

Family & Consumer Sciences Education

FASHION AND TEXTILE I-FUNDAMENTALS

Recommended: Maximum Enrollment: 20*

Prerequisite: None

Credit: 1 unit

In this course students are introduced to the Apparel and Textile industry in the areas of design, textiles and apparel engineering. Emphasis is placed on students applying these design and engineering skills to create and produce apparel products. Art, literacy, mathematics, and science are reinforced. Work-based learning strategies appropriate for this course include service learning and job shadowing. Apprenticeship and Cooperative education are not available for this course. Family, Career and Community Leaders of America (FCCLA) competitive events, community service, and leadership activities provide the opportunity to apply essential standards and workplace readiness skills through authentic experiences. **For safety reasons, enrollment is not to exceed 20 in this course.*

APPAREL AND TEXTILE PRODUCTION II

Prerequisite: FA31 Apparel and Textile Production I

Credit: 1 unit

Students in this course will gain a deeper understanding of design principles, engineering, fabrication and global needs of an ever-changing Apparel and Textile industry. The course provides a major focus on textile design, textile science, product construction, global manufacturing and the apparel/textile market while incorporating and scaffolding Prerequisite concepts. Emphasis is placed on application of design and engineering skills used to create, produce and prepare a product for market. Students will also gain the entrepreneurial skills necessary for successful marketing and distribution of an apparel product. Art, literacy, mathematics, science, and social studies concepts are reinforced throughout. Work-based learning strategies appropriate for this course include service learning and job shadowing. Apprenticeship and Cooperative education are not available for this course. Family, Career and Community Leaders of America (FCCLA) competitive events, community service, and leadership activities provide the opportunity to apply essential standards and workplace readiness skills through authentic experiences. **For safety reasons, enrollment is not to exceed 20 in this course.*

APPAREL AND TEXTILE PRODUCTION II -HONORS

Recommended Maximum Enrollment: 20*

Prerequisite: FA31 Apparel and Textile Production I

Credit: 1 unit

Students in this course will gain a deeper understanding of design principles, engineering, fabrication and global needs of an ever-changing Apparel and Textile industry. The course provides a major focus on textile design, textile science, product construction, global manufacturing and the apparel/textile market while incorporating and scaffolding Prerequisite concepts. Emphasis is placed on application of design and engineering skills used to create, produce and prepare a product for market. Students will also gain the entrepreneurial skills necessary for successful marketing and distribution of an apparel product. Art, literacy, mathematics, science, and social studies concepts are reinforced throughout. Work-based learning strategies appropriate for this course include service learning and job shadowing. Apprenticeship and Cooperative education are not available for this course. Family, Career and Community Leaders of America (FCCLA) competitive events, community service, and leadership activities provide the opportunity to apply essential standards and workplace readiness skills through authentic experiences. Apparel and Textile Production II-Honors is designed to give the highly motivated student a challenging and in-depth experience. Students are expected to work independently on a variety of assignments and accept a greater responsibility for their learning. Students enrolling in this course are required to have a strong foundation in sewing production. Increased depth of each topic as well as student-directed exploration and experimentation is a vital part of this course. **For safety reasons, enrollment is not to exceed 20 in this course.*

CULINARY ARTS AND HOSPITALITY I

Recommended Maximum Enrollment: 20

Prerequisite: None

Credit: 1 Unit

This course is designed to introduce students to the hospitality and food service industry by learning about components of professional practice and building basic knowledge and skills in food preparation, garde manger, baking, and food service operations. The introduction includes students learning food safety, breakfast cookery, salads and sandwiches, quick breads and cookies, and dining room service. Art, English language arts, mathematics, science, and social studies are reinforced.

CULINARY ARTS & HOSPITALITY II APPLICATIONS HONORS

Recommended Maximum Enrollment: 20

Prerequisite: Culinary Arts and Hospitality I

Credit: 1 unit

This course is designed for students to demonstrate their knowledge and skills in basic food preparation, garde manger, baking and food service operations by planning and executing the program's school-based enterprise. The experience includes students preparing and selling breakfast items, salads and sandwiches, and quick breads and cookies while applying safety, sanitation, and guest service skills. Arts, English and language arts, mathematics, science, social studies, and are reinforced.

CULINARY ARTS & HOSPITALITY III HONORS

Recommended Maximum Enrollment: 18

Prerequisite: Culinary Arts & Hospitality II

Applications

Credit: 1 Unit

This course is designed for students to further develop their knowledge and skills through learning about advanced food preparation, garde manger, baking and pastry, and food service operations. The experience includes students learning cooking techniques, food preservation, yeast breads and pastries preparation, human relations management, menu planning, and food service purchasing and receiving. Arts, English and language arts, mathematics, science, and social studies are reinforced.

CULINARY ARTS & HOSPITALITY IV APPLICATIONS HONORS

Maximum Enrollment: 20

Prerequisite: Culinary Arts & Hospitality III

This course is designed for students to demonstrate their knowledge and skills in advanced food preparation, garde manger, baking and pastry, and food service operations by planning and executing the program's school-based enterprise. The experience includes students preparing and selling a variety of meat, poultry, and seafood entrées served with accompaniments and sauces and yeast breads, desserts, and pastries, while applying human relations management, menu planning, and food service purchasing and receiving. Arts, English and language arts, mathematics, science, and social studies are reinforced.

EARLY CHILDHOOD EDUCATION I HONORS

Prerequisite: Child Development and students must be 15 by the 10th day of class.

Credit: 2 units

This two-credit course prepares students to work with children in early education and childcare settings. Areas of study include personal and professional preparation, child development from birth to age 12, techniques and procedures for working with young children, and history, trends and opportunities in this field. An internship makes up 50 percent of instructional time. Work-based learning strategies appropriate for this course include internship, mentorship, service learning, and job shadowing. Cooperative education and apprenticeship are not available for this course. Family, Career and Community Leaders of America (FCCLA) competitive events, community service, and leadership activities provide the opportunity to apply essential standards and workplace readiness skills through authentic experiences. Parenting and Child Development is recommended as preparation for this course.

EARLY CHILDHOOD EDUCATION II-HONORS

Prerequisite: Early Childhood Education I and student must be 15 by the tenth day of class **Credit: 2 units**

This two-credit course provides advanced experiences in working with children from infancy to age 12 in early education and childcare settings. Areas of study include program planning and management, developmentally appropriate practice, procedures and strategies for working with special groups of children, and career development and professionalism. Students enrolled in the honors section will be required to complete one honor's project within each unit. Each project will allow students to demonstrate a deeper analysis and an application of the concepts being taught. An internship makes up 50 percent of instructional time. Work-based learning strategies appropriate for this course include internship, mentorship, service learning, and job shadowing. Cooperative education and apprenticeship are not available for this course. Family, Career and Community Leaders of America (FCCLA) competitive events, community service, and leadership activities provide the opportunity to apply essential standards and workplace readiness skills through authentic experiences.

FOOD & NUTRITION I

Credit: 1 unit
Prerequisite: None **Credit: 1 unit**

This course examines the nutritional needs of the individual. Emphasis is placed on the relationship of diet to health, kitchen and meal management, food preparation and sustainability for a global society, and time and resource management. English language arts, mathematics, science, and social studies are reinforced. Work-based learning strategies appropriate for this course include service learning and job shadowing. Apprenticeship and cooperative education are not available for this course. Family, Career and Community Leaders of America (FCCLA) competitive events, community service, and leadership activities provide the opportunity to apply essential standards and workplace readiness skills through authentic experiences.

FOOD & NUTRITION II

Prerequisite: Foods I **Credit: 1 unit**

This course focuses on advanced food preparation techniques while applying nutrition, food science, and test kitchen concepts using new technology. Food safety and sanitation receive special emphasis, with students taking the exam for a nationally recognized food safety credential. Students develop skills in preparing foods such as beverages, salads and dressing, yeast breads, and cake fillings and frostings. A real or simulated in-school food business component allows students to apply instructional strategies. English language arts, mathematics, and science are reinforced. Work-based learning strategies appropriate for this course include apprenticeship, cooperative education, entrepreneurship, internship, mentorship, school-based enterprise, service learning and job shadowing. Family, Career and Community Leaders of America (FCCLA) competitive events, community service, and leadership activities provide the opportunity to apply essential standards and workplace readiness skills through authentic experiences.

INTERIOR DESIGN FUNDAMENTALS

Prerequisite: None **Credit: 1 unit**

This course focuses on housing needs and options of individuals and families at various stages of the life cycle. Emphasis is placed on selecting goods and services and creating functional, pleasing living environments using sound financial decisions and principles of design. Topics of study include elements and principles of design, backgrounds and furnishings, architectural styles and features, and functional room design. Art and mathematics are reinforced. Work-based learning strategies appropriate for this course include cooperative education, entrepreneurship, internship, mentorship, school-based enterprise, service learning, and job shadowing. Apprenticeship is not available for this course. Family, Career and Community Leaders of America (FCCLA) competitive events, community service, and leadership activities provide the opportunity to apply essential standards and workplace readiness skills through authentic experiences.

INTERIOR DESIGN TECHNOLOGY HONORS

Prerequisite: Interior Design Fundamentals **Credit: 1 unit**

This course prepares students for entry-level and technical work opportunities in interior design. Students apply design skills through Autodesk Revit software to meet clients' needs using components found in residential and commercial spaces. Art and mathematics are reinforced.

INTERIOR DESIGN STUDIO

Prerequisite: Interior Design Fundamentals **Credit: 1 unit**

This course prepares students for entry-level and technical work opportunities in the residential and non-residential interior design fields. Students deepen their understanding of design fundamentals and theory by designing interior plans to meet living space needs of specific individuals or families. Topics include application of design theory to interior plans and production, selection of materials, and examination of business procedures. Art and mathematics are reinforced. Work-based learning strategies appropriate for this course include cooperative education, entrepreneurship, internship, mentorship, school-based enterprise, service learning, and job shadowing. Apprenticeship is not available for this course. Family, Career and Community Leaders of America (FCCLA) competitive events, community service, and leadership activities provide the opportunity to apply essential standards and workplace readiness skills through authentic experiences.

CHILD DEVELOPMENT

Prerequisite: None **Credit: 1 unit**

This course introduces students to responsible nurturing and basic applications of child development theory with children from infancy through age six. Areas of study include parenthood decisions, childcare issues, prenatal development and care, and development and on responsibilities of parents, readiness for parenting, and the influence parents have on children while providing care and guidance. Art, English language arts, and science are reinforced. Work-based learning strategies appropriate for this course include service learning and job shadowing. Apprenticeship is not available for this course. Family, Career and Community Leaders of America (FCCLA) competitive events, community service, and leadership activities provide the opportunity to apply essential standards and workplace readiness skills through authentic experiences.

CTE ADVANCED STUDIES HONORS-FACS

Prerequisite: Two technical credits in one Career Cluster **Credit: 1 unit**

This culminating course is for seniors who have earned two technical credits, one of which is a concentrator course, in one Career Cluster. The Advanced Studies course must augment the content of the concentrator course and prepare students for success in transitioning to postsecondary education and future careers. Students work under the guidance of a teacher with expertise in the content of the concentrator course in collaboration with community members, business representatives, and other school-based personnel. The four parts of the course include writing a research paper, producing a product, developing a portfolio, and delivering a presentation. Students demonstrate their abilities to use 21st century skills. Family, Career and Community Leaders of America (FCCLA) competitive events, community service, and leadership activities provide the opportunity to apply essential standards and workplace readiness skills through authentic experiences.

TEACHING AS A PROFESSION I - HONORS

Prerequisite: Students must be in 10th-12th grade and have a GPA of at least 2.5 **Credit: 1 unit**

Analyze the present-day education system with emphasis on historical background and development, aims of education, duties of the teacher, purpose and development of curriculum, facilities, support, and control of schools. Create a foundation for understanding learners, the teaching environment, and the impact on student achievement. Develop a vision for teaching, learning, and leading in the 21st century school. Gain the knowledge and skills for careers in teaching and training.

TEACHING AS A PROFESSION II - HONORS

Prerequisite: Teaching as a Profession I Honors

Credit: 1 unit

Develop a perspective into the teaching-learning process by exploring the role of the teacher and studying the nature of the learner in the classroom environment. Analyze educational instructional activities and their value to the classroom while discovering the lesson planning process. Expand on the foundation for understanding learners, the teaching environment, and the impact on student achievement. Gain the knowledge and skills for careers in teaching and training.