental Materials:

Instructional Materials Adopted by the Board of Education

Textbooks and Core Materials:

Food For Today

Creative Living

Supplementary Instructional Materials Not Adopted by the Local School Board

Additional Resources:

Instructional Videos on youtube- covering standards as recommended by the state department of education. Examples of topics: food safety, food and nutrition, sewing machine basics, wedding planning, DIY crafts, parenting styles, housing styles, etc.

Age/Rating appropriate movies that address the topics, developed by the Alabama Course of Study for Family and Consumer Sciences, covered in class.

3. Books Available in the Classroom for Students to Read

Classroom Library: Magazines related to content

Instructional Philosophy: The Family and Consumer Science philosophy is to provide an environment for developing proper skills, knowledge, safety habits, work ethics and pride in achievements. Students will be expected to meet all of the course goals and to demonstrate their understanding of the underlying concepts. The instruction will be lecture, videos, computers, demonstration, question and answer, laboratory, guest speakers and hands on application. The course requires students to use academic skills, such as Mathematics, Science, and Language Arts. Students will be expected to take part in discussions, work in groups, work individually, and complete homework assignments and complete assignments on time.

Assessment Procedures: Students will be graded on daily class participation, laboratory experiences, project completion, required course notebook, tests, quizzes, and final exam.

Students' work will be evaluated as follows

Daily Participation	20%
Lab Grades and Projects	40%
Tests	40%

If necessary, students will be provided remediation for course standards. Students will complete all course requirements at a minimum of 60% accuracy to pass the course.

Laboratory experiences are essential to this course and provide students the opportunity to plan, organize, and conduct learning activities. A $25.00 lab fee is required for students to engage in lab activities.

Grading Scale:

90%-100% =	A
80%-89% =	B
70%-79% =	C
60%-69%=	D
59% -0 =	F

Culminating Product(s):

1. Food Diary/Journals developed to analyze foods eaten and exercise routines completed to explore and determine needed improvements that lead to wellness.
2. Present a lesson on healthy food choices for a specific age group.
3. Conduct a demonstration on food preparation techniques.
4. Demonstrate safe food preparation and use of equipment.
5. Plan, organize, and implement food preparation labs.
6. Conduct Internet research on healthy food choices.
7. Analyze meal service and dining etiquette in other countries, cultures, and regions of the United States.
8. Me Magazine
9. Wedding Scrapbook
10. Room Design
11. Flour Baby

Embedded Numeracy Anchor Assignment: Construct a nutrition based project based learning module where math is used in several aspects like calorie/other nutrient counting, target heart rate, BMI, height/weight measurement and conversions.

Embedded Literacy Anchor Assignment: Research Farm City topics and write an essay.

Available Student Industry Credentials/Career Readiness Indicators (CRIs): Guest Services Professional

Mrs. Woods Family and Consumer Science Class Expectations:

- Listen attentively while the teacher is talking. Ask for assistance if needed.
- Follow the school policies as stated in the school handbook.
- Be courteous with your classmates and teacher.
- Clean up after yourself. There will be assigned duties in the classroom and labs.
- Respect and properly use school equipment, books and materials.

Discipline plan

- Warning
- Student conference with the teacher
- Parent contact
- Alternate assignment on lab day
- Meeting with counselor or administrator
- Discipline referral

Instructional Delivery Plan:
Students are expected to be present and on time daily with class supplies. Instruction for the day's learning will be provided by the teacher. Instruction may be teacher centered, student centered, or a combination of the two. Students may work on projects independently or as a team. All students are expected to follow class rules and the student code of conduct that is set by the Lawrence County Board of Education and Lawrence County High School.

Student Signature: _____ Date: _____

Parent Signature: _____ Date: _____