



**SOUTH SHORE REGIONAL SCHOOL BOARD  
CURRICULUM UPDATES AND CONTACT INFORMATION  
Last updated: December 15<sup>th</sup>, 2013**

## FAMILY STUDIES

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### Contacts

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## Curriculum Guides

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If teachers have not yet downloaded the curriculum documents or Learning Outcomes Frameworks, they can be found (not all) in various stages (final, draft, conceptual, ..) on the **EduPortal**.

The DoE are now housing all the curriculum guides/documents in a one-stop place called the **EduPortal**. Check this central place out at <http://edapps.ednet.ns.ca/eduportal> You will need your Employee Number as found on your payroll information to enter the site. Go to Resources and then Educator's Site to access the curriculum documents.

Besides updated curriculum guides, EduPortal also has easy access to other resources and links such as: the On-Line Video Library, upcoming events such as Webinars, Digital Video Library, EBSCO, Ednet Cloud, Education Media Library, Evaluation Services / Provincial Assessment info, FSL Program Services, IB Program, NSVS, NSSBB Online (ALR).

There may be old and new draft outcomes both on PowerSchool for subjects like Health P-9, Social Studies 5, etc. It is up to staff and principals to decide where they are in the implementation stage (usually a 3-year implementation for new curriculums). We

encourage teachers to use the newer outcomes whenever possible, especially if there are support resources available (i.e. Health P-9).

## INFORMATION ITEMS of Interest

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- ✚ PSP Grade 10 Family Studies courses scheduled to end June 2012: Child Studies 10 (005047), Child Studies 10 IPP (005081), Clothing Textiles 10 (005043), Clothing Textiles 10 IPP (005077), Consumer Studies 10 (005006), Consumer Studies 10 IPP (005084), Family Studies 10 (005004), Family Studies 10 IPP (005118), Food & Nutrition 10 (005046), Food & Nutrition 10 IPP (005080)
- ✚ PSP grade 12 Family Studies courses scheduled to end June 2013: Clothing & Textiles 12 (005044), Clothing & Textiles 12 IPP (005078), Family Studies 12 (005006), Family Studies 12 IPP (005119), Food & Nutrition 12 (005051), Food & Nutrition 12 IPP (005082), Housing 12 (005045), Housing 12 IPP (005079).
- ✚ “Family Studies” now refers to the “Field of Study”. It is no longer an actual course name (i.e. Family Studies 10)

# Select a grade and/or category for more curriculum/course support & resources

[Grade 7](#)

[Grade 8](#)

[Grade 9](#)

[Grade 10](#)

[Food for Healthy Living 10](#)  
[Food Preparation & Service 10](#)  
[Food Technology 10](#)  
[International Foods 10](#)  
[Textile Production 10](#)  
[Daily Living Skills 10](#)

[Grade Eleven](#)

[Child Studies 11](#)  
[Daily Living Skills 11](#)

[Grade Twelve](#)

[Canadian Families 12](#)  
[Food Science 12](#)  
[Food Studies & Hospitality 12](#)  
[Health & Human Services 12](#)  
[Housing & Design 12](#)  
[Independent Living 12](#)  
[Textile Technology 12](#)  
[Food & Nutrition 12](#)  
[Housing 12](#)  
[Daily Living Skills 12](#)

## **Grade 7**

### **Textile Arts and Design 7**

#### **Provincial Guide**

- Curriculum guide is on the DoE protected website (2012). The guide has Unit SCO's, Suggestions for Assessment and Evaluation, Strategies for Learning & Teaching, Activities, Project suggestions, Enrichment ideas, Weblinks and resources.
- This course is fully implemented and focuses on a hands-on consumer approach. Requires a minimum of 30 hours of instructional time.
- This is an elective course and instruction should be provided in a dedicated time slot during the regular school day, and not in conflict with courses in the student's program. Schools may experience challenges in offering Textile Arts and Design 7 along with other electives (Visual Arts, Explore Music, Band Instruments and Technology Education) and are encouraged to schedule the electives in such a way that students enrolled in Textile Arts and Design 7 will have opportunities to take other electives.

#### **Core Resources**

- Teacher resources delivered to schools in January 2010
- Clothes and Your Appearance TR (both TR and SR are used as teacher resources at Grade 7 level (25590/25583)
- Successful Sewing (25522)
- Teach Yourself Visually Sewing (2000005)

## **Grade 8**

### **Foods and Nutrition 8**

#### **Provincial Guide**

- Curriculum guide is on the DoE protected website (2012). The guide has Unit SCO's, Suggestions for Assessment and Evaluation, Strategies for Learning & Teaching, Activities, Project suggestions, Enrichment ideas, Weblinks and resources.
- Requires a minimum of 30 hours of instructional time.
- This is a practical, hands-on-curriculum that complements the nutrition components of the Healthy Living 7, 8 and 9 curricula.
- This is an elective course and instruction should be provided in a dedicated time slot during the regular school day, and not in conflict with courses in the student's program. Schools may experience challenges in offering Food and Nutrition 8 along with other electives (Visual Arts, Explore Music, Band Instruments and Technology Education) and are encouraged to schedule the electives in such a way that students enrolled in Food and Nutrition 8 will have opportunities to take other electives.

#### **Core Resources**

- All 110 schools offering this course have received a set of teacher and classroom resources such as
- Nutrition and Wellness, Student Text (24119)
- Nutrition and Wellness, Food Lab Activities (24120)
- Nutrition and Wellness, Effective Instruction (24121)
- Nutrition and Wellness, Teacher Annotated Edition (24122)
- Discovering Food and Nutrition: Foods Activities and Projects (24124)
- Discovering Food and Nutrition (24123)
- \*these resources are American and, as such, teachers must recognize that references to the American Food Guide are not appropriate for use in Nova Scotia classrooms. Teachers must use Canadian resources when teaching about food choices, labeling, grading, and all government regulations.
- Food for Life, 2<sup>nd</sup> Edition, Student Resource (21855)
- Food for Life, 2<sup>nd</sup> Edition, Teacher Resource (22180)
- Healthy Eating for Preteens and Teens (25584)
- Nutrition Concepts and Controversies, 10<sup>th</sup> Edition (25585)
- Simply Great Food (25589)
- Eat it up! Lip Smacking Recipes for Kids, 2nd Edition (2000053)

## Grade 9

### Child Studies 9

#### Provincial Guide

- Curriculum guide is on the DoE protected website (2012). The guide has Unit SCO's, Suggestions for Assessment and Evaluation, Strategies for Learning & Teaching, Activities, Project suggestions, Enrichment ideas, Weblinks and resources.
- Implementation workshops were offered in the Fall of 2011 for each School Board to support the implementation of Child Studies 9. Those teachers who were teaching Child Studies 9 in 2011-2012 were **invited** to attend an after school workshop at HA on September 27<sup>th</sup>, 2011 to participate in a hands-on session on managing the Real Care Baby II Plus, one of the resources used in this course. This spring the DoE will be ordering kits to upgrade the Real Care Baby II (2000737), a resource used in Child Studies 9 and Child Studies 11, into a Real Care Baby II Plus, rechargeable thus eliminating the need for batteries. The upgrade will also include the Real Care Baby II Plus Control Centre Software (2000736) software to allow the babies to be programmed from the teacher's computer.
- In this course, students practice their nutrition and sewing skills acquired in grade 7 and 8 as they prepare healthy food and safe playing activities for young children. Requires a minimum of 30 hours of instructional time.
- A Moodle now exists for teachers to access for Child Studies 9. Go to <http://nsvs.ednet.ns.ca> and use your staff ednet (tsmith portion) and your password then go to top menu and click on Educators then drop down and click on Professional Learning then drop down and click on Provincial Teacher Communities of Practice then click on Family Studies and then click Child Studies 9. Enrollment key is ***allaboutlearning*** (*use just once*). Once you have been in to the site once, the next time you log in, you can just go to My Courses on the left and click on Child Studies 9 and away you go! Contact Sheila Munro at [munrosm@gov.ns.ca](mailto:munrosm@gov.ns.ca) if you need assistance.
- This is an elective course and instruction should be provided in a dedicated time slot during the regular school day, and not in conflict with courses in the student's program. Schools may experience challenges in offering Child Studies 9 along with other electives (Visual Arts, Explore Music, Band Instruments and Technology Education) and are encouraged to schedule the electives in such a way that students enrolled in Child Studies 9 will have opportunities to take other electives.

## Core Resources

- One Real Care Baby II Plus manikin (24266). The Real Care Baby II Plus is now at Hebbville, North Queens, CAMS, Centre, New Germany and New Ross for use in the Child Studies 9 course along with the Child Studies 9 curriculum and the RCB Resource Binder. This latest edition of the baby is rechargeable by plugging into the wall and is programmable wirelessly from the computer once the software is downloaded. The DoE purchased a Real Care Baby along with the other resources for schools to support the implementation of Child Studies 9. The Real Care Baby belongs to the school to be kept, maintained and used by teachers and students. The RCB is an expensive and complicated piece of technology-please refer to the manuals and videos before using. Many teachers prefer to keep the baby in their classrooms and others will sign out the baby with students for a day or even for the occasional student overnight with parent permission recommended for liability reasons. This totally depends on the comfort level of the teacher.
- Real Care Baby II contact information / Christina Ford, company is Studica, 1-800-561-7520. The price was just under \$700 for the Real Care Baby II including software. It is also on the ALR.
- Real Care Baby currently listed on the ALR is now into a third generation. The new RCB compatible with Real Care Baby II that was distributed to grade 9 schools last year. RCBIII comes with new software that identifies two more care activities in the new babies.
- Schools that offer Child Studies 9 should have received two new DVD's, purchased by the Department of Education to support the new curriculum. The DVDs are: Child Development Basics and When Babies Cry.
- FASD/Drug Affected manikin for classroom use (24436)
- Parenting, Rewards and Responsibilities TR and SR (25587/25586)
- The Hospital for Sick Children: Better Food for Kids, 2<sup>nd</sup> Edition (2000742)
- The Hospital for Sick Children: Better Baby Food, 2<sup>nd</sup> Edition (2000741)
- A Child's World: Infancy Through Adolescence ( 24261)
- Schools that offer Child Studies 9 in 2011-12 will be receiving copies of the classroom resource (2000825) [1001 Fun Ways to Play: Quick, Easy Activities for Your Baby and Child](#) to support student project work in Unit 3: Learning through Activity.

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## **Grade 10**

### **Family Studies: Grade 10 Course Options**

Family Studies at the grade 10 level offers 5 five half-credit course options. Most schools select two half-credits (each with its own course code) and offer as a full-credit choice to their students.

- Food for Healthy Living 10
- Food Preparation/Service 10
- Food Technology 10
- International Foods 10
- Textile Production 10

Food Technology 10, Food Preparation and Service 10, and Textile Production 10 are eligible half credits for the technology graduation requirement.

Note: Unit Outcome 1 and its associated specific curriculum outcomes are the same for all of the Grade 10 foods-related curriculum. The focus on safe food handling procedures must be addressed in all courses that involve food preparation. Approximate time recommendations for each unit are designed to assist with the development of a scope and sequence reflective of the two half courses being delivered.

New curriculum for Family Studies in Grade 10-implemented in 2009-2010. Used to be just Family Studies 10 and all the components like Food, Sewing, etc were embedded within-but now there are individual course such as Food for Healthy Living, etc.

#### **Core Resources**

Schools have received a collection of student and teacher resources to support Family Studies in Grade 10:

- Food For Today Student Resource (24117)
- Food for Today TR(24118)
- Food for Life, 2<sup>nd</sup> Edition, Student Resource (21855)
- Food for Life, 2<sup>nd</sup> Edition, Teacher Resource (22180)
- Healthy Eating for Preteens and Teens (25584)
- Nutrition Concepts and Controversies, 10<sup>th</sup> Edition (25585)
- Simply Great Food (25589)
- Professional Cooking (25588)
- Food and Nutrition Sciences Lab Manual/Answer Key, (24115/24116)
- The Great Food Revolution (order through LRT as a video set / V2795). This 4-part CBC documentary series takes viewers on a gastronomical journey that explores how food has been transformed from mere sustenance to the 21<sup>st</sup> century's magnificent obsession.



## **Food for Healthy Living 10 (Open) ½ credit FDHLLV10 (FHCS)**

### **Provincial Guide**

- Curriculum guide is on the DoE protected website (2012). The guide has Unit SCO's, Suggestions for Assessment and Evaluation, Strategies for Learning & Teaching, Activities, Project suggestions, Enrichment ideas, Weblinks and resources.
- Implemented in 2009-2010. Lab component

### **Core Resources**

- Family Studies Services has partnered with the Nova Scotia Department of Agriculture, Food Protection and Enforcement Division, to provide **Food Hygiene Training** for teachers and students. FoodSafe Level I is a resource recognized by the Nova Scotia Department of Agriculture for this purpose. The following Family Studies curriculums each have a unit on Safe Food Preparation Techniques and Production: Food for Healthy Living 10, Food Preparation and Service 10, Food Technology 10, International Foods 10 and Food Studies/Hospitality 12. Within each of these curriculums, there is an expectation that you teach and model safe food handling practices. The Department of Education, English Programs Services, has sent to your school a class set of FoodSafe, Level I Student Workbooks (based on registration numbers listed on the iNSchool system) and the accompanying Teachers Resource. It is suggested that you keep the class set of Workbooks for classroom use and order more as needed through the NS School Book Bureau (2000743).
- Hying Health: Is Health Check Always Right? (Marketplace)-26:30 minutes, to be used in Food for Healthy Living 10
- It is recommended that anyone teaching or working in a Foods Lab should have completed the Food Hygiene Training Certificate offered by the NS Department of Agriculture in various communities. It is a 6-8 hour course for a nominal fee. The certification is valid for 5 years in Nova Scotia. Please check the NS Department of Agriculture website for further information on Food Hygiene courses. <http://www.gov.ns.ca/agri/foodsafety/> or call Vic Schwartz at 634-7547. Any teacher who would like to teach and certify their students with their Food Hygiene Training may do so if they take the Advanced Food Safety Course and pass the exam with a 90%. This is not required for the grade 10 course options but it is recommended for Food Studies/Hospitality 12. Teachers of Food Science 12 would find this 2 day course valuable professional development.

## **Food Preparation and Service 10 (Open/Tech) ½ credit FDPRSV10 (NQRHS)**

### **Provincial Guide**

- Curriculum guide is on the DoE protected website (2012). The guide has Unit SCO's, Suggestions for Assessment and Evaluation, Strategies for Learning & Teaching, Activities, Project suggestions, Enrichment ideas, Weblinks and resources.
- Implemented in 2009-2010. Lab Component

### **Core Resources**

- Family Studies Services has partnered with the Nova Scotia Department of Agriculture, Food Protection and Enforcement Division, to provide **Food Hygiene Training** for teachers and students. FoodSafe Level I is a resource recognized by the Nova Scotia Department of Agriculture for this purpose. The following Family Studies curriculums each have a unit on Safe Food Preparation Techniques and Production: Food for Healthy Living 10, Food Preparation and Service 10, Food Technology 10, International Foods 10 and Food Studies/Hospitality 12. Within each of these curriculums, there is an expectation that you teach and model safe food handling practices. The Department of Education, English Programs Services, has sent to your school a class set of FoodSafe, Level I Student Workbooks (based on registration numbers listed on the iNSchool system) and the accompanying Teachers Resource. It is suggested that you keep the class set of Workbooks for classroom use and order more as needed through the NS School Book Bureau (2000743).
- It is recommended that anyone teaching or working in a Foods Lab should have completed the Food Hygiene Training Certificate offered by the NS Department of Agriculture in various communities. It is a 6-8 hour course for a nominal fee. The certification is valid for 5 years in Nova Scotia. Please check the NS Department of Agriculture website for further information on Food Hygiene courses. <http://www.gov.ns.ca/agri/foodsafety/> or call Vic Schwartz at 634-7547. Any teacher who would like to teach and certify their students with their Food Hygiene Training may do so if they take the Advanced Food Safety Course and pass the exam with a 90%. This is not required for the grade 10 course options but it is recommended for Food Studies/Hospitality 12. Teachers of Food Science 12 would find this 2 day course valuable professional development.

## **Food Technology 10 (Open/Tech) ½ credit FDTCH10 (NQRHS)**

### **Provincial Guide**

- Curriculum guide is on the DoE protected website (2012). The guide has Unit SCO's, Suggestions for Assessment and Evaluation, Strategies for Learning & Teaching, Activities, Project suggestions, Enrichment ideas, Weblinks and resources.
- Implemented in 2009-2010. Lab Component

### **Core Resources**

- Family Studies Services has partnered with the Nova Scotia Department of Agriculture, Food Protection and Enforcement Division, to provide **Food Hygiene Training** for teachers and students. FoodSafe Level I is a resource recognized by the Nova Scotia Department of Agriculture for this purpose. The following Family Studies curriculums each have a unit on Safe Food Preparation Techniques and Production: Food for Healthy Living 10, Food Preparation and Service 10, Food Technology 10, International Foods 10 and Food Studies/Hospitality 12. Within each of these curriculums, there is an expectation that you teach and model safe food handling practices. The Department of Education, English Programs Services, has sent to your school a class set of FoodSafe, Level I Student Workbooks (based on registration numbers listed on the iNSchool system) and the accompanying Teachers Resource. It is suggested that you keep the class set of Workbooks for classroom use and order more as needed through the NS School Book Bureau (2000743).
- It is recommended that anyone teaching or working in a Foods Lab should have completed the Food Hygiene Training Certificate offered by the NS Department of Agriculture in various communities. It is a 6-8 hour course for a nominal fee. The certification is valid for 5 years in Nova Scotia. Please check the NS Department of Agriculture website for further information on Food Hygiene courses. <http://www.gov.ns.ca/agri/foodsafety/> or call Vic Schwartz at 634-7547. Any teacher who would like to teach and certify their students with their Food Hygiene Training may do so if they take the Advanced Food Safety Course and pass the exam with a 90%. This is not required for the grade 10 course options but it is recommended for Food Studies/Hospitality 12. Teachers of Food Science 12 would find this 2 day course valuable professional development.

## **International Foods 10 (Open) ½ credit INTFD10 (FHCS)**

### **Provincial Guide**

- Curriculum guide to be posted to the DoE protected website soon.
- Implemented in 2009-2010. Lab component

### **Core Resources**

- Family Studies Services has partnered with the Nova Scotia Department of Agriculture, Food Protection and Enforcement Division, to provide **Food Hygiene Training** for teachers and students. FoodSafe Level I is a resource recognized by the Nova Scotia Department of Agriculture for this purpose. The following Family Studies curriculums each have a unit on Safe Food Preparation Techniques and Production: Food for Healthy Living 10, Food Preparation and Service 10, Food Technology 10, International Foods 10 and Food Studies/Hospitality 12. Within each of these curriculums, there is an expectation that you teach and model safe food handling practices. The Department of Education, English Programs Services, has sent to your school a class set of FoodSafe, Level I Student Workbooks (based on registration numbers listed on the iNSchool system) and the accompanying Teachers Resource. It is suggested that you keep the class set of Workbooks for classroom use and order more as needed through the NS School Book Bureau (2000743).
- It is recommended that anyone teaching or working in a Foods Lab should have completed the Food Hygiene Training Certificate offered by the NS Department of Agriculture in various communities. It is a 6-8 hour course for a nominal fee. The certification is valid for 5 years in Nova Scotia. Please check the NS Department of Agriculture website for further information on Food Hygiene courses. <http://www.gov.ns.ca/agri/foodsafety/> or call Vic Schwartz at 634-7547. Any teacher who would like to teach and certify their students with their Food Hygiene Training may do so if they take the Advanced Food Safety Course and pass the exam with a 90%. This is not required for the grade 10 course options but it is recommended for Food Studies/Hospitality 12. Teachers of Food Science 12 would find this 2 day course valuable professional development.

**Textile Production 10 (Open/Tech) ½ credit TXTPRD10  
(not offered in SSRSB)**

**Provincial Guide**

- Curriculum guide is on the DoE protected website (2012). The guide has Unit SCO's, Suggestions for Assessment and Evaluation, Strategies for Learning & Teaching, Activities, Project suggestions, Enrichment ideas, Weblinks and resources.
- Implemented in 2009-2010. Lab component

**Core Resources**

- Clothes and Your Appearance SR (25583)
- Clothes and our Appearance TR (25590)
- Successful Sewing (25522)
- Teach Yourself Visually Sewing (2000005)
- Blue Jean Confidential (Doc Zone) - 44:30 minutes, to be used in Textile Production 10 or Textile Technology 12

**Daily Living Skills 10 IPP (OPEN) DLS10IP  
(LRHS, NGRHS, PVEC)**

**Provincial Guide**

- Daily Living Skills 10 is an Approved Local Course

**Core Resources**

## Grade 11

### Child Studies 11 (Open) CHLDST11 (FHCS, LRHS, NGRHS, PVEC)

#### Provincial Guide

- Curriculum guide is on the DoE protected website.
- This course is a full credit. Implemented in 2006-2007. Practicum requirement

#### Core Resources

- The DoE has just approved the video “An Ounce of Prevention” from Studica Ltd. for use in **Healthy Living 8 and Child Studies 11** classes. The 17-minute video addresses the implications of the decision to drink alcohol during pregnancy. It will be available from the Media Library in the spring of 2013. Teachers and Support Staff can get access to the Online Video Library from the EduPortal - <https://edapps.ednet.ns.ca/eduportal>
- Implementation workshops were offered in the Fall of 2011 for each School Board to support the implementation of Child Studies 9. Those teachers who were teaching Child Studies 9 in 2011-2012 were **invited** to attend an after school workshop at HA on September 27th to participate in a hands-on session on managing the Real Care Baby II Plus, one of the resources used in this course. This spring the DoE will be ordering kits to upgrade the Real Care Baby II (2000737), a resource used in Child Studies 9 and Child Studies 11, into a Real Care Baby II Plus, rechargeable thus eliminating the need for batteries. The upgrade will also include the Real Care Baby II Plus Control Centre Software (2000736) software to allow the babies to be programmed from the teacher’s computer.
- Real Care Baby II contact information / Christina Ford, company is Studica, 1-800-561-7520. The price was just under \$700 for the Real Care Baby II including software. It is also on the ALR.
- Real Care Baby currently listed on the ALR is now into a third generation. The new RCB compatible with Real Care Baby II that was distributed to grade 9 schools last year. RCBIII comes with new software that identifies two more care activities in the new babies.
- FASD/Drug Affected manikin for classroom use (24436)
- The Hospital for Sick Children: Better Baby Food (25582)
- The Developing Child, 10<sup>th</sup> Edition SR (24263)
- The Developing Child TR CD Rom ( 24264)
- The Developing Child Effective Observation Strategies CD Rom (24265)
- Parenting in Canada: Human Growth & Development (24262)
- A Child’s World: Infancy Through Adolescence ( 24261)

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## Daily Living Skills 11 IPP (OPEN) DLS11IP (FHCS, NGRHS, PVEC)

### Provincial Guide

- Daily Living Skills 11 is an Approved Local Course

### Core Resources

## Grade 12

All courses are full credits. Textile Technology 12 is an eligible credit for the technology graduation requirement.

## Canadian Families 12 (Open) CANFAM12 (FHCS, LRHS, PVEC)

### Provincial Guide

- Curriculum guide is on the DoE protected website (2012). The guide has Unit SCO's, Suggestions for Assessment and Evaluation, Strategies for Learning & Teaching, Activities, Project suggestions, Enrichment ideas, Weblinks and resources.
- Schools offering Canadian Families 12 were **invited** to participate in an Implementation Workshop on October 26<sup>th</sup>, 2011 to be delivered via Webinar. Subs were provided through the DoE.
- A Moodle now exists for teachers to access for Canadian Families 12. Go to <http://nsvs.ednet.ns.ca> and use your staff ednet (tsmith portion) and your password then go to top menu and click on Educators then drop down and click on Professional Learning then drop down and click on Provincial Teacher Communities of Practice then click on Family Studies and then click Canadian Families 12. Enrollment key is ***allaboutlearning*** (*use just once*). Once you have been in to the site once, the next time you log in, you can just go to My Courses on the left and click on Canadian Families 12 and away you go! Contact Sheila Munro at [munrosm@gov.ns.ca](mailto:munrosm@gov.ns.ca) if you need assistance.

### Core Resources (received in Feb 2011)

- Individuals and Families, Diverse Perspectives, SR (2000620)
- Individuals and Families, Diverse Perspectives, TR (2000621)
- Families Count -Profiling Canada's Families IV (2000622)
- Also available on line. Check it out at <http://www.vifamily.ca>
- The City, A Resource for Teaching Financial Management. The City website will be updated with new financial information in summer 2011. For updates log in to [www.themoneybelt.ca](http://www.themoneybelt.ca)
- Debt Nation: Personal Finances in Crisis (Marketplace) 50 minutes, to be used in Canadian Families 12

**Food Science 12 (Academic/Science) FDSCI12**  
(LRHS, NQRHS, PVEC)

**Provincial Guide**

- Food Science 12 (Implementation Draft 2003)
- Implemented in 2002-2003. Lab component.

**Core Resources**

- Also found in Science PSP

**Food Studies and Hospitality 12 (Open) FDHOSP12**  
(FHCS, PVEC)

**Provincial Guide**

- Curriculum guide is on the DoE protected website
- Lab component.
- The Implementation workshop for Food Studies/Hospitality 12 was held at NSCC Akerley Campus on October 6<sup>th</sup> and 7<sup>th</sup>, 2011. The following resources were provided to support the implementation of the new curriculum for Food Studies/Hospitality 12: Food Safe Level 1, Instructor Kit, 4<sup>th</sup> Edition (2000744); Food Safe Level 1, Student Workbook, 4<sup>th</sup> Edition (2000437); Culinary Essentials (2000746); Food Selection and Preparation, A Laboratory Manual (2000749); Nutrition for Food Science and Culinary Professionals (2000750); Remarkable Service (2000751); Professional Cooking for Canadian Chefs (2000739). Teachers who attended Day 1 participated in the Advanced Food safety Workshop. Our teachers were **invited** to attend and subs, travel, lodging and meals were covered by the DoE.

**Core Resources**

- The following resources will be provided to support the implementation of the new curriculum for Food Studies/Hospitality 12: Food Safe Level 1, Instructor Kit, 4<sup>th</sup> Edition (2000744); Food Safe Level 1, Student Workbook, 4<sup>th</sup> Edition (2000437); Culinary Essentials (2000746); Food Selection and Preparation, A Laboratory Manual (2000749); Nutrition for Food Science and Culinary Professionals (2000750); Remarkable Service (2000751); Professional Cooking for Canadian Chefs (2000739).
- Family Studies Services has partnered with the Nova Scotia Department of Agriculture, Food Protection and Enforcement Division, to provide **Food Hygiene Training** for teachers and students. FoodSafe Level I is a resource recognized by the Nova Scotia Department of Agriculture for this purpose. The following Family Studies curriculums each have a unit on Safe Food Preparation Techniques and Production: Food for Healthy Living 10, Food Preparation and Service 10, Food Technology 10, International Foods 10 and Food Studies/Hospitality 12. Within each of these curriculums, there is an



expectation that you teach and model safe food handling practices. The Department of Education, English Programs Services, has recently sent to your school a class set of FoodSafe, Level I Student Workbooks (based on registration numbers listed on the iNSchool system) and the accompanying Teachers Resource. It is suggested that you keep the class set of Workbooks for classroom use and order more as needed through the NS School Book Bureau (2000743).

- It is recommended that anyone teaching or working in a Foods Lab should have completed the Food Hygiene Training Certificate offered by the NS Department of Agriculture in various communities. It is a 6-8 hour course for a nominal fee. The certification is valid for 5 years in Nova Scotia. Please check the NS Department of Agriculture website for further information on Food Hygiene courses. <http://www.gov.ns.ca/agri/foodsafety/> or call Vic Schwartz at 634-7547. Any teacher who would like to teach and certify their students with their Food Hygiene Training may do so if they take the Advanced Food Safety Course and pass the exam with a 90%. This is not required for the grade 10 course options but it is recommended for Food Studies/Hospitality 12. Teachers of Food Science 12 would find this 2 day course valuable professional development.

**Health and Human Services 12 (Open) HLHMSR12**  
(not offered in SSRSB)

**Health and Human Services 12 (Academic) HLHM12AC**  
(NQRHS, PVEC)

**Provincial Guide**

- Curriculum guide is on the DoE protected website
- Implemented in 2006-2007. Practicum requirement.

**Core Resources**

- Also found in Personal Development & Career Education PSP
- Families Count -Profiling Canada's Families IV (2000622)

## **Housing and Design 12 (Open/Tech) HSDS12 (not offered in SSRSB)**

### **Provincial Guide**

- Curriculum guide is on the DoE protected website (2012). The guide has Unit SCO's, Suggestions for Assessment and Evaluation, Strategies for Learning & Teaching, Activities, Project suggestions, Enrichment ideas, Weblinks and resources.
- A Moodle now exists for teachers to access for Housing and Design 12. Go to <http://nsvs.ednet.ns.ca> and use your staff ednet (tsmith portion) and your password then go to top menu and click on Educators then drop down and click on Professional Learning then drop down and click on Provincial Teacher Communities of Practice then click on Family Studies and then click Housing and Design 12. Enrollment key is *allaboutlearning* (use just once). Once you have been in to the site once, the next time you log in, you can just go to My Courses on the left and click on Housing and Design 12 and away you go! Contact Sheila Munro at [munrosm@gov.ns.ca](mailto:munrosm@gov.ns.ca) if you need assistance
- The Implementation workshop for Housing and Design 12 was held at the LRT/DoE on October 3<sup>rd</sup>, 2011. During this workshop teachers had the opportunity to learn how to use technology to develop floor plans. Our teachers were invited to attend and subs, travel, lodging and meals were covered by the DoE.
- Housing and Design 12 is eligible for one credit toward the technology graduation requirement. This course will be available for implementation in September 2011. Housing and Design 12 will be taught through project-based learning and community connections. The course is designed to be practical and interactive. Assessment will include project work through which students will demonstrate their use of technology to problem solve and create a housing project. Throughout the curriculum students will be expected to develop their knowledge of related career opportunities and artistic expression through housing applications. Lab component

### **Core Resources (coming in early Feb 2011)**

- Homes and Interiors SR (2000617)
- Housing Decisions, 2006 Edition, SR (2000618)
- Housing Decisions, TR (2000619)
- Residential Housing and Interiors, SR (2000623)
- Residential Housing and Interiors, TR (2000624). Note: The Evaluation Activities associated with this resource are not reflective of assessment strategies recommended in the NS Housing and Design 12 curriculum and do not correlate with the recommended student text.
- Build Green (The Nature of Things) 45 minutes, to be used in Housing and Design 12

## **Textile Technology 12 (Open/Tech)TXTCH12 (not offered in SSRSB)**

### **Provincial Guide**

- Curriculum guide is on the DoE protected website (2012). The guide has Unit SCO's, Suggestions for Assessment and Evaluation, Strategies for Learning & Teaching, Activities, Project suggestions, Enrichment ideas, Weblinks and resources.
- The Implementation workshop for Textile Technology 12 was held at Horton High School on October 13<sup>th</sup> and 14<sup>th</sup>, 2011. During this workshop teachers will have the opportunity to practice various textile production methods. The following resources will be provided to support the implementation of the new curriculum for Textile Technology 12: Creative Embellishments: Paper, Jewelry, Fabric and More (2000745); Experimental Textiles: A Journey Through Design, Interpretation and Inspiration (2000747); Fabric Art Workshop: Exploring Techniques & Materials for Fabric Artists and quilters (2000748); and The Fabric Lab (2000753). Our teachers were invited to attend and subs, travel, lodging and meals were covered by the DoE.
- Textile Technology 12 is eligible for one credit toward the technology graduation requirement. There is a lab component to this course. Schools may approach this curriculum from a fibre arts perspective or a fashion perspective. The curriculum is designed to encourage students to develop advanced skill sets related to textile arts and technologies.
- Can be used as an eligible credit for the technology graduation requirement

### **Core Resources**

- Clothing Fashion, Fabrics and Construction, 5<sup>th</sup> Edition: SR (2000612)
- Clothing Fashion, Fabrics and Construction, 5<sup>th</sup> Edition: TR (2000616)
- Clothing Fashion, Fabrics and Construction: Clothing and Fashion Careers (2000613)
- Clothing Fashion, Fabrics and Construction: Fashion Merchandising (2000615)
- Clothing Fashion, Fabrics and Construction: Color Analysis Kit (2000614)
- The following resources will be provided to support the implementation of the new curriculum for Textile Technology 12: Creative Embellishments (2000745); Successful Sewing (25522); Teach Yourself Visually Sewing (2000005); Rags to Riches ((25300): Paper, Jewelry, Fabric and More (2000745); Experimental Textiles (2000747): A Journey Through Design, Interpretation and Inspiration (2000747); Fabric Art Workshop (2000748): Exploring Techniques & Materials for Fabric Artists and quilters (2000748); and The Fabric Lab (2000753).
- Blue Jean Confidential (Doc Zone) - 44:30 minutes, to be used in Textile Production 10 or Textile Technology 12

**Daily Living Skills 12 IPP (OPEN) DLS12IP**  
(BJSHS, FHCS, NGRHS)

**Provincial Guide**

- Daily Living Skills 12 is an Approved Local Course

**Core Resources**