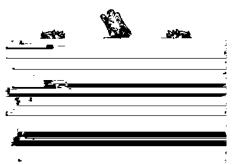
Academic Standards for Family and Consumer Sciences



Pennsylvania Department of Education

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XXXII. INTRODUCTION

This document includes Academic Standards for Family and Consumer Sciences at four grade levels (third, sixth, ninth and twelfth) with the emphasis on what students will know and be able to do in the following areas:

- ♦ 11.1. Financial and Resource Management
- ◊ 11.2. Balancing Family, Work, and Community Responsibility
- ♦ 11.3. Food Science and Nutrition
- \diamond 11.4. Child Development.

The focus of the Academic Standards for Family and Consumer Sciences education is the individual, the family and the community. The economic, social and political well-being of our state depends on the well-being of Pennsylvania's families. The family is responsible for nurturing its members. Family experiences, to a great extent, determine who a person is and what a person becomes. Family and Consumer Sciences, working with Pennsylvania's families, supports the development of the knowledge and skills that students need as family members both now and in the future. The 21st Century requires students to develop the ability to transform information into knowledge by using standards to certify that this information is meaningful, categorizing it to a purpose and then transforming their knowledge into wisdom by applying it to real life.

Family and Consumer Sciences is a discipline composed of strong subject matter concentrations with a commitment to integration. Concepts

Learners in Family and Consumer Sciences nurture themselves and others, taking increased responsibility for improving their quality of living.

The Academic Standards for Family and Consumer Sciences are written to empower individuals and families to manage the challenges of living and working in a diverse, global society. These Academic Standards address the functioning of families and their interrelationships with work, community and society. The focus is on the reoccurring, practical problems of individuals and families. An integrative approach is used to help individuals and families identify, create and evaluate goals and alternative solutions to significant problems of everyday life. Students are taught to take responsibility for the consequences of their actions. Comprehensive classroom experiences allow students to develop the .3(m)8.Ap@.00

11.1.3. GRADE 3	11.1.6. GRADE 6	11.1.9. GRADE 9	11.1.12. GRADE 12
Pennsylvania's public schools shall and skills needed to	teach, challenge and support every stu	dent to realize his or her maximum po	otential and to acquire the knowledge
A. Identify money denominations, services and material resources available as trade-offs within the home, school and community.	 A. Justify the decision to use or not use resources based on scarcity. 	 A. Analyze current conservation practices and their effect on future renewable and non-renewable resources. Refuse Reduce Reuse Recycle 	A. Evaluate the impact of family resource management on the global community.
B. Define the components of a spending plan (e.g., income, expenses, savings).	B. Know the relationship of the components of a simple spending plan and how that relationship allows for managing income, expenses and savings.	B. Explain the responsibilities associated with managing personal finances (e.g., savings, checking, credit, non-cash systems, investments, insurance).	B. Analyze the management of financial resources across the lifespan.
C. Explain the need for shelter for the purpose of safety, warmth and comfort.	C. Describe the adaptability to meet basic human needs of the different types of housing available (e.g., single home, apartment, mobile home, shelter, recreational vehicle, public housing).	C. Delineate and assess the factors affecting the availability of housing (e.g., supply and demand, market factors, geographical location, community regulations).	C. Analyze the relationship among factors affecting consumer housing decisions (e.g., human needs, financial resources, location, legal agreements, maintenance responsibilities).
 D. Explain consumer rights and responsibilities. To be safe To be informed To be heard To choose To redress 	D. Analyze information in care instructions, safety precautions and the use of consumable goods as a demonstration of understanding of consumer rights and responsibilities.	D. Explain how consumer rights and responsibilities are protected (e.g., government agencies, consumer protection agencies, consumer action groups).	D. Evaluate the role of consumer rights and responsibilities in the resolution of a consumer problem through the practical reasoning process.

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Е	Explain the relationship between work and income.	 E. Explain the principles of child labor laws and the opportunity cost of working by evaluating the advantages and disadvantages of holding a job while a teenager. 	E.	Compare the influences of income and fringe benefits to make decisions about work.	E.	Compare and contrast factors affecting annual gross and taxable income and reporting requirements (e.g., W-2 form, Income tax form).
F	Describe criteria needed to identify quality in consumer goods and services (e.g., food, clothing, furniture, home technology, health care,	F. Explain practices to maintain and/or repair consumer goods and services.	F.	Evaluate different strategies to obtain consumer goods and services.	G.	goods and services by applying effective consumer strategies.
G	transportation, services).Identify the services that communities provide for individuals and families.	G. Identify the public and nonpublic services that are available to serve families within the community.	G.	Analyze how public, nonpublic and for-profit service providers serve the family.	0.	benefits of accessing public, nonpublic and for-profit services to assist the family.

11.2. Balancing Family, Work and	Community Responsibility		_
11.2.3. GRADE 3	11.2.6. GRADE 6	11.2.9. GRADE 9	11.2.12. GRADE 12

- E. Analyze the effectiveness of technology used for school and home in accomplishing the work of the family (e.g., security, entertainment, communication, education).
- F. Explain daily activities that fulfill family functions in meeting responsibilities (e.g., economic, emotional support, childcare and guidance, housekeeping, maintaining kinship, providing recreation).
- G. Identify the life stages by identifying their developmental task (e.g., infant, pre-schooler, school age, teen-age, adult, senior citizen).
- H. Identify how to resolve conflict using interpersonal communications skills.
 - Speaking and listening
 - I messages
 - Active listening
 - Checking for understanding
 - Following directions
 - Empathy
 - Feedback

- E. Describe the role of technology within a community in maintaining a safe and healthy living environment (e.g., safety, hospitals, waste treatment, water quality, schools).
- F. Compare and contrast how different cultures meet family responsibilities within differing configurations (e.g., new parent, just married, single adult living alone, "empty nest", retired, senior citizen).
- G. Identify the characteristics of the stages of the family life cycle (e.g., beginning, expanding, developing, launching, middle years, retirement, variations).

11	.3. Food Science and Nutrition						
	11.3.3. GRADE 3		11.3.6. GRADE 6		11.3.9. GRADE 9		11.3.12. GRADE 12
	ennsylvania's public schools shall a nd skills needed to	teac	h, challenge and support every stu	den	t to realize his or her maximum po	oten	tial and to acquire the knowledge
A.	Know the production steps that a food travels from the farm to the consumer.	A.	Demonstrate knowledge of techniques used to evaluate food in various forms (e.g., canned, frozen, dried, irradiated).	A.	Explain how scientific and technological developments enhance our food supply (e.g., food preservation techniques, packaging, nutrient fortification).	A.	Analyze how food engineering and technology trends will influence the food supply.
B.	Describe personal hygiene techniques in food handling (e.g., handwashing, sneeze control, signs of food spoilage).	B.	Describe safe food handling techniques (e.g., storage, temperature control, food preparation, conditions that create a safe working environment for food production).	В.	Identify the cause, effect and prevention of microbial contamination, parasites and toxic chemicals in food.	В.	Evaluate the role of Government agencies in safeguarding our food supply (e.g., USDA, FDA, EPA and CDC).
C.	Explain the importance of eating a varied diet in maintaining health.	C.	Analyze factors that effect food choices.	C.	Analyze the impact of food addictions and eating disorders on health.	C.	Evaluate sources of food and nutrition information.
D.	Classify foods by food group within the food guide pyramid including the serving size and nutrient function within the body.	D.	Describe a well-balanced daily menu using the dietary guidelines and the food guide pyramid.	D.	Analyze relationship between diet and disease and risk factors (e.g., calcium and osteoporosis; fat, cholesterol and heart disease; folate and birth defects; sodium and hypertension).	D.	Critique diet modifications for their ability to improve nutritionally-related health conditions (e.g., diabetes, lactose-intolerance, iron deficiency).
E.	Define energy-yielding nutrients and calories.	E.	Explain the relationship between calories, nutrient and food input versus energy output; describe digestion.	E.	Analyze the energy requirements, nutrient requirements and body composition for individuals at various stages of the life cycle.	E.	Analyze the breakdown of foods, absorption of nutrients and their conversion to energy by the body.

F. Identify components of a basic recipe (e.g., volume, weight, fractions, recipe	F. Analyze basic food preparation techniques and food-handling	F. Hypothesize the effectiveness of the use of meal management principles	F. Evaluate the application of nutrition and meal planning principles in the
ingredients, recipe directions, safety techniques).	procedures.	(e.g., time management, budgetary considerations, sensory appeal, balanced nutrition, safety, sanitation).	selection, planning, preparation and serving of meals that meet the specific nutritional needs of individuals across their lifespan.
G. Classify foods according to senses (e.g., taste, touch, smell, mouth feel, sight, sound).	G. Describe the physical, biological, and chemical changes that take place in food preparation.	G. Analyze the application of physical and chemical changes that occur in food during preparation and preservation.	G. Analyze the relevance of scientific principles to food processing, preparation and packaging.

E. Explain how the home and community help a person learn to read, write and compute. Iiteracy enhancing activities.	E. Explain how storytelling, story reading and writing enhance literacy development in children.	E. Identify practices that develop the child's imagination, creativity and reading and writing skills through literature.
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XXXIII. GLOSSARY

Aesthetics:	Appreciation of and responsive to beauty.
CDC:	Center for Disease Control
Child-care provider considerations:	Criteria to use in evaluating child care facilities. These include well-trained and highly motivated staff, pleasant sanitary surroundings, variety in toys and supplies, ratio of staff to children.
Child development stage:	An age range with similar growth characteristics: infancy, early childhood, middle childhood, late childhood, adolescence.
Consumer responsibilities:	The need to interpret information in care instructions, safety precautions and proper use of consumable goods as a user of goods and services.
Consumer rights:	The guarantee to be safe, the right to be informed, to be heard, to choose consumer education and to redress as a user of goods and services.
Dietary guidelines:	A set of seven recommendations developed by the United States Department of Agriculture and Health and Human Services to help healthy people over age two know what to eat to stay healthy. CDC :

FCCLA Action planning procedure: The decision making process endorsed by the Family, Career and Community Leaders of America, involving five steps:

1. Id	entify concerns	- brainstorm and	l evaluate,	narrow choices	to workable ideas.
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- 2. Set your goals write what you want to accomplish as an achievable objective.
- 3. Form a plan who, what, when, where and how.
- 4. Act carry out the plan.
- 5. Follow up determine if your goal was met and create an improvement plan.

FDA: Food and Drug Administration

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Microbial contamination:	Most common food contaminants causing foodborne illnesses.
Nutrient:	A basic component of food that nourishes the body.
Opportunity cost:	The tangible and non-tangible trade-off necessary to procure a good or service or to take an action.
Practical reasoning:	 A decision making process unique because of its emphasis on relationships and involving six steps: 1. Identify situation to be solved 2. Identify reliable information 3. List choices and examine consequences 4. Develop plan of action 5. Draw conclusions 6. Reflect on decisions.
Redress:	To set right or remedy.
Toxic chemical:	Contaminants found in natural, environmental and pesticide residue forms that are poisonous to the body.
Scarcity:	The lack of provisions for the support of life.
Team work skills:	The ability to: • Collaborate • Cooperate • Set community goals • Reach consensus.
Trade-off:	Exchange of goods, services or monies.
USDA:	United States Department of Agriculture