

Discover CULINARY ARTS AND FAMILY CONSUMER SCIENCES

Program Overview

Students will learn skills for managing individual and family needs, problem solving, setting goals, and being a leader. Students will experience a variety of teaching techniques: small group activities, presentations, hands-on projects, classroom discussions, labs, field trips, and community involvement. Through integrated classroom activities, students will be given the opportunity to participate in Family, Career, and Community Leaders of America (FCCLA).

Fairfield City Schools began implementing the Career and College Rediness piece, which became mandatory with House Bill 487 in the 2015-16 school year. We are now offering a Career Experiences Internship class that involves leadership and community engagement for seniors.

Student Organization

Students enrolled in Butler Tech Culinary Arts and Family Consumer Sciences courses at Fairfield High School participate in Family, Career and Community Leaders of America (FCCLA), a national career tech student organization that offers intra-curricular resources and opportunities for students to pursue careers that support families. FCCLA members focus on making a difference in their families, careers, and communities by addressing important personal, work, and societal issues. Fairfield students participate and complete in a variety of activities at the local, state and national levels.

"Culinary Arts is hands-on and I like learning skills that I can use outside of school."

*Student, Culinary Arts
and Family Consumer Sciences*

bt Butler
Tech
in Fairfield City
Schools

Coursework

- Baking and Pastry Arts
- Career Pathways
- Child Development
- Contemporary Cuisine
- Fashion and Interior Design
- Human Growth and Development
- Leadership and Community Engagement
- Life and Cooking: Hospitality Fundamentals (Grade 9)

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Butler Tech Culinary Arts and Family Consumer Sciences Course offerings at Fairfield

Baking and Pastry Arts

Students will apply food-science principles to prepare and bake breads, desserts and pastries. They will also use specialized decorating and presentation techniques to decorate cakes, cookies, pastries, and other baked goods. Students will select quality ingredients, determine food costs, and research and develop marketable new recipes and food concepts. Personal safety, food safety, and equipment safety will be emphasized.

Career Pathways

In this course, students will analyze interests, aptitudes and skills to prepare for careers and transition through life. An emphasis will be placed on work ethics, team building, communication and leadership skills. Additional topics will include technology etiquette and career planning.

Child Development

Students study the process of human development from conception through preschool age. Learn the stages of pregnancy and childbirth, milestones of healthy child development, characteristics of strong families and supportive parenting, and much more! Additional topics include childhood diseases, immunizations, theories of development, and evaluating childcare services. Students will have the opportunity to be involved in Family, Career and Community Leaders of America (FCCLA) state and national organization.

Contemporary Cuisine

Students will prepare regional and international food products and beverages according to standardized recipes. They will research and develop marketable new recipes, plan and design menus, and calculate food requirements and costs. Selection, use, maintenance and storage of commercial equipment, machines, tools and tableware will be emphasized. Food science, inventory management, food presentation, and safety and sanitation will also be addressed.

Fashion and Interior Design

In this introductory design course, students examine principles and elements of design with an emphasis on clothing terms, current fashions, individual styles, fashion history, and careers as well as selection and organization of furnishings, floors, and wall coverings in living spaces. Textile production, maintenance, and beginning sewing skills round out the course. Students will have the opportunity to be involved in Family, Career and Community Leaders of America (FCC LA) state and national organization.

Human Growth and Development

In this course, students will analyze human growth and development throughout the lifespan. An emphasis will be placed on physical, cognitive, social and emotional growth and development. Additional topics will include human characteristics and traits, genetic defects, parenting styles and responsibilities and cultural differences within a family unit and community.

Leadership and Community Engagement

This class teaches the “soft skills” identified as crucial for success, including vision and values; problem solving and creative thinking; goal setting and motivation; relationships and teamwork; communication and impact on you and your community. The class emphasizes small group work and hands-on experiences through service-learning experiences. Students will be required to complete 50 service-learning hours. Students will have the opportunity to be involved in Family, Career and Community Leaders of America (FCCLA) state and national organization.

Life and Cooking: Hospitality Fundamentals (Grade 9)

This course is open to freshmen who are interested in further exploration of the needed essential skills that will be utilized for a lifetime. In the “cooking” unit students will study kitchen safety & sanitation skills and then practice during foods labs. Students’ cooking skills will be highlighted through a variety of food competitions. Positive social skills, productive communication, employability, career pathways, problem solving, effective budgeting, as well as travel & tourism, will be explored in the “life” unit.