

## Blackhawk School District

### CURRICULUM

**Course Title:** Family and Consumer Sciences, Related Arts  
**Grade Level(s):** 6th  
**Length of Course:** 40  
**Faculty Author(s):** Megan Bailey, Betty Krestel, Shannon Parish  
**Date:** May 2008; Revised May '09

**COURSE DESCRIPTION:**

The 6<sup>th</sup> Grade Family and Consumer Sciences related arts class will introduce and develop practical life skills in a hands-on academic setting to aid the students in becoming life-long learners and functioning members of their communities.

The following outline provides a general overview of the course content, not a chronological timetable. The weeks denoted for each area provide an idea for the overall time spent working with a given topic throughout the school year.

COURSE OUTLINE	OBJECTIVES (PA standard)	PROPOSED TIME	RESOURCES	LESSON REFLECTION (for future revisions)
<p><b>I. Kitchen Safety and Sanitation</b></p> <p><b>A. Personal Safety</b></p> <p>1. Rules in the Kitchen</p> <p><b>Reading Strategy -</b>  <b>Read Aloud:</b> Students will review classroom rules together, reading each rule and discussing importance</p> <p>2. Group Responsibilities</p>	<p><b>Balancing Family, Work and Community Responsibility</b></p> <p><b>11.2.6.C</b> – Classify the components of effective teamwork and leadership, and evaluate if teamwork and leadership skills were met.</p> <p><b>Food Science and Nutrition</b></p> <p><b>11.3.6.B</b> – Describe safe food handling techniques (e.g. storage, temperature control, food preparation, conditions that create a safe working environment for food production).</p>	<p>3 Days</p>	<p><u>Teacher Made:</u>                      - “Kitchen Rules”                      - Utensil Search</p> <p><u>The Learning Zone Express Curriculum</u>                      -Worksheets from Food Science and Production Unit</p> <p><u>Discovering Food and Nutrition Text:</u>                      p. 69-73, 115</p> <p><u>Discovering Life Skills Text:</u>                      p. 382-387</p>	