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**Family and Consumer Sciences**

 Syllabus 2024-2025

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**COURSE DESCRIPTION**:

Family and Consumer Sciences is a one-credit course that serves as the foundation course for the Human Services cluster. Course content provides opportunities for students to explore the core content included in the Family Studies and Consumer Sciences; Early Childhood Development and Services; Fashion; Interior Design; Food, Wellness, and Dietetics; and Consumer Sciences pathways. Major topics are marriage and family life, parenting and caregiving, consumer services, apparel, housing, food and nutrition, and technology.

**Career and technical student organizations** are integral, co-curricular components in career and technical education courses. These organizations serve as a means to enhance classroom instruction while helping students develop leadership abilities, expand workplace-readiness skills, and broaden opportunities for personal/professional growth.

**COURSE OUTLINE**:

**Foundations**

1. Apply mathematical, reading, writing, critical and creative thinking, decision-making, and problem-solving skills to effectively perform the work of the family and provide services to consumers.

2. Explain the impact of goal setting and teamwork on personal, family, work, and community life. • Recognizing the importance of FCCLA programs

3. Describe qualities of healthy relationships, etc.. effective communication skills, conflict resolution techniques, and refusal skills.

**Marriage and Family**

4. Describe stages of the family life cycle and issues that influence family life at each stage. • Explaining the significance of the dating and engagement period

5. Interpret customs, traditions, and legislation that affect marriage and family life.

6. Evaluate the impact of demands in the home, workplace, and community on marriage and family life.

**Parenting and Caregiving**

7. Determine characteristics of a quality caregiver.

8. Evaluate the impact of parenting roles on the well-being of the child and family. • Determining physical, mental, emotional, and social needs of children

9. Describe consumer issues related to meeting needs and wants of individuals and families. • Examples: budgeting, establishing credit, purchasing insurance, investing and saving, reporting taxes

10. Interpret rights and responsibilities of consumers. • Proposing alternative solutions for filing a consumer complaint • Comparing advertising techniques used to influence consumers

**Apparel**

11. Determine elements and principles of design used in selecting apparel and accessories.

12. Compare methods for the care and storage of apparel and accessories.

13. Demonstrate basic sewing techniques. • Utilizing sewing equipment in a safe and correct manner

**Housing**

14. Evaluate housing options, living space, and storage space to meet individual and family housing needs across the life span.

15. Demonstrate the selection and placement of furniture, accessories, and equipment using elements and principles of design in the home to meet individual and family needs.

**Food and Nutrition**

16. Compare the nutritive value and cost of restaurant meals to home-cooked meals.

17. Demonstrate food preparation using safe and correct use of equipment and sanitation practices. • Identifying a variety of table settings and appropriate etiquette for various occasions

18. Demonstrate skill in planning, preparing, serving, and storing food.

**Technology and Careers**

19. Evaluate the impact of technology on the family. • Determining the impact of technology on services provided to consumers

20. Determine factors to be considered in the development of an effective career plan. • Describing procedures for obtaining employment in careers related to family and consumer sciences and human service

**CLASSROOM MATERIALS:**

* **Paper** and **pencils/pens**
* **Binder or folder** to keep up with assignments
* **Course fees - $55 total (Due by Sept 6th)**
	+ $35 Class/Lab fees (required BEFORE being permitted to participate in food labs, field trips, large projects, FCCLA, etc…)
	+ $20 FCCLA (Family, Career, and Community Leaders of America), this courses CTSO (Career Tech Student Organization)
	+ Cash, Checks (ACTC, not PHS), or GoFan ( <https://gofan.co/event/1572577?schoolId=AL98187_2> ) are accepted
* **Period Responsibilities: (Due by Sept 6th)**

1st/2nd - 1 bag hot glue sticks & pack of mechanical pencils 6th – Pack of copy paper & bottle of Lysol wipes

3rd/4th - 3pk paper towels & 7th – Pack of paper plates/bowls &

 1 package stainless steel wipes 1 box plastic forks/spoons

**Grading:** Minor Grades **35%** Daily work, class assignments, employability grade

Major Grades **65%** Tests, projects, kitchen labs

**Grading Scale:** 0-59 F 60-69 D 70-79 C 80-89 B 90-100 A



**Available Industry Credentials:** ServSafe Food Handler Certificate

**Instructional Methods:** PowerPoint presentations, cooperative group activities, class discussions, demonstrations, note-taking, role-playing, online coursework, pictures and videos, others as needed.

**Assessment Procedures:** Daily assignments (bell ringers/Workplace Simulator job), tests and quizzes, performance assessments, laboratory work, project reports, assignment completion, class discussion/participation, and project presentations are used in assessing student learning and progress throughout the course. Work not turned in or attempted will receive a zero for the assignment. Students who have an excused absence will have 3 days to make up work.

**Schoology:** This is not a computer based course, however Schoology will be a primary component for classroom instruction. Sign in and join this course using the following code: \_\_\_\_\_\_\_\_\_\_\_\_\_\_. You will use Schoology to see daily assignments, upcoming projects (descriptions and due dates), and what work you missed while absent. ***It is your responsibility to find out what you missed when absent and complete/submit within 3 days*** ***IF you had an excused absence. If unexcused, work will not be counted!***

**Class Rules & Expectations:** Students will adhere to the guidelines of student conduct set forth in the handbook.

**Expectations Consequences** **(Class A offenses)**

1. Be Respectful 1. Student/Teacher conference

2. Be Responsible 2. Parent contact

3. Be Resourceful 3. Parent/Teacher/Administration

 meeting on campus

 4. Office referral

\*A severely disruptive student (Class B offences or beyond) will be sent directly to administration.

**Tardiness and Transitioning out of the room:** You are expected to be in the classroom in your seat BEFORE the bell rings. Tardiness is not tolerated, and you must bring a written excuse or pass if late. After 3 tardies have been accumulated, an office referral will be issued. Gather belongings and clean area 5 minutes before dismissal in order to be ready to go. Tardy passes will not be written to next classes due to dawdling.



**Cleanliness/Organization:** Each person will be assigned a Workplace Simulator job on a rotational schedule that will need to be completed regularly to earn credit. These jobs typically fall under the cleaning/organizing/daily procedures category. Clean up after yourselves and this goes a lot easier.

Once we begin food labs, each kitchen group will be responsible for making sure their assigned kitchen area is cleaned/disinfected and left ready to use for the next lab. If this does not get done **every time**, students will have lab privileges revoked until further notice.



**Personal Devices:** Cell phone, headphones, camera, and/or iPod usage is **not** allowed in the classroom **unless** specified by the teacher. If your device addictions become apparent and problematic, then parent contact will be made. If this does not resolve the issue, administration will be notified. Depending on usage, cell phones can fall under Class A, Class B, or even further offences.

**Academic Dishonesty:** Cheating is unacceptable, and any student caught cheating will receive a grade of a zero. Cheating includes exchanging papers/files with another student, the use of unauthorized notes, books, or cell phones, copying work from another student, or talking/communicating during times when graded work is given.

**Culminating Product**: Some projects we plan to complete throughout this semester are as follows: Pregnancy Simulator, RealCare Baby, Food Labs, Dream Bedroom CAD, and the Budget Life Project (if time allows).

**Equal Education Opportunity Statement:**

The Autauga County Technology Center does not discriminate on the basis of race, color, national origin, sex, disability, or age in its programs and activities and provides equal access to the Boy Scouts and other designated youth groups.

**Laptop Guidelines:**

1. DO NOT visit any unnecessary websites – work only on assigned projects.
2. DO NOT download ANYTHING without permission to do so!!
3. DO NOT change ANY settings such as screen savers, wallpaper, or cursors.
4. You will be assigned a specific laptop number and will be expected to use that particular laptop each time you need to use one. If for whatever reason that one is unavailable, ask me which one you may use instead.
5. The laptop cart is organized by numbers and colors. Please pay attention to this when putting your laptop away at the end of class. Put it in the correct slot, turned the correct direction, and PLUG IT UP.
6. If you fail to follow these guidelines, or do not get your Internet Usage form turned in, you will complete assignments without technology (research in books and magazines; draw pictures by hand; etc…) unless you provide your own laptop/Chromebook/etc…
7. Depending on class size and how many students have their own school issued Chromebooks, you may have to share or take turns with the computers/laptops.

**Safety Guidelines**

1. No visitors will be allowed in the classroom unless they have clearance from the ACTC front office. This will be enforced for other students, parents, as well as faculty from PHS. ***EVERYONE*** must go by the office first.
2. Students are to remain in the classroom unless issued a pass by the teacher/sub.
3. Fire Drills: Students will exit the classroom quickly and in an orderly fashion. We will exit through the classroom door and head straight across the parking lot between buildings C and D. Students MUST stay with the instructor at all times and gather together. This is NOT a time to visit with students/teachers from other rooms!
4. Tornado/Severe Weather: Students will follow instructor and sit against the wall in the dining room. Students must sit in the severe weather position and listen carefully for instructions. Books are not necessary during drills, but it is important to know where the books are in case of a real threat in order to protect head/neck.
5. Intruder Alert: Whether during a drill, or in a real situation, we will go to the kitchen/dining area, sit on the floor, and stay QUIET until the all-clear is announced.
6. Project Work: Students may be using scissors, other cutting tools, heating elements, chemicals, hot glue, etc. to complete projects. Students are expected to use extreme care in handling the equipment and to adhere to all guidelines demonstrated by the instructor. Students are NOT allowed to use equipment without permission from the instructor. Students are not allowed to be in the kitchen doing projects without teacher supervision.

**Bonus Point Items:**

Students are permitted to bring in donation items that will allot them a designated number of bonus points to be added to one project grade each semester. No more than 50 bonus points will be permitted per semester. See the chart below for a list of supplies and points for each.

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| **Points** | **Classroom Supplies** |
| 5 points | Package of #2 pencils, Package of loose-leaf paper, Box of staples, Box of paper clips, Bag of rubber bands, Roll paper towels, Package of paper plates/plastic bowls/plastic silverware/aluminum foil/saran wrap/Zip-lock bags/etc, box of Band-Aids, bottle of Lysol, etc |
| 10 points | Pack of copy paper, Bag of hot glue sticks, Package of colored cardstock, Box of trash bags (13 gallon or 30 gallon), Stainless steel wipes, Clorox wipes, Pack of Expo markers, Pack of sharpies, etc |
| 15 points | 12 pack sodas, Case of waters, Bag of individually wrapped candies/snack cakes, Box of pop-ice popsicles, Box of microwave popcorn, Bag of frozen food item (fries, chicken strips, sausage, mixed veggies, etc), Box of variety chips/snacks, etc |
| 20 points | Package of laminating sheets, Box of vinyl sheets (for Cricut machine), etc |

**ESSENTIAL QUESTIONS**:

1. What skills are needed to effectively perform the work of the family and provide services to consumers?
2. What positive impact can be the result of goal setting and teamwork?
3. What are the qualities of a healthy relationship?
4. What techniques can an individual use to resolve conflict?
5. What are the characteristics of a strong and healthy family?
6. What challenges do families face in today's society?
7. What characteristics should be considered when choosing a spouse?
8. What issues influence the family life cycle at each stage?
9. What current issues are affecting marriage and family life?
10. How do demands outside the family affect marriage and family life?
11. What are the characteristics of a quality caregiver?
12. What are the specific needs of children?
13. What impact do parents have on the growth and development of their children?
14. What consumer skills should an individual acquire to function in today's society?
15. How can credit be used responsibly?
16. What types of insurance do individuals and families need to protect them against crises?
17. Why is it important for individuals and families to invest for their future?
18. What consumer services are provided by a bank?
19. How are federal income tax forms completed and filed?
20. How should a consumer properly file a consumer complaint?
21. How does advertising affect impact consumer behavior?
22. What factors affect the selection of apparel and accessories?
23. How are the elements of art and the principles of design used in creating apparel?
24. How do you properly care and store apparel and accessories?
25. What basic sewing techniques are needed to create, maintain, or expand a wardrobe?
26. What housing options are available to meet the needs of consumers across the life span?
27. What factors influence the consumer's selection of housing?
28. What factors determine the selection of furniture, accessories, and equipment for the home?
29. How are the elements of art and principles of design used to place furniture, accessories, and equipment in the home?
30. Why is it important for individuals and families to eat nutritious meals and snacks?
31. How does eating out compare to eating at home?
32. Why is it important to use proper etiquette?
33. Why is proper sanitation important when preparing and storing food?
34. Why is meal planning an important task in food preparation?
35. How do individuals and consumers shop wisely for food?
36. What are the basic principles of food cookery?
37. How is food served in a safe and sanitary manner?
38. How does technology affect the family?
39. How do you develop a career plan?