

**FAMILY AND CONSUMER  
SCIENCES  
(FACS)**

**SUPPORTING FAMILY LIFE**

The focus of Family and Consumer Science Department offers courses that enable students to build, maintain and strengthen interpersonal relationships, apply logical thinking skills in making living decisions, and develop effective life management skills through hands-on activities.

Department course offerings include:

**CHILD DEVELOPMENT**

Infant & Toddler Development 9-12  
Child Development 9-12  
Intro to Elementary Education 11-12

**FOODS**

Foods A/Foods and You 9-12  
Foods B/Creative Foods 9-12

**HOUSING**

Interior Design 9-12

**FAMILY LIFE/INDEPENDENT ISSUES**

Life 101 (Independent Living) 11-12

THE BOARD OF EDUCATION STRONGLY RECOMMENDS ENROLLING IN A MINIMUM OF ONE FAMILY LIFE CLASS PRIOR TO GRADUATION. **Family and Consumer Sciences** classes which fulfill this recommendation are **Exploring Relationships, and Child Development or Infant and Toddler Development.**

**COURSES OFFERED TO STUDENTS IN GRADE 9,10,11 and 12**

0401 Foods A

Grades 9, 10, 11, 12

Prerequisite: None

Learn to cook from more than just a box by gaining up-to-date information about healthy eating, food preparation, and food safety and sanitation. Through hands-on lab involvement, basic cooking skills will be put into practice as you prepare and eat; quick breads including coffeecake, and homemade waffles; dairy foods including enchiladas, and smoothies, soups and salads, fruits, and lasagna. Do your culinary skills end with a box of macaroni and cheese? Learn to cook without a box. Much of the pleasure of eating comes from savoring the tastes and smells of well-flavored, thoughtfully prepared foods. You'll learn the essentials of preparation skills through the use of kitchen utensils and equipment, measurements, and recipe terms as you prepare delicious foods including cookies, quick breads, lasagna, enchiladas, pie and comfort foods.

**NOTE: A monetary donation is requested to cover the cost of food consumed.**

0407 Foods B

Grades 9, 10, 11, 12

Prerequisite: Successful Completion of Foods A

Freshen up and build on the skills gained in Foods A. Incorporate the safety, sanitation and recipe reading skills to make homemade French silk pie in our chocolate unit. The yeast bread unit offers homemade pretzels, caramel rolls and Calzones. Gain a sense of confidence while making your own pasta and sauces in our Italian cooking unit. Tailgating and Food Truck units will give you the opportunity to create your own recipes.

**Note: A monetary donation is requested to cover the cost of food consumed.**

0403 Child Development

Grades 9, 10, 11, 12

Prerequisite: None

Thinking about working with children? How will studying children help you? Whether you are interested in working directly with children or being a parent someday, learning about children will help you better understand them as well as yourself. In this class you will see that children go through many stages of growth and development. You will study the physical, social, emotional, and intellectual development of pre-school age children. You will apply your knowledge and develop effective skills in observation, guidance, planning and implementing curriculum by providing a safe, child-centered environment in an actual **pre-school program** which runs approximately six weeks. Have fun and experience the unique relationship of working with three, four and five year old children.

0405 Infant and Toddler Development

Grades 9, 10, 11, 12

Prerequisite: None

Caring for a newborn, chasing a toddler, planning birthday parties and more. This course will give you the background needed in understanding newborn and toddler's physical/intellectual/social emotional development. Focusing on newborns to age two and their milestones. Through guest speakers and real life experiences you will understand the financial costs and rewards of infants and toddlers.

0406 Interior Design

Grades 9, 10, 11, 12

Prerequisite: None

Discover your style while exploring your creative side. Learn to transform plain living spaces into beautiful and functional rooms. This course will teach you how to design every aspect of a room while incorporating color theory, industry trends, special arrangements, floor plans, and design ideas. Implement the Elements and Principles of Design within the individualized hand-on projects while also utilizing technology to bring your vision to life. Professional guest speakers will share their expertise and career paths into the design world.

