



Family and Consumer Sciences

Curriculum Revisions Update:

Family and Consumer Sciences 7

Family and Consumer Sciences 8

Food for Life

Sept 3, 2026

Introductions



Elizabeth (Betsey) Coyne
FCS District Coordinator



Purpose of Presentation



Presentation Curriculum Revisions:

- Family and Consumer Sciences Grade 7
- Family and Consumer Sciences Grade 8
- Food for Life



10 Minutes



Agenda



Background



Curriculum Revisions



Questions



Background

FCS 7th & 8th

Curriculum was revised to align with the new Pennsylvania Family and Consumer Sciences Standards. With the addition of 6th Grade FCS through district realignment, curricula for grades 6, 7, and 8 were redesigned to ensure comprehensive coverage of all required standards across the middle school program.

Food for Life

Previously offered as a 9th-grade cooking course, Food for Life was revised for the transition of 9th grade to the high school. The course was redesigned for the block schedule format and expanded to be accessible to all students in grades 9-12.

*These revisions align curriculum with Pennsylvania Family and Consumer Sciences Standards while strengthening students' real-world life skills, independence, and career readiness.



Family and Consumer Sciences Grade 7

Key Curriculum Revisions:

- ✓ Aligned with new Pennsylvania FCS Standards
- ✓ Redesigned as part of a comprehensive Grades 6-8 curriculum progression
- ✓ Expanded focus on food literacy, nutrition, and kitchen safety
- ✓ Strengthened resource management through sustainability and machine sewing experiences
- ✓ Added instruction in responsible caregiving and child safety
- ✓ Increased emphasis on hands-on, real-world life skills that promote independence and responsible decision-making



Family and Consumer Sciences Grade 8

Key Curriculum Revisions:

- ✓ Aligned with updated Pennsylvania Family & Consumer Sciences and Personal Finance Standards.
- ✓ Added dedicated instruction in Personal Finance and Consumer Skills, including budgeting, income types, paycheck analysis, and consumer decision-making.
- ✓ Expanded Career Readiness through interviewing, professional communication, leadership, teamwork, and workplace technology skills.
- ✓ Strengthened Sewing and Textile Resource Management, emphasizing sewing machine operation, textile construction, repair skills, sustainability, and evaluating when to make, repair, or replace textile products.
- ✓ Continued emphasis on Food Science through food safety, culinary skill development, and hands-on cooking labs.
- ✓ Uses performance-based learning experiences that promote independence, responsible decision-making, and preparation for future careers and everyday life.



Scope and Sequence for Middle School FCS:

Grade 6	Grade 7	Grade 8
<i>Foundations → Skill Development → Real-World Application</i>		
Food Safety & Introductory Food Labs	Food Safety, Food Labs & Culinary Skills	Advanced Food Labs & Multi-Step Recipes
Personal Finance Foundations	Resource Management & Sustainability	Personal Finance & Consumer Skills
Needs vs. Wants & Budgeting	Sewing & Textile Basics	Sewing & Textile Resource Management
	Responsible Caregiving & Child Safety	Career Readiness & Workplace Skills



Food for Life – High School

Key Curriculum Revisions:

- ✓ Transitioned from a 9th-grade course to a high school elective open to students in grades 9-12.
- ✓ Redesigned from a traditional quarter course to a 0.5 credit block-format course.
- ✓ Emphasizes hands-on learning through food preparation labs and performance-based assessments.
- ✓ Develops practical skills in kitchen safety, food preparation, resource management, teamwork, and problem solving.
- ✓ Provides students with practical culinary skills that support independent living and future success.



Food for Life

Why Offer Food For Life?

- ✓ Designed as an introductory culinary course for students with little to no prior cooking experience.
- ✓ Culinary confidence and food preparation skills.
- ✓ Safe and responsible kitchen practices.
- ✓ Problem-solving and collaboration skills through hands-on labs.
- ✓ Resource management skills including planning, organization, and budgeting.
- ✓ Skills that support independent living.

Curriculum Revisions:

- ❖ Family and Consumer Sciences 7
- ❖ Family and Consumer Sciences 8
- ❖ Food for Life



Questions?