FACS College & Career Awareness Lessons Updates 2016 Handout

Family & Human Services & Early Childhood Education

Lesson Title	Description	Attachments/ Handouts
Soft Skills to Pay the Bills	Students will understand and practice six basic soft skills necessary for success in any career. Students will complete experiences practicing each soft skill and discuss why that is an important skill to develop for their future. *UPDATE- Powerpoint with movie clips, new networking activity	 FACS Soft Skills Resources Handout Networking Scorecard Soft Skills Round Robin Instructions Soft Skills to Pay the Bills PPT Updated FACS Soft Skills Lesson Plan
Resolving Family Feuds	Students will understand and practice appropriate problem solving techniques dealing with family issues. *UPDATE- New attention activity (The Candy Game) for communication	 Updated Resolving Conflict Lesson Plan
Quality Child Care	Students will explore and evaluate what makes a quality child care facility relating to an employee/worker, learning centers, and environment. *UPDATE- Books and video clips added for attention activities. Better flow to the lesson. Illustration and presentation activity encouraged for students to participate in.	 Child Care Facilities PPT Concept Map Station Signs Updated Quality Child Care Facilities Lesson Plan
Developmentally Appropriate Practices (DAP)	Students will understand age appropriate practices focusing on learning and growth in early childhood education. *UPDATE- Added Kid Snippet: Math Class for attention activity. Clarity on the ABC Day Care Center worksheet.	 Updated DAP Lesson Plan ABC Day Care Center Plan Worksheet Child Development PPT Learning Center Ideas Making Gel Sensory Bags Making Rainbow Pasta Art Preschool Parent Letter Silly Bird Puppets Vanishing Breakfast Rolls
Early Childhood Education Application of DAP	Students will demonstrate understanding of appropriate learning environments as they participate in an early childhood educational experience. *UPDATE- Teacher's choice to conduct a real preschool or conduct a simulated preschool with the students. Several more ideas/activities added for simulated preschool day.	*included above

Textile Design, Fabrication & Entrepreneurship

Lesson Title	Description	Attachments/ Handouts
Be Your Own Boss	Students will investigate possible entrepreneurship opportunities in clothing and textile fabrication and manufacturing. Using technical reading skills, students will apply basic construction methods to manufacture a finished product. Technical Reading *UPDATE- For resources were updated: The chill tie rubric, Parts of the sewing machine study guide, Decorative pillow rubric, and the Pencil roll rubric. The double copy titled "Clothing project" was deleted from the USOE website.	 FACS Be Your Own Boss PPT FACS Be Your Own Boss Resources Be Your Own Boss Pillow Design Project Decorative Pillow Grading Rubric Drawstring Bag Grading Rubric Fat Quarter Drawstring Bag Instructions Parts of a Sewing Machine Diagram Pencil Roll Up Pouch Instructions Pencil Roll Up Pouch Grading Rubric Stitching Practice Worksheet Be Your Own Boss Updated Lesson Plan
Clothes on the Grow	Students will understand characteristics of natural and synthetic fibers and how chemistry makes certain fiber properties possible. Students will participate in a fiber identification experience. *UPDATE-Powerpoint included, better instructions on the fiber burning activity	 Clothes on the Grow handout Clothes on the Grow PPT Updated Clothes on the Grow Lesson Plan

Food Science, Nutrition & Culinary Arts

Lesson Title	Description	Attachments/ Handouts
What's on MyPlate?	Students will learn about/ review MyPlate as well as discuss and learn how to visualize correct serving sizes based on common everyday items. Students will have a learning experience putting a balanced meal together. Math in FACS *UPDATE- Lesson plan was updated and more food examples were added to the appendix. The lesson was meant to be flexible due to class size and time constraints.	 FACS MyPlate Resources My Plate 2 MyPlate Resources PPT Food examples appendix Updated What's on MyPlate? Lesson Plan

The Proposed New Food Label	Students will learn about the new food label, what information it contains, and how to apply it to their life and health. Students will complete a learning experience comparing different food labels to determine which food product is the healthier choice. Technical Reading *UPDATE- Lesson plan was updated as well as the PowerPoint with the most current information available in February 2016 when created.	 Proposed New Food Label FACS Myplate resource student point card Proposed New Food Label PPT Proposed New Food Label Resource Compare Sheets Updated Proposed New Food Label Lesson Plan
When Food Fights Back	Students will understand, evaluate, and demonstrate proper food safety and sanitation practices in food preparation environments. *UPDATE-Powerpoint added for clarity, better instructions for attention activity	 Updated When Food Fights Back Lesson Plan When Food Fights Back PPT
Cooking Terms & Measuring with LAB	Students will identify and learn common cooking terms found in recipes, and how they play a role in the chemistry of the finished food product. Students will also learn how to adjust recipes based on the desired yield. Students will demonstrate basic understanding through a food lab. Math in FACS *UPDATE- Added time for lab rules, safety and procedure instruction. Various activity options added, but not required - Kahoot Cooking Terms Game, Cooking Terms Bingo. More time on measuring allowed. Measuring activities include cooking lab, Chef Solus Meal Games (online game) and/or measuring relay race. Incorporated the hand washing lesson plan from the Health Curriculum. Several choices to cooking labs that encourages students to practice yield calculation, measuring and cooking.	 Chocolate Chip Cookies Colorful & Edible Play Dough Cooking Terms Bingo calling cards Cooking Terms Bingo Student Cards Cooking Terms PPT Correct Measurements Worksheet Teacher Key Correct Measurements Worksheet Equivalents Good Ol Cookin Recipes Muddy Buddies Recipe MyPlate Pizza Calculations Yield Original MyPlate Pizza Calculation Updated MyPlate Pizza Recipe No Bake Cookies Recipe Orange Julius Calculating Yield Orange Julius Recipe Recipes & Measurements PPT

		 Recipes & Measuring Worksheet Key Recipes & Measuring Worksheet Student Lab Sheet Updated Cooking Terms & Measuring Lesson Plan
It Looks Good Enough to Eat! with LAB	Students will explore careers in food service and culinary arts by identifying what is involved in a well plated product. Students will apply their learning by competing in a challenge that demonstrates their knowledge of food presentation skills. *UPDATE- More food stylist video clips included. Option for plating technique instruction. Kid Snippet video clips for attention activities. Easy recipes that will fit in the time allowed. More time for styling and judging if wanted.	 Food Styling Ideas PPT Basic Crepes Recipe Basic French Toast Recipe Food Presentation Evaluation Individual Student Judging Forms Judging Score Sheets Pancakes Recipe & Lab Sheet Student Lab Sheet Updated It Looks Good Enough to Eat Lesson Plan