

Family & Consumer Science Courses

(Across-The-Board = Non Program Specific)

Name and Description of Project:

In an effort to modernize and increase FACS related electives, the following improvement courses have been developed.

- Food Science
- Leadership and Service Learning
- Nutrition and Wellness
- ProStart I & II

Implementation of these courses may be appropriate as part of your school's/consortium's Perkins application. Please contact your FACS Program Advisor or the FACS Program Manager for additional information.

Major Activities:

Students will meet the eligibility requirements and complete competency requirements set by AAFCS to obtain the correlating certifications.

Performance Indicator:

Skill Attainment with certification

Measurement:

The success of this project will be measured by the number of students who successfully earn Certification.

Professional Development:

Teachers will attend professional development provided by DWE to implement this project. Registration information will be e-mailed to teachers and is available m

Instructional Materials/Supplies:

Additional training and equipment is required prior to implementation of any of the following course. Possible with justification and prior approval by FACS Program Manager

Equipment:

Specific equipment lists available for each course.

Food Science:

Grade Level 11-12 = 493130

½ Unit = Semester Long

Course Description: Experiences in Food Science semester course focus on the scientific method to study the various relationships between food science, nutrition, and food preparation. Laboratory skills developed in measuring, recording, and analyzing data are used to explore these relationships. Experimental methods are employed to analyze food mixtures, food microbiology, food preservations, and complex food systems. Due to the expanding field of food science, students are given insight into career possibilities with the education and training needed, as well as up-to-date information regarding technological advances and future trends in food preparation, preservation, evaluation, and utilization of food.

Leadership & Service Learning:

Grade Level 7-8 = 399090

Grade Level 9-12 = 493160

½ Unit = Semester Long

Course Description: Leadership and Service Learning emphasis the importance of volunteerism, professionalism, and leadership skills in the development of personal qualities. This course focuses on the benefits of community service, leadership roles, and civic responsibilities. Students are encouraged to explore areas of critical and creative thinking, responsibility, and cultural awareness as they relate to character development. Current technology is used to enhance communication skills and promote professionalism. In addition, academic skills such as math and science are reinforced.

Nutrition and Wellness:

Grade Level 9-12 = 493200

½ Unit = Semester Long

Course Description: Nutrition and Wellness enables students to analyze the interaction of nutrition, foods, and fitness for overall wellness of individuals and families throughout the lifespan. In this course students will develop nutrition and fitness habits to make wise decisions regarding healthy living and prevention of disease through these practices. As active learners, students develop higher order thinking skills and academic skills in the areas of math, science, language arts and social studies through the evaluation of relevant nutrition and wellness information. This course is recommended for all students regardless of their career cluster or pathway, in order to build basic nutrition and wellness knowledge and skills, and is especially appropriate for students with interest in human services, wellness/fitness, health, or food and nutrition related career pathways.

PROSTART

ProStart I Grade Level 11-12 = 493320

ProStart II Grade Level 11-12 = 493230

1 Unit = Year Long (each)

Course Description: ProStart is a School-to-Career initiative that prepares students for the adult working world by offering on-the-job experience before graduation. This two-year industry-based course prepares students for careers in the restaurant and foodservice industry. Students gain valuable restaurant and foodservice skills through their academic and workplace experiences. Students who complete ProStart I, ProStart II and 400 hours of hospitality related work experience, are eligible to take the national ProStart exam, and if passed, receive national HBA/ProStart certification.