

Adaptive Culinary Leaders
Adult Living
Advanced Culinary Arts
Advanced Fashion & Design
Chefs
Child Development 1, 2
Culinary Arts
Early Childhood Education Internship
Fashion & Interior Design
Fashion Merchandising
International Foods
Introduction to Family and Consumer Science Careers
Teaching Internship Elementary 1, 2
Career Internship Program

Family & Consumer Sciences

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Family and Consumer Sciences Department Mission Statement

Career and Technical Education allows students to explore their interests and abilities through a wide range of courses and experiences. CTE equips students with the ability to apply academic skills to the exploration of career pathways. Through hands-on activities, project-based learning, and partnering with industry and educational institutions, CTE prepares students for careers and provides opportunities for post-secondary credits and industry certifications.

Programs

South Campus 9-10

North Campus 11-12

Child Development & Family Relations



Child Development 1

Child Development 2

Child Development 1, 2
 Early Childhood Education Internship
 Teaching Internship Elementary 1, 2
 Adult Living

Culinary Arts Nutrition



Culinary Arts
 Advanced Culinary Arts
 Adaptive Culinary Leaders

Culinary Arts
 Advanced Culinary Arts
 Adaptive Culinary Leaders
 International Foods
 Chefs

Design



Fashion and Interior Design

Fashion and Interior Design
 Advanced Fashion & Design
 Fashion Merchandising

Life & Career Development



Intro to Family & Consumer Science Careers

Suggested Course/Career Sequencing (please read descriptions for content and prerequisites)

Child Development/Family - Intro to Family & Consumer Science Careers - Child Development 1 & 2 - Early Childhood Education Internship - Teaching Internship Elementary 1 & 2

Culinary Arts/Nutrition - Intro to Family & Consumer Science Careers - Culinary Arts - Advanced Culinary Arts - Adaptive Culinary Leaders - International Foods - Chefs

Design - Intro to Family & Consumer Science Careers - Fashion & Interior Design - Advanced Fashion & Design - Fashion Merchandising

Life & Career Development - Intro to Family & Consumer Science Careers

TCD Connections - Culinary - Early Childhood Education & Care - Certified Nurses Assistant - Medical & Health Care Careers

Family and Consumer Sciences Department Standards

The Family and Consumer Sciences Department has established standards based on information from national and state professional organizations in the fields of sociology, family practices, foods and nutrition, consumerism, fashion and design, science, mathematics, and technology. Nine general standards were established as a result of the review of literature. Each general standard is supported by specific student learning standards, which are available upon request. Additionally, specific course standards have been developed that support the general standards, and these are distributed to students at the beginning of each semester or annual course.

Students within Family and Consumer Sciences will be able to....

1. Develop skills and strategies to explore career paths in family and consumer sciences.
2. Select and use appropriate technological instruments and formulas to solve problems, interpret results, and communicate findings.
3. Recognize and demonstrate effective verbal and non-verbal communication skills.
4. Develop and apply strategies to manage conflict and stress in individual and team situations.
5. Analyze the internal and external factors that influence individual and family wellness throughout their life spans.
6. Encourage opportunities to develop expertise, experience and emotional intelligence for transferable employability skills in relation to individual, family, career, and community roles and responsibilities.
7. Promote optimal growth and development of self, family members, and others throughout their life spans.
8. Evaluate decisions in relation to available resources and options.
9. Demonstrate leadership skills and abilities reflecting democratic ideals in the family, workplace, and community.

- All courses listed under Family and Consumer Sciences apply toward the Practical Arts graduation requirement except Consumer Education.
- **Independent Study** Under specific conditions as outlined on p. 25 of the **Guide**, students may make application for Independent Study. In all cases, students must secure parent, teacher, counselor, divisional, and building administration approval. Independent Study may not be taken as an 8th semester/annual course.

CHILD DEVELOPMENT & FAMILY RELATIONS

Adult Living

Credit: 1/2 (cr/nc)	Level: III
Grade Offered: 11, 12	Fall FC5411
	Spring FC5412
Prerequisite: None	

Adult Living is a one semester course that focuses on the foundation of adult living. Students will explore topics including: communication, decision making, morals & values, goal setting, relationships & dating, basic nutrition & food preparation, personal finance, stress management and living arrangements in college and beyond. This course will help students adapt to living independently in a variety of settings following high school graduation.

Child Development 1

Credit: 1/2 (cr/nc)	Level: III
Grade Offered: 9, 10	Fall FC5656
	Spring FC5657
11, 12	Fall FC5651
	Spring FC5652
Prerequisite: None	

This course covers information from conception through the first week of life. Included in this course is a unit on parenting which helps students think through the responsibilities and roles of parents. This course exposes students to career components in education through application of theory in a 9-week preschool lab. During the preschool students plan and implement developmentally appropriate lessons while engaging preschoolers in the learning process. **This course is a prerequisite for Child Development 2. Any student intending on taking Teaching Internship or Early Childhood Internship must earn a grade of B or better in Child Development 1 (a CR/NC grade is not accepted).**

Child Development 2

Credit: 1/2 (cr/nc)	Level: IV
Grade Offered: 9, 10	Fall FC5756
	Spring FC5757
11, 12	Fall FC5751
	Spring FC5752
Prerequisite: Child Development 1	

This is the second course in the Child Development sequence and picks up where Child Development 1 left off, covering the development of children from birth to age 5.

During the semester, we take a deeper look into all areas of development: physical, intellectual, social & emotional. Students will further refine their teaching methods through a 9-week preschool lab. During the preschool, students plan and implement developmentally appropriate lessons while engaging preschoolers in the learning process.

Early Childhood Education Internship

Credit: 1/2 or 1	Level: IV
Grade Offered: 12	Fall FC6551
	Spring FC6552
Prerequisite: B or better in Child Development 1	

This class is for students truly interested in a career related to preschool teaching, child psychology, social work, and/or pediatric care. Working with preschool to First grade age students while becoming more career ready is the focus of this course. ECE Internship provides an introduction to teaching as a profession as well as real life experience as a teacher aide in District 204's associate schools. Students leave campus for a period to assist and teach in a D204 classroom. Students will implement methodology learned in the classroom to their internship setting. Students will build a professional portfolio on current educational topics as they gain experience in the field. This class is offered as an annual or semester course.

Teaching Internship – Elementary 1

Credit: 1	Level: IV
Grade Offered: 11, 12	Fall FC6531
	Spring FC6532
Prerequisite: B or better in Child Development 1 or Child Development 2	

This course is for students interested in a career in teaching or a career related to teaching, child psychology, social work, or pediatric care. It provides an introduction to teaching as a profession as well as real life experience as a teacher aide in District 204's associate schools where students will be implementing methodology learned in the classroom. The course covers a variety of perspectives on current educational topics relevant to the teaching profession. The course is scheduled for a 7th and 8th period block allowing students to intern at their assigned schools. **Students may receive three college credits with College of DuPage upon successful completion of this dual credit course.**

Teaching Internship – Elementary 2

Credit: 1 Level: IV
Grade Offered: 11, 12 Spring FC6562
Prerequisite: Teaching Internship Elementary 1

This course is a continuation of Teaching Internship 1. Successful completion of Teaching Internship I is required to enroll in Teaching Internship 2. Course Structure is a block schedule of 7th and 8th periods allowing for students to intern at District 204's associate schools. Students continue to work on honing their teaching skills, and lesson planning. The course also covers a variety of perspectives on current educational topics relevant to the teaching profession. **Students may receive three college credits with College of DuPage upon successful completion of this dual credit course.**

CULINARY ARTS

Culinary Arts

Credit: 1/2 (cr/nc) Level: III
Grade Offered: 9, 10 Fall FC5226
11, 12 Spring FC5227
Fall FC5221
Spring FC5222
Prerequisite: None

Culinary Arts is designed to teach basic food preparation skills utilizing various types of culinary equipment and a range of preparation and cooking techniques. The following areas of study are covered in this course: kitchen and food safety, measuring, knife skills, cooking methods, nutrition and various culinary specific units. Lab periods provide practical experiences in time management, equipment use, food preparation skills. While this course provides personal enrichment, it may also serve as a foundation for further training in culinary arts. Peanut, tree nut and sesame seed free.

Advanced Culinary Arts

Credit: 1/2 (cr/nc) Level: IV
Grade Offered: 9, 10 Fall FC5236
11, 12 Spring FC5237
Fall FC5231
Spring FC5232
Prerequisite: Culinary Arts

Students will have the opportunity to further explore topics and refine skills from Culinary Arts. Students will develop more advanced skills such as different knife cuts, plating techniques, candy making, fresh pasta, egg white foams, cupcake decorating and the preparation of proteins (this includes working with meats such as pork, beef, fish and seafood) as well as develop different seasoning profiles. Students will study for their ServSafe Food Handler certificate as part of the class. Peanut, tree nut and sesame seed free.

International Foods

Credit: 1/2 (cr/nc) Level: IV
Grade Offered: 11, 12 Fall FC5311
Spring FC5312
Prerequisite: Culinary Arts

Students study cuisines from various regions around the world. Staple ingredients, food customs, and special diets are the focus of this class. While preparing different foods from around the world, students will develop various preparation and garnishing techniques as they learn about different cultures. Peanut, tree nut and sesame seed free.

Chefs

Credit: 1 (dc) Level: IV
Grade Offered: 11, 12 Fall FC5871
Spring FC5872
Prerequisite: Culinary Arts

Topics covered in this course include restaurant management, catering, hospitality and quantity food preparation. Students will develop skills needed to manage workers, time schedules, food costs and market orders. Students will plan and prepare meals for LT events and are required to participate in catering events before, during or after school. Students will study for their ServSafe Food Manager certificate as part of the class. This course can be repeated. Peanut, tree nut and sesame seed free. **Students may receive one college credit with College of DuPage upon successful completion of this course.**

Adaptive Culinary Leader

Credit: 1/2 Level: III
Grade Offered: 10 Spring FC7107
11, 12 Spring FC7102
Prerequisite: None

This is a one semester course designed for any student who is interested in working alongside special education peers within a culinary arts/art/music/Applied Tech course. Students will develop an understanding and gain experience in: modifying activities to meet individual needs, developing lessons and assisting with instruction, and working alongside peers with special needs to develop meaningful connections. Students will be involved in partnering with and assisting students in acquiring skills through a variety of engaging activities. This course fulfills a creative/practical art elective requirement.

DESIGN

Fashion and Interior Design

Credit: 1/2 (cr/nc)	Level: IV
Grade Offered: 9, 10	Fall FC5286
	Spring FC5287
11, 12	Fall FC5281
	Spring FC5282

Prerequisite: None

This course focuses on relevant career readiness for industry areas of fashion and interior design. Students will learn how to use the elements and principles of design to create beauty, harmony and balance in their artwork. It is a project-based course that will give students the opportunity to study the history of fashion, design original fashion illustrations, and construct garments through a sewing unit. Students will also learn the basics of architecture, housing categories, produce scaled floor plans and create digital interior designs along with other basic skills needed for working in the field of design.

Students will be responsible for project and supply fees of \$25.00.

Advanced Fashion & Design

Credit: 1/2 (cr/nc)	Level: IV
Grade Offered: 9, 10	Fall FC5296
	Spring SC5297
11, 12	Fall FC5291
	Spring FC5292

Prerequisite: Fashion & Interior Design

Advanced Fashion & Design is a one-semester course aimed at creating industry level readiness. Students will explore topics including the process of fashion design from ideas and sketches, to creating garments that are personalized and runway ready. Elements and principles of design will be applied as students discover what makes fashion relevant to today's trends and how they can include their own personalities into the many career opportunities in the fashion industry. This project-based class focuses on fashion careers such as public relations, styling and consulting, illustrating and designing, merchandising, and sewing. Students are required to take the Fashion and Interior Design course as a prerequisite. **Students will be responsible for project and supply fee of \$25.00.**

Fashion Merchandising

Credit: 1/2 (dc)	Level: IV
Grade Offered: 11, 12	Fall FC5301
	Spring FC5302

Prerequisite: Fashion & Interior Design

This project based course focuses on the business side

of the fashion industry, fashion design, and the merchandising of fashion related products. Topics include an overview of the fashion industry, the evolution, trends and movement of fashion, career development, merchandising, and promotion. Students will study current fashion trends and popular designers, explore a variety of fashion related careers in the retail industry and practice merchandising fashion products. Students interested in the fashion industry should also consider taking Advanced Fashion & Design. To be enrolled in this dual credit course, students must meet dual credit prerequisites and complete dual credit requirements. Students may receive college credit with College of DuPage upon successful completion (upon approval from College of DuPage).

LIFE & CAREER DEVELOPMENT

Introduction to Family & Consumer Science Careers

Credit: 1/2 (cr/nc)	Level: III
Grade Offered: 9, 10	Fall FC5356
	Spring FC5357

Prerequisite: None

Communication, goal setting, decision-making, and interpersonal relationships are emphasized throughout the semester. You will learn about yourself, your family, child development, and parenting which could lead to taking Family Health Issues, Adult Living, Child Development or Teaching Internship class. Also included are units of food preparation, meal management, and design which lead into the Culinary Arts sequence and Fashion and Interior Design.

Career Internship Program

Credit: 1/2 (dc)	Level: IV
Grade Offered: 11, 12	Fall FC5551
	Spring FC5552
	Summer FC5558, FC5559

This course is designed for a student who has already secured an internship in partnership with their LT teacher in this department. Detailed information about qualifying for a Career Internship Program class can be found on page 10 of the Guide. It is the sole discretion of each department team to recommend a student for a career internship. An application does not guarantee admission.

FAMILY AND CONSUMER SCIENCES CAREERS

- No asterisk - entry level position; high school graduation usually required
- *Some post high school education usually required
- **College degree usually required

Career Areas	Courses	Careers	Careers
Apparel/Fashion Design	Intro to Family & Consumer Science Careers Fashion & Interior Design Advanced Fashion & Design Fashion Merchandising Career & Community Partnerships	Tailor Buyer** Company representative** Drapery maker Dressmaker* Fabric designer* Fashion designer** Fashion illustrator* Seamstress	Textiles technician* Color manager/colorist Facilities renovation Purchasing agent Visual merchandiser Educational marketing Store planner Trend director Assistant in production development
Interior/House Design	Fashion & Interior Design Career & Community Partnerships	Building and remodeling consultant* Buyer Equipment designer* Equipment salesperson* Furniture designer** Interior designer** Interior decorator** Print manager and Computer Aided Design operator	Contract/commercial design Residential design** Space planner* Kitchen and bath designer* Restaurant designer* Design in environments for special populations** Remodeling Historic preservation Realtor*
Foods/Nutrition	Intro to Family & Consumer Science Careers Culinary Arts Advanced Culinary Arts International Foods Chefs Career & Community Partnerships	Pastry chef* Cook* Dietician* Food inspector** Food broker* Food technician* Food scientist** Military Nutrition Educator** Restaurant management	Menu planning Nutrition and health writing* Hospitality* Sports nutrition** Recipe development** Private practice Food promotion Wellness centers Government agencies (USDA, WIC, EFNEP)
Child/Human Development	Intro to Family & Consumer Science Careers Child Development 1 & 2 Early Childhood Education Internship Teaching Internship Elementary Career & Community Partnerships	Day Care center director** Day Care center worker* Extension specialist Child life/hospitalized child care provider Residential youth care provider Early childhood education**	Elementary education** Secondary education** Child care service and referral provider Crisis nursery** At-risk youth programming*
Family Relations	Intro to Family & Consumer Science Careers	Case worker** Family counselor** Social worker** Counselor Psychologist Career coach	Family life educator** Marriage enrichment Volunteer coordinator Support group coordinator Public health/public aid Crisis hotline programs
Consumer Management	Career Internship	Consultant** Companies Consumer Banker Marketing Specialist** Advisor** Consumer communication/media specialist	Product information specialist Consumer educator Consumer advocate Consumer complaint investigator/mediator Consumer relations specialist Lobbyist

Family & Consumer Sciences Classes

When choosing Annual Courses, you will need the first and second semester codes.

Freshman Courses

Fall Only

FC5226	Culinary Arts
FC5236	Advanced Culinary Arts
FC5356	Intro to Family & Consumer Sciences Careers
FC5286	Fashion & Interior Design
FC5296	Advanced Fashion & Design
FC5656	Child Development 1
FC5756	Child Development 2

Spring Only

FC5227	Culinary Arts
FC5237	Advanced Culinary Arts
FC5357	Intro to Family & Consumer Sciences Careers
FC5287	Fashion & Interior Design
FC5297	Advanced Fashion & Design
FC5657	Child Development 1
FC5757	Child Development 2

Sophomore Courses

Fall Only

FC5226	Culinary Arts
FC5236	Advanced Culinary Arts
FC5356	Intro to Family & Consumer Sciences Careers
FC5286	Fashion & Interior Design
FC5296	Advanced Fashion & Design
FC5656	Child Development 1
FC5756	Child Development 2

Spring Only

FC7107	Adaptive Culinary Leader
FC5227	Culinary Arts
FC5237	Advanced Culinary Arts
FC5357	Intro to Family & Consumer Sciences Careers
FC5287	Fashion & Interior Design
FC5297	Advanced Fashion & Design
FC5657	Child Development 1
FC5757	Child Development 2

Junior and Senior Courses

Annual

FC6551/2	Teaching Internship - Preschool
FC6611/2	Work Exp Career/Comm Part I
FC6621/2	Work Exp Career/Comm Part II
FC5871/2	Chefs

Fall Only

FC5411	Adult Living
FC5231	Advanced Culinary Arts
FC5291	Advanced Fashion & Design
FC5221	Culinary Arts
FC5281	Fashion and Interior Design
FC5301	Fashion Merchandising
FC5311	International Foods
FC6531	Teaching Internship 1 Elementary
FC6551	Early Childhood Educ. Internship
FC5651	Child Development 1
FC5751	Child Development 2

Spring Only

FC7102	Adaptive Culinary Leader
FC5412	Adult Living
FC5232	Advanced Culinary Arts
FC5292	Advanced Fashion & Design
FC5222	Culinary Arts
FC5282	Fashion and Interior Design
FC5302	Fashion Merchandising
FC5312	International Foods
FC6532	Teaching Internship 1 Elementary
FC6562	Teaching Internship 2 Elementary
FC6552	Early Childhood Educ. Internship
FC5652	Child Development 1
FC5752	Child Development 2

Fall or Spring

FC5551/2	Career Internship
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