

HUMAN SERVICES CLUSTER

T57321 Interpersonal Relationships (5364)

Open to grades 9, 10, 11, 12

1 semester, 1 credit per semester

Approximate cost per semester: TBD

Meets requirements: THD, AHD, Core 40

This course addresses essential knowledge and skills needed for positive and productive relationships in all career areas, community, and family settings. Designed for teens that would like a better understanding of human behavior through knowing themselves as individuals, topics include communication skills, career goals, self-esteem, relationships, values clarification, and conflict resolution. This is one of three (3) classes that may be taken as a group in lieu of Health & Safety.

T57351 Adult Roles and Responsibilities (5330)

Open to grades 11, 12

1 semester, 1 credit per semester

Approximate cost per semester: TBD

Meets requirements: THD, AHD, Core 40

Adult Roles and Responsibilities is recommended as a career sequence course for students with interest in family and community services, personal and family finance, and similar areas. This course is designed to equip students with knowledge and skills needed to successfully handle the daily living challenges of adult life. Students develop skills to build more meaningful, lasting relationships. They will explore many of the issues that challenge the individual and family in today's society. Students complete projects and class activities that involve consumer decision-making about housing, clothing, nutrition and wellness, transportation and financial management.

T57391 Sports Nutrition and Wellness (5340)

Open to grades 9, 10, 11, 12

2 semesters, 1 credit per semester

Approximate cost per semester: TBD

Meets requirements: THD, AHD, Core 40

Sports Nutrition and Wellness is a course which provides an extensive study of nutrition. This course is an especially appropriate course for students interested in careers in the medical field, athletic training, and dietetics. The emphasis on sports is designed to benefit the nutritional needs for all students, but especially athletes. Topics include simple food preparation, individual dietary needs, nutrition information and analysis, and pre-game and recovery foods and drinks to sustain top performance in athletic activities.

T25502 Advanced Life Science: Foods (5072)

Open to grades 11, 12

2 semesters, 1 credit per semester; May include travel period

Approximate cost per semester: TBD

Meets requirements: THD, AHD, Core 40, NCAA

Recommendation: Two years of Core 40/AHD Science

Note: This course counts toward Core 40 Science credits.

Note: Qualifies for Quantitative Reasoning

Advanced Life Science: Foods is a two-semester course that provides students with opportunities to participate in a variety of activities, including laboratory work. This is an interdisciplinary science course that integrates biology, chemistry, and microbiology in the context of foods and the global food industry. Students formulate, design and carry out food base laboratory and field investigations as an essential course component. Students understand how biology, chemistry, and physics principles apply to the composition of foods, the nutrition of foods, food and food product development, food processing, food safety and sanitation, food packaging and food storage. Students apply the principles of scientific inquiry to solve problems related to biology, physics and chemistry in the

context of highly-advanced industry applications of foods.

T57361 Introduction to Housing & Interior Design (5350)

Open to grades 9, 10, 11, 12

1 semester, 1 credit per semester

Approximate cost per semester: TBD

Meets requirements: THD, AHD, Core 40

Note: Fulfills a Fine Arts requirement

Introduction to Housing and Interior Design is a one semester hands-on course designed for students interested in exploring and learning about interiors and housing styles. Topics include housing decisions; planning of designed spaces through use of floor plans and construction documents; historical architectural styling and basic furniture styles; and the creation of safe, aesthetic spaces. Visual arts concepts including a study of color, elements of design, and material selections will be explored. A project based approach will provide the foundation to further advance studies in the areas of architecture, construction, housing, interior design, and furnishings industries.

T57701 Introduction to Fashion and Textiles (5380)

Open to grades 9, 10, 11, 12

1 semester, 1 credit per semester

Approximate cost per semester: TBD

Meets requirements of: THD, AHD, Core 40

This is an introductory course for students interested in a career in the fashion, textile, and apparel industry. This course addresses knowledge and skills related to design; production; acquisition; and distribution in the fashion, textile, and apparel arena. It includes the study of personal, academic, and career success; careers in the fashion, textile, and apparel industry; factors influencing the merchandising and selection of fashion, textile, and apparel goods and their properties, design, and production; and consumer skills. A project-based approach integrates instruction and laboratory

experiences including application of the elements and principles of design; selection, production, alteration, repair, and maintenance of apparel and textile products; product research, development, and testing; and application of technical tools and equipment utilized in the industry.

T57441 Child Development (5360)

Open to grades 9, 10, 11, 12

2 semesters, 1 credit per semester

Approximate cost per semester: TBD

Meets requirements: THD, AHD, Core 40

Semester one students experience an introductory course especially relevant for students interested in careers that draw on knowledge of children, child development, and nurturing of children. It includes the study of prenatal development and birth; growth and development of children; child care giving and nurturing; and support systems for parents and caregivers. Semester two includes the study of professional and ethical issues in child development; child growth and development; child development theories, research, and best practices; child health and wellness; special conditions affecting children; and career exploration in child development and nurturing. This is one of three (3) classes that may be taken as a group in lieu of Health & Safety. Students participate in an in-school lab gaining experience with young children through participation and observation. The emphasis is on parent and child activities.

T57102 Early Childhood Education I (2 hour) (5412)

T57103 Early Childhood Education I (3 hour) (5412)

Open to grades 11, 12

2 semesters, 2/3 credits per semester

Approximate cost per semester: TBD

Meets requirements: THD, AHD, Core 40

Prerequisite: Child Development

Dual Credit Available

Early Childhood Education I prepares students for employment in early childhood education and related careers that involve

working with children from birth to eight-years old (3rd grade). It provides the foundation for further post-secondary study in early childhood education and other child-related careers. Major course topics include: career paths in early childhood education; promoting child development and learning; building family and community relationships; observing, documenting, and assessing to support young children and families; using developmentally effective approaches; using content knowledge to build meaningful curriculum, and becoming an early childhood education professional. The course addresses planning and guiding developmentally appropriate activities for young children in various childcare settings; including guidance and discipline; and application of basic health, safety, and nutrition principles when working with children. Intensive experiences in one or more early childhood settings, resumes, and career portfolios are required components. High school students while under the supervision of the instructor will lead a preschool for children 3 – 4 years in age during the first semester of the class. Students will be placed in community early childhood centers during the second semester.

T57112 Early Childhood Education II (2 hour) (5406)

T57113 Early Childhood Education II (3 hour) (5406)

Open to grade 12

2 semesters, 2/3 credits per semester

Approximate cost per semester: TBD

Meets requirements: THD, AHD, Core 40

Required Prerequisite: Early Childhood Educ. I

Dual Credit Available

Early Childhood Education (ECE) II is a sequential course that builds on the foundational knowledge and skills of ECE I. In this course students further refine, and develop their knowledge and skills of children ages birth to eight-years old. The course standards parallel the expectations and documentation required for Child

Development Associate (CDA) credentialing. Extensive experiences in one or more early childhood education settings are required: a minimum total of 480 hours must be accrued in ECE I and ECE II. These experiences may be either school-based or “on-the-job” in community-based early childhood education centers, or a combination of the two.

T57122 Education Professions I (2 hour) (5408)

T57123 Education Professions I (3 hour) (5408)

Open to grades 11, 12

2 semesters, 2/3 credits per semester

Approximate cost per semester: TBD

Meets requirements: THD, AHD, Core 40

Recommendation(s): Child Development Dual Credit Available

This is an exciting hands-on exploration of learning and teaching that prepares students for employment in education and related careers and provides the foundation for study in higher education. An active learning approach incorporates communication, leadership and management skills into the study of education and related careers. The course of study includes, but is not limited to, the teaching profession, the learner and the learning process, planning instruction, learning environment, and instructional and assessment strategies. Exploratory field experiences in classroom settings and career portfolios are required components. A standards-based plan guides the students' field experiences. Students are monitored in their field experiences by the Education Professions teacher. Students should be motivated toward exploring a career in education or related careers, have a good attendance record, and be willing to accept numerous responsibilities while interning in an elementary or middle school classroom. Students who enjoy working with children will love the activities and experiences in this class. Articulation with postsecondary programs is encouraged.

**T57132 Education Professions II
(2 hour) (5404)**

**T57133 Education Professions II
(3 hour) (5404)**

Open to grade 12

2 semesters, 2/3 credits per semester

Approximate cost per semester: TBD

Meets requirements: THD, AHD, Core 40

**Prerequisite(s): Education Professions I
Dual Credit Available**

For returning Teacher Education students, this course is a continuation of Education Professions I. The course prepares students for employment in education and related careers and provides the foundation for study in higher education in these career areas. An active learning approach incorporates communication, leadership, and management skills into the study of education and related careers. The course of study includes, but is not limited to, the teaching profession, the learner and the learning process, planning instruction, learning environment, and instructional and assessment strategies. Extensive field experiences in one or more classroom settings, resumes, and career portfolios are required components. Students are monitored in their field experiences by the Ed. Professions II teacher. Articulation with postsecondary programs is encouraged.

**T57501 Introduction to
Cosmetology (5239)**

Open to grades 9, 10

2 semesters, 1 credit per semester

Approximate cost per semester: TBD

Meets requirements: THD, AHD, Core 40

Introduction to Cosmetology will allow students to explore the basic fundamentals of hairstyling, nail care, skincare, salon safety, and salon business management through engaging hands-on activities, guest presentations, and live demonstrations. Students will develop a strong foundational knowledge about the varied career opportunities in the cosmetology industry. This is a great preparation course for anyone interested in learning more about hairstyling techniques or for those interested

in pursuing the full C⁴ Cosmetology program, which can lead to an Indiana Cosmetology license.

T57504 Cosmetology I (5802)

Open to grades 11, 12

2 semesters, 4 credits per sem. at

**McDowell (3 periods) + Extra Clock Time
until 5:30 p.m. Monday through Friday**

Approximate cost per semester: \$550

Meets requirements: THD, AHD, Core 40

Dual Credit Available

Cosmetology I offers an introduction to cosmetology with emphasis on basic practical skills and theories including roller control, quick styling, shampooing, hair coloring, permanent waving, facials, manicuring, business and personal ethics, and bacteriology and sanitation. Second semester emphasis is placed on the application and development of these skills. State of Indiana requires a total of 1500 hours of instruction for licensure. This class is in session until 5:30 p.m.

T57514 Cosmetology II (5806)

Open to grade 12

2 semesters, 4 credits per sem. at

**McDowell (3 periods) + Extra Clock Time
Approximate cost per semester: \$25.00**

Meets requirements: THD, AHD, Core 40

Prerequisite(s): Cosmetology I

Dual Credit Available

Cosmetology II emphasis will cover the development of advanced skills in styling, hair coloring, permanent waving, facials, and manicuring. Students will also study anatomy and physiology, professionalism, and salon management in relation to cosmetology. This class is in session until 5:30 p.m.

**T57210 Intro to Culinary Arts &
Hospitality Management (5438)**

Open to grades 9, 10, 11, 12

2 semesters, 1 credit per semester

Approximate cost per semester: TBD

Meets requirements: THD, AHD, Core 40

This course is recommended for all students regardless of their career cluster or pathway

in order to build basic culinary arts knowledge and skills. It is especially appropriate for students with an interest in careers related to Hospitality, Tourism, and Culinary Arts. A project-based approach that utilizes higher order thinking, communication, leadership, and management processes is recommended. Topics include basic culinary skills in the foodservice industry, safety and sanitation, nutrition, customer relations, and career investigation. Students explore this industry and examine their own career goals in light of their findings. Laboratory experiences that emphasize industry practices and develop basic skills are required components of this course.

T57212 Culinary Arts & Hospitality I (2 hr.) (5440)

T57213 Culinary Arts & Hospitality I (3 hr.) (5440)

Open to grades 10, 11, 12

2 semesters, 2/3 credits per semester

Approximate cost per semester: \$100

Meets requirements: THD, AHD, Core 40

Recommendation: Introduction to Culinary Arts & Hospitality

This course prepares students for occupations and higher education programs of study related to the entire spectrum of careers in the hospitality industry. It prepares students to enter the Advanced Culinary Arts or Advanced Hospitality courses. Major topics include: introduction to the hospitality industry; food safety and personal hygiene; sanitation and safety; regulations, procedures, and emergencies; basic culinary skills; culinary math; food preparation techniques and applications; principles of purchasing, storage, preparation, and service of food and food products; application of sanitation and safety principles to maintain safe and healthy food service and hospitality environments; use and maintenance of related tools and equipment; and application of management principles. Intensive, teacher-facilitated laboratory experiences with commercial applications are required.

T57232 Culinary Arts & Hospitality II: Hospitality Management Arts (2 hr) (5458)

T57233 Culinary Arts & Hospitality II: Hospitality Management (3 hr) (5458)

Open to grades 11, 12

2 semesters, 2/3 credits per semester

Approximate cost per semester: \$50.00

Meets requirements: THD, AHD, Core 40

Prerequisite(s): Culinary Arts and Hospitality I: Culinary Arts

Advanced Hospitality Management prepares students for employment in the hospitality industry. It provides the foundations for study in higher education that leads to a full spectrum of hospitality careers. This is a broad-based course that introduces students to all segments of hospitality, what it includes, and career opportunities that are available; provides a survey of management functions, highlighting basic theories and facts; and exposes students to current trends and current events within the industry. Three major goals of this course are for students to be able to: identify current trends in hotel and restaurant management, distinguish between hospitality and tourism, and state differences in front of the house versus back of the house. Intensive experiences in one or more hospitality industry settings are a required component of the course.

T57222 Culinary Arts & Hospitality II: Culinary Arts (2 hr) (5346)

T57223 Culinary Arts & Hospitality II: Culinary Arts (3 hr) (5346)

Open to grades 11, 12

2 semesters, 2/3 credits per semester

Approximate cost per semester: \$100.00

Meets requirements: THD, AHD, Core 40

Prerequisite(s): Culinary Arts and

Hospitality I

Dual Credit Available

Advanced Culinary Arts prepares students for occupations and higher education programs of study related to the entire spectrum of careers in the food industry, including (but not limited to) food production and services; food science, dietetics, and nutrition; and baking and pastry arts. Major topics for this advanced course include basic baking theory and skills, introduction to breads, introduction to pastry arts, nutrition, nutrition accommodations and adaptations, cost control and purchasing, and current marketing and trends. Intensive laboratory experiences with commercial applications are a required component of this course of study; including principles of nutrition, aesthetic, and sanitary selection; purchasing, storage, preparation, and service of food and food products; using and maintaining related tools and equipment; baking and pastry arts skills; managing operations in food service, food science, or hospitality establishments; providing for the dietary needs of persons with special requirements; and related research, development, and testing. Student lab experiences may be school-based, “on-the-job” or a combination of the two.