

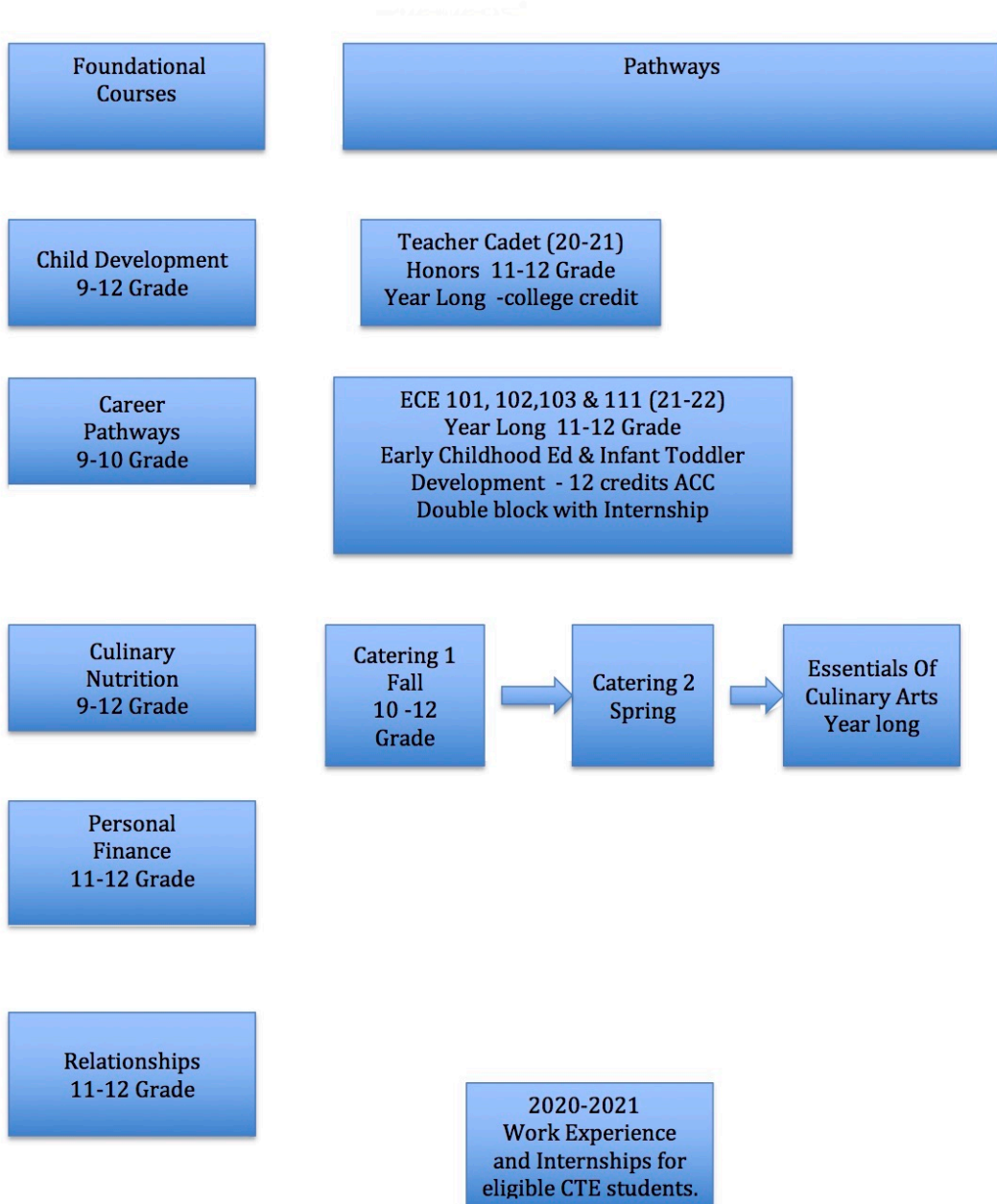
Family Consumer Science Courses

Course Title	9th Grade	10th Grade	11th Grade	12th Grade
Child Development	•	•	•	•
Career Pathways	•	•		
Culinary Nutrition	•	•	•	•
Personal Finance			•	•
Relationships			•	•
Catering I & II		•	•	•
Essentials of Culinary Arts			•	•
ECE 101 - Intro to Early Childhood Education			•	•
ECE 111 - Infant & Toddler Development			•	•

Mission Statement

DCSD Career and Technical Education programs provide students with real world knowledge, career and technical skills, and occupational experience through project based learning to enable them to lead with integrity and influence the future as productive and employable citizens.

Family & Consumer Sciences Pathways Ponderosa High School



Child Development**55759****Credit:****0.5****Grade:****9-12****Prerequisites:** None**Graduation Req:** Practical Arts

Whether there is an interest in working with children, applying knowledge to a future family, or even learning more about younger family members, this course is designed to introduce students to early childhood development. It provides an overview of intellectual, physical, social, and emotional development from birth to elementary age. In addition, parenting and prenatal development are essential components to the course. An exciting aspect of this course is getting the opportunity to participate in the infant simulator.

Career Pathways**55550****Credit:****0.5****Grade:****9-10****Prerequisites:** None**Graduation Req:** Practical Arts

This course is designed to identify career interest areas determined by assessing skills, aptitude interests and personality. Students will develop education and career readiness abilities necessary for the post secondary education and job searching. Students will interact with professionals who work in various careers, explore the Colorado Career Cluster Model and research a selected career which meets individual interests, skills and values based on the information and insight gained through class activities and projects.

Culinary Nutrition**55378****Credit:** \$40/Semester**0.5****Grade:****9-12****Prerequisites:** None**Graduation Req:** Practical Arts

Culinary Nutrition provides students the opportunity to develop lifelong and health habits with an understanding of nutritious food preparation techniques.

Personal Finance**55500****Credit:****0.5****Grade:****11-12****Prerequisites:** None**Graduation Req:** Practical Arts

This class is designed for students who will handle economic and life management issues independently. Units of study include career preparation, budgeting, credit, consumerism, housing and transportation options, and insurance. This is an academically challenging project based class which revolves around the individual.

Relationships**55310****Credit:****0.5****Grade:****11-12****Prerequisites:** None**Graduation Req:** Practical Arts

The focus of this course is establishing and maintaining healthy relationships throughout your lifespan. This class is designed to help students understand the relationships they have with peers, family and in the work place. Students will recognize the components of healthy relationships. This course also covers the principles of effective communication skills and offers coping strategies for everyday life.

Catering I & Catering II**55338 & 55339****Credit: \$40/Semester****0.5****Grade:****10-12**

Prerequisites: Recommended to take Culinary Nutrition. Students must plan on taking Catering II when enrolled in Catering I. Therefore seniors enrolling must take both semesters, otherwise seniors should be enrolled in Culinary Nutrition

Graduation Req: Practical Arts

Catering is a culinary class designed for the beginning to advanced student. Students will develop skills in safety, sanitation, basic food preparation techniques, knife skills, baking, cooking methods, creative meal planning, plate presentation and customer service. Second semester expands on techniques and skills, providing students with the opportunity to expand their culinary expertise, cater events and discover food traditions from around the world. Students will apply their knowledge in the numerous culinary areas through weekly labs. This class is geared towards students entering the restaurant, hospitality or lodging fields. The National Restaurant Association ServSafe Certification Exam will be offered for a \$40.00 fee.

Essentials of Culinary Arts**55360S1 & 55360S2****Credit: \$40/Semester****1****Grade:****11-12**

Prerequisites: Completion of Catering 1 & 2 with a grade of "C" or better.

Graduation Req: Practical Arts

This two-semester course, based on Family and Consumer Science standards, is designed for students with career interests in the food industry, as well as owning their own culinary business. Students will develop skills in quantity food preparation, safety and sanitation, planning, customer service, and entrepreneurship. Students will have the opportunity to earn the National Restaurant Association ServSafe Certification.

**ECE 101 - Intro to Early
Childhood Education (CE)**

Credit:
0.5

Textbook

Grade:
11-12

69070

Prerequisites: Child Development, 3.0 GPA

Graduation Req: Practical Arts

Provides an introduction to Early Childhood Education. Includes the eight key areas of professional knowledge: Child Growth and Development; Health, Nutrition and Safety; Developmentally Appropriate Practices; Guidance; Family and Community Relationships; Diversity; Professionalism and Supervision. Focuses on birth through age eight. **(Course to be offered in 2021-2022, but not in 2022-2023)**

**ECE 111 - Infant & Toddler
Development (CE)**

Credit:
0.5

Textbook

Grade:
11-12

69060

Prerequisites: ECE 101 for college credit with passing grade, Accuplacer sentence skill score of 70 or ACT minimum of 17.

Graduation Req: Practical Arts

Presents an overview of theories, applications (including observation), and issues pertinent to infant and toddler development in group and/or family settings. Includes state requirements for licensing, health, safety and nutrition. Focuses on birth through age three. **(Course to be offered in 2021-2022, but not in 2022-2023)**