

FAMILY & CONSUMER SCIENCE

ADULTING 101 AND PERSONAL DEVELOPMENT				
Grade Level: 10-12	Credits: 1	College Credit: No	Fine Arts Credit: No	Prerequisite: None
<p>Learn and practice the skills you will need to be a well rounded member of humanity in this student-centered hands-on course. Topics of study include weekly “adulting” lessons (from how to sew on a button and tie a tie to understanding the process of buying your first car and renting an apartment to strategies to help you manage stress for examples), student chosen DIY (do-it-yourself) projects, eating well on a budget (you cook weekly!), self reflection, career search, and personality analysis. If you are a project based learner and prefer to choose your own adventure, this is your class.</p>				

CHILD DEVELOPMENT, FAMILIES, AND PARENTING				
Grade Level: 11-12	Credits: 1	College Credit: No	Fine Arts Credit: No	Prerequisite: None
<p>This course examines decisions involved in planning for a family and the responsibilities that go with parenthood. It will help you recognize the importance of prenatal care for the growth and development of the unborn child. By course end, students will be able to describe a child’s physical, social, emotional and intellectual development through age three. Additionally, reflections on personal development through your school years and the impact of your own family will be highlighted.</p>				

CULINARY FOODS 1: BASICS OF FOOD PREPARATION				
Grade Level: 9-12	Credits: 1	College Credit: No	Fine Arts Credit: No	Prerequisite: None
<p>Culinary Foods 1 is an elective course. This course will introduce students to a variety of skills and basic foods used in the culinary world. Students will develop a clearer understanding of food and nutrition while participating in hands-on lab activities and research projects.</p>				

CULINARY FOODS 2: BAKING AND PASTRIES				
Grade Level: 9-12	Credits: 1	College Credit: No	Fine Arts Credit: No	Prerequisite: Culinary Foods 1
<p>Culinary Foods 2 is an extension of skills learned in Culinary Foods 1. The course focuses on the science of baking and pastry arts. Students will learn about ingredients and equipment used in a bake shop, how recipes can be modified to benefit special diets, and menu planning. Units covered: Flours and Sugars, Quick Breads, Yeast Breads, Cakes, Cookies, and Specialty Desserts.</p>				

GLOBAL AND CULTURAL CUISINE

Grade Level: 10-12	Credits: 1	College Credit: No	Fine Arts Credit: No	Prerequisite: Culinary Foods 1 & 2
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This course is designed for the advanced culinary student. Study of ethnic and regional foods will provide opportunities to learn the customs, cooking techniques, special ingredients, and equipment of a variety of cultures. In this course, students will learn how the selection and preparation of foods are influenced by cultural heritage, lifestyle, and global region. Foods will be prepared using a variety of cooking techniques while exploring the influences of international cuisines on our eating habits.

HUMAN RELATIONSHIPS

Grade Level: 10-12	Credits: 1	College Credit: No	Fine Arts Credit: No	Prerequisite: None
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If your career choice is in the area of social work, psychology, sociology, education, or business, this course will provide you with valuable insight. Students will study human interaction through personal self reflection and open dialogue in the classroom setting. Human Relations explores personal relationships and skills to help prepare you for your future family, social, and career roles. Help yourself to gain successful and positive relationship skills by taking an interest in your future now.

INTERIOR DESIGN

Grade Level: 9-12	Credits: 1	College Credit: No	Fine Arts Credit: Yes	Prerequisite: None
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Interior Design focuses on the *History of Design* and the *Elements of Design: Line, Shape, Form, Space, Color, and Texture*. Students will develop their unique design styles and study historical time periods in architecture and design. At the end of the course, students will work in small groups to cohesively combine all elements into a final project: building a model house to scale. Other topics covered: rendering, floor plans, professional lettering techniques, housing concerns and styles, and field trip opportunities.

INTERIOR DESIGN 2

Grade Level: 10-12	Credits: 1	College Credit: No	Fine Arts Credit: Yes	Prerequisite: Interior Design 1
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Students enrolling in Interior Design 2 will further develop skills learned in Interior Design 1. Weekly design scenario based projects will be created and presented during this course including professional presentation boards, online and computer based design programs in drafting and rendering, and model building. This course will also have field trip opportunities and guest appearances by architects, interior designers and other professionals in the design industry. If you took Interior Design and just didn't want it to end, join us for this extension to expand your portfolio.