SUBJECT: FCS	**GRADE: 7**
UNIT TITLE: Machine Sewing / Textiles	**TIMEFRAME: 22 days**
UNIT OVERVIEW	
In this unit, students will acquire sewing skills while applying financial and resource management techniques.	
LRG ELEMENTS	**PA STANDARDS**
Critical Thinking & Problem Solving: Individual sewing project Continual Learning & Growth Mindset: Sewing machine project	**11.2.6-8.B** Explain practices used to maintain, repair, and extend the life of consumer goods. **11.2.6-8.C** Evaluate factors that influence consumer decisions related to products and services. **11.2.6-8.D** Examine career opportunities related to consumer sciences
COMPETENCIES	**LEARNING TARGETS**
I can apply textile skills to a sewing project.	I can identify, explain, and demonstrate proper use of sewing tools and equipment.
	I can identify the parts of the sewing machine and their purpose.
	I can demonstrate how to use the sewing machine by completing a sewing project.
	I can brainstorm ways sewing can be useful and careers/jobs that must use a sewing machine.
	I can operate a sewing machine properly and safely.
	I can explain how sewing and clothing repair can extend the life of consumer goods.
	I can reflect upon project completion.

SUBJECT: FCS	**GRADE: 7**
UNIT TITLE: Food Preparation Techniques and Tools / Collaborative Kitchen Work	**TIMEFRAME: 23 days**

UNIT OVERVIEW

In this unit, students will acquire food preparation techniques and learn how to properly use kitchen tools while working collaboratively in a kitchen setting.

LRG ELEMENTS	**PA STANDARDS**
Collaboration & Teamwork: Group kitchen lab Critical Thinking & Problem Solving: Group kitchen lab Communication & Empathy: Group kitchen lab	**11.1.6-8.B** Demonstrate food safety and sanitation procedures. **11.1.6-8.E** Apply measurement and math skills in following recipe directions. **11.1.6-8.F** Prepare a recipe using fundamental culinary skills and techniques. **11.6.6-8.A** Demonstrate effective communication skills. **11.6.6-8.B** Apply teamwork and leadership skills. **11.6.6-8.C** Demonstrate time-management and organizational skills.

COMPETENCIES	**LEARNING TARGETS**
I recognize and perform safe kitchen techniques and procedures.	I can analyze basic food preparation techniques and food-handling procedures in a safe work environment.
	I can consistently apply food safety and sanitation guidelines.
	I can identify and operate appliances safely.
	I can identify and use a variety of tools and utensils.
	I can identify and apply proper measuring techniques.
	I can follow directions and read a recipe correctly.

	I can substitute ingredients if needed for allergic reactions, dietary concerns, etc.
	I can prepare a simple meal.