

# Family and Consumer Sciences – 6<sup>th</sup> Grade

## Student Outcomes

### **Course Objectives:**

- \* The students demonstrate how to work in a kitchen by practicing safe food handling and preparation to prevent illness and/or injury.
- \* The students will be able to identify areas of strength and weakness in personal nutritional needs.
- \* Students will learn the practices of good personal hygiene.
- \* Students will develop an understanding of the many changes that occur in relationships as they change and develop as well as how others around them change and develop.

### **Content Topics:**

Safety  
Sanitation  
Recipes  
Equipment  
My Plate  
Nutrients  
Self Concept  
Family  
Death and Dying  
Friendship  
Babysitting  
Grooming  
Puberty

### **Course Projects:**

5 Cooking Labs  
Log for My Plate and Nutrients  
1-3 Quizzes  
2 Tests

### **Grading Policy:**

Grading is based on a total point system cumulative over the quarter.

90% - 100% = A's  
80% - 89% = B's  
70% - 79% = C's  
60% - 69% = D's  
59% and lower = U