



NORTHGATE ACADEMY

FACS (Family and Consumer Science) - Course Syllabus

Description:

This course provides students a practical introduction to cooking. Students will learn about nutrition, meal management, and etiquette, with a dinner party final project that pulls together all aspects studied during the semester. The lab manual, also a necessary part of this course, includes 14 lab report sheets, evaluations, and recipes. Can be used in grades 9-12.

Textbook: Family and Consumer Science (A Beka – Code 246735)

Course objectives:

- Develop values and skills will create a responsible individual who is a contributing participant in society.
- Help students learn and incorporate the necessary skills to have productive, complete, and knowledgeable lives.

Contents:

Semester A

Chapter 1 – Kitchen and Food Safety
Chapter 2 – Basic Techniques and Equipment
Chapter 3 – Nutrition
Chapter 4 – Consumer Education
Chapter 5 – Milk and Beverages
Chapter 6 – Eggs
Chapter 7 – Grains, Breads, and Food Preservation

Semester B

Chapter 8 – Table Setting, Meal Service, and Etiquette
Chapter 9 – Successful Entertaining
Chapter 10 – Adding Flavor
Chapter 11 – Produce
Chapter 12 – Lunch Time Favorites
Chapter 13 – Meat, Poultry, and Fish
Chapter 14- Appetizers and Desserts

Grading Scale

A = 90-100%
B = 80-89%
C = 70-79%
D = 60-69%
F = under 59%

Grade Weighting

Quizzes..... 35%
Written Assignments... 35%
Final Exam..... 30%
100%