

Family and Consumer Sciences

Pathways and Courses	Grades	Prerequisites
Hospitality		
Food Preparation Fundamentals (Foods 1)	9, 10, 11, 12	
Culinary Arts 1 (Foods 2)	10, 11, 12	Food Preparation Fundamentals (or Foods 1)
Culinary Arts 2 (Gourmet Foods)	10, 11, 12	Food Preparation Fundamentals (or Foods 1) and Culinary 1 (Foods 2)
Education, Training and Human Services		
Child and Human Development (Working with Children 1/Child Development)	9, 10, 11, 12	
Early Childhood Careers (Working with Children 2)	10, 11, 12	Child and Human Development (or Working with Children 1/Child Development)
Introduction to Teaching (Working with Children 3)	11, 12	
Design and Visual Arts		
Fashion and Apparel Design (Fashion and Merchandising)	10, 11, 12	
Fashion Merchandising	10, 11, 12	Fashion and Apparel Design
Interior Design and Housing (formerly Interior Decorating and Housing)	10, 11, 12	
Foundational Knowledge and Skills		
Work Experience & Employment Skills	11, 12	Offered in Work Experience Department
Family and Consumer Teacher Aide	10, 11, 12	Food Preparation Fundamentals (formerly Foods 1)

FAMILY AND CONSUMER SCIENCES

Family and Consumer Sciences (FCS or FACS) is the comprehensive body of skills, research, and knowledge that helps people make informed decisions about their well being, relationships, and resources to achieve optimal quality of life. The field represents many areas, including human development, personal and family finance, housing and interior design, food science, nutrition, wellness, textiles and apparel, and consumer issues.

FCS is the only profession that integrates knowledge from the basic disciplines of science, humanities, and the arts. It integrates math, reading, communication skills, organization skills, and work readiness in each area of study

Today's FCS professionals practice in multiple settings. They are early childhood, elementary, secondary, university/college, and Extension educators, administrators and managers, human service professionals, researchers, community volunteers, business people, and consultants who address the issues most important to our quality of life.

High School Articulated Credit Option "T": If a student meets the High School Articulated Credit requirements in the designated course, he/she can receive credits at a Technical College. Instructor will explain individual requirements.

HOSPITALITY PATHWAY

FOOD PREPARATION FUNDAMENTALS (formerly FOODS I) "T"

Elective: 9, 10, 11, 12

Length of Course: One Trimester

Prerequisite: None

Food Preparation Fundamentals is an introductory course valuable for all students. It is especially relevant for students interested in careers related to nutrition, food, and wellness. This is a nutrition class that introduces students to only the basics of food preparation so they can become self-sufficient in accessing healthy and nutritious foods. Major course topics include nutrition principles and applications; influences on nutrition and wellness; food preparation, safety, and sanitation; and science, technology, and careers in nutrition and wellness. Projects may include: multicultural dishes, food substitutions, knife skills, baking, frying, and plating

CULINARY ARTS 1 (formerly FOODS II) "T"

Elective: 10, 11, 12

Length of Course: One Trimester

Prerequisite: Food Preparation Fundamentals (formerly Foods I)

This course prepares students for occupations and higher education programs of study related to the entire spectrum of careers in the hospitality industry. This course builds a foundation that prepares students to enter the Culinary Arts courses. Major topics include: introduction to the hospitality industry; food safety and personal hygiene; sanitation and safety; regulations, procedures, and emergencies; basic culinary skills; and food preparation techniques and applications. Projects may include: professional food presentations, pretzel lab, breakfast/appetizers/meats/soups/salads, and garnishing

CULINARY ARTS 2 (formerly GOURMET FOODS) "T"

Elective: 10, 11, 12

Length of Course: One Trimester

Prerequisite: Food Preparation Fundamentals (formerly Foods 1) and Culinary Arts 1 (formerly Foods 2)

Meets the Art Standard Credit

Students will be able to apply culinary preparation techniques and safety procedures by experiencing advanced cooking techniques and presentation of advanced meal preparation. They will be exposed to foods from other cultures than their own in the lab classroom setting. Projects may include: catering, truffles, cakes/cookies/pies/candies

Education, Training and Human Services

CHILD AND HUMAN DEVELOPMENT (formerly Working with Children 1/Child Development) "T"

Elective: 10, 11, 12

Length of Course: One Trimester

Prerequisite: None

Child and Human Development is an introductory course for all students as a life foundation and academic enrichment; it is especially relevant for students interested in careers that draw on knowledge of children, child development, and nurturing of children. This course addresses issues of child development from conception/prenatal through the life span. It includes the study of prenatal development and birth; growth and development of children; child care giving and nurturing; and support systems for parents and caregivers. This course provides a foundation for continuing and post-secondary education in all career areas related to children, child development, and nurturing of children. Projects may include: Reality Works babies and Simulation belly

EARLY CHILDHOOD EDUCATION (formerly Working with Children 2) "T"

Elective: 10, 11, 12

Length of Course One Trimester

Prerequisite: Child and Human Development (Working with Children 1/Child Development)

Early Childhood Education prepares students for employment in early childhood education and related careers that involve working with children from birth to 8 years (3rd grade) and provides the foundations for study in higher education that leads to early childhood education and other child-related careers. A project-based approach that utilizes higher order thinking, communication, leadership, and management processes is recommended in order to integrate the study of suggested topics. Projects may include: Pen Pal Project

INTRODUCTION TO TEACHING (formerly Working with Children 3) “T”

Elective: 11, 12

Length of Course: One Trimester

Introduction to Education provides the foundation for employment in education and related careers and prepares students for study in higher education. The course of study includes, but is not limited to: the teaching profession, the learner and the learning process, planning instruction, learning environment, and instructional and assessment strategies. This class will explore cross curricular areas such as reading and social studies, including the use of technology in implementing Learning Management Systems used for training and education. Core values and character education; respect, leadership, cooperation, responsibility, self-control, and etiquette will be examined. Projects may include: outside classroom experiences

Design and Visual Arts

FASHION AND APPAREL DESIGN (formerly Fashion Merchandising 1)

Elective: 10, 11, 12

Length of Course: One Trimester

Prerequisite: None

Meets the Art Standard Credit

Fashion and Apparel Design is an introductory course for those students interested in a career in the fashion, textile, and apparel industry. This course addresses knowledge and skills related to design, production, acquisition, and distribution in the fashion, textile, and apparel arena. Projects may include: clothing construction

FASHION MERCHANDISING

Elective: 10, 11, 12

Length of Course: One Trimester

Prerequisite: Fashion and Apparel Design (formerly Fashion Merchandising 1)

The course prepares students for careers in the fashion, textile, and apparel industry; factors influencing the merchandising and selection of fashion, textile, and apparel goods and their properties, design, and production; and consumer skills. A project-based approach integrates instruction and laboratory experiences including application of the elements and principles of design; selection, production, alteration, repair, and maintenance of apparel and textile products; product research, development, and

testing; and application of technical tools and equipment utilized in the industry. Visual arts concepts will be addressed. Projects may include: field trips for store merchandising experience

INTERIOR DESIGN AND HOUSING (formerly Interior Decorating and Housing)

Elective: 10, 11, 12

Length of Course: One Trimester

Prerequisite: None

Housing and Interior Design is an introductory course essential for those students interested in a career within the housing, interior design, or furnishings industry. This course addresses the selection and planning of designed spaces to meet the needs, wants, values and lifestyles of individuals, families, clients, and communities. Housing decisions, resources and options will be explored including factors affecting housing choices and the types of housing available. Developmental influences on housing and interior environments will also be considered. Basic historical architectural styling and basic furniture styles will be explored as well as basic identification of the elements and principles of design. Design and space planning involves evaluating floor plans and reading construction documents while learning to create safe, functional, and aesthetic spaces. Presentation techniques will be practiced to thoroughly communicate design ideas. Visual arts concepts will be addressed.

Foundational Knowledge and Skills

FAMILY AND CONSUMER SCIENCES TEACHER AIDE

Elective: 10, 11, 12

Length of Course: One Trimester

Prerequisite: Preferable – Food Preparation Fundamentals (formerly Foods I)

This course is designed for those students who are interested in providing leadership and teaching assistance in our classes. Some duties would include record keeping, computer work, setting up demonstrations, and helping in the classroom. Must have teacher approval. You are graded on a Pass/Fail basis and it involves a commitment of one hour per day.