

CAREER TECHNICAL EDUCATION: FAMILY AND CONSUMER SCIENCE

Course Title	Prerequisite	Credit	Grade Level
Fashion Technology 1	None	0.5	9-12
Fashion Technology 2	Fashion Technology 1	0.5	9-12
Foods and Nutrition 1	None	0.5	9-12
Foods and Nutrition 2	Foods and Nutrition 1	0.5	9-12
Interior Design 1	None	0.5	9-12
Interior Design 2	Interior Design 1	0.5	9-12
Child Development 1	None	0.5	9-12
Child Development 2	Child Development 1	0.5	10-12
Advanced Fashion Technology	Fashion 2	0.5	10-12
Foods and Nutrition 3	Foods and Nutrition 2	0.5	10-12
Advanced Child Development	Child Development 2	0.5	11-12
Introduction to Education	None	0.5	11-12

Fashion Technology 1 (0.5 credit)

Level: 9-12 Prerequisite: None

This course is designed to introduce students to skills needed for beginning sewing and design, including proper pattern selection, pattern layout and cutting, basic seam construction, machine and hand sewing. Using these techniques, students construct simple garments, and create computer designs for fabric. Units on clothing design, selection, care, and repair are also included. Skills learned in this course relate to careers such as fashion merchandiser, fashion designer, buyer, model, textile laboratory technician, showroom sales person, sewing machine operator, textile tester, pattern grader, quality control inspector, finisher, textile research scientist, and embroidery designer.

Fashion Technology 2 (0.5 credit)

Level: 9-12 Prerequisite: Fashion Technology 1

This course includes individualized instruction in advanced sewing techniques. Students will construct garments of their choice while studying fashion merchandising, textiles, and garment alterations. Students will have the opportunity to set up a business for clothing including digitized computer designs for the specialized embroidery machine. Units in fashion merchandising will also be included during the semester. Skills learned in this course relate to careers such as fashion merchandiser, fashion designer, buyer, model, textile laboratory technician, showroom sales person, sewing machine operator, textile tester, pattern grader, quality control inspector, finisher, textile research scientist, and embroidery designer.

Foods and Nutrition 1 (0.5 credit)

Level: 9-12 Prerequisite: None

Using MyPlate (grains, dairy, vegetables, fruit, protein) as the standard, students will practice the principles of nutritious cooking and apply them in food preparation. Focuses include basic recipe reading, oven cooking, safety and sanitation. Lab experiences will include making homemade pizza, soup, cookies, omelets, pancakes, biscuits, and other entrees. Students will learn how to work as a team in their own kitchen in addition to following directions accurately. Skills learned in this course relate to careers such as food packaging engineer, federal food safety inspector, caterer, nutritionist, kitchen design consultant, food processing plant worker, wholesale produce buyer, chef, and restaurateur.

Foods and Nutrition 2 (0.5 credit)

Level: 9-12 Prerequisite: Foods and Nutrition 1

Students will study more advanced principles of culinary arts by preparing dishes such as appetizers, soups, salads, and casseroles. Other topics covered include cupcake decorating, garnishing, altering recipes, creating recipes, and a chili “cook-off.” International cuisine using various countries to learn food customs and to create a variety of ethnic meals. Lab experience will be provided. Skills learned in this course relate to careers such as food packaging engineer, federal food safety inspector, caterer, nutritionist, kitchen design consultant, food processing plant worker, wholesale produce buyer, chef, and restaurateur.

Interior Design 1 (0.5 credit)

Level: 9-12 Prerequisite: None

This is a hands-on introductory course designed to help students develop skills in building client relationships, using elements and principles of design to achieve a desired mood, creating 2D and 3D floor plans, selecting and arranging furniture to enhance a space, coordinating appealing color schemes, budgeting for each project, and presenting designs. Current trends in decorating are discussed. Many projects are completed in class, including a bedroom design project and an urban condo project.

Interior Design 2 (0.5 credit)

Level: 9-12 Prerequisite: Interior Design 1

This course is designed to help students advance their interior design skills in order to design a variety of spaces. Students build upon skills learned in Interior Design 1 and present designs in a professional manner. A digital portfolio will be build in this course to utilize for career exploration. Design projects will include: exterior landscape design, sustainable design, kitchen and bathroom design, retail store design, and home design.

Advanced Fashion Technology (0.5 credit)

Level: 10-12 Prerequisite: Fashion Technology 2

This option is open to the qualified and responsible fashion student. The course is intended to extend the skills that students have developed in Fashion Technology 1 and 2. Students will contract with the instructor as to the projects to be developed in class. The course is open to only a few students who have demonstrated the self-discipline necessary for success in this independent study. This course may be repeated for credit.

Child Development 1 (0.5 credit)

College of DuPage dual credit: ECEC 1100 – Intro to Early Childhood Education and Care (3 credit hours if both Child Development 1 and Child Development 2 are successfully completed-see introduction for more information)

Level: 9-12 Prerequisite: None

This course is designed for students interested in understanding the responsibilities of parenthood, preschool educators, and/or students wanting to enter the field of health care. The emphasis is on learning the developmental patterns of a child from conception through school age as well as the effect of the environment in relation to a child’s emotional, social, physical, and intellectual growth. Students will have the opportunity and responsibility of planning and running a preschool lab. Skills learned in this course relate to careers such as child care center director, elementary or secondary teacher, day care director, child care provider and worker, child life therapist, preschool teacher, pediatric nurse, story teller, Lamaze coach, La Leche League Instructor, and camp counselor.

Child Development 2 (0.5 credit)

College of DuPage dual credit: ECEC 1100 – Intro to Early Childhood Education and Care (3 credit hours if both Child Development 1 and Child Development 2 are successfully completed-see introduction for more information)

Level: 10-12 Prerequisite: Child Development 1

During this semester students have the opportunity to plan, observe, and teach in a semester lab situation. Students will have the opportunity to research, plan, and apply different philosophical approaches to guiding children. Emphasis will be placed on learning what children's needs and interests are at each particular stage of development. This class will be helpful to students who plan on a career in the social and human services area. Students will be able to apply their knowledge of developmentally appropriate teaching methods to various age groups in a lab situation. Skills learned in this course relate to careers such as child care center director, elementary or secondary teacher, day care director, child care provider and worker, child life therapist, preschool teacher, pediatric nurse, story teller, Lamaze coach, La Leche League Instructor, and camp counselor.

Foods and Nutrition 3 (0.5 credit)

College of DuPage dual credit: CULINARY 1120-002 - Food Service Sanitation Manager Certification (1 credit hour-see introduction for more information)

Level: 10-12 Prerequisite: Foods and Nutrition 2

An overview of applied foodservice sanitation as it relates to trained personnel in the rapidly expanding foodservice industry. Emphasis placed on the prevention of food borne illness in foodservice establishments. This course meets the requirements for dual credit with College of DuPage for the first course in their culinary arts curriculum. Students will learn the principles of sanitation through the ServSafe curriculum while they apply safety and sanitation rules/regulations in hands-on food labs. Students will gain an exposure to careers in the culinary industry through a variety of activities, including guest demonstrations/speakers and hands-on advanced food labs. Students will investigate career paths within the food production and food service industries including chef, food production engineer, food scientist, food safety inspector, caterer, and restaurateur. This course includes an exploration of more advanced techniques used in a variety of lab-based projects.

Advanced Child Development (0.5 credit)

Level: 11-12 Prerequisite: Child Development 2

The course is intended to expand students' knowledge and experience in the childcare career area. Students will act as assistant directors in helping other students in developing units and teaching materials in a preschool environment. The students will be given organizational and leadership duties in the daily operation of the preschool. This course is generally open to only a few students who have demonstrated the self-discipline for success in independent study. This course may be repeated for credit.

Introduction to Education (0.5 credit)

College of DuPage dual credit: EDUCATION 1100 – Introduction to Education (3 credit hours-see introduction for more information)

Level: 11-12 Prerequisite: None

This introductory education course will allow students to learn about and experience the teaching profession. This course will cover topics such as educational requirements, lesson development, child development, and teaching strategies. Each student will complete 20 hours of observation and will discover how lessons are facilitated in a classroom setting. Observations will be arranged to be completed during late start, half-day school improvement, and/or other non-attendance or partial-attendance days at the high school.