

February

2020

Family and Consumer Science Grade 7

Competencies

Critical thinking and problem solving, initiative and self-direction, work ethic and integrity, collaborate with team members, conflict resolution skills, listening and speaking skills, manage time and resources, communication skills that express feelings, needs and ideas, perform sequential steps in food prep, maintain a clean and safe environment, kitchen safety, food prep terms and equipment, food safety and sanitation, demonstrate caring and responsible interactions with peers, demonstrate teamwork, food choices in long term health, food allergies, describe nutrients and their effects on the body, compare cost of scratch and ready made

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
						1
2	3 Nutrients Pizza Lab	4 Nutrients Pizza Lab	5 Nutrients Pizza Lab	6 Super Foods Pizza Lab	7 Super Foods Pizza Lab	8
9	10 Fast Food Cupcake Lab	11 Fast Food Cupcake lab	12 Nutrition Labels Cupcake Lab	13 Nutrition Labels Cupcake Lab	14 Sugar Centers Cupcake Lab	15
16	17 Presidents' Day	18 Food Borne Illness Truffles	19 Food Borne Illness Truffles	20 Food Borne Illness Truffles	21 Food Borne Illness Truffles	22
23	24 Etiquette Project Listening/ Communication	25 Etiquette Project Listening/ Communication	26 Etiquette Project Listening/ Communication	27 Bonus Milkshakes Soft skills	28 Bonus Milkshakes Soft Skills	29

Lifespan wellness practices, apply mathematical skills to specific tasks, demonstrate reading and writing skills, analyze the risk of personal choices throughout the lifespan