

National Standards for Family and Consumer Sciences Education

MBA Research Crosswalk

2022

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National Standards for Family and Consumer Sciences Education

Area of Study 1.0

Career, Community and Family Connections

Comprehensive Standard

Integrate multiple life roles and responsibilities in family, work, and community settings.

Content Standard:

1.1 Analyze strategies to manage multiple roles and responsibilities (individual, family, career, community, and global).

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
1.1.1 Summarize local and global policies, issues, and trends in workplace, community, and family dynamics that affect individuals and families.		
1.1.2 Analyze the effects of social, economic, and technological changes on work and family dynamics.		
1.1.3 Analyze ways that individual career goals can affect the family's capacity to meet goals for all family members.		
1.1.4 Analyze potential effects of various career path decisions on balancing work and family.	PD:179 Balance personal and professional responsibilities (SP)	
1.1.5 Determine goals for life-long learning and leisure opportunities for all family members.	*PD:018 Set personal goals (CS)	^LAP-PD-918 Go for the Goal (Goal Setting)

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Content Standard:

1.1 Analyze strategies to manage multiple roles and responsibilities (individual, family, career, community, and global).

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
1.1.6 Develop a life plan, including pathways to acquiring the knowledge and skills needed to achieve individual, family, and career goals.	*EI:063 Determine personal vision (CS) *PD:018 Set personal goals (CS) PD:033 Explain the need for ongoing education as a worker (PQ) PD:034 Explain possible advancement patterns for jobs (PQ) PD:035 Identify skills needed to enhance career progression (SP)	^LAP-EI-063 Picture This! (Determining Personal Vision) ^LAP-PD-918 Go for the Goal (Goal Setting)

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Content Standard:

1.2 Demonstrate transferable knowledge, attitudes, and technical and employability skills in school, community and workplace settings.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
1.2.1 Analyze potential career choices to determine the knowledge, skills, attitudes, and opportunities associated with each career.	PD:013 Assess personal interests and skills needed for success in business (PQ) PD:020 Analyze employer expectations in the business environment (PQ) PD:022 Identify sources of career information (CS) PD:023 Identify tentative occupational interest (CS) PD:033 Explain the need for ongoing education as a worker (PQ) PD:034 Explain possible advancement patterns for jobs (PQ) PD:035 Identify skills needed to enhance career progression (SP)	
1.2.2 Demonstrate job seeking and job keeping skills.	PD:026 Utilize job-search strategies (PQ) PD:027 Complete a job application (PQ) PD:028 Interview for a job (PQ) PD:029 Write a follow-up letter after job interviews (CS) PD:030 Write a letter of application (CS) PD:031 Prepare a résumé (CS) PD:037 Use networking techniques to identify employment opportunities (SP)	

Content Standard:

1.2 Demonstrate transferable knowledge, attitudes, and technical and employability skills in school, community and workplace settings.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
1.2.3 Apply communication skills in school, community and workplace settings and with diverse populations.	*CO:017 Demonstrate active listening skills (PQ) *CO:025 Make oral presentations (SP) *EI:007 Explain the nature of effective communications (PQ) *EI:129 Foster open, honest communication (SP) CO:147 Explain the nature of effective verbal communications (PQ) CO:084 Employ communication styles appropriate to target audience (CS) CO:016 Explain the nature of effective written communications (CS)	^LAP-CO-017 Listen Up! (Demonstrating Active Listening Skills) ^LAP-CO-025 Well Said! (Making Oral Presentations) ^LAP-EI-140 More Than Just Talk (Effective Communication) ^LAP-EI-129 Can We Talk? (Fostering Open, Honest Communication)
1.2.4 Demonstrate teamwork skills in school, community and workplace settings and with diverse populations.	*EI:045 Participate as a team member (CS) *EI:059 Motivate team members (SP) OP:230 Coordinate work with that of team members (CS)	^LAP-EI-045 Team Up (Participating as a Team Member) ^LAP-EI-059 Raise Them Up (Motivating Others)
1.2.5 Analyze future-ready strategies to shape, manage, and utilize change, including changing technologies, in workplace settings.	*EI:006 Demonstrate adaptability (CS) *EI:005 Lead change (CS) EI:026 Adjust to change (PQ)	^LAP-EI-023 Go With the Flow (Demonstrating Adaptability) ^LAP-EI-022 Start the Revolution (Leading Change)

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Content Standard:

1.2 Demonstrate transferable knowledge, attitudes, and technical and employability skills in school, community and workplace settings.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
1.2.6 Demonstrate leadership skills and abilities in school, workplace and community settings.	*EI:009 Explain the concept of leadership (CS) *EI:131 Explain the nature of ethical leadership (CS)	^LAP-EI-909 Lead the Way (Concept of Leadership) ^LAP-EI-131 Be the Change (Nature of Ethical Leadership)
1.2.7 Analyze factors that contribute to maintaining safe and healthy school, work and community environments.	OP:007 Follow safety precautions (PQ) OP:008 Maintain a safe work environment (CS)	
1.2.8 Demonstrate employability skills, work ethics, and professionalism.	*EI:132 Model ethical behavior (CS) EI:004 Demonstrate ethical work habits (PQ)	^LAP-EI-132 Practice What You Preach (Modeling Ethical Behavior) LAP-EI-004 Work Right (Demonstrating Ethical Work Habits)

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Content Standard:

1.3 Evaluate the reciprocal effects of individual and family participation in community and civic activities.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
1.3.1 Analyze goals that support individuals and family members in carrying out community and civic responsibilities.		
1.3.2 Demonstrate skills that individuals and families can utilize to support civic engagement in community activities.	PD:341 Participate in community outreach activities (SP) PR:195 Coordinate community outreach projects (SP)	
1.3.3 Analyze personal and family assets and skills that provide service to the community.		
1.3.4 Analyze community resources and systems of formal and informal support available to individuals and families.		
1.3.5 Analyze the effects of federal, state, and local public policies, agencies, and institutions on the family.		
1.3.6 Identify ways individuals and families can influence change in policies, agencies, and institutions that affect individuals and families.	*BL:163 Comply with the spirit and intent of laws and regulations (CS) *EI:134 Challenge the status quo (CS)	^LAP-BL-163 Laying Down the Law (Complying With the Spirit and Intent of Laws and Regulations) ^LAP-EI-134 Unfollow the Crowd (Challenging the Status Quo)

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National Standards for Family and Consumer Sciences Education

Area of Study 2.0

Consumer and Family Resources

Comprehensive Standard

Evaluate management practices related to the human, economic, and environmental resources in a global context.

Content Standard:

2.1 Demonstrate management of individual and family resources such as food, clothing, shelter, health care, recreation, transportation, time, and human capital.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
2.1.1 Apply time management, organizational, and process skills to prioritize tasks and achieve goals.	*EI:077 Manage commitments in a timely manner (CS) *PD:019 Use time-management skills (SP) OP:228 Organize and prioritize work (CS)	^LAP-EI-077 Commit to It! (Managing Commitments in a Timely Manner) ^LAP-PD-001 About Time (Time Management)
2.1.2 Analyze how individuals and families make choices to satisfy needs and wants.	EC:001 Describe the concepts of economics and economic activities (CS) EC:002 Distinguish between economic goods and services (CS)	LAP-EC-006 Are You Satisfied? (Economics and Economic Activities) LAP-EC-902 Get the Goods on Goods and Services (Economic Goods and Services)
2.1.3 Analyze decisions about providing safe and nutritious food for individuals and families.	OP:600 Identify methods/practices used to control/eliminate food contamination (CS) OP:643 Identify factors influencing food and beverage purchasing decisions (SP)	
2.1.4 Apply consumer skills to providing and maintaining clothing.		

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Content Standard:

2.2 Analyze the relationship between the global environment and family and consumer resources.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
2.2.1 Analyze individual and family responsibility in relation to the environmental trends and issues.		
2.2.2 Summarize environmental trends and issues affecting families and future generations.		
2.2.3 Demonstrate behaviors that conserve, reuse, and recycle resources to maintain the environment.	OP:644 Identify sustainability factors affecting the purchase of food and nonfood products (SP)	
2.2.4 Evaluate government regulations for conserving natural resources.	BL:073 Discuss the nature of environmental law (SP)	

Content Standard:

2.3 Analyze policies that support consumer rights and responsibilities.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
2.3.1 Analyze state and federal policies and laws providing consumer protection.	PM:017 Identify consumer protection provisions of appropriate agencies (SP)	LAP-PM-007 Protect and Serve (Consumer Protection)
2.3.2 Analyze how policies become laws relating to consumer rights.	BL:067 Discuss the nature of law and sources of law in the United States (SP)	
2.3.3 Apply skills to seek information regarding consumer rights.		

Content Standard:

2.4 Evaluate the effects of technology on individual and family resources in a global context.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
2.4.1 Analyze the types of technology and software programs that affect family and consumer decision-making.		
2.4.2 Analyze how media and technological advances influence family and consumer decisions.		
2.4.3 Assess the use of technology and its effect on quality of life.		

Content Standard:

2.5 Analyze relationships between the economic system and consumer actions in a global context.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
2.5.1 Analyze the use of resources in making choices that satisfy needs and wants of individuals, families, and communities.	EC:001 Describe the concepts of economics and economic activities (CS)	LAP-EC-006 Are You Satisfied? (Economics and Economic Activities)
2.5.2 Analyze individual and family roles in the economic system.	EC:045 Discuss the impact of cultural and social environments on global trade (SP)	LAP-EC-045 On Top of the World (Impact of Culture on Global Trade)
2.5.3 Analyze economic effects of laws and regulations that pertain to consumers and providers of services.	EC:008 Determine the relationship between government and business (CS)	LAP-EC-016 Regulate and Protect (Government and Business)
2.5.4 Analyze practices that allow families to maintain economic self-sufficiency.		

Content Standard:

2.6 Demonstrate management of financial resources to meet the goals of individuals and families across the life span.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
2.6.1 Evaluate the need for personal and family financial planning.	FI:270 Explain the need to save and invest (CS)	
2.6.2 Apply financial management principles to individual and family financial practices.	FI:066 Develop personal budget (CS) FI:071 Demonstrate the wise use of credit (CS) FI:783 Make responsible financial decisions (CS) FI:568 Control debt (CS)	
2.6.3 Apply management principles to decisions about insurance for individuals and families.	FI:081 Describe the concept of insurance (CS)	
2.6.4 Evaluate personal and legal documents related to effective management of individual and family finances.	FI:063 Explain legal responsibilities associated with financial exchanges (CS) FI:068 Interpret a pay stub (PQ) FI:560 Prepare bank account documents (e.g., checks, deposit/withdrawal slips, endorsements, etc.) (PQ) FI:069 Maintain financial records (PQ) FI:070 Read and reconcile bank statements (PQ) FI:074 Prepare personal income tax forms (CS)	

Content Standard:

2.7 Demonstrate the ability to use knowledge and skills to manage one's financial resources effectively for a lifetime of financial security.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
2.7.1 Demonstrate management of individual and family finances by applying reliable information and systematic decision making.	FI:783 Make responsible financial decisions (CS) PD:009 Demonstrate systematic behavior (PQ) PD:017 Make decisions (CS)	LAP-PD-017 Weigh Your Options (Decision-Making)
2.7.2 Analyze how education, income, career, and life choices relate to achieving financial goals.	FI:270 Explain the need to save and invest (CS)	
2.7.3 Manage money effectively by developing financial goals and budgets.	FI:065 Set financial goals (CS) FI:066 Develop personal budget (CS)	
2.7.4 Manage credit and debt to remain both creditworthy and financially secure.	FI:071 Demonstrate the wise use of credit (CS) FI:783 Make responsible financial decisions (CS) FI:568 Control debt (CS)	
2.7.5 Analyze the features of insurance, its role in balancing risk and benefits in financial planning.	FI:081 Describe the concept of insurance (CS)	
2.7.6 Analyze saving and investing to build long-term financial security and wealth.	FI:270 Explain the need to save and invest (CS)	

National Standards for Family and Consumer Sciences Education

Area of Study 3.0

Consumer Services

Comprehensive Standard

Integrate knowledge, skills, and practices needed for a career in consumer services.

Content Standard:

3.1 Analyze career paths within consumer service industries.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
3.1.1 Explain roles and functions of individuals engaged in consumer service careers.		
3.1.2 Analyze opportunities for employment and entrepreneurial endeavors.	PD:025 Explain employment opportunities in business (CS) PD:066 Explain career opportunities in entrepreneurship (CS)	LAP-PD-025 Go for It! (Careers in Business) LAP-PD-066 Own Your Own (Career Opportunities in Entrepreneurship)
3.1.3 Summarize education and training requirements and opportunities for career paths in consumer services.	PD:025 Explain employment opportunities in business (CS) PD:032 Describe techniques for obtaining work experience (e.g., volunteer activities, internships) (PQ) PD:033 Explain the need for ongoing education as a worker (PQ)	LAP-PD-025 Go for It! (Careers in Business)
3.1.4 Analyze the effects of the consumer service industry on local, state, national, and global economies.		

Content Standard:

3.1 Analyze career paths within consumer service industries.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
3.1.5 Create an employment portfolio to communicate skills needed for careers in consumer services.	PD:031 Prepare a résumé (CS)	
3.1.6 Analyze the role of professional organizations in consumer service professions.	PD:036 Utilize resources that can contribute to professional development (e.g., trade journals/periodicals, professional/trade associations, classes/seminars, trade shows, and mentors) (SP)	

Content Standard:

3.2 Analyze factors, including cultural, political, and geographical influences, that affect consumer advocacy.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
3.2.1 Analyze the role of advocacy groups at state, national, and international levels.		
3.2.2 Evaluate the contributions of policy makers to consumer advocacy.		
3.2.3 Demonstrate strategies that enable consumers to become advocates.		
3.2.4 Analyze the effects of consumer protection laws on advocacy.	PM:017 Identify consumer protection provisions of appropriate agencies (SP)	LAP-PM-007 Protect and Serve (Consumer Protection)
3.2.5 Apply strategies to reduce the risk of consumer fraud.	OP:653 Identify credit card fraud prevention methods (CS) FI:073 Protect against identity theft (CS)	
3.2.6 Analyze the role of media in consumer advocacy.		
3.2.7 Examine the effects of business and industry policies and procedures on advocacy.		
3.2.8 Analyze the use of educational and promotional materials in consumer advocacy.		

Content Standard:

3.3 Analyze factors in guiding development of long-term financial management plans.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
3.3.1 Explain the effects of the economy on personal income, individual and family security, and consumer decisions.	EC:081 Discuss the measure of consumer spending as an economic indicator (SP)	
3.3.2 Demonstrate components of a financial planning process that reflect the distinction between needs, wants, values, goals, and economic resources for a variety of diverse populations.	EC:002 Distinguish between economic goods and services (CS) FI:066 Develop personal budget (CS)	LAP-EC-902 Get the Goods on Goods and Services (Economic Goods and Services)
3.3.3 Analyze the effect of consumer credit on short and long-term financial planning.	FI:002 Explain the purposes and importance of credit (CS) FI:071 Demonstrate the wise use of credit (CS)	
3.3.4 Compare investment and savings alternatives.	FI:077 Explain types of investments (CS) FI:270 Explain the need to save and invest (CS)	LAP-FI-077
3.3.5 Examine the effects of risk management strategies on long-term financial planning.	FI:081 Describe the concept of insurance (CS)	
3.3.6 Analyze the effect of key lifecycle transitions on financial planning.	FI:270 Explain the need to save and invest (CS)	
3.3.7 Explain the role of estate planning in long-term financial planning.	FI:572 Explain the nature of estate planning (CS)	

Content Standard:

3.3 Analyze factors in guiding development of long-term financial management plans.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
3.3.8 Analyze factors that influence establishing and maintaining a good credit rating and the effect of credit ratings on rates and terms for credit and insurance.	FI:002 Explain the purposes and importance of credit (CS) FI:071 Demonstrate the wise use of credit (CS)	

Content Standard:

3.4 Analyze resource consumption for conservation and waste management practices.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
3.4.1 Investigate sources and types of residential and commercial energy, water policy and usage, waste disposal, and pollution issues.		
3.4.2 Evaluate local, state, and national consumer programs and services, both private and government, to recycle and conserve energy and environmental resources.	BL:073 Discuss the nature of environmental law (SP)	
3.4.3 Explore a variety of strategies and practices to conserve energy and reduce waste.	OP:494 Identify waste management opportunities (SP)	
3.4.4 Examine waste management issues and local, national, international, and global issues.		
3.4.5 Examine roles of government, culture, industry, and family in energy consumption.		

Content Standard:

3.5 Demonstrate skills needed for product development, testing, and presentation.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
3.5.1 Conduct market research to determine consumer trends and product development needs for diverse populations.	IM:469 Monitor/measure customer “buzz” (SP) IM:381 Obtain information from customer databases (SP) IM:382 Obtain marketing information from online sources (e.g., search engines, online databases, blogs, forums, listserves, web analytics, social media, geolocation services, etc.) (SP) IM:297 Administer questionnaires (SP) IM:328 Conduct telephone interviews (SP) IM:349 Employ techniques to assess ongoing behavior (e.g., business records; manual record sheets; electronic recording devices for telephone, personal, and computer interviewing; smart cards; video recording) (SP) IM:463 Test alternatives (e.g., web pages, ads, appeals, etc.) (SP) IM:320 Conduct focus groups (MN) IM:366 Identify new-product opportunities (MN) IM:389 Prepare trend analyses (MN)	

Content Standard:

3.5 Demonstrate skills needed for product development, testing, and presentation.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
3.5.2 Design or analyze a consumer product.	PM:128 Generate product ideas (SP) PM:211 Analyze product needs and opportunities (MN)	
3.5.3 Analyze features, prices, product information, styles, and performance of consumer goods for potential global impact and trade-offs among the components.	PI:002 Explain factors affecting pricing decisions (SP) SE:109 Analyze product information to identify product features and benefits (SP)	LAP-PI-003 Make Cents (Factors Affecting Selling Price) LAP-SE-109 Find Features, Boost Benefits (Feature-Benefit Selling)
3.5.4 Evaluate a product utilizing valid and reliable testing procedures.	IM:335 Design and conduct product tests (MN) QM:004 Test product/service for quality (SP)	
3.5.5 Apply statistical analysis processes to interpret, summarize, and report data from tests.	IM:416 Interpret descriptive statistics for marketing decision making (SP) NF:093 Interpret statistical findings (SP) NF: 237 Interpret descriptive statistics for business decision making (SP)	
3.5.6 Evaluate the labeling, packaging, and support materials of consumer goods.	PM:233 Evaluate adequacy of product packaging (SP) PM:236 Evaluate graphic design on packages (SP)	
3.5.7 Demonstrate a plan to educate an audience about a new product on the consumer market.	PM:227 Develop new-product launch plan (MN)	

Content Standard:

3.5 Demonstrate skills needed for product development, testing, and presentation.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
<p>3.5.8 Utilize appropriate marketing and sales techniques to aid consumers in the selection of goods and services that meet consumer needs.</p>	<p>SE:114 Recommend specific product (CS) SE:811 Facilitate prospect's buying decisions (SP) SE:115 Propose solution to prospect's needs/challenges (sales talk, sales proposal presentation) (SP) SE:046 Sell good/service/idea to individuals (SP) SE:073 Sell good/service/idea to groups (SP)</p>	<p>LAP-SE-114 Get Specific (Recommending Specific Products) LAP-SE-811 Decisions, Decisions, Decisions (Helping Customers Make Buying Decisions)</p>

National Standards for Family and Consumer Sciences Education

Area of Study 4.0

Education and Early Childhood

Comprehensive Standard

Integrate knowledge, skills, and practices required for careers in early childhood, education, and services.

Content Standard:

4.1 Analyze career paths within early childhood, education & related services.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
4.1.1 Explain the roles and functions of individuals engaged in early childhood, education, and services.		
4.1.2 Analyze opportunities for employment, entrepreneurial endeavors, and emerging careers.		
4.1.3 Summarize education and training requirements and opportunities for career paths in early childhood, education, and services.		
4.1.4 Analyze the impact of early childhood, education, and services occupations on individual/family, local, state, national, and global economies.		

Content Standard:

4.1 Analyze career paths within early childhood, education & related services.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
4.1.5 Create an employment portfolio to communicate education and early childhood knowledge and skills.	PD:031 Prepare a résumé (CS)	
4.1.6 Analyze the role of professional organizations in education and early childhood.		

Content Standard:

4.2 Analyze developmentally appropriate and culturally responsive practices to plan for early childhood, education, and services.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
4.2.1 Analyze child development theories and their implications for educational and childcare practices.		
4.2.2 Explore assessment tools and methods to observe and interpret children's growth and development and apply to assess growth and development across the lifespan.		
4.2.3 Analyze cultural and environmental influences when assessing development of children, youth and adults.		
4.2.4 Address specific developmental needs of children, youth and adults based on assessment of their abilities.	HR:527 Determine learning objectives (SP) HR:528 Choose learning methods (SP) HR:530 Design a learning module (SP)	
4.2.5 Analyze strategies that promote growth and development of children, youth and adults.		

Content Standard:

4.3 Demonstrate integration of curriculum and instruction to meet developmental needs and interests of children, youth and adults, considering gender, ethnicity, geographical, cultural, and global influences.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
4.3.1 Analyze a variety of curriculum and instructional models.		
4.3.2 Implement learning activities in all curriculum areas that meet the developmental needs of learners.		
4.3.3 Implement an integrated curriculum that incorporates a learner's language, learning styles, early experiences, and cultural values.		
4.3.4 Demonstrate a variety of teaching methods to meet individual needs of learners.		
4.3.5 Arrange the classroom environment to provide for learners' exploration, discovery, development, and reflection through multiple methods including learning centers.		
4.3.6 Establish effective activities, routines, and transitions for various age groups.		

Content Standard:

4.4 Demonstrate a safe and healthy learning environment for children, youth and adults.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
4.4.1 Manage physical space to maintain a learning environment that is safe and healthy and encourages physical activity.	OP:008 Maintain a safe work environment (CS) OP:592 Identify physical hazards (SP)	
4.4.2 Apply safe and healthy practices that comply with local, state, and federal regulations to assure learners' safety.	OP:007 Follow safety precautions (PQ) OP:009 Explain procedures for handling accidents (CS)	
4.4.3 Implement strategies to teach health, safety, and sanitation habits.		
4.4.4 Plan safe and healthy meals and snacks that meet USDA standards.		
4.4.5 Document symptoms of abuse and neglect and use appropriate procedures to report suspected abuse or neglect to the designated authorities.		
4.4.6 Implement basic health practices and prevention procedures for workers and learners regarding illness, communicable diseases, accidents and trauma.	BL:176 Identify food-safety guidelines/requirements (SP)	

Content Standard:

4.4 Demonstrate a safe and healthy learning environment for children, youth and adults.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
4.4.7 Demonstrate security and emergency procedures.	OP:010 Handle and report emergency situations (CS) OP:013 Explain routine security precautions (CS) OP:152 Follow established security procedures/policies (CS)	

Content Standard:

4.5 Demonstrate skills for building and maintaining positive collaborative relationships with children, youth and adults in their family and community environments, considering gender, ethnicity, geographical, cultural, and global influences.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
4.5.1 Apply developmentally appropriate and culturally responsive guidelines for behavior.	CO:084 Employ communication styles appropriate to target audience (CS)	
4.5.2 Demonstrate problem-solving and decision making skills when working with children, youth and adults.	*PD:017 Make decisions (CS) *PD:077 Demonstrate problem-solving skills (CS)	^LAP-PD-017 Weigh Your Options (Decision-Making) ^LAP-PD-077 No Problem (Demonstrating Problem-Solving Skills)
4.5.3 Demonstrate interpersonal skills that promote positive and productive relationships with learners.	*EI:022 Demonstrate honesty and integrity (PQ) *EI:128 Build trust in relationships (CS) EI:019 Exhibit a positive attitude (PQ) *EI:030 Show empathy for others (PQ) *EI:033 Exhibit cultural sensitivity (CS) *EI:036 Treat others with dignity and respect (PQ) *EI:037 Foster positive working relationships (CS)	^LAP-EI-138 Sincerely Yours (Demonstrating Honesty and Integrity) ^LAP-EI-128 Trust in Me (Building Trust in Relationships) LAP-EI-003 Opt for Optimism (Positive Attitude) ^LAP-EI-030 Have a Heart (Showing Empathy for Others) ^LAP-EI-033 Getting to Know You (Cultural Sensitivity) ^LAP-EI-036 Everyone's Worthy (Treating Others With Dignity and Respect) ^LAP-EI-037 Can You Relate? (Fostering Positive Working Relationships)

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Content Standard:

4.5 Demonstrate skills for building and maintaining positive collaborative relationships with children, youth and adults in their family and community environments, considering gender, ethnicity, geographical, cultural, and global influences.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
4.5.4 Implement strategies for constructive and supportive interactions between children, youth and adults and their families and communities.	*EI:007 Explain the nature of effective communications (PQ) *EI:022 Demonstrate honesty and integrity (PQ) *EI:128 Build trust in relationships (CS) EI:019 Exhibit a positive attitude (PQ) *EI:030 Show empathy for others (PQ) *EI:033 Exhibit cultural sensitivity (CS) *EI:036 Treat others with dignity and respect (PQ) *EI:037 Foster positive working relationships (CS)	^LAP-EI-140 More Than Just Talk (Effective Communication) ^LAP-EI-138 Sincerely Yours (Demonstrating Honesty and Integrity) ^LAP-EI-128 Trust in Me (Building Trust in Relationships) LAP-EI-003 Opt for Optimism (Positive Attitude) ^LAP-EI-030 Have a Heart (Showing Empathy for Others) ^LAP-EI-033 Getting to Know You (Cultural Sensitivity) ^LAP-EI-036 Everyone's Worthy (Treating Others With Dignity and Respect) ^LAP-EI-037 Can You Relate? (Fostering Positive Working Relationships)
4.5.5 Analyze learners' developmental progress and summarize developmental issues and concerns.	HR:532 Evaluate learning (SP)	

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Content Standard:

4.6 Demonstrate professional practices and standards related to working with children, youth and adults, including diverse populations.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
4.6.1 Explore opportunities for continuing training and education.	PD:033 Explain the need for ongoing education as a worker (PQ)	
4.6.2 Apply professional ethical standards as accepted by the recognized professional organizations.	*EI:123 Describe the nature of ethics (CS) *EI:132 Model ethical behavior (CS)	^LAP-EI-123 Rules To Live By (Nature of Ethics) ^LAP-EI-132 Practice What You Preach (Modeling Ethical Behavior)
4.6.3 Implement federal, state, and local standards, policies, regulations, and laws that affect programs for children, youth and adults and their families.	*BL:163 Comply with the spirit and intent of laws and regulations (CS)	^LAP-BL-163 Laying Down the Law (Complying With the Spirit and Intent of Laws and Regulations)
4.6.4 Demonstrate enthusiasm, initiative, and commitment to program goals and improvements.	EI:020 Demonstrate interest and enthusiasm (PQ) EI:024 Demonstrate initiative (PQ)	LAP-EI-240 Hustle! (Taking Initiative at Work)
4.6.5 Examine entrepreneurial and management skills to planning businesses in early childhood, education, and services.	EN:039 Describe the nature of entrepreneurship (SP) SM:001 Explain the concept of management (CS)	LAP-SM-001 Manage This! (Concept of Management)
4.6.6 Identify ways educators can advocate to influence policies, agencies, and institutions for the benefit of children, youth and adults and their families.		

*Ethical Leadership Performance Indicators

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National Standards for Family and Consumer Sciences Education

Area of Study 5.0

Facilities and Property Management

Comprehensive Standard

Integrate knowledge, skills, and practices required for careers in facilities management and maintenance.

Content Standard:

5.1 Analyze career paths within the facilities management and maintenance areas.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
5.1.1 Explain the roles and functions of individuals engaged in facilities management careers.	OP:466 Explain the nature of facilities management (SP)	
5.1.2 Analyze opportunities for employment and entrepreneurial endeavors.		
5.1.3 Summarize education and training requirements and opportunities for career paths in facilities management.		
5.1.4 Analyze the correlation between facilities management occupations and local, state, national, and global economies.		
5.1.5 Create an employment portfolio to communicate facilities management careers knowledge and skills.	PD:031 Prepare a résumé (CS)	
5.1.6 Analyze the role of professional organizations in facilities management professions.		

Content Standard:

5.2 Demonstrate planning, organizing, and maintaining an efficient operation of residential or commercial facilities.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
5.2.1 Apply environmental services standards and procedures in residential and commercial settings.	BL:073 Discuss the nature of environmental law (SP)	
5.2.2 Operate cleaning equipment and tools.	OP:006 Follow instructions for use of equipment, tools, and machinery (PQ) OP:442 Comply with policies and procedures for use of property and equipment (CS) OP:633 Mix cleaning/sanitation solutions (SP)	
5.2.3 Manage use of supplies.	OP:031 Maintain inventory of supplies (CS) OP:631 Label cleaning/sanitation solutions (CS) OP:026 Control use of supplies (SU)	
5.2.4 Maintain building interior surfaces, wall coverings, fabrics, furnishings, and floor surfaces.	OP:032 Identify routine activities for maintaining business facilities and equipment (SP) OP:633 Mix cleaning/sanitation solutions (SP)	
5.2.5 Perform facilities maintenance based on established standards and procedures.	OP:032 Identify routine activities for maintaining business facilities and equipment (SP)	
5.2.6 Analyze energy efficient methods and practices in a variety of geographic and cultural settings.	OP:576 Develop and maintain energy conservation program (MN)	

Content Standard:

5.3 Demonstrate sanitation procedures for a clean and safe environment.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
5.3.1 Analyze the various types of cleaning methods and their environmental effects.	OP:630 Distinguish among cleaning, sterilizing, and sanitizing (CS) OP:574 Develop a green cleaning program (MN)	
5.3.2 Summarize federal and state regulations regarding safe handling, usage, and storage of chemicals.	OP:538 Identify hazardous chemicals/waste (CS) OP:539 Label/store hazardous chemicals/waste (CS)	
5.3.3 Apply Occupational Safety and Health Administration (OSHA) regulations to safety procedures for bloodborne pathogens present in blood and body fluids.	BL:008 Explain the nature of workplace regulations (including OSHA, ADA) (SU) OP:587 Comply with policies and procedures for handling bodily fluids (PQ) OP:225 Implement workplace injury/occupational illness procedures (e.g., worker's compensation, OSHA) (MN)	
5.3.4 Select a pest control system appropriate for the facility and the type(s) of pests likely to be present.	OP:562 Describe pest control strategies (SP) OP:564 Develop pest management program (MN) OP:565 Implement pest management program (MN) OP:641 Develop and implement pest management program (MN)	
5.3.5 Utilize Centers for Disease Control (CDC) standards.		

Content Standard:

5.3 Demonstrate sanitation procedures for a clean and safe environment.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
5.3.6 Integrate Americans with Disabilities Act (ADA) regulations.	BL:008 Explain the nature of workplace regulations (including OSHA, ADA) (SU)	

Content Standard:

5.4 Apply hazardous materials and waste management procedures.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
5.4.1 Investigate local, federal, and state regulations and geographic and cultural influences regarding waste management.		
5.4.2 Demonstrate a waste minimization plan.		
5.4.3 Practice a recycling program for conservation of resources.	OP:134 Practice safe and sanitary handling/disposal of wastes/recyclables (PQ) OP:571 Identify waste redirection opportunities (SP)	
5.4.4 Record presence of hazardous materials and occurrence of hazardous situations accurately and communicate to appropriate authorities.	OP:538 Identify hazardous chemicals/waste (CS)	
5.4.5 Describe procedures for safely handling and storing hazardous materials and waste products.	OP:134 Practice safe and sanitary handling/disposal of wastes/recyclables (PQ) OP:538 Identify hazardous chemicals/waste (CS) OP:539 Label/store hazardous chemicals/waste (CS)	

Content Standard:

5.4 Apply hazardous materials and waste management procedures.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
5.4.6 Design energy efficient methods for waste management in diverse settings.	OP:539 Label/store hazardous chemicals/waste (CS) OP:571 Identify waste redirection opportunities (SP) OP:573 Develop and maintain waste reduction program (MN)	
5.4.7 Investigate safe storage and disposal of pesticides.	OP:539 Label/store hazardous chemicals/waste (CS)	

Content Standard:

5.5 Demonstrate a work environment that provides safety and security.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
5.5.1 Design procedures for external and internal emergencies.	OP:009 Explain procedures for handling accidents (CS) OP:010 Handle and report emergency situations (CS) OP:213 Discuss the nature of incident and emergency response plans (SP) OP:317 Recommend an emergency response plan (SP)	
5.5.2 Apply security procedures.	OP:013 Explain routine security precautions (CS) OP:152 Follow established security procedures/policies (CS)	
5.5.3 Demonstrate safe procedures in the use, care, and storage of equipment.	OP:006 Follow instructions for use of equipment, tools, and machinery (PQ) OP:007 Follow safety precautions (PQ) OP:008 Maintain a safe work environment (CS) OP:442 Comply with policies and procedures for use of property and equipment (CS) OP:595 Identify equipment safety requirements (SP)	

Content Standard:

5.5 Demonstrate a work environment that provides safety and security.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
<p>5.5.4 Apply safety and security procedures as required by Hazard Analysis and Critical Control Point (HACCP), Occupational Safety and Health Administrations (OSHA), and other agencies.</p>	<p>OP:004 Describe health and safety regulations in business (PQ)</p> <p>OP:007 Follow safety precautions (PQ)</p> <p>OP:008 Maintain a safe work environment (CS)</p> <p>OP:587 Comply with policies and procedures for handling bodily fluids (PQ)</p> <p>OP:599 Describe the nature and scope of the Hazard Analysis and Critical Control Point (HAACP) food safety management system (CS)</p> <p>BL:008 Explain the nature of workplace regulations (including OSHA, ADA) (SU)</p>	
<p>5.5.5 Apply procedures for control of infection and infectious materials.</p>	<p>OP:587 Comply with policies and procedures for handling bodily fluids (PQ)</p>	

Content Standard:

5.6 Demonstrate laundering processes aligned with industry standards and regulations.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
5.6.1 Summarize the functions of machines and equipment used in laundering operations.		
5.6.2 Demonstrate standard laundry procedures.		
5.6.3 Apply procedures for the selection of textiles, chemicals, and equipment in the laundering process.		
5.6.4 Apply industry regulations to laundry/linen systems.		

Content Standard:

5.7 Demonstrate facilities management functions.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
5.7.1 Demonstrate quality customer service which exceeds customer expectations in diverse settings.	CR:004 Demonstrate a customer service mindset (CS)	LAP-CR-004 Set Your Mind to It (Customer Service Mindset)
5.7.2 Demonstrate the elements involved in staff planning, recruiting, interviewing, selecting, hiring, and terminating of employees.	HR:353 Determine hiring needs (SU) HR:355 Interview job applicants (SU) HR:356 Select and hire new employees (SU) HR:358 Dismiss/Fire employees (SU) HR:498 Recruit new employees (SU) HR:422 Develop a staffing plan (MN)	
5.7.3 Design staff schedules that meet industry needs and consider individual diversity.	HR:497 Schedule employees (SU)	
5.7.4 Conduct orientation, regular training and education, and on the job training/retraining, considering employee diversity.	HR:360 Orient new employees (CS) HR:361 Orient new employees (management's role) (SU) HR:392 Train staff (SU)	
5.7.5 Demonstrate techniques and strategies to evaluate employee effectiveness.	HR:368 Assess employee performance (SU)	

Content Standard:

5.7 Demonstrate facilities management functions.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
5.7.6 Apply principles of purchasing and receiving in facility management operations.	OP:015 Explain the nature and scope of purchasing (CS) OP:486 Describe the relationship between purchasing and operations management activities (e.g., strategic sourcing, sustainability, supply chain management) (SP) OP:384 Explain the receiving process (CS) OP:385 Explain stock-handling techniques used in receiving deliveries (CS)	LAP-OP-015 Buy Right (Purchasing)
5.7.7 Implement procedures to control inventory.	OP:413 Describe inventory control systems (CS)	
5.7.8 Apply accounting principles in planning, forecasting, and recording profit and loss.	FI:094 Describe the nature of income statements (SP) FI:096 Forecast sales (MN) FI:507 Prepare cash flow budgets/forecasts (SP)	LAP-FI-094 Watch Your Bottom Line (Income Statements)
5.7.9 Develop a marketing plan for a business or department.	MP:018 Develop marketing plan (MN)	

National Standards for Family and Consumer Sciences Education

Area of Study 6.0

Family

Comprehensive Standard

Evaluate the significance of family and its effects on the well-being of individuals and society.

Content Standard:

6.1 Analyze the effects of family as a system on individuals and society

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
6.1.1 Analyze family as the basic unit of society.		
6.1.2 Analyze the role of family in transmitting societal expectations.		
6.1.3 Analyze global influences on today's families.		
6.1.4 Analyze the role of family in teaching culture and traditions across the life span.		
6.1.5 Analyze the role of family in developing independence, interdependence, and commitment of family members.		
6.1.6 Analyze the effects of change and transitions over the life course.		
6.1.7 Analyze the ways family and consumer sciences careers assist the work of the family.		

Content Standard:

6.2 Evaluate the effects of diverse perspectives, needs, and characteristics of individual and families.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
6.2.1 Demonstrate awareness of multiple diversities and their effects on individuals, families, and society.		
6.2.2 Analyze the effects of social and cultural diversity on individual and families.	*EI:033 Exhibit cultural sensitivity (CS)	^LAP-EI-033 Getting to Know You (Cultural Sensitivity)
6.2.3 Analyze the effects of empathy for diversity on individuals in family, work, and community settings.	*EI:030 Show empathy for others (PQ)	^LAP-EI-030 Have a Heart (Showing Empathy for Others)
6.2.4 Demonstrate respect for diversity with sensitivity to anti-bias, gender, equity, age, culture, and ethnicity.	*EI:017 Recognize and overcome personal biases and stereotypes (PQ) *EI:033 Exhibit cultural sensitivity (CS) *EI:036 Treat others with dignity and respect (PQ)	^LAP-EI-917 Don't Jump to Conclusions! (Recognizing and Overcoming Personal Biases and Stereotypes) ^LAP-EI-033 Getting to Know You (Cultural Sensitivity) ^LAP-EI-036 Everyone's Worthy (Treating Others With Dignity and Respect)
6.2.5 Analyze the effects of globalization and increasing diversity on individuals, families, and society.		

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National Standards for Family and Consumer Sciences Education

Area of Study 7.0

Family and Human Services

Comprehensive Standard

Synthesize knowledge, skills, and practices required for careers in family & human services.

Content Standard:

7.1 Analyze career paths within family and human services

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
7.1.1 Explain the roles and functions of individuals engaged in family and human services careers		
7.1.2 Investigate opportunities for employment and entrepreneurial endeavors.		
7.1.3 Summarize education and training requirements and opportunities for career paths in family and human services		
7.1.4 Analyze the effects of family and human service careers on local, state, national, and global economies.		
7.1.5 Create an employment portfolio to communicate family and human services knowledge and skills.	PD:031 Prepare a résumé (CS)	

Content Standard:

7.1 Analyze career paths within family and human services

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
7.1.6 Analyze the role of professional organizations in family and human services professions	PD:036 Utilize resources that can contribute to professional development (e.g., trade journals/periodicals, professional/trade associations, classes/seminars, trade shows, and mentors) (SP)	

Content Standard:

7.2 Analyze factors in providing family and human services.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
7.2.1 Describe local, state, and national agencies and informal support resources providing human services		
7.2.2 Analyze professional, ethical, legal, and safety issues for human services employees.		
7.2.3 Summarize licensing laws and regulations that affect service providers and their participants.		
7.2.4 Analyze harmful, fraudulent, unethical, and deceptive human services practices.	*EI:123 Describe the nature of ethics (CS) *EI:124 Explain reasons for ethical dilemmas (CS) *EI:125 Recognize and respond to ethical dilemmas (CS)	^LAP-EI-123 Rules To Live By (Nature of Ethics) ^LAP-EI-124 What's the Situation (Reasons for Ethical Dilemmas) ^LAP-EI-125 Make the Right Choice (Recognizing and Responding to Ethical Dilemmas)
7.2.5 Summarize the rights and responsibilities of human service participants and their families.		
7.2.6 Analyze effective self-advocacy strategies for human services professionals.		
7.2.7 Investigate community-networking opportunities in family and human services.		

*Ethical Leadership Performance Indicators

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Content Standard:

7.3 Demonstrate professional behaviors, skills, and knowledge in providing family and human services.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
7.3.1 Evaluate rules, regulations, legal and work site policies that affect employer, employee, personal, and family rights and responsibilities.	PD:021 Explain the rights of workers (PQ)	
7.3.2 Demonstrate professional and ethical behavior with peers in a variety of settings.	*EI:022 Demonstrate honesty and integrity (PQ) *EI:021 Demonstrate responsible behavior (PQ) *EI:127 Demonstrate fairness (PQ) EI:004 Demonstrate ethical work habits (PQ) *EI:075 Take responsibility for decisions and actions (PQ) EI:025 Demonstrate self-control (PQ) *EI:129 Foster open, honest communication (SP) *EI:132 Model ethical behavior (CS) *EI:036 Treat others with dignity and respect (PQ) *EI:037 Foster positive working relationships (CS)	^LAP-EI-138 Sincerely Yours (Demonstrating Honesty and Integrity) ^LAP-EI-021 Make the Honor Role (Acting Responsibly) ^LAP-EI-127 Fair or Foul? (Demonstrating Fairness) LAP-EI-004 Work Right (Demonstrating Ethical Work Habits) ^LAP-EI-075 It's Up to You (Taking Responsibility for Decisions and Actions) LAP-EI-014 Control Yourself! (Demonstrating Self-Control) ^LAP-EI-129 Can We Talk? (Fostering Open, Honest Communication) ^LAP-EI-132 Practice What You Preach (Modeling Ethical Behavior) ^LAP-EI-036 Everyone's Worthy (Treating Others With Dignity and Respect) ^LAP-EI-037, Can You Relate? (Fostering Positive Working Relationships)

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Content Standard:

7.3 Demonstrate professional behaviors, skills, and knowledge in providing family and human services.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
7.3.3 Analyze procedures for maintaining accurate and confidential documentation and submission practices.	CO:086 Organize information (CS) CO:094 Prepare simple written reports (SP) NF:080 Apply information to accomplish a task (CS) NF:081 Store information for future use (CS)	
7.3.4 Demonstrate formal and informal assessment practices that evaluate participants' strengths, needs, preferences, and interests across the life span.		
7.3.5 Demonstrate use of current and evolving technology in human services.		

Content Standard:

7.4 Analyze the impact of conditions that could influence the well-being of individuals and families.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
7.4.1 Investigate health, wellness, and safety issues of individual and families with a variety of conditions that could influence their well-being.		
7.4.2 Analyze management and living environment issues of individuals and family conditions that influence their well-being.		
7.4.3 Analyze personal, social, emotional, economic, vocational, educational, and recreational issues of individuals and family conditions that influence their well-being.		
7.4.4 Differentiate between situations that require personal prevention or intervention and those situations that require professional assistance.		
7.4.5 Analyze situations which require crisis intervention.		
7.4.6 Summarize the appropriate support needed to address selected human services issues.		

Content Standard:

7.5 Evaluate services for individuals and families with a variety of conditions that could impact their well-being.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
7.5.1 Describe needs and accommodations for people with a variety of conditions that could affect their well-being.		
7.5.2 Analyze ways in which individuals with conditions that affect their well-being influence the family and family members financially, socially, physically, and emotionally over the lifespan.		
7.5.3 Illustrate coping or adjustment strategies and stress management practices for the participant, a caregiver, and family members.	EI:028 Explain the nature of stress management (SP)	LAP-EI-028 Keep Your Cool (Stress Management)
7.5.4 Summarize the importance of friends, family, and community relationships for individuals with a variety of conditions that affect their well-being.		
7.5.5 Demonstrate ways to provide support that validates the participants' capabilities and right to privacy, dignity, and autonomy.		
7.5.6 Identify strategies that help participants make informed choices, access resources and support, follow through on responsibilities, and take appropriate risks.		

Content Standard:

7.5 Evaluate services for individuals and families with a variety of conditions that could impact their well-being.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
<p>7.5.7 Demonstrate effective verbal and nonverbal communication skills that support individuals and families with a variety of conditions that could affect their well-being.</p>	<p>*EI:007 Explain the nature of effective communications (PQ)</p> <p>*EI:129 Foster open, honest communication (SP)</p> <p>CO:082 Explain communication techniques that support and encourage a speaker (PQ)</p> <p>CO:084 Employ communication styles appropriate to target audience (CS)</p> <p>CR:019 Adapt communication to the cultural and social differences among clients (CS)</p>	<p>^LAP-EI-140 More Than Just Talk (Effective Communication)</p> <p>^LAP-EI-129 Can We Talk? (Fostering Open, Honest Communication)</p>

*Ethical Leadership Performance Indicators

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National Standards for Family and Consumer Sciences Education

Area of Study 8.0

Food Production and Services

Comprehensive Standard

Integrate knowledge, skills, and practices required for careers in food production and services.

Content Standard:

8.1 Analyze career paths within the food production and food services industries.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
8.1.1 Explain the roles, duties, and functions of individuals engaged in food production and services careers.	PD:395 Explain employment opportunities in the foodservice industry (CS) PD:366 Differentiate among segments of the culinary and foodservice operations industry (SP)	
8.1.2 Analyze opportunities for employment and entrepreneurial endeavors.	PD:395 Explain employment opportunities in the foodservice industry (CS)	
8.1.3 Summarize education and training requirements and opportunities for career paths in food production and services.	PD:396 Describe culinary certifications (SP) PD:397 Explain restaurant-management certifications (SP)	
8.1.4 Analyze the correlation between food production and services occupations and local, state, national, and global economies.		
8.1.5 Create an employment portfolio to communicate food production and services knowledge and skills.	PD:031 Prepare a résumé (CS)	

Content Standard:

8.1 Analyze career paths within the food production and food services industries.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
8.1.6 Analyze the role of professional organizations in food production and services	PD:036 Utilize resources that can contribute to professional development (e.g., trade journals/periodicals, professional/trade associations, classes/seminars, trade shows, and mentors) (SP)	

Content Standard:

8.2 Demonstrate food safety and sanitation procedures.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
8.2.1 Identify characteristics of major foodborne pathogens, their role in causing illness, foods involved in outbreaks, and methods of prevention.	PD:374 Explain the nature of pathogens (CS) PD:375 Identify types of harmful bacteria (CS) PD:376 Identify types of viruses (CS) PD:377 Identify types of parasites (CS) PD:378 Identify types of fungi (CS) PD:379 Identify types of toxins (CS) PD:380 Identify foodborne illnesses and their causes (CS) PD:381 Identify conditions affecting the rate of multiplication in bacteria (CS) PD:387 Describe strategies for preventing bacteria multiplication in food (CS)	
8.2.2 Employ food service management safety/sanitation program procedures, including CPR and first aid.	PD:388 Describe the effect of water characteristics on food safety and sanitation (CS) PF:389 Describe the effect of food pH levels on food safety and sanitation (CS) PD:390 Describe the effect of moisture levels of food safety and sanitation (CS) BL:176 Identify food-safety guidelines/requirements (SP) OP:630 Distinguish among cleaning, sterilizing, and sanitizing (CS) OP:632 Follow sanitization procedures (CS) OP:657 Provide first-aid (CS)	

Content Standard:

8.2 Demonstrate food safety and sanitation procedures.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
8.2.3 Use knowledge of systems for documenting, investigating, reporting, and preventing foodborne illness.	OP:005 Report noncompliance with business health and safety regulations (PQ)	
8.2.4 Use the Hazard Analysis Critical Control Point (HACCP) and crisis management principles and procedures during food handling processes to minimize the risks of foodborne illness.	OP:599 Describe the nature and scope of the Hazard Analysis and Critical Control Point (HAACP) food safety management system (CS) OP:600 Identify methods/practices used to control/eliminate food contamination (CS) PD:387 Describe strategies for preventing bacteria multiplication in food (CS)	
8.2.5 Practice standard personal hygiene and wellness procedures.	OP:582 Discuss the role of personal hygiene in food safety (PQ) OP:583 Identify personal health conditions that affect food safety (PQ) OP:584 Demonstrate proper hand-washing technique (PQ) OP:588 Explain the relationship between personal safety/sanitation and allergen exposure (CS)	

Content Standard:

8.2 Demonstrate food safety and sanitation procedures.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
8.2.6 Demonstrate proper purchasing, receiving, storage, and handling of both raw and prepared foods.	OP:643 Identify factors influencing food and beverage purchasing decisions (SP) OP:644 Identify sustainability factors affecting the purchase of food and nonfood products (SP) PD:391 Identify food-safety warning signs observable during the receiving and storing processes (CS) PD:392 Identify food-safety warning signs observable during the storing process (CS)	
8.2.7 Demonstrate safe food handling and preparation techniques that prevent cross contamination from potentially hazardous foods and food groups.	OP:601 Monitor food temperatures (SP) OP:604 Store foods properly (SP) OP:605 Identify critical control points (SP) OP:606 Identify biological hazards (SP) OP:607 Identify potentially hazardous foods (PHF) (SP) OP:608 Identify time and temperature control for food safety (TCS) (SP) OP:610 Adjust equipment/workstations to prevent cross-contamination (SP) PD:387 Describe strategies for preventing bacteria multiplication in food (CS)	

Content Standard:

8.2 Demonstrate food safety and sanitation procedures.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
8.2.7 Demonstrate safe food handling and preparation techniques that prevent cross contamination from potentially hazardous foods and food groups.	PD:391 Identify food-safety warning signs observable during the receiving and storing processes (CS) PD:392 Identify food-safety warning signs observable during the storing process (CS) PD:393 Identify food-safety warning signs observable during the serving process (CS)	
8.2.8 Analyze current types of cleaning and sanitizing materials for proper use.	OP:630 Distinguish among cleaning, sterilizing, and sanitizing (CS)	
8.2.9 Use the Occupational Safety and Health Administration (OSHA) Right to Know Law and Materials Safety Data Sheets (MSDS) and explain their requirements in safe handling and storage of hazardous materials.	OP:631 Label cleaning/sanitation solutions (CS) OP:589 Identify restaurants' hazardous chemicals/waste (CS) OP:590 Label/store restaurants' hazardous chemicals/waste (CS)	
8.2.10 Demonstrate safe and environmentally responsible waste disposal and recycling methods.	OP:134 Practice safe and sanitary handling/disposal of wastes/recyclables(PQ) OP:629 Dispose of food and food by-products (CS)	

Content Standard:

8.2 Demonstrate food safety and sanitation procedures.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
8.2.11 Demonstrate ability to maintain necessary records to document time and temperature control, HACCP, employee health, maintenance of equipment, and other elements of food preparation, storage, and presentation.	OP:599 Describe the nature and scope of the Hazard Analysis and Critical Control Point (HAACP) food safety management system (CS) OP:601 Monitor food temperatures (SP)	

Content Standard:

8.3 Demonstrate industry standards in selecting, using, and maintaining food production and food service equipment.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
8.3.1 Operate tools and equipment following safety procedures and OSHA requirements.	OP:006 Follow instructions for use of equipment, tools, and machinery (PQ) OP:595 Identify equipment safety requirements (SP) OP:637 Set up and maintain commercial equipment/machines (SP)	
8.3.2 Maintain tools and equipment following safety procedures and OSHA requirements.	OP:595 Identify equipment safety requirements (SP) OP:637 Set up and maintain commercial equipment/machines (SP) OP:638 Break down commercial equipment/machines (SP)	
8.3.3 Demonstrate procedures for cleaning and sanitizing equipment, serving dishes, glassware, and utensils to meet industry standards and OSHA requirements.	OP:630 Distinguish among cleaning, sterilizing, and sanitizing (CS) OP:632 Follow sanitization procedures (CS) OP:638 Break down commercial equipment/machines (SP)	
8.3.4 Analyze equipment purchases based on long-term business needs, specific regulations, and codes related to foods.		
8.3.5 Demonstrate procedures for safe and secure storage of equipment and tools.	OP:595 Identify equipment safety requirements (SP)	
8.3.6 Identify a variety of types of equipment for food processing, cooking, holding, storing, and serving.		

Content Standard:

8.4 Demonstrate menu planning principles and techniques based on standardized recipes to meet customer needs.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
8.4.1 Use computer based menu systems to develop and modify menus.	PR:425 Describe the use of design principles in menu development (SP) PR:426 Identify effective menu descriptions (SP)	
8.4.2 Apply menu-planning principles to develop and modify menus.	PM:310 Determine menu items for the restaurant to offer (MN) PM:311 Plan menu mix (MN)	
8.4.3 Analyze food, equipment, and supplies needed for menu production.		
8.4.4 Develop a variety of menu layouts, themes, and design styles.	PR:425 Describe the use of design principles in menu development (SP) PR:429 Develop menus for special occasions/events (MN) PR:430 Develop menus for room service/take-out (MN)	
8.4.5 Prepare requisitions for food, equipment, and supplies to meet production requirements.		
8.4.6 Record performance of menu items to analyze sales and determine menu revisions.	PM:308 Discuss the nature of the menu as a management tool (SP) PR:428 Critique menu descriptions (MN)	

Content Standard:

8.4 Demonstrate menu planning principles and techniques based on standardized recipes to meet customer needs.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
8.4.7 Apply principles of measurement, portion control, conversions, food cost analysis and control, menu terminology, and menu pricing to menu planning.	PR:426 Identify effective menu descriptions (SP) PR:427 Explain the nature of effective nutritional disclosures (SP) PI:084 Explain considerations in meal pricing (SP) PI:087 Determine optimal menu prices (MN)	

Content Standard:

8.5 Demonstrate professional food preparation methods and techniques for all menu categories to produce a variety of food products that meet customer needs.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
8.5.1 Demonstrate professional skills in safe handling of knives, tools, and equipment.		
8.5.2 Demonstrate professional skill for a variety of cooking methods including roasting, broiling, smoking, grilling, sautéing, pan frying, deep frying, braising, stewing, poaching, steaming, and baking using professional equipment and current technologies.		
8.5.3 Demonstrate knowledge of portion control and proper scaling and measurement techniques	OP:626 Develop portion control standards/protocols (MN) FI:823 Calculate standard recipe yield measure (SP)	
8.5.4 Apply the fundamentals of time, temperature, and cooking methods to cooking, cooling, reheating, and holding of a variety of foods.	OP:608 Identify time and temperature control for food safety (TCS) (SP) OP:601 Monitor food temperatures (SP)	
8.5.5 Prepare various meats, seafood, and poultry using safe handling and professional preparation techniques.		
8.5.6 Prepare various stocks, soups, and sauces using safe handling and professional preparation techniques.		

Content Standard:

8.5 Demonstrate professional food preparation methods and techniques for all menu categories to produce a variety of food products that meet customer needs.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
8.5.7 Prepare various fruits, vegetables, starches, legumes, dairy products, fats, and oils using safe handling and professional preparation techniques.		
8.5.8 Prepare various salads, dressings, marinades, and spices using safe handling and professional preparation techniques.		
8.5.9 Prepare sandwiches, canapes and appetizers using safe handling and professional preparation techniques.		
8.5.10 Prepare breads, baked goods and desserts using safe handling and professional preparation techniques.		
8.5.11 Prepare breakfast meats, eggs, cereals, and batter products using safe handling and professional preparation techniques.		
8.5.12 Demonstrate professional plating, garnishing, and food presentation techniques.	NF:311 Evaluate trends affecting food presentation (SP)	

Content Standard:

8.5 Demonstrate professional food preparation methods and techniques for all menu categories to produce a variety of food products that meet customer needs.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
8.5.13 Integrate sustainability in food production and services including menu planning; acquisition, preparation, and serving of food; storage; and recycling and waste management.	OP:644 Identify sustainability factors affecting the purchase of food and nonfood products (SP) OP:659 Identify waste management opportunities at restaurant (SP)	
8.5.14 Demonstrate cooking methods that increase nutritional value, lower calorie and fat content, and utilize herbs and spices to enhance flavor.		

Content Standard:

8.6 Demonstrate implementation of food service management and leadership functions.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
8.6.1 Apply principles of purchasing, receiving, and storing in food service operations.	OP:643 Identify factors influencing food and beverage purchasing decisions (SP) OP:644 Identify sustainability factors affecting the purchase of food and nonfood products (SP) OP:604 Store foods properly (SP) OP:015 Explain the nature and scope of purchasing (CS) OP:486 Describe the relationship between purchasing and operations management activities (e.g., strategic sourcing, sustainability, supply chain management) (SP) OP:384 Explain the receiving process (CS) OP:385 Explain stock-handling techniques used in receiving deliveries (CS)	
8.6.2 Practice inventory procedures including first in/first out concept, date marking, and specific record keeping.	OP:407 Maintain inventory levels (CS) OP:489 Describe strategies to minimize the cost of maintaining inventory (SP) OP:415 Determine inventory shrinkage (SP) OP:418 Plan inventory flow (turnover, lead time, peak seasons, delivery dates, etc.) (MN) OP:413 Describe inventory control systems (CS)	

Content Standard:

8.6 Demonstrate implementation of food service management and leadership functions.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
8.6.3 Apply accounting procedures in planning and forecasting profit and loss.	FI:821 Calculate food product unit costs (SP) FI:822 Calculate food product total cost (SP) FI:824 Calculate per plate costs (SP) FI:825 Calculate per person buffet/salad bar costs (SP) FI:094 Describe the nature of income statements (SP) FI:096 Forecast sales (MN) FI:507 Prepare cash flow budgets/forecasts (SP)	
8.6.4 Examine the areas of risk management and legal liability within the food service industry.	BL:172 Explain the nature of regulations affecting food establishments (SP) BL:173 Describe liability issues in food establishments serving alcohol (SP)	
8.6.5 Apply human resource policies including rules, regulations, laws, hiring, compensation, overtime, discrimination, and harassment.	BL:007 Explain the nature of human resources regulations (SU) BL:008 Explain the nature of workplace regulations (including OSHA, ADA) (SU)	

Content Standard:

8.6 Demonstrate implementation of food service management and leadership functions.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
8.6.6 Apply the procedures involved in staff planning, recruiting, interviewing, selecting, scheduling, performance reviewing, and terminating of employees.	HR:353 Determine hiring needs (SU) HR:355 Interview job applicants (SU) HR:356 Select and hire new employees (SU) HR:358 Dismiss/Fire employees (SU) HR:498 Recruit new employees (SU) HR:422 Develop a staffing plan (MN)	
8.6.7 Conduct staff orientation, initial training and education, consistent reinforcement of training principles, and on the job training/retraining.	HR:360 Orient new employees (CS) HR:361 Orient new employees (management's role) (SU) HR:392 Train staff (SU)	
8.6.8 Implement marketing plans for food service operations.	MP:018 Develop marketing plan (MN)	
8.6.9 Design internal/external crisis management and disaster plans and response procedures.	OP:213 Discuss the nature of incident and emergency response plans (SP) OP:317 Recommend an emergency response plan (SP) OP:544 Develop emergency procedures for a hospitality establishment (MN) CO:200 Develop a crisis management plan (MN)	

Content Standard:

8.6 Demonstrate implementation of food service management and leadership functions.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
8.6.10 Apply principles of inventory management, labor cost and control techniques, production planning and control, sustainability, and facilities management to planning and front and back of the house operations.	OP:407 Maintain inventory levels (CS) OP:489 Describe strategies to minimize the cost of maintaining inventory (SP) OP:415 Determine inventory shrinkage (SP) OP:418 Plan inventory flow (turnover, lead time, peak seasons, delivery dates, etc.) (MN) OP:647 Develop inventory management procedures (MN) OP:648 Explain the factors impacting a food production schedule (MN) OP:649 Create a food production schedule/forecast (MN) OP:650 Evaluate the effectiveness and efficiency of a food production schedule (MN)	

Content Standard:

8.7 Demonstrate the concept of internal and external customer service.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
8.7.1 Analyze the role of quality service as a strategic component of exceptional performance.	CR:067 Explain the importance of meeting and exceeding customer/guest expectations (CS) OP:620 Identify quality-control measures in food establishments (SP) OP:621 Utilize quality control methods in food establishments (SP)	
8.7.2 Demonstrate quality service techniques and procedures that meet industry standards in the food service industry.	CR:062 Provide table service (SP) CR:063 Provide beverage service (SP) HR:567 Coordinate efforts of service teams to achieve customer service goals (MN)	
8.7.3 Analyze the relationship between employee attitude and skills and customer satisfaction.	CR:002 Determine ways of reinforcing the company's image through employee performance (CS) CR:052 Identify factors associated with positive customer experiences (CS) CR:046 Determine strategies for resolving customer-service situations (SP)	
8.7.4 Apply procedures for addressing and resolving complaints.	CR:010 Handle customer/client complaints (CS) CR:046 Determine strategies for resolving customer-service situations (SP)	LAP-CR-010 Righting Wrongs (Handling Customer Complaints)
8.7.5 Demonstrate sensitivity to diversity and special needs.	CR:054 Accommodate special needs/specific requests of customers (CS)	

National Standards for Family and Consumer Sciences Education

Area of Study 9.0

Food Science, Dietetics, and Nutrition

Comprehensive Standard

Integrate knowledge, skills, practices required for careers in food science, food technology, dietetics, and nutrition.

Content Standard:

9.1 Analyze career paths within food science, food technology, dietetics, and nutrition industries.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
9.1.1 Explain the roles and functions of individuals engaged in food science, food technology, dietetics, and nutrition careers.		
9.1.2 Analyze opportunities for employment and entrepreneurial endeavors.		
9.1.3 Summarize education and training requirements and opportunities for career paths in food science, food technology, dietetics, and nutrition.		
9.1.4 Analyze the correlation between food science, dietetics, and nutrition occupations and local, state, national, and global economies.		
9.1.5 Create an employment portfolio to communicate food science, food technology, dietetics, and nutrition careers knowledge and skills.	PD:031 Prepare a résumé (CS)	

Content Standard:

9.1 Analyze career paths within food science, food technology, dietetics, and nutrition industries.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
9.1.6 Analyze the role of professional organizations in food science, food technology, dietetics, and nutrition careers.	PD:036 Utilize resources that can contribute to professional development (e.g., trade journals/periodicals, professional/trade associations, classes/seminars, trade shows, and mentors) (SP)	

Content Standard:

9.2 Apply risk management procedures to food safety, food testing, and sanitation.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
<p>9.2.1 Analyze factors that contribute to food borne illness.</p>	<p>PD:374 Explain the nature of pathogens (CS) PD:375 Identify types of harmful bacteria (CS) PD:376 Identify types of viruses (CS) PD:377 Identify types of parasites (CS) PD:378 Identify types of fungi (CS) PD:379 Identify types of toxins (CS) PD:380 Identify foodborne illnesses and their causes (CS) PD:381 Identify conditions affecting the rate of multiplication in bacteria (CS) PD:387 Describe strategies for preventing bacteria multiplication in food (CS) PD:388 Describe the effect of water characteristics on food safety and sanitation (CS) PF:389 Describe the effect of food pH levels on food safety and sanitation (CS) PD:390 Describe the effect of moisture levels of food safety and sanitation (CS)</p>	

Content Standard:

9.2 Apply risk management procedures to food safety, food testing, and sanitation.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
9.2.2 Analyze food service management safety and sanitation programs.	PD:388 Describe the effect of water characteristics on food safety and sanitation (CS) PF:389 Describe the effect of food pH levels on food safety and sanitation (CS) PD:390 Describe the effect of moisture levels of food safety and sanitation (CS) BL:176 Identify food-safety guidelines/requirements (SP) OP:630 Distinguish among cleaning, sterilizing, and sanitizing (CS) OP:632 Follow sanitization procedures (CS)	
9.2.3 Implement industry standards for documenting, investigating, and reporting foodborne illnesses.	OP:005 Report noncompliance with business health and safety regulations (PQ)	
9.2.4 Use the Hazard Analysis Critical Control Point (HACCP) during all food handling processes (the flow of food) to minimize the risks of food borne illness.	OP:599 Describe the nature and scope of the Hazard Analysis and Critical Control Point (HAACP) food safety management system (CS) OP:600 Identify methods/practices used to control/eliminate food contamination (CS) PD:387 Describe strategies for preventing bacteria multiplication in food (CS)	

Content Standard:

9.2 Apply risk management procedures to food safety, food testing, and sanitation.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
9.2.5 Demonstrate practices and procedures that assure personal and workplace health and hygiene.	OP:582 Discuss the role of personal hygiene in food safety (PQ) OP:583 Identify personal health conditions that affect food safety (PQ) OP:584 Demonstrate proper hand-washing technique (PQ) OP:588 Explain the relationship between personal safety/sanitation and allergen exposure (CS)	
9.2.6 Demonstrate standard procedures for receiving, storage, and preparation of raw and prepared foods.	PD:391 Identify food-safety warning signs observable during the receiving and storing processes (CS) PD:392 Identify food-safety warning signs observable during the storing process (CS)	
9.2.7 Classify cleaning and sanitizing materials and their correct use.	OP:630 Distinguish among cleaning, sterilizing, and sanitizing (CS)	
9.2.8 Use Occupational Safety and Health Administration's (OSHA) Right to Know Law and Material Safety Data Sheets (MSDS) and explain their requirements in handling hazardous materials.	OP:631 Label cleaning/sanitation solutions (CS) OP:589 Identify restaurants' hazardous chemicals/waste (CS) OP:590 Label/store restaurants' hazardous chemicals/waste (CS)	

Content Standard:

9.2 Apply risk management procedures to food safety, food testing, and sanitation.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
9.2.9 Demonstrate waste disposal and recycling methods.	OP:134 Practice safe and sanitary handling/disposal of wastes/recyclables(PQ) OP:629 Dispose of food and food by-products (CS)	

Content Standard:

9.3 Evaluate nutrition principles, food plans, preparation techniques and specialized dietary plans.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
9.3.1 Analyze nutrient requirements across the life span addressing the diversity of people, culture, and religions.	PD:373 Identify food requirements applicable to special populations (SP)	
9.3.2 Analyze nutritional data.	PM:307 Determine effect of changes in nutritional guidelines (SP) PR:427 Explain the nature of effective nutritional disclosures (SP)	
9.3.3 Apply principles of food production to maximize nutrient retention in menus.		
9.3.4 Assess the influence of cultural, socioeconomic and psychological factors on food and nutrition and behavior.	MK:029 Explain factors that influence customer selection of food places and menu items (SP) PD:371 Identify cuisines common to different regions (SP) PD:373 Identify food requirements applicable to special populations (SP)	
9.3.5 Analyze recipe/formula proportions and modifications for food production.		
9.3.6 Critique the selection of foods to promote a healthy lifestyle.		
9.3.7 Plan menus, applying the exchange system to meet various nutrient needs.	PD:373 Identify food requirements applicable to special populations (SP) PM:311 Plan menu mix (MN)	

Content Standard:

9.4 Apply basic concepts of nutrition and nutrition therapy in a variety of settings, considering social, geographical, cultural, and global influences.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
9.4.1 Analyze nutritional needs of individuals.	PD:373 Identify food requirements applicable to special populations (SP)	
9.4.2 Use nutritional information to support care planning.		
9.4.3 Determine when to provide a selective menu approach in nutrition therapy settings.		
9.4.4 Construct a modified diet based on nutritional needs and health conditions.		
9.4.5 Design instruction on nutrition to promote wellness and disease prevention.		

Content Standard:

9.5 Demonstrate use of science and technology advancements in food product development and marketing.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
9.5.1 Analyze various factors that affect food preferences in the marketing of food to a variety of populations.	MK:029 Explain factors that influence customer selection of food places and menu items (SP)	
9.5.2 Analyze data in statistical analysis when making development and marketing decisions.	NF:093 Interpret statistical findings (SP)	
9.5.3 Prepare food for presentation and assessment.		
9.5.4 Maintain test kitchen/ laboratory and related equipment and supplies.		
9.5.5 Implement procedures that affect quality product performance and sustainability.	OP:620 Identify quality-control measures in food establishments (SP) OP:621 Utilize quality control methods in food establishments (SP)	
9.5.6 Conduct sensory evaluations of food products.		
9.5.7 Conduct testing for safety of food products, utilizing available technology.	OP:601 Monitor food temperatures (SP)	

Content Standard:

9.6 Demonstrate food science, dietetics, and nutrition management principles and practices.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
9.6.1 Build menus to customer/ client preferences.	PM:310 Determine menu items for the restaurant to offer (MN) PM:311 Plan menu mix (MN)	
9.6.2 Implement food preparation, production, and testing systems.	OP:601 Monitor food temperatures (SP)	
9.6.3 Apply standards for food quality and sustainability.	OP:620 Identify quality-control measures in food establishments (SP) OP:621 Utilize quality control methods in food establishments (SP)	
9.6.4 Create standardized recipes.		
9.6.5 Manage food production to meet needs and preferences of diverse customer populations.		
9.6.6 Analyze new products utilizing most current guidelines and innovations in technology.		
9.6.7 Implement procedures that provide cost effective products.		

Content Standard:

9.6 Demonstrate food science, dietetics, and nutrition management principles and practices.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
9.6.8 Establish par levels for the purchase of supplies based on an organization's needs.	OP:643 Identify factors influencing food and beverage purchasing decisions (SP) OP:486 Describe the relationship between purchasing and operations management activities (e.g., strategic sourcing, sustainability, supply chain management) (SP)	
9.6.9 Utilize Food Code Points of time, temperature, date markings, cross contamination, hand washing, and personal hygiene as criteria for safe food preparation.	OP:601 Monitor food temperatures (SP) OP:608 Identify time and temperature control for food safety (TCS) (SP) OP:609 Identify temperature danger zone (TDZ) foods (SP) OP:418 Plan inventory flow (turnover, lead time, peak seasons, delivery dates, etc.) (MN) OP:610 Adjust equipment/workstations to prevent cross-contamination (SP) OP:582 Discuss the role of personal hygiene in food safety (PQ) OP:583 Identify personal health conditions that affect food safety (PQ) OP:584 Demonstrate proper hand-washing technique (PQ)	

Content Standard:

9.7 Demonstrate principles of food biology and chemistry.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
9.7.1 Explain the properties of elements, compounds, and mixtures in foods and food products.		
9.7.2 Analyze the effects of thermodynamics on chemical reactions in foods and food products.		
9.7.3 Explain the process of ionization in the formation of acids and bases and effect on food and food products.		
9.7.4 Explain the impact of molecular structure of simple and complex carbohydrates on digestion, nutrition, and food preparation procedures.		
9.7.5 Relate the composition of lipids and proteins to their functions in foods and their impact on food preparation and nutrition.		
9.7.6 Explain the value of molds and enzymes in food products.		
9.7.7 Analyze the impact of food presentation methods and techniques on nutrient value, safety and sanitation, and consumer appeal of food and products.	NF:311 Evaluate trends affecting food presentation (SP)	

National Standards for Family and Consumer Sciences Education

Area of Study 10.0

Hospitality, Tourism, and Recreation

Comprehensive Standard

Synthesize knowledge, skills and practices required for careers in hospitality, tourism, and recreation

Content Standard:

10.1 Analyze career paths within the hospitality, tourism and recreation industries.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
10.1.1 Explain the roles and functions of individuals engaged in hospitality, tourism, and recreation careers.	PD:272 Explain career opportunities in hospitality and tourism (CS) PD:420 Describe employment opportunities in travel and tourism (CS)	LAP-PD-272 Career Opportunities in Hospitality and Tourism
10.1.2 Analyze opportunities for employment in hospitality, tourism, and recreation careers.	PD:272 Explain career opportunities in hospitality and tourism (CS) PD:420 Describe employment opportunities in travel and tourism (CS)	LAP-PD-272 Career Opportunities in Hospitality and Tourism
10.1.3 Summarize education and training requirements and opportunities for career paths in hospitality, tourism, and recreation careers.		
10.1.4 Analyze the correlation between the hospitality industry and local, state, national and global economies.	EC:136 Explain the relationship between the economy and hospitality and tourism (SP) EC:143 Discuss the relationship between tourism assets and economic development/growth potential (SP)	

Content Standard:

10.1 Analyze career paths within the hospitality, tourism and recreation industries.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
10.1.5 Create an employment portfolio to communicate hospitality, tourism, and recreation knowledge and skills.	PD:031 Prepare a résumé (CS)	
10.1.6 Analyze the role of professional organizations in the hospitality, tourism, and recreation professions.		

Content Standard:

10.2 Demonstrate procedures applied to safety, security, and environmental issues.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
10.2.1 Explain the importance of safety, security, and environmental issues related to the hospitality, tourism, and recreation industries.	OP:115 Explain security considerations in the hospitality and tourism industry (CS) OP:658 Identify environmental sustainability issues in hospitality and tourism (SP) OP:671 Assess the environmental impact of tourism (SP)	
10.2.2 Demonstrate procedures for assuring guest or customer safety.	OP:119 Handle emergency situations in hospitality and tourism (CS) OP:541 Enhance guest safety through access control procedures (MN) PJ:036 Identify health and safety requirements (SP)	
10.2.3 Evaluate evacuation plans and emergency procedures.	OP:119 Handle emergency situations in hospitality and tourism (CS) OP:527 Identify factors affecting evacuation procedures/protocols (SP) OP:537 Handle emergency situations in hotel/lodging establishments (CS)	
10.2.4 Demonstrate management and conservation of resources for energy efficiency and protection of the environment.	OP:658 Identify environmental sustainability issues in hospitality and tourism (SP) OP:576 Develop and maintain energy conservation program (MN)	

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
10.2.5 Design a system for documenting, investigating, and taking action on safety, security, and environmental issues.	OP:658 Identify environmental sustainability issues in hospitality and tourism (SP) OP:543 Develop safety policies/procedures to prevent sanitation problems (MN) OP:544 Develop emergency procedures for a hospitality establishment (MN) PJ:036 Identify health and safety requirements (SP)	

Content Standard:

10.3 Apply concepts of quality service to ensure customer satisfaction.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
10.3.1 Apply industry standards for service that meets cultural and geographic expectations of guests or customers.	CR:067 Explain the importance of meeting and exceeding customer/guest expectations (CS) CR:053 Anticipate unspoken customer needs (CS) CR:054 Accommodate special needs/specific requests of customers (CS) CR:038 Identify strategies to manage customer experience during peaks in demand (CS) CR:039 Maintain service standards during peaks in demand (CS) CR:058 Offer services to guests (SP)	
10.3.2 Analyze how employee dispositions can impact customer satisfaction.	CR:004 Demonstrate a customer service mindset (CS)	LAP-CR-004 Set Your Mind to It (Customer Service Mindset)
10.3.3 Apply a system to evaluate and resolve employee, employer, guest, or customer complaints.	CR:043 Describe customer-service challenges in the hospitality and tourism industry (CS) CR:044 Resolve hospitality and tourism related conflicts for customers (CS) CR:045 Explain the nature of guest recovery (CS) CR:046 Determine strategies for resolving customer-service situations (SP) CR:047 Resolve sensitive/dangerous customer-service situations (MN)	

Content Standard:

10.3 Apply concepts of quality service to ensure customer satisfaction.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
10.3.4 Analyze effects of customer relations on success of the hospitality, tourism, and or recreation industry.	CR:049 Explain the nature of customer service in the hospitality and tourism industry (CS) CR:051 Identify factors affecting customer-service practices in hospitality and tourism (CS) CR:052 Identify factors associated with positive customer experiences (CS)	
10.3.5 Demonstrate effective cultural awareness and customer relations to meet the hospitality, tourism, and recreation needs of special populations.	CR:019 Adapt communication to the cultural and social differences among clients (CS)	

Content Standard:

10.4 Demonstrate practices and skills involved in hospitality and lodging occupations.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
10.4.1 Demonstrate front desk, office, and customer service skills.	PD:360 Explain the nature of front office operations (SP) CR:057 Orient guests to lodging facility (SP) CR:058 Offer services to guests (SP) CR:060 Process guest room changes (SP) OP:551 Complete guest check-in procedures (CS) OP:552 Process front-desk transactions (e.g., check cashing, valet parking, call routing, requests) (CS) OP:553 Process guest departures (CS) CR:070 Provide service to customers with special needs (CS) CR:071 Respond to customer feedback (SP) CR:072 Adapt customer service to meet the customers' individual needs (SP) PD:362 Explain the nature of back-of-the house operations (SP) PD:402 Distinguish between front office and back office operations in the travel business (SP)	

Content Standard:

10.4 Demonstrate practices and skills involved in hospitality and lodging occupations.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
10.4.2 Demonstrate accounting practices and financial transactions.	FI:802 Reconcile accounting issues (SP) FI:803 Produce daily reports (SP) FI:806 Complete bank deposits/records (SU) FI:807 Process refunds (SP) FI:604 Track expenses (SP)	
10.4.3 Manage convention, meeting, and banquet support functions.	PD:346 Explain types of events (SP) PJ:011 Explain the nature of event planning (SP) PJ:012 Describe the nature of event management (SP) PJ:056 Secure in-house/outsourced services to support events (SP) PD:361 Discuss the nature of food and beverage division (SP)	
10.4.4 Apply basic food preparation and service skills in catering operations.		

Content Standard:

10.4 Demonstrate practices and skills involved in hospitality and lodging occupations.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
10.4.5 Manage use, care, storage, maintenance, and safe operations of equipment, tools, and supplies.	OP:006 Follow instructions for use of equipment, tools, and machinery (PQ) OP:595 Identify equipment safety requirements (SP) OP:637 Set up and maintain commercial equipment/machines (SP) OP:638 Break down commercial equipment/machines (SP)	
10.4.6 Apply facility management, maintenance, and service skills to hospitality and lodging operations.	NF:300 Explain the role and components of property management systems (SP) NF:303 Utilize property management system applications (SP) OP:558 Identify guest room/public area maintenance needs (CS) OP:559 Process maintenance request (CS) OP:560 Explain the housekeeping function (SP) OP:567 Create a housekeeping plan (MN) OP:568 Schedule preventive maintenance (MN) OP:569 Develop guest room/public area maintenance program (MN) OP:577 Develop and maintain grounds maintenance program (MN)	

Content Standard:

10.4 Demonstrate practices and skills involved in hospitality and lodging occupations.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
10.4.7 Apply time and work management skills to facility service tasks.	*EI:077 Manage commitments in a timely manner (CS) *PD:019 Use time-management skills (SP) OP:228 Organize and prioritize work (CS)	^LAP-EI-077 Commit to It! (Managing Commitments in a Timely Manner) ^LAP-PD-001 About Time (Time Management)
10.4.8 Analyze sales and marketing functions in hospitality and lodging operations.	MK:025 Explain the nature of hotel/lodging marketing (SP) SE:494 Identify lodging sales opportunities (SP) SE:381 Explain the nature of key account management (SP) MK:031 Describe factors affecting travel and tourism marketing (SP)	

*Ethical Leadership Performance Indicators

^Free Daniels Fund Ethics Initiative LAP

Content Standard:

10.5 Demonstrate practices and skills for travel related services.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
10.5.1 Investigate geography, climate, sites, time zones, and political and global influences of various regions and countries.	SE:502 Discuss key travel destinations in major geographical regions (CS) SE:503 Explain the nature of a region's geophysical/landscape/aesthetic features (CS) SE:504 Describe a region's sociocultural environment (CS)	
10.5.2 Investigate hospitality, lodging, tourism, and recreation customs of various regions and countries.	SE:504 Describe a region's sociocultural environment (CS)	
10.5.3 Apply knowledge of food, beverage, and etiquette of various regions and countries to decisions about hospitality, lodging, tourism, and recreation.	PD:406 Identify key travel destinations (SP) PD:369 Identify domestic cuisines (SP) PD:370 Identify international cuisines (SP) PD:371 Identify cuisines common to different regions (SP)	
10.5.4 Research regulations and cultural expectations to determine information needed for diverse clientele for domestic and international travel.	SE:504 Describe a region's sociocultural environment (CS)	

Content Standard:

10.5 Demonstrate practices and skills for travel related services.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
10.5.5 Create travel documents and itineraries, utilizing current technology.	NF:314 Explain ways that technology impacts the travel and tourism industry (SP) SE:505 Identify travel and tour plan options (SP) SE:516 Propose individual/group itineraries (SP) NF:189 Prepare itinerary (SP) NF:167 Make travel arrangements (SP) PM:320 Develop travel and tourism packages to offered targeted audiences (MN)	
10.5.6 Analyze travel arrangements using computerized systems.	SE:513 Recommend individual/group travel arrangements (SP)	

Content Standard:

10.6 Demonstrate management of recreation, leisure, and other programs and events.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
10.6.1 Coordinate client inquiries and requests.	CR:006 Respond to customer inquiries (CS) CR:054 Accommodate special needs/specific requests of customers (CS)	
10.6.2 Design themes, timelines, budgets, agendas, and itineraries for specific programs and events.	PJ:016 Define event concept (MN) PJ:017 Determine event vision, mission, and goals (MN) PJ:047 Develop event production schedule (MN) FI:794 Describe the nature of event budgeting (SP) FI:795 Develop event budget (SP) OP:532 Coordinate design of event-related activities (SP) PR:408 Determine event-related activities to engage participants (SP)	
10.6.3 Organize resources and information about locations, facilities, suppliers, and vendors for specific services.	PJ:025 Identify resources needed for event (SP) PJ:053 Develop event plan (MN)	
10.6.4 Prepare event materials for distribution.	OP:533 Coordinate design of event-related materials (SP) PJ:055 Prepare materials for attendees (SP) PR:402 Design event-related materials (SP)	

Content Standard:

10.6 Demonstrate management of recreation, leisure, and other programs and events.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
10.6.5 Demonstrate skills related to promoting and publicizing events.	PR:410 Create promotional banners/signs (SP) PR:400 Identify effective promotional headlines (SP) PR:401 Explain the use of storytelling in promoting events (SP) PR:414 Discuss effective print promotional content (SP) PR:415 Describe effective electronic promotional content (SP) PR:416 Write promotional content for use on the website (SP) PR:417 Write promotional content for use in social media (SP) PR:420 Develop promotional brochures (SP) PR:234 Participate in the design of collateral materials to promote special events (SP)	
10.6.6 Manage programs and events for specific age groups or diverse populations.		
10.6.7 Promote wellness initiatives through recreation and leisure programs and events.		

Content Standard:

10.6 Demonstrate management of recreation, leisure, and other programs and events.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
10.6.8 Evaluate overall effectiveness of specific events.	PJ:022 Determine metrics for evaluating event success (e.g., participation or attendance, revenue goals, desired sponsorships, cost containment, satisfaction levels) (MN) PJ:023 Establish event evaluation process (MN) PJ:077 Determine whether goals/objectives were met (MN)	
10.6.9 Describe tourism related organizations and agencies and their impact on hospitality, lodging, travel, and recreation operations.	PD:398 Explain the roles and responsibilities of hospitality and tourism organizations (CS)	

National Standards for Family and Consumer Sciences Education

Area of Study 11.0

Housing and Interior Design

Comprehensive Standard

Integrate knowledge, skills, and practices required for careers in housing and interior design.

Content Standard:

11.1 Analyze career paths within the housing, interior design, and furnishings industries.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
11.1.1 Explain the roles and functions of individuals engaged in housing and interior design careers.		
11.1.2 Analyze career paths and opportunities for employment and entrepreneurial endeavors.		
11.1.3 Summarize education, training, and credentialing requirements and opportunities for career paths in housing and interior design.		
11.1.4 Analyze the value of interior design to individuals, families, and society including the financial benefits and the impact of housing and interior design careers on individual/family, local, state, national, and global economies.		

Content Standard:

11.1 Analyze career paths within the housing, interior design, and furnishings industries.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
11.1.5 Create an employment portfolio to communicate housing and interior design careers knowledge and skills.	PD:031 Prepare a résumé (CS)	
11.1.6 Analyze the role of professional organizations in housing and interior design professions.		
11.1.7 Analyze the attitudes, traits, and values of professional responsibility, accountability and effectiveness required for careers in housing and interior design.		

Content Standard:

11.2 Evaluate housing and design concepts and theories, including sustainability and universal design, in relation to available resources and options.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
11.2.1 Evaluate the use of elements and principles of design in housing and commercial and residential interiors.	PR:222 Describe the elements of design (SP)	
11.2.2 Analyze the psychological impact that the principles and elements of design have on the individual.		
11.2.3 Analyze the effects that the principles and elements of design have on aesthetics and function.		
11.2.4 Apply principles of human behavior, ergonomics, and anthropometrics to the design of housing, interiors, and furnishings.		

Content Standard:

11.3 Apply residential and commercial interior design knowledge, skills and processes to meet specific design needs.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
11.3.1 Analyze product information, including but not limited to floor coverings, wall coverings, textiles, window treatments, furniture, lighting fixtures, kitchen and bath fixtures and equipment.		
11.3.2 Evaluate manufacturers, products, and materials considering building codes and regulations, environmental protection, care and maintenance, and safety issues.		
11.3.3 Demonstrate measuring, estimating, ordering, purchasing, pricing, and repurposing skills.		
11.3.4 Appraise various interior furnishings, finishes, fixtures, appliances, and equipment to provide cost and quality choices for clients.		
11.3.5 Examine the impact of housing, interiors, and furnishings on the health, safety, and welfare of the public.		
11.3.6 Demonstrate design processes such as determining the scope of the project, programming, research, concept development, schematic design, design drawing, and design development and presentation.		

Content Standard:

11.4 Demonstrate design, construction document reading, and space planning skills required for the housing, interior design and furnishings industries.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
11.4.1 Interpret information provided on design, construction, and other industry-related interior design documents.		
11.4.2 Evaluate floor plans for efficiency and safety in areas including but not limited to zones; traffic patterns; storage; and electrical, plumbing, ventilation, and thermal systems.		
11.4.3 Draft an interior space to scale using architecture symbols.		
11.4.4 Arrange furniture placement with reference to principles of design, traffic flow, activity, and existing architectural features.		
11.4.5 Apply building codes, universal design guidelines, and regulations in space planning and arrangement of furniture and furnishings.		
11.4.6 Demonstrate graphic communication skills (CAD, PowerPoint, sketching).		

Content Standard:

11.5 Analyze design and development of architecture, interiors, and furnishings through the ages.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
11.5.1 Describe features of furnishings that are characteristic of various historical periods.		
11.5.2 Explain societal and technological trends on periods of architecture and interior design through the ages.		
11.5.3 Illustrate the development of architectural styles throughout history.		
11.5.4 Compare and contrast historical architectural details to current housing and interior design trends.		
11.5.5 Predict future design and development trends in architecture, interiors, and furnishings.		

Content Standard:

11.6 Evaluate client's needs, goals, and resources in creating design plans for housing and residential and commercial interiors.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
11.6.1 Assess financial resources needed to improve interior space.		
11.6.2 Assess client's community, family, and financial resources needed to achieve housing and interior design goals.		
11.6.3 Assess a variety of available resources for housing and interior design, such as evidence based design that accounts for human factors and issues of human behavior.		
11.6.4 Critique design plans to address client's needs, goals and resources.		
11.6.5 Justify design solutions relative to client needs, including diversity and cultural needs, and the design process.		

Content Standard:

11.7 Apply design knowledge, skills, processes, and theories and oral, written, and visual presentation skills to communicate design ideas.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
11.7.1 Select appropriate studio tools.		
11.7.2 Prepare sketches, elevations, perspectives, and renderings using appropriate media.		
11.7.3 Prepare visual presentations including legends, keys, and schedules.		
11.7.4 Utilize a variety of presentation media including drawings, photography, video, computer, and software for client presentations.		
11.7.5 Utilize applicable building codes and universal design regulations and guidelines in space planning.		
11.7.6 Create floor plans using architectural drafting skills and computer aided design software.		

Content Standard:

11.8 Analyze professional practices and procedures for business profitability and career success, and the role of ethics in the housing, interiors and furnishings industries.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
11.8.1 Examine legislation, regulations, and public policy that affect residential and commercial interior design as well as the housing and furnishings industries.		
11.8.2 Analyze personal and employer responsibilities and liabilities regarding industry related safety, security, and environmental factors.		
11.8.3 Describe security and inventory control strategies, laws and regulations, and worksite policies and procedures that affect loss prevention and profit.	OP:413 Describe inventory control systems (CS)	
11.8.4 Demonstrate procedures for reporting and handling accidents, safety, and security incidents.	OP:009 Explain procedures for handling accidents (CS) OP:010 Handle and report emergency situations (CS)	
11.8.5 Apply procedures for maintaining inventory control and loss prevention, including cash and credit transactions.	FI:113 Explain cash control procedures (e.g., signature cards, deposit slips, internal/external controls, cash clearing, etc.) (CS)	
11.8.6 Analyze operational costs such as mark ups, mark downs, cash flow, and other factors affecting profit.	PI:019 Determine cost of product (breakeven, ROI, markup) (MN) EC:010 Identify factors affecting a business's profit (CS)	LAP-EC-002 Risk Rewarded (Factors Affecting Profit)

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
11.8.7 Demonstrate knowledge of the arts, of various resources, and of cultural impact upon design industries.		
11.8.8 Demonstrate knowledge of multi-disciplinary collaboration and consensus building skills needed in practice.	*EI:011 Use consensus-building skills (SP) *EI:130 Collaborate with others (SP)	^LAP-EI-911 It's a Group Thing (Consensus Building) ^LAP-EI-130 Genius Is a Team Sport (Collaborating With Others)

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Content Standard:

11.9 Develop a global view to weigh design decisions with the parameters of sustainability and socioeconomic and cultural contexts within the housing, interior design, and furnishings industries.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
11.9.1 Demonstrate knowledge and skills to incorporate recycle and redesign principles.		

National Standards for Family and Consumer Sciences Education

Area of Study 12.0

Human Development

Comprehensive Standard

Analyze factors that influence human growth and development.

Content Standard:

12.1 Analyze principles of human growth and development across the life span.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
12.1.1 Analyze physical, emotional, social, moral, and cognitive development.	n/a	
12.1.2 Analyze interrelationships among physical, emotional, social, moral, and cognitive aspects of human growth and development.		
12.1.3 Analyze current and emerging research about human growth and development, including but not limited to brain development research.		

Content Standard:

12.2 Analyze conditions that influence human growth and development.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
12.2.1 Analyze the influences of heredity and environment on human growth and development.		
12.2.2 Analyze the influences of social, economic, and technological forces on individual growth and development.		
12.2.3 Analyze the influences of gender, ethnicity, and culture on individual development.		
12.2.4 Analyze the influences of life events on individuals' physical, emotional, social, moral and cognitive development.		
12.2.5 Analyze geographic, political, and global influences on human growth and development.		

Content Standard:

12.3 Analyze strategies that promote growth and development across the life span.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
12.3.1 Analyze the role of nurturance on human growth and development.		
12.3.2 Analyze the role of communication on human growth and development.		
12.3.3 Analyze the role of educational and family and social services support systems and resources in meeting human growth and development needs.		

National Standards for Family and Consumer Sciences Education

Area of Study 13.0

Interpersonal Relationships

Comprehensive Standard

Demonstrate respectful and caring relationships in the family, workplace and community.

Content Standard:

13.1 Analyze functions and expectations of various types of relationships.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
13.1.1 Analyze processes for building and maintaining interpersonal relationships.	*EI:128 Build trust in relationships (CS) *EI:036 Treat others with dignity and respect (PQ) *EI:037 Foster positive working relationships (CS) *EI:137 Assess long-term value and impact of actions on others (SP)	^LAP-EI-128 Trust in Me (Building Trust in Relationships) ^LAP-EI-036 Everyone's Worthy (Treating Others With Dignity and Respect) ^LAP-EI-037 Can You Relate? (Fostering Positive Working Relationships) ^LAP-EI-137 Choose for the Future (Assessing the Long-Term Value and Impact of Actions on Others)
13.1.2 Predict the effects of various stages of the family life cycle on interpersonal relationships.		
13.1.3 Compare physical, emotional, spiritual and intellectual functioning in stable and unstable relationships.		

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Content Standard:

13.1 Analyze functions and expectations of various types of relationships.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
13.1.4 Analyze factors that contribute to healthy and unhealthy relationships.	*EI:001 Describe the nature of emotional intelligence (PQ) *EI:017 Recognize and overcome personal biases and stereotypes (PQ) *EI:037 Foster positive working relationships (CS)	^LAP-EI-001 EQ and You (Emotional Intelligence) ^LAP-EI-139 Don't Jump to Conclusions! (Recognizing and Overcoming Personal Biases and Stereotypes) ^LAP-EI-037 Can You Relate? (Fostering Positive Working Relationships)
13.1.5 Analyze processes for handling unhealthy relationships.	*EI:015 Use conflict-resolution skills (CS) *EI:136 Consider conflicting viewpoints (CS)	^LAP-EI-007 Stop the Madness (Conflict Resolution in Business) ^LAP-EI-136 Pick a Side (Considering Conflicting Viewpoints)
13.1.6 Demonstrate stress management strategies for family, work, and community settings.	EI:028 Explain the nature of stress management (SP)	LAP-EI-028 Keep Your Cool (Stress Management)

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Content Standard:

13.2 Analyze personal needs and characteristics and their effects on interpersonal relationships.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
13.2.1 Analyze the effects of personal characteristics on relationships.	*EI:001 Describe the nature of emotional intelligence (PQ) *EI:017 Recognize and overcome personal biases and stereotypes (PQ) *EI:002 Assess personal strengths and weaknesses (PQ) *EI:126 Assess personal behavior and values (PQ)	^LAP-EI-001 EQ and You (Emotional Intelligence) ^LAP-EI-139 Don't Jump to Conclusions! (Recognizing and Overcoming Personal Biases and Stereotypes) ^LAP-EI-902 Assess for Success (Assessing Personal Strengths and Weaknesses) ^LAP-EI-126 Assess Yourself (Assessing Your Personal Behavior and Values)
13.2.2 Analyze the effect of personal need on relationships.		
13.2.3 Analyze the effects of self-esteem and self-image on relationships.	EI:016 Explain the concept of self-esteem (PQ)	
13.2.4 Analyze the effects of life span events and conditions on relationships.		
13.2.5 Explain the effects of personal standards and behaviors on interpersonal relationships.	*EI:123 Describe the nature of ethics (CS) *EI:124 Explain reasons for ethical dilemmas (CS)	^LAP-EI-123 Rules To Live By (Nature of Ethics) ^LAP-EI-124 What's the Situation? (Reasons for Ethical Dilemmas)

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Content Standard:

13.3 Demonstrate communication skills that contribute to positive relationships.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
13.3.1 Analyze communication styles and their effects on relationships.	*EI:007 Explain the nature of effective communications (PQ) *EI:129 Foster open, honest communication (SP)	^LAP-EI-140 More Than Just Talk (Effective Communication) ^LAP-EI-129 Can We Talk? (Fostering Open, Honest Communication)
13.3.2 Demonstrate verbal and nonverbal behaviors and attitudes that contribute to effective communication.	*EI:129 Foster open, honest communication (SP) CO:147 Explain the nature of effective verbal communications (PQ)	^LAP-EI-129 Can We Talk? (Fostering Open, Honest Communication)
13.3.3 Demonstrate effective listening and feedback techniques.	*CO:017 Demonstrate active listening skills (PQ) CO:059 Interpret others' nonverbal cues (PQ)	^LAP-CO-017 Listen Up! (Demonstrating Active Listening Skills)
13.3.4 Analyze strategies to overcome communication barriers in family, community and work settings.	*EI:007 Explain the nature of effective communications (PQ)	^LAP-EI-140 More Than Just Talk (Effective Communication)
13.3.5 Apply ethical principles of communication in family, community and work settings.	*EI:123 Describe the nature of ethics (CS) *EI:129 Foster open, honest communication (SP)	^LAP-EI-123 Rules To Live By (Nature of Ethics) ^LAP-EI-129 Can We Talk? (Fostering Open, Honest Communication)
13.3.6 Analyze the effects of technology on communications in family, work, and community settings.		

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Content Standard:

13.3 Demonstrate communication skills that contribute to positive relationships.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
13.3.7 Analyze the roles and functions of communications in family, work, and community settings	*EI:007 Explain the nature of effective communications (PQ)	^LAP-EI-140 More Than Just Talk (Effective Communication)

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Content Standard:

13.4 Evaluate effective conflict prevention and management techniques.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
13.4.1 Analyze the origin and development of attitudes and behaviors regarding conflict.	*EI:015 Use conflict-resolution skills (CS)	^LAP-EI-007 Stop the Madness (Conflict Resolution in Business)
13.4.2 Explain how similarities and differences among people affect conflict prevention and management.	*EI:015 Use conflict-resolution skills (CS)	^LAP-EI-007 Stop the Madness (Conflict Resolution in Business)
13.4.3 Apply the roles of decision making and problem solving in reducing and managing conflict.	*PD:017 Make decisions (CS) *PD:077 Demonstrate problem-solving skills (CS)	^LAP-PD-017 Weigh Your Options (Decision-Making) ^LAP-PD-077 No Problem (Demonstrating Problem-Solving Skills)
13.4.4 Demonstrate nonviolent strategies that address conflict.	*EI:015 Use conflict-resolution skills (CS) *EI:136 Consider conflicting viewpoints (CS)	^LAP-EI-007 Stop the Madness (Conflict Resolution in Business) ^LAP-EI-136 Pick a Side (Considering Conflicting Viewpoints)
13.4.5 Demonstrate effective responses to harassment.	*EI:125 Recognize and respond to ethical dilemmas (CS)	^LAP-EI-125 Make the Right Choice (Recognizing and Responding to Ethical Dilemmas)
13.4.6 Assess community resources that support conflict prevention and management.		

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Content Standard:

13.5 Demonstrate teamwork and leadership skills in the family, workplace, and community.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
13.5.1 Create an environment that encourages and respects the ideas, perspectives, and contributions of all group members.	*EI:127 Demonstrate fairness (PQ) *EI:030 Show empathy for others (PQ) *EI:033 Exhibit cultural sensitivity (CS) *EI:036 Treat others with dignity and respect (PQ) *EI:037 Foster positive working relationships (CS) *EI:136 Consider conflicting viewpoints (CS)	^LAP-EI-127 Fair or Foul? (Demonstrating Fairness) ^LAP-EI-030 Have a Heart (Showing Empathy for Others) ^LAP-EI-033 Getting To Know You (Cultural Sensitivity) ^LAP-EI-036 Everyone’s Worthy (Treating Others With Dignity and Respect) ^LAP-EI-037 Can You Relate? (Fostering Positive Working Relationships) ^LAP-EI-136 Pick a Side (Considering Conflicting Viewpoints)
13.5.2 Demonstrate strategies to motivate, encourage, and build trust in group members.	*EI:128 Build trust in relationships (CS) *EI:059 Motivate team members (SP) *EI:133 Inspire others (CS) *EI:014 Recognize/Reward others for their efforts and contributions (SP) *EI:037 Foster positive working relationships (CS)	^LAP-EI-128 Trust in Me (Building Trust in Relationships) ^LAP-EI-059 Raise Them Up (Motivating Others) ^LAP-EI-133 A Force for Good (Inspiring Others) ^LAP-EI-141 Gimme Five! (Recognizing/Rewarding Others) ^LAP-EI-037 Can You Relate? (Fostering Positive Working Relationships)

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Content Standard:

13.5 Demonstrate teamwork and leadership skills in the family, workplace, and community.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
13.5.3 Demonstrate strategies that utilize the strengths and minimize the limitations of team members.	*EI:045 Participate as a team member (CS)	^LAP-EI-045 Team Up (Participating as a Team Member)
13.5.4 Demonstrate techniques that develop team and community spirit.	*EI:045 Participate as a team member (CS) *EI:059 Motivate team members (SP) *EI:060 Enlist others in working toward a shared vision (CS) EI:044 Encourage team building (SU)	^LAP-EI-045 Team Up (Participating as a Team Member) ^LAP-EI-059 Raise Them Up (Motivating Others) ^LAP-EI-060 Vision Quest (Enlisting Others in Vision)
13.5.5 Demonstrate ways to organize and delegate responsibilities.	*OP:519 Plan project (CS) OP:228 Organize and prioritize work (CS) HR:386 Delegate work to others (SU)	^LAP-OP-519 Plan On It! (Planning Projects)
13.5.6 Create strategies to integrate new members into the team.	*EI:041 Coach others (CS) EI:044 Encourage team building (SU)	^LAP-EI-041 Bring Out the Best (Coaching Others)
13.5.7 Demonstrate processes for cooperating, compromising, and collaborating	*EI:130 Collaborate with others (SP) *EI:062 Demonstrate negotiation skills (SP) *EI:011 Use consensus-building skills (SP)	^LAP-EI-130 Genius Is a Team Sport (Collaborating With Others) ^LAP-EI-062 Make It a Win-Win (Negotiation in Business) ^LAP-EI-911 It's a Group Thing (Consensus Building)

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Content Standard:

13.6 Demonstrate standards that guide behavior in interpersonal relationships.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
13.6.1 Apply critical thinking and ethical criteria to evaluate interpersonal relationships.	*EI:123 Describe the nature of ethics (CS) *EI:124 Explain reasons for ethical dilemmas (CS) *EI:125 Recognize and respond to ethical dilemmas (CS) *PD:017 Make decisions (CS) *PD:077 Demonstrate problem-solving skills (CS) *EI:037 Foster positive working relationships (CS)	^LAP-EI-123 Rules To Live By (Nature of Ethics) ^LAP-EI-124 What's the Situation? (Reasons for Ethical Dilemmas) ^LAP-EI-125 Make the Right Choice (Recognizing and Responding to Ethical Dilemmas) ^LAP-PD-017 Weigh Your Options (Decision-Making) ^LAP-PD-077 No Problem (Demonstrating Problem-Solving Skills) ^LAP-EI-037 Can You Relate? (Fostering Positive Working Relationships)
13.6.2 Apply ethical guidelines when assessing interpersonal issues and situations.	*EI:123 Describe the nature of ethics (CS) *EI:124 Explain reasons for ethical dilemmas (CS) *EI:125 Recognize and respond to ethical dilemmas (CS)	^LAP-EI-123 Rules To Live By (Nature of Ethics) ^LAP-EI-124 What's the Situation? (Reasons for Ethical Dilemmas) ^LAP-EI-125 Make the Right Choice (Recognizing and Responding to Ethical Dilemmas)

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Content Standard:

13.6 Demonstrate standards that guide behavior in interpersonal relationships.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
13.6.3 Apply critical thinking and ethical standards when making judgments and taking action.	*EI:123 Describe the nature of ethics (CS) *EI:124 Explain reasons for ethical dilemmas (CS) *EI:125 Recognize and respond to ethical dilemmas (CS)	^LAP-EI-123 Rules To Live By (Nature of Ethics) ^LAP-EI-124 What's the Situation? (Reasons for Ethical Dilemmas) ^LAP-EI-125 Make the Right Choice (Recognizing and Responding to Ethical Dilemmas)
13.6.4 Demonstrate ethical behavior in family, workplace, and community settings.	*EI:132 Model ethical behavior (CS)	^LAP-EI-132 Practice What You Preach (Modeling Ethical Behavior)
13.6.5 Compare the relative merits of opposing points of view regarding current ethical issues.	*EI:136 Consider conflicting viewpoints (CS)	^LAP-EI-136 Pick a Side (Considering Conflicting Viewpoints)

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National Standards for Family and Consumer Sciences Education

Area of Study 14.0

Nutrition and Wellness

Comprehensive Standard

Demonstrate nutrition and wellness practices that enhance individual and family well-being.

Content Standard:

14.1 Analyze factors that influence nutrition and wellness practices across the life span.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
14.1.1 Explain physical, emotional, social, psychological, cultural, and spiritual components of individual and family wellness.		
14.1.2 Investigate the effects of psychological, cultural, and social influences on food choices and other nutrition practices.	NF:312 Analyze trends in food habits/preferences (SP) MK:029 Explain factors that influence customer selection of food places and menu items (SP) PD:371 Identify cuisines common to different regions (SP) PD:373 Identify food requirements applicable to special populations (SP)	

Content Standard:

14.1 Analyze factors that influence nutrition and wellness practices across the life span.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
14.1.3 Investigate the governmental, economic, and technological influences on food choices and practices.	BL:174 Describe the nature and scope of government agencies that oversee the food industry (SP) MK:029 Explain factors that influence customer selection of food places and menu items (SP)	
14.1.4 Analyze the effects of global, regional, and local events and conditions on food choices and practices.	NF:312 Analyze trends in food habits/preferences (SP) MK:029 Explain factors that influence customer selection of food places and menu items (SP) PD:371 Identify cuisines common to different regions (SP)	
14.1.5 Analyze legislation and regulations related to nutrition and wellness.	PM:307 Determine effect of changes in nutritional guidelines (SP)	

Content Standard:

14.2 Examine the nutritional needs of individuals and families in relation to health and wellness across the life span.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
14.2.1 Evaluate the effect of nutrition on health, wellness and performance.		
14.2.2 Analyze the relationship of nutrition and wellness to individual and family health throughout the life span.	PD:373 Identify food requirements applicable to special populations (SP)	
14.2.3 Analyze the effects of food and diet fads, food addictions, and eating disorders on wellness.		
14.2.4 Analyze sources of food and nutrition information, including food labels, related to health and wellness.	PR:427 Explain the nature of effective nutritional disclosures (SP)	

Content Standard:

14.3 Demonstrate ability to acquire, handle, and use foods to meet nutrition and wellness needs of individuals and families across the life span.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
14.3.1 Apply current dietary guidelines in planning to meet nutrition and wellness needs.		
14.3.2 Design strategies that address the health and nutritional recommendations for individuals and families, including those with special needs.	PD:373 Identify food requirements applicable to special populations (SP)	
14.3.3 Demonstrate ability to select, store, prepare, and serve nutritious, aesthetically pleasing food and food product.	OP:604 Store foods properly (SP)	
14.3.4 Evaluate policies and practices that impact food security, sustainability, food integrity, and nutrition and wellness of individuals and families.	OP:600 Identify methods/practices used to control/eliminate food contamination (CS) OP:620 Identify quality-control measures in food establishments (SP) OP:643 Identify factors influencing food and beverage purchasing decisions (SP) OP:644 Identify sustainability factors affecting the purchase of food and nonfood products (SP)	

Content Standard:

14.4 Evaluate factors that affect food safety from production through consumption.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
14.4.1 Analyze conditions and practices that promote safe food handling.	OP:582 Discuss the role of personal hygiene in food safety (PQ) OP:583 Identify personal health conditions that affect food safety (PQ)	
14.4.2 Analyze safety and sanitation practices.	BL:176 Identify food-safety guidelines/requirements (SP) OP:599 Describe the nature and scope of the Hazard Analysis and Critical Control Point (HAACP) food safety management system (CS) OP:600 Identify methods/practices used to control/eliminate food contamination (CS) PD:387 Describe strategies for preventing bacteria multiplication in food (CS)	
14.4.3 Analyze how changes in national and international food production and distribution systems influence the food supply, including sustainability, organic food production and the impact of genetically modified foods.	OP:648 Explain the factors impacting a food production schedule (MN)	

Content Standard:

14.4 Evaluate factors that affect food safety from production through consumption.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
14.4.4 Investigate federal, state, and local inspection and labeling systems that protect the health of individuals and the public.	BL:174 Describe the nature and scope of government agencies that oversee the food industry (SP) BL:175 Discuss local regulation of food establishments (SP) PR:427 Explain the nature of effective nutritional disclosures (SP)	
14.4.5 Analyze foodborne illness factors, including causes, potentially hazardous foods, and methods of prevention.	OP:600 Identify methods/practices used to control/eliminate food contamination (CS) PD:380 Identify foodborne illnesses and their causes (CS) PD:387 Describe strategies for preventing bacteria multiplication in food (CS) PD:391 Identify food-safety warning signs observable during the receiving and storing processes (CS) PD:392 Identify food-safety warning signs observable during the storing process (CS)	
14.4.6 Analyze current consumer information about food safety and sanitation.	BL:176 Identify food-safety guidelines/requirements (SP)	

Content Standard:

14.5 Evaluate the influence of science and technology on food, nutrition, and wellness.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
14.5.1 Investigate how scientific and technical advances influence the nutrient content, availability, and safety of foods.		
14.5.2 Analyze how the scientific and technical advances in food processing, storage, product development, and distribution influence nutrition and wellness.		
14.5.3 Analyze the effects of technological advances on selection, preparation and home storage of food.		
14.5.4 Analyze the effects of food science and technology on meeting nutritional needs.		

National Standards for Family and Consumer Sciences Education

Area of Study 15.0

Parenting

Comprehensive Standard

Evaluate the effects of parenting roles and responsibilities on strengthening the well-being of individuals, families, and society.

Content Standard:

15.1 Analyze roles and responsibilities of parenting.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
15.1.1 Analyze parenting roles across the life span.	n/a	
15.1.2 Analyze expectations and responsibilities of parenting.		
15.1.3 Analyze influences of parenting practices on individuals, families, and society.		
15.1.4 Analyze societal conditions that influence parenting across the life span.		
15.1.5 Explain cultural differences and similarities in roles and responsibilities of parenting.		

Content Standard:

15.2 Evaluate parenting practices that maximize human growth and development.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
15.2.1 Analyze nurturing practices that support human growth and development.		
15.2.2 Apply communication strategies that promote emotional well-being in family members.		
15.2.3 Assess common practices and emerging research about influences of discipline on human growth and development.		
15.2.4 Analyze the effects of abuse and neglect on children and families and determine methods for prevention.		
15.2.5 Apply criteria for selecting care and services for children and youth.		

Content Standard:

15.3 Evaluate external support systems that provide services for parents.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
15.3.1 Analyze community resources and services available to families.		
15.3.2 Analyze community resources that provide opportunities related to parenting.		
15.3.3 Analyze current laws and policies related to parenting.		
15.3.4 Analyze impacts of advocacy on laws and policies related to parenting.		

Content Standard:

15.4 Analyze physical and emotional factors related to beginning the parenting process.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
15.4.1 Analyze biological processes related to prenatal development, birth, and health of child and mother.		
15.4.2 Analyze social, emotional, and environmental factors of prenatal development and birth in relation to the health of parents and child.		
15.4.3 Analyze alternatives to biological parenthood.		
15.4.4 Analyze legal and ethical impacts of current and emerging technology on fertility and family planning.		

National Standards for Family and Consumer Sciences Education

Area of Study 16.0

Textiles, Fashion, and Apparel

Comprehensive Standard

Integrate knowledge, skills, and practices required for careers in textiles and apparels.

Content Standard:

16.1 Analyze career paths within textiles, fashion, and apparel industries.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
16.1.1 Explain the roles and functions of individuals engaged in textiles, fashion, and apparel careers.		
16.1.2 Analyze opportunities for employment and entrepreneurial endeavors.		
16.1.3 Summarize education and training requirements and opportunities for career paths in textiles, fashion, and apparel industries.		
16.1.4 Analyze the effects of textiles, fashion, and apparel industries on local, state, national, and global economies.		
16.1.5 Create an employment portfolio to communicate textiles, fashion, and apparel knowledge and skills.	PD:031 Prepare a résumé (CS)	
16.1.6 Analyze the role of professional organizations in textiles, fashion, and apparel industries.		

Content Standard:

16.2 Evaluate textiles, fashion, and apparel products and materials and their use in diverse settings.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
16.2.1 Apply appropriate terminology for identifying, comparing, and analyzing the most common generic textile fibers and fabrics.		
16.2.2 Evaluate performance characteristics of textile fiber and fabrics.		
16.2.3 Analyze textile legislation, standards, and labeling in the global economy.		
16.2.4 Analyze characteristics of textile components in the design, construction, care, use, maintenance, and disposal or recycling of products.		
16.2.5 Demonstrate appropriate procedures for care and disposal or recycling of textile products, considering diverse needs locally and globally.		
16.2.6 Evaluate fibers and fabrics for sustainability factors.		
16.2.7 Evaluate quality of textiles, fashion, and apparel construction and fit.		

Content Standard:

16.3 Demonstrate textiles, fashion, and apparel design skills.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
16.3.1 Explain the ways in which fiber, fabric, texture, pattern, and finish can affect visual appearance.		
16.3.2 Apply basic and complex color schemes and color theory to develop and enhance visual effects.	PR:314 Explain the impact of color harmonies on composition (SP)	
16.3.3 Utilize elements and principles of design in designing, constructing, and/or altering textiles, fashion, and apparel.	PR:222 Describe the elements of design (SP)	
16.3.4 Demonstrate design concepts using fiber, fabric or digital means, employing draping and/or flat pattern making techniques.		
16.3.5 Generate design that demonstrates consideration for ecological, environmental, ethnic, sociological, psychological, technical, and economic trends and issues.		
16.3.6 Apply elements and principles of design to assist consumers and businesses in making decisions.	PR:222 Describe the elements of design (SP)	
16.3.7 Demonstrate ability to use technology for fashion, apparel, and textile design.		

Content Standard:

16.3 Demonstrate textiles, fashion, and apparel design skills.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
16.3.8 Evaluate the impact of history of design and designers, arts and culture, trend setters, and global influences on textiles, fashion, and apparel.		

Content Standard:

16.4 Demonstrate skills needed to produce, alter, or repair textiles, fashion, and apparel.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
16.4.1 Demonstrate professional skills in using traditional and technologically innovative equipment, tools, and supplies in textiles, fashion, and apparel construction, alteration, repair, and recycling.		
16.4.2 Explain production processes for creating fibers, yarns, woven and knit fabrics, and non-woven textile products.		
16.4.3 Use appropriate industry products and materials for cleaning, pressing, and finishing textiles, fashion, and apparel.		
16.4.4 Analyze current technology, trends, and innovations that facilitate design and production of textiles, fashion, and apparel.		
16.4.5 Demonstrate basic skills for production, alteration, repair and recycling of textiles, fashion, and apparel.		

Content Standard:

16.5 Evaluate elements of textiles, fashion, and apparel merchandising.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
16.5.1 Apply marketing strategies for textiles, fashion, and apparel in the global marketplace.	MP:001 Explain the concept of marketing strategies (CS)	LAP-MP-002 Pick the Mix (Nature of Marketing Strategies)
16.5.2 Analyze the cost of constructing, manufacturing, distributing, altering, repairing or recycling textiles, fashion, and apparel.	PI:019 Determine cost of product (breakeven, ROI, markup) (MN)	
16.5.3 Analyze ethical considerations for merchandising textiles, fashion, and apparel.		
16.5.4 Analyze external factors that influence merchandising.	IM:396 Scan marketplace to identify factors that could influence merchandising decisions (SP)	
16.5.5 Critique a variety of methods for promoting textiles, fashion and apparel to diverse populations.	PR:002 Explain the types of promotion (i.e., institutional, product) (CS) PR:003 Identify the elements of the promotional mix (SP)	LAP-PR-004 Know Your Options (Product and Institutional Promotion) LAP-PR-001 Spread the Word (Nature of the Promotional Mix)
16.5.6 Apply research methods, including forecasting techniques, for marketing textiles, fashion, and apparel.		

Content Standard:

16.6 Evaluate the components of customer service.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
16.6.1 Analyze factors that contribute to quality customer relations.	CR:003 Explain the nature of positive customer relations (CS) CR:052 Identify factors associated with positive customer experiences (CS)	LAP-CR-003 Accentuate the Positive (Nature of Customer Relations)
16.6.2 Analyze the influences of cultural expectations as a factor in customer relations.	CR:019 Adapt communication to the cultural and social differences among clients (CS)	
16.6.3 Demonstrate the skills necessary for quality customer service.	CR:004 Demonstrate a customer service mindset (CS) CR:005 Reinforce service orientation through communication (CS) CR:029 Develop rapport with customers (CS) CR:030 Build and maintain relationships with customers (SP)	LAP-CR-004 Set Your Mind to It (Customer Service Mindset)
16.6.4 Create solutions to address customer concerns.	CR:006 Respond to customer inquiries (CS) CR:046 Determine strategies for resolving customer-service situations (SP)	

Content Standard:

16.7 Demonstrate professional operational practices required for business profitability and career success.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
16.7.1 Analyze legislation, regulations, and public policy affecting the textiles, apparel, and fashion industries.		
16.7.2 Analyze personal and employer responsibilities and liabilities regarding industry-related safety, security, sustainability, and environmental factors.	OP:004 Describe health and safety regulations in business (PQ) OP:013 Explain routine security precautions (CS) OP:213 Discuss the nature of incident and emergency response plans (SP)	
16.7.3 Analyze the effects of operational procedures such as security and inventory control strategies, cash and credit transaction methods and worksite policies on loss prevention and store profit.	OP:413 Describe inventory control systems (CS) OP:013 Explain routine security precautions (CS) FI:113 Explain cash control procedures (e.g., signature cards, deposit slips, internal/external controls, cash clearing, etc.) (CS) OP:217 Discuss procedures for the secure handling of cash (CS)	
16.7.4 Demonstrate procedures for reporting and handling accidents, safety, and security incidents.	OP:009 Explain procedures for handling accidents (CS) OP:010 Handle and report emergency situations (CS) OP:005 Report noncompliance with business health and safety regulations (PQ)	

Content Standard:

16.7 Demonstrate professional operational practices required for business profitability and career success.

FCS Competency	MBA Research Performance Indicator	Learning Activity Package (LAP)
16.7.5 Analyze wholesale and retail operational processes and other factors affecting profit.	EC:010 Identify factors affecting a business's profit (CS)	LAP-EC-002 Risk Rewarded (Factors Affecting Profit)
16.7.6 Demonstrate knowledge of the impact of external factors upon the textile, apparel, and fashion industries.	EC:105 Describe factors that affect the business environment (SP)	LAP-EC-105 What's Shakin'? (Factors Affecting the Business Environment)