



## FAMILY AND CONSUMER SCIENCES

<b>Family &amp; Consumer Sciences Pathway</b> <i>If students have an interest in pursuing F.A.C.S as a post-secondary option, the following are suggested pathways.</i>	
Areas of Interest/Pathway	Course Offerings
<b>Culinary</b>	Exploring Family & Consumer Sciences Culinary 1 ✕ Culinary 2^ Baking and Pastry Chef and Restaurant
<b>Interior Design</b>	Exploring Family & Consumer Sciences Interior Design and Housing*
<b>Fashion</b>	Exploring Family & Consumer Sciences Fashion Merchandising ✕ Clothing Construction 1 ✕ Clothing Construction 2 Clothing Construction Independent Study
<b>Teaching &amp; Education</b>	Exploring Family & Consumer Sciences Child Care and Development^ Invitation to Teaching *✕
<b>Family Living</b>	Personal Relationships Single Survival

\*Indicates Honors Option available

^ Indicates Earned Honors Option available

✕ Indicates Dual Credit Available to Students

### COURSE INFORMATION

<p><b><u>EXPLORING FAMILY &amp; CONSUMER SCIENCES</u></b></p> <p><b>Course #:</b> FC1001/1002</p> <p><b>Credit:</b> 1.0 (0.5 Elective Arts, Consumer Education, 0.5)</p> <p><b>Grade Level:</b> 9-12</p>	<p>This survey class introduces the student to all areas of Family &amp; Consumer Sciences: consumer economics, culinary, sewing, design, and human development. Projects and practical hands-on applications actively involve the students. This course will prepare students for future semester courses in Family &amp; Consumer Sciences. Successful completion of this course fulfills the ISBE's Consumer Education requirement for graduation. Students must complete the entire year to receive consumer education credit.</p>
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CULINARY	
<p><b><u>CULINARY 1</u></b></p> <p><b>Course #:</b> FC1103</p> <p><b>Credit:</b> 0.5</p> <p><b>Grade Level:</b> 9-12</p>	<p>Culinary 1 is designed to teach basic food preparation skills utilizing various types of culinary equipment and a range of preparation and cooking techniques. The following areas of study are covered in this course: measuring, knife skills, cooking methods, nutrition and various culinary specific units. Lab periods provide practical experiences in time management, equipment use, food preparation skills and serving meals. While this course provides personal enrichment, it may also serve as a foundation for further training to culinary arts. Suggested follow-up courses: Culinary 2, Baking &amp; Pastry, and/or Chef &amp; Restaurant.</p> <p><b>Dual Credit Eligible:</b> This course may also run as a Dual Credit class with College of DuPage with the possibility of 1 hour of college credit.</p>
<p><b><u>CULINARY 2</u></b></p> <p><b>Course #:</b> FC2003</p> <p><b>Credit:</b> 0.5</p> <p><b>Grade Level:</b> 9-12</p>	<p>This course, a continuation of Culinary 1, provides training in advanced techniques of food preparation. Students prepare a variety of recipes, while enriching their personal culinary skills. Units of study include pasta, pastries, sauces and main dishes. This course serves as a foundation for further training in culinary arts. Suggested follow-up courses: Chef &amp; Restaurant and/or Baking &amp; Pastry.</p> <p><b>Earned Honors Credit:</b> Students can elect to take this course for Earned Honors Credit.</p> <p><b>Prerequisite:</b> Culinary 1</p>
<p><b><u>BAKING &amp; PASTRY</u></b></p> <p><b>Course #:</b> FC2223</p> <p><b>Credit:</b> 0.5</p> <p><b>GradeLevel:</b> 9-12</p>	<p>This course provides focused training in the culinary field of European baking techniques. Focus will be on ingredients, preparation methods and finishing techniques. Units will include sanitation, metric measuring, breads, pastries and display techniques. This course is designed for personal skill development as well as a base for further culinary training. Students are encouraged, but not required, to take Culinary 2 prior to this course. Suggested follow-up course: Chef &amp; Restaurant and/or Culinary 2</p> <p><b>Prerequisite:</b> Culinary 1</p>
<p><b><u>CHEF &amp; RESTAURANT</u></b></p> <p><b>Course #:</b> FC3003</p> <p><b>Credit:</b> 0.5</p> <p><b>Grade Level:</b> 10-12</p>	<p>This course is designed for students curious about hospitality related careers and/or careers in the culinary industry. Students will operate culinary businesses through various aspects of food service including front of the house and back of the house job tasks. They will apply culinary knowledge such as knife skills, cooking methods, and baking and pastry skills as they prepare, plate and serve gourmet meals in this fast paced, real world work environment. Activities include menu selection, recipe testing, cost analysis, table settings, meal preparation, meal service and commercial safety and sanitation techniques. Students are encouraged to take either Culinary 2 and/or Baking &amp; Pastries prior to this course.</p> <p><b>Prerequisite:</b> Culinary 1</p>



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<p><b><u>FOUNDATIONS CULINARY</u></b></p> <p><b>Course #:</b> SE0023</p> <p><b>Credit:</b> 0.5</p> <p><b>Grade Level:</b> 9-12</p>	<p>This course explores foundational cooking skills and concepts that can be applied in daily life. An emphasis will be placed on safety, sanitation, reading a recipe, proper selection and use of culinary equipment, independent meal preparation and nutritionally sound food choices. Foundations of Cooking is designed to meet the needs of students with a variety of physical, cognitive, or social needs. Lab work will focus on organization and teamwork. In addition, the course offers a smaller class size to make appropriate individualized instruction. This course can be taken multiple times with teacher approval. Pass/Incomplete grades are issued for this course. Curriculum in this course is a modification of the grade level standards but is in alignment with the Illinois Learning Standards.</p> <p><b>Prerequisite:</b> IEP Team Recommendation</p>
<p><b>FAMILY LIVING</b></p>	
<p><b><u>SINGLE SURVIVAL</u></b></p> <p><b>Course #:</b> FC3103</p> <p><b>Credit:</b> 0.5</p> <p><b>Grade Level:</b> 11-12</p>	<p>Will you need to know how to find an apartment, evaluate job offers, balance a budget, and provide for your own needs to be successful after you graduate? Whether you are heading away to college or into the workforce, today's young adults need these skills more than ever! Brush up on your career development, money management, personal safety and security, nutrition, home improvement skills and more! Each unit covered addresses the needs of young adults to research and evaluate the choices they will be making as they leave high school. Suggested follow-up course: Personal Relationships.</p>
<p><b><u>PERSONAL RELATIONSHIPS</u></b></p> <p><b>Course #:</b> FC3203</p> <p><b>Credit:</b> 0.5</p> <p><b>Grade Level:</b> 11-12</p>	<p>This course is designed for upperclassmen wanting to grow on an intrapersonal and interpersonal level as they begin young adulthood. The Personal Relationship course focuses on the application of sociology and psychology concepts to a students' personal life. Students will learn skills on how to make mature decisions, understand how healthy relationships evolve, and how to cope during stressful times. Areas of study include: personality development, family relationships, crisis in the family, communication skills, and future relationships and family. Areas of career interest for students include social work, counseling, education, health field and psychology. Suggested follow-up course: Single Survival</p>
<p><b><u>SOCIAL COMMUNICATION</u></b></p> <p><b>Course #:</b> SE1861/1862</p> <p><b>Credit:</b> 1.0</p> <p><b>Grade Level:</b> 9-11</p>	<p>This class is for students who require direct instruction in the area of social pragmatic language. The class focuses on explicitly teaching social and emotional vocabulary, problem solving, conversation skills, and other pertinent skills aimed at helping students communicate effectively and appropriately with others. The goal is for students to increase their ability to develop relationships, take another's perspective, increase problem solving capabilities, and understand how our body is connected to communication and personal relationships with others. This course is co-facilitated with related service providers.</p> <p><b>Prerequisite:</b> IEP Team Recommendation</p>



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FASHION	
<p><b><u>CLOTHING CONSTRUCTION 1</u></b></p> <p><b>Course #:</b> FC1203</p> <p><b>Credit:</b> 0.5</p> <p><b>Grade Level:</b> 9-12</p>	<p>This course is for students interested in sewing for practical purposes, personal enjoyment and/or to develop skills to be used in careers related to clothing construction, fashion merchandising, design and retail. Students will complete individual projects. Garment construction projects will increase in difficulty as students attain skills through the use of various technologies. Sequencing of the course includes basic sewing machine techniques, fabric and pattern selection, interpreting pattern instructions, construction techniques (darts, zippers, hems, buttons, applying interfacing, etc.). Suggested follow-up courses: Clothing Construction 2 or Fashion Merchandising &amp; Design.</p> <p><b>Dual Credit Eligible:</b> This course may also run as a Dual Credit class with College of DuPage with the possibility of 3 hours of college credit.</p>
<p><b><u>CLOTHING CONSTRUCTION 2</u></b></p> <p><b>Course #:</b> FC1303</p> <p><b>Credit:</b> 0.5</p> <p><b>Grade Level:</b> 9-12</p>	<p>This course focuses on advanced sewing techniques with various projects chosen by the student and approved by the instructor. Areas of study may include textile arts, tailoring, formalwear, serging techniques and fashion design. Each project incorporates new clothing construction skills based on student preferences and abilities. Suggested follow-up class: Fashion Merchandising &amp; Design. Suggested follow-up courses: Fashion Merchandising &amp; Design or Clothing Construction Independent Study.</p> <p><b>Prerequisite:</b> Clothing Construction 1</p>
<p><b><u>CLOTHING CONSTRUCTION INDEPENDENT STUDY</u></b></p> <p><b>Course #:</b> FC1213</p> <p><b>Credit:</b> 0.5</p> <p><b>Grade Level:</b> 10-12</p>	<p>This course is a continuation of Clothing Construction 2 and focuses on advanced construction techniques through individually selected projects approved by the instructor. Students will be guided through various areas of study that may include repurposing a ready-to-wear garment, formal wear, original embroidery design, fully lined jacket or coat, and fashion design through draping on a dress form. Seniors who enroll in this course may choose to create a senior quilt for one of their projects. While this course provides personal enrichment, it may also serve as a foundation for further training in a fashion related field. This course may be repeated with subsequent projects that continually incorporate new design techniques and sewing construction skills. Suggested follow-up courses: Fashion Merchandising &amp; Design or second enrollment in Clothing Construction Independent Study.</p> <p><b>Prerequisite:</b> Clothing Construction 2</p>



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<p><b><u>FASHION MERCHANDISING &amp; DESIGN</u></b></p> <p><b>Course #:</b> FC3303</p> <p><b>Credit:</b> 0.5</p> <p><b>Grade Level:</b> 9-12</p>	<p>This course is designed to allow students to explore and understand the various aspects of the fashion industry. Areas of study include the evolution of fashion, fashion trends and design, advertising, merchandising, and retail functions. Creative projects involving fashion design/sketching and visual displays. This course serves as a foundation for further training in fashion related occupations, as well as provides opportunities for personal enrichment. Suggested follow-up course: Clothing Construction.</p> <p><b>Dual Credit Eligible:</b> This course may also run as a Dual Credit class with College of DuPage with the possibility of 3 hours of college credit.</p>
<h2>INTERIOR DESIGN</h2>	
<p><b><u>INTERIOR DESIGN &amp; HOUSING</u></b></p> <p><b>Course #:</b> FC3403</p> <p><b>Credit:</b> 0.5</p> <p><b>Grade Level:</b> 10-12</p>	<p>This course is meant to introduce students to the area of residential designs, space planning and home decor. Students will learn how to identify housing styles and their details throughout American history. A hands-on creative approach will take place when the course content focuses on the elements and principles of design, allowing students to showcase their artistic and original decorative ideas on visual design boards. Students will spend a large portion of the class utilizing technology in the interior design fields by using computer aided drafting for projects and a cumulative student designed and decorated home. It is recommended that students have computer technology skills when enrolling in this course.</p>
<p><b><u>INTERIOR DESIGN &amp; HOUSING HONORS</u></b></p> <p><b>Course #:</b> FC3403H</p> <p><b>Credit:</b> 0.5</p> <p><b>Level:</b> 10-12</p>	<p>The core material for this course is similar to Interior Design and Housing; however, projects and assessments will involve more depth, complexity, and rigor. Expectations for this course are college level and will require additional reading and research outside of class. This course is recommended for highly motivated students interested in interior design or related fields.</p>
<h2>TEACHING</h2>	
<p><b><u>CHILD CARE &amp; DEVELOPMENT</u></b></p> <p><b>Course #:</b> FC2333</p> <p><b>Credit:</b> 0.5</p> <p><b>Level:</b> 10-12</p>	<p>This course is designed for students who enjoy working with, or plan to work with, children. Areas of study include family planning, pregnancy and childbirth, child development from newborn through early childhood, and preparing learning activities for our preschool practicum. Students will teach and observe children in our Preschool Lab as an integral part of the program. This course helps prepare students for careers in child-related fields, including teaching. Suggested follow-up course: Invitation to Teaching.</p> <p><b>Earned Honors Credit:</b> Students can elect to take this course for Earned Honors Credit.</p>



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<p><b><u>INVITATION TO TEACHING</u></b></p> <p><b>Course #:</b> FC4003</p> <p><b>Credit:</b> 1.0 (one semester-two class periods)</p> <p><b>Level:</b> 12</p>	<p>This course offers a teaching internship, enabling students to work under the supervision of certified preschool, elementary and middle school staff. Once placed, the students will spend four days each week at their assigned schools to assist, observe and teach young children. Teaching responsibilities include journaling, observing, creating a visual display, as well as creating and teaching lessons. Classroom study is focused on related issues in education including meeting the needs of a diverse student population, classroom management technology within the classroom, and current topics in education. Highly recommended for anyone pursuing a career working with children in any capacity. Acceptance into the program is based on application, staff feedback, academic standing, attendance and demonstration of character. Students who have previously completed Child Care &amp; Development will be given preference. Applications will be available through your Guidance Counselor prior to registration. Course may be repeated both semesters.</p> <p><b>Dual Credit Eligible:</b> This course may also run as a Dual Credit class with College of DuPage with the possibility of 3 hours of college credit.</p>
<p><b><u>INVITATION TO TEACHING HONORS</u></b></p> <p><b>Course #:</b> FC4003H</p> <p><b>Credit:</b> 1.0 (one semester- two class periods)</p> <p><b>Level:</b> 12</p>	<p>The core curriculum for this course is similar to Invitation to Teach Course; however, projects and assessments will involve more depth, complexity, and rigor. Expectations for this course are college level and will require additional time outside of class. This course is recommended for highly motivated students interested in education or related fields. Acceptance into the program is based on application, staff feedback, academic standing, attendance and demonstration of character. Students who have previously completed Child Care &amp; Development will be given preference. Applications will be available through your Guidance Counselor prior to registration. Course may be repeated both semesters.</p> <p><b>Dual Credit Eligible:</b> This course may also run as a Dual Credit class with College of DuPage with the possibility of 3 hours of college credit.</p>
<p><b><u>FOUNDATIONS OF COOKING AIDE</u></b></p> <p><b>Course #:</b> FC1111/1112</p> <p><b>Credit:</b> 0.5</p> <p><b>Grade Level:</b> 10-12</p>	<p>The Foundations Cooking Aide position is offered to those who are interested in working with students with a variety of physical, cognitive, and social needs. As an aide the students serve as role models in social norms and appropriate lab behavior. Acceptance into the program is based on application, academic standing, attendance and demonstration of character. Application may be picked up in the Family and Consumer Sciences Office prior to registration with counselors. Priority will be given to those students interested in a career in education.</p> <p><b>Prerequisite:</b> Exploring Family &amp; Consumer Sciences or Culinary 1, application, and department chair approval.</p>