

Kandice Lockwood Lesson Plans

January 14-18

Date	Bellringer	Lesson	FACS 1	Special Notes
monday	Define needs and wants	1.TTW finish presenting Powerpoints on Management 2.TLW discuss needs and wants using an anchor chart 3.TLW work with a partner to view various items for an age group and determine which are needs and which are wants. (Google Classroom)		
tuesday	What does it mean to “begin with the end in mind”? explain.	1.TLW participate in a rock and sand experiment (pg 5 time management GC) 2. TLW list then rank ten things, people, places that are important to them 3.TLW participate in four corners with different scenarios and determine which is a priority to them. 4.TLW watch a priority video clip then view comics to determine with with the priority. 5.TLW complete a daily to do list, weekly to do list, yearly to do list for themselves		http://www.effexis.com/achievetour/big-rocks.htm
wednesday <i>*Roar*</i>	What are SMART Goals?	1.TLW define short term and long term goals 2.TTW define and provide examples of SMART GOALS 3.TLW complete a stepping stone handout for his/her short and long term goals. 4.As a class we will set short and long term goals. 5. Circle rope activity		
thursday	Define Resources and provide examples.	1.TLW participate in plate resource activity (round 1 each team, round 2 same time) 2.TTW list people in various jobs and ask how they could help the students 3.TLW work in groups to find resources available in our community for a variety of situations. (GoogleClassroom)		
friday	What four steps go into the management process?	1.With a partner, TLW work together to complete the steps of the Management Process by creating a series of directions for how to draw a picture of a given image. TLW then trade direction sheet with partner to implement or complete the task. Upon completion the evaluation process will occur. 2.TLW discuss the process as a class.		

Facs 1– Management of Resources

- 1.Demonstrate management principles to meet individual and family needs and wants in relation to food, clothing, shelter, healthcare, and transportation
 - 1.Examine how individuals and families make choices to satisfy needs and wants
 - 2.Utilize time management plan to meet individual and family goals
 3. Design a plan of work to organize task and responsibilities

<i>Date</i>	<i>Bellringer</i>	<i>Lesson</i>	<i>FACS 2 *All materials can be located on GoogleClassroom</i>	<i>Special Notes</i>
<i>monday</i>	What do you think it takes to be successful in the 21st century? Explain your answer.	1.TLW take notes on P21 (Success in the 21st Century)		Materials in Google Classroom https://www.louisianabelieves.com/resources/library/jump-start-virtual-workplace-experience-resources-(vwe)-ii
<i>tuesday</i>	According the Bureau of Labor Statistics, how many times are students in your generation likely to change jobs or careers in your working lifetimes? Why do you think this would happen? Explain.	1. TLW watch P21Nepris Videos 2. TLW complete Nepris Reflection handout for one article (Leadership for high effective learners)		Materials in Google Classroom https://www.louisianabelieves.com/resources/library/jump-start-virtual-workplace-experience-resources-(vwe)-ii
<i>wednesday</i> <i>*Roar*</i>	Formal or informal emails?	1.TTW present Professional Digital Communication Notes 2. TLW complete a Professional Digital Communication Handout 3.TLW examine and complete a Scenario Email		Materials in Google Classroom https://www.louisianabelieves.com/resources/library/jump-start-virtual-workplace-experience-resources-(vwe)-ii
<i>thursday</i>	Go to bitmoji.com and create a bitmoji.	1.TLW Create a slide for your digital image using the facebook template		Materials in Google Classroom https://www.louisianabelieves.com/resources/library/jump-start-virtual-workplace-experience-resources-(vwe)-ii
<i>friday</i>	Practice writing a formal email	1.TLW view a P21 Nepris Videos 2.TLW complete a Nepris Reflection handout for one article (collaborative and Technology)		Materials in Google Classroom https://www.louisianabelieves.com/resources/library/jump-start-virtual-workplace-experience-resources-(vwe)-ii

Standards

Nutrition and Foods Overview

5-Analyze foodborne illness as a health issue for individuals and families

1. Investigate the causes and preventions for foodborne disease and illness
3. Determine which individuals are most at risk for developing foodborne illness
4. Determine symptoms of foodborne illness and describe the health implications
5. Consider when and where to report foodborne illness

7. Demonstrate food safety and sanitation practices

1. Examine pathogens found in food and determine how time, temperature, pH, and moisture effect their growth, causing illness
2. Practice food service management safety/sanitation practices
4. Apply safe shopping, storing, preparing, and serving principles during food handling to reduce the risk of foodborne illness

<i>Date</i>	<i>Bellringer</i>	<i>Lesson</i> <i>Food Science</i> *All powerpoints can be located on GoogleClassroom	<i>Special Notes</i>
<i>monday</i>	When you visit a restaurant what do you look for/seek?	1.TLW work with a partner to create a public service announcement about the risk of foodborne illnesses	Chromebooks
<i>tuesday</i>	If you went out to eat and noticed the place was not clean, what would you do?	1.TLW finish his/her public service announcement 2.TLW present to the class	Chromebooks
<i>wednesday</i> <i>*Roar*</i>	What is cross contamination and how does it occur?	1.TTW present notes on Ch. 2 ServSafe 2.TLW complete a structured handout for notes	Notes Packet
<i>thursday</i>	How can deliberate contamination be prevented? explain	1.TLW watch a video on “Tainted Meat” 2.TLW classify the types of contaminants and parasites 3. Ch 1-2 quiz	Video Images
<i>friday</i>	What is the human cost of a foodborne illness?	1.TLW complete an escape room activity for the Poisoned Picnic	Escape room

Standards:

Human Development and Family Relationships

9-Demonstrate communication skills that contribute to positive relationships

2. Examine factors that affect messages communicated to others

4.Demonstrate active and reflective listening

8. Apply ethical principles in communication

14- Demonstrate leadership and team skills in the family, community, and workplace

1.Demonstrate ways to show respect for ideas and contributions of all group members

2.Demonstrate ways to organize and delegate responsibilities

3.Demonstrate ways to motivate and encourage group members

4.Demonstrate ways to cooperate, compromise and collaborate

9.Apply transferable skills that may be applied in family, community, and workplace environments

FACS 2 Standards

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Food Science

Standards

Nutrition and Foods Overview

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5. Consider when and where to report foodborne illness

7. Demonstrate food safety and sanitation practices

1. Examine pathogens found in food and determine how time, temperature, pH, and moisture affect their growth, causing illness
2. Practice food service management safety/sanitation practices
4. Apply safe shopping, storing, preparing, and serving principles during food handling to reduce the risk of foodborne illness
5. Practice good personal hygiene/health procedures and report symptoms of illness.
6. Demonstrate proper receiving storage of both raw and prepared foods
7. Demonstrate food handling preparation techniques that prevent cross contamination between foods
8. Examine current types and proper uses of cleaning materials and sanitizers

11. Demonstrate knowledge of risk management procedures as applied to food safety, food testing, and sanitation

FACS 1

Management of Resources

1. Demonstrate management principles to meet individual and family needs and wants in relation to food, clothing, shelter, healthcare, and transportation
 1. Examine how individuals and families make choices to satisfy needs and wants
 2. Utilize time management plan to meet individual and family goals
 3. Design a plan of work to organize task and responsibilities
4. Analyze financial planning to meet the needs of individuals across the life span
 1. Investigate information related to financial management
 3. Apply financial management practices related to budgeting, banking, credit, savings, and investment
8. Analyze the impact of technology on resource management for individuals and families
 1. Explore types of technology currently impacting consumer decision making
 2. Examine how media and technological advancement impact consumer decisions