

High School Family and Consumer Science Culinary Arts I

Rationale: Students will integrate knowledge, skills and practices required for basic food preparation.

Content Standard 1: Comprehend food safety and sanitation procedures.

Students will understand and identify what pathogens are and how to prevent them in food preparation.

Content Standard 2: Students will be able to identify proper use of food preparation equipment.

Select the proper equipment for a variety of food preparation tasks.

Content Standard 3: Read, comprehend and execute a variety of recipes.

Know the techniques for boiling, broiling, baking, sautéing, frying, deep-frying, and microwaving.

Apply the fundamentals of time, temperature and measuring to quick breads, breads, grains, pastry, fruits, vegetables, milk, eggs, cheese, ground beef and chicken.

Content Standard 4: Demonstrate nutrition and wellness practices that enhance individual and family wellbeing.

Know the basic nutrients, function and sources.

Content Standard 5: Recognize proper strategies in food consumerism.

Know the components of a balanced meal.

High School Family and Consumer Science Culinary Arts II

Rationale: Students will integrate knowledge, skills and practices related to foods and nutrition.

Content Standard 1: Analyze career paths within food production, hospitality and food service industries.

Know opportunities for employment in culinary arts.

Content Standard 2: Demonstrate food safety and sanitation procedures.

Locate, read and analyze material to investigate a pathogen found in food and its role in causing illness.

Content Standard 3: Demonstrate intermediate preparation to produce a variety of food products.

Read and prepare recipes using a variety of intermediate skills and methods.

High School Family and Consumer Science Culinary Arts III

Rationale: Students will integrate new and previously learned knowledge, skills and practices related to food and food services.

Content Standard 1: Apply food safety and sanitation procedures
Identify the Hazard Analysis Critical Control Point (HACCP) principals and procedures.

Content Standard 2: Apply menu planning skills appropriate to a professional setting.
Develop a menu based on targeted consumer demands.

Content Standard 3: Evaluate cultural factors that influence food preparation.
Examine culinary traditions of various regions or countries.

Content Standard 4: Demonstrate advanced preparation to produce a variety of food products.
Read and prepare recipes using a variety of advanced skills and methods.

High School Family and Consumer Science Prep For Life

Rationale: Students will develop knowledge, skills and practices that strengthen the wellbeing of individuals.

Content Standard 1: Demonstrate an understanding of family impact on an individual.

Understand the influence of family on an individual.

Demonstrate appreciation of diverse perspectives, needs and characteristics of individuals.

Content Standard 2: Understand respectful and caring relationships.

Know the functions and expectations of various types of relationships.

Content Standard 3: Know factors that impact human growth and development.

Know strategies that promote responsibility and safety in human growth and development.

Content Standard 4: Evaluate management practices related to personal consumerism.

Demonstrate an understanding of management skills using individual resources.

Understand policies related to consumer rights and responsibilities.

High School Family and Consumer Science Developing Child

Rationale: Students will develop knowledge, skills and practices that strengthen the wellbeing of young children.

Content Standard 1: Recognize physical and emotional factors related to the parenting process.
Understand factors involved in prenatal development and the birth process.
Understand the alternatives to biological parenting.

Content Standard 2: Evaluate parenting practices that maximize human growth and development.
Understand the roles and responsibilities of parenting.
Understand the intellectual, physical, emotional, social and moral development of children.
Know current information on childhood nutrition, health and safety.
Demonstrate an understanding of criteria for selecting care and services for children.

High School Family and Consumer Science Child Related Careers

Rationale: Students will develop knowledge, skills and practices that strengthen the intellectual, physical, social and emotional development of children.

Content Standard 1: Interpret a child's growth and development.

Apply a variety of activities and assessment methods to observe and interpret children's growth and development.

Content Standard 2: Demonstrate techniques for positive collaborative relationships with children.

Know developmentally appropriate guidelines for behavior and problem solving skills.

Content Standard 3: Demonstrate an understanding of a safe and healthy learning environment for children.

Apply physical space to maintain a safe and healthy learning environment that promotes exploration discovery and development.

Implement basic health practices and prevention procedures, for workers and children with regard to illness, communicable diseases and safety.

Content Standard 4: Analyze career paths within childhood, education and services.

Demonstrate an understanding of education and training requirements and opportunities for career paths in early childhood, education and services.

High School Family and Consumer Science Hospitality, Tourism, and Recreation

Rationale: Students will integrate knowledge, skills and practices related to hospitality, tourism and recreation.

Content Standard 1: Identify career paths within the hospitality, tourism and recreation industry.
Utilize resource materials to examine opportunities for employment.

Content Standard 2: Investigate safety issues pertaining to hospitality industries.
Demonstrate an understanding of a variety of safety issues.

Content Standard 3: Analyze components of customer service.
Know industry guidelines used in customer service training.

Content Standard 4: Identify components of the hospitality industry.
Know characteristics of food service, lodging, travel and recreation.

High School Family and Consumer Science Textiles and Apparel I

Rationale: Students will integrate basic knowledge, skills and practices required for working with textiles.

Content Standard 1: Demonstrate skills needed to produce and maintain textile products and apparel.

Demonstrate use of a variety of equipment, tools and supplies to produce textile products and apparel.

Understand basic methods of measuring.

Use current technology to facilitate production of textile products and apparel.

Know how to read patterns.

Know appropriate maintenance procedures.

High School Family and Consumer Science Textiles and Apparel II

Rationale: Students will integrate knowledge, skills and practices required for apparel design and working with textiles.

Content Standard 1: Identify career paths in textile and apparel design industries.

Know opportunities for employment and entrepreneurial endeavors and the requirements needed for education and training.

Content Standard 2: Identify fiber and textiles materials.

Identify and compare textile fibers.

Content Standard 3: Demonstrate apparel and textile design.

Understand elements and principals of design using technology and evaluate design and construction of textile products.

Content Standard 4: Demonstrate intermediate skills needed to produce, alter or repair textile products and apparel.

Demonstrate intermediate skills for producing and altering textiles, products and apparel.

High School Family and Consumer Science Housing and Interior Design I

Rationale: Students will integrate basic knowledge, skills and practices related to housing, interior design and furnishings.

Content Standard 1: Explore career paths within the housing, interiors and furnishings industry.
Know the employment opportunities

Content Standard 2: Evaluate the use of housing and interior furnishings and individuals.
Know and apply the elements of design.

Content Standard 3: Introduce computer-aided drafting and space planning skills required for the interiors industry.
Evaluate floor plans and furniture placement for traffic patterns, activities and storage

Content Standard 4: Demonstrate design ideas for individual needs.
Demonstrate a visual presentation of design ideas for personal space.
Use technology to communicate design ideas for personal space.

High School Family and Consumer Science Housing and Interior Design II

Rationale: Students will integrate knowledge, skills and practices related to housing, interior design and furnishings.

Content Standard 1: Analyze career paths within the housing, interiors and furnishings industry.
Evaluate the employment opportunities, education and training requirements, career paths and work roles of individuals in housing, interiors and furnishings careers.

Content Standard 2: Evaluate the use of housing and interior furnishings and products in meeting specific design needs.
Know and apply the principals of design.

Content Standard 3: Integrate computer-aided drafting skills required for interior design.
Analyze floor plans and furniture placement for traffic patterns, activities and storage using computer aided design.

Content Standard 4: Analyze influences on architectural and furniture design and development.
Know features of furnishing and architectural styles that are characteristic of various historic periods.

