

FAMILY AND CONSUMER SCIENCES

Subject	Course#	Credits	Grade Level				Prerequisites and related info
			9	10	11	12	
Clothing Technology	050611	0.5	X	X	X	X	None
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
Child Development & Parenting I	050511	0.5	X	X	X	X	None
Child Development & Parenting II	050512	0.5	X	X	X	X	Child Development & Parenting I
Occupational Child Care (OCC)	101073 101074	2		X	X	X	None
Early Childhood Education (ECE133 & ECE242)	292311 292312	2			X	X	Child Development & Parenting and Occupational Child Care; Background check required. 6 college credits. ECE133: +◆, ECE242: ◆
Independent Living	051321	0.5			X	X	None
Independent Study	059911	0.5			X	X	None
Foods	050311	0.5	X	X	X	X	None
Advanced Foods	050321	0.5	X	X	X	X	Foods
International Foods: Europe and Africa	050331	0.5		X	X	X	Foods
International Foods: Asia, South America, and Caribbean	050332	0.5		X	X	X	Foods
Fundamentals of Baking (HCM116)	000029	0.5			X	X	Foods 3 college credits ◆◆
ProStart I: Sanitation & Safety (HCM100)	294221	0.5			X	X	Foods. Work Experience required for students desiring national certification. <i>Open to all schools but taught at Central.</i> 2 college credits. +◆◆
Prostart I: Foundations	294222	0.5			X	X	Foods. Prostart I: Sanitation & Safety (HCM100)
ProStart II: Industry Management (HCM212)	294223	0.5			X	X	Foods. Work Experience required for students desiring national certification. <i>Open to all schools but taught at Central.</i> 3 college credits. ◆◆
Prostart II: Foundations of Management & Culinary Arts	294224	0.5			X	X	Foods. Prostart II: Industry Management (HCM212)
Culinary Hospitality ProStart Work Experience	294231 294232 294233 294234	2			X	X	Foods. Concurrent Enrollment in Culinary/Hospitality ProStart. <i>Open to all schools but taught at Central.</i>

College Credits and Transfer Key

+	Transfers to some state colleges as equivalent course.
◆	Transfers to some state colleges as elective credit.
◆	Nontransferable at some colleges

FAMILY AND CONSUMER SCIENCES COURSE DESCRIPTIONS

Clothing Technology 050611 0.5 credits

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 0.5 credits

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. Students will 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 0.5 credits

This course covers the principles of decorating, furnishing and planning which enable the students to meet their housing needs. This course 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 0.5 credits

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. Drugs, abuse, sexually transmitted infections, AIDS, family planning, financial problems, divorce and death are topics of discussion.

Child Development & Parenting I 050511 0.5 credits

Child Development and Parenting I offers the opportunity to develop a positive understanding of the growth and development of children and parenting skills. Class activities will emphasize the responsibilities and challenges of parenting. Students will study parenting, human reproduction, pregnancy and birth. Emphasis is placed on decision making skills and responsibilities of parenthood.

Child Development & Parenting II 0.5 credits

This course is designed to help the student understand, appreciate and enjoy children. A child's physical, emotional, intellectual and social development 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.

Occupational Child Care 101073, 101074 2 credit

This course uses a "hands-on" approach in a preschool-aged setting to teach students skills and techniques that allow them to design developmentally appropriate learning activities for children at Children's Village West. Students spend time interacting in preschool rooms, planning, teaching and evaluating lessons for preschool

children with the use of peer tutoring and peer evaluation of lesson plans. In the role of teacher, students will learn how to create and implement developmentally appropriate learning experiences for preschool children that focus on their physical, intellectual, emotional and social needs. Students will learn questioning techniques to assess preschool children's learning levels and work closely with staff and peers to create a safe and healthy learning environment for preschool children. Careers will be explored in child-oriented care and related fields of study. Students must pass a background check. Transportation will be provided or students may drive.

Early Childhood Education (ECE133 & ECE242) 292311, 292312 2 credits

Early Childhood Education (ECE) is a college-level course that focuses on working with children; learning about children's health, safety, and nutrition; guiding children's social development; and investigating child-oriented careers. Classroom time is spent interacting in preschool rooms; working out of the college textbooks; planning, teaching and evaluating lessons for preschool children; learning about working with children; and covering all aspects of running a preschool with an emphasis on career opportunities. Students will learn how to design and implement developmentally appropriate lesson plans for preschoolers that focus on their physical, intellectual, emotional and social needs. Students will also work closely with staff members at Children's Village West to develop and implement learning activities for the children. Students must pass a background check. Transportation will be provided or students may drive. This course awards college credit.

Independent Living 051321 0.5 credits

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.

Independent Study 059911 0.5 credits

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 0.5 credits

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 cooking, 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 0.5 credits

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.

International Foods: Europe and Africa

050331 0.5 credits

International Foods: Europe and Africa provides students with the opportunity to prepare and taste foods from the countries of France, Germany, England, Italy, Ireland, Morocco, and Egypt. Students will learn about food preparation techniques and equipment unique to each region. As students prepare the cuisine of these regions, they will explore the cultural heritage, history, geography and food customs.

International Foods: Asia, South America, and the Caribbean

050332 0.5 credits

International Foods: Asia, South America and the Caribbean provides students with the opportunity to prepare and taste foods from the countries of China, Japan, India, Brazil, Mexico, Jamaica and Cuba. Students will learn about food preparation techniques and equipment unique to each region. As students prepare the cuisine of these regions, they will explore the cultural heritage, history, geography and food customs.

Fundamentals of Baking (HCM116) 000029 0.5 credits

Students will understand and apply basic food preparation processes common to baked products. Application of baking principles will be applied to quick and yeast breads, cookies, pastries, pies, cakes and popular desserts used in food preparation. Career opportunities in baking will be emphasized. The class offers one or two days a week of hands-on lab work and students are expected to eat the food they prepare in class. This course awards college credit.

Hospitality Management 294211 0.5 credits

Exposes 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 an assortment of job opportunities in one of today's fastest growing industries.

Intro to Hospitality Management 294212 0.5 credits

This course is an overview of the hospitality industry. Students will examine & review the industry structure and developing trends in hotel management.

ProStart I: Safety Sanitation (HCM100) 294221 0.5 credits

This course provides the student with a solid foundation in food service sanitation and safety. Students are required to pass the National Restaurant Association's ServSafe exam for certification in order to continue in the Culinary Arts curriculum. **Students must pass the course final in order to pass the class.** This course awards college credit.

ProStart I: Foundations 294222 0.5 credits

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; kitchen essentials and professionalism, stocks, sauces, soups, communication, fruits and vegetables, serving guests, and potatoes and grains. This class is open to juniors and seniors. The class offers both classroom learning and work experience to succeed in these careers. Hours outside of normal school day are required occasionally.

ProStart II: Industry Management (HCM212) 294223 0.5 credits

This course will expose students to theoretical concepts as well as practical applications to develop management skills related to the restaurant industry. The course is service-oriented with emphasis on staff and guest relations. **Students must pass the course final in order to pass the class.** This course awards college credit.

ProStart II: Foundations of Management & Culinary Arts 249224 0.5 credits

The ProStart curriculum is developed by the National Restaurant Association. Skills related to the food (culinary) industry and other service occupations; breakfast food and sandwiches, nutrition, cost control, salads and garnishes, purchasing and inventory, meat, poultry, and seafood, marketing, desserts and baked goods, sustainability, and global cuisine. This class is open to juniors and seniors. The class offers both classroom learning and work experience to succeed in these careers. Hours outside of normal school day are required occasionally.

Culinary/Hospitality ProStart Work Experience 294231/32/33/34 2 credits

Students 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.