

**General Brown Central School District
Curriculum Map**

Course Title: Home and Careers 7	Prepared By: Hannah Cottrell
Time Frame: Weeks 1 – 7	Unit/Theme Clothing Production and Sewing
Essential Questions: <ol style="list-style-type: none"> 1. How do I care for clothing so that it looks nice, wears well and lasts? 2. How can I complete a sewing project successfully in a limited time span? 3. Why should I produce my own wearable garments verses purchase them? 	
NYS Standards: Standard 2: A Safe & Healthy Environment – Students will know the basic principles of home and community safety. They can demonstrate the skills necessary to maintain their homes and workplace in a safe and comfortable condition Standard 3: Resource Management – Students will understand and be able to manage personal resources of talent, time, energy and money to make effective decisions in order to balance their obligations to work, family and self. RST 1 RST 4 WHST 4	Vocabulary: Style Fashion Machine parts: Seam guide, Feed dog, Presser foot, Needle, Pressure foot, Pressure foot lifter/lever, Thread take up lever, Spool pin, Bobbin, Bobbin winder, Hand wheel, and reverse button. Fabric terms: Selvage edge, Folded edge, Raw edge, Right side, and Wrong side Laundry: Bleach, colored, whites, dry-clean only, hand wash, and press.
Student Objectives (The student will...): <ul style="list-style-type: none"> - identify the parts and their function on a sewing machine - hand - sew a button - Thread and operate a sewing machine in a safe manner to create a project. (pillow and bag) - identify common hand sewing equipment & supplies as well as demonstrate safe use of the equipment - use care label information to select appropriate procedures for care of clothing and accessories - discuss careers related to clothing production 	
Assessments: Class discussion, Homework, Test, and Project.	
Recommended Texts: Today's Teen	Resources: Teacher Made Materials

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	Textbook Patterns
Course Title: Home and Careers 7	Prepared By: Hannah Cottrell
Time Frame: Weeks 8 - 12	Unit/Theme Family/Parenting and Child Development
<p>Essential Questions:</p> <ol style="list-style-type: none"> 1. How are the family and parenting important, and how do they impact the well-being of individuals and families? 2. How does my family affect me and my surroundings? 3. What are the roles and functions of individuals at each stage of the lifecycle? 4. How do I become a better care taker, what skills should a good child care taker have? 5. What are the stages of development? 	
<p>NYS Standards:</p> <p>NYS Standard 1: Personal Health and Fitness – Students will be able to plan & use tools and technology appropriately</p> <p>NYS Standard 2: A Safe & Healthy Environment</p> <p>NYS Standard 3: Resource Management</p> <p>RST 1</p> <p>RST 4</p> <p>WHST 5</p>	<p>Vocabulary:</p> <p>Parenting</p> <p>Child Development</p> <p>Developmental Tasks: Large and small motor Skills</p> <p>Hand-eye Coordination</p> <p>Parallel play</p> <p>Caregiver</p> <p>Infant</p> <p>Toddler</p> <p>Preschooler</p> <p>School Age</p> <p>Adolescent</p> <p>Physical Care</p> <p>Nurturing</p> <p>Guidance</p> <p>Heredity</p> <p>Environment</p> <p>Physical, Mental, Social, Emotional & Moral Growth</p> <p>Recreation</p> <p>Economic</p> <p>Adaptation</p> <p>Affection</p> <p>Education</p>

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	Protection Family Types – nuclear, foster, adopted, step, and blended.
<p>Student Objectives (The student will...):</p> <ul style="list-style-type: none"> - cite examples of the functions of a family and identify the type of family - identify characteristics of different parenting styles - create a toy which promotes physical, social, emotional, and/or mental growth - identify 2 factors that influence development and provide examples of how to promote development - identify parenting tasks - identify and cite specific examples of the different types of families - demonstrate basic first aid knowledge (cuts, burns, stings, bloody nose, strains, sprains and poisoning) - demonstrate basic babysitting policy's - discuss careers related to child care - identify ways to calm a crying baby 	
<p>Assessments:</p> <p>Bell Ringers, discussion, homework, test, quizzes, toy project, and family crest project.</p>	
<p>Recommended Texts:</p> <p>Today's Teen</p>	<p>Resources:</p> <p>Teacher Made Materials Textbook – Today's Teen Online websites Library Books</p>

<p>Course Title:</p> <p>Home and Careers 7</p>	<p>Prepared By:</p> <p>Hannah Cottrell</p>
<p>Time Frame:</p> <p>Weeks 13-19</p>	<p>Unit/Theme</p> <p>Food Production</p>
<p>Essential Questions:</p> <ol style="list-style-type: none"> 1. How can I develop skills that demonstrate wellness practices that enhance individual and family well-being? 2. How can I effectively use kitchen equipment to prepare a food item? 3. How do I use math to prepare a food item? 	
<p>NYS Standards:</p>	<p>Vocabulary:</p> <p>Sanitation</p>

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<p>Standard 1: Personal Health & Fitness – Students will have the necessary knowledge and skills to establish and maintain physical fitness, participate in physical activity, and maintain personal health.</p> <p>Standard 2: A Safe & Healthy Environment – Students will know the basic principles of home and community safety. They can demonstrate the skills necessary to maintain their homes and workplace in a safe and comfortable condition</p> <p>Standard 3: Resource Management – Students will understand and be able to manage personal resources of talent, time, energy and money to make effective decisions in order to balance their obligations to work, family and self.</p> <p>RST 1, RST 4, RST 7, RST9, WHST 1-E, WHST 2-D, and WHST 4</p>	<p>Food-borne Illness Bacteria Contamination Cross-contamination Hygiene</p> <p>Kitchen Terms: Chop, Brush, Frying, Season, Microwave, Stir, Whip, Cut in, Drain, Baste, Fold Pare, Grate, Mince, Dice, Bake, Garnish, Cream, Beat, Broil, Boil,, Rotate, Simmer, Blend, Coat, Cube, Roast, Strain, Grease, and shred. Measurement Abbreviations</p>
<p>Student Objectives (The student will...):</p> <ul style="list-style-type: none"> - apply principles of food safety and sanitation - discuss careers related to food production - know and use the appropriate tools and technologies for safe and healthy food production 	
<p>Assessments:</p> <p>Homework, quizzes, kitchen labs, bell ringers, tests, and class discussions</p>	
<p>Recommended Texts:</p> <p>Today’s Teen</p>	<p>Resources:</p> <p>Teacher made materials Today’s Teen Textbook Lab planning sheets Recipes</p>

Week 20 will be a final exam review and final exam.