



**SOUTH SHORE REGIONAL SCHOOL BOARD
CURRICULUM UPDATES AND CONTACT INFORMATION
Last updated: January 31st, 2017**

FAMILY STUDIES

Contacts

Department of Education and Early Childhood Development
Sheila Munro
Email: munrosm@gov.ns.ca
Phone: (902) 538-7177

South Shore Regional School Board
Mark MacLeod, Coordinator of Programs P-12
Email: mmacleod@ssrsb.ca
Phone: (902) 541-0825

Curriculum Guides

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 and/or the Curriculum Cart** to access/download the curriculum documents.

Curriculum guides may also be accessed through their respective **Moodles** such as: Mathematics P-3, 4-6, 7-9, 10, 11, and 12; P-3 Renew, Revisit, Rebuild; An Innovative Curriculum; 4-6 Renew, Refocus, Rebuild. Innovation and Exploration-Grades 4-6 Streamlined Curriculum; Social Studies grades 3-6 and Mi'kmaw Studies 11; some Family Studies courses like Child Studies 9 and Canadian Families 12; Healthy Living 9; Workplace Health & Safety Module; Entrepreneurship 12 and Cooperative Education. Teachers have been given access to these Moodles with a one-time enrollment key. If you

need assistance please go to our SSRSB Curriculum site located on www.ssrsb.ca or contact Mark MacLeod at mmacleod@ssrsb.ca

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),

INFORMATION ITEMS of Interest

- ✚ Most of the resources purchased for schools offering Family Studies in the last 8 years are still considered appropriate resources. For example, if you currently have Food for Today, Food for Life, or the Developing Child in your school, they still support the current curriculums. These books, however, can no longer be ordered from NSSBB (<https://edapps.ednet.ns.ca/nssbb/>) and have been replaced by the following new resources that enhance learning and teaching with more engaging strategies as well as content that is more current.

The following McGraw Hill Ryerson resources have been delisted but still remain as valuable resources for Family Studies courses:

- Clothing: Fashion, Fabrics and Construction
- Parenting: Rewards and Responsibilities
- Nutrition and Wellness
- Discovering Food and Nutrition


New Canadian resources will be coming out to replace these delisted resources. Food and Nutrition classroom resources in general-both of these supplementary resources have great illustrations of food preparation techniques for grades P-12.

- Children's Cookbook, Canadian Edition NSSBB Code #1002276 (\$12.74)
- Chop, Chop: The Kid's Guide to Cooking Real Food with Your Family. NSSBB Code #1002277 (\$12.74)

See other new resources listed under the Child Studies 9, Food for Healthy Living 10, Food Preparation and Service 10, Food Technology 10, Food in Society 10, Child Studies 11, Food Studies Hospitality 12 and Textile Technology 12.

- ✚ "Family Studies" now refers to the "Field of Study". It is no longer an actual course name (i.e. Family Studies 10)
- ✚ In collaboration with the Department of Agriculture, Food Safety and Enforcement, the department offers a two-day training session in Advanced **Food Safety**, enabling teachers to teach and certify their high school students in Food Hygiene. There are trainers in all 8 school boards. Teachers of any food preparation curriculum are expected to hold a current, basic Food Hygiene

Certificate, available through the Department of Agriculture, Food Safety and Enforcement. Teachers of Food Studies/Hospitality 12 and Food Science 12 are expected to complete the Advanced Food Safety Course offered every two years by the Department of Agriculture. Certificates (basic and advanced) must be renewed every five years.


 The Department of Education and Early Childhood Development, Education Services Division is pleased to provide one copy of FoodSafe Level I, 5th edition Teacher Resource for each school offering Food Safety Training (as of Sept 2015, NQRHS, PVEC & FHCS had received the resource). It is also available through the Nova Scotia School Book Bureau, code # 2001573. Teachers **must** use this FoodSafe Level I, 5th edition **for teaching and certifying students** with their Food Hygiene Certificate. This resource is to be shared with any teacher in your building who is teaching the FoodSafe Program. **Edition 4 is no longer available for purchase and is no longer approved for certifying students with the Nova Scotia Food Hygiene Certification and therefore should be discarded.**

It is the school's responsibility to purchase the FoodSafe Level I, 5th edition Participant/Student Workbooks either through the Nova Scotia School Book Bureau (stock code number 2001574 @\$9.95) or directly through Crown Publications (faster) <https://www.crownpub.bc.ca> (same price). It is recommended that schools offering the FoodSafe Program maintain a class set of the Participant Workbook-used as a reference by the students.

There is a FoodSafe Level 1, 5th Edition multiple-choice test provided by the Nova Scotia Environment, Environmental Health & Food Safety Division that you will be expected to use as an assessment tool. This is a provincial test that was created to set the standard for this certification. Students do not receive the tests back. Once you are an approved trainer you may email eips@novascotia.ca and you will be provided with a Confidentiality Agreement to complete and submit. Once that is received, 3 versions of the exam will be mailed to you. You may use all 3 in your classroom to have alternate tests or you may save one version for rewrites. Students must achieve 70% to receive their certificate. You will be provided with a template when you request the exams, so that you can generate your own certificates.

The FoodSafe Program is included in the following Family Studies courses:

- Food For Healthy Living 10
- Food Preparation and Service 10
- Food Technology 10
- Food in Society 10 (formerly International Foods 10)
- Food Studies and Hospitality 12

 Food Hygiene Training and Frequently Asked Questions (Information Item, August 2015) and Family Studies: Foodsafe Level 1 Examinations Addressing

Exam Delivery Concerns (Information Item, August 2015) were sent out to schools on August 31st, 2015.

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](#)

[Textile Technology 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 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)

*The following 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, 2nd Edition, Student Resource (21855)
- Food for Life, 2nd Edition, Teacher Resource (22180)
- Healthy Eating for Preteens and Teens (25584)
- Nutrition Concepts and Controversies, 10th 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 27th, 2011 to participate in a hands-on session on managing the Real Care Baby II Plus, one of the resources used in this course-**has now been upgraded** to the RCB III Plus Program (ALR: 2001103-2001110 (individual babies-F/M and different cultures) & 2001111 (5-pack kit of RCB's), a resource used in Child Studies 9 and Child Studies 11. The upgrade also included the Real Care Baby III Plus Control Centre Software (2001102) software to allow the babies to be programmed from the teacher's computer. Babies are \$975 or 5-pack for \$4250 and software is \$975.
- 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.

- Accessing the **Child Studies 9** Moodle:
 - ✓ Visit <https://nsvs.ednet.ns.ca>
 - ✓ Click on Professional Communities of Practice and then select Moodle 2.4
 - ✓ Log in using your full staff email.
 - ✓ Enter required information if asked (*) and then click Home
 - ✓ Locate Professional Communities of Practice; select the subcategories Family Studies and then the course called: Child Studies 9.
 - ✓ The self- enrollment key is: allaboutlearning

You are now a participant in the course and it will be displayed under “My Courses” each time you log into NSVS. Contact Sheila Munro at 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

- Child Studies 9: Teacher Resources & Classroom Resources
 - Child Care: Working with Infants, Children and Adolescents
 - NSSBB Code: 2001668, Student Resource (\$34.16)
 - NSSBB Code: 2001667, Teacher Resource (\$315.00)

As budgets allow, teachers will want the Teacher Resources (TR) for their curriculum. These TR’s have a wealth of strategies for teaching that reflect NS teaching and assessment practices. Black Line masters are included both in a binder and on a CD-Rom. By purchasing the TR, teachers have access to a pdf version of the resource through the McGraw Hill Learning Resource Centre in addition to the text format.

- The Real Care Baby currently listed on the ALR is now into a third generation. The new RCB III software that comes with the new Real Care Baby is totally compatible with Real Care Baby II that was distributed to grade 9 schools by the DoE (2011) to support Child Studies 9. RCBIII comes with new software that identifies two more care activities in the new babies. 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. Visit the NSSBA site to review the listings that now allow for the purchase of the RCB with or without software.
- The Real Care Baby III Plus program allows students to participate in a simulated child-care experience. The computerized baby records events and allows the teacher to engage in a discussion with students about responsibilities of child-care. Easy-to-navigate software makes setting up your program quick, easy, and completely wireless. With this software you can

program babies up to seven days in advance, program up to 100 babies at once, monitor individual simulations, check baby's battery status, automatically retrieve data, etc. Available as a kit of 5 or separately (male or female and various races/cultures of babies). 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 contact information / Christina Ford, company is Studica, 1-800-561-7520. It is also on the ALR.
- 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, 2nd Edition (2000742)
- The Hospital for Sick Children: Better Baby Food, 2nd Edition (2000741)
- A Child's World: Infancy Through Adolescence (24261)
- Schools that offer Child Studies 9 in 2011-12 received 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.

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 *Renaming "International Foods 10" to "Food in Society 10"- curriculum will be updated but outcomes will not change-effective June 30th, 2015.
- 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)-delisted
- Food for Life, 2nd Edition, Student Resource (21855)
- Food for Life, 2nd Edition, Teacher Resource (22180)
- Healthy Eating for Preteens and Teens (25584)
- Nutrition Concepts and Controversies, 10th 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 21st century's magnificent obsession.

Food for Healthy Living 10 (Open) ½ credit FDHLLV10

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

- Food for Healthy Living 10: Teacher Resources & Classroom Resources
 - Food Preparation: An Introduction
NSSBB Code: 2001602, Student Resource (\$22.45)
NSSBB Code: 2001603, Teacher Resource (\$89.95)
 - Food Preparation: Foundations and Techniques
NSSBB Code: 2001604, Student Resource (\$22.45)
NSSBB Code: 2001605, Teacher Resource (\$89.95)
 - Nutrition and Healthy Eating: An Introduction
NSSBB Code: 2001598, Student Resource (\$22.45)
NSSBB Code: 2001599, Teacher Resource (\$89.95)
 - Nutrition and Healthy Eating: Choices, Practices and Patterns

NSSBB Code: 2001600, Student Resource (\$22.45)

NSSBB Code: 2001601, Teacher Resource (\$89.95)

- FoodSafe Level 1, 5th Edition

NSSBB Code: 2001574, Student Resource (\$9.95)

NSSBB Code: 2001573, Teacher Resource (\$174.95)

As budgets allow, teachers will want the Teacher Resources (TR) for their curriculum. These TR's have a wealth of strategies for teaching that reflect NS teaching and assessment practices. Black Line masters are included both in a binder and on a CD-Rom. By purchasing the TR, teachers have access to a pdf version of the resource through the McGraw Hill Learning Resource Centre in addition to the text format.

- **Hyping Health: Is Health Check Always Right? (Marketplace)-26:30 minutes, to be used in Food for Healthy Living 10**
- 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, Food in Society 10 and Food Studies/Hospitality 12. Within each of these curriculums, there is an expectation that you teach and model safe food handling practices. Teachers of any food preparation curriculum are expected to hold a current, basic Food Hygiene Certificate, available through the Department of Agriculture, Food Safety and Enforcement. Teachers of Food Studies/Hospitality 12 and Food Science 12 are expected to complete the Advanced Food Safety Course offered every two years by the Department of Agriculture. Certificates (basic and advanced) must be renewed every five years. Teachers must be recognized as approved trainers by the Nova Scotia Environment, Environmental Health & Food Safety Division in order to certify students with their provincially recognized Food Hygiene Certificate. In collaboration with the Department of Agriculture, Food Safety and Enforcement, the department offers a two-day training session in **Advanced Food Safety**, enabling **teachers** to teach and certify their high school students in Food Hygiene. There are trainers in all 8 school boards. In order to qualify as a trainer, teachers must achieve 90% or higher in the Traincan Advanced Food Handlers Course. In some schools the **Food Science 12 teacher or the Options and Opportunities teacher** may also be interested in completing this certification. Contact for Advanced Food Safety Trainers is sonya.locke@novascotia.ca
- The Department of Education and Early Childhood Development, Education Services Division is pleased to provide one copy of FoodSafe Level I, 5th edition Teacher Resource for each school offering Food Safety Training (as of Sept 2015, NQRHS, PVEC & FHCS had received the resource). It is also available through the Nova Scotia School Book Bureau, code # 2001573. Teachers **must** use this FoodSafe Level I, 5th edition **for teaching and certifying students** with their Food Hygiene Certificate. This resource is to be shared with any teacher in your building who is teaching the FoodSafe Program. **Edition 4 is no longer available for purchase and is no longer**

approved for certifying students with the Nova Scotia Food Hygiene Certification and therefore should be discarded.

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There is a FoodSafe Level 1, 5th Edition multiple-choice test provided by the Nova Scotia Environment, Environmental Health & Food Safety Division that you will be expected to use as an assessment tool. This is a provincial test that was created to set the standard for this certification. Students do not receive the tests back. Once you are an approved trainer you may email eips@novascotia.ca and you will be provided with a Confidentiality Agreement to complete and submit. Once that is received, 3 versions of the exam will be mailed to you. You may use all 3 in your classroom to have alternate tests or you may save one version for rewrites. Students must achieve 70% to receive their certificate. You will be provided with a template when you request the exams, so that you can generate your own certificates.

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

Provincial Guide

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Core Resources

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 - Food Preparation: Foundations and Techniques
NSSBB Code: 2001604, Student Resource (\$22.45)
NSSBB Code: 2001605, Teacher Resource (\$89.95)
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- 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, Food in Society 10 and Food Studies/Hospitality 12. Within each of these curriculums, there is an expectation that you teach and model safe food handling practices. Teachers of any food preparation curriculum are expected to hold a current, basic Food Hygiene Certificate, available through the Department of Agriculture, Food Safety and Enforcement. Teachers of Food Studies/Hospitality 12 and Food Science 12 are expected to complete the Advanced Food Safety Course offered every two years by the Department of Agriculture. Certificates (basic and advanced) must be renewed every five years. Teachers must be recognized as approved trainers by the Nova Scotia Environment, Environmental Health & Food Safety Division in order to certify students with their provincially recognized Food Hygiene Certificate. In collaboration with the Department of Agriculture, Food Safety and Enforcement, the department offers a two-day training session in Advanced **Food Safety**, enabling **teachers** to teach and certify their high school students in Food Hygiene. There are trainers in all 8 school boards. In order to qualify as a trainer, teachers must achieve 90% or higher in the Traincan Advanced Food Handlers Course. In some schools the **Food Science 12 teacher or the Options and Opportunities teacher** may also be interested in completing this certification. Contact for Advanced Food Safety Trainers is sonya.locke@novascotia.ca
- The Department of Education and Early Childhood Development, Education Services Division is pleased to provide one copy of FoodSafe Level I, 5th edition Teacher Resource for each school offering Food Safety Training (as of Sept 2015, NQRHS, PVEC & FHCS had received the resource). It is also available through the Nova Scotia School Book Bureau, code # 2001573. Teachers **must** use this FoodSafe Level I, 5th edition **for teaching and certifying students** with their Food Hygiene Certificate. This resource is to be shared with any teacher in your building who is teaching the FoodSafe Program. **Edition 4 is no longer available for purchase and is no longer approved for certifying students with the Nova Scotia Food Hygiene Certification and therefore should be discarded.** It is the school's responsibility to purchase the FoodSafe Level I, 5th edition Participant/Student Workbooks either through the Nova Scotia School Book Bureau (stock code number 2001574 @\$9.95) or directly through Crown Publications (faster) <https://www.crownpub.bc.ca> (same price). It is recommended that schools offering the FoodSafe Program maintain a class set of the Participant Workbook-used as a reference by the students. There is a FoodSafe Level 1, 5th Edition multiple-choice test provided by the Nova Scotia Environment, Environmental Health & Food Safety Division that you will be expected to use as an assessment tool. This is a provincial test that was created to set the standard for this certification. Students do not receive the tests back. Once you are an approved trainer you may email eips@novascotia.ca and you will be provided with a Confidentiality

Agreement to complete and submit. Once that is received, 3 versions of the exam will be mailed to you. You may use all 3 in your classroom to have alternate tests or you may save one version for rewrites. Students must achieve 70% to receive their certificate. You will be provided with a template when you request the exams, so that you can generate your own certificates.

Food Technology 10 (Open/Tech) ½ credit FDTCH10

Provincial Guide

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- Implemented in 2009-2010. Lab Component

Core Resources

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NSSBB Code: 2001604, Student Resource (\$22.45)
NSSBB Code: 2001605, Teacher Resource (\$89.95)
 - Food in Society: An Introduction
NSSBB Code: 2001606, Student Resource (\$22.45)
NSSBB Code: 2001607, Teacher Resource (\$89.95)
 - Food in Society: The Economy, The Environment and Culture
NSSBB Code: 2001608, Student Resource (\$22.45)
NSSBB Code: 2001609, Teacher Resource (\$89.95)
 - Nutrition and Healthy Eating: An Introduction
NSSBB Code: 2001598, Student Resource (\$22.45)
NSSBB Code: 2001599, Teacher Resource (\$89.95)
 - Nutrition and Healthy Eating: Choices, Practices and Patterns
NSSBB Code: 2001600, Student Resource (\$22.45)
NSSBB Code: 2001601, Teacher Resource (\$89.95)
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achieve 70% to receive their certificate. You will be provided with a template when you request the exams, so that you can generate your own certificates.

Food in Society 10 (Open) ½ credit

* Renamed “International Foods 10” to “Food in Society 10”-curriculum will be updated but outcomes will not change-effective June 30th, 2015.

Provincial Guide

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

Core Resources

- International Foods 10: Teacher Resources & Classroom Resource
 - Food Preparation: An Introduction
NSSBB Code: 2001602, Student Resource (\$22.45)
NSSBB Code: 2001603, Teacher Resource (\$89.95)
 - Food in Society: An Introduction
NSSBB Code: 2001606, Student Resource (\$22.45)
NSSBB Code: 2001607, Teacher Resource (\$89.95)
 - Food in Society: The Economy, The Environment and Culture
NSSBB Code: 2001608, Student Resource (\$22.45)
NSSBB Code: 2001609, Teacher Resource (\$89.95)
 - FoodSafe Level 1, 5th Edition
NSSBB Code: 2001574, Student Resource (\$9.95)
NSSBB Code: 2001573, Teacher Resource (\$174.95)

As budgets allow, teachers will want the Teacher Resources (TR) for their curriculum. These TR's have a wealth of strategies for teaching that reflect NS teaching and assessment practices. Black Line masters are included both in a binder and on a CD-Rom. By purchasing the TR, teachers have access to a pdf version of the resource through the McGraw Hill Learning Resource Centre in addition to the text format.

- 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, **Food in Society 10** and Food Studies/Hospitality 12. Within each of these curriculums, there is an expectation that you teach and model safe food handling practices. Teachers of any food preparation curriculum are expected to hold a current, basic Food Hygiene Certificate, available through the Department of Agriculture, Food Safety and Enforcement. Teachers of Food Studies/Hospitality 12 and Food Science 12 are expected to complete the Advanced Food Safety Course offered every two years by the Department of Agriculture. Certificates (basic and advanced) must be renewed every five years. Teachers must be recognized as approved trainers by the Nova Scotia Environment, Environmental Health & Food Safety Division in order to certify students with their provincially recognized Food Hygiene Certificate. In collaboration with the Department of Agriculture, Food Safety and Enforcement, the department offers a two-day training session in Advanced

Food Safety, enabling **teachers** to teach and certify their high school students in Food Hygiene. There are trainers in all 8 school boards. In order to qualify as a trainer, teachers must achieve 90% or higher in the Traincan Advanced Food Handlers Course. In some schools the **Food Science 12 teacher or the Options and Opportunities teacher** may also be interested in completing this certification. Contact for Advanced Food Safety Trainers is sonya.locke@novascotia.ca

- The Department of Education and Early Childhood Development, Education Services Division is pleased to provide one copy of FoodSafe Level I, 5th edition Teacher Resource for each school offering Food Safety Training (as of Sept 2015, NQRHS, PVEC & FHCS had received the resource). It is also available through the Nova Scotia School Book Bureau, code # 2001573. Teachers **must** use this FoodSafe Level I, 5th edition **for teaching and certifying students** with their Food Hygiene Certificate. This resource is to be shared with any teacher in your building who is teaching the FoodSafe Program. **Edition 4 is no longer available for purchase and is no longer approved for certifying students with the Nova Scotia Food Hygiene Certification and therefore should be discarded.**

It is the school's responsibility to purchase the FoodSafe Level I, 5th edition Participant/Student Workbooks either through the Nova Scotia School Book Bureau (stock code number 2001574 @\$9.95) or directly through Crown Publications (faster) <https://www.crownpub.bc.ca> (same price). It is recommended that schools offering the FoodSafe Program maintain a class set of the Participant Workbook-used as a reference by the students.

There is a FoodSafe Level 1, 5th Edition multiple-choice test provided by the Nova Scotia Environment, Environmental Health & Food Safety Division that you will be expected to use as an assessment tool. This is a provincial test that was created to set the standard for this certification. Students do not receive the tests back. Once you are an approved trainer you may email eips@novascotia.ca and you will be provided with a Confidentiality Agreement to complete and submit. Once that is received, 3 versions of the exam will be mailed to you. You may use all 3 in your classroom to have alternate tests or you may save one version for rewrites. Students must achieve 70% to receive their certificate. You will be provided with a template when you request the exams, so that you can generate your own certificates.

Textile Production 10 (Open/Tech) ½ credit TXTPRD10

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

Provincial Guide

- Daily Living Skills 10 is an Approved Local Course

Core Resources

Grade 11

Child Studies 11 (Open) CHLDST11

Provincial Guide

- Curriculum guide is on the DoE protected website. A “refresh” of draft curriculum for Child Studies 11 with revised outcomes and creation of a Child Studies 11 Moodle will be taking place TBA-a greater focus on early childhood and more flow to the course than currently.
- This course is a full credit. Implemented in 2006-2007. Practicum requirement
- Implementation workshops were offered in the Fall of 2011 for each School Board to support the implementation of Child Studies 11. Those teachers who were teaching Child Studies 11 in 2011-2012 were **invited** to attend an after school workshop at HA on September 27th, 2011 to participate in a hands-on session on managing the Real Care Baby II Plus, one of the resources used in this course-**has now been upgraded** to the RCB III Plus Program (ALR: 2001103-2001110 (individual babies-F/M and different cultures) & 2001111 (5-pack kit of RCB's), a resource used in Child Studies 9 and Child Studies 11. The upgrade also included the Real Care Baby III Plus Control Centre Software (2001102) software to allow the babies to be programmed from the teacher's computer. Babies are \$975 or 5-pack for \$4250 and software is \$975.

Core Resources

- Child Studies 11: Teacher Resources & Classroom Resources
 - Parenting: Raising Healthy Children (Primary Resource)
NSSBB Code: 2001670, Student Resource (\$34.16)
NSSBB Code: 2001669, Teacher Resource (\$315.00)
 - Child Care: Working with Infants, Children and Adolescents
NSSBB Code: 2001668, Student Resource (\$34.16)
NSSBB Code: 2001667, Teacher Resource (\$315.00)

As budgets allow, teachers will want the Teacher Resources (TR) for their curriculum. These TR's have a wealth of strategies for teaching that reflect

NS teaching and assessment practices. Black Line masters are included both in a binder and on a CD-Rom. By purchasing the TR, teachers have access to a pdf version of the resource through the McGraw Hill Learning Resource Centre in addition to the text format.

- 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>
- The Real Care Baby currently listed on the ALR is now into a third generation. The new RCB III software that comes with the new Real Care Baby is totally compatible with Real Care Baby II that was distributed to grade 11 schools by the DoE (2011) to support Child Studies 11. RCBIII comes with new software that identifies two more care activities in the new babies. 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. Visit the NSSBA site to review the listings that now allow for the purchase of the RCB with or without software.
- The Real Care Baby III Plus program allows students to participate in a simulated child-care experience. The computerized baby records events and allows the teacher to engage in a discussion with students about responsibilities of child-care. Easy-to-navigate software makes setting up your program quick, easy, and completely wireless. With this software you can program babies up to seven days in advance, program up to 100 babies at once, monitor individual simulations, check baby's battery status, automatically retrieve data, etc. Available as a kit of 5 or separately (male or female and various races/cultures of babies). 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. It is also on the ALR.
- FASD/Drug Affected manikin for classroom use (24436)
- The Hospital for Sick Children: Better Baby Food (25582)
- The Developing Child, 10th Edition SR (24263)-delisted
- The Developing Child TR CD Rom (24264)-delisted
- The Developing Child Effective Observation Strategies CD Rom (24265)
- Parenting in Canada: Human Growth & Development (24262)
- A Child's World: Infancy Through Adolescence (24261)

Daily Living Skills 11 IPP (OPEN) DLS11IP

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

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 26th, 2011 to be delivered via Webinar.
- Accessing the **Canadian Families 12** Moodle :

- ✓ Visit <https://nsvs.ednet.ns.ca>
- ✓ Click on Professional Communities of Practice and then select Moodle 2.4
- ✓ Log in using your full staff email.
- ✓ Enter required information if asked (*) and then click Home
- ✓ Locate Professional Communities of Practice; select the subcategories Family Studies and then the course called: Canadian Families 12.
- ✓ The self- enrollment key is: **allaboutlearning**
- ✓ You are now a participant in the course and it will be displayed under "My Courses" each time you log into NSVS. The old course Moodle site will no longer be accessible as of the end of June 2014. We encourage you to self- register now on the new Moodle server and to take advantage of all the new resources and features in the updated Moodle course. Contact Sheila Munro at 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
- Debt Nation: Personal Finances in Crisis (Marketplace) 50 minutes, to be used in Canadian Families 12

Food Science 12 (Academic/Science) FDSCI12

Provincial Guide

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

Core Resources

- Also found in Science PSP
- 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, Food in Society 10 and Food Studies/Hospitality 12. Within each of these curriculums, there is an expectation that you teach and model safe food handling practices. Teachers of any food preparation curriculum are expected to hold a current, basic Food Hygiene Certificate, available through the Department of Agriculture, Food Safety and Enforcement. Teachers of Food Studies/Hospitality 12 and Food Science 12 are expected to complete the Advanced Food Safety Course offered every two years by the Department of Agriculture. Certificates (basic and advanced) must be renewed every five years. Teachers must be recognized as approved trainers by the Nova Scotia Environment, Environmental Health & Food Safety Division in order to certify students with their provincially recognized Food Hygiene Certificate. In collaboration with the Department of Agriculture, Food Safety and Enforcement, the department offers a two-day training session in **Advanced Food Safety**, enabling **teachers** to teach and certify their high school students in Food Hygiene. There are trainers in all 8 school boards. In order to qualify as a trainer, teachers must achieve 90% or higher in the Traincan Advanced Food Handlers Course. In some schools the **Food Science 12 teacher or the Options and Opportunities teacher** may also be interested in completing this certification. Contact for Advanced Food Safety Trainers is sonya.locke@novascotia.ca
- The Department of Education and Early Childhood Development, Education Services Division is pleased to provide one copy of FoodSafe Level I, 5th edition Teacher Resource for each school offering Food Safety Training (as of Sept 2015, NQRHS, PVEC & FHCS had received the resource). It is also available through the Nova Scotia School Book Bureau, code # 2001573. Teachers **must** use this FoodSafe Level I, 5th edition **for teaching and certifying students** with their Food Hygiene Certificate. This resource is to be shared with any teacher in your building who is teaching the FoodSafe Program. **Edition 4 is no longer available for purchase and is no longer approved for certifying students with the Nova Scotia Food Hygiene Certification and therefore should be discarded.** It is the school's responsibility to purchase the FoodSafe Level I, 5th edition Participant/Student Workbooks either through the Nova Scotia School Book Bureau (stock code number 2001574 @\$9.95) or directly through Crown Publications (faster) <https://www.crownpub.bc.ca> (same price). It is

recommended that schools offering the FoodSafe Program maintain a class set of the Participant Workbook-used as a reference by the students.

There is a FoodSafe Level 1, 5th Edition multiple-choice test provided by the Nova Scotia Environment, Environmental Health & Food Safety Division that you will be expected to use as an assessment tool. This is a provincial test that was created to set the standard for this certification. Students do not receive the tests back. Once you are an approved trainer you may email eips@novascotia.ca and you will be provided with a Confidentiality Agreement to complete and submit. Once that is received, 3 versions of the exam will be mailed to you. You may use all 3 in your classroom to have alternate tests or you may save one version for rewrites. Students must achieve 70% to receive their certificate. You will be provided with a template when you request the exams, so that you can generate your own certificates.

Food Studies and Hospitality 12 (Open) FDHOSP12

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 6th and 7th, 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, 4th Edition (2000744); Food Safe Level 1, Student Workbook, 4th 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 the DoE covered subs, travel, lodging and meals.

Core Resources

- Food Studies & Hospitality 12: Teacher Resources & Classroom Resources
 - FoodSafe Level 1, 5th Edition (Primary Resource)
NSSBB Code: 2001574, Student Resource (\$9.95)
NSSBB Code: 2001573, Teacher Resource (\$174.95)

As budgets allow, teachers will want the Teacher Resources (TR) for their curriculum. These TR's have a wealth of strategies for teaching that reflect NS teaching and assessment practices. Black Line masters are included both in a binder and on a CD-Rom. By purchasing the TR, teachers have access to a pdf version of the resource through the McGraw Hill Learning Resource Centre in addition to the text format.

- The following resources will be provided to support the implementation of the new curriculum for Food Studies/Hospitality 12: 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).

- 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, Food in Society 10 and **Food Studies/Hospitality 12**. Within each of these curriculums, there is an expectation that you teach and model safe food handling practices. Teachers of any food preparation curriculum are expected to hold a current, basic Food Hygiene Certificate, available through the Department of Agriculture, Food Safety and Enforcement. Teachers of Food Studies/Hospitality 12 and Food Science 12 are expected to complete the Advanced Food Safety Course offered every two years by the Department of Agriculture. Certificates (basic and advanced) must be renewed every five years. Teachers must be recognized as approved trainers by the Nova Scotia Environment, Environmental Health & Food Safety Division in order to certify students with their provincially recognized Food Hygiene Certificate. In collaboration with the Department of Agriculture, Food Safety and Enforcement, the department offers a two-day training session in **Advanced Food Safety**, enabling **teachers** to teach and certify their high school students in Food Hygiene. There are trainers in all 8 school boards. In order to qualify as a trainer, teachers must achieve 90% or higher in the Traincan Advanced Food Handlers Course. In some schools the **Food Science 12 teacher or the Options and Opportunities teacher** may also be interested in completing this certification. Contact for Advanced Food Safety Trainers is sonya.locke@novascotia.ca
- The Department of Education and Early Childhood Development, Education Services Division is pleased to provide one copy of FoodSafe Level I, 5th edition Teacher Resource for each school offering Food Safety Training (as of Sept 2015, NQRHS, PVEC & FHCS had received the resource). It is also available through the Nova Scotia School Book Bureau, code # 2001573. Teachers **must** use this FoodSafe Level I, 5th edition **for teaching and certifying students** with their Food Hygiene Certificate. This resource is to be shared with any teacher in your building who is teaching the FoodSafe Program. **Edition 4 is no longer available for purchase and is no longer approved for certifying students with the Nova Scotia Food Hygiene Certification and therefore should be discarded.** It is the school's responsibility to purchase the FoodSafe Level I, 5th edition Participant/Student Workbooks either through the Nova Scotia School Book Bureau (stock code number 2001574 @\$9.95) or directly through Crown Publications (faster) <https://www.crownpub.bc.ca> (same price). It is recommended that schools offering the FoodSafe Program maintain a class set of the Participant Workbook-used as a reference by the students. There is a FoodSafe Level 1, 5th Edition multiple-choice test provided by the Nova Scotia Environment, Environmental Health & Food Safety Division that you will be expected to use as an assessment tool. This is a provincial test that was created to set the standard for this certification. Students do not receive the

tests back. Once you are an approved trainer you may email eips@novascotia.ca and you will be provided with a Confidentiality Agreement to complete and submit. Once that is received, 3 versions of the exam will be mailed to you. You may use all 3 in your classroom to have alternate tests or you may save one version for rewrites. Students must achieve 70% to receive their certificate. You will be provided with a template when you request the exams, so that you can generate your own certificates.

Health and Human Services 12 (Open) HLHMSR12

Health and Human Services 12 (Academic) HLHM12AC

Provincial Guide

- Curriculum guide is on the DoE protected website. Continue to work on “refreshing” the Health & Human Services 12 curriculum and a Health & Human Services 12 Moodle (TBA). The SCO’s will remain the same but more connected resources to supplement the SCO’s will be provided.
- 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 (Acad/Tech) HSDS12

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 if you need assistance
- The Implementation workshop for Housing and Design 12 was held at the LRT/DoE on October 3rd, 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 the DoE covered subs, travel, lodging and meals.
- 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

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 13th and 14th, 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 the DoE covered subs, travel, lodging and meals.
- 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

- Textile Technology 12: Teacher Resources & Classroom Resources
 - The World of Fashion (Primary Resource)

NSSBB Code: 2001672, Student Resource (\$58.50)

NSSBB Code: 2001671, Teacher Resource (\$234.00)

- Clothing Fashion, Fabrics and Construction, 5th Edition: SR (2000612)-delisted
- Clothing Fashion, Fabrics and Construction, 5th Edition: TR (2000616)-delisted
- 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

Provincial Guide

- Daily Living Skills 12 is an Approved Local Course

Core Resources