

Standard:

2. Understands essential concepts of clothing selection, construction, and maintenance

Benchmarks:

- Understands effect of fiber and fabric characteristics on clothing construction
- Follows directions in a sequential order to construct and evaluate a sewing project
- Uses clothing lab safety procedures

Standard:

4. Understands how to manage individual and family resources

Benchmarks:

- Knows that personal priorities affect consumer decisions
- Understands the importance of clothing maintenance and repair

Standard:

2. Understands essential concepts of clothing selection, construction, and maintenance

Benchmarks:

- Understands effect of fiber and fabric characteristics on clothing construction
- Follows directions in a sequential order to construct and evaluate advanced sewing projects
- Uses clothing lab safety procedures

Standard:

5. Knows Family and Consumer Sciences career opportunities, related skills and issues in the world of work

Benchmarks:

- Uses job simulation to understand the clothing industry
- Uses various community resources to explore career options related to the clothing industry
- Knows career opportunities related to the clothing industry

8121 Family Foods



Standard:

1. Understands essential concepts about nutrition and food preparation

Benchmarks:

- Demonstrates the principles of food preparation for a variety of foods
- Uses safe and sanitary methods of food handling and preparation for home use
- Demonstrates safe and sanitary methods of equipment for home use
- Uses the food pyramid and food label information to develop a personal/family eating plan
- Demonstrates skills needed to follow recipe directions
- Understands the relationship between nutritional needs and wellness

Standard:

4. Understands how to manage individual and family resources

Benchmarks:

- Understands how social and cultural influences affect food choices
- Manages resources (e.g., human and material) to achieve goals

Standard:

1. Understands essential concepts about nutrition and food preparation

Benchmarks:

- Demonstrates the principles of food preparation for a variety of foods
- Demonstrates skills needed to follow complex recipe directions
- Uses safe and sanitary methods of food handling and preparation for home and/or industry
- Demonstrates safe and sanitary methods of equipment use for home and/or industry

Standard:

5. Knows Family and Consumer Sciences career opportunities, related skills and issues in the world of work

Benchmarks:

- Demonstrates and understands how personal roles (e.g., employee/employer) and team relationships (e.g., leader/team member) impact customer service
- Uses job simulation to understand business and industry
- Understands that interpersonal skills have an impact on career success
- Knows career opportunities related to the food industry

Standard:

4. Understands how to manage individual and family resources

Benchmarks:

- Understands how influences (e.g. social, cultural, economic) affect personal choices
- Manages resources (e.g., human and material) to achieve goals

Standard:

6. Understands the role of the family and its impact on the well being of individuals and society

Benchmarks:

- Knows functions and expectations of various types of relationships
- Examines communication skills that contribute to positive relationships
- Examines the impact of family as a system on individuals and society
- Examines standards that guide behavior in interpersonal relationships

Standard:

5. Knows Family and Consumer Sciences career opportunities, related skills and issues in the world of work

Benchmarks:

- Knows career opportunities related to early childhood education
- Understands Wisconsin certification requirements for child care service employment
- Understands the child care center's role in maintaining safety and aiding in the positive guidance of young children
- Demonstrates a knowledge of the importance of the developmental stages of children in curriculum development
- Understands the child care center's role in maintaining the physical well-being of all children (e.g., issuing medication, reporting suspected child abuse and sanitation procedures)

Standard:

6. Understands the role of the family and its impact on the well being of individuals and society

Benchmarks:

- Understands the reciprocal relationship between family and child care center responsibilities

Standard:

3. Knows how family needs are met in housing and home furnishing selection and design

Benchmarks:

- Understands housing options
- Examines floor plans for efficiency and safety
- Knows the elements and principles of design and their effects on housing
- Uses elements and principles of design to create an individual project
- Knows common styles of housing

Standard:

4. Understands how to manage individual and family resources

Benchmarks:

- Knows that personal priorities affect consumer decisions and lifestyle
- Understands how social and cultural influences affect consumer choices regarding housing
- Manages resources (e.g., human and material) to achieve goals

Standard:

6. Understands the role of the family and its impact on the well being of individuals and society

Benchmarks:

- Understands the relationship between family stages and housing needs



Standard:

3. Knows how family needs are met in housing and home furnishing selection and design

Benchmarks:

- Uses elements and principles of design to create a project
- Knows common interior and exterior architectural and construction terminology
- Applies principles of room design and furniture arrangement
- Knows how to read floor plans and make scale drawings

Standard:

5. Knows Family and Consumer Sciences career opportunities, related skills and issues in the world of work

Benchmarks:

- Understands that interpersonal skills have an impact on career success
- Evaluates client's needs, goals, and resources in creating design plans for housing, interiors, and furnishings
- Knows career paths within the housing, interiors, and furnishing industry
- Evaluates the use of housing and interior furnishings and products in meeting specific design needs
- Demonstrates design ideas through visual presentation

Standard:

4. Understands how to manage individual and family resources

Benchmarks:

- Identifies community resources related to parenting
- Examines how work, family and personal life affect parenting

Standard:

6. Understands the role of the family and its impact on the well being of individuals and society

Benchmarks:

- Understands the roles and responsibilities of parenting
- Analyzes the physical and emotional factors related to beginning the parenting process
- Evaluates parenting styles and philosophies of parenting
- Knows that the family has the primary responsibility for the social, emotional, intellectual and physical development of their children

Standard:

6. Understands the role of the family and its impact on the well being of individuals and society

Benchmarks:

- Knows the stages of physical, social, emotional and intellectual development of children from birth to age three
- Understands the impact of heredity and environment on human growth and development
- Examines the role of nurturing practices on human growth and development
- Knows positive techniques to guiding children's behavior from birth to age three
- Understands the pre and post-natal care and the family's responsibility to the mother and baby
- Understands the responsibilities of child health care from birth to age three

Standard:

6. Understands the role of the family and its impact on the well being of individuals and society

Benchmarks:

- Understands the responsibilities of child health care for children ages four through twelve
- Knows the stages of physical, social, emotional and intellectual development of children ages four through twelve
- Knows positive techniques to guiding children's behavior ages four through twelve
- Analyzes conditions that influence development on children ages four through twelve (e.g., media, sibling relationships, day care, nutrition)
- Examines the effects of gender, ethnicity, and culture on individual development

8310 Culinary Skills



Standard:

1. Understands essential concepts about nutrition and food preparation

Benchmarks:

- Demonstrates the principles of food preparation for a variety of foods
- Demonstrates skills needed to follow complex recipe directions
- Uses technology in food preparation and food choices
- Uses safe and sanitary methods of food handling and preparation for home and/or industry
- Demonstrates safe and sanitary methods of equipment use for home and/or industry

Standard:

4. Understands how to manage individual and family resources

Benchmarks:

- Knows that personal priorities and attitudes affect consumer decisions and lifestyle
- Uses knowledge of consumer rights/responsibilities to take action (e.g., letter of complaint, consumer help agencies)
- Understands the relationship of income to the management of financial resources
- Manages resources (e.g., human and material) to achieve goals
- Knows how supply and demand affect the consumer

Standard:

5. Knows Family and Consumer Sciences career opportunities, related skills and issues in the world of work

Benchmarks:

- Demonstrates and understands how personal roles (e.g., employee/employer) and team relationships (e.g., leader/team member) impact customer service
- Uses job simulation to understand business and industry
- Understands that interpersonal skills have an impact on career success
- Secures a job related to the area of Family and Consumer Sciences
- Uses various community resources to explore career options related to Family and Consumer Sciences
- Knows career opportunities related to Family and Consumer Sciences
- Knows skills needed for employment (e.g., resume, cover letter, interview, interpersonal skills)

8320 H.E.R.O. Cooperative Education



**Family/Consumer
Sciences**

- Demonstrates job seeking skills to secure employment related to Family and Consumer Services

8331 Exploring Health Occupations



**Family/Consumer
Sciences**

Standard:

5. Knows Family and Consumer Sciences career opportunities, related skills and issues in the world of work

Benchmarks:

- Understands that interpersonal skills have an impact on career success
- Uses community resources to explore career options related to the health industry
- Knows career opportunities related to the health industry



Standard:

5. Knows Family and Consumer Sciences career opportunities, related skills and issues in the world of work

Benchmarks:

- Understands ethical and legal responsibilities of health care workers
- Explores the technological advances of the health industry
- Knows and uses medical terminology

Standard:

- 4. Understands how to manage individual and family resources**

Benchmarks:

- Identifies community resources related to parenting

Standard:

- 6. Understands the role of the family and its impact on the well being of individuals and society**

Benchmarks:

- Knows the importance of healthy age appropriate eating practices
- Understands the roles and responsibilities of parenting
- Understands the basic needs of an infant/toddler, i.e. sleeping, nutrition, diapering, play, and health and safety
- Knows the positive techniques to guiding children's behavior
- Knows the stages of physical, social, emotional and intellectual development of children

Standard:

1. Understands essential concepts about nutrition and food preparation

Benchmarks:

- Demonstrates the principles of food preparation for a variety of foods
- Understands the role of menu planning and nutrition in various segments of the food service industry
- Uses safe and sanitary methods of food handling and preparation
- Demonstrates safe and sanitary methods of equipment use
- Demonstrates skills needed to follow complex recipe directions

Standard:

5. Knows Family and Consumer Sciences career opportunities, related skills and issues in the world of work

Benchmarks:

- Demonstrates and understands how personal roles (e.g., employee/employer) and team relationships (e.g., leader/team member) impact customer service
- Knows career opportunities related to the food industry
- Understands the many segments of the food service industry including various operational structures, cuisines and industry trends