

# **Home Economics Curriculum**

*Mrs. Hildreth 2010*

Curriculum Guide  
Home Economics

Grade/Level: High School

Suggested Instructional Strategies

*Teacher demonstration of food preparation, using measuring techniques and proper equipment usage.*

Additional Differentiation Strategies and Activities

Adaptive:

*Circulation of instructor amongst all the students as they work within their cooking groups*

Reteach:

*The students will each participate in a class activity, in which they will select items to be washed, and describe to the class how this will be done.*

Extension:

*When completing this at home, each student will gain new information from an adult concerning this subject*

Supporting Technology Applications/Sources:

*Each will complete the laundry at home, using his/her own washer and dryer.*

Interdisciplinary Connections:

Curriculum Guide  
Home Economics

Content Area: Home Economics			
Grade/Level:	Learning Goal:	Aligned Instructional Resources/Activities	Assessment Options
<p><i>High School</i></p>	<p>Each student will apply basic skills of food preparation, using correct sanitation and safety procedures.</p>		
Objectives	Pacing	Aligned Instructional Resources/Activities	Assessment Options
<p>The student will be able to...</p> <p>Independently prepare an entire meal at home</p> <p><i>understand basic kitchen equipment</i></p>	<p>2 days</p>	<p>Lesson in class explaining factors involved in preparing a full meal</p> <p><i>Planning and organization of a kitchen.</i></p>	<p>Report showing pictures, menu, time schedule, grocery list and parent evaluation</p>
<p>Demonstrate the ability to work cooperatively in a lab group</p> <p>Cooking labs to take place: Two quickbreads <i>ONE</i> yeastbreads One Italian pasta One vegetable One fried rice (More depending on length of time remaining)</p>	<p><i>15</i> days</p>	<p>Instructor reviews important principles before each lab</p> <p>Students assigned to cooking group</p> <p>Instructor circulating among cooking groups as students prepare product</p>	<p>Questioning students before lab begins</p> <p>Instructor evaluates students as they cook within their group, based on Cooking techniques practiced Quality of product Cleanliness of unit at the end Timing of the lab-finished before class ends Ability to get along with group members</p>

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<b>Content Area: Home Economics</b>			
<b>Grade/Level:</b> <i>High School</i>		<b>Learning Goal:</b> Each student will understand the necessary skills required to complete the laundry.	
<b>Objectives</b>	<b>Pacing</b>	<b>Aligned Instructional Resources/Activities</b>	<b>Assessment Options</b>
<p>The student will be able to...</p> <p>Prepare items for the laundry (i.e., Pretreating stains, checking pockets, re-sew loose buttons, sewing rips)</p> <p>Select correct washing machine and dryer settings</p> <p>Know the purpose and usage of fabric softeners</p> <p>Know the safety precautions of the washer and dryer usage</p> <p>Complete three loads of the wash at home, using both washer and dryer</p> <p>Understand the importance of and correct procedures for folding/hanging clothes immediately after the drying process</p>	<p>3 days</p>	<p>Worksheet to complete as class discusses</p> <p>Class activity (selecting from a given pile of clothes &amp; stating what needs to be checked)</p> <p>Video-"Gone with the Wash" by Maytag</p>	<p>Written test-Laundry</p> <p>Class participation</p> <p>Take-home laundry assignment (completing 3 loads)</p>