

Family and Consumer Science

ProStart 1A&1B-101300 & 101400

Grade Level: 10-12

Credit: 1

Description: 1013 Restaurant and Culinary Foundations: This course focuses on the basic preparation and service of safe food, basic introduction to industry safety standards, basic introduction to restaurant equipment, kitchen essentials in knife skills, stocks and sauces, and communication concepts in the restaurant industry. Students utilize problem-solving techniques and participate in hands-on activities to develop an understanding of course concepts. Teachers should provide each student with real world learning opportunities and instruction. Students are encouraged to become active members of the student organization, Skills USA or FCCLA. All West Virginia teachers are responsible for classroom instruction that integrates learning skills, technology tools and skill sets.

1014 Restaurant Management Essentials: This course is designed to focus management essentials in the restaurant industry, guest service, food production, and career exploration and pursuit. Students are encouraged to become active members of the student organization, Skills USA or FCCLA, a national student organization. Skills USA or FCCLA is an integral component of the program and provides curricular opportunities that enhance student achievement. Teachers should utilize relevant Skills or FCCLA activities to support experiential learning. Students utilize problem-solving techniques and participate in hands-on activities to develop an understanding of course concepts.

ProStart 2A&2B-101900 & 102000

Grade Level: 11-12

Credit: 1

Pre-Requisite: *Only a select few students that have successfully completed Year 1 will be accepted into the YEAR 2 program. These students are selected by the instructor on their ability to work independently and progress they have made in year 1.*

Description: 1019 Advanced Principles in Food Production: This course is designed to examine advanced food production, nutrition, and cost control. Students utilize problem-solving techniques and participate in hands-on activities to develop an understanding of course concepts. Teachers should provide each student with real world learning opportunities and instruction. Students are encouraged to become active members of the student organization, Skills USA or FCCLA. All West Virginia teachers are responsible for classroom instruction that integrates learning skills, technology tools and skill sets.

1020 The Restaurant Professional: This course is designed to provide content related global cuisine, sustainability, desserts and baked goods, and marketing. Students utilize problem-solving techniques and participate in hands-on activities to develop an understanding of course concepts. Teachers should provide each student with real world learning opportunities and instruction. Students are encouraged to become active members of the student organization, Skills USA or FCCLA. All West Virginia teachers are responsible for classroom instruction that integrates learning skills, technology tools and skill sets.

LIFE-092900

Grade Level: 9-12

Credit: 1

Description: This comprehensive Family and Consumer Education (FACS) course is designed to cover the various areas of FACS including housing, teen issues, personal management, careers, clothing and textiles, foods and nutrition, personal and family relationships, consumer education and child development. Food preparation and a sewing project will be offered.

Food Preparation-095100

Grade Level: 9-12

Credit: 1

Description: This course is designed to emphasize skill development in the selection, preparation, storing, and serving of food, management of resources to meet individual and family nutritional needs and optimal use of food resources, the principles of nutrition, and the relationship of nutrition to health and well-being. Students will use reasoning processes, individually and collaboratively, to take responsible action in families, workplaces, and communities. Students utilize problem-solving techniques and participate in hands-on activities to develop an understanding of course concepts. Teachers should provide each student with real

world learning opportunities and instruction. Students are encouraged to become active members of the student organization, FCCLA. All West Virginia teachers are responsible for classroom instruction that integrates learning skills, technology tools and skill sets.