

# Creative Living 2 Overview

Content Area: **Family/Consumer Science**  
Course(s): **CRE.LIV. II**  
Time Period:  
Length: **90 Days**  
Status: **Published**

## Cover

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### **EAST BRUNSWICK PUBLIC SCHOOLS**

**East Brunswick New Jersey**

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Course Adoption: 8/27/1987

Curriculum Adoption: 8/27/1987

Date of Last Revision Adoption: 9/1/2017

## Course Overview

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## COURSE DESCRIPTION

This is a half-year (semester) course open to all students who have completed Creative Living 1. The foods area focuses on meal planning, the use of small appliances, metric and microwave cooking. A unit in interior decorating enables students to design a personal space which combines their existing resources with new ideas. Students select and prepare fabric and pattern for sewing a garment to enhance their wardrobe. These units promote self-reliance, consumerism and career awareness.

Creative Living 2 is an elective course offered to both eighth and ninth grade students. Creative Living 1 is a prerequisite. The course meets approximately 210 minutes per week.

## COURSE SCOPE AND SEQUENCE

Sequential Unit Description	Other Pacing Guide References	Proficiency (Summative) Assessments
<b>UNIT 1: KITCHEN PROCEDURES</b>		
<ul style="list-style-type: none"><li>• Kitchen Safety</li><li>• Basic Measurements</li><li>• Cooking Terms</li><li>• Lab procedures</li></ul>	1 week	Quizzes Lab work Class participation Homework
<b>UNIT 2: FOODS OF THE UNITED STATES- AMERICAN HISTORY</b>		
<ul style="list-style-type: none"><li>• Main Food Regions of the US</li><li>• Regional Ingredients and dishes</li><li>• History of Food Immigration</li></ul>	3 weeks	American Research Lab work Class participation Quizzes
<b>UNIT 3: GLOBAL FOODS OVERVIEW</b>		
<ul style="list-style-type: none"><li>• South America, Latin America, Caribbean</li><li>• Western, Northern, Southern Europe</li><li>• Eastern Europe and Russia</li><li>• South, East and Southeast Asia</li><li>• Middle East and Africa</li></ul>	3 weeks	Passport Presentation Research Quizzes Lab work Class/Group work
<b>UNIT 4: SEWING AND TEXTILES</b>	3 weeks	Quizzes

INTRODUCTION and CAREERS

- Machine Review
- Tools/supplies
- Pattern Symbols and Markings
- Personal Sizing
- Pressing Technique
- Introduction of textiles and consumerism
- Clothing choices and impact
- Explore Career Options
- Evaluate Personal Skills

Sample work evaluation  
 Class labs  
 Homework  
 Brainstorming  
 Research Project  
 Presentation  
 Visual

UNIT 5: PROJECT CONSTRUCTION

- Pattern Layout
  - Seam work
  - Casing
  - Hems
  - Zippers
- 6 weeks

Bag Project  
 Clothing Project  
 Progress/work  
 Sample work  
 Class worksheets  
 Quizzes

Course Number	School Numbers	Course Level	Grads(s)	Credits	Min. Per Week	Elective/Required	Initial Course Adopted
2361	055	S	8-9	2.5	210	E	08/27/87

PRIMARY CONTENT AREA AND SECONDARY AREAS OF FOCUS

NJCCC Standard		NJCCC Standard	NJCCCS Standard	
1. Visual and Performing Arts		5. Science	9. 21st Century Life and Careers	P
2. Health and Physical Education	S	6. Social Studies		
3. Language Arts Literacy		7. World Languages		
4. Mathematics		8. Technology		

## **Textbooks and Other Resources**

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### **FOODS**

Food for Today Text, 2006, Glencoe

Foods for Today Student Activity Manual

Kitchen Safety Video, Meridian Education Corporation

Why We Eat What We Eat Video, Learning Zone Express

Exploring Vegetarianism Video, Meridian

The History of American Cuisine, Pineapple Appeal

Food A Multicultural Feast, Learning Seed

Around the World, Healthy Snacks and Easy Meals, Learning Zone Express

### **SEWING AND TEXTILES**

Nasco's Clothing Savvy for Ready to Wear and Sewing Puzzle Book, Carol R. Schmelzer

Haan Crafts Sewing 101 Video

The History of Clothing Video, Pineapple Appeal

An Rx for Your Clothes Video, CEV Multimedia

Fabric to 501's: Levi Strauss & Co. Video, CEV Multimedia

Fashion Fads & Freedom Video, Learning Seed

Why Shirts Have Buttons Video, Learning Seed

Sewing machines

Teacher developed materials

Online resources

## Standards

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9.3.12.ED.1	Apply communication skills with students, parents and other groups to enhance learning and a commitment to learning.
9.3.12.ED.2	Demonstrate effective oral, written and multimedia communication in multiple formats and contexts.
9.3.12.ED-ADM.2	Identify behaviors necessary for developing and sustaining a positive learning culture.
12.9.3.HT.3	Demonstrate hospitality and tourism customer service skills that meet customers' needs.
12.9.3.HT-RFB.2	Demonstrate safety and sanitation procedures in food and beverage service facilities.
12.9.3.HT-RFB.3	Use information from cultural and geographical studies to guide customer service decisions in food and beverage service facilities.
12.9.3.HT-RFB.4	Demonstrate leadership qualities and collaboration with others.
12.9.3.MN-PPD.3	Monitor, promote and maintain a safe and productive workplace using techniques and solutions that ensure safe production of products.
12.9.3.MN-PRO.2	Manage safe and healthy production working conditions and environmental risks.
LA.RH.6-8.2	Determine the central ideas or information of a primary or secondary source; provide an accurate summary of the source distinct from prior knowledge or opinions.
LA.RST.6-8.2	Determine the central ideas or conclusions of a text; provide an accurate summary of the text distinct from prior knowledge or opinions.
LA.RST.6-8.3	Follow precisely a multistep procedure when carrying out experiments, taking measurements, or performing technical tasks.
LA.RST.6-8.4	Determine the meaning of symbols, key terms, and other domain-specific words and phrases as they are used in a specific scientific or technical context relevant to grades 6-8 texts and topics.
LA.WHST.6-8.1.A	Introduce claim(s) about a topic or issue, acknowledge and distinguish the claim(s) from alternate or opposing claims, and organize the reasons and evidence logically.
CRP.K-12.CRP1	Act as a responsible and contributing citizen and employee.
CRP.K-12.CRP2	Apply appropriate academic and technical skills.
CRP.K-12.CRP4	Communicate clearly and effectively and with reason.
CRP.K-12.CRP8	Utilize critical thinking to make sense of problems and persevere in solving them.
CRP.K-12.CRP11	Use technology to enhance productivity.
CRP.K-12.CRP12	Work productively in teams while using cultural global competence.
HPE.2.1.12.B.1	Determine the relationship of nutrition and physical activity to weight loss, weight gain, and weight maintenance.
HPE.2.1.12.B.2	Compare and contrast the dietary trends and eating habits of adolescents and young adults in the United States and other countries.

HPE.2.1.12.B.3	Analyze the unique contributions of each nutrient class (fats, carbohydrates, protein, water, vitamins, and minerals) to one's health.
HPE.2.1.12.B.CS1	Applying basic nutritional and fitness concepts to lifestyle behaviors impacts wellness.
PFL.9.1.4.E.1	Determine factors that influence consumer decisions related to money.
PFL.9.1.4.E.2	Apply comparison shopping skills to purchasing decisions.
CAEP.9.2.12.C.3	Identify transferable career skills and design alternate career plans.
CAEP.9.2.12.C.4	Analyze how economic conditions and societal changes influence employment trends and future education.
TECH.8.1.2.A.2	Create a document using a word processing application.
TECH.8.1.5.A.2	Format a document using a word processing application to enhance text and include graphics, symbols and/or pictures.
TECH.8.1.P.A.1	Use an input device to select an item and navigate the screen.
TECH.8.1.P.A.2	Navigate the basic functions of a browser.

## **Grading and Evaluation Guidelines**

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### GRADING PROCEDURES

The final course proficiency grade will be based on students' performance throughout the course based on the identified New Jersey Core Content Standards for career and technical education and consumer, family and life skills (CPI's up to and including grade eight). Students' individual grades will be based on performance in 2 separate quarters (foods and sewing and textiles). Each quarter will be assessed with work in the following areas:

Written Assessments/Quiz-Tests	20%
Participation/Work Ethic	15%
Projects/Research	30%
Lab work	15%
Classwork	10%
Homework	10%

### COURSE EVALUATION

The goal of this course is for a minimum of 95% if the total number of enrolled students to attain at least the minimum proficiency level. The Family and Consumer Sciences department will analyze student grades each marking period for each of the assessment areas outlined. Based on student performance, recommendations will be made to refine material to meet student needs and insure competency based on CPIs.

## **Other Details**

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### **22201 Family and Consumer Science—Comprehensive**

Family and Consumer Science—Comprehensive courses are inclusive studies of the knowledge and skills that are useful for the efficient and productive management of the home. Course topics typically include foods and nutrition; clothing; child development and care; housing design, decoration, and maintenance; consumer decisions and personal financial management; and interpersonal relationships.