

Introduction to FACS

16.4.5a Demonstrate sewing equipment safety skills

<u>Meeting (3)</u>	<u>Approaching (2)</u>	<u>Beginning (1)</u>
<ul style="list-style-type: none"> • Recognizes potential hazards sewing equipment poses • Safely uses sewing equipment. • Does these independently and consistently. 	<ul style="list-style-type: none"> • Safely uses sewing equipment. • May meet the standard inconsistently or with teacher assistance 	<ul style="list-style-type: none"> • Does not yet correctly use sewing equipment • Does not yet safely use sewing equipment.

16.4.5b. Demonstrate basic sewing production skills

<u>Meeting (3)</u>	<u>Approaching (2)</u>	<u>Beginning (1)</u>
<ul style="list-style-type: none"> • Ties a beginning and ending sewing knot. • Accurately demonstrates a variety of stitching and repairing techniques. • Identifies the names and uses of sewing equipment. • Does these independently and consistently. 	<ul style="list-style-type: none"> • Meets the standard inconsistently or with teacher assistance 	<ul style="list-style-type: none"> • Does not yet correctly tie a beginning and ending sewing knot. • Does not yet demonstrate a stitching and repairing techniques. • Does not yet identify the names and use of sewing equipment.

8.2.7 Demonstrate safe food handling and preparation techniques that prevent cross contamination from potentially hazardous foods and food groups.

<u>Meeting (3)</u>	<u>Approaching (2)</u>	<u>Beginning (1)</u>
<ul style="list-style-type: none"> • Recognize potential sanitation hazards • Recognize instances when proper hand washing is appropriate • Determine if food is prepared to the proper temperature • Prevent 	<ul style="list-style-type: none"> • Recognize instances when proper hand washing is appropriate. • Recognize potential sanitation hazards. 	<ul style="list-style-type: none"> • Does not yet wash hands at appropriate times • Does not yet tie hair up • Does not yet meet the standard consistently.

<ul style="list-style-type: none"> cross-contamination Does these independently and consistently. 		
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8.3.1 Operate tools and equipment following safety procedures		
<u>Meeting (3)</u>	<u>Approaching (2)</u>	<u>Beginning (1)</u>
<ul style="list-style-type: none"> identify specific kitchen tools and their functions Describe and demonstrate safety practices in a kitchen lab Does these independently and consistently. 	<ul style="list-style-type: none"> identify specific kitchen tools and their functions Describe and demonstrate safety practices in a kitchen lab Meet the standard inconsistently or with teacher assistance 	<ul style="list-style-type: none"> Does not yet demonstrate safety practices in the kitchen lab Does not yet identify kitchen tools and their functions

8.3.3 Demonstrate procedures for cleaning and sanitizing equipment, serving dishes, glassware, and utensils to meet industry standards		
<u>Meeting (3)</u>	<u>Approaching (2)</u>	<u>Beginning (1)</u>
<ul style="list-style-type: none"> Identifies the procedures for cleaning and sanitizing equipment, dishes, glassware, utensils Follows procedures for cleaning and sanitizing equipment, dishes, glassware, utensils Recognizes the potential health and safety problems of failing to clean and sanitize Does these independently and 	<ul style="list-style-type: none"> Can Identify the procedures but may not follow them Recognizes some potential health and safety hazards Meets the standard inconsistently or with teacher assistance 	<ul style="list-style-type: none"> Does not yet Identify the procedures for cleaning and sanitizing equipment, dishes, glassware, utensils Does not yet follow procedures for cleaning and sanitizing equipment, dishes, glassware, utensils Does not yet recognize the potential health and safety problems of failing to clean and sanitize

consistently.		•
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8.4.7 Apply principles of measurement to follow a recipe.

<u>Meeting (3)</u>	<u>Approaching (2)</u>	<u>Beginning (1)</u>
<ul style="list-style-type: none"> Identify the correct tools needed to accurately measure specific ingredients Demonstrate proper measuring techniques Produce a final product that meets recipe criteria Does these independently and consistently. 	<ul style="list-style-type: none"> Identify some of the correct tools needed to accurately measure specific ingredients Demonstrate some proper measuring techniques Meet the standard inconsistently or with teacher assistance 	<ul style="list-style-type: none"> Does not yet identify the correct tools needed to accurately measure specific ingredients Does not yet demonstrate proper measuring techniques Does not yet produce a final product that meets recipe criteria

12.1.1 Analyze physical, emotional, social, moral and intellectual development

<u>Meeting (3)</u>	<u>Approaching (2)</u>	<u>Beginning (1)</u>
<ul style="list-style-type: none"> Identify toys and activities that are age appropriate for children Identify the difference between abuse and neglect Does these independently and consistently. 	<ul style="list-style-type: none"> Identify some of the MPIES. Still learning how to identify the difference between abuse and neglect. Meet the standard inconsistently or with teacher assistance 	<ul style="list-style-type: none"> Does not yet identify toys and activities that are age appropriate for children Does not yet identify the difference between abuse and neglect

Advanced FACS

Adv.16.4.5 Demonstrate intermediate skills for production, recycling, fashion and apparel

<u>Meeting (3)</u>	<u>Approaching (2)</u>	<u>Beginning (1)</u>
<ul style="list-style-type: none"> safely use sewing equipment. accurately demonstrate a variety 	<ul style="list-style-type: none"> safely use sewing equipment. accurately demonstrate a variety 	<ul style="list-style-type: none"> Does not yet correctly use sewing equipment Does not yet safely use sewing

<p>of stitching and repairing techniques.</p> <ul style="list-style-type: none"> • Thread the sewing machine correctly • Control the sewing machine safely and steadily • Follow a pattern accurately • Does these independently and consistently. 	<p>of stitching and repairing techniques.</p> <ul style="list-style-type: none"> • identify the names and use of sewing equipment. • Meet the standard inconsistently or with teacher assistance 	<p>equipment.</p> <ul style="list-style-type: none"> • Does not yet demonstrate a variety of stitching and repairing techniques. • Does not yet identify the names and use of sewing equipment.
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Adv. 8.2.7 Demonstrate safe handling and preparation techniques and analyze safe food practices.

Meeting (3)	Approaching (2)	Beginning (1)
<ul style="list-style-type: none"> • Recognize potential sanitation hazards • Recognize instances when proper hand washing is appropriate and follows protocols • Determine if food is prepared to the proper temperature • Prevent cross-contamination • Does these independently and consistently. 	<ul style="list-style-type: none"> • Recognize instances when proper hand washing is appropriate. • Recognize potential sanitation hazards. • Meet the standard inconsistently or with teacher assistance 	<ul style="list-style-type: none"> • Does not yet recognize instances when proper hand washing is appropriate • Does not yet recognize potential sanitation hazards.

Adv. 8.5.1 Demonstrate professional skills in safe handling of knives, tools and equipment

Meeting (3)	Approaching (2)	Beginning (1)
<ul style="list-style-type: none"> • Consistently use a knife and kitchen tools correctly and safely • Cut foods safely and uniformly • Does these independently and 	<ul style="list-style-type: none"> • Appropriately use a knife • Occasionally use kitchen equipment/tools inappropriately 	<ul style="list-style-type: none"> • Does not yet use the kitchen tools/equipment and knives appropriately or safely

consistently.	<ul style="list-style-type: none"> Meet the standard inconsistently or with teacher assistance 	
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Adv. 8.4.7 Evaluate measurement applications in a recipe

<u>Meeting (3)</u>	<u>Approaching (2)</u>	<u>Beginning (1)</u>
<ul style="list-style-type: none"> Read a recipe accurately Follow a recipe to produce a product Demonstrate accurate measurement of specific ingredients Explain how the measurements impact the final product Identify the necessary equipment needed to measure specific ingredients Does these independently and consistently. 	<ul style="list-style-type: none"> Reads a recipe Follows recipes with guidance Measures ingredients Meet the standard inconsistently or with teacher assistance 	<ul style="list-style-type: none"> Does not yet accurately read recipes Does not yet follow recipes Does not yet demonstrate accurate measurement Does not yet explain measurements

Adv. 15.1.2 Analyze expectations and responsibilities of parenting

<u>Meeting (3)</u>	<u>Approaching (2)</u>	<u>Beginning (1)</u>
<ul style="list-style-type: none"> Explain why people decide to have children Describe risks and impact of adolescent parenthood. Explain and describe the family life cycle. Describe responsibilities of a parent. Does these independently and consistently. 	<ul style="list-style-type: none"> Explain some reasons why people decide to have children Describe some risks and impacts of adolescent parenthood. Explain and describe some family life cycles. Describe a few responsibilities of being a parent 	<ul style="list-style-type: none"> Does not yet explain some reasons why people decide to have children Does not yet describe some risks and impacts of adolescent parenthood. Does not yet explain and describe some family life cycles. Does not yet describe a few responsibilities of being a parent

	<ul style="list-style-type: none"> • Meet the standard inconsistently or with teacher assistance 	
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Food Careers

1.2.1 : Analyze potential career choices to determine the knowledge, skills, attitudes, and opportunities associated with each career

<u>Meeting (3)</u>	<u>Approaching (2)</u>	<u>Beginning (1)</u>
<ul style="list-style-type: none"> • Describe several careers related to the food industry • Demonstrate professional skills and positive attitudes in the food lab setting • Describe the requirements for specific jobs in the food industry • Does these independently and consistently. 	<ul style="list-style-type: none"> • Occasionally demonstrate professional skills and appropriate attitudes in the food lab setting • Describe one or two career choices in the food service industry • Recognize some requirements for specific careers in the food industry • Meet the standard inconsistently or with teacher assistance 	<ul style="list-style-type: none"> • Does not yet .describe any jobs related to the food industry • Does not yet demonstrate professional skills or appropriate attitudes when in the food lab setting • Does not yet recognize the requirements, such as education and skill level, for specific careers in the food industry

8.2.7 : Demonstrate safe food handling and preparation techniques that prevent cross contamination from potentially hazardous foods and food groups.

<u>Meeting (3)</u>	<u>Approaching (2)</u>	<u>Beginning (1)</u>
<ul style="list-style-type: none"> • Recognize potential sanitation hazards • Recognize instances when proper hand washing is appropriate • Determine if food is prepared to the proper temperature 	<ul style="list-style-type: none"> • Recognize instances when proper hand washing is appropriate. • Recognize potential sanitation hazards. 	<ul style="list-style-type: none"> • Does not yet wash hands at appropriate times and/or tie hair up • Does not yet properly clean and sanitize work areas that come in contact with food

<ul style="list-style-type: none"> • Prevent cross-contamination • Properly clean and sanitize equipment that comes into contact with food • Does these independently and consistently. 	<ul style="list-style-type: none"> • Meet the standard inconsistently or with teacher assistance 	
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8.5.1: Demonstrate professional skills in safe handling of knives, tools and all equipment

<u>Meeting (3)</u>	<u>Approaching (2)</u>	<u>Beginning (1)</u>
<ul style="list-style-type: none"> • Demonstrate proper handling of all kitchen equipment. • Identify the proper names of all kitchen equipment. • Demonstrate all safety practices during food labs. • Consistently use a knife and kitchen tools correctly and safely • Cut foods safely and uniformly • Does these independently and consistently. 	<ul style="list-style-type: none"> • Demonstrate proper handling of some kitchen equipment. • Identify the proper names of some kitchen equipment. • Demonstrate the majority of safety practices during food labs. • Appropriately use a knife • Occasionally use kitchen equipment/tools inappropriately • Meet the standard inconsistently or with teacher assistance 	<ul style="list-style-type: none"> • Does not yet demonstrate safety practice in the kitchen

8.5.4: Apply the fundamentals of time, temperature, measuring and cooking methods to cooking, cooling, reheating and holding of a variety of foods.

<u>Meeting (3)</u>	<u>Approaching (2)</u>	<u>Beginning (1)</u>
<ul style="list-style-type: none"> • Identify measuring equipment and measure ingredients 	<ul style="list-style-type: none"> • Accurately measure a few ingredients 	<ul style="list-style-type: none"> • Does not yet consistently measure accurately

<ul style="list-style-type: none"> accurately. Describe functions of specific ingredients Adjust recipes to meet needs Cook food to appropriate temp Does these independently and consistently. 	<ul style="list-style-type: none"> Identify some of the measuring equipment Describe what needs to be changed in a recipe Meet the standard inconsistently or with teacher assistance 	<ul style="list-style-type: none"> Does not yet identify measuring tools Does not yet determine the difference between ingredients Does not yet recognize importance of temperature controls when it comes to food
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8.5.12 : Demonstrate professional plating, garnishing, and food presentation techniques.

<u>Meeting (3)</u>	<u>Approaching (2)</u>	<u>Beginning (1)</u>
<ul style="list-style-type: none"> Compare garnishes and describe which foods they would work best for Use appropriate garnishes to create visually appealing dishes Describe which equipment and tools are appropriate for visually appealing dishes Does these independently and consistently. 	<ul style="list-style-type: none"> Use garnishes to create visually appealing dishes Use appropriate tools used for garnishing Meet the standard inconsistently or with teacher assistance 	<ul style="list-style-type: none"> Does not yet produce a visually appealing plate of food Does not yet incorporate garnishes, or is not yet professional with their choices of equipment or garnishing.

<u>Meeting (3)</u>	<u>Approaching (2)</u>	<u>Beginning (1)</u>
<ul style="list-style-type: none"> Does these independently and consistently. 	<ul style="list-style-type: none"> Meet the standard inconsistently or with teacher assistance 	<ul style="list-style-type: none"> Does not yet