



FAMILY AND CONSUMER SCIENCE

Family and Consumer Science courses include offerings in three general areas – Clothing and Housing, Child Studies, and Food and Nutrition. Students get hands-on, real-life experience within these courses. All Family and Consumer Science courses count towards elective credit. Students can take the **half-credit Clothing and Textiles course and the half-credit Housing And The Environment course to fulfill their full credit Art graduation requirement.** A junior or senior can take the Applied Food Science course and have it count as their 3rd credit of science to fulfill their graduation requirement. Also if a student is pursuing an Advanced Regents diploma, they can **substitute five units in Family and Consumer Science courses for the Foreign Language requirement.**

9TH GRADE FACS ELECTIVES

Clothing and Housing Courses

Clothing and Textiles
Housing And The Environment

Child Studies Courses

Child Development

10TH – 12TH GRADE FACS ELECTIVES

Clothing and Housing Courses

Clothing And Textiles
Housing And The Environment

Child Studies Courses

Child Development
Teaching Pre-School Children (*Prerequisite: Child Development*)

Food and Nutrition Courses

Food Preparation And Nutrition Core
Applied Food Science (*Open to 11th and 12th Graders only. This course may be applied as a 3rd Credit of Science to fulfill the graduation requirement.*)

FACS/BUSINESS INTEGRATED CTE PROGRAM

- Career and Financial Management (1/2 unit)
- Human Resource Management - UHS (1/2 unit)
- Food Science (1 unit)
- Food Preparation and Nutrition (1/2 unit)
- Introduction to Management and Marketing UHS (1 unit)
- Certification Tests: NOCTI Commercial Food and NOCTI A*S*K*

CHILD DEVELOPMENT

(1/2 CREDIT)

Open to grades 9, 10, 11, and 12.

This course is the study of the principles of child growth and development from conception to adolescence. The course content will focus on the physical, cognitive, social and emotional domains of development.

TEACHING PRE-SCHOOL CHILDREN

(1/2 CREDIT)

Open to grades 10, 11, and 12. **Prerequisite:** Child Development.

This one semester class is planned for the student who enjoys working with children and wishes to increase skills learned in Child Development. Class time is spent planning and carrying out a structured Pre-k program for children ages 3 and 4, which is held at the high school. Preparing lesson plans, teaching and observing the preschooler gives students an opportunity to discuss and resolve problems that occur when working with children.

CLOTHING AND TEXTILES

(1/2 CREDIT)

Open to grades 9, 10, 11, and 12.

From the earliest history, clothing has been a basic human need. Decisions regarding clothing styles and the textiles used to create those styles are basic expressions of each person's unique self. This course will explore the history of fashion, culture, design principles, equipment, and construction, wardrobe planning and career pathways in clothing. Students will gain an understanding of color, design, personal style, and appropriate clothing choices. Students are required to complete sewing projects, and may be responsible for purchasing fabric. Students will work on community service projects if they are not able to cover the cost of fabric for their individual project.

FOOD PREPARATION AND NUTRITION CORE

(1/2 CREDIT)

Open to grades 10, 11 and 12.

The study of foods and nutrition has seen dramatic change as research evolves linking the preparation and consumption of foods to overall health and wellness. Find out what proper nutrition is and what it can do to help you keep your body running at optimum efficiency. Develop skills in meal and menu planning and food preparation. You will be required to participate in food preparation labs.

HOUSING AND THE ENVIRONMENT

(1/2 CREDIT)

Open to grades 9, 10, 11, and 12. **Formerly called Environmental Architecture and Design.**

In this class decisions as to where to live and trends related to making these decisions are studied with emphasis placed on the sociological, cultural, and aesthetic issues in housing. The elements and principles of design are also explored as they relate to architecture and interior planning. Students research career possibilities in housing and design.

APPLIED FOOD SCIENCE

(1 CREDIT) (MAY BE APPLIED TO A THIRD UNIT OF CREDIT IN SCIENCE, OR AS AN ELECTIVE CREDIT)

Open to grades 11 and 12. **Prerequisite:** Students must have successfully completed the Living Environment and Physical Setting Science Requirements. In addition they must have passed a Science Regents Examination.

Food Science is a part of every stage of the production, processing, preparation, and evaluation and uses of food. This is an interdisciplinary family and consumer sciences course that will integrate the basic principles of biology, chemistry, and microbiology in the context of food and the food industry. Students enrolled in this course will apply these principles and processes to the study of food and nutrition. Students will gain an understanding of how these principles apply to the composition of foods, the nutrition of foods, food and food product development, food processing, food safety and sanitation, food packaging, and food storage. Learning will involve hands-on experiences in order to encourage application to real life situations. Students will be encouraged to demonstrate their knowledge of course content through scientific methods of investigation. Investigative results will sometimes be subject to taste testing and other sensory evaluation.