

Discover CULINARY ARTS AND FAMILY CONSUMER SCIENCES

Program Overview

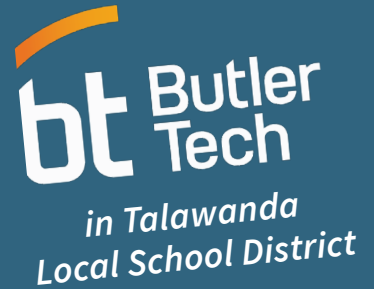
Students will learn skills for managing individual and family needs, problem solving, setting goals, and being a leader. Students will experience a variety of teaching techniques: small group activities, presentations, hands-on projects, classroom discussions, labs, field trips, and community involvement. In each course, all students are required to complete a final semester-culminating course-project and group community service project. 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 Talawanda 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*



Coursework

- Baking and Pastry Arts
- Child Development
- Contemporary Cuisine
- Culinary Fundamentals
- Human Growth and Development
- Interior Design
- Leadership and Community Engagement
- Personal Wellness



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

Baking and Pastry Arts

Are you the next Cake Boss or are you hooked on Cupcake Wars? Then this is the class for you! Topics include: Cake decorating, cookies, baking bread, French pastries, safe food handling and proper equipment, and other baking techniques. Learn food science principles that will make your baking a success.

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.

Contemporary Cuisine

Are you hooked on cooking shows or are you a future Culinary Arts student? Get in on the latest culinary trends, flavors, and plate presentations! Learn about cooking principles, methods, and nutrition management strategies. Examine food science in preparation, cooking and presentation of food and beverages. Safe food handling and equipment usage are covered.

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. They will develop knowledge of food and nutrition that will guide them to make healthy choices.

Interior Design

Interior Design influences so many things in our homes – from the paint colors in the stores to the furniture we buy. This course introduces you to the principles and elements of design in residential spaces. Learn about the elements of design; selecting and organizing furnishings, floorings and wall coverings; and how the human body, functionality and psychology influence design choices. Career opportunities in the fields of textiles and design will also be explored.

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 60 service learning/career mentor-ship hours for the year.

Personal Wellness (Life and Relationships)

Are you looking for a way to learn how to juggle your relationships, activities and school? In this class you learn how to have a healthy lifestyle and guide healthy food choices. You will learn to manage stress, practice communication skills, nurture healthy relationships and create your own healthy lifestyle plan. Students will have the opportunity to be involved in FCCLA state and national organization.

