

**Campbell County School District #1
Gillette, Wyoming**

**CAREER - FAMILY & CONSUMER SCIENCE
HOSPITALITY / CAMEL CAFE**

Students will learn culinary and business skills using the PROSTART curriculum. Classroom activities will include Serv/Save, running your own classroom Camel Café business, and becoming acquainted with life long hospitality skills. We will enter competitions and offer culinary school trips.

Prerequisite: Successful completion of Culinary Arts I, Culinary Arts II, or Foods & Nutrition.

Advanced Designation Course - Career/Vocational

This course is identified as an Advanced Designation Course. Students meeting the requirements of the Advanced Performance Level as defined in the Wyoming Content and Performance Standards will be considered Advanced in the Career/Vocational content area.

An advanced Career/Vocational student evaluates and integrates transferable academic/workplace knowledge and skills in multiple situations as a productive contributor in the workplace.

Students who are Advanced in at least five of the nine content areas and Proficient in the others will have the Advanced Endorsement placed on their grade transcript.

VF-AF-01 KITCHEN SAFETY (Content Standard)

C - Critical--Assessment Reporting Required

State Standard and Benchmark Correlation:

CV11.4.1 Quality and Performance of Systems

Students will demonstrate proper safety and sanitation procedures in the kitchen; they will pass a written safety test with a score of at least 94 percent.

VF-AF-01-01 - Safety Test and Safe Work Habits (Objective)

C-CS - Critical-Assessment at Content Standard

Students will pass a written safety test and practice safe work habits in the lab and classrooms

VF-AF-02 FOOD REQUIREMENTS (Content Standard)

C - Critical--Assessment Reporting Required

State Standard and Benchmark Correlation:

CV11.4.2 Modifications of Systems; Alternate Systems

Students will understand the relationship between food requirements and good health.

VF-AF-02-01 - Plan a Nutritionally Balanced Diet (Objective)

C-CS - Critical-Assessment at Content Standard

Students will demonstrate an ability to plan a nutritionally balanced diet.

VF-AF-03 FACTORS AFFECTING FOOD CHOICES (Content Standard)

C - Critical--Assessment Reporting Required

State Standard and Benchmark Correlation:

CV11.4.2 Modifications of Systems; Alternate Systems

Students will demonstrate an understanding of the factors which affect food choices.

VF-AF-03-01 - Food Preparation Techniques (Objective)

C-CS - Critical-Assessment at Content Standard

Students will demonstrate adequate skills in food preparation techniques.

VF-AF-03-02 - Foods From Various Cultures (Objective)

C-CS - Critical-Assessment at Content Standard

Students will demonstrate an ability to prepare foods from various cultures.

VF-AF-03-03 - Food Origins and Customs (Objective)

C-CS - Critical-Assessment at Content Standard

Students will demonstrate an understanding of food origins and customs of other cultures.

VF-AF-04 CAREERS IN FOOD SERVICE (Content Standard)

C - Critical--Assessment Reporting Required

State Standard and Benchmark Correlation:

CV11.6.2 Locate/Interpret Career Information, Labor Trends

CV11.6.4 Skills to Find, Acquire, Keep, Change Jobs

Students will demonstrate a working knowledge of career opportunities in the food service industry.

VF-AF-04-01 - Food Service Careers (Objective)

C-CS - Critical-Assessment at Content Standard

Students will become acquainted with the various careers in food service.

last update 7/27/2009

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**Campbell County School District #1
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**CAREER - Family & Consumer Science
CLOTHING, CONSUMERISM, AND RESOURCE MANAGEMENT**

VF-CC-01 CONSUMER SERVICES (Content Standard)

C - Critical--Assessment Reporting Required

State Standard and Benchmark Correlation:

CV11.1.3 Management of Time, Materials, Resources

CV11.2.2 Communication in the Workplace

CV11.3.1 Acquire/Evaluate Workplace Information

CV11.6.1 Identify/Assess Personal Ability/Interests/Values

Students will analyze factors in developing long-term goals and resources management.

VF-CC-01-01 - Financial Planning: Values, Goals, Resources (Objective)

C-CS - Critical-Assessment at Content Standard

Students will examine components of financial planning, including distinguishing between needs and wants, and evaluating values, goals, and economic resources.

VF-CC-02 TEXTILES AND APPAREL (Content Standard)

C - Critical--Assessment Reporting Required

State Standard and Benchmark Correlation:

CV11.1.2 Assess Individual Skills, Evaluate Performance

CV11.1.3 Management of Time, Materials, Resources

CV11.2.2 Communication in the Workplace

CV11.4.1 Quality and Performance of Systems

CV11.5.2 Setup, Operation, Maintenance of Equipment

Students will demonstrate skills needed to produce, alter, or repair textile products and apparel.

VF-CC-02-01 - Textile/Apparel Construction, Repair, Alteration (Objective)

C-CS - Critical-Assessment at Content Standard

Students will use a variety of equipment, tools, and supplies for apparel and textiles construction, alteration, and repair.

last update 7/27/2009

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Campbell County School District #1
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CAREER - FAMILY & CONSUMER SCIENCE
CHILD AND FAMILY STUDIES

We all relate to children at one time or another. The goal of this course is to expose all who may influence a child's development to the skills that will make them more effective in understanding, interacting, and guiding children. Child and Family studies teaches the physical, social, emotional, and intellectual development of children from conception to six years old. Using that knowledge, the students will plan and implement activities that will meet the needs of children under their supervision in a preschool situation.

VF-CD-01 FACTORS AFFECTING PARENTHOOD (Content Standard)

State Standard and Benchmark Correlation:

CV11.1.2 Assess Individual Skills, Evaluate Performance

Students will examine all aspects involved in the decision to become a parent.

VF-CD-01-01 - Planning Parenthood (Objective)

C-NR - Critical-District Reporting Not Required

Students will gain an understanding of the importance of planning parenthood in relation to age, education, health, career, and lifestyle.

VF-CD-01-02 - Physiology of the Human Reproduction System (Objective)

C - Critical--Assessment Reporting Required

Students will demonstrate a greater knowledge of the human reproductive system.

VF-CD-02 PREGNANCY & CHILD DEVELOPMENT TO AGE FIVE (Content Standard)

State Standard and Benchmark Correlation:

CV11.2.2 Communication in the Workplace

CV11.3.1 Acquire/Evaluate Workplace Information

CV11.4.1 Quality and Performance of Systems

CV11.5.4 Apply Safe and Ethical Practices

Students will demonstrate an understanding of pregnancy and prenatal development as well as the development of children up to age five.

VF-CD-02-01 - Importance of Adequate Prenatal Care (Objective)

C - Critical--Assessment Reporting Required

Students will recognize the importance of adequate prenatal care.

VF-CD-02-02 - Stages of Prenatal Development (Objective)

C - Critical--Assessment Reporting Required

Students will demonstrate a knowledge of the stages of prenatal development and the birth process.

VF-CD-02-03 - Development of Children, Ages Birth to Five (Objective)

C-NR - Critical-District Reporting Not Required

Students will demonstrate a working knowledge of the developmental stages of children from birth to age five.

VF-CD-03 CAREERS IN CHILD CARE (Content Standard)

C - Assessment Required

State Standard and Benchmark Correlation:

CV11.6.1 Identify/Assess Personal Ability/Interests/Values

Students will explore career opportunities in the field of child care.

VF-CD-03-01 - Careers in Child Care (Objective)

C-CS - Critical--Assessment at Content Standard

Students will explore career opportunities in the child care profession.

last update 7/27/2009

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**Campbell County School District #1
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**CAREER - FAMILY & CONSUMER SCIENCE
EDUCATIONAL PARTNERSHIP I**

This course is specifically designed for the student who is interested in elementary age children and a career working with children. The primary focus will be on children in the elementary years. A portion of this class will involve hands-on experience working with elementary students throughout the district. We will discuss various stages of a development throughout the school age years. We will also address special concerns of parents including child abuse, discipline, special needs, and teaching and learning styles. Students will earn credit for the Child Development Associate (CDA) certification.

Prerequisite: Child and Family studies, or teacher approval

Textbook/Resources: Parents and Their Children

VF-EL-01 CAREER PATHS (Content Standard)

C - Critical--Assessment Reporting Required

State Standard and Benchmark Correlation:

CV11.3.1 Acquire/Evaluate Workplace Information

CV11.6.1 Identify/Assess Personal Ability/Interests/Values

CV11.6.3 Create, Evaluate, Revise Career Plans

CV11.6.4 Skills to Find, Acquire, Keep, Change Jobs

Students will analyze career paths within early childhood education and services.

VF-EL-01-01 - Early Childhood Education and Services (Objective)

C-CS - Critical-Assessment at Content Standard

Students will determine the roles and functions of individuals engaged in early childhood education and services.

VF-EL-02 PRACTICES (Content Standard)

C - Critical--Assessment Reporting Required

State Standard and Benchmark Correlation:

CV11.1.2 Individual Skills, Performance

CV11.2.1 Diversity in the Workplace

CV11.4.2 Modifications of Systems; Alternate Systems

Students will analyze developmentally appropriate practices for early childhood education and services.

VF-EL-02-01 Children's Special Needs (Objective)

C-CS - Critical-Assessment at Content Standard

Students will determine the special needs of children.

VF-EL-02-02 - Disciplining Skills (Objective)

C-CS - Critical-Assessment at Content Standard

Students will demonstrate appropriate disciplining skills.

VF-EL-03 SAFE AND HEALTHY LEARNING ENVIRONMENT (Content Standard)

C - Critical--Assessment Reporting Required

State Standard and Benchmark Correlation:

CV11.3.3 Interpret/Communicate Workplace Information

CV11.5.4 Safe and Ethical Practices

Students will demonstrate a safe and healthy learning environment for children.

VF-EL-03-01 - Symptoms/Documentation/Reporting of Child Abuse (Objective)

C-CS - Critical-Assessment at Content Standard

Students will document symptoms of child abuse and neglect, and they will use appropriate procedures to report suspected abuse or neglect to the designated authorities.

VF-EL-03-02 - Basic Health Practices and Prevention Procedures (Objective)

C-CS - Critical-Assessment at Content Standard

Students will implement basic health practices and prevention procedures for workers and children regarding first aid, childhood illnesses, and communicable diseases.

VF-EL-04 POSITIVE, COLLABORATIVE RELATIONSHIPS WITH CHILDREN (Content Standard)

C - Critical--Assessment Reporting Required

State Standard and Benchmark Correlation:

CV11.3.1 Acquire/Evaluate Workplace Information

Students will demonstrate techniques for positive, collaborative relationships with children.

VF-EL-04-01 - Problem-Solving Skills (Objective)

C-CS - Critical-Assessment at Content Standard

Students will demonstrate problem-solving skills with children.

VF-EL-04-02 - Interpersonal Skills for Positive Relationships (Objective)

C-CS - Critical-Assessment at Content Standard

Students will demonstrate interpersonal skills that promote positive, productive relationships with children.

last update 7/29/2009

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Campbell County School District #1
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CAREER - FAMILY & CONSUMER SCIENCE
EDUCATIONAL PARTNERSHIP II

This course is a continuation of Educational Partnership I and will go into greater depth in working with school age children. Students will spend a great deal of time working in the elementary classroom. Units of study will include training in communication, self esteem, leadership skills, and developmental stages of young children. The students will also plan classroom activities and teach mini lessons. Students will earn credit for Child Development Associate (CDA).

Prerequisite: successful completion of Educational Partnership I, GPA 2.5, good attendance

Textbook/Resources: Parents and Their Children

Advanced Designation Course - Career/Vocational

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An advanced Career/Vocational student evaluates and integrates transferable academic/workplace knowledge and skills in multiple situations as a productive contributor in the workplace.

Students who are Advanced in at least five of the nine content areas and Proficient in the others will have the Advanced Endorsement placed on their grade transcript.

VF-EP-01 CURRICULUM AND INSTRUCTION (Content Standard)

C - Critical--Assessment Reporting Required

State Standard and Benchmark Correlation:

CV11.2.1 Diversity in the Workplace

CV11.4.1 Quality and Performance of Systems

CV11.5.1 Choose and Use Procedures, Tools, Equipment

Students will demonstrate integration of curriculum and instruction to meet children's developmental needs.

VF-EP-01-01 - Learning Activities for Children (Objective)

C-CS - Critical-Assessment at Content Standard

Students will implement learning activities in curriculum areas that meet the developmental needs of children.

VF-EP-02 LEARNING ENVIRONMENT (Content Standard)

C - Critical--Assessment Reporting Required

State Standard and Benchmark Correlation:

CV11.5.2 Setup, Operation, Maintenance of Equipment

Students will demonstrate a safe and healthy learning environment for students.

VF-EP-02-01 - Safe and Healthy Practices (Objective)

C-CS - Critical-Assessment at Content Standard

Students will apply safe and healthy practices that promote positive relationships with children.

VF-EP-03 COLLABORATIVE RELATIONSHIPS (Content Standard)

C - Critical--Assessment Reporting Required

State Standard and Benchmark Correlation:

CV11.2.3 Leadership to Accomplish Group Goals

CV11.2.4 Demonstrate/Teach Learned Skills

Students will demonstrate techniques for positive collaborative relationships with children.

VF-EP-03-01 - Positive Relationships With Children (Objective)

C-CS - Critical-Assessment at Content Standard

Students will demonstrate interpersonal skills that promote positive relationships with children.

VF-EP-04 PROFESSIONAL PRACTICES (Content Standard)

C - Critical--Assessment Reporting Required

State Standard and Benchmark Correlation:

CV11.1.3 Management of Resources

CV11.3.1 Acquire/Evaluate Workplace Information

CV11.6.4 Skills to Find, Acquire, Keep, Change Jobs

Students will demonstrate professional practices and standards related to working with children.

VF-EP-04-01 - Opportunities for Continuing Education (Objective)

C-CS - Critical-Assessment at Content Standard

Students will utilize opportunities for continuing training and education.

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Campbell County School District #1
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CAREER - FAMILY & CONSUMER SCIENCE
EDUCATIONAL PARTNERSHIP III

Educational Partnership III is designed for the student who enjoys working with children and is seriously looking at a career involving the education of children. Students will plan curriculum activities and lessons for the on-site preschool. The preschool will provide a hands-on learning environment in which the student will work on a daily basis. This class will provide excellent experience in the teaching field. This class receives a letter grade. Students will earn credit for Child Development Associate (CDA).

Prerequisite: Educational Partnership II, GPA 2.5, good attendance.

VF-EQ-01 DEVELOPING A THEMATIC UNIT (Content Standard)

C - Critical--Assessment Reporting Required

State Standard and Benchmark Correlation:

CV11.3.4 Computers to Process Workplace Information

CV11.5.1 Choose and Use Procedures, Tools, Equipment

CV11.6.4 Skills to Find, Acquire, Keep, Change Jobs

Students will demonstrate an understanding of developing a Thematic Unit.

VF-EQ-01-01 - Learning Activities for Preschoolers (Objective)

C-CS - Critical-Assessment at Content Standard

Students will implement learning activities for the preschool children.

VF-EQ-02 SAFE AND HEALTHY LEARNING ENVIRONMENT (Content Standard)

C - Critical--Assessment Reporting Required

State Standard and Benchmark Correlation:

CV11.1.3 Management of Resources

CV11.4.1 Quality and Performance of Systems

Students will demonstrate a safe and healthy learning environment.

VF-EQ-02-01 - Safe and Healthy Practices (Objective)

C-CS - Critical-Assessment at Content Standard

Students will apply safe and healthy practices that comply with state regulations.

VF-EQ-03 PUBLIC RELATIONS (Content Standard)

C - Critical--Assessment Reporting Required

State Standard and Benchmark Correlation:

CV11.2.1 Diversity in the Workplace

CV11.2.2 Communication in the Workplace

CV11.2.3 Leadership to Accomplish Group Goals

Students will demonstrate positive public relations with parents, students, and community.

VF-EQ-03-01 - Letters to Parents (Objective)

C-CS - Critical-Assessment at Content Standard

Students will prepare letters to children's parents.

VF-EQ-03-02 - Progress Reports (Objective)

C-CS - Critical-Assessment at Content Standard

Students will maintain progress reports on children to inform parents.

**Campbell County School District #1
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CAREER - FAMILY & CONSUMER SCIENCE

FOODS, NUTRITION, & WELLNESS - GRADE 9 (TSJH)

VF-F9-01 RESOURCES (Content Standard)

C - Critical--Assessment Reporting Required

State Standard and Benchmark Correlation:

CV11.1.3 Management of Time, Materials, Resources

Students will demonstrate knowledge of skills needed for managing time and prioritizing tasks.

VF-F9-01-01 - Manage Time and Resources (Objective)

C-CS - Critical-Assessment at Content Standard

Students will demonstrate skills needed to manage time and resources.

VF-F9-02 INTERPERSONAL SKILLS (Content Standard)

C - Critical--Assessment Reporting Required

State Standard and Benchmark Correlation:

CV11.2.1 Diversity in the Workplace

CV11.2.2 Communication in the Workplace

Students will demonstrate skills needed to present information to others.

VF-F9-02-01 - Working Effectively as a Team Member (Objective)

C-CS - Critical-Assessment at Content Standard

Students will demonstrate skills needed to effectively work as team members.

VF-F9-02-02 - Presenting Information to Others (Objective)

C-CS - Critical-Assessment at Content Standard

Students will demonstrate skills needed to present information to others.

VF-F9-03 INFORMATION (Content Standard)

C - Critical--Assessment Reporting Required

State Standard and Benchmark Correlation:

CV11.3.1 Acquire/Evaluate Workplace Information

CV11.3.2 Organize/Update Workplace Information

CV11.3.3 Interpret/Communicate Workplace Information

Students will be able to research, organize, and present wellness information.

VF-F9-03-01 - Researching Nutrition and Wellness Information (Objective)

C-CS - Critical-Assessment at Content Standard

Students will demonstrate knowledge of skills and equipment needed for researching nutrition and wellness information.

VF-F9-03-02 - Organization Skills (Objective)

C-CS - Critical-Assessment at Content Standard

Students will demonstrate skills that promote organization in the classroom or workplace.

VF-F9-03-03 - Nutrition and Wellness Presentations (Objective)

C-CS - Critical-Assessment at Content Standard

Students will demonstrate skills needed to create nutrition and wellness presentations.

VF-F9-04 SYSTEMS (Content Standard)

C - Critical--Assessment Reporting Required

State Standard and Benchmark Correlation:

CV11.4.1 Quality and Performance of Systems

CV11.4.2 Modifications of Systems; Alternate Systems

Students will be able to evaluate the quality of and modify and improve projects and presentations.

VF-F9-04-01 - Evaluating Quality of Projects and Presentations (Objective)

C-CS - Critical-Assessment at Content Standard

Students will demonstrate skills needed for evaluating the quality of projects and presentations.

VF-F9-04-02 - Modifying Projects and Presentations (Objective)

C-CS - Critical-Assessment at Content Standard

Students will demonstrate skills needed to modify and improve projects and presentations.

VF-F9-05 TECHNOLOGY (Content Standard)

C - Critical--Assessment Reporting Required

State Standard and Benchmark Correlation:

CV11.5.1 Choose/Use Procedures/Tools/Equipment/Technology

CV11.5.2 Setup, Operation, Maintenance of Equipment

Students will select appropriate technology for projects and for solving problems.

VF-F9-05-01 - Selecting Appropriate Technology (Objective)

C-CS - Critical-Assessment at Content Standard

Students will demonstrate skills and abilities needed to select appropriate technology for projects and presentations.

VF-F9-05-02 - Using Technology to Solve Problems (Objective)

C-CS - Critical-Assessment at Content Standard

Students will demonstrate skills and abilities to solve problems to solve problems using technology.

VF-F9-06 CAREERS (Content Standard)

C - Critical--Assessment Reporting Required

State Standard and Benchmark Correlation:

CV11.6.1 Identify/Assess Personal Ability/Interests/Values

Students will demonstrate knowledge of basic job skills

VF-F9-06-01 - Job Skills (Objective)

C-CS - Critical-Assessment at Content Standard

Students will demonstrate the following job skills: positive personality dependability through good attendance, punctuality and job completion good work attitude through enthusiasm, initiative, commitment, pride in work, and willingness to learn

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**Campbell County School District #1
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CAREER - FAMILY & CONSUMER SCIENCE

INTERIOR DESIGN

Interior Design is designed for students who like color and enjoy changing the appearance of rooms. Students will identify the elements and principles of design, and their influence on interior decoration. Students will identify various furniture styles and select appropriate treatments for rooms with consideration to lifestyle, wants and needs, and budget. Final projects will include an individual project that combines budgeting, consumer decision making skills and applies the elements and principles of design.

VF-ID-01 CONCEPTS OF INTERIOR DESIGN (Content Standard)

C - Critical--Assessment Reporting Required

State Standard and Benchmark Correlation:

- CV11.1.2 Individual Skills, Performance
- CV11.1.3 Management of Resources
- CV11.3.1 Acquire/Evaluate Workplace Information
- CV11.3.2 Organize/Update Workplace Information
- CV11.4.1 Quality and Performance of Systems
- CV11.4.2 Modifications of Systems; Alternate Systems
- CV11.5.1 Choose and Use Procedures, Tools, Equipment

Students will demonstrate a knowledge of the concepts of interior design.

VF-ID-01-01 - Elements and Principles of Design (Objective)

C-CS - Critical-Assessment at Content Standard

Students will apply the elements and principles of design to complete projects.

VF-ID-01-02 - Furniture Styles (Objective)

C-CS - Critical-Assessment at Content Standard

Students will identify and select furniture styles suitable to different home styles.

VF-ID-01-03 - Floor, Window and Wall Treatments (Objective)

C-CS - Critical-Assessment at Content Standard

Students will select wall, floor, and window treatments suitable for specific housing and interior needs.

VF-ID-02 CAREER OPPORTUNITIES (Content Standard)

C - Critical--Assessment Reporting Required

State Standard and Benchmark Correlation:

- CV11.6.1 Identify/Assess Personal Ability/Interests/Values
- CV11.6.2 Locate/Interpret Career Information, Labor Trends

Students will research careers in interior design and analyze the results.

VF-ID-02-01 Identify Careers in Interior Design (Objective)

Students will complete an interest assessment and analyze results.

VF-ID-02-02 Interpret Career Information (Objective)

Students will evaluate differences in interior design jobs through speakers and field trips.

VF-ID-03 APPLY KNOWLEDGE OF DESIGN - FINAL PROJECT (Content Standard)

C - Critical--Assessment Reporting Required

State Standard and Benchmark Correlation:

CV11.2.4 Demonstrate/Teach Learned Skills

CV11.5.3 Workplace Equipment to Solve Problems

Students will complete a final project incorporating the elements and principles of design and give an oral presentation.

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**Campbell County School District #1
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CAREER - FAMILY & CONSUMER SCIENCE

INDEPENDENT LIVING

Independent Living teaches the necessary survival skills in order to live on your own. This class is designed for college-bound and non college-bound students. Unit Design: Personality Analysis; decision making and goal setting; career choices (job application, resume, cover letter, interviews); money management (savings and checking accounts, budgets, credit cards); insurance (auto, home, health, life); housing (rental agreements); and being an informed consumer.

VF-IL-01 DECISION MAKING (Content Standard)

C - Critical--Assessment Reporting Required

State Standard and Benchmark Correlation:

- CV11.1.1 Personal Finances
- CV11.1.2 Individual Skills, Performance
- CV11.1.3 Management of Resources
- CV11.2.2 Communication in the Workplace

Students will identify the factors that influence decision making.

VF-IL-01-01 - Goal Setting (Objective)

C-CS - Critical-Assessment at Content Standard

Students will set demonstrate an understanding of the processes and considerations involved in setting long- and short-term goals.

VF-IL-01-02 - Making and Carrying Out a Plan (Objective)

C-CS - Critical-Assessment at Content Standard

Students will make and carry out a plan, and they will evaluate the results and effects of that plan.

VF-IL-02 EMPLOYABILITY AND JOB SKILLS (Content Standard)

C - Critical--Assessment Reporting Required

State Standard and Benchmark Correlation:

- CV11.3.2 Organize/Update Workplace Information
- CV11.5.2 Setup, Operation, Maintenance of Equipment
- CV11.6.1 Identify/Assess Personal Ability/Interests/Values
- CV11.6.2 Locate/Interpret Career Information, Labor Trends
- CV11.6.3 Create, Evaluate, Revise Career Plans
- CV11.6.4 Skills to Find, Acquire, Keep, Change Jobs

Students will acquire and demonstrate the job skills required for employment.

VF-IL-02-01 - Job Interest (Objective)

C-CS - Critical-Assessment at Content Standard

Students will complete a job interest survey.

VF-IL-02-02 - Job Application (Objective)

C-CS - Critical-Assessment at Content Standard

Students will complete an acceptable job application form.

VF-IL-02-03 - Resume and Letter of Application (Objective)

C-CS - Critical-Assessment at Content Standard

Students will complete an acceptable resume and letter of application.

VF-IL-02-04 - Job Interviews (Objective)

C-CS - Critical-Assessment at Content Standard

Students will practice correct job interview techniques.

VF-IL-02-05 - People Skills (Objective)

C-CS - Critical-Assessment at Content Standard

Students will understand and practice the skills necessary for maintaining a good working relationship with co-workers and customers.

VF-IL-03 FINANCIAL PLANNING (Content Standard)

C - Critical--Assessment Reporting Required

State Standard and Benchmark Correlation:

CV11.1.1 Personal Finances

CV11.4.1 Quality and Performance of Systems

CV11.4.2 Modifications of Systems; Alternate Systems

Students will apply financial knowledge to the various aspects of life planning.

VF-IL-03-01 - Budget Preparation (Objective)

C-CS - Critical-Assessment at Content Standard

Students will prepare a budget.

VF-IL-03-02 - Credit (Objective)

C-CS - Critical-Assessment at Content Standard

Students will compare the different credit options available.

VF-IL-03-03 - Insurance--Auto, Home, Health, and Life (Objective)

C-CS - Critical-Assessment at Content Standard

Students will compare and contrast auto, home, health, and life insurance.

VF-IL-04 HOUSING ALTERNATIVES (Content Standard)

C - Critical--Assessment Reporting Required

State Standard and Benchmark Correlation:

CV11.1.3 Management of Resources

Students will demonstrate an understanding of how to evaluate housing alternatives that best suit an individual's needs, wants, and resources.

VF-IL-04-01 - Renting vs. Buying (Objective)

C-CS - Critical-Assessment at Content Standard

Students will compare renting and buying options.

VF-IL-04-02 - Furniture and Appliances (Objective)

C-CS - Critical-Assessment at Content Standard

Students will evaluate and select furniture and appliances.

VF-IL-04-03 - Room Arrangement (Objective)

C-CS - Critical-Assessment at Content Standard

Students will arrange rooms and state reasons to justify the arrangements.

VF-IL-05 CARE AND SELECTION OF CLOTHING (Content Standard)

C - Critical--Assessment Reporting Required

State Standard and Benchmark Correlation:

CV11.1.3 Management of Resources

Students will acquire and demonstrate skills in the selection and care of clothing.

VF-IL-05-01 - Garment Assessment (Objective)

C-CS - Critical-Assessment at Content Standard

Students will assess garments on the basis of cost and care.

VF-IL-05-02 - Body Type and Wardrobe Assessment (Objective)

C-CS - Critical-Assessment at Content Standard

Students will assess their own body type and evaluate wardrobe needs.

VF-IL-05-03 - Clothing Care and Laundry Skills (Objective)

C-CS - Critical-Assessment at Content Standard

Students will demonstrate a knowledge of clothing care and laundry skills.

VF-IL-05-04 - Mending (Objective)

C-CS - Critical-Assessment at Content Standard

Students will demonstrate mending skills by properly mending a garment of their own choice.

last update 7/27/2009

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**Campbell County School District #1
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CAREER - Family & Consumer Science

FOODS AND NUTRITION

Foods and Nutrition is designed to evaluate different foods and their nutrient values. Students will cook, sample, and analyze a variety of foods from each of the food groups for nutritional value and to require good eating patterns. Health and wellness issues will be explored to establish personal wellness goals for students and other individuals.

Textbook/Resources: Food for Today

VF-FN-01 KITCHEN SAFETY AND SANITATION (Content Standard)

C - Critical--Assessment Reporting Required

State Standard and Benchmark Correlation:

CV11.2.1 Diversity in the Workplace

Students will demonstrate proper safety and sanitation procedures in the kitchen.

VF-FN-01-01 - Safety Test and Safe Practices (Objective)

C-CS - Critical-Assessment at Content Standard

Students will pass a written safety test with 100 percent accuracy. Students will demonstrate safe work habits in the lab and in the classroom.

VF-FN-02 NUTRITION (Content Standard)

C - Critical--Assessment Reporting Required

State Standard and Benchmark Correlation:

CV11.3.1 Acquire/Evaluate Workplace Information

CV11.3.2 Organize/Update Workplace Information

CV11.4.2 Modifications of Systems; Alternate Systems

Students will define and demonstrate a knowledge of nutrition and its effects on the body.

VF-FN-02-01 - The Digestive Process (Objective)

C-CS - Critical-Assessment at Content Standard

Students will describe the digestive process--how food is broken down for use in the body.

VF-FN-02-02 - Functions and Sources of Major Nutrients (Objective)

C-CS - Critical-Assessment at Content Standard

Students will explain the functions and describe the sources of the six major nutrients:

- | | | |
|-----------------|------------|------------|
| • Carbohydrates | • Minerals | • Proteins |
| • Fats | • Vitamins | • Water |

VF-FN-02-03 - Daily Food Guide for Planning Menus (Objective)

C-CS - Critical-Assessment at Content Standard

Students will plan and evaluate menus by using the Daily Food Guide, which includes:

- | | | |
|---------------------|-------------------|-------------------------|
| • Grains | • Dairy products | • Fruits and Vegetables |
| • Meat and proteins | • Fats and sweets | |

VF-FN-02-04 - Nutrition and Health (Objective)

C-CS - Critical-Assessment at Content Standard

Students will explain the correlation between good nutrition and wellness.

VF-FN-03 COOKING AND MEAL PLANNING (Content Standard)

C - Critical--Assessment Reporting Required

State Standard and Benchmark Correlation:

CV11.1.3 Management of Time, Materials, Resources

CV11.2.1 Diversity in the Workplace

CV11.2.3 Leadership to Accomplish Group Goals

CV11.3.1 Acquire/Evaluate Workplace Information

CV11.3.3 Interpret/Communicate Workplace Information

CV11.4.1 Quality and Performance of Systems

CV11.5.1 Choose/Use Procedures/Tools/Equipment/Technology

CV11.6.1 Identify/Assess Personal Ability/Interests/Values

Students will demonstrate proper use of kitchen equipment for cooking and baking, and they will plan nutritionally sound well-prepared meals.

VF-FN-03-01 - Kitchen Equipment (Objective)

C-CS - Critical-Assessment at Content Standard

Students will identify and properly use small and large kitchen equipment.

VF-FN-03-02 - Common Kitchen Dangers (Objective)

C-CS - Critical-Assessment at Content Standard

Students will describe safety and sanitation precautions to take against common dangers in the kitchen.

VF-FN-03-03 - Proper Cooking Techniques (Objective)

C-CS - Critical-Assessment at Content Standard

Students will demonstrate proper cooking techniques, know cooking terms and measurements, and understand recipes and equivalents.

VF-FN-03-04 - Principles of Baking (Objective)

C-CS - Critical-Assessment at Content Standard

Students will follow the principles of baking to complete lab work. Students will know the functions of the various ingredients in baked dishes.

VF-FN-03-05 - Meal Planning and Preparation (Objective)

C-CS - Critical-Assessment at Content Standard

Students will plan, properly prepare, and serve an attractive, well-balanced meal. Table setting, table manners, and time schedule will be considered.

last update 7/27/2009

pc

**Campbell County School District #1
Gillette, Wyoming**

**CAREER - FAMILY & CONSUMER SCIENCE
TEXTILES AND APPAREL (CCHS)**

Areas to be covered in Textiles and Apparel class are: design in dress with application to individuals, history and care of clothing, concentrated study of the differences in characteristics of fibers for various purposes, fashion merchandising, laboratory work, some field work, and construction of garments. Emphasis will be placed on selecting garments appropriate for the students' intended careers.

VF-TA-01 FACTORS AFFECTING CLOTHING CHOICES (Content Standard)

C - Critical--Assessment Reporting Required

State Standard and Benchmark Correlation:

CV11.1.2 Assess Individual Skills, Evaluate Performance

Students will develop a working knowledge of the factors which affect clothing choices.

VF-TA-01-01 - Garment Assessment (Objective)

C-CS - Critical-Assessment at Content Standard

Students will assess garments in regard to their cost and care.

VF-TA-01-02 - Choosing Appropriate Garments (Objective)

C-CS - Critical-Assessment at Content Standard

Students will apply the principles and elements of design in selecting garments appropriate for their own body type.

VF-TA-01-03 - Fabric Selection (Objective)

C-CS - Critical-Assessment at Content Standard

Students will demonstrate skills in fabric evaluation and selection.

VF-TA-02 ORIGINS OF CLOTHING AND DESIGN (Content Standard)

C - Critical--Assessment Reporting Required

State Standard and Benchmark Correlation:

CV11.3.2 Organize/Update Workplace Information

Students will demonstrate an understanding of the origins of clothing and design.

VF-TA-02-01 - Design and Clothing Origins (Objective)

C-CS - Critical-Assessment at Content Standard

Students will demonstrate an understanding of the origins of clothing and clothing design.

VF-TA-03 CAREER OPPORTUNITIES IN THE CLOTHING INDUSTRY (Content Std.)

C - Critical--Assessment Reporting Required

State Standard and Benchmark Correlation:

CV11.2.2 Communication in the Workplace

CV11.4.1 Quality and Performance of Systems

CV11.6.1 Identify/Assess Personal Ability/Interests/Values

Students will demonstrate a knowledge of career opportunities in the clothing industry.

VF-TA-03-01 - Clothing Industry Careers and Opportunities (Objective)

C-CS - Critical-Assessment at Content Standard

Students will become familiar with the opportunities for careers in the clothing industry.

VF-TA-04 CLOTHING PROJECT CONSTRUCTION (SEWING) (Content Standard)

C - Critical--Assessment Reporting Required

State Standard and Benchmark Correlation:

- CV11.1.3 Management of Time, Materials, Resources
- CV11.2.4 Demonstrate/Teach Learned Skills
- CV11.3.3 Interpret/Communicate Workplace Information
- CV11.5.1 Choose/Use Procedures/Tools/Equipment/Technology
- CV11.5.2 Setup, Operation, Maintenance of Equipment
- CV11.5.3 Workplace Equipment to Solve Problems
- CV11.5.4 Apply Safe and Ethical Practices

Students will demonstrate safe use of a sewing machine and equipment during project construction.

VF-TA-04-01 - Sewing Safety (Objective)

C-CS - Critical-Assessment at Content Standard

Students will pass a written test with 94 percent accuracy and will practice safe work habits while in the sewing lab and classroom.

VF-TA-04-02 - Sewing Equipment (Objective)

C-CS - Critical-Assessment at Content Standard

Students will identify and use sewing equipment appropriately.

VF-TA-04-03 - Sewing Techniques (Objective)

C-CS - Critical-Assessment at Content Standard

Students will demonstrate skills in sewing techniques.

VF-TA-04-04 - Basic Sewing Project (Objective)

C-CS - Critical-Assessment at Content Standard

Students will apply sewing techniques to complete a sewing project.

VF-TA-05 TEXTILE AND APPAREL MERCHANDISING (Content Standard)

Students will evaluate elements of textile and apparel merchandising

VF-TA-05-01 - Marketing Strategies (Objective)

C-NR - Critical-District Reporting Not Required

Students will review marketing strategies for promoting apparel and textile products.

VF-TA-05-02 - Cost of Production (Objective)

C-NR - Critical-District Reporting Not Required

Students will assess the cost of constructing, manufacturing, altering, or repairing textile products.

VF-TA-05-03 - Promotion (Objective)

C-NR - Critical-District Reporting Not Required

Students will critique varied methods for promoting apparel and textile products.

VF-TA-06 CUSTOMER SERVICE (Content Standard)

Students will evaluate the components of customer service.

VF-TA-06-01 - Customer Relations (Objective)

C-NR - Critical-District Reporting Not Required

Students will assess factors that contribute to quality customer relations.

VF-TA-06-02 Skills for Customer Relations (Objective)

C-NR - Critical-District Reporting Not Required

Students will determine the skills necessary for quality customer service.

VF-TA-07 BUSINESS AND CAREER SUCCESS (Content Standard)

Students will demonstrate general operational procedures required for business profitability and career success.

VF-TA-07-01 - Operational Costs and Profit (Objective)

C-NR - Critical-District Reporting Not Required

Students will examine operational costs such as mark ups, mark downs, cash flow, and other factors affecting profit.

last update 7/27/2009

pc

**Campbell County School District #1
Gillette, Wyoming**

**CAREER - FAMILY & CONSUMER SCIENCE
TEXTILES AND APPAREL II (CCHS)**

Areas to be covered in Textiles and Apparel II class are: pattern reading, alterations, mending, clothes for careers, and construction of garments. Students will be able to expand their knowledge in designing projects.

VF-T2-01(Content Standard)

C - Critical--Assessment Reporting Required

State Standard and Benchmark Correlation:

CV11.1.2 Assess Individual Skills, Evaluate Performance

VF-T2-01-01 - Pattern Reading (Objective)

C-NR - Critical-District Reporting not Required

Students will be able to read and understand patterns in complete detail so they can create projects by the patterns they choose.

VF-T2-01-02 - Alternations, Mending, and Designing (Objective)

C-NR - Critical-District Reporting not Required

Students will alter and mend a garment so they will be able to wear it according to proper size or style.

VF-T2-01-03 - Construction of Garments (Objective)

C-NR - Critical-District Reporting not Required

Students will be able to construct garments of their choice to be used as a ready to wear item.

new 8/6/2008

pc

last update 7/27/2009

pc

**Campbell County School District #1
Gillette, Wyoming**

**CAREER - FAMILY & CONSUMER SCIENCE
HOUSING DESIGN (CCHS)**

Housing Design is a technical laboratory course which focuses on the management of housing needs, housing and environment. Students will also explore the management of multiple adult roles, and the career paths in the housing and interiors industry. Content of the course includes an historical exploration of housing design, learning the legal and financial aspects of housing, home safety and maintenance, space utilization, identifying the factors affecting housing choices, using technology applications in exterior and interior housing design, and basic housing construction features. This course will also focus on the design of residential and nonresidential interior environments which meet the wants and needs of the occupant.

VF-HD-01 CONCEPTS OF HOUSING DESIGN (Content Standard)

C - Critical--Assessment Reporting Required

State Standard and Benchmark Correlation:

- CV11.1.2 Assess Individual Skills, Evaluate Performance
- CV11.1.3 Management of Time, Materials, Resources
- CV11.3.1 Acquire/Evaluate Workplace Information
- CV11.3.2 Organize/Update Workplace Information
- CV11.4.1 Quality and Performance of Systems
- CV11.4.2 Modifications of Systems; Alternate Systems
- CV11.5.1 Choose/Use Procedures/Tools/Equipment/Technology

Students will demonstrate a knowledge of the concepts of housing design.

VF-HD-02 CAREER OPPORTUNITIES (Content Standard)

C - Critical--Assessment Reporting Required

State Standard and Benchmark Correlation:

- CV11.6.1 Identify/Assess Personal Ability/Interests/Values
- CV11.6.2 Locate/Interpret Career Information, Labor Trends

Students will research careers in housing design and analyze the results.

VF-HD-02-01 Identify Careers in Housing Design (Objective)

Students will complete an interest assessment and analyze results.

VF-HD-02-02 Interpret Career Information (Objective)

Students will evaluate differences in housing related jobs through speakers and field trips.

VF-HD-03 APPLY KNOWLEDGE OF HOME DESIGN - FINAL PROJECT (Content Standard)

C - Critical--Assessment Reporting Required

State Standard and Benchmark Correlation:

- CV11.2.4 Demonstrate/Teach Learned Skills
- CV11.5.3 Workplace Equipment to Solve Problems

Students will create and present floor plans using computer design software.

**Campbell County School District #1
Gillette, Wyoming**

**CAREER - Family & Consumer Science
CULINARY ARTS I**

Culinary Arts I is a class to learn and practice baking skills for a much-in-demand occupation. Cookies, cakes, pies, pastries, quick breads, specialty breads, and fancy desserts will be included in this class. It is a competency based study of food preparation, customer service, professional baking and business management. Students will design and operate their own food business within the classroom and offer catering and other food service related experiences.

VF-C1-01 KITCHEN SAFETY AND SANITATION (Content Standard)

C - Critical--Assessment Reporting Required

State Standard and Benchmark Correlation:

CV-11-02-01 Diversity in the Workplace

Students will demonstrate proper safety and sanitation procedures in the kitchen.

VF-C1-01-01 - Safety Test and Sanitation Practices (Objective)

C-CS - Critical-Assessment at Content Standard

Students will pass a written safety test with 100 percent accuracy. Students will demonstrate safe work habits in the kitchen laboratory setting.

VF-C1-02 CULINARY APPLICATIONS (Content Standard)

C - Critical--Assessment Reporting Required

State Standard and Benchmark Correlation:

CV11.1.2 Assess Individual Skills, Evaluate Performance

CV11.1.3 Management of Time, Materials, Resources

CV11.4.1 Quality and Performance of Systems

CV11.4.2 Modifications of Systems; Alternate Systems

CV11.5.2 Setup, Operation, Maintenance of Equipment

CV11.5.4 Apply Safe and Ethical Practices

Students will demonstrate implementation of culinary applications.

VF-C1-02-01 - Kitchen Equipment (Objective)

C-CS - Critical-Assessment at Content Standard

Students will identify and properly use small and large kitchen equipment.

VF-C1-02-02 - Common Kitchen Dangers (Objective)

C-CS - Critical-Assessment at Content Standard

Students will describe safety and sanitation precautions to take against common dangers in the kitchen.

VF-C1-02-03 - Proper Cooking Techniques (Objective)

C-CS - Critical-Assessment at Content Standard

Students will demonstrate proper cooking techniques, cooking terms and measurements, and understand recipes and equivalents.

VF-C1-02-04 - Principles of Baking (Objective)

C-CS - Critical-Assessment at Content Standard

Students will follow the principles of baking to complete lab work. Students will know the functions of the various ingredients.

VF-C1-03 CAREER AWARENESS (Content Standard)

C - Critical--Assessment Reporting Required

State Standard and Benchmark Correlation:

CV11.6.1 Identify/Assess Personal Ability/Interests/Values

CV11.6.4 Skills to Find, Acquire, Keep, Change Jobs

Students will locate and interpret career information to identify their career interests and abilities.

VF-C1-03-01 - Career Planning (Objective)

C-CS - Critical-Assessment at Content Standard

Students will develop skills in career planning.

new 8/6/2008

pc

last update 7/27/2009

pc

**Campbell County School District #1
Gillette, Wyoming**

**CAREER - Family & Consumer Science
CULINARY ARTS II**

Culinary Arts II is a class to study and prepare foods from regional and foreign countries. We all like to eat good food...now you can learn some of the special techniques used to make it.

VF-C2-01 KITCHEN SAFETY AND SANITATION (Content Standard)

C - Critical--Assessment Reporting Required

State Standard and Benchmark Correlation:

CV11.2.1 Diversity in the Workplace

Students will demonstrate proper safety and sanitation procedures in the kitchen.

VF-C2-01-01 - Safety Test and Sanitation Practices (Objective)

C-CS - Critical-Assessment at Content Standard

Students will pass a written safety test with 100 percent accuracy. Students will demonstrate safe work habits in the kitchen laboratory setting.

VF-C2-02 CULINARY APPLICATIONS (Content Standard)

C - Critical--Assessment Reporting Required

State Standard and Benchmark Correlation:

CV11.1.2 Assess Individual Skills, Evaluate Performance

CV11.1.3 Management of Time, Materials, Resources

CV11.4.1 Quality and Performance of Systems

CV11.4.2 Modifications of Systems; Alternate Systems

CV11.5.2 Setup, Operation, Maintenance of Equipment

CV11.5.4 Apply Safe and Ethical Practices

Students will demonstrate implementation of culinary applications.

VF-C2-02-01 - Kitchen Equipment (Objective)

C-CS - Critical-Assessment at Content Standard

Students will identify and properly use small and large kitchen equipment.

VF-C2-02-02 - Common Kitchen Dangers (Objective)

C-CS - Critical-Assessment at Content Standard

Students will describe safety and sanitation precautions to take against common dangers in the kitchen.

VF-C2-02-03 - Proper Cooking Techniques (Objective)

C-CS - Critical-Assessment at Content Standard

Students will demonstrate proper cooking techniques, cooking terms and measurements, and understand recipes and equivalents.

VF-C2-02-04 - Meal Planning and Preparation (Objective)

C-CS - Critical-Assessment at Content Standard

Students will plan, properly prepare, and serve an attractive, well-balanced meal. Table setting, table manners, and time schedule will be considered.

VF-C2-03 CAREER AWARENESS (Content Standard)

C - Critical--Assessment Reporting Required

State Standard and Benchmark Correlation:

CV11.6.1 Identify/Assess Personal Ability/Interests/Values

CV11.6.4 Skills to Find, Acquire, Keep, Change Jobs

Students will locate and interpret career information to identify their career interests and abilities.

VF-C1-03-01 - Career Planning (Objective)

C-CS - Critical-Assessment at Content Standard

Students will develop skills in career planning.

new 8/6/2008

pc

updated 7/27/2009

pc

Campbell County School District # 1
Gillette, Wyoming

VOCATIONAL - FAMILY & CONSUMER SCIENCE
CAFÉ LATTE (SVJH)

VF-HT-01 HOSPITALITY, TOURISM, RECREATION (Content Standard)

C - Critical--Assessment Reporting Required

State Standard and Benchmark Correlation:

CV11.2.1 Diversity in the Workplace

CV11.2.2 Communication in the Workplace

CV11.6.4 Skills to Find, Acquire, Keep, Change Jobs

Students will apply concepts of service to meet customer expectations.

VF-HT-01-01 - Service Methods to Exceed Customer Expectations (Objective)

C-CS - Critical-Assessment at Content Standard

Students will practice service methods which exceed the expectations of the customer.

VF-HT-01-02 - Employee's Attitudes and Customer Satisfaction (Objective)

C-CS - Critical-Assessment at Content Standard

Students will determine the relationship between employees' attitudes and actions and the level of customer satisfaction.

VF-HT-02 FOOD PRODUCTION AND SERVICES (Content Standard)

C - Critical--Assessment Reporting Required

State Standard and Benchmark Correlation:

CV11.1.2 Assess Individual Skills, Evaluate Performance

CV11.1.3 Management of Time, Materials, Resources

CV11.3.1 Acquire/Evaluate Workplace Information

CV11.3.2 Organize/Update Workplace Information

CV11.3.3 Interpret/Communicate Workplace Information

CV11.3.4 Technology to Process Workplace Information

CV11.4.1 Quality and Performance of Systems

CV11.4.2 Modifications of Systems; Alternate Systems

CV11.5.2 Setup, Operation, Maintenance of Equipment

CV11.5.3 Workplace Equipment to Solve Problems

CV11.5.4 Apply Safe and Ethical Practices

Students will demonstrate implementation of food service management functions.

VF-HT-02-01 - Purchasing & Receiving in Food Service Operations (Objective)

C-CS - Critical-Assessment at Content Standard

Students will apply the principles of purchasing and receiving in food service operations.

VF-HT-02-02 - Inventory Procedures and Record Keeping (Objective)

C-CS - Critical-Assessment at Content Standard

Students will practice inventory procedures including the first in/first out concept, date markings, and specific record keeping.

VF-HT-02-03 - Accounting Principles to Plan/Forecast Profit/Loss (Objective)

C-CS - Critical-Assessment at Content Standard

Students will apply accounting principles in planning and forecasting profit and loss.

VF-HT-02-04 - Staff Planning: Recruiting, Hiring, Scheduling (Objective)

C-CS - Critical-Assessment at Content Standard

Students will apply the procedures involved in staff planning, recruiting, interviewing, selecting, and scheduling of employees.

last update 7/27/2009

pc

**Campbell County School District #1
Gillette, Wyoming**

**CAREER - FAMILY & CONSUMER SCIENCE
FOODS, NUTRITION, & WELLNESS - GRADE 7**

VF-F7-01 RESOURCES (Content Standard)

Concepts to be covered are;

- Planning and Goal Setting
- Management of Time, Materials, and Work Space
- Acknowledge and Utilize Individual Skills and Abilities

VF-F7-02 INTERPERSONAL SKILLS (Content Standard)

Concepts to be covered are:

- Diversity in Group Settings
- Communication in the Workplace
- Working Effectively as a Team Member

VF-F7-03 INFORMATION (Content Standard)

- Locate Various Sources of Workplace Information
- Communicate Workplace Information in Various Formats

VF-F7-04 SYSTEMS (Content Standard)

- Evaluate How Systems Operate and Impact Students
- Identify Technical Systems in the Workplace

VF-F7-05 TECHNOLOGY (Content Standard)

- Choose/Use Procedures/Tools/Equipment/Technology
- Apply Safe and Ethical Practices in the Workplace

New 2008 – updated 8/2009

pc

**Campbell County School District #1
Gillette, Wyoming**

**CAREER - FAMILY & CONSUMER SCIENCE
FOODS, NUTRITION, & WELLNESS - GRADE 8**

VF-F8-01 RESOURCES (Content Standard)

Concepts to be covered are;

- Planning and Goal Setting
- Understanding of Financial Information
- Management of Time, Materials and Work Space
- Acknowledge and Utilize Individual Skills and Abilities

VF-F8-02 INTERPERSONAL SKILLS (Content Standard)

Concepts to be covered are:

- Diversity in Group Settings
- Communication in the Workplace
- Working Effectively as a Team Member
- Communicate Learned Skills

VF-F8-03 INFORMATION (Content Standard)

- Locate Various Sources of Workplace Information
- Organization of Workplace Information
- Communicate Workplace Information in Various Formats

VF-F8-04 SYSTEMS (Content Standard)

- Evaluate How Systems Operate and Impact Students
- Identify Technical Systems in the Workplace

VF-F8-05 TECHNOLOGY (Content Standard)

- Choose/Use Procedures/Tools/Equipment/Technology
- Apply Safe and Ethical Practices in the Workplace

VF-F8-05 CAREERS (Content Standard)

- Identify/Assess Personal Ability/Interests/Values
- Identify Employability Skills

