Trinity Area School District
Template for Curriculum Mapping, 2012-2013

Course:Family and Consumer Science **Grade:8** **Designer(s):Blackhurst/ Maund**	**Overview of Course** : This nine week course will cover the areas of developmentally appropriate child care and safety procedures. Students will be introduced to financial and resource management techniques and trends. Properly preparing nutritious foods will also be explored.

Overarching Big Ideas, Enduring Understandings, and Essential Questions

Big Idea	**Standard(s) Addressed**	**Enduring Understanding(s)**	**Essential Question(s)**
Safety	PSSA 11.3.3 B. Describe personal hygiene techniques in food handling. 11.3.6 B. Describe safe food handling techniques.	Practicing safe kitchen procedures will result in successfully completing recipes.	Why is kitchen safety important? How can kitchen accidents be prevented?
Preparation	11.3.3 F. Identify components of a basic recipe. 11.3.6 F. Analyze basic food preparation techniques and food handling procedures.	Using kitchen equipment properly will increase success when preparing foods.	Why is it important to follow a recipe? Why is accurate measuring important?
Nutrition	11.3.3 C. Explain the importance of eating a varied diet in maintaining health.	Nutritious food choices will benefit your health throughout life.	Why are some foods more nutritious than others? What foods should you include in your daily diet?

Month of Instruction
9 weeks

Week 1.5	**Title of Unit**	**Big Idea(s)** (A Big Idea is typically a noun	**Standard(s) Addressed** (What Common Core Standard(s) and/or PA	**Enduring Understanding(s)** (SAS refers to Enduring	**Essential Question(s)** (Essential Questions are broad and open	**Common Assessment(s)*** (What assessments	**Common Resource(s)* Used**

		and always transferable within and among content areas.)	Standard(s) addresses this Big Idea?)	Understandings as "Big Ideas." EUs are the understandings we want students to carry with them after they graduate. EUs will link Big Ideas together. Consider having only one or two EUs per Big Idea.)	ended. Sometimes, EQs can be debated. A student's answer to an EQ will help teachers determine if he/she truly understands. Consider having only one or two EQs per Enduring Understanding.)	will all teachers of this unit use to determine if students have answered the Essential Questions?)	(What resources will all teachers of this unit use to help students understand the Big Ideas?)
Week 1.5	**Food Safety and Sanitation**	**Safety**	PSSA 11.3.3 B. Describe personal hygiene techniques in food handling. 11.3.6 B. Describe safe food handling techniques.	**Food safety and sanitation prevents disease.** **Kitchen safety prevents injury.**	**How can you prevent food poisoning?** **How can you prevent kitchen injuries?** **What procedures are needed to ensure food safety and sanitation?** **Under what circumstances can food poisoning kill you?**	**Handouts** **Test** **Classroom discussion** **Food Labs**	**Handouts** **Textbook** **Power point Presentations**
Week 1.5 to 3.0	**Preparation**	**Kitchen Utensils** **Measuring** **Reading a Recipe** **Microwave**	11.3.3 F. Identify components of a basic recipe. 11.3.6 F. Analyze basic food preparation techniques and food handling procedures.	**Proper use of kitchen equipment** **Proper measuring techniques** **Reading and preparing a recipe** **Microwaving techniques**	**What characteristics do you look for in large and small kitchen equipment?** **What are the functions of large and small kitchen equipment?** **Why is accurate measuring important in cooking?** **How does math apply to cooking?** **How do you follow and read a recipe?** **How does one use a microwave oven to prepare food?**	**Handouts** **Test** **Classroom discussion** **Food Labs**	**Handouts** **Textbook** **Power point Presentations**

Week 3.0 to 4.5	**Nutrition**	**Nutrition**	11.3.3 C. Explain the importance of eating a varied diet in maintaining health.	**Childhood Nutrition** **Safety** **Portion sizes** **Nutrients** **Healthy food choices** **Current nutrition trends/research**	**What are the nutrition considerations for the different stages of child development?** **How does the age of the child determine safe and unsafe food choices?** **Why are portion sizes important in maintaining health?** **How do nutrients affect a child's growth and development?** **How can healthy nutrients be incorporated in to childhood snacks?** **What current nutrition research can help us make better food choices?**	**Handouts** **Test** **Classroom discussion** **Food Labs**	**Handouts** **Textbook** **Power point Presentations** **Magazines, Newspaper articles** **Cookbooks** **DVD**

***** Some teachers may need to think about the assessments and resources used in order to determine the Big Ideas, Enduring Understandings, and Essential Questions embedded in their courses. At this point in your curriculum mapping, you might want to ignore the "Common Assessments" and "Common Resources Used" columns. However, you may use them if you wish.