

Unit	Essential Questions	Standards & Skills	Common Assessments	Learning Activities	Resources/Technology	Unit Reflection
<p>Name: Color & Design Quarter: 1 Length (Days): 20 days</p>	<p>How can colors be used to convey feelings or moods?</p> <p>What are the three primary colors?</p> <p>What twelve colors make up the color wheel?</p> <p>How are secondary and tertiary colors made from primary colors?</p> <p>What is a shade?</p> <p>What is a tint?</p> <p>Can I identify a neutral color scheme?</p> <p>Can I identify a monochromatic color scheme?</p> <p>Can I identify an analogous color scheme?</p> <p>Can I identify a complimentary color scheme?</p>	<p>FACS National Standards: 11.2.1, 11.2.2, 11.2.3, 16.3.1, 16.3.2, 16.3.3, 16.3.4, 16.3.5, 16.3.6, & 16.3.7</p> <p>Common Core State Standards: RST 9-10.4</p>	<p>Formative: Color Wheel Neutral Design Monochromatic Design Analogous Design Complimentary Design</p> <p>Summative: Color Wheel Neutral Design Monochromatic Design Analogous Design Complimentary Design Test</p>	<p>Students will create a color wheel using only the three primary colors which are red, yellow, and blue.</p> <p>Using one design, copied four times, students will create four basic color schemes – neutral, monochromatic, analogous, and complimentary.</p> <p>Color Vocabulary</p>	<p>Color Wheel PowerPoint</p> <p>Color Schemes PowerPoint</p> <p>Teacher made materials including worksheets, quizzes, PowerPoints, and test.</p>	<p>After completing this unit, students will be able to:</p> <p>Create a color wheel using the three primary colors.</p> <p>Describe and create a neutral design.</p> <p>Describe and create a monochromatic design.</p> <p>Describe and create an analogous design.</p> <p>Describe and create a complimentary design.</p>
<p>Name: Textile Construction Quarter: 1 & 2 Length (Days): 60 days</p>	<p>Can I identify basic sewing equipment and discuss their function.</p>	<p>FACS National Standards: 2.1.4, 16.4.1, 16.4.3, & 16.4.5</p>	<p>Formative: Sewing Practice Worksheets Machine Sampler</p>	<p>Students will use practice worksheets to enable them to master skills by following printed lines in order</p>	<p>Sewing Equipment PowerPoint</p> <p>Pattern Markings PowerPoint</p>	<p>After completing this unit, students will be able to:</p>

	<p>Can I identify sewing machine parts and their function, safety, and maintenance?</p> <p>Can I resolve simple sewing machine malfunctions?</p> <p>Can I Identify the terminology of woven fabrics (lengthwise, crosswise, bias, selvage, straight of grain/lengthwise, and cut/raw edge)?</p> <p>Can I identify pattern markings and give their function?</p> <p>Can I correctly layout the pattern pieces on the fabric?</p> <p>Can I utilize and demonstrate construction techniques at the introductory level?</p>	<p>Common Core State Standards: RST 9-10.4 & 6.NS.1</p>	<p>Reversible Apron (progress)</p> <p>Summative: Reversible Apron</p>	<p>to become adept at controlling the sewing machine.</p> <p>Students will produce a machine sampler of the basic sewing machine stitches.</p> <p>Students will demonstrate the skills needed to produce a reversible apron using basic sewing equipment.</p>	<p>Teacher Modeling and Demonstrations</p> <p>Sewing on Paper Worksheets</p> <p>Teacher made supplements/tests</p>	<p>Identify basic sewing equipment and discuss their function.</p> <p>Use basic sewing equipment correctly.</p> <p>Describe how to operate and care for a sewing machine.</p> <p>Locate the following on woven fabric: lengthwise and crosswise grain,</p> <p>Identify and give the function of pattern markings?</p> <p>Correctly layout pattern pieces on fabric, cut, and mark.</p> <p>Demonstrate the construction techniques necessary to produce a simple sewing project.</p>
<p>Name: Food Safety and Sanitation Quarter: 3 Length (Days): 10 days (used in all cooking labs)</p>	<p>What factors contribute to food borne illness?</p> <p>How can I prevent food borne illness?</p> <p>What safety precautions do I need to follow in the Foods lab?</p>	<p>FACS National Standards: 8.2.1, 8.2.5, 8.2.6, 8.2.7, 9.2.1, 9.2.2, 9.2.3, 9.2.4, 9.2.5, and 9.2.6</p> <p>Common Core State Standards: RST 9-10.4</p>	<p>Formative: Lab work (demonstrate practices and procedures that assure personal health and hygiene) Worksheets</p> <p>Summative:</p>	<p>Hand Washing Activity</p> <p>PowerPoint on Safety and Sanitation</p> <p>Daily work in the labs</p>	<p>Guide to Good Food By: Velda L. Largen & Deborah L. Bence</p> <p>Teacher made materials including worksheets, quizzes, PowerPoints, test, and labs.</p>	<p>After completing this unit, students will be able to: Discuss causes, symptoms, and treatment of common foodborne illnesses.</p> <p>Describe/Demonstrate important standards</p>

			Quiz over Safety and Sanitation			of personal and kitchen cleanliness. Give examples of how following good safety practices can help prevent kitchen accidents.
Name: Measurement Equivalents Quarters: 3 and 4 Length (Days): 10 days (used in all cooking labs)	How do I correctly measure the ingredients in a recipe? How do I convert standard measurements? What is the correct use of liquid and dry measuring utensils?	FACS National Standards: 8.3.1, 8.3.2, 8.3.3, 8.3.5, 8.3.6 8.5.1, 8.5.3, and 8.5.4 Common Core State Standards: 6.NS.1	Formative: Worksheets Lab work Summative: Quizzes Lab Work Test	Measurement Worksheets Measurement BINGO Lab work with measurements	Teacher made materials including worksheets, packets, quizzes, and test.	After completing this unit, students will be able to: Correctly measure the ingredient specified in a recipe. Convert standard measurements. Use liquid and dry measuring utensils correctly.
Name: Quick Breads Quarter: 3 Length (Days): 15 days	What are the different types of breads? What is the definition of a quick bread? What types of breads are classified as quick breads? What principles are important in making quick breads What is the function of the ingredients used in making quick breads?	FACS National Standards: 8.5.1, 8.5.2, 8.5.3, 8.5.4, and 8.5.10 Common Core State Standards: RST 9-10.4 & 6.NS.1	Formative: Worksheets Labs Summative: Labs Quiz Test	Quick Breads PowerPoint Quick Breads Worksheets Quick Breads Word Find and Crossword Puzzle Quick Breads BINGO Quick Breads Quiz Lab Demonstrations Labs: -Banana Muffins -Biscuits -Pancakes -Elephant Ears	Guide to Good Food By: Velda L. Largent & Deborah L. Bence Teacher made materials including worksheets, quizzes, PowerPoints, test, and labs.	After completing this unit, students will be able to: Describe the difference between yeast breads and quick breads. Distinguish between yeast breads and quick breads. Classify the different types of quick breads. Identify the functions of ingredients used in quick breads.

	What convenience items are available for making quick breads?					Identify the principles of making quick breads. Prepare a variety of quick breads.
Name: Table Setting and Table Etiquette Quarter: 3 and 4 Length (Days): 4 days (used throughout the cooking unit)	What are the guidelines for proper table setting? What are the guidelines for proper table etiquette?	FACS National Standard: 8.2 Common Core State Standards: RST 9-10.4	Formative: Worksheets Labs Summative: Labs Quiz Test	Table Setting and Table Etiquette PowerPoint Table Setting and Table Etiquette Worksheets Table Setting and Table Etiquette BINGO Table Setting and Table Etiquette Quiz Table Setting Demonstration and Practice Labs: -Pancake Lab -Creamed Chicken -Omelet Labs -Egg Casserole/Hash Brown Casserole Lab	Guide to Good Food By: Velda L. Largen & Deborah L. Bence Teacher made materials including worksheets, quizzes, PowerPoints, test, and labs.	After completing this unit, students will be able to: Discuss the guidelines for proper table setting. Discuss the guidelines for proper table etiquette. Correctly set the table for a variety of menus.
Name: Cooking with Dairy Quarter: 3 and 4 Length (Days): 20 days	What nutrients are found in dairy products? What is the value of dairy products in the diet? What dairy products are available?	FACS National Standards: 8.5.1, 8.5.2, 8.5.3, 8.5.4, and 8.5.10 Common Core State Standards: RST 9-10.4 & 6.NS.1	Formative: Worksheets Labs Summative: Labs Quiz Test	Cooking with Milk PowerPoint Cooking with Cheese PowerPoint Dairy Worksheets Dairy Word Find and Crossword Puzzle Dairy BINGO	Guide to Good Food By: Velda L. Largen & Deborah L. Bence Teacher made materials including worksheets, quizzes, PowerPoints, test, and labs. Variety of different types of milk for tasting.	After completing this unit, students will be able to: Identify the nutrients found in dairy products. Discuss the importance of dairy products in the diet.

	<p>How do you select and store dairy products?</p> <p>How are dairy products used in cooking?</p> <p>What principles are involved in preparing dairy products?</p> <p>What is the definition of terms commonly associated with dairy products?</p>			<p>Dairy Quiz</p> <p>Milk Taste Testing</p> <p>Cheese Taste Testing</p> <p>Lab Demonstrations</p> <p>Labs: -Smoothies -Creamed Chicken -Pudding -Nacho Cheese Sauce</p>	<p>Variety of cheeses for tasting.</p>	<p>Describe the different types of dairy products available.</p> <p>Describe how to safely store dairy products.</p> <p>Discuss the principles of the preparation of foods containing dairy products.</p> <p>Define terms associated with dairy products.</p> <p>Prepare a variety of recipes containing dairy products.</p>
<p>Name: Cooking with Eggs Quarter: 4 Length (Days): 12 days</p>	<p>What nutrients are found in eggs?</p> <p>What is the value of eggs in the diet?</p> <p>What should you consider when selecting and storing eggs?</p> <p>How are eggs graded?</p> <p>What are the different methods of preparing eggs?</p> <p>What principles are involved in preparing eggs?</p> <p>What is the definition of terms commonly</p>	<p>FACS National Standards: 8.5.1, 8.5.2, 8.5.3, 8.5.4, and 8.5.10</p> <p>Common Core State Standards: RST 9-10.4 & 6.NS.1</p>	<p>Formative: Worksheets Labs</p> <p>Summative: Labs Quiz Test</p>	<p>Eggs PowerPoint</p> <p>Methods of Cooking Eggs Videos</p> <p>Eggs Worksheets</p> <p>Eggs Word Find and Crossword Puzzle</p> <p>Eggs BINGO</p> <p>Eggs Quiz</p> <p>Lab Demonstrations</p> <p>Labs: -Five Methods of Cooking Eggs -Omelets -Egg Casserole and Hash Brown Casserole</p>	<p>Guide to Good Food By: Velda L. Largent & Deborah L. Bence</p> <p>Teacher made materials including worksheets, quizzes, PowerPoints, test, and labs.</p>	<p>After completing this unit, students will be able to: Identify the nutrients found in eggs.</p> <p>Discuss the importance of eggs in the diet.</p> <p>Describe the selection and storage of eggs.</p> <p>Discuss the principles involved in the preparation of eggs.</p> <p>Define terms associated with the selection and preparation of eggs.</p> <p>Prepare eggs using a variety of methods.</p>

	associated with eggs?					
Name: Fruits & Vegetables Quarter: 4 Length (Days): 20 days	<p>What nutrients are found in fruits and vegetables?</p> <p>What is the value of fruits and vegetables in the diet?</p> <p>How are fruits and vegetables classified?</p> <p>What should you consider when selecting and storing fruits and vegetables?</p> <p>What is the availability of fruits and vegetables locally?</p> <p>What are the different methods of preparing fruits and vegetables?</p> <p>What principles are involved in the preparation of fruits and vegetables?</p>	<p>FACS National Standards: 8.5.1, 8.5.2, 8.5.3, 8.5.4, and 8.5.10</p> <p>Common Core State Standards: RST 9-10.4 & 6.NS.1</p>	<p>Formative: Worksheets Labs</p> <p>Summative: Labs Quiz Test</p>	<p>Fruits PowerPoint</p> <p>Vegetable PowerPoint</p> <p>Banana PowerPoint</p> <p>Individual Fruit Presentations</p> <p>Fruits and Vegetables Worksheets</p> <p>Fruit Presentation Guideline</p> <p>Fruit Presentation Notes Sheet</p> <p>Fruits and Vegetables Crossword Puzzle</p> <p>Fruits and Vegetables BINGO</p> <p>Fruits and Vegetables Quiz</p> <p>Lab Demonstrations</p> <p>Labs: -Apple Sauce -Apple Crisp -Cherry Cobbler -Fruit Pizza -Veggies and Dip -Vegetable Pizza -Taco Topped Baked Potato</p>	<p>Guide to Good Food By: Velda L. Largen & Deborah L. Bence</p> <p>Teacher made materials including worksheets, quizzes, PowerPoints, test, and labs.</p> <p>Internet-Individual fruit research</p> <p>Individual Fruit Presentations</p>	<p>After completing this unit, students will be able to:</p> <p>Identify the nutrients found in fruits and vegetables.</p> <p>Discuss the importance of fruits and vegetables in the diet.</p> <p>Describe the selection and storage of fruits and vegetables.</p> <p>Discuss the principles involved in the preparation of fruits and vegetables.</p> <p>Classify fruits and vegetables correctly.</p> <p>Discuss the availability of fruits and vegetables locally.</p> <p>Prepare a variety of recipes using a fruits and vegetables.</p>
Name: Cookies Quarter: 4 Length (Days): 8 days	How did cookies originate?	FACS National Standards: 8.5.1,	Formative: Worksheets Labs	<p>Cookies PowerPoint</p> <p>Cookies Worksheets</p>	Guide to Good Food By: Velda L. Largen & Deborah L. Bence	After completing this unit, students will be able to:

	<p>What are the different classifications of cookies?</p> <p>What principles are involved in the preparation of cookies?</p> <p>What is the function of the different ingredients used in the preparation of cookies?</p> <p>What should you consider when cookies?</p>	<p>8.5.2, 8.5.3, 8.5.4, and 8.5.10</p> <p>Common Core State Standards: RST 9-10.4 & 6.NS.1</p>	<p>Summative: Labs Quiz Test</p>	<p>Cookies Crossword Puzzle</p> <p>Cookies BINGO</p> <p>Cookies Quiz</p> <p>Lab Demonstrations</p> <p>Labs: -Bar Cookie -Drop Cookie -Molded Cookie -Pressed Cookie -Rolled Cookie</p>	<p>Teacher made materials including worksheets, quizzes, PowerPoints, test, and labs.</p> <p>Internet-Cookie Recipes</p>	<p>Discuss the origin of cookies.</p> <p>Correctly classify cookies by looking at the recipe.</p> <p>Discuss the principles involved in the preparation of cookies.</p> <p>Discuss the function of the different ingredients used the preparation of cookies.</p> <p>Discuss the proper storage of cookies.</p> <p>Prepare a variety of cookie recipes.</p>
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