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| **Title** | **Author** | **Significant Quote from article** | **Purpose** | **Major Findings/Summary** |
| The Intersection of Vocational Interests with Employment and Course Enrolments. | Athanasou,s J.A | “It is possible that the interests and preferences are not satisfied either by the curriculum offered to them or by the work opportunities available” | Hands on learning and encouraging of innovation of learning helps foster future success in comparison to the old curriculum. | The old curriculum does not support the work opportunities available which means it does not create preparation for students to find jobs and careers. |
| High Five to Healthy Living’: A Health Intervention Program for Youth at an Inner City Community Center | Baker, A., Gilley, J., James, J., & Kimani, M. | “Surveys administered showed that a large percentage of students exhibited behavioral change following the completion of each module: 42% for oral hygiene, 88% for hand washing, 75% for physical activity, 88% for personal hygiene and 50% for nutrition/food safety.” | To show that nutrition education can have a positive impact on students. | Students can benefit from food studies targeted to address hygiene, nutrition and food safety and as a result implement personal lifestyle changes. Such education could potentially decrease the growing preventable diseases. |
| Where Has Home Economics Gone? — Experts Speak to the Importance of Food Education in Schools. | Dannelke, L. | “35% of adolescents are overweight or obese, a prevalence that approaches 50% in minority populations” | Certainly, Home Economics education is vital in teaching students about making healthy food choices, learning portion sizes, food preparation, nutrition, the social, cultural and emotional relationship to food and the scientific aspects of food etc. | Statistics have shown that there is a huge gap in nutrition knowledge that students are lacking. |
| Identification of essential food skills for skill-based healthful eating programs in secondary schools | Fordyce-Voorham, S. | “Food skills required for young people were described under 4 themes as the areas of expertise required for young people to live independently. Understanding these skills would support teachers in designing programs that would address behavioral capabilities to improve young people's food preparation and eating behaviors.” | To show the importance of having food skills to improve young people’s food preparation and eating habits. | Hygiene and safe food practices are all life skills that students need to live healthier and more independent lives |
| Circling Back to Sewing? | Hamilton, Anita & Hylton, Hilary | “Sewing has the advantages of relieving stress, becoming creative thinkers, fostering accomplishment, improving hand-eye coordination, being able to design and construct garments that fit your own size and style” | To show benefits of Textiles | Benefits of textiles for students outweights the disadvantages of it. |
| New Adobe Study Shows Gen Z Students and Teachers See Creativity as Key to Success. | Unknown | “Although Gen Z students see themselves as more creative than past generations, teachers and students agree that the best method for learning and teaching is through a doing/creating approach.” | To show the characteristic of current students and be able to cater to them in order to enhance enrollment. | Hands on learning and encouraging of innovation will create better preparation for students to find jobs and careers and helps students execute challenges in current society. |