

## FAMILY & CONSUMER SCIENCE

### **Course: Family & Consumer Science A - Future and Foods**

**Credit:** 0.5 – 1 semester

**Open to Grade(s):** 9-10

**Prerequisite:** None

\*Lab Fee

Family and Consumer Science (FACS) A is an introductory class for food related courses in the Family and Consumer Science Department. FACS A is designed to present basic subject matter and a lab component. This course is designed to spend a few weeks discussing topics such as learning to manage resources, decision making, and interpersonal skills. The majority of this course is designed to present information regarding food safety and sanitation, using a recipe, and basics of nutrition and wellness. The lab component of this course includes demonstration of basic cooking skills and prepares students for more advanced cooking in Foods 1 and beyond.

### **Course: Family & Consumer Science B – Family and Fashion**

**Credit:** 0.5 – 1 semester

**Open to Grade(s):** 9-10

**Prerequisite:** None

\*Lab Fee

Family and Consumer Science (FACS) B is an introductory course for child development/parenting and fashion/sewing related topics in the Family and Consumer Science Department. FACS B is designed to present basic subject matter and laboratory experience. This course is designed to spend nine weeks with basic subject matter pertaining to family experiences. This includes child development, parenting, personal finances, and independent living. During these nine weeks, students will be required to care for a Real Care infant simulator over a weekend. This course will also spend nine weeks teaching information in basic sewing techniques. The lab component during these nine weeks includes learning how to sew on a button and operate a sewing machine.

### **Course: Family & Career Relationships**

**Credit:** 0.5 - 1 semester

**Open to Grade(s):** 11 - 12

**Prerequisite:** None

Family & Career Relationships is designed to assist individuals and families in achieving life satisfaction through responsible participation as adults in the home, community, and workplace. Emphasis will be placed on the development of prevention strategies that may assist individuals in responding to situations in terms of their identified values and goals. The course content includes the following duty areas: developing short and long-range plans, demonstrating goal setting and decision making skills; evaluating and adopting basic needs to assume roles and responsibilities; recognizing and following health practices that assist in coping, selecting and using resources to enhance individual growth and development; developing effective relationships to promote communication with others; and evaluating family and career changes as they impact on individuals. Various resources to assist with life problems will be explored. Communication, math, science, social sciences, art, health, computers, and related technologies are integrated throughout the course. H420

**Course: Nutrition & Culinary Arts I****Credit:** 0.5 - 1 semester**Open to Grade(s):** 10 - 12**Prerequisite:** None**\*Lab Fee**

Nutrition & Culinary Arts I includes basic classroom and laboratory experiences needed to develop knowledge and understanding of basic food principles and applied nutrition for people of all ages. The course content centers around the following duty areas: promoting food service and preparation management using the decision making process; meeting basic needs by applying nutrition concepts; meeting health and safety needs in planning, preparing and serving food; maximizing resources when planning, preparing, and serving food; promoting hospitality in food practices; and analyzing individual and family nutritional needs in relation to change. Information related to careers in foods and nutrition will be presented. Communication, math, science, social sciences, art, health, computer, and related technologies are integrated throughout the course. \* Cost of student supplies will be supplemented with a student fee. H205

**Course: Nutrition & Culinary Arts II****Credit:** 0.5 - 1 semester**Open to Grade(s):** 10 - 12**Prerequisite:** Nutrition & Culinary Arts I**\*Lab Fee**

In Nutrition & Culinary Arts II more attention will be paid to food selection and preparation for special circumstances and dietary needs. Laboratory sessions will be devoted to preparation of foods with specific characteristics. Course content will include the following broad areas of emphasis: careers in foods and nutrition, influences on food customs, diet and health, current nutritional issues, planning for special food needs, safety of foods, food purchasing, prevention of food-borne illness, conservation in providing food, food preservation, the application of the above-mentioned areas of emphasis to food service occupations will be stressed. This course provides an introduction to commercial food service preparation and management. Communication, math, science, social sciences, art, health, computers, and related technologies are integrated throughout the course. \*Cost of student supplies will be supplemented with a student fee. H206

**Course: Culinary Occupations I/II (Bakeshop)****Credit:** 0.5 - 1 semester**Open to Grade(s):** 11 - 12**Prerequisite:** Nutrition & Culinary Arts I and teacher approval

Culinary Occupations I has been developed to help students understand what it is like to be an entrepreneur, a person who attempts to earn a profit by operating a business. Students will decide on a name for the business, costs and operating expenses. They will make up order forms, prepare, package and deliver a product. Additional business related activities include production summaries, financial statements, and deposit slips. Profits from the business will be used for field trips, lunch and to purchase items needed to improve the foods laboratory. Communication, math, science, social sciences, art, health, computers, and related technologies are integrated throughout the course. H305

**Course: Child Development and Parenting****Credit:** 0.5 - 1 semester**Open to Grade(s):** 10 - 11**Prerequisite:** None

Child Development and Parenting emphasizes learning experiences which help students gain knowledge and understanding of the intellectual, physical, social and emotional development of children from conception through adolescence. The course content should center around the following duty areas: Managing and organizing child development by applying decision making and goal setting skills; promoting child development by applying physical, social, intellectual and emotional principles; practicing health and safety standards for children; providing experiences which encourage children to maximize resources; encouraging human relations skills in children; and evaluating family and career changes in relation to impact on children. Information related to careers in child care is incorporated throughout the course. The student may have the opportunity to operate a nursery school/day care during the school year. Communication, math, science, social science, art, health, computers, and related technologies are integrated throughout the course. H200

**Course: Care and Learning Services Occupations I****Credit:** 1.0 - 2 semesters**Open to Grade(s):** 11 - 12**Prerequisite:** Instructor permission and Child Development and Parenting  
(Must have taken first semester before taking second semester)

Care and Learning Services Occupations I is designed to provide students interested in a career in child and day care operations with information and practical experiences needed for the development of job-related competencies. Students will be provided laboratory experiences either in a school based or extended campus facility. Students will be expected to develop appropriate skills in program development and in assisting with children's and/or adult activities. Classroom study will be concerned with the philosophy and management of care centers and the state and local regulations governing care-giving operations. The main learning experiences will involve actual work with children/adults in situations that simulate those found in business and industry, as well as preparation for the activity. Communication, math, science, social sciences, art, health, computers, and related technologies are integrated throughout the course. H300

**Course: Child Care****Credit:** 1.0 - 2 semesters**Open to Grade(s):** 11 - 12**Prerequisite:** Instructor permission

Child Care continues the learning begun in Care and Learning Services Occupations I. The emphasis, however, will be on the administration of the care facility. Caring for infants and special needs children and/or older adults may be included. Emphasis will be placed on career opportunities, communication skills, human relations and the service needs of clients in the occupational area. The major learning experiences will involve actual work with children and/or adults in the facilities that simulate those found in industry and discussion of learning and problems that arise from that activity. Communication, math, science, social sciences, art, health, computers, and related technologies are integrated throughout the course. H400

**Course: Textiles & Design I****Credit:** 0.5 - 1 semester**Open to Grade(s):** 10 - 12**Prerequisite:** None

Textiles and Design I provides students with opportunities to develop knowledge and an understanding of textiles, and fabrics and to assist them in meeting the clothing and fabric (fashion) product needs of themselves, families and/or the general public. The course content should center around developing student competencies in the following duty areas: selecting textile products using goal making skills; meeting social, physical, psychological and economic needs in evaluation, selecting and caring for textiles; appraising textiles products which contributes to health, safety and comfort; maximizing resources in selecting, constructing, altering, repairing and remodeling clothing/textile products; communicating intended clothing image to others; and approving decisions necessary for clothing and textile needs. Information and experiences will provide students with an understanding of the psychological aspects of fabric products as related to the needs of people. The jobs and careers using competencies related to textiles and fabrics will be included throughout the course. Communication, math, science, social sciences, art, health, computers, and related technologies are integrated throughout the course. \*Students will be required to purchase supplies for projects intended for personal use. H215

**Course: Textiles and Design II****Credit:** 0.5 - 1 semester**Open to Grade(s):** 10 - 12**Prerequisite:** Textiles and Design I and instructor permission**\*Student supplies**

Textiles and Design II is devoted to increasing the level of knowledge and skills of students as they construct, purchase, care for, and work with clothing, accessories and textiles. Additionally, the ways in which personal and fashion aspects interact with the market will be explored. Broad areas of emphasis for the course include career opportunities in clothing, accessories, and textile product fields; fibers and fabrics; color, line and design in fashion; clothing selection based on needs; consumer information on clothing purchases; clothing maintenance and care; sewing and other skills; and merchandising clothing. The application of the above-mentioned areas of emphasis to occupations is stressed. Communication, math, science, social sciences, art, health, computers, and related technologies are integrated throughout the course. \*Students will be required to purchase supplies for projects for personal use. H220

**Course: Interior Design****Credit:** 0.5 - 1 semester**Open to Grade(s):** 10 - 12**Prerequisite:** Textiles and Design I

Interior Design provides students with a foundation in the principles and elements of design, space planning, sustainability, and client-centered design solutions. Students will analyze career opportunities, evaluate housing and design concepts, and apply professional industry practices. Through hands-on projects, students will develop skills in drafting, rendering, digital design, and client presentations while considering aesthetic, environmental, and functional factors in residential and commercial spaces.