

## FAMILY & CONSUMER SCIENCES

\*denotes dual credit and honors credit opportunity

# Educator Prep



# Culinary Arts

\*Culinary Basics
1 sem (9-12)

Pastry Chef
1 sem (9, 10, 11, 12)

1 sem (9, 10, 11, 12) prerequisite Culinary Basics \*Cuisine Chef
1 sem (9, 10, 11, 12)

prerequisite Culinary Basics

\*Catering 1

2 sem (11-12); prerequisite Pastry + Cuisine

Catering 2
2 sem (12) prerequisite
Catering 1

Gold & Bold Cafe
2 sem (12) prerequisite Catering 1

**Cake Decorating** 

1 sem (10, 11, 12); prerequisite Pastry, not needed for Catering

## Fashion & Vesign

Fashion & Design: Level 1 1 sem (9, 10, 11, 12)

Fashion & Design: Level 2 1 sem (9, 10, 11, 12)

Fashion & Design: Level 3
1 sem (10, 11, 12)

\* Harper College Fashion Basics 1 sem (11, 12)

## Work Studies

\* Taste of Travel 2 semesters, 2 periods (11-12)

Medical Careers
1 semester, 2 periods (11-12)

Cooperative Work Program (12)









# FAMILY AND CONSUMER SCIENCES







## **FAMILY & CONSUMER SCIENCES**

Ms. Dana Jeske, Chairperson (847) 451-3194 or (847) 451-3133 DJeske@leyden212.org

Students in Family & Consumer Sciences will receive regular hands-on learning experiences that develop workplace skills, earn college credit, and receive industry recognized credentials that will help them in their career and beyond. Students will also practice and gain the soft skills necessary to flourish in life after high school.

## **CULINARY BASICS**

FCS 140 Elective

Grades: 9, 10, 11, 12 One-Half Credit

Prerequisite: None Grade Weight: College Prep

This introductory culinary course provides students with the fundamental knowledge and cooking experiences that cover the basic food preparation techniques. Included are labs such as chili, appetizers, stir-fry, beverages, desserts, and many more. This course prepares students for the intermediate pastry chef and cuisine chef courses. Course content encompasses food service and preparation management using the decision-making process; meeting basic needs by applying nutrition concepts; meeting health, safety, and sanitation requirements; maximizing resources when planning /preparing/preserving/serving food; applying hospitality skills; analyzing nutritional needs in relation to change; and careers in nutrition and culinary arts, including entrepreneurship investigation.

This is a dual credit course. Students can receive college credit for successful completion of this course and are eligible to earn Honors grade weight.

## **PASTRY CHEF**

FCS 250 Elective

Grades 9, 10, 11, 12 One-Half Credit

Prerequisite: Culinary Basics Grade Weight: College Prep

This intermediate course provides students with extensive baking skills in pastries, breads, cake decorating, and desserts. Students also practice culinary math and terminology and gain practical experiences needed for success in the culinary workplace. Skills learned and practiced in this course will prepare students for an industry recognized sanitation exam. Students will further their plate presentation skills and run/operate the Javaccino coffee bar. In addition, after successful completion of this course, students may take Cake Decorating.

## CAKE DECORATING

FCS 270 Elective

Grades 10, 11, 12 One-Half Credit

Prerequisite: Pastry Chef Grade Weight: College Prep

This course provides students' cake decorating experience from cake baking and preparation to decorating. Students will begin decorating skills with buttercream, fondant, and royal icing. Students will be able to practice and then prepare cakes for various themed events.

## **CUISINE CHEF**

FCS 260 Elective

Grades: 9, 10, 11, 12 One-Half Credit

Prerequisite: Culinary Basics Grade Weight: College Prep / Honors

This intermediate course provides students with extensive culinary skills and food prep essentials in the areas of presentation, sauces, sandwiches, buffets, hors d'oeuvres, canapés, and meat cookery. Cuisine Chef runs/operates the Javaccino coffee bar and includes units in quantity and food production, which involve equipment and facilities simulating those found in business and industry.

This is a dual credit course. Students can receive college credit for successful completion of this course and are eligible to earn Honors grade weight.

## CATERING I 🌣

FCS 341, 342, 343

Elective

Grades: 11, 12 One Credit

Prerequisite: Pastry Chef and Cuisine Chef Grade Weight: College Prep / Honors

This advanced culinary course caters school and community banquets, public events, and meetings. This course focuses on the development of management skills in a variety of settings. Students will design menus, manage inventory, prepare, and service events. Additional areas of focus are: food cost accounting, inventory, and mastery of culinary techniques. Students will also pick from a variety of culinary pathways to further their culinary experiences such as regional foods, frozen desserts, pizza/pasta, and meats. Students will develop an online portfolio of their work. Students will earn their Illinois Food Handlers Certificate during the first semester, and they will have the opportunity to earn their Illinois Managers' Certificate. Students will have the opportunity to complete a semester-long pathway focused on nutrition, which makes them eligible for college credit. All experiences in this course involve equipment and facilities simulating those found in business and industry.

This is a dual credit course. Students can receive college credit

for successful completion of this course and are eligible to earn Honors grade weight.

## **GOLD & BOLD CAFE**

FCS 371, 372, 373

Elective

Grades: 10, 11, 12 One Cred-

it

Prerequisite: Catering 1
Grade Weight: College Prep

This course provides students with hands-on work experience in our faculty coffee bar. Students will operate and manage the coffee bar daily. Students will prepare food and drinks for faculty. Students will obtain their Food Handler's Certification. They will also participate in creating seasonal menus and will use data to make business decisions. Students will be on a rotational schedule to open the cafe before school. Teacher recommendation is required for this course, due to the independent nature of the curriculum.

## **CATERING II**

FCS 441, 442, 443

Elective

Grades: 12 One Credit

Prerequisite: Catering I

Grade Weight: College Prep / Honors

After completion of Catering 1, students may enroll in this level 2 course. These students manage and run the community banquets, public events, and meetings, where they practice operational management skills such as: design and organization of food service systems in a variety of settings, human relations, and personnel training and supervision. Students will continue their journey through the pathways as well as develop their own. Students will again have the opportunity to earn their Illinois Managers' Certificate. All experiences in this course involve equipment and facilities simulating those found in the Business & Hospitality industry.

#### **FASHION & DESIGN I**

FCS 110 Elective

Grades: 9, 10, 11, 12 One-Half Credit

Prerequisite: None

Grade Weight: College Prep / Honors

Fashion & Design I focuses on the exploration of fashion career pathways. This course is designed to provide basic knowledge and understanding of the design, development, and production of textile products. Through hands-on and project based learning experiences students will discover fiber characteristics, fabric construction methods, elements of science and design in textiles and apparel, and basic construction skills used in interior furnishings and apparel industries.

## **FASHION & DESIGN II**

FCS 120 Elective

Grades: 10, 11, 12 One-Half Credit

Prerequisite: Fashion & Design 1 Grade Weight: College Prep

Fashion & Design II allows students to explore various fashion pathways related to careers in the fashion industry. This course can be taken after successful completion of Fashion & Design 1. Students will choose different areas of learning within the fashion industry according to the pathways available to them. Hands-on and project based learning is emphasized where students learn about product knowledge and promotion; industry trends and style; industry specific terminology; marketing campaigns; current technology; and visual merchandising displays. Students will have the opportunity to work collaboratively as a class to develop, design, and participate in a class *Fashion Show*.

## FASHION & DESIGN III 🌣

FCS 130

Elective

Grades: 10, 11, 12 One-Half Credit

Prerequisite: Fashion & Design II
Grade Weight: College Prep

Fashion & Design III allows students to explore various fashion career pathways after successful completion of Fashion & Design I and II. Students will choose different areas of learning within the fashion industry according to the pathways available to them. Hands-on and project based learning is emphasized where students learn about product knowledge and promotion; industry trends and style; industry specific terminology; marketing campaigns; current technology; and visual merchandising displays. Students will have the opportunity to work collaboratively as a class to develop, design, and participate in a class Fashion Show.

#### **FASHION BASICS: DUAL CREDIT**

FCS 360 Elective

Grades: 11, 12 One-Half Credit

Prerequisite: Fashion & Design I
Grade Weight: College Prep / Honors

This course is designed for Juniors and Seniors that are interested in fashion and want to explore and develop their industry skills. Students will work collaboratively with Harper College to complete an array of fashion projects pertaining to a variety of areas within the fashion industry. Some topics of study include: Mood boards, Iconic Designers, Historical Dress, Styles & Trends, Color Theory, Marketing, and more. Students will have the opportunity to work collaboratively as a class to develop, design, and participate in a class Fashion Show.

This is a dual credit course. Students can receive college credit

for successful completion of this course and are eligible to earn Honors grade weight.

## CHILD DEVELOPMENT

FCS 160 Elective

Grades: 9, 10, 11, 12 One-Half Credit

Prerequisite: None

Grade Weight: College Prep / Honors

Child Development will prepare students to explore and enter careers in which they will interact with children, families, educators, and medical professionals. Students will be introduced to prenatal development and focus on development (physical, social, emotional, and intellectual) of children from ages birth through the preschool years, as well as the knowledge, skills, attitudes, and behaviors associated with supporting and promoting optimal growth and development of infants and children. To prepare students for Preschool and Education Academy, students will learn about developmentally appropriate practice and apply it to lesson planning. Students will participate in toddler/preschool observation.

#### **HUMAN DEVELOPMENT**

FCS 170 Elective

Grades: 9, 10, 11, 12 One-Half Credit

Prerequisite: None

Grade Weight: College Prep / Honors

The focus of Human Development is to prepare students to explore and enter careers in which they will interact with children, families, and educators. To do this, students will first be introduced to the development of children in all grade levels of elementary, middle, and high school. Using their knowledge on typical and atypical development, students will apply this to various developmental and educational theorists. Additionally, students will explore family structures and parenting styles to determine what maximizes human growth and development in each stage of life. To prepare them for Preschool, Exploring Education and/or Education Academy, students will also analyze the variety of educational choices available to children of young ages and determine what these educational institutions do to promote a healthy development physically, socially, and emotionally.

This is a dual credit course. Students can receive college credit for successful completion of this course and are eligible to earn Honors grade weight.

## **EXPLORING EDUCATION**

FCS 301, 302, 303

Elective

Grades: 10, 11, 12 One Credit
Prerequisite: Child Development or Human Development

Grade Weight: College Prep / Honors

This course is designed for students that are interested in teaching school-aged children. Students will have the opportunity to

gain knowledge and experience in lesson plan writing, guidance, special education, curriculum development and teaching methods. Students in this course will explore the career of education, with a focus on middle school and high school teaching. Students will apply their 'teaching skills' throughout classrooms at Leyden High School.

## **PRESCHOOL**

FCS 311, 312, 313

Elective

Grades: 10, 11, 12 One Credit Prerequisite: Child Development or Human Development

Grade Weight: College Prep / Honors

This hands-on, lab-based course provides students the opportunity to teach and interact with children ages 3-5 and their families four days per week. This course provides students with information and practical experiences needed for the development of competencies related to child care, day care, and other education services occupations. These teachers will work collaboratively to create engaging and developmentally appropriate lessons. Classroom study includes the philosophy and management of care centers and the state and local regulations governing care-giving operations. Students will take part in the planning of all special events including: holiday parties, graduation, and spirit weeks. After successful completion of this course, students will earn the Early Childhood Education Level 1 credential through Gateways.

This is a dual credit course. Students can receive college credit for successful completion of this course and are eligible to earn Honors grade weight.

## **EDUCATION ACADEMY I**

FCS 321, 322, 323

Elective

Grades: 11, 12 One Credit
Prerequisite: Preschool or Faculty Recommendation

Grade Weight: College Prep / Honors

This capstone course prepares students interested in the field of education with frequent hands-on teaching experiences, in a laboratory setting, with students grades K-8 as well as their peers and other professionals. This course provides students with information and practical experiences needed for the development of competencies related to child care, day care, and other education services occupations. Education Academy student teachers will teach four days a week at a local elementary or middle school, which mimics a standard student teaching experience. During the on-site portion of this course, students will shadow and observe their mentor teacher and will also be responsible for teaching lessons to their students throughout the year. Students will also attend multiple colleges and universities, participate in team based challenges, and participate in specific work dedicated to the Golden Apple Scholarship. This rigorous capstone course prepares students for success in college and their profession. Students who take this course will have the opportunity to be dually enrolled with Elmhurst University, where they will take a 4 credit hour course on campus and

receive support in the classroom at Leyden.

This is a dual credit course. Students can receive college credit for successful completion of this course and are eligible to earn Honors grade weight.

## **EDUCATION ACADEMY II**

FCS 421, 422, 423

Elective

Grades: 12 One Credit

Prerequisite: Taste of Teaching
Grade Weight: College Prep / Honors

After successful completion of Education Academy I, this course allows students who know they want to work with students grades K-8 as well as their peers and other professionals, an opportunity to take a leadership role in the classroom. Education Academy II student teachers will teach four days a week at a local elementary or middle school, which mimics a standard student teaching experience. During the on-site portion of this course, students will shadow and observe their mentor teacher and will also be responsible for teaching lessons to their students throughout the year. Students will also attend multiple colleges and universities, participate in team based challenges, and participate in specific work dedicated to the Golden Apple Scholarship. This rigorous capstone course prepares students for success in college and their profession. Students who take this course will have the opportunity to be dually enrolled with Elmhurst University, where they will take a 4 credit hour course on campus and receive support in the classroom at Leyden.

This is a dual credit course. Students can receive college credit for successful completion of this course and are eligible to earn Honors grade weight.

## TASTE OF TRAVEL

FCS 331, 332, 333

Elective

Grades: 11, 12 Two Credits

Prerequisite: None Grade Weight: College Prep

This two-period course is an in-depth look at how tourism and hospitality industries function. With an emphasis on professionalism, communication skills, and ethics. Students travel three days per week to local travel and hospitality businesses, including Rosemont hotels and O'Hare Airport. This on-site experience allows for exposure of career opportunities and interactions with professionals in the industry. In addition to flying a plane, students go behind the scenes at American Airlines, and shadow in every department at various hotels in the surrounding area. This project based course allows students to work collaboratively with their peers and explore various careers in both the hospitality and tourism career fields.

This is a dual credit course. Students can receive college credit for successful completion of this course and are eligible to earn Honors grade weight.

## **MEDICAL CAREERS**

FCS 350, SCI 350, MEDCAR

Elective

Grades: 11, 12 One Credit

Prerequisite: Health and successful completion

of two years of Science

Grade Weight: College Prep

Medical Careers is designed to prepare students for careers in the healthcare industry. Students who enroll in this course will be enrolled in a co-taught course with a Family and Consumer Sciences teacher and a Science teacher, receiving credit from both departments. To give students the best learning experience possible, they will spend a portion of the course observing medical professionals in the community at locations such as Gottlieb Hospital, local medical clinics, fire departments, and more. The Science portion of the course will engage students in hands-on learning opportunities to master skills such as using personal protection equipment in a hospital setting. Students will also be introduced to human anatomy and medical terms that they will use in their future careers. Additionally, in the Family and Consumer Sciences portion, students will discover the importance of medical law and ethics along with professionalism. They will also identify employability skills relevant to this industry and what they can do to improve these skills. Field trips include visiting a hands-on cadaver lab and a college program exploration at Triton College. At the completion of this course, students will receive Red Cross First Aid, CPR, and AED certifications which are basic requirements for entry-level jobs in this field.

To participate in the hospital visits, students are required to provide proof of vaccinations including Varicella, MMR, Hep B, TDAP, and COVID-19. Students are also required to obtain a flu shot for the current flu season and receive a negative Tuberculosis test result.

## MEDICAL CAREERS Independent Study

TDE 310 Elective

Grades: 11, 12 One-Half Credit

Prerequisite: Medical Careers, or AP BIO, or

Anatomy + Physiology

Grade Weight: College Prep

After completion of Medical Careers, or AP Biology and/or Anatomy and Physiology, students may enroll in the Medical Careers Independent Study. This independent study is for students interested in earning their Certified Nurse's Assistant credential. Class meets at Triton College from 2:30 p.m. - 4:15 p.m., Tuesday through Thursday, with additional lab hours required on Saturdays. Upon successful completion of this course, students will earn an industry-recognized certification (CNA). Students need a 500 on the SAT reading and writing or a +471 score on the Next Generation Accuplacer reading placement test. Students that successfully complete the course will be waived of all fees. Students who fail the course will be subject to a \$1,250.00 course and book fee.

Students are required to attend an informational session, obtain the seasonal flu vaccine, and a TB test before beginning their lab hours.

## **COOPERATIVE WORK PROGRAM**

COOP 611, 612, 613

Elective: Grade 12 One Credit
Prerequisite: One credit in Business, Family and Consumer

Sciences, and/or Industrial Technology

Grade Weight: College Prep

This is a two-course program. Students must enroll in Cooperative Work Program and Related Cooperative Work Program concurrently. Co-op assists students as they prepare for various careers. Classroom instruction focuses on providing students with job survival skills and career exploration skills related to the job and improving students' abilities to interact positively with others. The course content includes the following broad areas of emphasis: further career education opportunities, planning for the future, job-seeking skills, personal development, human relationships, legal protection and responsibilities, economics and the job, organizations, and job termination.

## RELATED COOPERATIVE WORK PROGRAM

COOP 621, 622, 623

Elective

Grade: 12 One Credit
Prerequisite: One credit in Business, Family and Consumer

Sciences, and/or Industrial Technology

Grade Weight: College Prep

This is a two-course program. Students must enroll in Cooperative Work Program and Related Cooperative Work Program concurrently. This related portion of the cooperative work course gives students the opportunity to gain real world work experience. Students may engage in a paid or volunteer position at an approved worksite. Students receive high school credit for on-the-job experiences. Some students are granted an early dismissal. A program coordinator will help guide the student and his/her supervisor through the program. Students who are interested in a career in cosmetology may choose to enroll in Ms. Robert's Beauty Academy. There is an additional charge for this program. Contact the Director of Careers & Community Outreach (fholthouse@leyden212.org) for additional information for this program.

#### ELMHURST EDUCTOR PREP DUAL ENROLLMENT

EDE Elective

Grade: 11, 12 One-Half Credit
Prerequisite: One-half credit in Family and Consumer

Sciences

Grade Weight: Honors

Students enrolled in Education Academy 1 or Education Academy 2 have the opportunity to participate in a college level course on campus at Elmhurst University during the second semester. Students enrolled in this course will receive Leyden and Elmhurst credit and will have a release period, which allows students to travel to Elmhurst University.