

## Wallenpaupack Area School District

### Wallenpaupack Area Middle School

#### Course Title: Family Consumer Science 8<sup>th</sup> Grade

Length of Course: 22 ½ days

---

#### District Policies:

##### **Academic Integrity:**

Academic integrity is essential to the success of an educational community. Students are responsible for learning and upholding professional standards of research, writing, assessment, and ethics in their areas of study. Written or other work which students submit must be the product of their own efforts and must be consistent with appropriate standards of professional ethics. Academic dishonesty, which includes cheating, plagiarism, multiple submissions and other forms of dishonest or unethical behavior, is prohibited.

##### **Assessment:**

The goal of grading is to report student progress and achievement to the parents to strengthen the home-school connection. The grade should accurately reflect the student's performance in mastering the PA Standards and the WASD curriculum.

##### **Attendance:**

Regular school attendance is vitally important to academic success. Not only does attendance reinforce and enrich the learning process; it also establishes patterns and attitudes that will carry forward into adult work habits. Regular, consistent attendance is a prerequisite to successful school life. Children should be absent only in cases of illness or emergency.

##### **Special Education:**

Our commitment to each student is to ensure a free appropriate public education which begins with the general education setting, with the use of Supplementary Aids and Services. Inclusive education describes the successful education of all students with the appropriate supports and services to participate in and benefit from the general classroom settings and other educational environments.

#### Course Description:

The 8<sup>th</sup> Grade Family & Consumer Science course develops students' knowledge of food and kitchen safety and the physical science of cooking.

**Pennsylvania State Standards:** All WAMS courses are aligned to the PA State Standards and Common Core Standards, where applicable.

#### Course Objectives:

##### **Student will demonstrate the ability to:**

1. Students will be able to analyze the application of physical and chemical changes that occur in food during preparation.
2. Students will be able to implement and utilize food preparation principles.
3. Students will be able to determine the effectiveness of the use of meal management principles (e.g., time management, budgetary considerations, sensory appeal, balanced nutrition, safety, sanitation).

#### Student Responsibilities:

**Attendance expectations:** Attendance is essential to reaching your full potential in understanding Family and Consumer Science concepts.

**Homework expectations:** Assigned homework is expected to be completed to reinforce skills and concepts taught.

**Make-up work:** Labs cannot be made up. A student will be exempt (excused) from no more than 3 labs. If a student misses more than 3 labs the student will need to complete an out of class assignment.

**Late work:** Teacher discretion

**Assessment:**

*Grading components:*

<b>Sensational Senses Lab</b>	<b>10%</b>
<b>Pasta Time Lab</b>	<b>15%</b>
<b>Breakfast Experience Lab</b>	<b>15%</b>
<b>Low Fat Baking Lab</b>	<b>15%</b>
<b>Cookie Crust Colors Lab</b>	<b>15%</b>
<b>Studying Gelatinization Lab</b>	<b>10%</b>
<b>Cake Decorating Lab</b>	<b>10%</b>
<b>Fruit Leather Lab</b>	<b>10%</b>

**Content Pacing Guide:** The following pacing guide is a general guideline and the instructional content/timeframe may vary.

<b>Topic</b>	<b>Major Assignments</b>	<b>Estimated Timeframe (Classes)</b>
<b>Introduction to Kitchen</b>	Food Lab	1 Class
<b>Sensational Senses</b>	Food Lab	2 Classes
<b>Pasta Time</b>	Food Lab	2 Classes
<b>Breakfast Experience</b>	Food Lab	2 Classes
<b>Low Fat Baking</b>	Food Lab	3 Classes
<b>Cookie Crust Colors</b>	Food Lab	3 Classes
<b>Studying Gelatinization</b>	Food Lab	2 Classes
<b>Cake Decorating</b>	Food Lab	3 Classes
<b>Fruit Leather</b>	Food Lab	2 Classes
<b>Food Groups &amp; Menu Planning</b>	Work sheets and computer lab	2 ½ Classes