

Flint Hills Map and Education Program – Family and Consumer Science Standards

FCS Learning Activity	Kansas FCS Standards (related areas)	National FCS Standards
1. Purchasing Beef Products	CAI 8.4.4 Utilize a variety of cooking methods to prepare beef	FPS 8.4.7 Apply principles of Measurement, Portion Control, Conversions, Food Cost Analysis and Control, and Menu Pricing
	CAI 8.5.2 Identify how food cost is determined	FPS 8.5.2 Demonstrate professional skill for a variety of cooking methods including roasting, broiling, smoking, grilling, pan frying, deep frying, braising, and stewing
	CE 8.5.2 Select the heat transfer method of conduction, conduction, and/or radiation to be used during food production.	FPS 8.5.14 Demonstrate cooking methods that increase nutritional value, lower calorie and fat content and utilize herbs and spices to enhance flavor
	CE 8.5.3 Identify the foods best suited for dry heat, moist heat and combination cooking methods.	NW 14.3.1 Apply various dietary guidelines in planning to meet nutrition and wellness needs.
	NW 14.1.3 Examine the effects of global and local events and conditions on food choices and practices.	NW 14.3.3 Demonstrate ability to select, store, prepare, and serve nutritious and aesthetically pleasing food
2. Purchasing Local Fresh Produce	CE 8.4.6 Evaluate how nutritional needs and personal preference effects food choices.	FPS 8.4.7 Apply principles of Measurement, Portion Control, Conversions, Food Cost Analysis and Control, and Menu Pricing
	CE 8.5.6 Demonstrate basic food preparation of fruits, vegetables, etc.	NW 14.3.1 Apply various dietary guidelines in planning to meet nutrition and wellness needs.
	CE 8.5.8 Determine and describe techniques for food preparation that preserve nutrients.	NW 14.3.3 Demonstrate ability to select, store, prepare, and serve nutritious and aesthetically pleasing food
	NW 14.1.3 Examine the effects of global and local events and conditions on food choices and practices.	FSDN 9.3.4 Assess the influence of socioeconomic and psychological factors on food and nutrition and behavior.
	NW 14.3.3 Demonstrate ability to select, store, prepare, and serve nutritious and aesthetically pleasing foods.	
	NW 14.3.4 Identify health and environmental benefits of eating a sustainable diet.	

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	CAI 8.5.2 Identify how food cost is determined.	
	CAI 8.5.5 Demonstrate basic conversions of measurements	

3. Food Desert	AG FPP 01.01.1 Discuss the history and describe and explain the components (e.g., processing, distribution, byproducts) of the food products and processing industry.	
	AG Agriscience FPP 1 List the steps food must go through to from the producer to the consumer.	
	FS 9.2.3 Analyze and examine reliable sources of consumer food and nutrition information.	
	FS 9.5.4 Calculate food cost and examine price point in food product development and marketing.	
	CPF 6.2.5 Practice intelligent consumer purchasing that fits within a budget and meets a need for a good or service.	
	AG Horticulture VG 4 Describe the benefits of a home gardening.	
	AG Horticulture VG 5 Analyze organic versus nonorganic gardening methods	
	BUS Entrepreneurship 18 Describe the need for continuation planning as it relates with entrepreneurship/small business ownership	

4. Family Garden	AG Horticulture VG 4 Describe the benefits of a home gardening.	
	AG Horticulture VG 5 Analyze organic versus nonorganic gardening methods	
	AG Horticulture VG 1 Describe the amount of water and space each plant should have (M)	

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	AG Horticulture VG 2 Develop a home garden plan (M, E)	
	CE 8.5.6 Demonstrate basic food preparation of fruits, vegetables, etc.	
	CE 8.5.8 Determine and describe techniques for food preparation that preserve nutrients.	
	NW 14.1.3 Examine the effects of global and local events and conditions on food choices and practices.	
	NW 14.3.4 Identify health and environmental benefits of eating a sustainable diet.	
	FS 9.9.1 Examine the use of additives in food processing and preservation.	
	FS 9.9.2 Explain the process and conduct methods of food dehydration.	
	FS 9.9.4 Identify and apply the science of freezing foods	
	FS 9.9.6 Explore the impact of storing conditions on staling, rancidity, and molding	

5. Pioneer & Cowboy Methods of Cooking	CAI 8.4.2 Demonstrate a variety of cooking methods in food preparation.	
	CAI 0.3.3 Identify concerns, analyze solutions and apply critical thinking skills to solve problems.	
	CE 8.5.2 Select the heat transfer method of conduction, conduction, and/or radiation to be used during food production.	
	CE 8.2.1 Identify function of basic food tools, equipment and appliances used for producing and serving foods.	

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	FS 9.9.2 Explain the process and conduct methods of food dehydration.	
	FS 9.9.3 Examine the process of curing.	
	FS 9.9.6 Explore the impact of storing conditions on staling, rancidity, and molding	

6. Effect of Play in "Natural" Places on a Child's Understanding of the Natural World	HGD 3.1.2 Examine the interrelationships among physical, emotional, social, and intellectual aspects of human growth and development across the life span	
	HGD 3.3.4 Identify age-appropriate activities and toys for all children (including those with special needs).	
	HGD 3.4.1 Identify the physical, emotional, social and intellectual needs of children and how to meet them.	
	LSA 9.3.7 Organize a group effort to influence decisions that impact others in a positive manner.	
	LSA 9.3.8 Develop a strategic plan and implement that plan to meet advocacy goals.	
	LSA 9.2.5 Design and carry out a planned individual goal.	

7. Problem of Domestic Violence	FMS 5.3.6 Evaluate processes and strategies for handling unhealthy relationships.	
	FMS 5.4.2 Evaluate community resources and services (not-for-profit and for profit) available to promote family strength (mental, physical, social, emotional).	
	FMS 5.4.3 Review current laws and policies related to parenting, family responsibilities and meeting children's needs.	
	LSA 9.1.2 Understand social responsibility for providing services to persons, families and communities in need.	

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	LSA 9.1.5 Identify and evaluate resources in place to address needs of society.	
	LSA 9.1.6 Compare and contrast social programs to meet the needs of those in need.	
	LSA 9.2.5 Design and carry out a planned individual goal.	

CAI – Culinary Arts I; CE – Culinary Essentials; FS – Food Science; CPF – Consumer & Personal Finance; HGD – Human Growth and Development; FMS – Family Studies; LSA – Leadership Service in Action