



Second Semester:
Jean Clark-Family & Consumer Sciences

2007

February

<i>Sun</i>	<i>Mon</i>	<i>Tue</i>	<i>Wed</i>	<i>Thu</i>	<i>Fri</i>	<i>Sat</i>
18  <i>Washington</i>	19 In Service Day No School Parent & Teacher Conferences	20 4 th 6 weeks Ends.	21 Begin 5 th Report Card Period	22 TSW review terms to learn-Ch 40.	23 TSW explain how to follow healthful meal patterns.	24
25	26 TSW alphabetize and define vocabulary terms.	27 TSW distinguish among healthful eating patterns at different life stages.	28 4 th 6 weeks report card issued TSW give examples of medical diets.			

March

<i>Sun</i>	<i>Mon</i>	<i>Tue</i>	<i>Wed</i>	<i>Thu</i>	<i>Fri</i>	<i>Sat</i>
				1 TSW list rules for eating healthful meals and snack away from home.	2 TSW be evaluated.	3
4	5 TSW alphabetize and define terms-Ch 41.	6 TSW describe the main factors to consider for successful meal planning.	7 TSW name 5 ways to make meals appealing.	8 TSW explain strategies for choosing recipes.	9 ½ Day Students TSW attend Coronation and Pep rally.	10
11	12	13	14	15 	16	17
	← Spring Break →					
18	19 TSW alphabetize and define vocabulary terms-Ch 42.	20 Progress Reports Issued TSW explain how a shopping list promotes efficient shopping.	21 TSW evaluate the different stores available for food shopping.	22 TSW interpret product labeling for nutrition value.	23 TSW evaluate quality and freshness of foods-lab.	24
25	26 TSW alphabetize and define vocabulary terms -Ch 43.	27 TSW list and describe the main appliances in the kitchen.	28 TSW identify the functions and tools of the four main work centers in a kitchen.	29 TSW compare work triangles in different kinds of kitchens.	30 TSW plan for the best use of storage space in the kitchen-evaluation.	31

2007

April

<i>Sun</i>	<i>Mon</i>	<i>Tue</i>	<i>Wed</i>	<i>Thu</i>	<i>Fri</i>	<i>Sat</i>
<p>1</p> 	<p>2</p> <p>TSW alphabetize and define terms- CH 44.</p>	<p>3</p> <p>TSW identify the sources of danger in the kitchen.</p>	<p>4</p> <p>TSW demonstrate basic safety rules to avoid cuts, burns, and electric shocks.</p>	<p>5</p> <p>TSW suggest ways to prevent food borne illnesses – evaluation.</p>	<p>6</p> <p>Easter Break No School</p>	<p>7</p>
<p>8</p> 	<p>9</p> <p>TSW alphabetize and define terms – CH 45.</p>	<p>10</p> <p>TSW describe and create a work plan for meal preparation.</p>	<p>11</p> <p>TSW create a schedule for preparing a meal.</p>	<p>12</p> <p>5th 6 weeks Ends. TSW explain efficient kitchen work techniques.</p>	<p>13</p> <p>Begin 6th Report Card Period TSW be evaluated.</p>	<p>14</p>
<p>15</p>	<p>16</p> <p>← TSW alphabetize and define key terms – Ch 46</p>	<p>17</p> <p>TCAP Tests TSW identify the 2 major systems of measurement.</p>	<p>18</p> <p>TSW identify the features and uses of measuring equipment.</p>	<p>19</p> <p>TSW explain how to measure liquid and dry ingredients accurately.</p>	<p>20</p> <p>→ TSW be evaluated.</p>	<p>21</p>
<p>22</p>	<p>23</p> <p>TSW alphabetize and define key terms-CH 47.</p>	<p>24</p> <p>TSW identify equipment and describe techniques used for cutting.</p>	<p>25</p> <p>5th 6 weeks report card issued TSW list safety precautions to be used when cutting.</p>	<p>26</p> <p>TSW identify equipment an describe techniques used for mixing.</p>	<p>27</p> <p>TSW be evaluated.</p>	<p>28</p>
<p>29</p>	<p>30</p> <p>TSW alphabetize and define key terms – CH 48.</p>					

May

<i>Sun</i>	<i>Mon</i>	<i>Tue</i>	<i>Wed</i>	<i>Thu</i>	<i>Fri</i>	<i>Sat</i>
		1 TSW identify equipment used for cooking and baking.	2 TSW compare and contrast different cooking methods.	3 TSW explain how to determine when foods are fully cooked.	4 TSW be evaluated.	5
6	7 TSW alphabetize and define key terms- CH 49.	8 Progress Reports Issued TSW explain how microwaves cook food.	9 TSW describe the uses of the microwave oven and techniques for cooking.	10 TSW identify the variables in microwave cooking and how it affects cooking time.	11 TSW be evaluated.	12
13	14 TSW alphabetize and define key terms-Ch 50.	15 TSW identify and select foods from the bread, cereal, rice and pasts group.	16 TSW explain how to store bread and other cereal foods properly.	17 TSW describe the best methods for preparing breads and other cereal foods.	18 TSW be evaluated.	19
20	21 TSW begin preparations for final exams.	22 TW review for final exams.	23 TSW be evaluated-final examinations.	24 TSW participate in an end-of-the-year celebration.	25 Last Day of Classes 6th 6 weeks Ends.	26
27	28	29	30	31		