

FAMILY AND CONSUMER SCIENCES

Subject	Course Numbers	Units per course	Grade level offered				Prerequisites and related information
			9	10	11	12	
Clothing Technology	050611	0.5	X	X	X	X	Clothing & Design recommended
Advanced Clothing	050621	0.5	X	X	X	X	Clothing Technology
Interior Design & Housing	052311	0.5		X	X	X	None.
Interpersonal Dynamics	051511	0.5	X	X	X	X	None. Formerly called Relationships
*Child Development & Parenting	050511	0.5	X	X	X	X	None
*Occupational Child Care	292311 /292312	2			X	X	Child Development & Parenting; Background check required
Independent Living	051321	0.5			X	X	None
*Foods	050311	0.5	X	X	X	X	None
*Advanced Foods	050321	0.5	X	X	X	X	Foods
*Foreign Foods	050331	0.5		X	X	X	Foods
*Hospitality Management	294211	0.5			X	X	None. North & West only
*Culinary/Hospitality ProStart I (2-term course)	294221 /294222	1			X	X	Concurrent enrollment in Culinary/Hospitality ProStart, <u>Work Experience required for students desiring national certification.</u> Open to all schools but located at Central
*Culinary/Hospitality ProStart II (2-term course)	/294223 /294224	1			X	X	Concurrent enrollment in Culinary/Hospitality ProStart, <u>Work Experience required for students desiring national certification.</u> Open to all schools but located at Central
*Culinary/Hospitality ProStart Work Experience (4-term course)	294231 /294232 /294233 /294234	2			X	X	Concurrent Enrollment in Culinary/Hospitality ProStart, Open to all schools but located at Central.
Career Exploration Internship	08964	0.5			X	X	Approval of Cooperative Work Experience Teacher
Career Emphasis Internship	089642	1			X	X	Approval of Cooperative Work Experience Teacher

*Successful completion of these courses may result in advanced placement and/or credit in certain postsecondary programs.

The following Family & Consumer Sciences Courses are designed to help students meet the demands of the “world of work” and the “work of the family” and are open to all students, with the exception of Independent Study. The cost of materials used in the courses where the project made in class is the property of the student, must be paid by the student.

Clothing Technology (050611) This course is designed to help students apply principles of clothing selection to various work and social situations. They will develop or increase skills and techniques in sewing construction, purchasing clothing, and clothing care and repair. Hands-on applications of math and technical reading will enhance those skills. Students will sew projects and explore business opportunities in which they apply the skills they have learned. Students will be required to furnish or purchase all necessary materials to complete course requirements.

Advanced Clothing (050621) This course is designed for those students who want to further develop sewing skills through more difficult projects. Students will learn to make wise consumer choices as they apply math to the purchase of clothing, fabrics, and accessories. Uses of crafts for leisure-time activities will be explored. There will also be a fun project in which students set up a small business and explore entrepreneurship opportunities in career fields related to clothing and crafts. Students will be required to furnish or purchase all necessary materials to complete course requirements.

Interior Design & Housing (052311) This course covers the principles of decorating, furnishing, and planning which enable the students to meet their housing needs. This course also prepares the students to make wise consumer choices regarding housing, such as in the selection of flooring, wallpaper, paint, and window treatments. Students will draw a floor plan to scale and have the opportunity to develop their creativity and talents by working on various projects.

Interpersonal Dynamics (051511) Communication skills, interpersonal relationships, conflict resolution, and decision-making are emphasized in this class. Opportunities to examine the role of dating and the pressures associated with adult responsibilities are explored. Students will identify potential problems and learn coping skills for dealing with society's pressures. Drugs, abuse, sexually transmitted diseases, AIDS, family planning, financial problems, divorce, and death are topics of discussion.

Child Development & Parenting (050511) This course is designed to help the student understand, appreciate, and enjoy children. How a child develops physically, emotionally, intellectually, and socially from conception to five years of age will be studied. Observation of and participation with children will be provided through a short pre-school experience. This course must be taken prior to taking Occupational Child Care.

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Occupational Child Care (292311/0292312) Curriculum in Occupational Child Care (OCC) focuses on working observations with newborn, infant, toddler and preschool development. It also covers such topics as early elementary education and special education. Lesson design, thematic planning, and experiences in a preschool classroom setting are provided. After OCC, senior students have the opportunity to participate in the internship program. These internships have occurred in local daycare centers, elementary and secondary schools, and schools that accommodate exceptional children. **This program awards dual credit from Scott Community College for: Child Health, Safety & Nutrition ECE-133 (3 semester hours) and Early Childhood Guidance ECE-242 (2 semester hours).** Students must pass a background check. Transportation will be provided or students may drive.

Independent Living (051321) Students will develop skills in establishing credit; managing money; using banking services; acquiring and maintaining a motor vehicle; finding a place to live; and selecting food, clothing and furnishings on a budget. Emphasis is placed on students learning decision-making skills and choosing a career. OPEN TO 11TH AND 12TH GRADERS ONLY.

Independent Study (059911) This course is designed to allow the student to pursue an area of study not available in our standard offerings. Before registering for the course, the student must secure a faculty advisor who is convinced of the student's ability to carry out independent study and who is willing to supervise the student's program. A proposed plan of study must be submitted to the instructor before registration. That plan must be approved by the instructor, department chairperson, the student's counselor, and the principal. Independent Study does not meet as a regularly scheduled class. Conferences are arranged between teacher and student as needed.

Foods (050311) This course provides practical cooking experience for each student. The time is spent preparing a wide variety of foods. Learning activities will emphasize the basic skills of food cookery, principles of good nutrition, and rules of etiquette. The hands-on, project-based approach to learning in a foods lab is an excellent way to enhance math, science, and technical reading skills.

Advanced Foods (050321) Students build on the skills and techniques learned in Foods as they prepare more elaborate foods and meals. Menu planning, purchase and storage of food, time management, food technology, culinary-related careers, and the relationship between good eating habits and a healthy life-style are studied.

Foreign Foods(050331) This course provides students with information about the geography, culture, and customs of various foreign countries and regions of the United States. Students will have the opportunity to prepare the foods of these areas while they expand their own multi-cultural awareness of the world.

Hospitality Management (294211) This course will expose students to a broad background in lodging, food service, transportation, retail, and activities in travel and tourism. Frequent guest speakers and field trips will give students first-hand knowledge of a vast assortment of job opportunities in one of today's fastest growing industries.

Culinary/Hospitality ProStart I & II (294221/294222/294223/294224) Students will be introduced to the fast growing industry of culinary (foods)/hospitality careers. The ProStart curriculum is developed by the National Restaurant Association. Skills related to the food (culinary) industry and other service occupations will be covered in the class setting. This is a 4-term class open to juniors and seniors. The class offers both classroom learning and work experience to succeed in these careers. Students will be assisted in finding a job where they will need to work 400 paid hours during the school year. Students desiring national certification must also register in Culinary/Hospitality ProStart Cooperative Work Experience when registering for this course. After completing the 4 terms of class and the hours of employment, students will get a national certification that will qualify them for articulation at a community college culinary arts programs and some 4-year programs.

Culinary/Hospitality ProStart Work Experience (294231/294232/294233/294234) Students will do actual work experience and job training in a food service business or related field. The student must work a minimum of 400 hours of paid employment during the school year. Students will be assisted in finding a job. Students must be enrolled in the Culinary/Hospitality ProStart class. It is open to juniors and seniors. After completing the 4 terms of class and the hours of employment, students will get national certification that will qualify them for articulation at community college culinary arts programs and some 4-year programs.

Career Exploration Internship (089641) Students will have an opportunity to learn first-hand about a career of interest by volunteering (unpaid) at a business or community work site. A written proposal will be jointly agreed upon between the student and the cooperative work experience teacher. This can also include working in a school setting if the student has a faculty member who will be their sponsor/supervisor. Students will perform a variety of tasks that expose them to many facets of their career choice. The internship will enable students to obtain valuable knowledge and skills to help them make informed decisions about their future. Students must have at least a 2.5 GPA, an excellent attendance/discipline record, and a recommendation from a teacher/counselor. Applications may be picked up from the student's counselor. (See page 10 for details.)

Career Emphasis Internship (089642) Students will have an opportunity to work at one or more sites to gain in-depth knowledge and skills first-hand about one or more career fields. A written proposal will be jointly agreed upon between the student and the cooperative work experience teacher. Work experiences may consist of a variety of timeframes with possible periods of unemployment filled with volunteer service projects, self-directed studies, and school-related activities. Students may be paid for some of their work, but it depends on the situation(s). Placements will be dependent upon available sites and the student's skills. Students must have at least a 2.5 GPA, an excellent attendance/discipline record, and a recommendation from a teacher/ counselor. Recommendations for scholarship applications and opportunities for future employment based on contacts made during a successful internship experience are excellent. Applications may be picked up from the student's counselor. (See page 10 for details.)