

CCSD CAREER AND TECHNICAL STANDARDS AND BENCHMARKS FAMILY AND CONSUMER SCIENCES

Scope and Sequence of Objectives (CTE/FCS, CS.T, B.1)

Family and Consumer Science Standard (Technical): Students will acquire and apply technical processes, concepts and strategies to solve workplace and personal scenarios.

Benchmark 1: Acquire technical skills related to career goals and workplace requirements.

Child Dev. I	Child Dev. II	Adult Living I	Adult Living II	Foods I	Foods II	Foods III	Baking	Housing
					1a. Demonstrate sanitation procedures for a clean/safe home environment.	1b. Demonstrate sanitation procedures for a clean/safe workplace environment.	1. Demonstrate sanitation procedures for a clean/safe bakeshop environment.	1. Evaluate client's needs, goals/resources in creating design plans for interiors and furnishings.
					2a. Demonstrate a home kitchen environment that provides safety and sanitation.	2b. Demonstrate a work environment that provides safety and sanitation.	2. Demonstrate a bakeshop environment that provides safety and sanitation.	2. Integrate knowledge, skills/practices required for careers in housing/interiors furnishings.
					3a. Evaluate nutrition/food plans, preparation techniques, and specialized dietary plans as it relates to prenatal nutrition.	3b. Evaluate nutrition/food plans/preparation/specialized dietary plans as it relates to vegetarian lifestyle.	3. Evaluate nutrition/food plans/preparation/specialized dietary plans as it relates to diabetes/ low fat diets.	
					4a. Select/use/maintain equipment for the home	4b. Select/use/maintain equipment for the workplace.	4. Select/use/maintain equipment for the bakeshop.	

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7 th FCS	6 th FCS
1. Apply risk management procedures to food safety and sanitation procedures for a clean and safe environment.	1. Knows a variety of strategies for coping with various emotions including overcoming feelings of rejection, social isolation, and other forms of stress.
2. Select, use, and maintain equipment to plan and prepare a variety of food products using basic concepts of nutrition.	2. Apply various techniques to aid in increased success including good study habits and the correlation to academic performance.