

Family and Consumer Science education empowers individuals and families throughout their life to manage the challenges of living and working in a diverse, global society. The challenges individuals face throughout their lives include balancing personal, home, family and work lives; acquiring marketable skills to be successful in life management, employment, and career development; promoting optimal nutrition and wellness; and managing resources to meet the material needs of individuals and families.

Family and Consumer Science education provides avenues for hands-on learning and skill development in the areas of child development, family studies, foods and nutrition, consumerism, housing, textiles, and education. Family and Consumer Science courses are ideal for students who are seeking professional careers that help to improve the lives of individuals, families, and communities.



## **Child Development 1**

Grades: 9-12

Instructional Delivery: Face-to-face

Prerequisite: None

Semester-long course

This course fulfills the elective requirement for graduation.

**Course Description:** This course is the study of the development of the child in the areas of physical, emotional, intellectual, and social growth.

The primary units of study include child development theories, pregnancy with the use of the Empathy Belly, growth and development from conception to age five, areas in a preschool setting, planning age appropriate activities, developing curriculum for our Playschool, and exploring child related careers.

The students will demonstrate learning through daily work, quizzes, exams, and Playschool curriculum planning and teaching.

**Course Recommendation:** This course is recommended for students who are interested in spending their professional days working with children or plans to be a parent some day.

**Board Approved Primary Resource:**

Children: the Early Years

Celia Anita Decker - Goodheart-Willcox Co. – 2004 – Print

ISBN: 9781566379458

Working with Young Children

Judy Herr - Goodheart-Wilcox – 2004 – Print

ISBN: 9871590701287

The Developing child: Building Brighter Futures

Holly E. Brisbane - McGraw-Hill/Glencoe – 2010 – Print

ISBN: 9780078883606

Additional Registration Information: Students in this course have the opportunity to earn high school credit as well as college credit(s) through Articulated Credit.



## **Child Development 2**

Grades: 9-12

Instructional Delivery: Face-to-face

Prerequisite: Child Development 1

Semester-long course

This course fulfills the elective requirement for graduation.

Course Description: This course is the advanced study of the developmental areas of physical, emotional, intellectual, and social growth.

The primary units of study include developmental theories, teen pregnancy, birth order, child abuse, parenting styles, parenting practices with the use of Real Care Babies, developing curriculum for our Playschool, tutoring at local elementary schools and exploring child related career choices.

The students will demonstrate learning through daily work, quizzes, exams, elementary tutoring, and playschool curriculum planning and teaching.

Course Recommendation: This course is recommended for students who are interested in child development or are interested in a career working with children.

Board Approved Primary Resource:

The Developing child: Building Brighter Futures

Holly E. Brisbane - McGraw-Hill/Glencoe – 2010 – Print

ISBN: 9780078883606

Additional Registration Information: Students in this course have the opportunity to earn high school credit as well as college credit(s) through Articulated Credit.

**Creative Crafts**

Grades: 9-12

Instructional Delivery: Face-to-face

Prerequisite: None

Semester-long course

This course fulfills the elective requirement for graduation.

Course Description: This course is the study of the history and techniques of a wide variety of crafting styles.

The primary units of study include card designing, scrapbooking, candle creation, bead work, decoupage, glass staining, glass etching, soap creation, beaded jewelry design, and tie dye.

The students will demonstrate learning through daily activities, unit quizzes, unit projects, a final course project, and a final written exam.

Course Recommendation: This course is recommended for students who want to develop and practice various crafting skills and techniques.

Board Approved Primary Resource: None

Additional Registration Information: A fee will be assessed for any projects taken home. Students may purchase higher quality materials than offered as part of the course.

**Fashion Design**

Grades: 9-12

Instructional Delivery: Face-to-face

Prerequisite: None

Semester-long course

This course fulfills the Arts or elective requirement for graduation for the Class of 2020, 2021, and 2022.

This course fulfills the elective requirement for graduation for the Class of 2023.

Course Description: This course is the study of the history of fashion to present day trends, including basic sewing techniques and garment production.

The primary units of study include the history of fashion, characteristics of styles/movements/genres, the basic elements of art, sketches, operating equipment to create a garment, technical reading skills, and exploring fashion related career choices.

The students will demonstrate learning through daily work, quizzes, exams, sewing projects and samples, individually selected projects, and a final project.

Course Recommendation: This course is recommended for students who want to learn more about clothing trends, the fashion industry, and garment and accessory production.

Board Approved Primary Resource:

Fashion!

Mary Gorgen Wolfe - Goodheart-Willcox Co. – 2002 – Print

ISBN: 9781566378314

Additional Registration Information: A fee will be assessed for any projects taken home. Students may purchase higher quality materials than offered as part of the course. Colleges and universities may or may not accept this course as an Arts credit.



### **Foods 1: Introduction to Culinary**

Grades: 9-12

Instructional Delivery: Face-to-Face

Prerequisite: None

Semester-long course

This course fulfills the elective requirement for graduation.

Course Description: This course is the study of introductory fundamental concepts, skills and techniques in basic cooking.

The primary units of studies include recipe conversion, measurements, terminology, classical knife cuts, safe food/equipment handling, breakfast, sandwiches, and American Cuisine.

The students will demonstrate learning through daily activities, cooking labs, projects, presentations, quizzes, and exams.

Course Recommendation: This course is recommended for students who want to develop and practice basic culinary skills and food preparation techniques or who are interested in pursuing a culinary career.

Board Approved Primary Resource:

Foundations of Restaurant Management & Culinary Arts: Level 1

Published by Pearson, Copyright 2011

ISBN: 9780138019389

Foundations of Restaurant Management & Culinary Arts: Level 2

Published by Pearson, Copyright 2011

ISBN: 9780131380226

Additional Registration Information: None

**Foods 2: Baking and Pastries**

Grades: 9-12

Instructional Delivery: Face-to-Face

Prerequisite: None

Semester-long course

This course fulfills the elective requirement for graduation.

Course Description: This course is a study of the fundamentals of baking including, dough, quick breads, pies, cakes, cookies, tarts and basic items made in a bakery.

The primary units of study include baking terminology, tool and equipment use, formula conversions, functions of ingredients, plated desserts, international baked foods, and decorated cakes.

The students will demonstrate learning through daily activities, cooking labs, projects, presentations, quizzes, and exams.

Course Recommendation: This course is recommended for students who want to develop and practice basic baking and pastry techniques or who are interested in a pursuing a baking specific culinary career.

Board Approved Primary Resource:

Foundations of Restaurant Management & Culinary Arts: Level 1

Published by Pearson, Copyright 2011

ISBN: 9780138019389

Foundations of Restaurant Management & Culinary Arts: Level 2

Published by Pearson, Copyright 2011

ISBN: 9780131380226

Additional Registration Information: None

**Foods 3: Advanced Culinary**

Grades: 9-12

Instructional Delivery: Face-to-Face

Prerequisite: Foods 1 or Foods 2

Semester-long course

This course fulfills the elective requirement for graduation.

Course Description: This course is the study of advanced culinary skills building on prior knowledge obtained in Foods 1 and 2.

The primary units of study include food marketing, global foods, sustainability and cooking methods.

The students will demonstrate learning through daily activities, cooking labs, projects, presentations, quizzes, and exams.

Course Recommendation: This course is also recommended for all students regardless of their career cluster or pathway, in order to build basic culinary arts knowledge and skills. It is especially appropriate for students with interest in career clusters related to culinary arts and food and nutrition.

Board Approved Primary Resource:

Foundations of Restaurant Management & Culinary Arts: Level 1

Published by Pearson, Copyright 2011

ISBN: 9780138019389

Foundations of Restaurant Management & Culinary Arts: Level 2

Published by Pearson, Copyright 2011

ISBN: 9780131380226

Additional Registration Information: If students successfully complete Foods 1, 2 and 3, they will have the opportunity to take the ServSafe exam. If students earn a passing score on the ServSafe exam, they will earn a food handler certificate from foodservice experts, the National Restaurant Association. Students in this course have the opportunity to earn high school credit as well as college credit(s) through Articulated Credit.



### **Independent Living Hybrid**

Grade: 12

Instructional Delivery: Hybrid

Prerequisite: None

Semester-long Course

This course fulfills the elective requirement for graduation.

Course Description: This course is the study of the skills necessary for successfully navigating life after high school.

The primary units of study include character building, goal setting, decision-making, college and career exploration, personal financial management, consumerism, personal nutrition and health, buying a car, renting an apartment, and building strong relationships.

The students will demonstrate learning through daily activities, unit projects, unit exams, and a final written exam.

Course Recommendation: This course is recommended for students who want to develop and practice the skills necessary for living, working, and succeeding on their own after graduation.

Board Approved Primary Resource:

Applying Life Skills

Joan Kelly-Plate - Eddy Eubanks - Glencoe McGraw Hill – 2010 – Print

ISBN: 9780078883583

Confident Consumer

Sally R Campbell - Goodheart-Wilcox – 2004 – Print

ISBN: 9781590701461

Applying Life Skills

Joan Kelly-Plate - Eddy Eubanks - Glencoe McGraw Hill – 2010 – Print

ISBN: 9780078883583

Additional Registration Information: None