

# **Glenwood Community Schools**

## **HS FCS Curriculum**

### **Mission Statement**

Our mission is to engage all students in a challenging, sequential, and differentiated FCS curriculum that will develop critical thinkers, problem solvers, and effective communicators.

We believe that all students should have access to a high-quality FCS education that provides them with the skills and knowledge they need to be well-informed citizens, to be prepared for college and careers, and to understand and appreciate the FCS world.

A special thank you to the following individuals for their hard work and dedication who have served on the District FCS Subject Area Committee.

Emily Kromminga Emilee Bilharz

Glenwood Community High School  
Child Development & Parenting--Honors Early Start Curriculum

**Course Purpose:** The student will evaluate knowledge about pregnancy and childbirth and the three areas of development of infants, toddlers and preschoolers to make life and career choices. They will also lead activities and observe preschoolers at a local preschool.

Course Outcomes	Outcome Components	Description
<b>FCS.CD.01</b>	<b>The student will evaluate the impact of parenting roles and responsibilities on strengthening the well- being of individuals and families.</b>	
	FCS.CD.01.01	Analyze and evaluate the roles and responsibilities of parenting.
	FCS.CD.01.02	Examine parenting practices that maximize human growth and development.
<b>FCS.CD.02</b>	<b>The student will integrate knowledge, skills and practices required for careers in early childhood, education and services.</b>	
	FCS.CD.02.01	Distinguish between early childhood services.
	FCS.CD.02.02	Demonstrate techniques for positive relationships with children.
	FCS.CD.02.03	Develop age appropriate activities.
<b>FCS.CD.03</b>	<b>The student will analyze and describe factors that influence human growth and development.</b>	
	FCS.CD.03.01	Analyze and evaluate theories and principles of human growth and development
	FCS.CD.03.02	Analyze and evaluate strategies that promote growth and development across the lifespan.

Glenwood Community High School  
Culinary Arts Curriculum

**Course Purpose:** The student will demonstrate food preparation and customer service skills as they run a restaurant. They will also apply quantity food preparation skills and sanitation principles.

Course Outcomes	Outcome Components	Description
<b>FCS.CA.01</b>	<b>The student will demonstrate the role of foodservice management and standards.</b>	
	FCS.CA.01.01	Demonstrate food safety and sanitation procedures.
	FCS.CA.01.02	Demonstrate the correct use of kitchen equipment.
	FCS.CA.01.03	Demonstrate professional food preparation techniques.
	FCS.CA.01.04	Demonstrate quality customer service in the dining experience.
<b>FCS.CA.02</b>	<b>The student will demonstrate menu planning principles to meet customer needs.</b>	
	FCS.CA.02.01	Describe menu planning principles.
	FCS.CA.02.02	Research recipes to meet menu planning principles.
	FCS.CA.02.03	Prepare requisitions and purchase supplies for the meals.

Glenwood Community High School  
Fashion Strategies Curriculum

**Course Purpose:** The student will evaluate the meaning of clothing, design elements and principles, historic costume and textiles to make life and career choices. They will also apply basic construction techniques in a multi-step project.

Course Outcome	Outcome Components	Description
<b>FCS.FS.01</b>	<b>The student will analyze and evaluate factors affecting clothing selection.</b>	
	FCS.FS.01.01	Evaluate psychological issues in selecting clothing.
	FCS.FS.01.02	Apply design elements and principles when selecting clothing.
	FCS.FS.01.03	Analyze and present historical influences on clothing.
	FCS.FS.01.04	Evaluate fiber and textile materials.
<b>FCS.FS.02</b>	<b>The student will demonstrate basic skills for producing approved textile products.</b>	
	FCS.FS.02.01	Demonstrate correct use of sewing equipment and tools.
	FCS.FS.02.02	Demonstrate sewing skills.
	FCS.FS.02.03	Demonstrate pressing techniques.

Glenwood Community High School  
Food, Choices & Nutrition Curriculum  
Approved Date – August 2021

**Course Purpose:** The student will evaluate the selection and demonstrate the preparation of foods from each of the USDA food groups. They will also analyze careers within the food and nutrition career pathway.

Course Outcomes	Outcome Components	Description	Standards
<b>FCS.FC.1</b>	<b>The student will demonstrate food safety &amp; sanitation procedures.</b>		<b>8.2 &amp; 8.3</b>
	FCS.FC.1.1	Demonstrate personal hygiene procedures [clean hands, clean clothes, and long hair tied back].	
	FCS.FC.1.2	Demonstrate safe food handling and preparation techniques to prevent foodborne illnesses.	
	FCS.FC.1.3	Demonstrate professional cleaning and sanitizing procedures.	
	FCS.FC.1.4	Demonstrate the use of kitchen equipment and tools following proper safety procedures.	
	FCS.FC.1.5	Classify kitchen hazards [cuts, fires, burns, chemical, slips/falls, and electrical].	
<b>FCS.FC.2</b>	<b>The student will evaluate the nutritional value of foods.</b>		<b>9.3 &amp; 9.5</b>
	FCS.FC.2.1	Summarize the six major nutrients [carbohydrates, fats, protein, vitamins, minerals, and water].	
	FCS.FC.2.2	Interpret nutritional needs of individuals.	
	FCS.FC.2.3	Interpret the nutritional values on menus.	
<b>FCS.FC.3</b>	<b>The student will apply appropriate food preparation methods and techniques.</b>		<b>8.5</b>
	FCS.FC.3.1	Select appropriate tools and equipment for each task such as using the correct knife, pan size, and cooking utensil.	
	FCS.FC.3.2	Demonstrate proper measuring techniques in lab settings.	
	FCS.FC.3.3	Demonstrate professional knife skills in lab settings.	
	FCS.FC.3.4	Demonstrate a variety of cooking methods in lab settings [dry, moist, and combination].	
	FCS.FC.3.5	Demonstrate professional baking techniques in lab settings.	
<b>FCS.FC.4</b>	<b>The student will analyze food and nutrition career pathways in order to discover career options.</b>		<b>8.1</b>
	FCS.FC.4.1	Compare opportunities for employment and entrepreneurship.	
	FCS.FC.4.2	Summarize education and training requirements for food and nutrition careers.	
	FCS.FC.4.3	Explain skills needed for careers.	

Glenwood Community High School  
Global Foods Curriculum

**Course Purpose:** The student will evaluate and demonstrate global foods through the selection and preparation of foreign foods and regional foods.

Course Outcomes	Outcome Components	Description
<b>FCS.GF.01</b>	<b>The student will evaluate cuisine from various regions and countries and identify how the environmental and historical conditions make regional foods appropriate.</b>	
	FCS.GF.01.01	Evaluate the environmental factors that affect regions and countries.
	FCS.GF.01.02	Evaluate the historical factors that affect the regions and countries.
<b>FCS.GF.02</b>	<b>The student will prepare cuisine from various regions and countries and identify how the environmental and historical conditions make regional and national foods appropriate.</b>	
	FCS.GF.02.01	Demonstrate food safety and sanitation procedures.
	FCS.GF.02.02	Demonstrate the correct use of kitchen equipment.
	FCS.GF.02.03	Apply the environmental and cultural factors and cooking techniques in their labs.

Glenwood Community High School  
Interior Design & Housing Curriculum

**Course Purpose:** The student will evaluate housing and home furnishings for lifestyle situations.

Course Outcomes	Outcome Components	Description
<b>FCS.ID.01</b>	<b>The student will evaluate design concepts and theories.</b>	
	FCS.ID.01.01	Evaluate the use of elements and principles of design in housing and interiors.
	FCS.ID.01.02	Evaluate the effects that the principles and elements of design have on aesthetics and function.
<b>FCS.ID.02</b>	<b>The student will apply housing and interior design knowledge, skills and processes to meet specific design needs.</b>	
	FCS.ID.02.01	Analyze product information when selecting furnishings.
	FCS.ID.02.02	Evaluate influences on housing and furniture design.

Glenwood Community High School  
Life & Relationships Curriculum  
Approved Date – August 2021

**Course Purpose:** The student will evaluate concepts of self-understanding, relationships with their families and peers, the decision to marry, problems in marriage, the decision to parent, and life and career choices.

Course Outcomes	Outcome Components	Description	Standards
<b>FCS.LR.1</b>	<b>The student will evaluate personal needs and characteristics and their effects on interpersonal relationships.</b>		13.2
	FCS.LR.1.1	Compare the effects of personal characteristics on relationships.	
	FCS.LR.1.2	Explain personality theories.	
	FCS.LR.1.3	Summarize the effects of self-esteem and self-image.	
	FCS.LR.1.4	Interpret the effects of life span events and conditions.	
<b>FCS.LR.2</b>	<b>The student will describe functions of relationships.</b>		13.3
	FCS.LR.2.1	Explain communication styles and their effects on relationships.	
	FCS.LR.2.2	Compare relationship types [family, friends, acquaintances, and romantic].	
	FCS.LR.2.3	Summarize factors that contribute to healthy and unhealthy relationships.	
	FCS.LR.2.4	Explain effects of various stages of the family life cycle on relationships.	
<b>FCS.LR.3</b>	<b>The student will analyze management of individual &amp; family resources [food, shelter, clothing, healthcare, recreation, transportation, and time] in order to compare life choices.</b>		2.1
	FCS.LR.3.1	Interpret how individuals and families satisfy needs and wants.	
	FCS.LR.3.2	Explain how time management affects tasks and goals.	
	FCS.LR.3.3	Explain how individuals and families choose food sources.	
	FCS.LR.3.4	Compare housing options [detached, semi-detached, townhome, condominium, mobile home, and homelessness].	
	FCS.LR.3.5	Summarize decisions involved in choosing and maintaining clothing.	
	FCS.LR.3.6	Compare healthcare options and their effects on individuals.	
	FCS.LR.3.7	Explain decisions involved in recreation choices.	
	FCS.LR.3.8	Summarize transportation options and their effects on individuals.	
<b>FCS.LR.4</b>	<b>The student will analyze human services career pathways in order to discover career options.</b>		7.1
	FCS.LR.4.1	Explain the job search process.	
	FCS.LR.4.2	Explain the roles and functions of individuals in human services careers.	
	FCS.LR.4.3	Compare opportunities for employment.	
	FCS.LR.4.4	Summarize education and training requirements for human services careers.	



Glenwood Community High School  
Hospitality & Baking Curriculum  
Approved Date - January 2019

**Course Purpose:** The student will demonstrate food preparation and marketing skills as they produce and sell bakery items and frozen entrees. They will also apply sanitation principles and quantity food preparation skills.

Course Outcomes	Outcome Components	Description
<b>FCS.HB.01</b>	<b>The student will demonstrate implementation of food service management and leadership functions.</b>	
	FCS.HB.01.01	Apply accounting procedures in computing cost per serving.
	FCS.HB.01.02	Implement marketing plans for food service operations.
<b>FCS.HB.02</b>	<b>The student will demonstrate professional food preparation methods and techniques for several menu categories to produce a variety of food products that meet customer needs.</b>	
	FCS.HB.02.01	Demonstrate food safety and sanitation procedures.
	FCS.HB.02.02	Prepare breads, baked goods, desserts and entrees using safe handling and professional preparation techniques.
<b>FCS.HB.03</b>	<b>The student will apply concepts of quality service to ensure customer satisfaction.</b>	
	FCS.HB.03.01	Apply industry standards for service that meet the expectations of customers.
	FCS.HB.03.02	Analyze effects of customer relations on success of the hospitality industry.