

WARREN COUNTY SCHOOL DISTRICT

Planned Instruction

Course Title: Family & Foods

Course Number: 00763

Suggested Educational Level(s): 9th grade 12th grade

Suggested Periods Per Week: 5 **Length of Period:** 42 minutes

Suggested Length Of Course: 1 semester

Units Of Credit (If Appropriate): .5

Date Written: April 1, 2005 **Date Approved:** June 12, 2005

Date Reviewed: Winter 2005-2006 **Implementation Year:** 2006-2007

Teacher Certification Required: Home Economics or Family Consumer Science Ed.

Standards Addressed (code): 11.1.9 F; 11.2.9 A; 11.2.9 F; 11.2.9 G; 11.2.9 H; 11.3.9 B; 11.3.9 D; 11.3.9 E; 11.3.9 F; 11.3.9 G; 11.4.6 B; 11.4.6 D; 11.4.9 A; 11.4.9 B; 11.4.9 C

Relationship to Other Planned Instruction: Entry level in areas of food and nutrition, child care, family relations, financial and resource management

Prerequisites: None

Special Requirements: Elective for students in grades 9-12 with modifications necessary for special needs students. Class size is to be limited to no more than four students per group. Adequate supplies and equipment for appropriate lab experiences.

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Standards addressed (code and description):

11.1.9 F	Evaluate different strategies to obtain consumer goods and services.
11.2.9 A	Solve dilemmas using a practical reasoning approach.
11.2.9 F	Contrast past and present family functions and predict their probable impact on the future of the family.
11.2.9 G	Explain the influences of family life cycle stages on the needs of families and communities.
11.2.9 H	Justify the significances of interpersonal communication skills in the practical reasoning method of decision making.
11.3.9 B	Identify the cause, effect, and prevention of microbial contamination, parasites and toxic chemicals in food.
11.3.9 D	Analyze relationship between diet and disease and risk factors.
11.3.9 E	Analyze the energy requirements, nutrient requirements and body composition for individuals are various stages of the life cycle.
11.3.9 F	Hypothesize the effectiveness of the use of meal management principles.
11.3.9 G	Analyze the application of physical and chemical changes that occur in food during preparation and preservation.
11.4.6 B	Identify ways to keep children healthy and safe at each stage of child development.
11.4.6 D	Identify child care provider considerations.
11.4.9 A	Analyze physical, intellectual and social/emotional development in relation to theories of child development.
11.4.9 B	Evaluate health and safety hazards relating to children at each stage of child development.
11.4.9 C	Evaluate various environments to determine if they provide the characteristics of a proper learning environment.
1.1	Word recognition, vocabulary development, comprehension and interpretation.
1.4	Writing informational
1.6	Reading, listening skills
2.1	Equivalent forms
2.2	Basic functions

2.3	Measurements, units and tools of measurements
3.7.7 A	Safe appropriate use of tools materials and techniques to answer questions and solve problems.
3.7.7 B	Use appropriate instruments and apparatus
3.8.7 A	Identify and explain improvements in health and sanitation and how they effect our lives.

COURSE DESCRIPTION:

Family and Food is designed as an entry-level elective course which will give an overview of child care and development, family management and responsibilities, nutrition and food safety and preparation techniques.

Outline of Content Sequence and Recommended Time (weeks or days):

Family (30 – 35 days)

Types of families
Resource management in the family
Child development
Child health and growth
Role of caregiver and child care decisions
Skills of a caregiver

Foods and Nutrition (55-60 days)

Nutrition and Meal planning
 Nutrients
 Food guide pyramid
Food safety and sanitation
Food preparation skills
 Measuring
 Equipment
 Terms and recipe usage
 Food preparation

Specific Educational Objectives to be Taught:

The students will explore the role of caregivers and their influence on development, growth and health of children. 11.2.9. H, 11.4.6 B, D; 11.4.9 A, B, C; 1.1; 1.4; 1.6

The students will identify the different types of families and management skills needed for them to function. 11.2.9 A, F G; 1.1; 1.4; 1.6

The students will acquire knowledge needed to plan nutritious meals. 11.1.9 F; 11.3.9 D, E, F; 1.1; 3.8.7A

The students will demonstrate skills needed to safely prepare and serve food items. 11.2.9A; 11.3.9 B,G; 1.1; 2.1; 2.2; 2.3; 3.7,7A,B;3.8.7 A

Formative Assessments:

Completed food products.

Summative Assessments:

Objective tests
Written assignments
Lab planning, work habits and written lab evaluations

Required/Approved Textbooks and Materials:

Book Title:

Publisher:

ISBN #:

Copyright:

Date of Adoption: