



## Wethersfield Public Schools

### SDMS Curriculum: Family & Consumer Science A

<b>Grade(s)</b>	7th/8th Grade	
<b>Unit Purpose</b>	<b>Unit 1: Sewing</b> Students will learn basic hand sewing skills that include the running stitch, whip stitch, and how to sew a button. These skills will be demonstrated by creating a sewing sample and sewing project. The goal is that students are able to fix minor damage on clothing or anything made of fabric.	
<b>Pacing</b>	15 Days	
<b>Vision of a Graduate</b>		
<b>Problem Solving:</b> Students will learn new knowledge and skills about hand sewing and then apply that knowledge and skills to the creation of a sewing sample and sewing project.		
<b>Unit Priority Standards</b>		
<b>Textiles and Design</b> <b>D 12. Explain the purposes and uses of a variety of common equipment, tools, and supplies for apparel and textile construction, alteration, and repair.</b> <b>D 13. Describe and demonstrate basic skills for producing and altering textile products and apparel.</b>		
<b>Unit Supporting Standards</b>		
<b>Essential Questions</b>		
Why is sewing an important life skill?		
<b>Performance Expectations: Skills</b>	<b>Performance Expectations: Essential Knowledge/Concepts</b>	
<ol style="list-style-type: none"> <li>1. Demonstrate proper use of basic sewing tools.</li> <li>2. Use the running stitch properly</li> <li>3. Use the whip stitch properly</li> <li>4. Sew on a button</li> <li>5. Apply proper sewing techniques to sewing sample and project.</li> </ol>	<ol style="list-style-type: none"> <li>1. Describe what tool is used for each skill</li> <li>2. Explain the difference between multiple types of stitches including when each stitch is to be used</li> </ol>	
<b>Student Learning Tasks &amp; Resources</b>	<b>Suggested Teacher Materials &amp; Resources</b>	
<b>Tool Identification:</b> Students will hold up each tool at the beginning of each class and explain to a partner what it is used for (S1, K2) <b>Sewing Sample:</b> Students will create a sewing sample that includes seven lines of stitching, and two buttons on a piece of felt. (S1, S2, S3, S4, K2)	<ul style="list-style-type: none"> <li>● Basic Sewing Tools (Needles, scissors, shears, sewing gauge, pins, seam ripper,</li> <li>● Thread</li> <li>● Felt (fabric)</li> <li>● Paper</li> <li>● Chromebook</li> </ul>	



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**Sewing Project:** Students will create a sewing project of their choice. The project must include both stitches learned and a button. The project will be hand sewn and made out of felt and thread. (Choices include animal, basketball, cartoon character etc.) (S1, S2, S3, S4, K2)

- Sewing videos
- Sewing directions (google slide)
- Google slide notes



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<b>Grade(s)</b>	7th Grade	
<b>Unit Purpose</b>	<b>Unit 2: Kitchen Safety/Kitchen Basics</b>	
<b>Pacing</b>	15 Days	
<b>Vision of a Graduate</b>		
<p><b>Problem Solving:</b> Students will apply cooking and kitchen safety concepts to the creation of recipes.</p> <p><b>Communication:</b> Students will communicate with their group members when they have completed their job specific tasks to ensure all group members are up to date on the recipe progress.</p> <p><b>Collaboration:</b> Students will each be assigned a cooking job and work in groups of 3-4 to complete cooking labs. Each job has specific tasks that allow them to contribute to the end goal of a completed recipe.</p>		
<b>Unit Priority Standards</b>		
<b>Nutrition and Food Production</b>		
<p><b>I 23.</b> Describe and demonstrate techniques for operating tools and equipment following safety procedures.</p> <p><b>I 24.</b> Describe and demonstrate the process for maintaining tools and equipment following safety procedures.</p> <p><b>I 25.</b> Describe and demonstrate the proper procedures for storing equipment and tools.</p> <p><b>E 11.</b> Determine conditions and practices that promote safe food handling, production, and consumption.</p> <p><b>E 12.</b> Identify characteristics of major food borne pathogens, their role in causing illness, foods involved in outbreaks, and methods of prevention.</p> <p><b>G 16.</b> Demonstrate procedures applied to safety issues.</p> <p><b>H 19.</b> Describe and practice good personal hygiene/health procedures, and report symptoms of illness.</p> <p><b>H 21.</b> <b>Explain and demonstrate techniques for food handling and preparation that prevent cross contamination between raw, cooked, and ready-to-eat foods and between animal or fish sources and other food products.</b></p> <p><b>H 22.</b> Demonstrate procedures for cleaning and sanitizing small equipment, serving dishes, glassware, and utensils.</p>		
<b>Unit Supporting Standards</b>		
<b>Essential Questions</b>		
Why is kitchen safety an important life skill?		
<b>Performance Expectations: Skills</b>		<b>Performance Expectations: Essential Knowledge/Concepts</b>
<ol style="list-style-type: none"> <li>Demonstrate kitchen safety concepts</li> <li>Store tools and equipment properly</li> <li>Safely handle food</li> <li>Safely handle tools and equipment</li> </ol>		<ol style="list-style-type: none"> <li>Explain what a foodborne illness is and how to prevent contamination</li> <li>Explain the importance of proper handwashing and sanitation</li> </ol>



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<p>5. Practice proper hygiene and sanitation 6. Identify potential safety hazards in a kitchen</p>	<p>3. Explain what potential hazards are in a kitchen</p>
Student Learning Tasks & Resources	Suggested Teacher Materials & Resources
<p><b>Cooking Labs:</b> Students will participate in cooking labs. 7th grade will participate in 3-5 cooking labs to practice kitchen safety skills, storing tools/equipment properly, and handling food and tools/equipment properly. (S1, S2, S3, S4, K3)</p> <p><b>Glow Germ Hands:</b> Students will practice proper hand washing with an activity that shows them how well they are washing their hands. (S5, K2)</p> <p><b>Picture Practice:</b> Students will analyze pictures, videos, and real kitchens for examples of potential hazards and foodborne illness. They will record their findings in a chart and explain what the hazard is, what kind of injury it could cause, and how to make it safer. (S6, K1, K3)</p>	<ul style="list-style-type: none"><li>● Chromebook</li><li>● Kitchens</li><li>● Basic Cooking tools</li><li>● Consumable cooking supplies (food, paper goods, etc.)</li><li>● Kitchen safety videos</li><li>● Google slide notes</li></ul>