



**DENVILLE TOWNSHIP SCHOOL DISTRICT
Family & Consumer Science Curriculum Guide**

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DENVILLE TOWNSHIP SCHOOL DISTRICT
Family & Consumer Science Curriculum Guide

Grade: 6
 throughout course)

Unit: Nutrition

Time Frame: 5 days (inclusive)

ENDURING UNDERSTANDINGS		ESSENTIAL QUESTIONS	
<ul style="list-style-type: none"> • The USDA MyPlate present relative guidelines for nutrition. • Dietary requirements vary for individuals based on age, activity level, weight, and overall health. 		<ul style="list-style-type: none"> • What is healthful eating? • How can a healthy meal be prepared in a short amount of time? OR “on the go” 	
KNOWLEDGE	SKILLS	NJSLS	
<p>Students will know:</p> <ul style="list-style-type: none"> • Foods in the correct proportion to the MyPlate guidelines help you create and eat a balanced diet. • Evaluate a variety of foods as they relate to a healthy balanced diet 	<p>Students will be able to:</p> <ul style="list-style-type: none"> • Analyze a nutritional panel. • Decipher the MyPlate • Identify foods and which food group it belongs in. 	<p>2.1.8.B.1, 4</p> <p>5.1.8.D.3</p> <p>M 6.RP.1</p> <p>M 6.NS.1</p>	
VOCABULARY	RESOURCES/MATERIALS	ASSESSMENT/PROJECT	
calorie fat carbohydrate USDA MyPlate nutrition panel moderation balance diet classification	Various foods Video Worksheets Computer	Class discussion Food sorting assignment teacher observation	

ENDURING UNDERSTANDINGS		ESSENTIAL QUESTIONS	
<ul style="list-style-type: none"> There are unique tools that are used in basic food preparation to improve accuracy and the quality of the resulting food product. 		<ul style="list-style-type: none"> How can kitchen tools assist a chef in their quest to become proficient at food preparation How do baking and cooking differ? 	
KNOWLEDGE	SKILLS	NJSLS	
<p>Students will know:</p> <ul style="list-style-type: none"> Accurate terms for kitchen materials. Every tool in a kitchen has a specific purpose/s. Using the correct tool will yield a more accurate measurement. Food preparation has its own vocabulary/language. Kitchen safety is not just using tools, but also food handling. Accuracy in baking is vital to the outcome of the product. 	<p>Students will be able to:</p> <ul style="list-style-type: none"> Identify kitchen tools. Demonstrate measuring techniques using appropriate utensils. Decipher a recipe. Adjust a recipe. Have knowledge of the parts of a recipe and their importance. Abbreviations commonly used in recipes 	<p>2.1.8.B.1, 4</p> <p>5.1.8.D.3</p> <p>M 6.RP.1</p> <p>M 6.NS.1</p>	
VOCABULARY	RESOURCES/MATERIALS	ASSESSMENT/PROJECT	
<p>Equipment</p> <p>Solid ingredients</p> <p>Dry ingredients</p> <p>Liquid</p> <p>Fat</p> <p>Meniscus</p> <p>Leavening</p> <p>food handling</p> <p>Level</p> <p>Packed</p> <p>Eye level</p>	<p>Recipes</p> <p>Various measurement tools</p> <p>Various ingredients/materials</p> <p>worksheets</p> <p>Computer</p>	<p>lab evaluations</p> <p>skills packet</p> <p>teacher observation</p>	

Grade: 6
throughout course)

Unit: Safety and Sanitation

Time Frame: 5 days (inclusive

ENDURING UNDERSTANDINGS		ESSENTIAL QUESTIONS
<ul style="list-style-type: none"> Sanitation and kitchen safety are key components in any kitchen and should be the top priority for any chef Taking precautions when working in a kitchen will help prevent common accidents. 		<ul style="list-style-type: none"> Why should a chef keep kitchen safety and sanitation at the top of their priority list? Why should any person working in a kitchen be aware of all precautions? How would you describe a safe and sanitary kitchen?
KNOWLEDGE	SKILLS	NJSLS
<p>Students will know:</p> <ul style="list-style-type: none"> Kitchen safety is not just using tools, but also food handling. Most foodborne illnesses are spread through improper food handling. There are hazards in the kitchen that need to be avoided to prevent accidents such as burns, electrocution and falls 	<p>Students will be able to:</p> <ul style="list-style-type: none"> Identify basic cleaning procedures during food preparation, storage and clean-up Determine how to safely handle food. Demonstrate use of all necessary cleaning procedures during all labs Implement procedures during class-time to avoid kitchen hazards Identify the basic causes of accidents in the kitchen. 	<p>2.1.8.B.1, 4</p> <p>5.1.8.D.3</p> <p>M 6.RP.1</p> <p>M 6.NS.1</p>
VOCABULARY	RESOURCES/MATERIALS	ASSESSMENT/PROJECT
Equipment USDA Food handling Cross contamination Temperature Sanitation Safety Procedure	Recipes Various measurement tools Various ingredients/materials Worksheets Computer video	lab evaluations skills packet teacher observation

ENDURING UNDERSTANDINGS		ESSENTIAL QUESTIONS
<ul style="list-style-type: none"> • Making homemade food allows the cook to monitor calories, fat, and portion control. • The art of cooking and the intelligence of making smart consumer decisions relative to nutritional decisions set the foundation for one's health and happiness. 		<ul style="list-style-type: none"> • Is there really a difference between homemade, store-bought, and frozen foods?
KNOWLEDGE	SKILLS	NJSLS
<p>Students will know:</p> <ul style="list-style-type: none"> • Cooking a successful meal/entrée depends on how well a recipe is followed. • Hygiene is an important and necessary element in food safety. • Kitchen tools and appliances assist in easy food preparation when used appropriately. • The difference between meals that are nutritionally balanced and those that is not. • Presentation of a meal is an important element of food preparation. 	<p>Students will be able to:</p> <ul style="list-style-type: none"> • Follow a recipe. • Complete multi-step procedures. • Demonstrate the ability to work collaboratively. • Wash, dry, and maintain a clean kitchen. • Plate/Present finished food products. • Set a dining table. • Follow all food safety/sanitation procedures 	<p>5.1.8.D.3</p> <p>M 7.RP.1</p> <p>M 7.G.6</p>
VOCABULARY	RESOURCES/MATERIALS	ASSESSMENT/PROJECT
<p>Plate</p> <p>Appetizer</p> <p>Main dish</p> <p>Dessert</p> <p>Abbreviations (oz.,wt., cal., lb., fg.)</p>	<p>various food ingredients</p> <p>kitchen laboratory</p> <p>evaluation sheet</p> <p>lab job charts</p> <p>Videos</p>	<p>Demonstration</p> <p>Main dish</p> <p>Vegan</p> <p>Vegetarian</p> <p>Dessert</p> <p>evaluation sheet</p> <p>teacher observation</p>

ENDURING UNDERSTANDINGS		ESSENTIAL QUESTIONS
<ul style="list-style-type: none"> Healthful living involves interpreting dietary data and making good food choices. The process of cooking is based on physical science and math principles. 		<ul style="list-style-type: none"> Are you a healthful eater? How would you know? What is the importance of math in the culinary arts world? How does having a food allergy or a family member with an allergy affect food preparation skills and practices?
KNOWLEDGE	SKILLS	NJSLS
<p>Students will know:</p> <ul style="list-style-type: none"> Using tools accurately will yield a better/sound end product. Consumers have nutritional information on all food products for purchase in the US (<u>USDA</u>). Mathematics and Science play an integral role in the food industry. That sanitary food preparation is essential for student's safety. Importance of being aware of food allergens and that some food allergies can be life threatening 	<p>Students will be able to:</p> <ul style="list-style-type: none"> Accurately identify the use of various kitchen tools. Convert measurements into more complex equivalent measurements. Differentiate between exact and approximate measurements. Compare food labels. Develop an awareness of food allergies and create a safe environment that is free of cross contamination Choose foods from a menu that are allergy safe. Plan and present a cooking demonstration to the class Properly plan and set up for food for a gathering. 	<p>5.1.8.D.3</p> <p>M 7.RP.1</p> <p>M 7.NS.3</p> <p>M 7.G.6</p>
VOCABULARY	RESOURCES/MATERIALS	ASSESSMENT/PROJECT
<p>Cross Contamination Celiac Anaphylaxis Vegan Vs. Vegetarian Diabetes "scratch" convenience foods</p>	<p>computer various food ingredients kitchen laboratory worksheets Videos</p>	<p>teacher observation skills packet Restaurant project Tool demonstration</p>

Grade: 7

Unit: Consumer Education & Money Management

Time Frame: 3-4 weeks

ENDURING UNDERSTANDINGS		ESSENTIAL QUESTIONS
<ul style="list-style-type: none">• Financial literacy skills help to provide opportunities to compete in a global market.• Managing resources affects your daily life.• The ability to analyze, invest, and manage finances play a determining factor in developing a lifestyle.		<ul style="list-style-type: none">• Why is it critical to develop financial literacy skills?• To what extent does income affect your lifestyle?
KNOWLEDGE	SKILLS	NJSLS
<p>Students will know:</p> <ul style="list-style-type: none">• Comparison shopping: internet vs. store, generic vs. name brand.• The art of managing bank finances.• Credit cards have interest rates/fees when not paid on time.• That it is extremely important to protect their assets from identity theft.	<p>Students will be able to:</p> <ul style="list-style-type: none">• Have a meal within a specific budget.• Compare prices of similar products to determine the best value.• Calculate percent to determine final sale-priced items.• Calculate the appropriate tip/gratuity for a meal ordered from a restaurant.• Write a check.• Complete a deposit slip.• Keep a balance in a checkbook register.• Identify ways to protect themselves from identity theft	M 7.NS.2, 3 M 7.EE.3 9.1.8.E.1-5 9.2.8.B.1-4, 7-12 9.2.8.C.1, 3 9.2.8.D.1 9.2.8.E.1-4, 6,7
VOCABULARY	RESOURCES/MATERIALS	ASSESSMENT/PROJECT
budget balance deposit withdrawal	various worksheets computer laptops videos	Budget activity Check writing activity Teacher observation

interest retail gratuity expenses cyber security identity theft social security number comparison shopping transaction credit generic checkbook register		
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ENDURING UNDERSTANDINGS		ESSENTIAL QUESTIONS
<ul style="list-style-type: none"> As the culinary arts continue to evolve to an art form, designers continue to invent and produce tools to make cooking easier for the home cook. 		<ul style="list-style-type: none"> Is culinary tools/equipment a necessity or a luxury? Is there truth in the saying, “you are what you eat”?
KNOWLEDGE	SKILLS	NJSLS
<p>Students will know:</p> <ul style="list-style-type: none"> Cooking a successful meal/entrée depends on a chef’s organizational skills and how well they follow a recipe. Hygiene is an important and necessary element in food safety. Kitchen tools and appliances assist in easy food preparation when used appropriately. The difference between meals that are nutritionally balanced and those that is not. Presentation of a meal is an important element of food preparation. 	<p>Students will be able to:</p> <ul style="list-style-type: none"> Follow a recipe. Apply principles of human resource management in a foods laboratory concentrating on principles of organization, safety and sanitation. Complete multi-step procedures. Demonstrate the ability to work collaboratively. Plan and prepare foods for various meal components as well as nutritional snacks. Explain and demonstrate proper clean up procedures - Wash, dry, and maintain a clean kitchen. Plate/Present finished food products. Correctly set a table. 	<p>2.1.8.B.3</p> <p>5.1.8.D.3</p>
VOCABULARY	RESOURCES/MATERIALS	ASSESSMENT/PROJECT
<p>Tools and their use</p> <p>Food measurements and abbreviations</p> <p>Leavening ingredients</p>	<p>various food ingredients</p> <p>kitchen laboratory</p> <p>evaluation sheet</p> <p>lab job charts</p> <p>videos</p> <p>computers</p>	<p>Main dish</p> <p>Desserts</p> <p>Side dish</p> <p>Appetizer</p> <p>evaluation sheet</p> <p>teacher observation</p>

ENDURING UNDERSTANDINGS		ESSENTIAL QUESTIONS
<ul style="list-style-type: none"> A balanced diet contributes to physical and mental health. Healthful living requires an individual to act on available information about good nutrition even if it means breaking comfortable habits. 		<ul style="list-style-type: none"> What makes a food healthy? What makes a food considered junk food? What is the “cost” of convenience foods?
KNOWLEDGE	SKILLS	NJSLS
<p>Students will know:</p> <ul style="list-style-type: none"> Standard sizes of various containers in relationship with metric and standard systems. Specific attributes of a particular nutrient group. Organization and preparation are essential to success in preparing and plating foods. Skills for a successful presentation. Mathematics and Science play an integral role in the food industry. 	<p>Students will be able to:</p> <ul style="list-style-type: none"> Identify various cooking tools and their use. Problem solve and report out as a group: equivalent measurement, measuring tools, methods, equipment, safety, and table setting. Identify the basic six nutrient and describe the importance of each. List the 5 basic food groups and name the predominant nutrients in each. Prepare dishes and identify the predominant nutrient in the foods used. <p>Demonstrate proper measuring techniques for both dry and liquid ingredients.</p> <ol style="list-style-type: none"> Describe the standardized measuring equipment. Explain and define recipe abbreviations and equivalents. Demonstrate proper dry ingredient measuring techniques. Demonstrate proper liquid ingredient measuring techniques. 	5.1.8.D.3
VOCABULARY	RESOURCES/MATERIALS	ASSESSMENT/PROJECT
nutrients carbohydrates fats vitamins minerals	Computer Videos Evaluations sheet	student participation teacher observation Completion of assignments

water protein medicinal Nutrient dense Empty Calories Juice dry ingredient liquid ingredient solid ingredient		
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Grade: 8

Unit: Entrepreneurial Literacy

Time Frame: 15 days

ENDURING UNDERSTANDINGS		ESSENTIAL QUESTIONS
<ul style="list-style-type: none"> 21st Century Skills will increase personal marketability, employability, and contributing citizen readiness. To be successful in project development, you need to know where you are going and how you'll get there. 		<ul style="list-style-type: none"> What skills will I need to meet the challenges of living and working in a diverse, digital, and global society? How could group project development result in a better end product, or doesn't it? What is Food Science?
KNOWLEDGE	SKILLS	NJSLS
<p>Students will know:</p> <ul style="list-style-type: none"> an entrepreneur is one who undertakes an enterprise. the success of a product/service business is determined by the development and organization of a business plan. a well-articulated mission statement can help you become a success with customers. some basic business plan elements for a product/service include a business description, mission statement, product/service summary, costs, and marketing. Mathematics and Science play an integral role in the food industry. 	<p>Students will be able to:</p> <ul style="list-style-type: none"> brainstorm possible product or service ideas to develop into an entrepreneurial project. develop a business/product concept with a basic supporting business plan. create a "company". write a product/service summary and mission statement. present their product or service plan to the class (pitch their idea). Work in a Test Kitchen scenario to develop a new food product. Understand what is involved in a career as a Food Scientist. 	<p>9.1.8.A.4 9.1.8.8.C-3 9.1.8.E.2 9.1.8.F.1</p> <p>9.2.8.A.1, 4, 6, 9 9.2.8.D.5-6 9.2.8.E.4</p> <p>9.3.8.B.3</p>
VOCABULARY	RESOURCES/MATERIALS	ASSESSMENT
entrepreneur product service business plan mission statement marketing Target population pitch (sales) Food Scientist Product development Test Kitchen	teacher sample project product planning guide computer art supplies project rubric various videos	teacher observations Test Kitchen Lab(s) product/service presentation