

Menomonee Falls School District - Family and Consumer Science Curriculum

Culinary Arts

Grades 9-12
Introduction to Foods
Careers

Grades 10 - 12
Foods For
Wellness

Grades 10 - 12
Regional and
Foreign Foods

Grade 12
Food Service*

Human Services

Grades 9 - 12
Introduction to
Human Services

Grades 10 - 12
Child Development

Grades 11 - 12
Assistant Child
Care Teacher*

Grades 11 - 12
Relationships

Healthcare

Grades 9-12
Introduction to
Healthcare* ®

Grades 9-12
Introduction to Health
Records* 1 Sem

Principles of
Healthcare* ® 1 year

Grades 11 - 12
Medical
Terminology* ®

Grade 12
Healthcare Academy
Capstone ®

Grade 11 and/or 12 Youth Apprenticeship

or

Grade 12 SOE Supervised Occupational Experience

* Transcribed Credit with WCTC

®Required for Healthcare Academy

Family and Consumer Science

Mission Statement:

Family and Consumer Science provides students the opportunity to develop the attitudes, knowledge and skills necessary to become contributing members of society and successful, lifelong learners in their career pathways.

Course Title	Course Number	Length	Year Taken
Introduction to Foods Careers	FC185	Semester	9-12
Foods For Wellness	FC180	Semester	10-12
Regional and Foreign Foods	FC280	Semester	10-12
Food Service-Honors TC	FC191/ FC192	Year	11-12
Introduction to Human Services	FC162	Semester	9-12
Child Development	FC160	Semester	10-12
Assistant Child Care Teacher-Honors TC	FC100	Semester	11-12
Relationships	FC270	Semester	11-12
Introduction to Healthcare-Honors TC	FC105	Semester	9-12
Introduction to Health Records-Honors TC	FC109	Semester	10-12
Medical Terminology-Honors TC	FC107	Year	11-12
Healthcare Academy:			
▪ Principles of Healthcare/HCA-Honors TC	FC103	Year	10
▪ Medical Terminology/HCA-Honors TC	FC117	Year	11
▪ Healthcare Academy Capstone	FC108	Year	12
SOE-Supervised Occupational Experience		Year	12
YA-Youth Apprenticeship		Year	11-12

HOSPITALITY

INTRODUCTION TO FOODS CAREERS

One Semester Course

Grades 9-12

No Prerequisite

Course Number: FC185

Thinking about a career in a foods-related industry? This course allows students the opportunity to explore health and performance careers, food research and development careers, food marketing and communication, and food production and service. Students will enjoy many foods labs woven throughout the units on kitchen safety, food sanitation, and food preparation. This course is strongly recommended for the senior level food service course.

A fee will be charged for this course. Please see Page 6 Student Fees.

FOODS FOR WELLNESS

One Semester Course

Grades 10-12

No Prerequisite

Course Number: FC180

Do you live to eat or eat to live? Do you ever ask yourself how the foods you eat are affecting your well being and health? Learn how to use food to your advantage for optimum physical and mental performance. Units include better breakfast choices, body types and images, leader nutrients and much more. Weekly labs teach you how to cook smart and prepare great tasting foods that are kind to your body. Students interested in health related careers will find this a valuable course as will athletes who wish to attain peak performance levels.

A fee will be charged for this course. Please see Page 6 Student Fees.

REGIONAL AND FOREIGN FOODS

One Semester Course

Grades 10-12**No Prerequisite**

Course Number: FC280

What do truffles, trifle and tiramisu have in common? They are all foods prepared in the course of international cuisine called Regional and Foreign Foods. This popular class involves learning the culture and cuisine of regions in the United States as well as Europe, Asia and the Mediterranean. Students study the customs, religions and geography of various regions and countries to learn how this affects food production and choices. Weekly labs are used to create delicious entrees, side dishes, and desserts that students sample to expand their global palate. A plate of lasagna, a bowl of Irish stew, a sampling of sorbet...enroll for this worldly experience of food! *A fee will be charged for this course. Please see Page 6 Student Fees.*

FOOD SERVICE-HONORS TC

One Year Course

Grade 11

Prerequisite: Successful completion of all other Hospitality course options and instructor approval.

Grade 12**No Prerequisite**

Course Number:

Semester 1: FC191

Semester 2: FC192

We will pay you \$10.00 if you can name a career that doesn't require the knowledge learned in this senior-only foods class!!!!!! There is not a career known today that will be available in the 21st Century that does not require the knowledge of, or the ability to prepare food. Areas covered include: sanitation, soups, salads, breakfast cookery, nutrition, vegetables, salads, sandwiches, baking, success at work, running your own restaurant, the Culinary Olympics, and gingerbread houses. **Transcribed Credit will be granted from WCTC upon successful completion of this course.** *A fee will be charged for this course. Please see Page 6 Student Fees.*

**Transcribed Credit****HUMAN SERVICES****INTRODUCTION TO HUMAN SERVICES**

One Semester Course

Grades 9-12**No Prerequisite****Course Number: FC162**

Do you enjoy helping others? If so, the career clusters of Education and Training, Human Services, and Law and Protective Services are for you! Take the time to explore the many careers available helping others including fitness instructor, teaching assistant, funeral director, cosmetologist, family therapist, social worker, state trooper, lawyer, paralegal, and criminal investigator, and many more. Expect to learn about the history of each field, current trends in the field, and the outlook for the future of the industry. Also infused into the course is the opportunity to become aware of the skills needed by human service professionals. Guest speakers will highlight the semester-long course.

CHILD DEVELOPMENT

One Semester Course
Grades 10-12
No Prerequisite
 Course Number: FC160

Child Development explores the development of the whole child from the prenatal stage through adolescence. Think of all the career possibilities related to children: healthcare, education, recreation and entertainment, human services...and, of course, parenting.

ASSISTANT CHILD CARE TEACHER-HONORS TC

One Semester Course
Grades 11-12 (Age: 16 years)
No Prerequisite
 Course Number: FC100

Nursery School - Preschool – Group Child Care - Infants - Toddlers - School Age. So many names, so much to know! This course allows a high school student to become a certified Assistant Child Care Teacher in a licensed child care center. Students learn the role of the assistant teacher and how they assist the lead teacher in the classroom. Age appropriate activities are learned and practiced along with the physical, emotional, social, and intellectual development of the child at various stages. If you love little kids, and are thinking about a career such as elementary education or pediatric health care, this course offers you a tremendous learning opportunity. In addition to high school credit, students can earn DPI certification. ***Transcribed credit will be granted from WCTC upon successful completion of this course.***



Transcribed Credit

RELATIONSHIPS

One Semester Course
Grades 11-12
No Prerequisite
 Course Number: FC270

What is the one thing that impacts every single aspect of one’s life? Relationships. An insightful and informative course dealing with the real-life, contemporary issues of human interaction. Students gain a broadened and deeper understanding of such topics as friendship, dating, abuse, harassment, sexual responsibility, communication, stress and conflict management. Popular media, current resources, and memorable guest speakers contribute to the valuable impact of this class.

HEALTHCARE

INTRODUCTION TO HEALTHCARE - HONORS TC

One Semester Course
Grades 9-12
No Prerequisite
 Course Number: FC105

This class is for all students considering a healthcare/medical career. Learn firsthand about the wide variety of career opportunities in this field. The class will feature guest speakers from all areas of the industry. Some jobs require a short training period while others require college and graduate work. Healthcare has a career for every level of learning and it is the fastest growing career field in Wisconsin. ***Transcribed credit will be granted from WCTC upon successful completion of this course.***



Transcribed Credit

INTRODUCTION TO HEALTH RECORDS – HONORS TC

One Semester Course
Grade 10-12
 Course Number: FC109

WCTC 
Transcripted Credit

Want to learn more about healthcare without joining the academy? Health records are a fundamental component of the industry. Comprehend the content and various uses of health records. Confidentiality and security of protected health information as well as medical ethics and patient rights will be investigated. ***Transcripted credit will be granted from WCTC upon successful completion of this course.***

MEDICAL TERMINOLOGY-HONORS TC

One Year Course
Grades 11-12
No Prerequisite
 Course Number: FC107

WCTC 
Transcripted Credit

If a career in medicine is in your future, this dual credit course is for you. Students will develop an understanding of medical terminology by breaking related words into prefixes, root words, and suffixes. You will become familiar with the operative, diagnostic, therapeutic, and symptomatic terminology of all body systems, as well as systemic and surgical terminology. Be a step ahead as you enter your college major by having the vocabulary necessary to succeed in any class. ***Transcripted credit will be granted from WCTC upon successful completion of this course.***

HEALTHCARE ACADEMY

PRINCIPLES OF HEALTHCARE/HCA –HONORS TC

One Year Course
Grade 10
Prerequisite: Intro to Healthcare or concurrent enrollment; Acceptance into the Healthcare Academy
 Course Number: FC103

WCTC 
Transcripted Credit



This class is integrated with English 10. Content and uses of the health record, confidentiality and security of Protected Health Information as well as medical ethics and patient rights will be investigated while using the 21st Century employment skills of team-work, technology, pro-active problem solving, and effective communication. A job shadow, blood drives, speakers, and field trips enhance the students’ experience in the academy. ***Transcripted credit will be granted from WCTC upon successful completion of this course.***

MEDICAL TERMINOLOGY/HCA-HONORS TC

One Year Course

Grades 11

Prerequisite: Participation in the Healthcare Academy

Course Number: FC117



Transcribed Credit



If a career in medicine is in your future, this dual credit course is for you. Students will develop an understanding of medical terminology by breaking related words into prefixes, root words, and suffixes. You will become familiar with the operative, diagnostic, therapeutic, and symptomatic terminology of all body systems, as well as systemic and surgical terminology. Be a step ahead as you enter your college major by having the vocabulary necessary to succeed in any class. ***Transcribed credit will be granted from WCTC upon successful completion of this course.***

HEALTHCARE ACADEMY CAPSTONE

One Year Course

Grade 12

Prerequisite: Participation in the Healthcare Academy

Course Number: FC108



Students will work in small groups to investigate a community health issue. They will propose, develop, and participate in service learning to address the identified concern. Through this process, the students will compile evidence of concepts and skills gained over 3-4 years in a portfolio format of their choice framed by the Healthcare Academy Essential Questions. A presentation to community healthcare professionals and school personnel will culminate the experience.

SOE

SOE-(SUPERVISED OCCUPATIONAL EXPERIENCE)

One year Course

Grade 12***Prerequisite: SOE Supervisor Approval*****(Hours 5-8)**

Course Numbers:

Semester 1: CTE301

Semester 2: CTE311

(Hours 6-8)

Course Numbers:

Semester 1: CTE302

Semester 2: CTE312

(Hours 7-8)

Course Numbers:

Semester 1: CTE303

Semester 2: CTE313

(Hour 8)

Course Numbers:

Semester 1: CTE304

Semester 2: CTE314

The Supervised Occupational Experience (SOE) program is a work experience program designed to complement and supplement courses in the Career and Technical Education areas: Business and Information Technology, Family and Consumer Education, and Technical Education and Engineering. SOE is available to Seniors Only.

Students enrolled in the SOE program work at school-approved job sites related to their career objectives. To complete the course successfully and earn credit students must complete the required documentation of their work experience during the course. SOE participants will receive ONE (1) credit per semester and will be excused for 1-4 school hours. Students who register for this program must be interviewed by the program supervisor before registration is final. **Students must have an appropriate job secured within the first two weeks of the school year or they will be dropped from the course. The work-site must be approved by the program supervisor. Students must work 180 hours per semester to earn credit.**

Students must be enrolled in a related Career and Technical Education (CTE) course each semester.

YA – Youth Apprenticeship

See description on page 26.