

Alignment of Texas Pre–Admission Content Test (PACT) Family and Consumer Sciences (721) Framework with Texas Essential Knowledge and Skills

This alignment study identifies the Texas Essential Knowledge and Skills that are addressed in whole or in part by each competency of the exam framework. An indication of alignment does not necessarily imply complete congruence of the content of an exam competency with the relevant standard. The information in this document is subject to change if revisions are made to the exam framework. Any changes will fully supersede the information contained in this document.

Competencies		Texas Essential Knowledge and Skills
Field 721: TX PACT: Family and Consumer Sciences		Texas Essential Knowledge and Skills for Career and Technical Education
<u>Content Domain I</u>		
HUMAN DEVELOPMENT AND RELATIONSHIPS		
001	Understand human growth and development throughout the life span.	<p>Grades 6–12:</p> <p>130.272 c 4 The student demonstrates the skills necessary to enhance personal and career effectiveness in counseling and mental health services.</p> <p>130.275 c 2 The student evaluates factors related to personal development.</p> <p>130.275 c 3 The student determines short- and long-term implications of personal decisions.</p> <p>130.275 c 4 The student analyzes considerations related to the transition to independent adulthood.</p> <p>130.278 c 2 The student practices ethical and legal responsibilities associated with providing child care services.</p> <p>130.278 c 5 The student analyzes the effect of play in the development of children.</p> <p>130.278 c 6 The student applies appropriate guidance techniques for children of various ages and developmental levels.</p> <p>130.278 c 7 The student will implement appropriate strategies and practices for optimizing the development of infants, including those with special needs.</p> <p>130.278 c 8 The student will implement appropriate strategies and practices for optimizing the development of toddlers, including those with special needs.</p> <p>130.278 c 9 The student will implement appropriate strategies and practices for optimizing the development of preschool children, including those with special needs.</p>

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002	Understand the characteristics of interpersonal relationships and communication.	<p>Grades 6–12:</p> <p>130.275 c 6 The student analyzes relationship development outside the family.</p> <p>130.275 c 7 The student determines factors related to marital success.</p> <p>130.276 c 3 The student demonstrates verbal and nonverbal communication skills.</p> <p>130.279 c 3 The student demonstrates organizational and leadership skills in a community service environment.</p>
003	Understand families and family well-being.	<p>Grades 6–12:</p> <p>130.275 c 5 The student analyzes the family’s role in relationship development.</p> <p>130.275 c 8 The student determines methods that promote an effective family unit.</p> <p>130.275 c 9 The student determines how changes occurring throughout the family life cycle impact individuals and families.</p> <p>130.275 c 10 The student analyzes types of needs and crises experienced by individuals and families.</p> <p>130.275 c 11 The student determines stress-management techniques effective for individuals and families.</p> <p>130.278 c 3 The student analyzes child care options.</p> <p>130.278 c 4 The student analyzes responsibilities to promote health and wellness of children.</p>

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004	Understand the roles and responsibilities of parenting.	<p>Grades 6–12:</p> <p>130.277 c 2 The student analyzes the roles and responsibilities of parenting.</p> <p>130.277 c 3 The student examines the protection and safety of children.</p> <p>130.277 c 4 The student investigates components of optimal prenatal care and development.</p> <p>130.277 c 5 The student investigates strategies for optimizing the development of infants, including those with special needs.</p> <p>130.277 c 6 The student investigates strategies for optimizing the development of toddlers, including those with special needs.</p> <p>130.277 c 7 The student analyzes the growth and development of preschool children, including those with special needs.</p> <p>130.277 c 8 The student analyzes the growth and development of school-age children, including those with special needs.</p>
<p><u>Content Domain II</u></p> <p>RESOUC E MANAGEMENT AND CONSUMER SKILLS</p>		
005	Understand the basic principles of personal and family finance.	<p>Grades 6–12:</p> <p>130.273 c 2 The student demonstrates management of individual and family resources such as finances, food, clothing, shelter, health care, recreation, transportation, time, and human capital.</p> <p>130.273 c 6 The student analyzes relationships between the economic system and consumer actions.</p> <p>130.273 c 7 The student identifies skills and attributes necessary for sustaining a chosen lifestyle.</p>

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006	Understand consumer skills and the basic principles of resource management throughout the life span.	<p>Grades 6–12:</p> <p>130.273 c 3 The student demonstrates management of financial resources to meet the goals of individuals and families across the life span.</p> <p>130.273 c 5 The student analyzes the relationship of the environment to family and consumer resources.</p> <p>130.273 c 6 The student analyzes relationships between the economic system and consumer actions.</p>
007	Understand the selection, design, and maintenance of housing, interiors, textiles, and apparel.	<p>Grades 6–12:</p> <p>130.273 c 4 The student demonstrates effective consumer skills related to housing needs.</p>
<p><u>Content Domain III</u></p> <p>NUTRITION AND FOODS</p>		
008	Understand the principles of nutrition and food science.	<p>Grades 6–12:</p> <p>130.256 c 2 The student, for at least 40% of instructional time, conducts laboratory and field investigations using safe, environmentally appropriate, and ethical practices.</p> <p>130.256 c 3 The student uses scientific method and equipment during laboratory and field investigations.</p> <p>130.256 c 4 The student uses critical thinking, scientific reasoning, and problem solving to make informed decisions within and outside the classroom.</p> <p>130.256 c 5 The student analyzes the role of acids and bases in the food sciences.</p> <p>130.256 c 7 The student examines the chemical properties of food.</p> <p>130.256 c 8 The student analyzes solutions, colloids, solids, gels, foams, and emulsions in food science.</p> <p>130.256 c 9 The student analyzes the functions of enzymes in food science.</p> <p>130.256 c 10 The student evaluates the role of fermentation in food science.</p>

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	<p>130.256 c 11 The student assesses the reaction of leavening agents in baked products.</p> <p>130.256 c 12 The student explores the roles of food additives.</p> <p>130.256 c 13 The student analyzes the processes of energy production in food.</p> <p>130.256 c 14 The student evaluates the properties of carbohydrates in food and their effects on food production.</p> <p>130.256 c 15 The student evaluates the properties of fats in food and their effects on food production.</p> <p>130.256 c 16 The student evaluates the properties of proteins and their effects on food production.</p> <p>130.256 c 17 The student evaluates the properties of vitamins and minerals and their effects on food production.</p> <p>130.256 c 18 The student evaluates the properties of water and their effects on food production.</p> <p>130.256 c 19 The student analyzes processes that destroy bacteria during food production.</p> <p>130.256 c 21 The student analyzes food preservation processes.</p> <p>130.274 c 2 The student understands the role of nutrients in the body.</p> <p>130.274 c 3 The student understands the principles of digestion and metabolism.</p> <p>130.274 c 4 The student demonstrates knowledge of nutritionally balanced diets.</p>

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009	Understand the principles of kitchen and food safety and sanitation in home, commercial, and institutional settings.	<p>Grades 6–12:</p> <p>130.253 c 7 The student understands the importance of health, safety, and environmental management systems in organizations and their importance to organizational performance and regulatory compliance.</p> <p>130.255 c 3 The student explains how employees, guests, and property are protected to minimize losses or liabilities.</p> <p>130.256 c 6 The student evaluates the principles of microbiology and food safety practices.</p>
010	Understand food preparation concepts and skills in home, commercial, and institutional settings.	<p>Grades 6–12:</p> <p>130.253 c 15; 130.254 c 9 The student evaluates and determines equipment, ingredients, and procedures in a professional food setting.</p> <p>130.254 c 9 The student understands the various food service operations such as quick service, fast casual, casual, fine dining, institutional, and beverage service.</p> <p>130.255 c 4 The student evaluates global cuisines including the culture, history, and indigenous ingredients to create international recipes.</p> <p>130.255 c 6 The student demonstrates comprehensive protein product knowledge as it relates to flavor, texture, visual appeal, taste, and customer satisfaction and establishes quality standards.</p> <p>130.255 c 7 The student demonstrates comprehensive fish and shellfish product knowledge as it relates to flavor, texture, visual appeal, taste, and customer satisfaction and establishes quality standards.</p> <p>130.255 c 8 The student demonstrates comprehensive knowledge of fruits, vegetables, grains, herbs, spices, and other dry goods as it relates to flavor, texture, visual appeal, taste, and customer satisfaction and establishes quality standards.</p> <p>130.255 c 9 The student understands advanced baking and pastry principles.</p> <p>130.255 c 10 The student demonstrates and practices the basic procedure for the production of yeast and quick bread products.</p>

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		<p>130.255 c 11 The student demonstrates and practices the basic procedures for the production of pastry crust, pastry dough, and cookie.</p> <p>130.255 c 12 The student demonstrates and practices the basic procedures for the production of cakes, frostings, fillings, and icings.</p> <p>130.255 c 13 The student demonstrates and practices the basic procedures for the production of custards, creams, and mousse.</p> <p>130.255 c 14 The student demonstrates and practices the basic procedures for the production of chocolate, sugars, confections, and sauces.</p> <p>130.257 c 11; 130.262 c 6 The student demonstrates proper culinary technique and knowledge of the professional kitchen.</p> <p>130.274 c 6 The student demonstrates knowledge of food-management principles.</p>
<p><u>Content Domain IV</u></p> <p>WOKPLACE SKILLS AND CAREERS</p>		

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011	Understand career options related to family and consumer sciences.	<p>Grades 6–12:</p> <p>130.254 c 6 The student researches, analyzes, and explores lifestyle and career goals. The student examines jobs available in the food service industry and accesses career opportunities.</p> <p>130.255 c 2 The student researches, analyzes, and designs a path to achieve career goals. The student examines jobs available in the food service industry and accesses career opportunities.</p> <p>130.261 c 7 The student evaluates advancement opportunities and career paths in the industry.</p> <p>130.273 c 8 The student integrates knowledge, skills, and practices required for careers in consumer services.</p> <p>130.274 c 8 The student investigates careers in nutrition.</p> <p>130.275 c 12 The student determines opportunities and preparation requirements for his or her chosen career.</p> <p>130.276 c 4 The student researches career options and the preparation necessary for employment in mental health.</p> <p>130.278 c 10 The student makes informed career decisions that reflect personal, family, and career goals.</p> <p>130.279 c 2 The student explores careers in family and community service.</p> <p>130.280 c 2 The student analyzes career paths within the human services industries.</p> <p>130.281 c 6 The student analyzes career paths within the cosmetology industry.</p> <p>130.282 c 5 The student develops professional skills needed to make appropriate career plans.</p>

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012	Understand employment and employability skills.	<p>Grades 6–12:</p> <p>130.252 c 1; 130.253 c 1; 130.254 c 1; 130.255 c 1; 130.256 c 1; 130.257 c 1; 130.259 c 1; 130.260 c 1; 130.261 c 1; 130.262 c 1; 130.263 c 1; 130.272 c 1; 130.273 c 1; 130.274 c 1; 130.275 c 1; 130.276 c 1; 130.277 c 1; 130.278 c 1; 130.279 c 1; 130.280 c 1; 130.281 c 1; 130.282 c 1; 130.283 c 1; 130.284 c 1; 130.285 c 1; 130.286 c 1; 130.287 c 1 The student demonstrates professional standards/employability skills as required by business and industry.</p> <p>130.252 c 3; 130.254 c 4 The student understands that personal success depends upon personal effort.</p> <p>130.253 c 12; 130.259 c 6 The student knows and understands the importance of employability skills.</p> <p>130.257 c 2; 130.272 c 2 The student uses employability skills to gain an entry-level job in a high skill, high wage, or high demand field.</p> <p>130.257 c 3 The student develops skills for success in the workplace.</p> <p>130.257 c 4 The student demonstrates work ethics, employer expectations, interaction with diverse populations, and communication skills in the workplace.</p> <p>130.257 c 5 The student applies academics and job-readiness skills.</p> <p>130.257 c 6 The student applies ethical behavior standards and legal responsibilities within the workplace.</p> <p>130.257 c 7 The student applies the use of interpersonal skills to accomplish objectives.</p> <p>130.257 c 9 The student evaluates personal attitude and work habits that support career retention and advancement.</p> <p>130.257 c 10 The student identifies skills and attributes necessary for professional advancement.</p> <p>130.261 c 2 The student develops skills for success in the workplace.</p> <p>130.261 c 3 The student compares and contrasts the importance of work ethics, employer expectations, interaction with diverse populations, and communication skills in the workplace.</p> <p>130.274 c 7 The student demonstrates effective work habits.</p>

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		<p>130.275 c 13 The student develops professional skills and behavior.</p> <p>130.275 c 14 The student analyzes management practices to help an individual assume multiple family, community, and wage-earner roles.</p>