

Wallenpaupack Area School District Planned Course Curriculum Guide

Family and Consumer Science

8th Grade

Course Description:

The 8th 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 lifelong health. Event Planning will develop lifelong skills of organization, time management and budgeting.

Revision Date: October 2022

Wallenpaupack Area School District Curriculum	
COURSE: Food Science	GRADE/S: 8
UNIT 1: Food Science	TIMEFRAME: 17 classes

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**
- **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
- MyPlate.gov
- Various cook books and web sites for recipes

RESOURCE SPECIFIC VOCABULARY:

- SAS
- Various teacher edition text books
- Recipes

Wallenpaupack Area School District Curriculum	
COURSE: Food Science	GRADE/S: 8
UNIT 2: Event Planning	TIMEFRAME: 5 classes

PA COMMON CORE/NATIONAL STANDARDS:

11.1.6.A Justify the decision to use or not use resources based on scarcity.

11.1.6.B Know the relationship of the components of a simple spending plan and how that relationship allows for managing income, expenses and savings.

11.2.6.A 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.

11.2.6.B Deduce the importance of time management skills (e.g. home, school, recreational activities).

11.2.6.D Identify the concepts and principles used in planning space for activities.

UNIT OBJECTIVES (SWBATS):

Students will be able to plan an event from conception to clean up using time management, organization and budgeting skills.

INSTRUCTIONAL STRATEGIES/ACTIVITIES:

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

ANCHOR VOCABULARY:

- Formal/Informal invitations
- RSVP
- Budgeting
- Expenses
- Spatial layout
- Organization
- Preparation
- Aesthetics
- Time management

ASSESSMENTS (Diagnostic/Benchmark/Formative/Summative):

- CDTS (Diagnostic)
- Keystones (Summative)
- Formative assessments
- Classroom participation
- Classroom observations
- Teacher observations

EVIDENCE OF MASTERY/Cut Score (Keystone Exam):

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

RESOURCE SPECIFIC VOCABULARY:

- SAS
- Various teacher edition textbooks