

Family and Consumer Sciences (FACS) Education empowers individuals to manage the challenges of living and working in a diverse global society. Students develop human literacy as they master a complex set of essential skills and knowledge needed to achieve quality of life. They gain career preparedness as they acquire readiness to participate in a rapidly changing workforce and global economy. We offer students three different Family and Consumer Science courses:

- Clothing and Design
- Early Childhood Education
- Foods and Nutrition

Students are required to pass one Occupational Education or Family and Consumer Science Course in order to graduate.

FAMCO Standards <http://www.nasafacs.org/national-standards-and-competencies.html>

Clothing

Enduring Understandings In order to meet the standards, the students will	Essential Questions In order to understand, students will need to consider questions such as ...	Knowledge and Skills Learning this material will require students to . . .
<ul style="list-style-type: none"> ● Analyze career paths within textile apparel and design industries. (16.1) ● Evaluate fiber and textile products and materials. (16.2) ● Evaluate fiber and textile products and materials. (16.3) ● Demonstrate skills needed to produce, alter, or repair fashion, apparel, and textile products. (16.4) ● Evaluate elements of textile, apparel, and fashion merchandising. (16.5) 	<ul style="list-style-type: none"> ● How does history and environment influence fashion design? ● How does studying the art of fashion promote the development of creative, perceptual, expressive, and analytical skills? ● How is the art of fashion and beauty portrayed in various cultures and societies? ● How does the media and the merchandising of fashion influence self image, clothing and product selection, and fashion trends? ● How can you recognize quality in fashion wear? ● What talents, skills, and education are necessary to pursue a career in fashion? 	<ul style="list-style-type: none"> ● Develop and apply their creative skills to produce original ideas and products ● Explain the use of elements and principles of design involved in the overall design process. ● Explain reasons why people choose the types of clothes they wear. ● Identify clothing styles and elements. • Describe a variety of methods that the media uses to influence fashion choices. ● Identify history’s impact on fashion trends ● Use technology to aid in the design process. ● Describe a variety of careers related to fashion.

Early Childhood

<p style="text-align: center;">Enduring Understandings</p> <p style="text-align: center;">In order to meet the standards, the students will . . .</p>	<p style="text-align: center;">Essential Questions</p> <p style="text-align: center;">In order to understand, students will need to consider questions such as ...</p>	<p style="text-align: center;">Knowledge and Skills</p> <p style="text-align: center;">Learning this material will require students to . . .</p>
<ul style="list-style-type: none"> ● Demonstrate transferable and employability skills in school, community and workplace settings. (1.2) ● Analyze career paths within early childhood, education & related services. (4.2) ● Analyze developmentally appropriate practices to plan for early childhood, education, and services. (4.3) ● Demonstrate integration of curriculum and instruction to meet children's developmental needs and interests. ● Demonstrate a safe and healthy learning environment for children. (4.4) ● Demonstrate techniques for positive collaborative relationships with children. (4.5) ● Analyze conditions that influence human growth and development. (12.2) ● Analyze strategies that promote growth and development across the lifespan. (12.3) 	<ul style="list-style-type: none"> ● What do observations of children teach us? ● How do we provide safe and healthy environments for children? ● What is acceptable and normal behavior for young children? ● What is quality childcare? ● How do special needs impact education? 	<ul style="list-style-type: none"> ● Describe the characteristics of children under 5 years of age in the areas of physical, cognitive, social, and emotional development. ● Develop learning activities and adapt teaching strategies to fit the developmental needs of children at different stages of development. ● Observe and record behavior of children as a way of gathering information about the child. ● Create a safe and healthy environment for children in educational and childcare settings. ● Describe and practice techniques for guiding children in educational and childcare settings through the use of structure, rules, and routines. ● Plan and develop preschool curriculum based on development of the whole child. ● Practice techniques for guiding experiences in math, art, manuscript writing, science, social studies, food and nutrition, and music and movement. ● Describe qualities needed to be a teacher or childcare giver and the various career options available in these areas. ● Describe how special needs of children affect the roles of the teacher.

Foods and Nutrition

Enduring Understandings In order to meet the standards, the students will . . .	Essential Questions In order to understand, students will need to consider questions such as ...	Knowledge and Skills Learning this material will require students to . . .
<ul style="list-style-type: none"> ● Demonstrate industry standards in selecting, using, and maintaining food production and food service equipment. (8.3) ● Demonstrate menu planning principles and techniques based on standardized recipes to meet customer needs. (8.4) ● Demonstrate professional food preparation methods and techniques for all menu categories to produce a variety of food products that meet customer needs. (8.5) ● Analyze career paths within food science, food technology, dietetics, and nutrition industries. (9.1) ● Evaluate nutrition principles, food plans, preparation techniques and specialized dietary plans.(9.3) ● Demonstrate use of current technology in food product development and marketing. (9.5) ● Demonstrate food science, dietetics, and nutrition management principles and practices. (9.6) 	<ul style="list-style-type: none"> ● What make a kitchen safe? ● What makes a food healthy? ● What careers are available in the Food Industry and what are the requirements for entering this field? ● How do you create a food product that is nutritious, appealing and marketable? ● How does altering ingredients and food preparation methods affect the outcome of the product? 	<ul style="list-style-type: none"> ● Apply knowledge of basic baking and other food preparation techniques. ● Integrate knowledge of healthy nutrition practices into food preparation practices and marketing of products. ● Apply proper food safety and sanitation procedures while preparing, handling, and storing baked products. ● Create products that represent a variety of cultures and health related issues. ● Demonstrate ability to make good consumer decisions based on research and sound information from a variety of sources. ● Apply sound resource management practices. ● Develop and implement a business plan beginning with a product idea to actually marketing and selling the product ● Describe career options in the food industry. Integrate technology into all areas of product development.