**Fannett-Metal Middle/High School**

**Family and Consumer Sciences Grade 9/HS Course Syllabus**

**Course Name:** FCS – Grade 9/High School **Teacher:** Mrs. Jodi Glenny

**Contact Information:** Phone (717) 349-2363 ext. 3055 **Email:** glennyjo@fmtigers.org

**Text:** *Discovering Life Skills* and *Guide to Good Food*

**Course Format:** This class meets every day for the marking period.

**Course Description:**

This course is designed to help students continue their preparation to meet their present and future roles as productive members of a global society. Students will review process skills including decision making, problem solving, and resource management. Other areas of study include peer relationships and communication, nutrition and meal planning, clothing management, child care and consumerism. Topics are reinforced by the use of a variety of hands-on activities. Emphasis is also placed on math, writing, and reading in the content area.

**Course Requirements:**

1. Participation: students will participate in and contribute to class discussions and learning activities.
2. Course Work: students will complete all course work including homework assignments and projects. Work is to be submitted within designated time frame. Late Work will result in point deduction.
3. Absences: students are required to make up any work missed in a timely manner. It will be the responsibility of the student to confirm missed work with the teacher.

**Grades:**

Grades are determined by class participation, assignments, quiz scores, and cooking and sewing labs. Lab grades are based on quality of work, effort, and enthusiasm.

**Conduct and Classroom Rules: Be PROMPT, Be PREPARED, Be RESPECTFUL**

1. **Students are to be on time.** Students are to be in their seats and ready for class when the bell rings.
2. **Students are to be prepared.** Students are to have their materials such as sharpened pencils, folders, assignments, etc. when the bell rings.
3. **Students are to follow all classroom procedures and rules.** Specific instructions include, but are not limited to procedures for signing out, emergency drill evacuations, and classroom conduct.
4. **Students will be respectful of those around them.** Harassing and/or rude behavior will not be tolerated. Referrals will be given for inappropriate behaviors.
5. **Students are not permitted to use their cell phone in class.** (**Also, no earbuds**) There will be a designated area for students to place his/her cell phone during the class period or it may be kept in their (locked) locker. (Please refer to student handbook.)

\* **KNIVES MAY BE USED FROM TIME TO TIME IN FOOD LABS. THERE WILL BE ZERO TOLERANCE FOR MISUSE, INCLUDING POINTING A KNIFE TOWARD ANOTHER PERSON. SEE STUDENT HANDBOOK FOR CONSEQUENCES FOR WEAPON USE.**

*I look forward to a productive course. We will be covering material that will be useful on a day to day basis and will also apply to family, school, future work place, and community settings. Please let me know if you ever have any questions.*

**Please complete the following and return this syllabus to me no later than:**

**\_\_September 1st, 2021 \_\_\_\_\_\_\_.**

1. **Parent/Guardian preferred contact information – email, phone number or both:**

**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**2) Does this student have any food allergies? \_\_\_\_\_Yes \_\_\_\_\_No**

**3) Does this student have any food intolerances? \_\_\_\_\_Yes \_\_\_\_\_No**

**4) Please list any food allergies and/or intolerances:**

**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**5)Please indicate if this student can participate in supervised food labs.**

**\_\_\_\_\_Yes \_\_\_\_\_No**

**6)Please indicate if this student has permission to run a sewing machine with supervision:**

**\_\_\_\_\_Yes \_\_\_\_\_No**

**7)Are you comfortable allowing this student to handle a knife during food labs?**

**\_\_\_\_\_Yes \_\_\_\_\_No**

**8)Are you comfortable allowing this student to sample food prepared in this class?**

**\_\_\_\_\_Yes \_\_\_\_\_No**

**Student printed name and signature: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Parent printed name and signature: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Additional comments: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Course Outline – 9th grade/High School FCS**

This is a list of topics that may be covered in this class.

**Food Science, Nutrition and Wellness**

Safeguarding the Food Supply

Food Preparation Principles

Food Science Principles

Power of Food, Information versus Misinformation

Food Supply – food evaluation, sustainable living

Food Science and Technology – GMO

Nutrient Basics – Nutrition Guidelines

Food Labs

**Personal Growth and Management**

Close Up View of You

Growth and Development / Growth Patterns

Your Personality / Self Awareness

Attitude and Mental Health

Decision Making / Career Opportunities

**Interpersonal Skills and Family Dynamics**

Emotions – Communication – Conflict Resolution

Family and Peer Relationships

Dating – Love versus Infatuation

Family throughout the Life Cycle

Parenting Responsibilities

Etiquette and Manners

**Financial and Consumer Resource Management**

Your Role in the Environment

You the Consumer – Consumerism

Being a Wise Consumer

Information and Advertising Evaluation

Shopping Skills

Dollars/Cents