

Family and Consumer Sciences

Course Offerings by Grade

9th Grade	10th Grade	11th Grade	12th Grade
Fashion, Textile and Design			
Advanced Fashion, Textile and Design			
Housing and Interior Design			
Child Growth and Development			
Introduction to Health Occupations			
Culinary Arts I	Culinary Arts I	Culinary Arts I	Culinary Arts I
Culinary Arts II	Culinary Arts II	Culinary Arts II	Culinary Arts II
Teen Living	*Culinary Arts III	*Culinary Arts III	*Culinary Arts III
Introduction to Education	Teen Living	Teen Living	Introduction to Education
	Introduction to Education	Introduction to Education	

Primary Career Clusters in Family & Consumer Sciences

- * Agriculture, Food & Natural Resources
- * Architecture & Construction
- * Arts, A/V Technology & Communication
- * Education & Training

- * Health Science
- * Hospitality & Tourism
- * Human Services

*Laude Course

*Culinary Arts III 1.0

Agriculture, Food & Natural Resources	Architecture & Construction	Arts, A/V Technology & Communication	Education & Training	Health Science	Hospitality & Tourism	Human Services
Culinary Arts I	Housing & Interior Design	Fashion, Textile and Design	Child Growth and Development	Introduction to Health Occupations	Culinary Arts I	Child Growth & Development
Culinary Arts II		Advanced Fashion, Textile & Design	Introduction to Education		Culinary Arts II	Teen Living
*Culinary Arts III		Housing & Interior Design			*Culinary Arts III	

FAMILY & CONSUMER SCIENCE

Mrs. Vickie Meyer, B.S., UW-Stout, M.Ed. Lakeland University
Ms. Diana Woodworth, B.S., Northern Michigan University

Our culinary program has taken on a new look. The curriculum is going PROFESSIONAL! All culinary courses will have a professional focus. Students will obtain the skills and knowledge necessary for higher-level employment in the Restaurant and Food Service Industry, including the opportunity to receive transcripted credit through the Lakeshore Culinary Institute.

We are connected with the National Restaurant Association Education Foundation's ProStart Program. The ProStart Program is a two-year industry based program that prepares students for careers in the restaurant and food service industry. Students gain valuable restaurant and food service skills through their academic and possible workplace experiences.

Whether students are looking to improve personal culinary skills, looking to enter the job market or are making plans for college, the ProStart Program is a great first step.

Culinary Arts I (Basic Chef Skills)

Course Code: FECA1
Grade: 9-12
Prerequisite: None
Course Length: One semester
Course Credit: 0.5
Offered: Each semester

What you will learn in this course:

This course concentrates on nutrition, eating habits, sustainable living, safety and sanitation, and preparation methods as applied to various components of a product. Units covered include safety and sanitation, knife skills, kitchen basics, vegetables and fruits, sandwiches, and dairy products. This course will emphasize both professional and personal application.

How you will learn in this course:

The course consists of both lecture and lab experiences in which students will learn to prepare and evaluate various foods. A majority of the class work is done cooperatively with group members. The opportunity to attend or compete in culinary competitions is also available.

Why this course is important:

This course is not only a benefit to an individual's understanding of his/her food choices and personal skills, but will also benefit those who wish to pursue a career in the food service industry.

Culinary Arts II (Pastry Chef & Global Cuisines)

Course Code: FECA2
Grade: 9-12
Prerequisite: Culinary Arts I
Course Length: One semester
Course Credit: 0.5
Offered: Each semester

What you will learn in this course:

This course focuses on baking fundamentals that cover essential information and skills needed for professional and personal career application. Units covered include safety and sanitation, using recipes and equipment, bakeshop ingredients, quick breads, yeast breads, pies, pastries, cookies, cakes, and global cuisines.

How you will learn in this course:

The course consists of both lecture and lab experiences in which students will learn to prepare and evaluate various foods. A majority of the class work is done cooperatively with group members. The opportunity to attend or compete in culinary competitions is also available.

Why this course is important:

This course is not only a benefit to an individual's understanding of his/her food choices and personal skills, but will also benefit those who wish to pursue a career in the food service industry.

*Culinary Arts III (Catering & Careers)

Course Code: FEC3A/FEC3B
Grade: 10-12
Prerequisite: Culinary Arts I & II
Course length: One year
Course Credit: 1.0
Offered: Yearly—May be taken multiple times with consent of the instructor

**Laude Course—Class of 2019 and beyond
Opportunity to receive Product Identification and Purchasing credit through Lakeshore Culinary Institute. Must have successfully passed Culinary I and II and be enrolled in Culinary III.*

What You Will Learn In This Course:

This course will focus on food related careers, advanced cooking and baking skills, community catering opportunities and sustainability in the food service industry. Units covered include safety and sanitation, food service careers, history of foods and hospitality, stocks, sauces and soups, potatoes and grains, controlling food service costs, purchasing and inventory, meat, poultry and seafood, and marketing and the menu.

How You Will Learn In This Course:

The course consists of both lecture and lab experiences in which students will learn to prepare and evaluate various foods. A majority of the class work is done cooperatively with group members. The opportunity to attend or compete in culinary competitions is also available.

Why This Course Is Important:

This course is not only a benefit to an individual's understanding of his/her food choices and personal skills, but will also benefit those who wish to pursue a career in the food service industry.

Fashion, Textile, & Design

Course Code: FEFTA Cost depends on
 Grade: 9-12 student's projects
 Prerequisite: None
 Course Length: One semester
 Course Credit: 0.5
 Offered: Yearly

What you will learn in this course:

This course is an introductory level course about the fashion and design industry and clothing construction. This course allows students to be creative, evaluate quality and explore possible careers in the fashion design industry. Students should enjoy sewing and working with fabric.

How you will learn in this course:

There are various projects to enhance the skills of each student. You will be allowed to choose projects that meet your individual needs and skill level. **This course is designed for students who can work independently.**

Why this course is important:

You will leave with a basic knowledge of clothing construction and the design industry. This could be used as a stepping stone to a future career in the fashion design industry.

Advanced Fashion, Textile and Design

Course Code: FEAFD
 Grade: 9-12
 Prerequisite: Fashion, Textile and Design
 Course Length: One semester
 Course Credit: 0.5
 Offered: Yearly—may be taken multiple times

What you will learn in this course:

This course is an advanced level course which will allow students the opportunity to enhance and improve their sewing skills. Emphasis will be placed on creativity and career exploration.

How you will learn in this course:

There are various projects to enhance the sewing skills of each student. Students will be allowed to choose the projects which best meets individual needs and skill level. **This course is designed for students who can work independently and enjoy working with fabric.**

Why this course is important:

Students will leave with an advanced knowledge of clothing construction and the textile and design industry. Those who are considering a career in the textile field will find this course beneficial in their decision-making process.

Housing & Interior Design

Course Code: FEHIA
 Grade: 9-12
 Prerequisite: None
 Course Length: One semester
 Course Credit: 0.5
 Offered: Yearly

What you will learn in this course:

This course incorporates an introductory level and advanced level of learning into a semester. Students will learn about the housing and interior design industry through various projects. Emphasis will be placed on developing decision-making skills relative to designing, selecting and decorating a living space, along with an emphasis on interior design related careers.

How you will learn in this course:

This course consists of both lecture and hands-on experience. Students will learn specific skills which will help them to complete projects related to the interior design field. Career exploration will also be incorporated throughout the course.

Why this course is important:

Students will leave with a developed knowledge of housing and interior design concepts. Those who are considering a career in the housing and interior design field will find this course beneficial in their decision-making process.

Teen Living

Course Code: FETLI
 Grade: 9-11
 Prerequisite: None
 Course Length: One semester
 Course Credit: 0.5
 Offered: Each semester

What you will learn in this course:

This course explores the decisions and challenges that face teenagers in their personal and family lives. Topics of study will include: friendships, family and teen relationships, dating, love, chemical use and abuse, and possible consequences of being sexually active.

How you will learn in this course:

Learning activities for this course involve reflective thinking, reading of current articles, as well as a great deal of large group discussions.

Why this course is important:

This course will help students understand and cope with changes occurring in their lives and to recognize, as teenagers, the need to make wise decisions which will affect the quality of their life, now and in the future.

Child Growth & Development

Course Code: FECDP
 Grade: 9-12
 Prerequisite: None
 Course Length: One semester
 Course Credit: 0.5
 Offered: Each semester

What you will learn in this course:

This course will prepare you for the care and nurturing of a child. It is designed as an introduction to child development between conception and adolescence. Topics will include pre-natal care, childbirth, strengthening of developmental skills, and encouraging the development of an independent, healthy and happy child.

How you will learn in this course:

Learning activities for this course will include lecture, class discussion, individual and group projects, internet and periodical research, video analysis, and child observation.

Why this course is important:

This course provides a foundation in the understanding of child development to allow advanced course work for students who are considering a career in the field of education, for students who are considering health care options at a technical college and/or for those students who would like to prepare themselves for parenting.

Introduction To Education

Course Code: FEIAC
 Grade: 9-12
 Prerequisite: Child Growth & Development
 Course Length: One Semester
 Course Credit: 0.5
 Offered: Each Semester

What You Will Learn In This Course:

The course offers the student the opportunity to explore the education profession and to help them gain an understanding of their ability to work with people in a service type career.

How You Will Learn In This Course:

Students will have classroom instruction along with the opportunity to work with elementary or middle school students. This experience allows students to participate in the learning process of one, several or an entire classroom of younger children.

Why Is This course Important:

Students who are considering a career in the field of education will find this course beneficial to their decision-making process.

Introduction to Health Occupations

Course Code: FEHEA
 Grade: 9-12
 Prerequisite: None
 Course Length: One semester
 Course Credit: 0.5
 Offered: Each semester

What you will learn in this course:

This course will be an introduction to the variety of health care occupations. Students will be exposed to the multitude of employment opportunities in the health care field and the education and commitment needed to be successful in a chosen career.

How you will learn in this course:

Learning activities for this course will include: job shadowing, guest speakers, simulation activities, field trips, literature reviews, group and individual projects.

Why this course is important:

The health care field is currently experiencing a shortage in qualified personnel. By becoming familiar with the wide range of health care occupations, students will be able to make educated, informed decisions about possible career choices.