

CURRICULUM MAPPING

COURSE: Child Care I
1st Semester

	AUGUST	SEPTEMBER	OCTOBER	NOVEMBER	DECEMBER
STANDARDS	6.2, 12.1, 12.2, 14.2	6.1, 12.1, 12.2, 12.3, 14.2, 14.3, 15.4	12.1, 12.2, 12.3, 15.2, 15.4	4.3, 4.4, 4.5, 12.1, 12.2, 12.3, 15.1, 15.2	4.2, 4.3, 6.2, 12.1, 12.2, 12.3, 15.1
CONTENT	Introduction to Learning about Children	Pre-pregnancy Prenatal Development Preparing for Birth	The Arrival of a Baby	The Baby's First Year	Physical, Social, Intellectual, and Emotional Development of a child from one to three years of age
SKILLS	Reasons for studying children Importance of learning through play	Discussions about adoption, infertility, and the use of drugs and alcohol during pregnancy Visual exam using the labor kit	Care of a Real Care Baby Understanding of the physical, emotional, social, and intellectual development of an infant	Understanding of the physical, emotional, social, and intellectual development of an infant	Understanding of the physical, emotional, social, and intellectual development of a one to three year old
ASSESSMENT	Role-playing Tests/Quizzes	Role-playing Budget Project Posters about birth defects and childbirth Brochures of the stages of pregnancy Tests/Quizzes	Empathy Belly Simulation Real Care Baby Simulation Tests/Quizzes	Posters Research Paper Tests/Quizzes	Toddler Booklet Toddler Game Book Evaluation Tests/Quizzes

Revised August 2008

CURRICULUM MAPPING

COURSE: Child Care I
2nd Semester

	JANUARY	FEBRUARY	MARCH	APRIL	MAY
STANDARDS	4.2, 4.3, 4.4, 4.6, 12.1, 12.2, 12.3	4.2, 4.3, 4.6	4.1, 4.2, 4.3, 4.4, 4.6	4.2, 4.4, 4.6, 8.2, 14.2	4.1, 4.6
CONTENT	Child Development Principles Observing, Schedules and Routines Guiding Children Preschool Preparation	Preschool Lab Experience Approaches to Teaching and Learning Language Arts Social Studies Math and Science	Preschool Lab Experience Motor Skills Drama Art and Music Quality Early Childhood Programs	Preschool Lab Experience Abuse and Neglect Meeting Nutritional Needs Special Needs	Human Services Careers Employability
SKILLS	Lesson Plan Development Create Transition Techniques Role-playing	Lesson Plan Development Teaching of Lesson Plans Role-playing	Lesson Plan Development Teaching of Lesson Plans Role-playing	Teaching of Lesson Plans Selecting of food for preschool preparation Tour school using a wheelchair or crutches	Interviewing Evaluation of a local day care
ASSESSMENT	Posters Article Critiques Theorist Research Paper Observations Methods Tests/Quizzes	Posters Mini- Lab Lesson Plans Observation Reports Tests/Quizzes	Mini-Lab Observation Reports Lesson Plans Program Philosophy Tests/Quizzes	Observation Reports Lesson Plans Article Reviews Menu for preschoolers Tests/Quizzes	Oral Report on Human Services Career Resume Development Mock interviews Tests/Quizzes

Revised August 2008

CURRICULUM MAPPING

COURSE: Child Care 2
1st Semester

	AUGUST	SEPTEMBER	OCTOBER	NOVEMBER	DECEMBER
STANDARDS	4.0, 4.3, 4.4, 4.5, 4.6, 13.3, 13.5	4.0, 4.3, 4.5, 4.6, 13.3, 13.5, 14.1	4.0, 4.3, 4.5, 4.6, 9.3, 13.3, 13.5, 14.1	4.0, 4.3, 4.5, 4.6, 13.3, 13.5, 14.1	4.0, 4.3, 4.5, 4.6, 13.3, 13.5, 14.1
CONTENT	Working With Young Children	Preparing the Environment Planning Nutritious Meals The Curriculum Establishing Classroom Rules	Observing Children Planning for the Preschool Experience Understanding two, three, four, and five year olds	Promoting Children's Safety Guiding children's Health Developing Guidance Skills	Guidance Problems Handing Daily Routines Preparing the Environment
SKILLS	Webbing Compare / Contrast Skills	Observation Techniques Writing of Observation Reports Preparing facilities for the preschool program	Observation Techniques Writing of Observation Reports Role Playing	Role Playing Demonstrations of Safety Techniques	Use of Transitions Applications of Rules and Procedures
ASSESSMENT	Test Reflection paper	Observation Reports Classroom Arrangement Test	Observation Reports Lab Work Lesson Plans Test	Observation Reports Lab Work Lesson Plans Test	Observation Reports Lab Work Lesson Plans Test Final Exam

Revised April 2009

CURRICULUM MAPPING

COURSE: Child Care 2
2nd Semester

	JANUARY	FEBRUARY	MARCH	APRIL	MAY
STANDARDS	4.0, 4.3, 4.5, 4.6, 6.1, 13.3, 13.5, 14.1	4.0, 4.3, 4.5, 4.6, 13.3, 13.5, 14.1	4.0, 4.3, 4.5, 4.6, 13.3, 13.5, 14.1	4.0, 4.3, 4.5, 4.6, 13.3, 13.5, 14.1	4.0, 4.3, 4.5, 4.6, 13.3, 13.5, 14.1
CONTENT	Parent Involvement Guiding Art, Block building, And Sensory Experiences Guiding Storytelling	Guiding Play, Puppetry, Manuscript Writing, and Math Experiences	Guiding Science, Social Studies, and Food and Nutrition Experiences	Guiding Music and Movement and field trip experiences	Guiding Children with Special Needs Types of Early Childhood Programs A Career for You in Child Care
SKILLS	Demonstrating of the four stages of development Explain the importance of parental involvement	Explain the importance of math experiences Understand the stages of play Analyze manuscript writing	Explain the importance of science and social studies experiences Group discussion about nutritional concepts	Explain the benefits of music experiences and field trips Group work Individual work Discussions	Compare / contrast the types of early childhood programs Learn how to work with special needs children
ASSESSMENT	Observation Reports Lab Work Lesson Plans	Observation Reports Lab Work Lesson Plans Presentation/Collage	Observation Reports Lab Work Lesson Plans	Observation Reports Lab Work Lesson Plans	Presentation / Poster / Research paper on various careers in child care Observation Reports Lab Work Lesson Plans Final Exam

Revised April 2009

CURRICULUM MAPPING

COURSE: Exploring Human Services 1st Semester

	AUGUST	SEPTEMBER	OCTOBER	NOVEMBER	DECEMBER
STANDARDS	8.2, 13.3., 13.4, 14.4	8.2, 8.3, 8.4, 9.2, 13.3, 13.4, 14.4	8.3, 8.4, 9.2, 9.3, 9.6, 13.3, 13.4, 14.1 14.2, 14.3	8.3, 9.2, 9.3, 13.3, 13.4, 14.3	9.2, 10.3, 13.2, 13.3 13.4
CONTENT	Kitchen Safety and Sanitation	Kitchen Safety and Sanitation Preparing to Cook	Preparing to Cook Nutrients	Preparation Skills Cooking Methods	Table Setting, Etiquette and Service
SKILLS	Practice safety procedures Practice proper sanitation Demonstrate proper food handling	Demonstrate safety and sanitation Identify and demonstrate the use of kitchen equipment Measuring ingredients	Building of the food pyramid Identify the six nutrients and their functions Meal Planning	Identify and demonstrate the use of kitchen equipment Understanding of moist heat, dry heat, and cooking with fat	Understanding of serving styles, tableware, decorations, and table manners
ASSESSMENT	Demonstrations Lab Evaluations Posters Tests/Quizzes	Work plans Adapting Recipes Demonstrations Lab Evaluations Tests/Quizzes	Work Plans Adapting Recipes Demonstrations Lab Evaluations Tests/Quizzes	Work Plans Adapting Recipes Demonstrations Lab Evaluations Tests/Quizzes	Work Plans Demonstrations Lab Evaluations Brochure defining etiquette and table service Tests/Quizzes

Revised August 2008

CURRICULUM MAPPING

COURSE: Exploring Human Services 2nd Semester

	JANUARY	FEBRUARY	MARCH	APRIL	MAY
STANDARDS	12.1, 12.2, 13.1, 13.3, 13.6	6.1, 6.2, 13.1, 13.3, 13.5, 13.6	2.1, 2.3	4.4, 12.3, 15.1, 15.2	3.1, 8.1
CONTENT	Understanding Yourself Personality Relationships Aspects of Development	Relationships with Others Peer Pressure	Managing your life Knowledge and Management Of Resources Career decisions	Understanding Children The Care, Safety, and Health of Children Babysitting	Careers in Health & Human Services
SKILLS	Describe and explain: growth, development, independence, self-concept, prevent and manage stress, and give/receive feedback	Understand the role of family members, types of families, functions of families, and types of friendships	Identifying physical and psychological wants and needs Explain values and goals Identify and manage resources	Holding Feeding Clothing Bathing Choosing toys and activities Safety and health care	List examples of jobs in health and human services Identify interest and skills required
ASSESSMENT	Personality Collage Role-playing Tests/Quizzes	Analyzing of TV shows Test/Quizzes Role-playing Family Tree Project	Budget Project Tests/Quizzes Demonstrations	Demonstrations Tests/Quizzes Brochure Toy/Activity Evaluation	Research Paper Tests/Quizzes Research paper

Revised August 2008

CURRICULUM MAPPING

**Course: F.C.C.L.A.
1st Semester**

	AUGUST	SEPTEMBER	OCTOBER	NOVEMBER	DECEMBER
STANDARDS	FACS 1.0 Integrate multiple life roles and responsibilities in family, career, and community roles and responsibilities	FACS 13.0 Demonstrate respectful and caring relationships in the family, workplace, and community.	FACS 1.0 Integrate multiple life roles and responsibilities in family, career, and community roles and responsibilities	FACS 10.0 Integrate knowledge, skills, and practices required for careers in hospitality, tourism, and recreation.	FACS 1.0 Integrate multiple life roles and responsibilities in family, career, and community roles and responsibilities
CONTENT	Cooperative Program requirements	Employer/Employee Relationship	Leadership skills	Careers	Cooperative work skills
SKILLS	Workstation skills Define typical behavior of student workers	Evaluate self values, ethics and behaviors	Learn parliamentary procedures Self tests	Research project (Career Cluster Career)	Prepare specific contest entry
ASSESSMENT	Employer grade sheets Training plans	Employer work review Chapter tests	Chapter tests Identify short and long term goals	Rubric Oral Career presentation	Rubric of skill assessment by F.C.C.L.A.

Revised May 2006

CURRICULUM MAPPING

**Course: F.C.C.L.A.
2nd Semester**

	JANUARY	FEBRUARY	MARCH	APRIL	MAY
STANDARDS	FACS 1.2 Demonstrate transferable and employability skills in community and workplace settings.	FACS 5.3 Demonstrate sanitation procedures for a clean and safe environment	FACS 3.1 Analyze career paths within consumer industries.	FACS 1.0 Integrate multiple life roles and responsibilities in family, career, and community roles and responsibilities	FACS 13.0 Demonstrate respectful and caring relationships in the family, workplace, and community.
CONTENT	Job portfolio Interviewing	Health and Safety	Taxes and Social Security	Communications	Professionalism on job
SKILLS	Prepare job portfolio, resume Conduct mock (oral and tapes) Interview	First Aid Procedures Weather emergency Develop exercise/diet program	Prepare 1040EZ	Oral Presentations, typed and evaluated	Employer Banquet
ASSESSMENT	Evaluate Interview Rubric of portfolio Chapter Tests	Chapter Tests Rubric Exercise/diet program	Chapter Tests Evaluate Employer work evaluation	Self-Evaluation of oral presentation Chapter Tests	Employer work evaluation

Revised May 2006

CURRICULUM MAPPING

COURSE: Hospitality and Recreation I
1st Semester

	AUGUST	SEPTEMBER	OCTOBER	NOVEMBER	DECEMBER
STANDARDS	8.3, 13.3	5.3, 5.5, 8.2, 8.3, 8.4, 13.3, 14.4	8.2, 8.3, 8.4, 8.7, 9.3, 10.3, 13.3, 14.1	8.2, 8.3, 13.3, 14.1, 14.4	8.2, 8.3, 8.5, 13.3
CONTENT	Food Safety and Sanitation Management	Food Safety and Sanitation Management Equipment Recipe Measurement & Conversion	Dining Environment Nutrition Quick Breads	Breakfast Cookery Fruits and Vegetables	Cookies
SKILLS	Demonstrating Cooperative work Independent work	Demonstrating Cooperative work Independent work	Demonstrating Role-playing Cooperative work Independent work	Demonstrating Cooperative work Independent work	Demonstrating Cooperative work Independent work
ASSESSMENT	Lab Evaluations Chapter Test/Quiz Discussions Assignments	Lab Evaluations Chapter Test/Quiz Discussions Assignments	Lab Evaluations Chapter Test/Quiz Discussions Assignments	Lab Evaluations Chapter Test/Quiz Discussions Assignments	Lab Evaluations Chapter Test/Quiz Discussions Assignments

Revised August 2008

CURRICULUM MAPPING

COURSE: Hospitality and Recreation I
2nd Semester

	JANUARY	FEBRUARY	MARCH	APRIL	MAY
STANDARDS	8.2, 8.3, 13.3	8.2, 8.6, 8.7, 10.1, 10.3, 10.6, 13.3	1.2, 8.2, 10.1, 10.5, 13.3	8.2, 8.6, 8.7, 10.3, 10.4, 10.6, 13.3	1.1, 2.1, 8.2, 8.6, 8.7, 10.3, 10.6, 13.3
CONTENT	Baking & Decorating Cakes	Banquet Planning Development of the Diner & Drive-In	World of Hospitality Hospitality Past, Present & Future	Party Planning World of Lodging	Vacation Planning Catering
SKILLS	Research Independent Work Demonstrating Cooperative Work	Research Independent Work Demonstrating Cooperative Work	Research Independent Work Demonstrating Cooperative Work	Research Independent Work Demonstrating Cooperative Work	Research Independent Work Demonstrating Cooperative Work
ASSESSMENT	Lab Evaluations Chapter Test/Quiz Discussions Assignments	Lab Evaluations Chapter Test/Quiz Discussions Assignments	Lab Evaluations Chapter Test/Quiz Discussions Assignments	Lab Evaluations Chapter Test/Quiz Discussions Assignments	Lab Evaluations Chapter Test/Quiz Discussions Assignments

Revised August 2008

CURRICULUM MAPPING

COURSE: Hospitality and Recreation II
1st Semester

	AUGUST	SEPTEMBER	OCTOBER	NOVEMBER	DECEMBER
STANDARDS	8.2, 8.3, 13.5, 14.4	8.2, 8.3, 8.4, 13.5	8.2, 8.3, 8.6, 13.5	8.2, 8.3, 13.5	8.2, 8.3, 13.5
CONTENT	Sanitation & HACCP System	Sanitation & HACCP System Standardization of recipes Tools of the trade	Serving the Food Garde Manger Basics	Sandwich Basics Soups & Stocks	Poultry Cooking Meat Basics
SKILLS	Demonstrating Cooperative work Independent work	Demonstrating Cooperative work Independent work	Demonstrating Role-playing Cooperative work Independent work	Demonstrating Cooperative work Independent work	Demonstrating Cooperative work Independent work
ASSESSMENT	Lab Evaluations Chapter Test/Quiz Discussions Assignments	Lab Evaluations Chapter Test/Quiz Discussions Assignments	Lab Evaluations Chapter Test/Quiz Discussions Assignments	Lab Evaluations Chapter Test/Quiz Discussions Assignments	Lab Evaluations Chapter Test/Quiz Discussions Assignments

Revised April 2009

CURRICULUM MAPPING

COURSE: Hospitality and Recreation II
2nd Semester

	JANUARY	FEBRUARY	MARCH	APRIL	MAY
STANDARDS	8.2, 8.3, 8.6, 10.6, 13.5	8.2, 8.3, 8.6, 10.2, 10.3, 13.5	8.2, 8.3, 10.2, 10.4, 13.5	8.1, 8.2, 8.3, 10.1, 13.5	8.2, 8.3, 10.3, 13.5
CONTENT	The World of Food & Beverages Food Preparation & Service	Front & Back of the House	Organization of Hotel, Food and Beverage Services Yeast Breads	Pasta & Grains Careers in the Hospitality Industry	Catering Practicum Assembling & Decorating Cakes
SKILLS	Demonstrating Cooperative work Independent work	Demonstrating Cooperative work Independent work	Demonstrating Role-playing Cooperative work Independent work	Demonstrating Cooperative work Independent work	Demonstrating Cooperative work Independent work
ASSESSMENT	Lab Evaluations Chapter Test/Quiz Discussions Assignments	Lab Evaluations Chapter Test/Quiz Discussions Assignments	Lab Evaluations Chapter Test/Quiz Discussions Assignments	Lab Evaluations Chapter Test/Quiz Discussions Assignments	Lab Evaluations Chapter Test/Quiz Discussions Assignments

Revised April 2009

CURRICULUM MAPPING

**COURSE: Personal Wellness
1st Semester**

STANDARDS	AUGUST	SEPTEMBER	OCTOBER	NOVEMBER	DECEMBER
	1.0, 6.1, 14.1	6.2, 8.2, 14.2	9.3, 9.4, 14.4	9.3, 9.4, 14.4	12.2, 13.3, 14.1, 14.3
CONTENT	Wellness and Self Awareness	Nutrition Weight Management	Nutrients Food Guide Pyramid	Nutrients Food Guide Pyramid	Maintaining Positive Social and Mental Health
SKILLS	Role Playing Participation Writing Skills Group Work Demonstrations Discussions	Analyzing nutrition labels Tasting and testing of various foods Participation Group Work	Individual and group work in cooking labs Tasting and testing of various foods Understanding of the sections of the food pyramid	Individual and group work in cooking labs Tasting and testing of various foods Understanding of the sections of the food pyramid	Individual and group work in cooking labs Tasting and testing of various foods Understanding of social and mental health
ASSESSMENT	Wellness Plan Unit Test Workbook Review Opinion Paper Videos	Reading of nutrition labels “To Review” Questions	Discussions Quiz Cooking Labs Lab Reports	Discussions Quiz Cooking Labs Lab Reports	Discussions Unit Test Cooking Labs Lab Reports Personality Quiz Final Exam

Revised May 2006

CURRICULUM MAPPING

COURSE: Personal Wellness
2nd Semester

	JANUARY	FEBRUARY	MARCH	APRIL	MAY
STANDARDS	13.3, 13.4, 14.1	13.4, 14.1, 14.2	6.1, 7.4, 14.1	14.4, 14.5	2.5, 12.2, 14.1
CONTENT	Stress Emotional Health Anger Management Analyzing of food	Eating Disorders Analyzing of food	Analyzing of food Use and Abuse of Drugs and Alcohol	Use and Abuse of Drugs and Alcohol Accidents and Safety Precautions	Global Concern World Hunger Career Exploration
SKILLS	Preparing of food Analyzing of food Group discussions Group work Reasoning skills Journaling	Preparing of food Analyzing of food Group discussions Group work Reasoning skills Journaling	Preparing of food Analyzing of food Group discussions Group work Reasoning skills Journaling	Group discussions Group work Reasoning skills Journaling Interviewing Problem Solving	Group discussions Reasoning skills Journaling Writing and computer skills Public Speaking
ASSESSMENT	Chapter Tests Reflection Questions Demonstrations Cooking Labs Lab Reports Food Sampling	Chapter Tests Reflection Questions Demonstrations Cooking Labs Lab Reports Food Sampling	Chapter Tests Reflection Questions Demonstrations Cooking Labs Lab Reports Food Sampling	Review Sheets Chapter Tests Reflection Questions Self-Assessments	Review sheets Chapter Tests Reflection Questions Final Exam

Revised May 2006

CURRICULUM MAPPING

COURSE: Social Changes
1st Semester

	AUGUST	SEPTEMBER	OCTOBER	NOVEMBER	DECEMBER
STANDARDS	6.1, 6.2	12.3, 13.1, 13.3	6.2, 12.2, 13.1, 13.2, 13.3, 13.5, 13.6	2.1, 2.6, 6.1, 13.3	3.3, 6.2, 13.1, 13.3
CONTENT	The Family Foundation	Growing as a Person	Communication Understanding Love & Relationships	Forming a Family	Wedding Project
SKILLS	Discussions Webbing Role playing Hands on activities	Discussions Group work Role playing	Role playing Webbing Presentations Group Communication	Discussions Role playing Listening Skills Cooperation Application	Discussions Group work Role playing Webbing Research
ASSESSMENT	Pretest Chapter test Classroom work Cultural Project	Chapter test Classroom work Value Auction	Chapter test Movies Games Vocabulary	Guest Speakers Questions Movies	Chapter test Journal Questions

Revised May 2007

CURRICULUM MAPPING

COURSE: Social Changes
2nd Semester

	JANUARY	FEBRUARY	MARCH	APRIL	MAY
STANDARDS	2.1, 2.6, 7.2	6.1, 12.1, 15.2	1.3, 2.3, 2.6, 3.1, 7.2, 13.5	2.6, 6.1, 7.2, 13.1, 13.4	6.1, 12.1, 12.3, 13.1
CONTENT	Health and Wellness	Parenting	Career and Community	Solving Problems and Resolving Conflicts	Aging and Death
SKILLS	Discussions Role playing Decision Making	Group work Webbing Cooperative work	Discussions Analyzing Role playing	Group work Discussions Listening Skills Individual work Role playing	Group work Planning Webbing
ASSESSMENT	Chapter test Labs Class participation	Dating activities Lecture notes Case studies Guest speakers Chapter test	Games Chapter test Class work Videos Field trip	Guest speakers Chapter test Class participation	Note taking Labs Movie Responses Chapter test Walk in my Shoes

Revised May 2007

CURRICULUM MAPPING

**Course: Teaching Internship
1st Semester**

	AUGUST	SEPTEMBER	OCTOBER	NOVEMBER	DECEMBER
STANDARDS	FACS 4.1 Analyze career paths within early childhood, education and services.	FACS 4.1 Analyze career paths within early childhood, education and services.	FACS 4.4 Demonstrate a safe and healthy learning environment for children.	FACS 4.3 Demonstrate integration of curriculum and instruction to meet children's developmental needs and interests.	FACS 4.6 Demonstrate professional practices and standards related to working with children.
CONTENT	Assessment of Student Interest	Teaching as a Career Addressing Learner's Individual Needs	Confidentiality School Law Rules and Regulations Child Development	Classroom Environment and Management Lesson Plans	Assessment and Standards
SKILLS	Interviewing of Teachers and Administrators Reasoning Skills	Listening Skills with guest speakers Interviewing Webbing of learner's needs	Public Speaking Journaling	Webbing Group Discussions Power Point	Incorporating of learning styles and state learning standards
ASSESSMENTS	Test Application and Activities Presentations	Test Vocabulary Quiz Collage Lesson Plans Papers	Test Application and Activities Lesson Plans Papers	Test Bulletin Boards Research Project Unit Lesson Plan	Rubrics Test Final Exam

Revised May 2006

CURRICULUM MAPPING

**Course: Teaching Internship
2nd Semester**

	AUGUST	SEPTEMBER	OCTOBER	NOVEMBER	DECEMBER
STANDARDS	FACS 4.3 Demonstrate integration of curriculum and instruction to meet children's developmental needs and interests.	FACS 4.3 Demonstrate integration of curriculum and instruction to meet children's developmental needs and interests.	FACS 4.3 Demonstrate integration of curriculum and instruction to meet children's developmental needs and interests.	FACS 4.3 Demonstrate integration of curriculum and instruction to meet children's developmental needs and interests.	FACS 13.2 Analyze personal needs and characteristics and their impact on interpersonal relationships.
CONTENT	Educational Legislation Diversity Reading Strategies	Educational Legislation Diversity Reading Strategies	Educational Legislation Diversity Reading Strategies	Educational Legislation Diversity Reading Strategies	Reflection of Internship experience
SKILLS	Journaling Observations of children and teachers Working in Groups Public Speaking	Journaling Observations of children and teachers Working in Groups Public Speaking	Journaling Observations of children and teachers Working in Groups Public Speaking	Journaling Observations of children and teachers Working in Groups Public Speaking	Journaling Individual Work on portfolio Public Speaking
ASSESSMENTS	Article Critiques Reviews Development of Reading Strategies Research paper	Article Critiques Reviews Development of Reading Strategies Research paper	Article Critiques Reviews Development of Reading Strategies Research paper	Article Critiques Reviews Development of Reading Strategies Research paper	Portfolio Additional assignments based on intern's specific grade level of interest

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