

# Wallenpaupack Area School District Planned Course Curriculum Guide

## Family and Consumer Science

### 8<sup>th</sup> Grade

**Course Description:**

The 8<sup>th</sup> grade Family and Consumer Science course develops students' knowledge of food and kitchen safety practices along with, the physical science of cooking that will affect their life long health.

**Revision Date: June 2017**

<b>Wallenpaupack Area School District Curriculum</b>	
<b>COURSE: Food Science</b>	<b>GRADE/S: 8</b>
<b>UNIT 1: Food Science</b>	<b>TIMEFRAME: 22 ½ days</b>

**PA COMMON CORE/NATIONAL STANDARDS:**

- 11.1.6.F : Explain practices to maintain and/or repair consumer goods and services.
- 11.2.6.C : Classify the components of effective teamwork and leadership.
- 11.3.6.B : Describe safe food handling techniques (e.g., storage, temperature control, food preparation, conditions that create a safe working environment for food production).
- 11.3.6.D : Describe a well-balanced daily menu using the dietary guidelines and the food guide pyramid.
- 11.3.6.F : Analyze basic food preparation techniques and food-handling procedures.
- 11.3.6.G : Describe the physical, biological, and chemical changes that take place in food preparation.

**UNIT OBJECTIVES (SWBATS):**

Students will be able to analyze the application of physical and chemical changes that occur in food during preparation.

Students will be able to implement and utilize food preparation principles.

Students will be able to determine the effectiveness of the use of meal management principles (e.g., time management, budgetary considerations, sensory appeal, balanced nutrition, safety, sanitation and reading a recipe).

**INSTRUCTIONAL STRATEGIES/ACTIVITIES:**

- Note taking
- Cooperative learning
- Peer interaction
- Modeling
- Active participation
- Hands on learning
- Time management
- Communication skills

**ANCHOR VOCABULARY:**

- Sanitation
- Gelatinization
- Al Dente
- Dry measurements
- Liquid/wet measurements
- Whisk
- Dice
- Fold in
- Dash
- Core
- Peel
- Beat

- Boil
- Knead
- Physical change
- Appearance
- Texture
- Flavor
- Evaporation/steam

**ASSESSMENTS (Diagnostic/Benchmark/Formative/Summative):**

- CDTS (Diagnostic)
- Keystones (Summative)
- Formative assessments
- Classroom participation
- Classroom observations
- Teacher observations
- Food product evaluation based on appearance, texture and flavor

**EVIDENCE OF MASTERY/Cut Score (Keystone Exam):**

Students will be able to determine the effectiveness of the use of meal management principles (e.g., time management, budgetary considerations, sensory appeal, balanced nutrition, safety, sanitation, reading a recipe) and the implementation of food preparation principles with a final grade of 85% or better.

**DIFFERENTIATED INSTRUCTION (Remediation/Extension) (Process, Product or Content)**

- Appropriate accommodations based on the student's IEP/504 Plan.

**RESOURCES (Websites, Blogs, Videos, Whiteboard Resources, etc.):**

- Instructional videos
- Instructional you tube videos
- Worksheets/handouts
- Power Point presentations
- May vary based on class, availability and updates
- ChooseMyPlate.gov
- Various cook books and web sites for recipes

**RESOURCE SPECIFIC VOCABULARY:**

- SAS
- Various teacher edition text books
- Recipes

