

Community Connections: X

Benchmark: 1.1 Explore career paths within family and consumer sciences.

Benchmark: 1.0.3 Demonstrate appropriate communication skills that contribute to positive relationships in classroom and community settings.

Benchmark: 10.4 Demonstrate leadership, citizenship, and teamwork skills required for success in the family and community settings.

Benchmark: 10.5 Analyze strategies to manage the multiple individual, family, career, and/or community roles and responsibilities.

Career Connections X

Benchmark: 11.1 Explore career paths within a specific family and consumer sciences field.

Benchmark: 11.1.3 Demonstrate appropriate communication skills that contribute to positive relationships in the workforce.

Benchmark: 11.4 Demonstrate leadership, citizenship, and teamwork skills required for success in the workplace settings.

Benchmark: 11.5 Analyze strategies to manage the multiple individual, family, career, and/or community roles and responsibilities.

Benchmark: 11.6 Demonstrate professional behaviors, skills, and knowledge in family and consumer sciences related work settings.

Human Development: X

Benchmark 15.4 Analyze physical and emotional factors related to beginning the parenting process.

Benchmark: 3.1 Analyze principles of human growth and development.

Benchmark: 3.2 Analyze conditions that influence child growth and development.

Benchmark: 3.3 Evaluate strategies that promote growth and development across the life span.

Benchmark: 3.4 Analyze the determinants involved in meeting the needs of children.

Parenting: X

Benchmark: 15.1 Analyze roles and responsibilities of parenting.

Benchmark: 15.2 Evaluate parenting practices that maximize human growth and development.

Benchmark: 15.3 Evaluate external support systems that provide services for parents.

Nutrition and Wellness: X

Benchmark: 7.1 Analyze factors that influence wellness across the life span

Benchmark: 7.2 Demonstrate good nutrition, sound food preparation and selection to enhance healthy behaviors.

Benchmark: 7.3 Examine physical activity and how it relates to health and wellness.

Benchmark: 7.4 Examine the components of social and mental wellness.

Culinary Essentials:

Benchmark: 8.1 Demonstrate food safety and sanitation procedures.

Benchmark: 8.2 Demonstrate industry standards in selecting, using and maintaining food production areas and equipment.

Benchmark: 8.3 Interpret information related to a standardized recipe.

Benchmark: 8.4 Examine the principles of food production management and service methods.

Benchmark: 8.5 Demonstrate common food production skills.

Intro to FACS: X

Benchmark: 1.1 Evaluate the significance of family and its impact on the well-being of individuals and the community.

Benchmark: 1.2 Analyze functions and expectations of positive interpersonal relationships.

Benchmark: 1.3 Evaluate relationships that maximize human growth and development.

Benchmark: 1.5 Analyze the factors that influence personal and family wellness across the life span.

Benchmark 1.6 Demonstrate life literacy skills required for success in the family, workplace, and community settings.

Benchmark: 1.8 Analyze career paths within family and community services.

Benchmark: 1.9 Analyze career paths within the food science, food technologies, dietetics and nutrition industries.

Benchmark: 1.10 Analyze career paths within early childhood, education and related services.

Benchmark: 1.13 Analyze career paths within food production, culinary arts and food services industries.

Benchmark 1.14 Analyze career paths within hospitality, lodging and event planning industries.

Personal Finance: X

Benchmark: 6.1 Analyze factors leading to strong personal and family consumer decision making.

Benchmark: 6.2 Promote sound spending and saving practices across the life span.

Benchmark: 6.4 Analyze factors related to credit and debt.

Benchmark: 6.5 Enhance career readiness through practicing appropriate skills in consumer settings.

Culinary Arts: X

Benchmark: 19.1 Demonstrate food safety and sanitation procedures.

Benchmark: 19.2 Demonstrate correct use and maintenance of food production equipment and tools.

Benchmark: 19.3 Apply menu management and production principles.

Benchmark: 19.4 Demonstrate preparations of all menu categories to produce a variety of food products.

Benchmark: 19.5 Perform mathematical functions in food related applications.

Benchmark: 19.7 Enhance career readiness through practicing appropriate skills in classroom and work like culinary situations.