

STANDARD	OBJECTIVES (What it looks like in the classroom) The learner will í	# OF DAYS NEEDED FOR MASTERY	ASSESSMENT TYPE (performance, project, written test)	RESOURCES (Materials, web sites, auto-visual, print)	LEARNING ACTIVITIES
6.1 Analyze the impact of family as a system on individuals and society.	6.1.1 Examine the family as the basic unit of society. 6.1.2 Determine the role of family in transmitting societal expectations. 6.1.4 Examine the role of family in teaching culture and traditions across the life span. 6.1.5 Examine the role of family in developing independence, interdependence, and commitment of family members.			Discovering Life Skills text Values for Life workbook	Ch. 1 Terms of Success Ch. 1 Key terms Ch. 1 Test A Look Ahead What Do They Say Lights Camera Action òI Canò Inventory You Are One of a Kind Ch. 2 Family Ties Ch. 2 Getting Along Ch. 2 Review Ch. 2 Test Family Tie Artwork Family Accrostix

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16.2 Evaluate fibers and textiles materials 16.3 Demonstrate apparel and textiles design skills 16.4 Demonstrate skills needed to produce, alter, or repair textile products and apparel 5.6 Demonstrate appropriate laundering processes Form developed by ESU #6	16.2.2 Determine performance characteristics of fiber and textiles 16.2.5 Select appropriate products for care of textile products. 16.3.1 Examine the ways in which fabric, texture, and pattern can affect visual appearance 16.3.2 Apply basic and complex color schemes and color theory to develop and enhance visual effects 16.4.3 Use appropriate materials for cleaning, pressing, and finishing textile products 5.6.1 Examine the functions of machines and equipment used in laundry operation 5.6.2 Demonstrate laundry procedures			Discovering Life Skills Text Wardrobe Wise Fashion Frenzy Clothing Care Laundry Blues	Ch. 15 Color Connections Ch. 15 Planning Your Wardrobe Ch. 15 Terms Ch. 15 Review questions Ch. 15 Word Search Ch. 16 Chapter Questions Ch. 16 Know Your Fabrics Ch. 16 Wise Clothes Shopping 15/16 Exam Fashion Frenzy quiz Clothing Care quiz Laundry Blues quiz Home Laundry Project Guide for Sorting Clothes Stain Removal Guide Stain Removal Lab

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<p>8.2 Demonstrate food safety and sanitation procedures.</p> <p>9.3 Evaluate nutrient principles, food plans, preparation techniques, and specialized dietary plans.</p> <p>14.1 Analyze factors that influence nutrition and wellness practices across the life span.</p> <p>14.2 Evaluate the nutritional needs of individuals and families in relation to health and wellness across the life span.</p> <p>14.3 Demonstrate ability to acquire, handle, and use foods to meet nutrition and wellness needs of individuals and families across the life span.</p> <p>14.4 Evaluate factors that affect food safety, from production through consumption.</p> <p>Form developed by ESU #6</p>	<p>8.2.8 Classify current types of cleaning materials and sanitizers</p> <p>9.2.5 Practice good personal hygiene/health procedures</p> <p>9.3.1 Determine the nutrient requirements across the life span addressing the diversity of people, culture, and religions</p> <p>9.3.6 Critique the selection of foods to promote a healthy lifestyle.</p> <p>14.1.1 Examine physical, emotional, social, psychological, and spiritual components of individual and family wellness</p> <p>14.2.1 Assess the effect of nutrients on health, appearance, and peak performance</p> <p>14.2.3 Assess the impact of food and diet fads, food addictions, and eating disorders on wellness</p> <p>14.2.4 Appraise sources of food and nutrition info, including food labels, related to health and wellness</p> <p>14.3.1 Apply various dietary guidelines in planning to meet nutrition and wellness needs</p> <p>14.3.3 Demonstrate ability to select, store, prepare and serve nutrition and aesthetically pleasing foods</p> <p>14.4.1 Determine conditions and practices that promote safe food handling.</p>			<p>Discovering Life Skills Text</p> <p>Microwave Basics</p> <p>Zap it DVD</p> <p>Breakfast Eggstravaganza DVD</p> <p>Best Breakfast video</p> <p>Portion Size Me 1 & 2</p> <p>Exercise Your Options workbook</p> <p>Your Nutrition Style DVD</p> <p>Cooking Basics Series DVD</p> <p>Eat Right DVD</p> <p>Eat to Win DVD</p> <p>Nutrition for Active Fitness</p> <p>Why Food Matters</p>	<p>Microwave Mysteries</p> <p>Caramel Popcorn Lab</p> <p>Ch. 25 Review/Key Terms</p> <p>Ch. 25 Test</p> <p>Ch. 20 Review/Key Terms</p> <p>Ch. 20 What's in it for me</p> <p>Ch. 20 Nutr Knowledge</p> <p>Ch. 20 Test</p> <p>Omelet Lab</p> <p>Healthy Breakfast Lab</p> <p>Healthy snack lab</p> <p>Exercise Your Options</p>

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