

FAMILY AND CONSUMER SCIENCE

Taking classes in Family and Consumer Sciences (FCS) provides opportunities to develop the knowledge, skills, attitudes, and behaviors needed for:

- Strengthening the well-being of individuals and families
- Becoming responsible citizens and leaders in family, community, and work settings.
- Promoting optimal nutrition and wellness
- Balancing personal, home, family, and work lives.
- Using critical and creative thinking skills to address problems in diverse family, community, and work environments.
- Successful life management, employment, and careers development.

FCS prepares students for family work, work life, and careers by empowering individuals and families across the lifespan to manage the challenge of living and working in a diverse global society.

FOOD AND NUTRITION

6431 CULINARY ARTS I

Prerequisite: None

Grades: 10, 11, 12

Semester/.5 credit

Learn how to succeed in the kitchen! In Culinary Arts I, all students will learn the fundamentals of cooking and baking including kitchen and food safety, equipment usage, measurement techniques, food preparation terminology, and recipe reading all while preparing some of your favorite foods. Students will learn food preparation techniques through cooking and baking labs featuring muffins, fruits, vegetables, grains, pasta, eggs, dairy and quick snacks and meals. Students will understand the importance of healthy eating through hands-on activities, while making good nutritional food choices that will affect you now and into your future. Experience new food and taste sensations and expand your eating choices.

6432 CULINARY ARTS II

Prerequisite: Culinary Arts I

Grades: 10, 11, 12

Semester/.5 credit

Culinary Arts II builds on the knowledge, preparation skills and techniques learned in the Culinary Arts I. Units include advanced food preparation techniques and knife skills in side dishes, meals, desserts and snacks. Cooking and baking based labs will feature soups, salads and baking yeast breads, desserts, and more. Consumerism and meal planning focus on quick breakfast, lunch and dinner menus. Foods of the world, food sustainability (from farm to table) and resource management (time, money, energy) will also be covered. This is an excellent class for all students who want to expand their knowledge and skills related to the principles of food.

6412 FOOD SCIENCE

Prerequisite: Culinary Arts I and Physical Science (grade of C or higher)

Recommended: Culinary Arts II

Grades: 10, 11, 12

Semester/.5 credit

Interested in finding out how dough turns into cookies or why ice cream is so rich and creamy? Take Food Science to find out why. This course is intended to give you an understanding of the chemical and biological principles of different foods while learning about related careers in the food industry. Students will be actively engaged in various hands-on labs involving different food preparation techniques, nutritional composition and analysis of food, how foods are developed and processed as well as looking at the journey different foods take from farm to plate. This course counts as a .5 credit science elective.

6433 PROFESSIONAL CULINARY AND PASTRY ARTS

Prerequisite: Culinary Arts I, Culinary Arts II and Prior Teacher Approval Required

Grades: 11, 12

Semester/.5 credit

Professional Culinary and Pastry Arts expands upon skills and concepts learned in Culinary Arts I and II. Complex cooking and baking lab units include appetizers, full meal production, cake decorating and pastries, global foods and plating techniques. Studies will also include more advanced food preparation techniques, safety and sanitation, food industry procedures and equipment, menu planning, and recipe development. This course explores multiple aspects of food-related careers for students interested in a career in the world of food. Opportunities for catering school and community events may be included. The option to become ServSafe Certified is available upon request. Students must complete ServSafe curriculum and receive a passing score on the exam. This class will meet daily and may include extra learning opportunities outside the classroom.

FASHION AND INTERIOR DESIGN**6421A HOME DESIGN STUDIO I**

Prerequisite: None

Grades: 9, 10, 11, 12

Semester/.5 credit

Do you enjoy being creative and doing hands-on projects? Here's your chance! Home Design Studio will let you explore your creativity and enrich your artistic talents. Study the basic concepts of interior design including color, line and shape to research additional design principles to use in home, fashion, design and more. In this course, you will learn how to create your own projects using design software, cricuts, sewing machines, paints and so much more. Upcycling, repurposing, distressing...the possibilities are endless. Let your imagination run wild. Pinterest will be impressed with the projects we create!

6423A ADVANCED HOME DESIGN STUDIO

Prerequisite: Home Design Studio I or Prior Teacher Approval

Grades: 10, 11, 12

Semester/.5 credit

Advanced Home Design Studio offers you a chance to expand your knowledge and creativity you gained in Pirate/Home Design Studio. In this project based class, create and implement innovative ideas in the home. Personal preferences allow for individual freedom of choice and design in whichever area you are most interested in. You will be working on individual projects throughout the semester. Students may need to supply most or all of their own project materials.

HEALTH SCIENCE OCCUPATIONS

6422 INTRODUCTION TO HEALTH SCIENCE

Prerequisite: None

Grades: 9, 10 11, 12

Semester/.5 credit

Introduction to Health Sciences is designed to create an awareness of the changing and demanding world of health sciences. Health sciences is an area that is growing rapidly. You will focus on exploring personal characteristics, communication, different types of health careers, cultural diversity, ethical and legal issues in healthcare, medical terminology, infection control, health care systems, along with issues in healthcare today. Healthcare professionals from the community visit and share their experiences with the class on a regular basis.

006428 HEALTH SCIENCE CAREERS

Prerequisite: Introduction to Health Science

Grades: 9, 10 11, 12

Semester/.5 credit

Health Science Careers is built to allow students a deeper understanding of the career offerings in the dynamic field of healthcare. Students will have the opportunity to explore career paths as a class and individually. Each career pathway has a variety of opportunities, related terminology, ethical practices, and diverse needs. The career pathways include therapeutic services, diagnostic services, support services, health informatics and biotechnology research and development. Independent and group research will allow for further exploration.

6454 NURSING ASSISTANT OFFERED AT BELLIN COLLEGE OR NWTC

Prerequisite: Introduction to Health Science

Grades: 11, 12

Semester/.75 credit

This course prepares students for employment as nursing assistants. Upon successful completion of the course, the student is eligible to take the Wisconsin Nursing Assistant Competency Evaluation to become certified for employment in a variety of healthcare establishments. This course is held off site at either Bellin College or NWTC outside of the regular school day; it may include some weekends. An application and additional enrollment steps are required. A course fee may apply.

HUMAN DEVELOPMENT AND FAMILY STUDIES

6448 CHILD DEVELOPMENT: PRENATAL-3

Prerequisite: None

Grades: 9, 10, 11, 12

Semester/.5 credit

Do you love children? Child Development: Prenatal-3 offers students the opportunity to study the developing child from conception through age 3. Topics include: preparation for pregnancy and prenatal development, physical, social/emotional and cognitive development of children from birth to 3 years of age, characteristics of special needs children, and practical techniques of parenting. Students will have the opportunity to experience, plan and participate in play days, where children ages 3 and under will be invited into the classroom to PLAY!

6449 CHILD DEVELOPMENT: 4-12

Prerequisite: None

Grades: 9, 10, 11, 12

Semester/.5 credit

Whether you plan to parent or to spend your professional days as a child psychologist, teacher, child care provider, or other related career, this is the place to start. This course emphasizes the important roles of parents, caregivers, teachers and role models to promote and guide the growth and development of children from toddlerhood through adolescence. Many learning opportunities offers students the ability to study parenting styles, discipline techniques, balance of work and the family, brain development, character education, asset building, self-concept, guidance, health and safety, and the needs of the exceptional child. Students will have the opportunity to observe and experience children that are between the ages of 4 and 12 through hands-on experiences.

EARLY CHILDHOOD**6450 EARLY CHILDHOOD EDUCATION**

Prerequisite: Child Development (Prenatal 3 or 4-12)

Grades: 11, 12 and 17 or 18 years old

Semester/.5 credit

Are you interested in being an elementary education teacher or child care provider? This class is designed for students that are interested in exploring education-related occupations and will offer hands-on opportunities to plan, prepare and present themed educational units to children in early childhood education.

This course provides an opportunity for students wanting to seek entry level employment in group or family child care. Upon successful completion of this course, the Department of Public Instruction will award certification. The student can use certification when seeking employment as an Assistant Child Care Teacher in a child care center or for family child care. Learners explore rules and regulations governing group and family child care and the responsibilities of child care providers. Students must be in Grade 11 or 12 and 17 or 18 years old to enroll in this Department of Public Instruction approved training course. A 10-15 hour practicum in a licensed child care center is required for certification

CAREER AND LEADERSHIP DEVELOPMENT**6447 LIFE**

Prerequisite: None

Grades: 11, 12

Semester/.5 credit

Life is going to throw you curve balls and it is important to know how to handle them. By understanding healthy relationships, learning to build your own positive character, setting up a budget plan, and developing a strong community awareness - students will learn how to enrich their own lives! Units of study include rights and responsibilities of being 18, character development, individual changes and challenges, future careers, communication, relationships and healthy living. Students will understand and practice skills that will help build and enrich their future.

6461/6462 FAMILY AND CONSUMER ED OCCUPATION CLASS

Prerequisite: Consent of teacher and an application are required

Grade: 12

Year/ 1 credit

This course is specially designed for the student who has chosen Family and Community Services as a career goal. The course will focus on career opportunities, job orientation, career advancement, leadership skill building, human relations, organization, decision making, and communication skills. This course must be taken for the full year.

Application and **Approval** from instructor are required before signing up for class. An application form can be obtained from the co-op teacher.

6141/6142 FAMILY AND CONSUMER EDUCATION CO-OP WORK EXPERIENCE

Prerequisite: Must have 18 credits earned by the end of Grade 11

Grade Point Average of 2.0 or above

Enrolled in Family and Community Services Co-op Class

Application and consent of teacher before signing up

Grade: 12

Semester or Year/.5 to 2 credits

The Family and Community Education Co-op course is designed for students who want careers in the areas of Hospitality and Tourism, Education and Training, Human Services, Health Science, and Retail. Hourly wage and high school credit are earned through this work experience opportunity. Get an application from co-op teacher.