

Course Title: Family & Consumer Science – Grade 8

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 and a child development unit. In this course the students will learn a variety of food preparation techniques, which they will use while making a variety of foods including a salad, cooked vegetable, yeast dough pizza, cake and icing from scratch. Along with the preparation skills, students will focus on safety, teamwork, and time management. The second unit focuses on the developing child from birth to age five, their behavior, capabilities, needs and care.

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 8**

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

Topic: 8th. Grade Child Development

Days: 11

Subject(s): Other

Grade(s): 8th

Know:

Understand:

Do:

11.4.6.B – Essential

Identify ways to keep children healthy and safe at each stage of child development.

11.4.6.C – Essential

Identify the role of the caregiver in providing a learning environment (e.g., babysitting, daycare, preschool).

11.4.6.E – Important

Identify characteristics of quality literature for children and other literacy enhancing activities.

Young children are easily molded

There are four major areas of development - physical, mental, social and emotional.

How a child develops in the four areas is affected by many things for example - family, culture, health, etc.

The rate of a child's development varies from child to child.

The sequence of development is the same for children.

How children are treated during development affects their behavior.

How we care for children as they are growing up affects their development .

When we use the best practices in a safe, caring and stimulating environment, the child has the best opportunity to reach his or her full potential.

11.4.6.B – Essential

Identify ways to keep children healthy and safe at each stage of child development.

11.4.6.C – Essential

Identify the role of the caregiver in providing a learning environment (e.g., babysitting, daycare, preschool).

Complete the child development packet.

Create an inexpensive, easy to make activity for children and share the activity with other students in lab.

11.4.6.A - Compare and contrast child development guided practices according to the stage of child development.

11.4.6.D - Identify child-care provider considerations.

11.4.6.E - Identify characteristics of quality literature for children and other literacy enhancing activities.

Topic: 8th. Grade Child Development

Days: 11

Subject(s): Other

Grade(s): 8th

Know:

Understand:

Do:

<p>It is essential to communicate clearly with children.</p> <p>The best practices to use when babysitting children</p> <p>The benefits of quality playtime and literature to children.</p> <p>Vocabulary - Social, Emotional, Physical, Intellectual, Genetics, Heritage, Domino effect, Sequence, Rate, Redirect, Routine, Habit, Proximity, SIDS, Bottle rot, Open ended toys</p>		
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Topic: 8th. Grade Foods and Nutrition

Days: 11

Subject(s): Other

Grade(s): 8th

Know:	Understand:	Do:
<p>11.3.3.F – Compact Identify components of a basic recipe (e.g., volume, weight, fractions, recipe ingredients, recipe directions, safety techniques).</p> <p>11.3.3.C – Essential Explain the importance of eating a varied diet in maintaining health.</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>11.2.9.C – Essential Assess the effectiveness of the use of teamwork and leadership skills in accomplishing the work of the family.</p> <p>USDA's Choose My Plate</p>	<p>How to select a recipe that is appropriate for the time and equipment available and complete a market order for the recipe.</p> <p>Why it essential for each person of the team to participate to their full ability for the group to be successful.</p> <p>How our food choices should be guided by factors such as age, body build, activity, availability, and the government recommended Choose My Plate.</p>	<p>11.3.3.C – Essential Explain the importance of eating a varied diet in maintaining health.</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>11.2.9.C – Essential Assess the effectiveness of the use of teamwork and leadership skills in accomplishing the work of the family.</p> <p>Use Choose My Plate to differentiate food group placements and recommended portion.</p> <p>Plan and complete a salad in lab using time management, teamwork and proper food handling techniques.</p> <p>Plan and complete the pizza lab using time management, teamwork, and proper food handling techniques.</p> <p>Plan and complete the vegetable lab using time management, teamwork, and proper food handling techniques.</p> <p>Plan and complete the cake and icing lab using time management teamwork and proper food handling techniques.</p> <p>11.3.3.F - Identify components of a basic recipe</p>

Topic: 8th. Grade Foods and Nutrition

Days: 11

Subject(s): Other

Grade(s): 8th

Know:

Understand:

Do:

How to plan teamwork and duties for successful food preparation in food labs.

Description of the 5 different types of salads.

Basic methods required for using yeast.

Selection and food preparation handling techniques for vegetables.

Differences and similarities between leavening agents and how they must be handled in food preparation.

Grocery store marketing techniques.

Vocabulary - Centrifugal force, Simmer, Yeast, Leaven, Gluten, Knead, Produce, Uniform, Fork tender, Dry heat, Cell walls, Demand items, Unit pricing, Tie in

(e.g., volume, weight, fractions, recipe ingredients, recipe directions, safety techniques).