



BROOMFIELD

FAMILY AND CONSUMER SCIENCES

HOSPITALITY, EVENTS, & TOURISM

Family and consumer sciences provides students with courses they can relate to and will empower them to be successful in the real world. Offering hands-on, interactive learning opportunities to prepare them in becoming responsible citizens and leaders in family, career and community settings.

COURSE PROGRESSION (Y=YEARLONG, S=SEMESTER)

YEAR 1	YEAR 2	YEAR 3	YEAR 4
Teen Choices (S)			
	Culinary Essentials 1 (S)		
	Culinary Essentials 2 (S)		
	Baking and Pastry Arts (Y)		
	Child and Adolescent Development (S)		
			Interpersonal Relationships and Life Management (Y)

COURSE INFORMATION

TEEN CHOICES

In this course, you will learn how to make healthy decisions throughout your teen years. You will learn skills and practices required by individuals to develop, manage and strengthen: social, psychological, and physical wellness, interpersonal relationships, safe sexual decision making, anti-substance use practices, and understanding teens and the law. BVSD Health Curriculum topics will be covered.

CULINARY ESSENTIALS

This course is designed to introduce students to a variety of culinary skills and food preparation. Through instruction and culinary lab practice, this class will provide an opportunity for students to learn food preparation and demonstrate food safety. Some topics include introductory culinary skills and preparation of items such as quick breads, yeast breads, and eggs; as well as meal and menu planning, nutrition, and food borne illnesses. Students will be able to: Demonstrate the correct procedures and techniques in introductory culinary labs. Analyze nutritional guidelines and plan menus that are nutritionally balanced. Demonstrate food safety standards.

CULINARY ESSENTIALS 2

This course is designed to introduce students to a variety of culinary skills and food preparation. Through instruction and culinary lab practice, this class will provide an opportunity for students to learn food preparation and demonstrate food safety. Some topics include introductory culinary skills and preparation of items such as quick breads, yeast breads, and eggs; as well as meal and menu planning, nutrition, and food borne illnesses. Students will be able to: Demonstrate the correct procedures and techniques in introductory culinary labs. Analyze nutritional guidelines and plan menus that are nutritionally balanced. Demonstrate food safety standards.



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COURSE INFORMATION (CONT.)

BAKING AND PASTRY ARTS

This first semester course is intended for students interested in pursuing a career in the hospitality and culinary industry. Combining advanced food science, restaurant management, food preparation techniques, and real-world internship opportunities, students, through baking and pastry arts, learn to develop their culinary skills and food knowledge to become employable and sought-after employees by local food service businesses.

INTERPERSONAL RELATIONSHIPS

The purpose of the course is to acquire academic knowledge and understanding for healthy, respectful, and caring relationships across the life span. Emphasis is placed on family and friendly dynamics, effective communication, and healthy interpersonal relationships. Membership in the Student Organization FCCLA is an integral part of this program.

LIFE MANAGEMENT

The purpose of this course is to develop empowered individuals to help you sharpen your focus on your own life. It is to help you gain a clear picture of who you are, how you got that way, and most importantly, to help you make wise choices in your life. Topics include: relationships, communication, healthy lifestyle, food and nutrition, and preparing for life after high school. Membership in the Student Organization FCCLA is an integral part of this program.

CHILD AND ADOLESCENT DEVELOPMENT

The purpose of this course is to acquire knowledge and understanding of child and adolescent development necessary for strengthening the well being of children and families. Content focuses on perspectives of human development, research and theories, understanding and nurturing development, and challenges to development. Membership in the Student Organization FCCLA is an integral part of this program.