CFISD Exploring Foods & Fabrics

Scope and Sequence

Course Description:

This course is a two-part, hands-on semester course. One segment of the course includes instruction in foods and nutrition with skill development in food preparation lab experiences. The second segment includes an introduction to the study of fabrics and the fashion design industry coupled with sewing lab experiences. Technology is incorporated into the curriculum. (1/2 credit)

• Lab supplies or fee may be required

TEKS

Cluster: Family & Consumer Sciences Endorsement: Business & Industry

- Meets advanced course requirement (Y/N): N
- Meets foundation requirement for math, science, fine arts, English, LOTE (Y/N-area): N

Industry Certification/Credentials: n/a

Instructional Units	Pacing
1st or 2nd Semester	Grading Period
Nutrition (MyPlate, nutrients, etc.)	1/3
Fast food unit	
Etiquette & table service	
Meal planning	
How to read a recipe (measuring, tools, procedures)	
Kitchen safety (duties, demo)	
Principles of food preparation/labs	
Sewing safety & tools	Grading Period
Sewing book	2/4
Principles of sewing	
Sewing projects	

Primary Instructional Materials: Discovering Life Skills 1st Edition by Annette Gentry Bailey. (ISBN: 0-07-829847-4)

Publisher: Glencoe/McGraw Hill