

FAMILY & CONSUMER SCIENCES



NUTRITION AND WELLNESS

(paired with Principles of Food Preparation)

2771/85003550 Credit 1/2 9-12

The purpose of this course is to prepare students to understand the relationship between nutrition and wellness. The program also provides for selection, preparation, service and storage of foods. It allows students to use technology to practice meal management techniques directed toward nutritional food choices based on the life cycle. This course will provide an awareness of consumer issues relating to health and wellness. Classroom food laboratory activities are an integral part of this program. Safe use and care of small and large appliances as well as kitchen tools and equipment are practiced in a foods laboratory. Family, Career and Community Leaders of America is the appropriate career and technical student organization (CTSO) for providing leadership training and reinforcing specific career and technical skills. Career and Technical Student Organizations, when provided, shall be an integral part of the instructional program and the activities of such organizations are defined as part of the curriculum in accordance with Rule 6A-6.065, FAC
PREREQUISITE: None

PRINCIPLES OF FOOD PREPARATION (paired with Nutrition+Wellness)

2685/85003900 Credit 1/2 9-12

The purpose of this course is to prepare students to understand the principles of food preparation, selection and storage, basic food preparation, and selection of food services. Instruction and learning activities are provided in a laboratory setting using hands-on experiences with the tools, equipment and materials appropriate to the course content and in accordance with current practices. Activities provide instruction in: the application of the principles of food preparation, food selection and storage, choosing appropriate food service for various occasions and the use of small and large appliances, kitchen tools and equipment. Family, Career and Community Leaders of America is the appropriate career and technical student organization (CTSO) for providing leadership training and reinforcing specific career and technical skills. Career and Technical Student Organizations, when provided, shall be an integral part of the instructional program and the activities of such organizations of defined as part of the curriculum in accordance with Rule 6A-6.065, FAC
PREREQUISITE: None

PROSTART 1 (CULINARY OPERATIONS I) (TP)

2752/85152100 Credit 1 9-12

This course was developed as part of a three credit core. Students will develop competence in career and job opportunities; basic food skills; personal productivity; safe, secure and sanitary work procedures; operational systems; recipes; commercial tools and equipment; principles of nutrition; front-of-the house duties; back-of-the house duties. Family, Career and Community Leaders of America is the

appropriate career and technical student organization (CTSO) for providing leadership training and reinforcing specific career and technical skills. Career and Technical Student Organizations, when provided, shall be an integral part of the instructional program and the activities of such organizations of defined as part of the curriculum in accordance with Rule 6A-6.065, FACe.

PREREQUISITE: None

(TP) indicates a course leading to a Tech Prep area of study. Gold Seal.

PROSTART 2 (CULINARY OPERATIONS 2) (TP)

(paired with Culinary Operations 3) (2 hour block)

2753/85152200 Credit 1 10-12

Students will develop competencies in career and job opportunities; basic skills; work procedures; operational systems; recipes, principles of nutrition; front-of-house and back-of-the house duties and food preparation.

PREREQUISITE: Culinary Operations 1

Special Note: Culinary Operations 2 and 3 are offered in a two hour block and must be taken sequentially. Teacher approval required.

(TP) indicates a course leading to a Tech Prep area of study. Gold Seal Scholarship Course

PROSTART 3 (CULINARY OPERATIONS 3) (TP)

(paired with Culinary Operations 2) 2754/85152300

Credit 1 10-12

This course was developed as part of a three credit core. Students will develop competence in career and job opportunities; basic skills; personal productivity; work procedures; operational systems; recipes; front-of-the house duties and food preparation.

PREREQUISITE: Culinary Operations 1

Special Note: Culinary Operations 2 and 3 are offered in a two hour block. Teacher approval required

(TP) indicates a course leading to a Tech Prep area of study Gold Seal.

PROSTART 4 (CULINARY OPERATIONS 4) (paired with Culinary Operations 5) (2 HR block)

2755/85151100 Credit 1 11-12

This course was developed for students to develop competence in career advancement opportunities; food identification, selection and purchasing; advanced cooking and baking skills; communication skills; math skills; scientific principles of cooking and baking and quality standards of food preparation and presentation.

PREREQUISITE: Culinary Operations 1, 2, 3. Teacher approval required. Gold Seal.

PROSTART 5 (CULINARY OPERATIONS 5) (paired with Culinary Operations 4) (2 HR block)

2756/85151110 Credit 1 11-12

This course was developed for students to develop competence in career advancement opportunities in professional cooking; identification, selection and purchasing food; advanced cooking skills; math skills; scientific principles of cooking and baking; management techniques; and food presentation.

PREREQUISITE: Culinary Operations 1, 2, 3. Teacher approval required. Gold Seal.

FAMILY AND CONSUMER SCIENCES**COOPERATIVE EDUCATION/ OJT**

2707/85004100 Credit 1 11-12
2708/85004101 Credit 2 12

The purpose of this course is to provide the on-the-job training component when the **cooperative method of instruction** is appropriate for this program. Whenever the cooperative method is offered, the following is required for each student: a training agreement, a training plan signed by the student, teacher and employer, including instructional objectives and a list of on-the-job and in-school learning experiences and a work station which reflects equipment, skills and tasks which are relevant to the occupation which the student has chosen as a career goal. The student **must be paid** for work performed. Family, Career and Community Leaders of America is the appropriate career and technical student organization (CTSO) for providing leadership training and reinforcing specific career and technical skills. Career and Technical Student Organizations, when provided, shall be an integral part of the instructional program and the activities of such organizations of defined as part of the curriculum in accordance with Rule 6A-6.065, FAC.

PREREQUISITE: MUST be enrolled in an occupational program and have teacher approval.

FASHION DESIGN 1 (TP) 2901/8506405F
Credit 1 9-12

This course is designed to develop competencies in the areas of the fashion design industry. It includes essential basic skills for working in design services, leadership and organizational skills, basic principles of design, textile characteristics and care, employability skills, relationship of human factors to design services, safe use of tools and equipment, and selection of appropriate materials.

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PREREQUISITE: None

SPECIAL NOTE: Must be offered at laboratory equipped with power sewing machines only. Shows as **DESIGN SERVICES CORE ON SCHEDULE.**

Gold Seal Scholarship Course

FASHION DESIGN 2 (TP) 2902/85064100
Credit 1 10-12

This course is designed to further develop competencies in the area of fashion design services. It includes employment opportunities in fashion design services, basic skills essential to working in this industry, employability skills, elements and principles of design, the terminology of the apparel industry, garment construction skills, sales techniques, and entrepreneurship.

PREREQUISITE: Design Services Core – Fashion Design 1

SPECIAL NOTE: Must be offered at laboratory equipped with power sewing machines only. Shows as **PRINCIPLES OF FASHION DESIGN SERVICES ON SCHEDULE.**

Gold Seal Scholarship Course

FASHION DESIGN 3 (TP) 2903/85064200
Credit 1 11-12

This course is designed to further develop competencies in the area of fashion design services. It includes researching history and culture's effect on design, sketching and free hand drawing, use of technology in the fashion industry, clothing needs for special populations, and creation of an original pattern.

PREREQUISITE: Principles of Fashion Design Services – Fashion Design 2

SPECIAL NOTE: Must be offered at laboratory equipped with power sewing machines only. Shows as **PATTERN DESIGN TECHNIQUES ON SCHEDULE.**

Gold Seal Scholarship Course

FASHION DESIGN 4 (TP) 2904/85064300
Credit 1 12

This course is designed to further develop competencies in the area of fashion design services. This course focuses on five specialty areas of fashion design services: window display, fashion design assistant, tailor's assistant, personal shopper, and stylist. Students will select one of those specialty areas and will be expected to follow the performance standards for that area. Also included is an opportunity for job shadowing and students will be expected to finalize and submit a portfolio.

PREREQUISITE: Pattern Design Techniques – Fashion Design 3

SPECIAL NOTE: Must be offered at laboratory equipped with power sewing machines only. Shows as **FASHION DESIGN SPECIALIST ON SCHEDULE.**

Gold Seal Scholarship Course

HEALTH OCCUPATIONS

HEALTH SCIENCE 1 (TP) 3001/84171000
Credit 1 9-12

This course is part of a program composed of Health Science 1, Health Science 2 and Allied Health Assisting 3. Health Science 1 or Anatomy and Physiology may be taken separately as a prerequisite to Health Science II and Allied Health Assisting III or the courses may be taken concurrently. This course includes scientific concepts relating to health care based on structure and function of the body systems in health and disease.

PREREQUISITE: NONE.

(TP) indicates a course leading to a Tech Prep area of study. Gold Seal

HEALTH SCIENCE 2 (TP) 3003/84171100
Credit 1 10-12

This course is part of a program consisting of Health Science I, Health Science II and Allied Health Assisting III. All three courses may be taken concurrently or following completion of Health Science 1 or Anatomy and Physiology, Health Science II and Allied Health Assisting may be taken concurrently. This course includes common skills performed by health care workers in hospitals, nursing homes and other health care agencies. Classroom laboratory and off campus field trip experiences are correlated with theory.

PREREQUISITE: Health Science I and instructor approval.

(TP) indicates a course leading to a Tech Prep area of study. Gold Seal

ALLIED HEALTH ASSISTING 3 HONORS (TP)

(Paired with Health Occupations Education Directed Study) (2 Hour Block)

3005/84171310

Credit 1

11-12

This honors course is part of a program consisting of Health Science I, Health Science II and Health Allied Assisting III. All three courses may be taken concurrently or following completion of Health Science I or Anatomy and Physiology, Health Science II and Allied Health Assisting may be taken concurrently. This course provides the opportunity to explore the characteristics of workers in major health career clusters. Also included are communication skills, legal and ethical practice, safe work practices, leadership and employability skills. Off campus clinical learning experiences are integrated into this program.

PREREQUISITE: Health Science 1 and 2 and instructor approval is required.

(TP) indicates a course leading to a Tech Prep area of study. One Science Credit is given for students who complete all three of the following courses: Health Science I, Health Science II, or Anatomy or Physiology and Allied Assisting 3. Gold Seal

HEALTH OCCUPATIONS EDUCATION DIRECTED STUDY (TP)

(Paired with Allied Health Assisting 3 Honors) (2 Hour Block)

3101/84001000

Credit 1

11-12

This course may be taken only by a student who has completed or is currently completing Allied Health Assisting 3. The content is prescribed by the instructor based upon the individual student's identified health career interest. An individual instructional plan is developed by the instructor, with specific student performance standards which must be mastered to earn credit. Off campus clinical learning experiences are required.

PREREQUISITE: Current enrollment in Allied Assisting III or completion of Health Science I or Health Science II and Allied Assisting III, instructor approval required. **(TP) indicates a course leading to a Tech Prep area of study. Gold Seal.**