

# 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).

## Student Organization

Students enrolled in Butler Tech Culinary Arts and Family Consumer Sciences courses at Madison 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.

**"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  
within Madison  
Local School District

## Coursework

- Baking and Pastry Arts
- Child Development
- Culinary Fundamentals
- Human Growth and Development
- Leadership and Community Engagement



## Butler Tech Culinary Arts and Family Consumer Sciences Course offerings at Madison

### Baking and Pastry Arts

As a part of this course students will learn to prepare and bake breads, desserts, and pastries, using food science principles. 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.

### Child Development

Study the process of human development from conception through preschool age as determined by a variety of factors. Learn the stages of the 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.

### Culinary Fundamentals

Students will prepare foods through different cooking methods that preserve nutrients. They will learn how to select and properly use tools in the kitchen. Students will apply proper measuring and recipe preparation techniques. They will develop knowledge of food and nutrition that will guide them to make healthy choices.

### Human Growth and Development

You will examine an overview of human growth and development during all stages of life. Physical, cognitive, social, and emotional developmental milestones will be emphasized. Additional topics covered are human characteristics, genetic defects, parenting styles and responsibilities and cultural differences within a family unit and community.

### Leadership and Community Engagement

Successful athletes, powerful entrepreneur, and highly effective community members and citizens- What do they have in common? They must have strong leadership skills to achieve success. This class is designed to teach students leadership skills that will be important to their future-regardless of career goals. This class teaches several of the new "soft skills" identified as crucial for success into the next century. These skills include 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 for the year.

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