

CCSD CAREER AND TECHNICAL STANDARDS AND BENCHMARKS FAMILY AND CONSUMER SCIENCES

Scope and Sequence of Objectives (CTE/FCS, CS.T, B.2)

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

Benchmark 2: Analyze, synthesize, evaluate and apply technology to solve problems.

Child Dev. I	Child Dev. II	Adult Living I	Adult Living II	Foods I	Foods II	Foods III	Baking	Housing
			1. Analyze the impact of family as a system on individuals and society.	1. Demonstrate sanitation procedures for a clean and safe environment.			1. Apply risk management procedures to food safety, food testing and sanitation in the bakeshop.	1. Analyze influences on architectural and furniture design and development.
				2. Demonstrate a work environment that provides safety and sanitation.			2. Evaluate nutrition principles, food plans, preparation techniques and specialized dietary plans for childhood and adult diabetes.	2. Demonstrate design ideas through visual presentation.

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					3a. Apply risk management procedures to food safety and sanitation.	3b. Apply risk management procedures to food safety, food testing, and sanitation.	3. Demonstrate basic concepts of nutrition relating to baked products.	
					4a. Evaluate nutrition principles, food plans, preparation techniques, and specialized dietary plans before, during and after pregnancy.	4b. Evaluate nutrition principles, food plans, preparation techniques, and specialized dietary plans for the vegetarian.	4. Select, use and maintain equipment for the bakeshop.	
				5a. Identify basic concepts of nutrition.	5b. Apply basic concepts of nutrition in menu planning.	5c. Demonstrate basic concepts of nutrition.	5. Plan and prepare quick breads.	
				6a. Select, use, and maintain equipment.	6b. Select, use, and maintain equipment for the home.	6c. Select, use, and maintain equipment for the workplace.	6. Plan and prepare cookies.	
				7a. Plan and prepare a variety of basic food products.	7b. Plan and prepare a variety of foreign food products.	7c. Plan and prepare a variety of regional food products.	7. Plan and prepare yeast breads and rolls.	

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Child Dev. I	Child Dev. II	Adult Living I	Adult Living II	Foods I	Foods II	Foods III	Baking	Housing
					8a. Plan and prepare a variety of food products including beef and pork.	8b. Plan and prepare a variety of food products including fish and poultry.	8. Plan and prepare cakes and icing.	
				9. Analyze factors that influence nutrition and wellness practices across the life span.			.9. Plan and prepare pastries and pies.	
							10. Understand and demonstrate the use of recipes and bakeshop formulas.	

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7 th FCS	6 th FCS
1. Demonstrate skills needed to alter or repair textile products and apparel.	1. Understand safe practices when using online sites.
2. Demonstrate planning, organizing, and maintaining an efficient housekeeping operation.	
3. Analyze nutrition principles, food plans, preparation techniques, and specialized dietary plans that influence nutrition and wellness practices across the life span.	