















HPS Scope Sequence 2/2010
7th Grade FCS--Ethnic Foods

Standard or GLCE #	Standard or GLCE Language	What this means:	Q	Lessons	Examples of Formative Assessments	Vocabulary
	Students will			45		
M9.4	Retrieve, communicate and analyze information using a technological system	Trace the development of cuisine of the United States; including the role of Native Americans played in the food customs we observe today	Q	2	Cooperative learning group activity	
M7.3	Examine changes within the family from a historical perspective	Identify the seven main regions of the United States and their uniqueness's & similarities concerning food customs	Q	10	Individual project based on a US state	
M6.6	Demonstrate the ability to make nutritious food choices in various situations	Prepare foods that are representative of the seven main regions of the United States and identify their origins.	Q	2	Select recipe based on nutritional value and geographical connection	
M4.8	Analyze how biases, stereotypes, and prejudices can limit responsible decision-making.	Identify the geographic, climatic, and cultural factors that have influenced the food customs of the Continents(North America, South America, Europe, Asia, Africa, and Australia)	Q	10	Foreign foods project	
		Research the food customs, religious customs and Holiday traditions around the world		5		
M6.6	Demonstrate the ability to make nutritious food choices in various situations	Prepare foods from each continent	Q	1	Food Lab	
M3.7	Identify expectations for self and others	Explain the importance of having a plan for working in the foods lab	Q	1		
M4.6	Implement an individual plan of action based on rules, regulations, and procedures	Describe how to prepare work plans for foods labs	Q	2		

HPS Scope Sequence 2/2010
7th Grade FCS--Ethnic Foods

Standard or GLCE #	Standard or GLCE Language	What this means:	Q	Lessons	Examples of Formative Assessments	Vocabulary
				45		
	Students will					
		Participate in the food lab experience				
M5.2	Differentiate between respectful and disrespectful behaviors toward other individuals or groups	Identify several ways in which meals can be served Describe the correct way to set a table Explain the value of using table manners at home and elsewhere Explain the importance of knowing and observing the rules of restaurant etiquette	Q	5		
M3.7	Identify expectations for self and others	Demonstrate how to read and use a recipe Identify the components of a well written recipe Identify measurements and abbreviations on recipes Identify and differentiate basic cooking tools, bakeware and cookware	Q	1		
M4.3	Practice positive decision-making skills	Demonstrate the skills needed to complete a successful lab experience.	Q	2		
M6.1	Demonstrate responsibility for individual safety and the safety of others	Cover safety rules in the kitchen	Q	1		
M6.4	Share the responsibility of maintaining a safe and healthy living/working environment	Describe the importance of kitchen sanitation Identify ways to protect foods from spoilage	Q	1 1		

HPS Scope Sequence 2/2010
7th Grade FCS--Ethnic Foods

Standard or GLCE #	Standard or GLCE Language	What this means:	Q	Lessons	Examples of Formative Assessments	Vocabulary
	Students will					
		Explain how to maintain a safe kitchen and how to handle emergencies		1		