

FCS MyCAERT RESOURCES

“E-Books”

HGD Unit H: Mobility & Aging “E-Book”

Aligned to CCSS ELA Reading for Information, Reading in Science and Technology, and to NGSS Life Sciences standards.

MyCAERT Lesson Code	Title
HGD H6-1	Mobility Equipment
HGD H6-2	Physical, Social, and Psychological Barriers Related to Decreased Mobility
HGD H7-1	Effects of Aging on Intelligence
HGD H7-2	Changes in Long- and Short-Term Memory
HGD H7-3	Effects of Aging on Personality
HGD H7-4	How We Learn as We Age
HGD H7-5	Types of Stress Related to Aging
HGD H7-6	Positives and Negatives of Stress During Aging
HGD H7-7	Symptoms and Social Aspects of Depression
HGD H8-1	Examine the Grief Process
HGD H8-2	Rituals of Death and Dying
HGD H8-3	Death: Natural and Self-Directed
HGD H3-6 & H3-7	Body Systems and Aging (Science-based)
HGD H3-10	Age-Related Perceptions Around the World (Social science-based)

Introduction to FCS Careers Unit H: Technology & Equipment Skills E-Book

Aligned to CCSS ELA Reading for Information, Reading in Science and Technology, and Writing standards.

MyCAERT Lesson Code	Title
FCS H1-1	FCS Technology Overview
FCS H1-2	FCS Technology and Equipment (Focus: Technology in each FCS area)
FCS H1-3	Web 2.0 Technology Skills Development (Focus: Tools and Tags)
FCS H1-4	Online Inquiry Tools (Focus: Types and search strategies)
FCS H1-5	Online Tools to Troubleshoot Technology Problems
FCS H2-1	Technology Research of Health and Nutrition Issues
FCS H2-2	FCS Technology Activities (Focus: Web 2.0 Applications)
FCS H2-3	Floor Plans (Focus: Software)

FCS MyCAERT RESOURCES

Common Core Mathematics Activities

FCS, CA, HGD, and TD

MyCAERT Lesson Code	Title & Focus	CCSS Math Standard
FCS B3-1	English & Metric Measurement	CC.N.Q.1 (Numbers & Quantities) Units & Multi-Step Problems
FCS B3-2	Area & Volume	CC.G.MG.1 & CC.G.MG.3 Geometry: Shapes & Design
FCS B3-3	Interest Rates (Student Loans)	CC.A.SSE.4 (Algebra-Expressions) Use Formulas to Solve Problems
FCS F1-3	Hospitality Careers Mathematics (Foods Labs and Travel Vouchers)	CC.N.Q.1
FCS F1-4	Clothing Industry Mathematics (Sales, Sales Tax, Mark-Up, ROI)	CC.N.Q.1
FCS F1-7	Interest & Ratio Calculations	CC.N.Q.1
FCS G2-1	FCS Occupations Mathematics (Evaluation of Tables & Graphs)	CC.S.IC.6 Inference and Conclusions
FCS G2-2	Basic Arithmetic Skills (Foodservice Formulas—AP, Y%, EP)	CC.N.Q.3 Measurement Level of Accuracy
FCS G2-3	Simple & Compound Interest (Facilities Planning & Work & Family Studies)	CC.N.Q.2 Descriptive Modeling
FCS G2-4	Measurement Skills (Food Lab—English & Metric Conversions)	CC.N.Q.1
FCS G2-5	Elements of Design (Interior and Exterior Design Dimensions)	CC.G.MG.1 & CC.G.MG.3
FCS G2-6	Food Service & Lodging Applications (Reconcile Lodging Accounts & Lodging Payroll)	CC.N.Q.1
FCS H2-3	Floor Plans (Area & Volume, Perimeter, Square Drawings)	CC.N.Q.1
CA B1-2	Scaling Factors & Temperature Conversions	CC.N.Q.1
HGD G1-1	Supply Cost Estimation	CC.9-12.MP.4.0 Math Practice: Modeling
HGD G1-4	Budget Development (Child Care Facility)	CC.9-12.MP.4.0 Math Practice: Modeling
TD C4-6	Measures of Central Tendency: Mean, Median, Mode	CC.S.ID.2 Use Statistics to Compare

Common Core Introductory Lessons

CA and HGD

MyCAERT Lesson Code	Title	CCSS ELA Standard
CA A2-4	Culinary Arts Terms Focus: CC Disciplinary Literacy Glossary	CC.9-10.L.6 (Language Acquisition) CC.11-12.L.6
HGD F6-1	Common Core State Standards [Overview]	CC.11.12.RI.4.10 Reading for Information
HGD F6-2	Common Core Learning Standards Alignment	CC.11.12.RI.4.10
HGD F6-3	Common Core Resources for Lessons & Activities	CC.11.12.W.10 Writing
HGD F6-4	Common Core Resources for Lesson and Activity Delivery Model	CC.11.12.RI.4.10

FCS MyCAERT RESOURCES

Nutrition & Dietetics Lessons & E-Units

15 NEW Lessons and E-Units Under Construction

MyCAERT Lesson Code	Title
CA B5-1	Nutritional Status Evaluation
CA B5-2	Basic Medical, Nutrition, and Food Preparation Vocabulary
CA B6-1	Dietary Preferences
CA B6-2	Special Diets
CA B6-3	Therapeutic Diets
CA B6-4	Food Allergies
CA B6-5	Food Allergies and Intolerance
CA B6-6	Healthy Alternatives in Food Preparation
CA B7-1	Menu Writing and Analysis
CA B7-2	Menu Costing (<i>FOCUS: Cost effectiveness and per patient/client cost, etc.</i>)
CA B7-3	Media Skills and Instructional Materials
CA B7-4	Interpersonal Communication Skills (<i>FOCUS: Clinical N&D teams.</i>)
CA B7-5	Interview Skills (<i>FOCUS: Interviewing patients and families</i>)
CA B7-6	Collegial Communication
CA B7-7	Patient and Community Outreach (<i>FOCUS: Patient and community educ.</i>)

Food Science E-Units—UPDATED

MyPlate, CCSS, and NGSS Foci

MyCAERT Lesson Code	Title	MyCAERT Lesson Code	Title
FCS A1-1	Food Science Careers	FCS A5-1	Food Packaging
FCS A1-2	Major Food Nutrients	FCS A5-2	Food Packaging: Materials and Forms
FCS A1-3	How Diet Impacts Health	FCS A5-3	Food Label Requirements
FCS A2-1	Food Additives and Safety Laws	FCS A5-4	Food Label Information
FCS A3-1	Prevention of Food Spoilage	FCS A6-1	Food Safety Risks: Physical, Biological, Chemical
FCS A3-2	Food-Borne Illnesses and Their Prevention	FCS A6-2	Food-Related Carcinogens
FCS A4-1	Food Sanitation Basics	FCS A6-3	U.S. Food Regulatory Agencies
FCS A4-2	Personal Hygiene and Food Processing	FCS A7-1	Food Preference Patterns: Cultural and National
FCS A4-3	Food Processing Equipment Sanitation Standards	FCS A7-2	Organically Produced Foods
FCS A4-4	Safe Food Storage at Home	FCS A7-3	New Food Product Development
FCS A4-5	Safe Food Handling and Preparation at Home	FCS E1-4	Problem-Solving Techniques (Any science-based LP)

FCS MyCAERT RESOURCES

Recent & Soon-to-Post Lessons and E-Units

Foods, Nutrition, & Culinary Arts

MyCAERT Lesson Code	Title
CA B3-1	Sensory Perception
CA B3-4	Organic Products
CA B3-15	Molecular Gastronomy Techniques
Coming to Culinary Arts:	
CA A2-5	Selling Techniques
CA B3-10	Science of Smoking Foods
CA B3-11	Curing Techniques
CA C3-3	Industry Rules and Regulations
CA C3-5	Stock Rotation Plan
CA C6-1	Seasonings and Flavorings
CA C6-2	Herbs and Spices
CA C4-2	Table Service: Back of the House Pre-Preparation
CA C4-3	Table Service: Front of the House Pre-Preparation
CA C4-8	Food Styling and Presentation
CA C4-9	Catering: Pick-Up Service and Packaging Techniques
CA C4-10	Catering: Off-Premises Banquet-Style Service Techniques
CA C10-1	Beef
CA C7-1	History of Regional and International Foods
CA C7-2	History of Foods and Techniques
CA C7-3	Ethnic-Specific Food Combinations
CA D3-1	Event Marketing
CA D3-2	Event Management
Coming to Textiles & Design:	
TD A2-4	Engineered Fabric Constructions
TD A3-2	Sewing Machines
TD A3-3	Specialty Machines: Embroidery, Serger, and Blind Hemmer
TD A3-4	Pressing Tools and Techniques
TD A4-5	Zipper Applications
TD A4-6	Trims and Fasteners
TD A4-7	Buttons and Buttonholes