

***EDUCATION, HOSPITALITY,
AND HUMAN SERVICES
MIDDLE SCHOOL STANDARDS***



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All Nevadans ready for success in the 21st century

MISSION

To improve student achievement and educator effectiveness by ensuring opportunities, facilitating learning, and promoting excellence



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ALIGNMENT TO CTE STANDARDS

Middle school standards are aligned to CTE program areas and broadly built upon high school CTE standards within a program area. All CTE standards developed through the Nevada Department of Education are validated by business and industry. Middle school standards are designed to provide foundational knowledge about careers in a program area with hands-on learning, leadership development, and career exploration.

The six program areas in Career and Technical Education are: Agriculture and Natural Resources; Business and Marketing Education; Education, Hospitality, and Human Services; Health Science and Public Safety; Information and Media Technologies; and Skilled and Technical Sciences.

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INTRODUCTION

The standards in this document are designed to clearly state what the student should know and be able to do upon completion of a middle school course in Education, Hospitality, and Human Services. These standards may assist the student in their career pathway decision-making before entering high school.

These standards are designed for the student to complete all standards in one course. These standards are intended to guide curriculum objectives for a middle school course in the Education, Hospitality, and Human Services.

The standards are organized as follows:

Content Standards are general statements that identify major areas of knowledge, understanding, and the skills students are expected to learn in key subject and career areas by the end of the course.

Performance Standards follow each content standard. Performance standards identify the more specific components of each content standard and define the expected abilities of students within each content standard.

Performance Indicators are very specific criteria statements for determining whether a student meets the performance standard. Performance indicators may also be used as learning outcomes, which teachers can identify as they plan their course learning objectives.

The crosswalk and alignment section of the document shows where the performance indicators support the Nevada Academic Content Standards in Science (based on the Next Generation Science Standards) and in English Language Arts and Mathematics (based on the Common Core State Standards). Where correlation with academic content standards and practices exist, students in the middle school Education, Hospitality, and Human Services course perform learning activities that support, either directly or indirectly, achievement of the academic content standards that are listed.

Career and Technical Student Organizations are co-curricular national associations that directly enforce learning in the CTE classroom through curriculum resources, competitive events, and leadership development. Some CTSOs have middle school level programs and can offer students the opportunity to develop leadership skills and apply what they learn in the area of Education, Hospitality, and Human Services.

The **Standards Reference Code** is only used to identify or align performance indicators listed in the standards to daily lesson plans, curriculum documents, or national standards.

Program Area Name: Education, Hospitality, and Human Services Standards Reference Code: **MSEHH**

Example: MSEHH.2.3.4

Standards	Content Standard	Performance Standard	Performance Indicator
Education, Hospitality, and Human Services	2	3	4

CONTENT STANDARD 1.0 : UNDERSTAND CAREERS AND THE NATURE OF WORK

PERFORMANCE STANDARD 1.1 : EXPLORE CAREER PATHWAYS

- 1.1.1 Relate your skills, interests, talents, and values to a Career Pathway
- 1.1.2 Explain careers in each of the Career Clusters
- 1.1.3 Research the pathway to a career of interest
- 1.1.4 Describe the difference between various types of academic degrees and other credentials
- 1.1.5 Discuss the importance of company dress codes
- 1.1.6 Create or review an academic and career plan
- 1.1.7 Define terms used within technical careers

PERFORMANCE STANDARD 1.2 : COLLABORATE WITH OTHERS

- 1.2.1 Practice communicating with others in a variety of ways to explain an idea, solution, or problem
- 1.2.2 Explain what it means to be reliable and honest
- 1.2.3 Demonstrate leadership skills through participation in a school activity, club, or career and technical student organization
- 1.2.4 Plan and/or participate in a community service project
- 1.2.5 Demonstrate conflict-resolution skills
- 1.2.6 Demonstrate critical-thinking and problem-solving skills
- 1.2.7 Practice active-listening skills

PERFORMANCE STANDARD 1.3 : PRACTICE LEADERSHIP ROLES

- 1.3.1 Demonstrate language, attitude, and manners suitable for the workplace
- 1.3.2 Assume different roles on a team to accomplish a goal
- 1.3.3 Discuss characteristics of a leader and a team member
- 1.3.4 Prepare and make a presentation in front of a group
- 1.3.5 Practice speaking to adults in an interview format
- 1.3.6 Describe the importance of personal appearance
- 1.3.7 Utilize a timeline to manage a project

CONTENT STANDARD 2.0 : UNDERSTAND FAMILY DYNAMICS AND MANAGEMENT

PERFORMANCE STANDARD 2.1 : RESEARCH HIGH SCHOOL PROGRAMS OF STUDY RELATED TO EDUCATION, HOSPITALITY, AND HUMAN SERVICES

- 2.1.1 Analyze career paths in family and consumer sciences
- 2.1.2 Explore education opportunities available in high school
- 2.1.3 Explore student and professional organizations associated with family and consumer sciences careers
- 2.1.4 Experience a Career and Technical Student Organization (CTSO) activity, simulated or real, related to education, hospitality, or human services pathways

PERFORMANCE STANDARD 2.2 : EXPLORE INDIVIDUAL AND FAMILY DYNAMICS

- 2.2.1 Describe skills needed for a positive relationship with various groups (e.g., adults, peers, family members, etc.)
- 2.2.2 Evaluate different types of family units
- 2.2.3 Define the different stages of human development birth through geriatrics
- 2.2.4 Analyze the decision to parent
- 2.2.5 Discuss the responsibilities of being a parent
- 2.2.6 Explain the positive and negative consequences of high risk behaviors
- 2.2.7 Discuss the impact of technology on individual and family relationships

PERFORMANCE STANDARD 2.3 : EXPLORE PERSONAL AND FAMILY MANAGEMENT STRATEGIES

- 2.3.1 Describe the decision-making process
- 2.3.2 Explain the purpose of goal setting and planning
- 2.3.3 Create a personal or family budget to meet a goal
- 2.3.4 Describe the importance of managing family resources
- 2.3.5 Utilize a planning process to develop and execute a project

CONTENT STANDARD 3.0 : EXPLORE TEXTILES AND DESIGN USED IN CLOTHING AND THE HOME

PERFORMANCE STANDARD 3.1: EXPLORE CLOTHING AND TEXTILES

- 3.1.1 Discuss appropriate clothing choices for various situations
- 3.1.2 Explore options for acquiring a wardrobe
- 3.1.3 Describe a variety of garment care techniques (e.g., cleaning, stain-removal, pressing, etc.)
- 3.1.4 Demonstrate techniques to repair or construct something made of fabric using a variety of equipment, tools, and supplies

PERFORMANCE STANDARD 3.2: EXPLORE HOUSING & INTERIOR DESIGN

- 3.2.1 Explore housing options based on needs and wants
- 3.2.2 Evaluate home organization management (e.g., clutter control, emergency plan, efficiency, etc.)
- 3.2.3 Examine an individual's housekeeping standards and procedures including various types of cleaning methods and products
- 3.2.4 Explore elements and principles of design
- 3.2.5 Create a plan for a living space using interior design elements and principles

CONTENT STANDARD 4.0 : EXPLORE AREAS OF TEACHING FROM INFANTS TO ADULTS

PERFORMANCE STANDARD 4.1 : DESCRIBE THE CARE AND NEEDS OF YOUNG CHILDREN

- 4.1.1 Explain the various care needs of infants, toddlers and pre-school aged children
- 4.1.2 Explore developmentally appropriate activities for young children
- 4.1.3 Compare types of childcare options

PERFORMANCE STANDARD 4.2: UNDERSTAND CAREERS IN TEACHING

- 4.2.1 Research the various roles and careers of teachers
- 4.2.2 Discuss lesson plan preparation and its importance in the classroom

CONTENT STANDARD 5.0 : EXPLORE THE RELATIONSHIP BETWEEN FOOD, FOOD PREPARATION, AND WELLNESS

PERFORMANCE STANDARD 5.1 : EXPLAIN NUTRITION AND WELLNESS RELATED TO FOOD

- 5.1.1 Evaluate food choices related to nutrition, health, and wellness
- 5.1.2 Discuss the impact of media on food choices
- 5.1.2 Practice skills related to food safety and sanitation
- 5.1.3 Demonstrate appropriate sanitation and food-handling practices
- 5.1.4 Create a well-balanced meal plan or menu for one day

PERFORMANCE STANDARD 5.2 : EXPLORE FOOD PREPARATION TECHNIQUES FOR THE HOME

- 5.2.1 Follow recipe directions in food preparation
- 5.2.2 Utilize time-management techniques in food preparation
- 5.2.3 Practice dining etiquette
- 5.2.4 Demonstrate proper table setting/service
- 5.2.5 Demonstrate proper measuring techniques
- 5.2.6 Select appropriate tools and equipment for a given recipe

PERFORMANCE STANDARD 5.3: EXPLORE CULINARY CAREERS, TERMS, AND TECHNIQUES

- 5.3.1 Utilize appropriate resources, tools, and techniques to prepare food for others
- 5.3.2 Explain the importance of food presentation
- 5.3.3 Investigate various food presentation techniques
- 5.3.4 Demonstrate appropriate safety, sanitation, and food-handling practices
- 5.3.5 Define terms used in culinary arts
- 5.3.6 Describe various roles and uniforms used in a commercial kitchen
- 5.3.7 Explain the role of a pastry chef
- 5.3.8 Research various jobs in the hospitality industry