

FCSE Course Map
Family and Consumer Sciences Education
ASTE Department Learning Objectives

	Required Courses (Appendix B)																																
	F C H D	F C H D	F C H D	F C H D	F C H D	F C H D	F C S E	F C S E	F C S E	F C S E	F C S E	F C S E	F C S E	F C S E	F C S E	F C S E	F C S E	F C S E	I D	I D	I N S T	N F S	N F S	N F S	N F S	S C E D	S C E D	S C E D	S C E D	S P E D			
<u>ASTE Department Learning Objectives</u>	1 5 0 0	2 4 0 0	2 4 5 0	3 3 5 5	4 5 5 6	4 9 4 0	2 0 4 0	2 5 1 0	3 0 3 0	3 0 4 0	3 0 6 0	3 0 8 0	3 3 0 0	3 4 5 0	4 2 0 0	4 3 0 0	4 4 0 0	5 5 3 0	5 6 9 0	1 7 9 0	3 7 9 0	3 5 0 0	1 1 2 4	2 0 2 2	4 0 7 0	3 1 0 0	3 2 1 0	4 2 0 0	4 2 1 0	4 2 1 0	4 0 0 0		
A. Become familiar with the formal and informal aspects of agricultural, family and consumer sciences education as a career;								X																				X	X				
B. Explore the diversity of career types and industries in agricultural, family and consumer sciences education through internships, clinical experiences, and student teaching;														X	X	X	X	X															
C. Demonstrate valid techniques in the development of community based agricultural, family and consumer sciences education programs;														X	X	X	X	X															
D. Integrate technical agricultural science, technology, and management concepts into the comprehensive design of a localized agricultural, family and consumer sciences education program;																												X	X	X	X	X	
E. Demonstrate teaching competency in a student teaching site under the direction of a mentoring teacher and assessment by professors in the ASTE department;																			X	X													
F. Evaluate instruction in agricultural, family and consumer sciences education through criterion-referenced techniques using USOE teaching procedures;																			X	X								X		X	X	X	
G. Design performance assessment systems based upon stated learning/program objectives; and													X	X	X	X	X	X	X	X								X	X	X	X	X	
H. Utilize contemporary instruction materials to guide instruction.							X					X	X	X	X	X	X	X									X	X	X	X	X		

		Required Courses (Appendix B)																															
		F	F	F	F	F	F	F	F	F	F	F	F	F	F	F	F	F	F	F	I	I	I	N	N	N	N	N	S	S	S	S	S
		C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	D	D	S	N	N	N	N	N	C	C	C	C	C
		H	H	H	H	H	S	S	S	S	S	S	S	S	S	S	S	S	S			T	F	F	F	F	F	E	E	E	E	E	
		D	D	D	D	D	E	E	E	E	E	E	E	E	E	E	E	E	E				S	S	S	S	S	D	D	D	D	D	
14.0	<u>NUTRITION AND WELLNESS</u> – Demonstrate nutrition and wellness practices that enhance individual and family well-being.	1	2	2	3	4	4	2	2	3	3	3	3	3	3	4	4	4	5	5	1	3	3	1	1	2	4	3	3	4	4	4	
		5	4	4	3	5	9	0	5	0	0	0	0	3	4	2	3	4	5	6	7	7	5	0	2	0	1	2	2	2	2	0	
		0	0	5	5	5	6	4	1	3	4	6	8	0	0	5	0	0	3	9	9	0	2	4	2	7	0	0	0	0	0	0	
		0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
14.1	Analyze factors that influence nutrition and wellness practices across the life span.																								X								
14.2	Evaluate the nutritional needs of individuals and families in relation to health and wellness across the life span.																								X								
14.3	Demonstrate ability to acquire, handle, and use foods to meet nutrition and wellness needs of individuals and families across the life span.																								X								
14.4	Evaluate factors that affect food safety, from production through consumption.																								X	X	X	X					
14.5	Evaluate the impact of science and technology on food composition, safety, and other issues.																										X	X					

Appendix B

Required Courses for Family and Consumer Sciences Education Majors

Family, Consumer, and Human Development

FCHD 1500. (BSS) Human Development Across the Lifespan©.

Overview of human development across the lifespan, from conception to death. (F, Sp) (1 cr)

FCHD. 2400 (BSS) Marriage and Family Relationships©.

Overview of couple and family relationships, including marriage, child bearing and rearing, intergenerational relationships, and alternative family forms. (F, Sp) (1 cr.)

FCHD 2450. (BSS) The Consumer and the Market.

Explores how the marketplace operates, including factors influencing consumer purchases, current consumer problems, and assistance provided to consumers by federal and state agencies, businesses, and other organizations. (F, Sp) (3 cr.)

FCHD 3350. (DSS) Family Finance.

Achieving personal and family financial goals, including financial planning and record keeping, types of insurance, taxes, credit, investments, retirement, and estate planning. (F, Sp) (3 cr.)

FCHD 4550. Preschool Methods and Curriculum.

Use of materials, equipment, and activities in planning and implementing curricula for preschool children. Prerequisites: Junior standing and FCHD 1500. (F, Sp) (3 cr.)

FCHD 4960. Practice Teaching in Child Development Laboratories.

Intensive teaching practicum in the Child Development Lab program. Students must sign up at least three full semesters in advance in FL 214. Prerequisites: Junior standing, FCHD 4550, and departmental permission. (F, Sp, Su) (3 or 6 cr.)

Family and Consumer Sciences Education

FCSE 2040. Clothing Production Principles

Intermediate-level clothing construction techniques, pattern alteration and fitting, and use of sewing machine and serger. Previous sewing experience recommended. (F, Sp) (3 cr.)

FCSE 2510. Orientation to Family and Consumer Sciences Education.

Overview of the integrated Family and Consumer Sciences Education system. Students learn how family and human development, nutrition, finance, clothing production, and consumerism is planned, implemented, and evaluated through FCSE programs in the public schools. Enrollment limited to FCSE majors only. (Sp) (3 cr.)

FCSE 3030. (DSC) Textile Science.

Study of fibers, yarns, fabric constructions, and finishes as related to appreciation, selection, use, and care of current textiles. Evaluation of physical, economic, and aesthetic properties of textile products to determine suitability for desired end use. (Sp) (4 cr.)

FCSE 3040. Advanced Clothing Production Principles.

Develops skills in flat pattern design and tailoring techniques. Prereq: FCSE 2040. (F) (3 cr.)

FCSE 3060. (DSS/CI) Human Behavior Related to Dress.

Analyzes economic, historic, psychological, social, and cultural contexts shaping individual and group dress and appearance. Prerequisite: Completion of a course having University Studies Breadth Social Sciences (BSS) designation. (F) (3 cr.)

FCSE 3080. Dress and Humanity.

Explores relationship of dress and humanity. Collaborative group assignments, discussions of history related to dress, cultures as related to dress, and the influence dress has in today's society. (F, Su) (3 cr.)

FCSE 3300. Family and Consumer Sciences Education Clinical Experience I.

Provides on-site experience for students to model a secondary family and consumer sciences education teacher. Students are expected to learn teaching and classroom management principles. Must be taken concurrently with FCSE 3400. Prerequisite: Admission to Secondary Education Professional Education Component. (Sp) (1 cr.)

FCSE 3400. Family and Consumer Sciences Education Methods I.

Methods of successfully planning and maintaining family and consumer sciences work education programs in secondary schools. History and philosophy of applied technology education. Prerequisite: Admission to Secondary Education. FCSE 3400 and 3300 must be taken concurrently. (Sp) (3 cr.)

FCSE 4250. Internship in Family and Consumer Sciences Education®.

Midmanagement-level experience in a position approved by the department. One credit earned for each 60 hours of experience. Prerequisite: Junior standing. (F, Sp, Su) (1-12 cr.)

FCSE 4300. Family and Consumer Sciences Education Clinical Experience II.

Provides on-site experience for students to model a secondary family and consumer sciences education teacher. Students expected to learn teaching and classroom management principles. Prerequisites: FCSE 3300, 3400. (F) (1 cr.)

FCSE 4400. Family and Consumer Sciences Education Methods II.

Development of competency in curriculum planning, and skill and sensitivity in the use of various teaching-learning strategies and resources. Includes assessment for vocational education. Prerequisites: FCSE 3300, 3400. (F) (3 cr.)

FCSE 5500. Student Teaching Seminar.

Taken during student teaching in secondary schools to complement school experience. Focuses upon problems arising during student teaching. Includes teaching plans, procedures, adaptive classroom practices, and evaluation. Prerequisites: FCSE 4300, 4400. Must be taken concurrently with FCSE 5630. (Sp) (2 cr.)

FCSE 5630. Student Teaching in Secondary Schools.

After assignment to a cooperating family and consumer sciences educator, students are given professional responsibilities associated with teaching. Prerequisites: FCSE 4300, 4400. Must be taken concurrently with FCSE 5500. (Sp) (10 cr.)

Interior Design**ID 1790. BCA Interior Design Theory.**

Explores basic philosophy of interior design. Analyzes design elements and principles when applied to interior spaces. Evaluation of contemporary design theories as factors influencing design trends. (Sp) (3 cr.)

ID 3790. Architectural Systems.

Study of architectural systems in contemporary buildings. Investigation of construction drawings and their interpretation. Includes related codes and professional terminology. (F) (3 cr.)

Instructional Technology**INST 3500. Technology Tools for Secondary Teachers.**

Integration of technology into the teaching/learning environment. Practical, hands-on experience for pre-service secondary teachers. Use of a variety of technological tools. Introduction to current standards for teachers. Application of technology as both process and product. Prerequisite: Admittance to teacher education. (F, Sp, Su) (1 cr.)

Nutrition and Food Sciences**NFS 1020. (BLS) Science and Application of Human Nutrition.**

Role of dietary choices in providing nutrients and their relationship to the social, mental, and physical well-being of people. How to evaluate nutritional status with personal data using computer diet analysis program. (F, Sp, Su) (3 cr.)

NFS 1240. Culinary Basics®.

Develops fundamental skills specific to culinary arts. Investigates principles of ingredients and preparation methods. Practice provided in knife skills and cooking methods. Explores the effects of cooking on food quality. Enrollment limited to Nutrition and Food Sciences majors, Family and Consumer Sciences majors, and FCSE majors only. (F, Su) (3 cr.)

NFS 2020. Nutrition Throughout the Life Cycle.

Application of nutrition principles to the human life cycle: nutrient functions, needs, sources, and alterations during pregnancy, lactation, growth, development, maturation, and aging. Prerequisite: NFS 1020. (Sp) (3 cr.)

NFS 4070. Experimental Foods.

Science principles underlying modern food theory and practice. Relation of physical and chemical properties of food components and their systems to food preparation. Prerequisite: CHEM 1120 or 2300 or 2310. (Sp) (4 cr.)

Secondary Education

ScEd 3100. Motivation and Classroom Management. Designed to lead pre-service secondary school teachers to address two questions: (1) What diverse traits, talents, attitudes, and experiences do pre-adolescent and adolescent students bring to the middle school, junior high school, and high school environment? and (2) In light of these diverse traits, talents, attitudes, and experiences, how should teachers work with students to build cooperative classroom communities where students are motivated to engage in productive learning activities? (F, Sp) (3 cr)

ScEd 3210 (CI, DSS). Educational and Multicultural Foundations. Provides preservice teachers with the opportunity to critically examine the political, economic, and educational policies influencing students' access to equitable educational experiences. Examines historical and philosophical foundations influencing the nature of multicultural education in our Democratic society, how personal biases can influence instructional practices, and development of multicultural curriculum relevant to specific content areas. (F, Sp) (3 cr)

ScEd 4200 (CI). Reading, Writing, and Technology. Performance-based class focused on a wide range of academic skills related to reading, writing, and advanced technology access. Prerequisite: Program admission and completion of Level 1. (F, Sp) (3 cr)

ScEd 4210. Cognition and Evaluation of Student Learning. Designed to lead the preservice secondary school teacher to address two questions: (1) How do students construct concepts; discover relationships; and develop knowledge-level skills, comprehension and communication skills, and problem-solving abilities? (2) How do teachers monitor students' progress, evaluate and communicate their achievement, and interpret the results of system-wide and standardized test results to students and their parents? (F, Sp) (3 cr)

Special Education

SpEd 4000. Education of Exceptional Individuals. Characteristics of all types of exceptional children with emphasis on the educational and psychological implications of these conditions to the development of the child. (F, Sp, Su) (2 cr)