

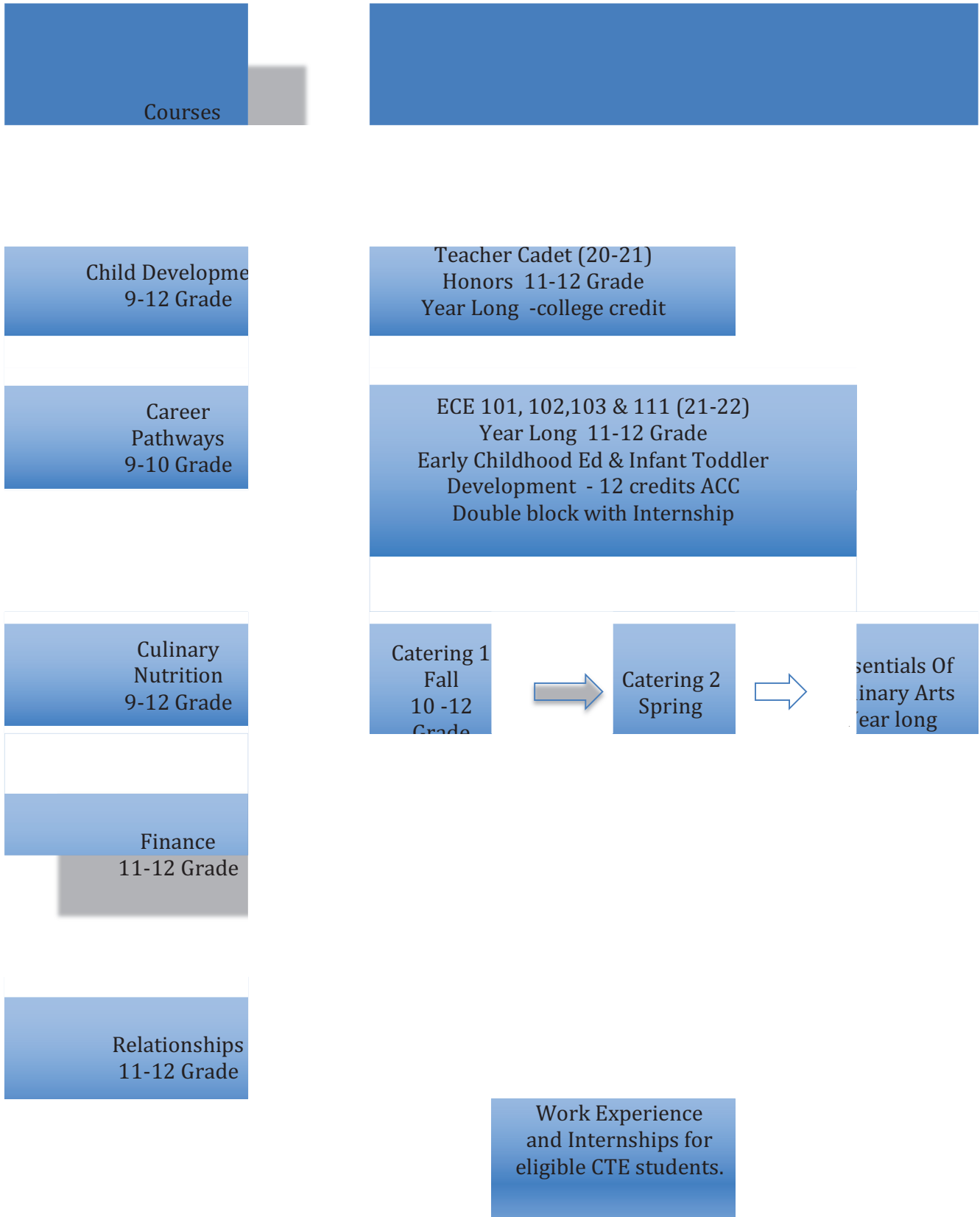
# Family Consumer Sciences Courses

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			•	•
ECE 102 - Early Child Tech			•	•
ECE 103 - Guidance Strat			•	•
Teacher Cadet - Honors			•	•
Peer Internship			•	•
Work Experience - CTE			•	•

## ***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 t post secondary education and job searching. Student's will interact with professionals who work in various careers, explore the Colorado Career Cluster Model and research a selected career which meets individual interestes, skills and values based on the inforamtion and isight 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 opprtunity to develop lifelong and health habits with an understanding of nutritiuous food reparation 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****55500****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:****0.5****\$40/Semester****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:****1****\$40/Semester****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)****69070****Credit:****0.5****Textbook****Grade:****11-12****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 not offered in 2020-2021, but will be in 2021-2022)**

**ECE 111 - Infant & Toddler Development (CE)**      **Credit:**      **Textbook**      **Grade:**  
**69060**      **0.5**           **11-12**

**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 not offered in 2020-2021, but will be in 2021-2022)**

**ECE 102 (CE)**      **Credit:**      **Cost of textbook**      **Grade:**  
**69057**      **1**           **11-12**

**Prerequisites:** ECE 101 and ECE 111 with a grade of "C" or better; 3 credits concurrent enrollment through ACC.

**Graduation Req:** Practical Arts

Focuses on a classroom seminar and placement in a child care setting. The supervised placement provides the student with the opportunity to observe children, to practice appropriate interactions, and to develop effective guidance and management techniques. Addresses ages birth through age eight. **(Course not offered in 2020-2021, but will be in 2021-2022)**

**ECE 103 (CE)**      **Credit:**      **Cost of textbook**      **Grade:**  
**69047**      **1**           **11-12**

**Prerequisites:** ECE 101 and ECE 111 with a grade of "A" or "B"; 3 credit concurrent enrollment through ACC

**Graduation Req:** Practical Arts

Explores guidance theories, applications, goals, and techniques, as well as factors that influence behavioral expectations of children. This course includes classroom management and pro-social skills development of young children in early childhood (EC) program settings. This course addresses children ages birth through 8 years. **(Course not offered in 2020-2021, but will be in 2021-2022)**

**Teacher Cadet - Honors (CE)**      **Credit:**      **Cost of textbook**      **Grade:**  
**55470S1 & 55470S2**      **1**           **11-12**

**Prerequisites:** Instructor approval, 3.0 GPA and application process

**Graduation Req:** Practical Arts

Interested in teaching as a possible profession? Get a head start on your college career. College credit for this honors introduction to education course is available pending approval. Students will be involved in a fast-paced, innovative, hands-on curriculum where they gain knowledge about teaching and learning. The teacher cadets will develop and master effective skills that will be helpful in college and beyond, such as public speaking, writing, communication and reasoning skills. The curriculum explores education as a career by investigating numerous positions and their duties in the education field, from central administration to principals, counselors, and teachers at various levels and subjects. During extended field experience students will plan, present and assess lessons in collaboration with an experienced teacher. **(This course will not be offered in 2020-2021, but in 2021-2022).**

[Application: Complete online](#)

**Peer Internship**  
**55470S1 & 55470S2**

**Credit:**  
**0.5**

**Grade:**  
**11-12**

**Prerequisites:** Instructor approval

**Graduation Req:** Practical Arts

This course provides students the opportunity to interact with students who have varying levels of disabilities. Students are trained in philosophy to ensure that all students are included in regular education classroom activities as well as to serve when needed in a tutorial role. Appropriate for anyone wishing to make a difference in another student's life.

**Work Experience - CTE**  
**49827S1 & 49827S2**

**Credit:**  
**1**

**Grade:**  
**11-12**

**Prerequisites:** Instructor approval

**Graduation Req:** Practical Arts

Students work on the job in a business related area and receive credit plus pay from employers. Students must provide their own transportation, have proper insurance forms, and work a minimum number of hours per semester. Students must successfully complete classroom requirements in order to receive credit for work experience hours.