HUMAN SERVICES CLUSTER

T57321 Interpersonal Relationships (5364)
Open to grades 9-12
1 semester, 1 credit per semester
Meets requirements of: AHD, THD, CORE 40
Qualifies for one of the F&CS waiver health credits.
This course provides the knowledge and skills needed for positive and productive relationships in career, 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
Meets requirements of: AHD, THD, CORE 40
Qualifies for one of the F&CS waiver health credits.
Adult Roles and Responsibilities is recommended for all students 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 will develop skills to build more meaningful, lasting relationships. They will explore many of the issues that challenge the individual family in today’s society. Students will complete projects and class activities that involve consumer decision-making about housing, clothing, nutrition and wellness, transportation and family financial management.

T57361 Introduction to Housing and Interior Design (5350)
Open to grades 9-12
1 semester, 1 credit
Meets requirements of: AHD, THD, CORE 40
Fulfills a Fine Arts credit for AHD
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 choosing a place to live, study of color, elements of design, furniture arrangement, floor plans, choosing backgrounds-walls, floors, windows, decorating and housing careers. This course is filled with many design and craft type projects. This class may be taken as a fine art credit.

T57701 Introduction to Fashion and Textiles (5380)
Open to grades 9-12
1 semester, 1 credit
Meets requirements of: AHD, THD, CORE 40
Fulfills a Fine Arts credit for AHD
Introduction to Fashion and Textiles is an introductory course for those students interested in academic enrichment or 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. The course 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. This class may be taken as a fine art credit.

**T67721 Advanced Fashion and Textiles (7301)**

*Open to grades 9-12*

*2 semesters, 1 credit per semester*

*Meets requirements of: AHD, THD, CORE 40*

*Recommendation(s): Introduction to Fashion & Textiles*

Advanced Fashion and Textiles is a year-long course that prepares students for occupations and higher education programs of study related to the entire spectrum of careers in the fashion industry. Major topics include; review of the dimensions of clothing, investigation of design elements and principles, evaluating manufacturing process, reviewing the processes from fiber production to items of clothing being worn, overall review of the textile and apparel industry, investigation of fashion designers, customer relations and best practices, fashion merchandising, forecasting trends, the impact of social media on the fashion industry, and career exploration and experience. A project-based approach with commercial/industry applications is a key component of this course of study.

**T57391 Sports Nutrition and Wellness (5340)**

*Open to grades 9-12*

*2 semesters, 1 credit per semester*

*Meets requirements of: AHD, THD, CORE 40*

Sports Nutrition and Wellness is a course which provides an extensive study of nutrition. Sports Nutrition and Wellness is an especially appropriate course for students interested in careers in the medical field, athletic training and dietetics. This course 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, pre-game and recovery foods/drinks.

**T67611 Advanced Life Science: Foods (5072)**

*Open to grades 11-12*

*2 semesters, 1 credit per semester*

*Meets requirements of: AHD, THD, CORE 40*

*Note: Fulfills Core 40 Science Credit*

Advanced Life Science: Foods is a standards-based, interdisciplinary science course that integrates biology, chemistry, and microbiology in an agricultural context. Students enrolled in this course formulate, design, and carry out food-based laboratory and field investigations as an essential course component. Students investigate key concepts that enable them to understand how biology, chemistry, and physics principles apply to the composition of foods, food nutrition and development, food processing, and storage. Students completing this will be able to apply the principles of scientific inquiry to solve problems related to biology and chemistry in highly advanced agricultural applications of food. This class counts as a 1 science credit per semester.

**T57441 Child Development (5360)**

*Open to grades 9-12*

*2 semesters, 1 credit per semester*

*Meets requirements of: AHD, THD, CORE 40*

Semester one students will experience an introductory course that is 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 the three 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.

**T67311 & T67321 Early Childhood Education I (7160 & 7158)**

Open to grades 11-12  
2 semesters, 2 credits per semester  
Meets requirements of: AHD, THD, CORE 40  
Recommended: Child Development/Advanced Child Development  
Dual Credit Might be Available  

Early Childhood Education I prepares students for employment in early childhood education and related careers that involve working with children from birth to 8 years (3rd grade) and provides the foundations for study in higher education that leads to 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; developmentally appropriate practices of guidance and discipline; application of basic health, safety, and nutrition principles when working with children. Extensive 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 ages 3 – 4 years 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 (5406)**  
Open to grade 12  
2 semesters, 2 credits per semester  
Meets requirements of: THD, AHD, Core 40  
Prerequisite(s): Early Childhood Education I  
Dual Credit Might be Available  

ECE II is a sequential course that builds on the foundational knowledge and skills of Early Childhood Education I, which is a required prerequisite. In ECE II students further refine and develop the skills of lesson planning and directly working with children. The course standards parallel the expectations and documentation required for Child Development Associate (CDA) credentiaing. Extensive experiences in one or more early childhood education settings are required to earn Dual Credit and will need to be completed on the student’s own time. (a minimum total of 480 hours must be accrued in ECE I and ECE II). These experiences may be either school-based (100 hours provided in class) or "on-the-job" in community-based early childhood education centers, or in a combination of the two.
T67411 & T67421 Education Professions I (7161 & 7157)
Open to grades 11-12
2 semesters, 2 credits per semester
Meets requirements of: AHD, THD, CORE 40
Recommendation(s): Child Development/Advanced Child Development
Dual Credit Might be Available
Education Professions I is an exciting hand-on exploration of learning 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 setting and career portfolios are required components. A standards-based plan guides the students’ field experiences. Students are monitored in the 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 (5404)
Open to grade 12
2 semesters, 2 credits per semester
Meets requirements of: AHD, THD, CORE 40
Prerequisite(s): Education Professions I
Dual Credit Might be Available
Designed 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 Education Professions II teacher. Articulation with postsecondary programs is encouraged.

T57501 Introduction to Cosmetology (7175)
Open to grades 9-10
2 semesters, 1 credit hour per semester
Meets requirements of: 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.
T67112 & T67122 Cosmetology I (7330 & 7331)
Open to grades 11-12
2 semesters, 4 credits per semester at McDowell (4 periods) + Extra Clock Time until 5:30 p.m. Monday-Friday
Approximate cost per year: $531.62 + uniform, labels and lock
Meets requirements of: THD, AHD, Core 40
Recommendation(s): Interpersonal Relationships
Prerequisite(s): Application and/or interview may be required.
Dual Credit Might be Available
Cosmetology I provides 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. In the second semester greater emphasis is placed on the application and development of these skills. The 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 semester at McDowell (4 periods) + Extra Clock Time until 5:30 p.m. Monday-Friday
Approximate cost per year: $22.00 + uniform, labels and lock
Meets requirements of: THD, AHD, Core 40
Prerequisite(s): Cosmetology I
Dual Credit Might be Available
Cosmetology II 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 session meets until 5:30 p.m.

T57210 Introduction to Culinary Arts (5438)
Open to grades 9-12
2 semesters, 1 credit per semester
Meets requirements of: AHD, THD, CORE 40
Introduction to Culinary Arts and Hospitality Management 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 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 are able to 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.

T67211 & T67221 Culinary Arts I (7173 & 7171)
Open to grades 10-12
2 semesters, 2 credits per semester
Meets requirements of: AHD, THD, CORE 40
Recommendation(s): Introduction to Culinary Arts & Hospitality I
Dual Credit Might be Available
The Culinary Arts program offers unique opportunities for students interested in careers in the hospitality and restaurant industry. Students investigate a variety of possible professions in food, lodging, recreation or travel-related services. Units of instruction include basic culinary skills, service
skills, food production skills, baking and pastry skills, marketing, purchasing, and management skills. The program can be individualized to meet any student’s needs and offers an excellent opportunity for employment and can allow the student to qualify for a national certification from the National Restaurant Association. Students continuing their education at a post-secondary level will have the opportunity to qualify for articulation agreements with both regional and national colleges and universities. On-the-job training in the community may be available to qualified students. Students can also become involved in the American Culinary Federation and participate in regional or state Skills USA - VICA competitions.

T57232 Culinary Arts & Hospitality II: Hospitality Management (5458)
Open to grades 11-12
2 semesters, 2 credits per semester
Meets requirements of: AHD, THD, Core 40
Prerequisite(s): Culinary Arts and Hospitality I
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 the difference 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 (5346)
Open to grade 12
2 semesters, 2 credits per semester
Meets requirements of: AHD, THD, CORE 40
Prerequisite(s): Culinary Arts and Hospitality I
Dual Credit Might be 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 accommodations and adaptations, cost control and purchasing, and current marketing and trends. Instruction and intensive laboratory experiences include commercial applications of 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. Intensive laboratory experiences with commercial applications are a required component of this course of study. Student laboratory experiences may be either school-based or “on-the-job” or a combination of the two.