**Butler Tech In Your School** 

# **Discouer**FAMILY & CONSUMER SCIENCE

As a student in the 21st century, your future is at your fingertips. Whether you know exactly what you want or are still considering your options for the future, Butler Tech, in collaboration with Lakota Local Schools, provides you with possibilities to explore.

# Career & Technical Student Organizations & Competitions

Students enrolled in Butler Tech courses at Lakota may have the opportunity to participate in a variety of career and technical student organizations (CTSOs) at the regional, state and national levels. Students participate in activities designed to expand their leadership abilities, utilize their academic instruction in real-world settings, and encourage them to pursue their education in their career field of interest. Annually, more than 1,000 Lakota students participate at the state and national levels.

# **Why Butler Tech Courses**

An industry leader in teen education, Butler Tech provides career-technical education options beginning in the 7th grade on-site at Lakota Local Schools. Students who take Butler Tech courses are prepared to make important decisions about college and careers because our teachers and curriculum are driven by providing real-world experiences for students.



Butler Tech offers the following Family and Consumer Science courses in Lakota Local Schools:

- Career and College Readiness
- Contemporary Cuisine
- Culinary Fundamentals



## Butler Tech Family and Consumer Science Course Offerings at Lakota

# Offered at Lakota East and West Campuses

All students can benefit from Family and Consumer Sciences courses. These Butler Tech classes, offered at Lakota, are designed to meet the needs of all different types of learners. 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), a youth leadership organization.

### **Career and College Readiness**

Z7510 East / Z7610 West | 1 semester / 0.5 credit Grades 9-12

Students in this course explore career and education opportunities that reflect interests, personalities and abilities. Students develop and practice leadership, team building and communication skills. They learn workplace appropriate etiquette and business skills. Additional topics include entrepreneurship, personal financial wellness, and consumer protection issues.

### **Contemporary Cuisine**

Z7505 | 2 semesters / 1 credit | Grades 10-12

Students will learn cooking principles and methods, nutrition management strategies with an emphasis on culinary trends, flavor combinations and plate presentations. Students also examine food science in preparation, cooking and presentation of foods. Safe food handling and equipment usage are also covered.

### **Culinary Fundamentals**

Z7506 East / Z7606 West | 1 semester / 0.5 credit Grades 9-12

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







See your guidance counselor for registration information.

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