

Family and Consumer Sciences (FACS) Implementation in the Arlington Public Schools

A Curriculum Helping Students Improve Their Lives Now and Preparing Them for the Challenges of Tomorrow

In FACS Classes....

Students learn skills and obtain information that assists “individuals, families, and communities to make informed decisions about their well-being, relationships, and resources to achieve optimal quality of life.”

Mission Statement from the American Association of Family and Consumer Sciences, www.aafcs.org

FACS Teaches Student About....

- The connection between good decision making, goal setting, planning, implementing learned skills, and positive quality of life.
- Independence, self-reliance, and resiliency
- Self-directed learning
- Hands-on, personalized learning
- Expressing creativity.
- Student Collaboration
- Making connections between core academic classes and different aspects of their personal lives.
- To practice career skills and the correlation between school, home and work expectations.
- Practicing “real world” skills, through labs, scenarios, and simulations.
- STEAM as it relates to multiple facets in life and career paths.
- Career Exploration
- Practical experiences and Internships - high school level

Our Program is Driven by National and State Standards

- MA Comprehensive Health Curriculum Frameworks -- <http://www.doe.mass.edu/frameworks/health/1999/1099.pdf>
- National Health Standards -- <https://www.cdc.gov/healthyschools/sher/standards/index.htm>
- National FACS Standards - <http://www.nasafacs.org/national-standards-and-competencies.html>
- National Personal Finance Standards -- http://www.jumpstart.org/assets/files/2015_NationalStandardsBook.pdf
- MA Vocational Technical Standards in Early Education and Care, Culinary Arts, and Hospitality
- MA Career Development Education Benchmarks -- <http://www.doe.mass.edu/cte/frameworks/> <http://www.doe.mass.edu/connect/cde/guideglossary.pdf>
- MA Standards for the Arts -- <http://www.doe.mass.edu/frameworks/arts/1099.pdf>

- Other unit and activity specific State and National Standards

Grade 6 FACS Curriculum -- Great Body Shop Curriculum (Middle School, Level 1)

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| • Becoming a Life-long Learner | • Social and Emotional Health | • Substance Abuse Prevention |
| • Decision Making and Goal Setting and Planning | • Prevention, Recognizing, and Managing Stress | • Refusal Skills |
| • Fitness and Nutrition | • Resiliency Skills | • Importance of Sleep |
| • The Cycle of Life - Including Maturation Lesson | • Disease Illness and Prevention | • Communication Skills |
| | • Safety, Injury, and Violence Prevention | • School and Community Resources |
| | • Bullying Prevention | |

Grade 7 – 1 Quarter - Units of Study: Nutrition and Media Literacy

½ Quarter

- Kitchen Safety
- Food Safety
- Measuring Skills
- Following Recipes
- Food and Nutrition
- Healthy Food Preparation
- Food Diversity: global perspective

½ Quarter

- Consumerism Skills
- Marketing
- Advertising
- Comparison Shopping
- Consumer Skills

Grade 8 – 1 Quarter – Units of Study: Nutrition, Financial Literacy and Career Exploration

½ Quarter

- Kitchen Safety
- Food Safety
- Healthy Food Preparation Techniques
- Food and Nutrition
- Eating Disorders and Healthy Eating

½ Quarter

- Banking
- Money Management
- Being Financially Responsible
- Personal Finance Scenarios and Simulations
- Career Exploration and Planning

Arlington High School Course Offerings

Program of Studies, Pages 24-28

Course Title	Offered to:	Number of Credits
Child Development Studies		
Early Childhood Education I	Grades 9, 10, 11, 12	5
Early Childhood Education II	Grades 10, 11, 12	5
Early Childhood Education III - Practicum	Grades 11, 12	5
Early Childhood Education IV - Internship	Grade 12	5
Early Childhood Education IV – Internship – Double Block	Grade 12	10
Early Childhood Practicum/Internship	Grade 12	5
Early Childhood Practicum/Internship Double Block	Grade 12	10
Culinary Arts and Hospitality		
Culinary Arts and Hospitality I	Grades 9, 10, 11, 12	5
Culinary Arts and Hospitality II	Grades 10, 11, 12	5
Culinary Arts and Hospitality III	Grades 11, 12	5
Culinary Arts 101 (1 Semester)	Grades 10, 11, 12	2.5
Bake Shop 101 (1 Semester)	Grades 10, 11, 12	2.5
Interior and Fashion Design		
Interior and Fashion Design I	Grades 9, 10, 11, 12	5
Interior and Fashion Design II	Grades 10, 11, 12	5

FACS Going Forward

- Recently collaborated with Ivy Laplante, Director of the Arlington Youth Health and Safety Coalition and Julie Dunn to apply for the Attorney General's Opioid Prevention Grant to purchase and provide training in the Botvin LifeSkills Training Curriculum -- Grades 6-8
 - Increase simulations in all courses.
 - Increase the number of semester FACS classes at the high school level.
 - To expand culinary and interior and fashion classes.
 - Would like to include classes such as College Survival Skills: One Step Ahead, utilizing free web tools for life management,
 - Conduct student interest surveys
 - Continue to address district, school, and student needs.
 - Continue to build community connections and partnerships.
 - Incorporate more professional culinary skills, for example ServSafe training.
 - Continue collaborating with the Young Adult Living seminar at AHS.

**If you have any further questions, please do not hesitate to contact Tricia Bellahrossi,
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