

FAMILY & CONSUMER SCIENCES (FACS)



Family and Consumer Sciences (FACS) education empowers individuals and families across the lifespan to manage the challenges of living and working in a diverse global society. The unique focus is on families, work, and their interrelationships.

Family and Consumer Sciences education has roots in both academic and career and technical education and reaches beyond the educational system into the community as it focuses on the needs of individuals and families. The idea that all aspects of life may be reduced to tasks--making a garment, preparing food, cleaning a room--has been replaced by an emphasis on social structures, knowledge of relationships, and achievement of mutual goals. The Oyster Bay Middle/High School Family and Consumer Sciences program encourages students to develop communication, leadership, management, and thinking skills.

GRADE 7

GRADE 8

GRADES 9-12

Home & Careers 7

Home & Careers 8

- Food Preparation & Nutrition
- Global & Gourmet Foods

HOME AND CAREERS 7

7600

The 7th Grade Home and Careers Course introduces students to knowledge, skills, practices, and techniques that will enable them to make responsible and informed decisions. Students will explore the following topics: personal development, consumerism, nutrition and food preparation, clothing management, and child development. Through a series of team-oriented design projects, students will develop an understanding of the decision-making process and how a consumer should evaluate product quality. Nutrition principles essential to a healthy diet will be explored. Students will acquire and demonstrate leadership and communication skills that can be used now and in the future.

GRADE 7

HALF YEAR

HOME AND CAREERS 8**7650**

The 8th Grade Home and Careers Course provides students with an opportunity to learn about, practice, apply, and reflect on skills that are used to make decisions that impact their lives, the community, and the global society. Students will explore the following topics: career exploration, financial literacy, international cuisine, entrepreneurship, and community connections. Hands-on activities and community service within these units form the core of this course. Students will research career opportunities and become actively involved in an interdisciplinary entrepreneurial project. Students will use a wide variety of tools and technologies as they develop “real world” problems and presentations that extend beyond the classroom and community.

GRADE 8

HALF YEAR

FOOD PREPARATION AND NUTRITION**7660**

The Food Preparation and Nutrition course invites students to survey the methods of preparing food, the functions of food in the body, and the recommended dietary guidelines for individuals throughout the lifespan. Students will research the history of food preparation methods and the development of food preparation equipment. They will investigate food-related issues such as the quality, quantity, and safety of the food supply, to make connections between these food-related issues and advances in the food industry. Students will have the opportunity to examine the wide variety of career paths in the food preparation and nutrition fields and identify the knowledge and skills necessary for success within these fields.

GRADES 9-12

0.5 CREDIT

GLOBAL AND GOURMET FOODS**7665**

The Global and Gourmet Foods course introduces students to the ways in which the culture and traditions of regions and countries influence food choices. Students will identify and prepare foods from various regions and countries to compare cuisines, ingredients used, and preferred cooking methods. Students will also examine the issues and conditions which affect the availability and quality of food in the global market. Current issues related to global nutrition from production through consumption will be explored. Through this investigation, students will understand and appreciate diverse cultures. Students will have the opportunity to examine the wide variety of career paths in the global and gourmet foods fields and identify the knowledge and skills necessary for success within these fields.

Prerequisite: Food Preparation and Nutrition

GRADES 9-12

0.5 CREDIT