



# NORTHGATE ACADEMY

## **FACS (Family and Consumer Science) - Course Syllabus**

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### **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%**