

Course: 8th grade FACS

Essential Questions	Content	Knowledge and Skills	Vocabulary	Assessments	Lessons	Resources	Standards
How can we plan and run a business?	requirements of a business plan	Identify parts of a business plan	business plan	Business plan notes	What is a business plan	computers	11.1.9 B, F; 11.1.6 E
	researching prices	Research prices	cost	cost analysis	completing a cost analysis	business notes	
	comparing prices	Calculate costs	price	sample business plan	cost analysis practice	business plan project	
	cost analysis	plan a business		cost comparison	business plan work day	cost analysis project	
	using excel to orgnaize data and perform calculations	identify non-material expences of running a business		prices and rationalization	using excel	cost analysis graphic organizer	
		differentiate between types of business			cost research and analysis work day		

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How can we incorporate produce into our diets?	connection between color and nutrients	Explain how color relates to nutrition in produce	produce	produce foldable	Introduction to produce book work	textbook "Building Life Skills" chap. 24	11.1.9 F; 11.3.9 A, B, G
	knife safety and skills	Use a knife safely	microwave	produce lab reflection	Eat the rainbow: produce foldable	Color of Fruits and vegetables article	
	preparing produce	Prepare produce to preserve nutrients	paring knife	baked potato lab	Produce preparation demonstration	Baked potato recipe	
	microwave use and safety	Explain uses of a microwave		baked potato lab reflection	microwave cooking		
	making sauce	Use a microwave safely		Produce bookwork	baked potato lab		
		Explain how to make a basic sauce					
	Set up and clean up a kitchen						
	select produce effectively when shopping						

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How can we practice the pastry arts?	types of pastry	Classify baked goods according to type	flour	pastry arts notes	Pastry arts: quick breads	Pastry arts packet	11.3.9 D, F, G; 11.3.6 B
	basic 7 ingredients of quick breads	Compare and contrast quick and yeast breads	leavening agent	muffin lab & reflection	Making muffins	muffin, biscuit, and cream puff reicpe	

differences between quick and yeast breads	Identify the 7 key ingredients of pastry and their functions	fats	gluten and flour notes	Gluten and Leavening agents	leavening agent experiment
chemistry of leavening agents	Differentiate between baking soda and powder	sugar	leavening agent experiment	Biscuit demonstration	kitchens
role of gluten	Set up and clean up a kitchen	liquids	biscuit reflection	Patisserie and cream puffs	muffin, biscuit, & cream puff reflection
making muffins, biscuits, and cream puffs	Analyze and follow a recipe	eggs	cream puff lab and reflection	Cream puff lab: I	
	Explain the role of gluten in baked goods	salt		Cream puff lab: II and measurements	
		quick breads		Yeast Breads	
		yeast breads			
		gluten			

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What will we be learning in FACS and Interior Design?		Have an understanding of what we will be learning in FACS/Sewing and Interior Design.					11.1.6.C, F; 11.2.6.B
What elements of design do I need to understand in order to design an interior space?	Choosing colors, theme, style or feeling for a room	Watch as designers and students make decisions regarding the creation of a new room.	physical	Completed Interior Design Project		DVD "Teenage Rooms on a budget"	11.2.6.D
How do these elements get depicted in my room project?	Determining the function of the room - one's needs and wants	Look at pictures of completed rooms and try to determine 3 things about the person who's space it is by making observations about what is in the room and why.	emotional	Completed Interior Design Project Essay		Paint swatches, floor plan sample, flooring samples, fabric samples, samples of completed projects, design magazines	
What does it mean to personalize a space?	Explain and review components for designing a room/space: needs, wants, colors, theme or style or feeling, floor plan, fabric sample, flooring sample	Observe and analyze samples of other students' completed projects.	social				

	Explain (in essay format) how the choices you made in your room design project reflect you personally - how did you personalize your space?	Determine how needs and wants begin to shape a space (function).	form				
		Determine how color and theme, style, or feeling add to a space (form).	function				
		Understand what a floor plan is used for, and create one using an on-line tool.	proportion				
		Write a short essay describing yourself, and how the choices and selections you made for your room reflect you, your favorite things and places, hobbies, talents, family, etc.	floor plan				
			theme				
			style				
			flooring				
			fabric				
			personalize				
			co-ordinate				