

Course Title: Family & Consumer Science – Grade 6

Board Approval Date: 06/16/14

Credit / Hours: NA

Course Description:

This course focuses on mastery of the PA Academic Standards for Family and Consumer Science. As students progress through this course they will participate in a systematic study in foods and nutrition. In this course students will learn a variety of food preparation techniques which they will use while making snack foods in foods lab. Along with the food preparation skills, students will focus on teamwork and time management. Choose My Plate will be used as the reference for nutrition. The sewing portion of the class will focus on a level 2 sewing project that encompasses sewing machine use, measurement, time and space management and completion of the level 2 sewing project.

Learning Activities / Modes of Assessment:

Large group instruction
Laboratory experiments
Checklists / Teacher Observation
Small group work
Projects with Rubrics

Instructional Resources:

ChooseMyPlate.gov
Various cookbooks, videos/DVDs, and periodicals relevant to the course

Course Pacing Guide

Course: **Family and Consumer Science – Grade 6**

Course Unit (Topic)	Length of Instruction (Days/Periods)
1. Foods and Nutrition	11 days
2. Sewing Level 2	<u>11 days</u>
DAYS TOTAL	22 Days

Topic: 6th. Grade Foods and Nutrition

Days: 11

Subject(s): Other

Grade(s): 6th

Know:	Understand:	Do:
<p>11.2.6.B – Essential Deduce the importance of time management skills (e.g. home, school, recreational activities).</p> <p>11.2.6.C – Essential Classify the components of effective teamwork and leadership.</p> <p>11.2.6.D – Important Identify the concepts and principles used in planning space for activities.</p> <p>11.3.6.B – Essential Describe safe food handling techniques (e.g., storage, temperature control, food preparation, conditions that create a safe working environment for food production).</p> <p>11.3.6.C – Essential Analyze factors that effect food choices.</p> <p>11.3.6.F – Essential Analyze basic food preparation techniques and food-handling procedures.</p> <p>*How to use time managemant and team work in food preparation.</p> <p>*How to plan their work space.</p>	<p>*The use of nutritious ingredients, good safety techniques, following directions, teamwork, and time management are essential for successful food production.</p>	<p>11.2.6.B – Essential Deduce the importance of time management skills (e.g. home, school, recreational activities).</p> <p>11.2.6.C – Essential Classify the components of effective teamwork and leadership.</p> <p>11.2.6.D – Important Identify the concepts and principles used in planning space for activities.</p> <p>11.3.6.B – Essential Describe safe food handling techniques (e.g., storage, temperature control, food preparation, conditions that create a safe working environment for food production).</p> <p>11.3.6.C – Essential Analyze factors that effect food choices.</p> <p>11.3.6.F – Essential Analyze basic food preparation techniques and food-handling procedures.</p> <p>*Plan and complete a sandwich lab using time management, teamwork and proper food handling techniques.</p> <p>*Plan and complete a grain snack lab using time management, teamwork and proper food handling techniques.</p> <p>*Plan and complete a snack with milk using time management, teamwork and proper food handling techniques.</p>

Topic: 6th. Grade Foods and Nutrition

Days: 11

Subject(s): Other

Grade(s): 6th

Know:

Understand:

Do:

*How to prepare food using safe food handling techniques.

How to create a well made, nutritious sandwich.

How to make a snack using grains.

How to make a snack using milk.

Topic: 6th. Grade- Sewing Level 2
 Subject(s): Other

Days: 11
 Grade(s): 6th

Know:	Understand:	Do:
<p>11.2.6.B – Essential Deduce the importance of time management skills (e.g. home, school, recreational activities).</p> <p>11.2.6.D – Important Identify the concepts and principles used in planning space for activities.</p> <p>11.2.6.A – Essential Contrast the solutions reached through the use of a simple decision making process that includes analyzing consequences of alternative solutions against snap decision making methods.</p> <p>*Safe and correct use of the sewing machine and sewing equipment.</p> <p>*Appropriate organization of sewing space and supplies.</p> <p>*Selection requirements for the project materials.</p> <p>*Importance of using time management skills.</p> <p>*Vocabulary - linear design, directional design</p>	<p>How will fabric selection, space organization, sewing techniques, and time management determine the success of the sewing project.</p>	<p>11.2.6.B – Essential Deduce the importance of time management skills (e.g. home, school, recreational activities).</p> <p>11.2.6.D – Important Identify the concepts and principles used in planning space for activities.</p> <p>11.2.6.A – Essential Contrast the solutions reached through the use of a simple decision making process that includes analyzing consequences of alternative solutions against snap decision making methods.</p> <p>*Select appropriate materials for the project.</p> <p>* Manage time and work space.</p> <p>*Use correct sewing techniques including correct measurement.</p> <p>*Complete the level 2 sewing project.</p>