

Warren County School District

PLANNED INSTRUCTION

COURSE DESCRIPTION

Course Title: Family & Consumer Sciences Grade 6

Course Number: 00704

Course Prerequisites: N/A

Course Description:

Family and Consumer Science 6 is a 9 week required course designed for sixth graders in the Warren County School District. It is an introductory course to the Family Consumer Sciences curriculum offered at the middle and high school level. The course will emphasize child care, entrepreneurial skills, basic sewing skills, beginning kitchen safety, My Plate, meal preparation, decision-making skills, and beginning personal finance. A final examination is not required.

Suggested Grade Level: Sixth Grade

Length of Course: ☐ One Semester ☐ Two Semesters ☒ Other (Describe) 9 week

Units of Credit: 0.25 (Insert *None* if appropriate)

PDE Certification and Staffing Policies and Guidelines (CSPG) Required Teacher Certifications:
CSPG Family and Consumer Science Certification

Certification verified by WCSD Human Resources Department: ☒ Yes ☐ No

TEXTBOOK AND SUPPLEMENTAL MATERIALS

Continue using Board approved textbook? ☒ Yes ☐ No (If yes, then complete the information below.)

Board Approved Textbooks, Software, And Supplemental Materials:

Title: Today's Teen

Publisher: McGraw-Hill Companies, Inc.

ISBN #: 0-07-846369-6

Copyright Date: 2004

Date of WCSD Board Approval: May 9, 2005

BOARD APPROVAL:

Date Written: March 15, 2018

Date Approved: _____

Implementation Date: 2018-2019

SPECIAL EDUCATION AND GIFTED REQUIREMENTS

The teacher shall make appropriate modification to instruction and assessment based on a student's Individual Education Plan (IEP) or Gifted Individual Education Plan (GIEP).

COURSE OVERVIEW

Approximate weeks and timeline.	Skills
2 weeks	Child care (babysitting)
2 weeks	Goal decision making Entrepreneur skills, communication, finance, culminating career activity
2 weeks	Laundry Hand sewing & project Community Service laundry project
3 weeks	Food safety, sanitation, basic food preparation
	Optional Convenience Cooking labs: (labs are subject to change) <ol style="list-style-type: none">1. Basic Egg preparation2. Grilled Cheese & Soup3. French toast4. English muffin pizza5. Macaroni & Cheese6. Hot Dog preparation7. Boxed dessert

STANDARDS:

11.4.6. Child Development

- Compare and contrast child development guided practices according to the stage of child development.
- Identify ways to keep children healthy and safe at each stage of child development.
- Identify the role of the caregiver in providing a learning environment (e.g., babysitting, daycare, preschool).

11.2.6. Balancing Family, Work and Community Responsibility

- 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.
- Deduce the importance of time management skills (e.g. home, school, recreational activities).
- Classify the components of effective teamwork and leadership.
- Describe positive and negative interactions within patterns of interpersonal communications.
 - Placating
 - Blaming
 - Distracting
 - Intellectualizing
 - Asserting

11.1.6. Financial and Resource Management

- Justify the decision to use or not use resources based on scarcity.
- Know the relationship of the components of a simple spending plan and how that relationship allows for managing income, expenses and savings.
- Analyze information in care instructions, safety precautions and the use of consumable goods as a demonstration of understanding of consumer rights and responsibilities.

- E. Explain the principles of child labor laws and the opportunity cost of working by evaluating the advantages and disadvantages of holding a job while a teenager.
- F. Explain practices to maintain and/or repair consumer goods and services.

11.3.6. Food Science and Nutrition

- B. Describe safe food handling techniques (e.g., storage, temperature control, food preparation, conditions that create a safe working environment for food production).
- D. Describe a well-balanced daily menu using the dietary guidelines and the food guide pyramid.
- E. Explain the relationship between calories, nutrient and food input versus energy output; describe digestion.
- F. Analyze basic food preparation techniques and food-handling procedures.

ESSENTIAL QUESTIONS:

Child Development

- What are precautions to take to keep children healthy and safe at different ages?
- How does feeling love and successful benefit children?
- Why is childcare necessary?
- What makes a home dangerous for children?
- What factors need to be considered before choosing a childcare provider?
- What does nurturing children involve?

Food Science and Nutrition

- What is the connection between food and energy?
- What is the purpose and process of digestion?
- What kinds of knowledge do you need to successfully prepare foods?
- Why is important to master basic food preparation and techniques?
- What actions can be taken to prevent and reduce kitchen accidents?
- What are the characteristics of a well-balanced daily menu?

Balancing Family, Work and Community Responsibility

- What communication skills are needed when solving problems and making decisions?
- Why do people often make a choice but fail to implement it?
- How do teamwork and leadership skills impact the accomplishment of goals?
- How do various factors influence your decisions?
- What are the qualities of responsible leaders?
- Why are goals important?

Financial and Resource Management

- Why is it important to manage money responsibly?
- How does having a spending plan help you manage money?
- How can needs vs wants aide the consumer in making purchasing decisions?
- What are the advantages and disadvantages of holding a job while a teenager?

ASSESSMENT

Portfolio Assessment: ☐ Yes ☒ No

District-Wide Common Final Examination Required: ☐ Yes ☒ No

Course Challenge Assessment (Describe): N/A 6th grade requirement

WRITING TEAM: Warren County School District Teachers

WCSD STUDENT DATA SYSTEM INFORMATION

1. Is there a required final examination? ☐ Yes ☒ No

****Warren County School District Policy 9741 and 9744 state, "All classes in grades 9-12 shall have a final exam."***

2. Does this course issue a mark/grade for the report card? ☒ Yes ☐ No

3. Does this course issue a Pass/Fail mark? ☐ Yes ☒ No

4. Is the course mark/grade part of the GPA calculation? ☒ Yes ☐ No

5. Is the course eligible for Honor Roll calculation? ☒ Yes ☐ No

6. What is the academic weight of the course?

☐ No weight/Non credit

☒ Standard weight

☐ Enhanced weight