

District Career & Technical Education (CTE) Pathway Proposal

The Career & Technical Education (CTE) Pathway proposal is to be submitted to the CTE Coordinator for prior approval and should include the following information:

Name of State approved (CCCS) CTE Program: Family and Consumer Sciences

CCCS Student Rights Assurance: Approved programs must assure and have strategies in place to ensure that no student is unlawfully: • Discriminated against the basis of age, race, religion, color, national origin, sex/gender, pregnancy status, gender identity, sexual orientation, or disability in its activities or programs as required by Title VI, Title IX, and Section 504, Age Discrimination Act, and Title II of the Americans with Disabilities Act. • Denied an equal opportunity to benefit from occupational education solely on the basis of race, color, religion, national origin, sex, age, or disability. Additionally, CTE staff must work with students with qualified disabilities (including the learning disabled and those with physical, sensory, and temporary disabilities) to provide appropriate assistance to students so that they may participate in approved CTE programs as fully as possible. Each program is responsible for providing evidence of each of these in the case of an audit or upon CCCS request.

I. GOALS

A. Provide a brief overview of the CTE Pathway. The FACS pathway encourages students to manage the challenges of living and working in a diverse global society. The unique focus is on families, work, and their interrelationships. The purpose is to prepare students for family life, work life, and careers by providing opportunities to develop the knowledge, skills, and behaviors needed for the future.

B. How does this CTE Pathway fit into the overall educational program? CTE programs significantly increase not only the high school graduation rate, but also results in a higher percentage of students going to college and persisting through graduation. Students taking both academic and technical courses have lower dropout rates and better achievement gains than other students.

C. What benefits would students receive from this CTE pathway? The intent of the FACS program is not only to prepare students for careers in a diverse global society, but to also increase the students' use of critical and creative thinking skills to address problems in diverse family, community and work environments.

II. CAREER & TECHNICAL EDUCATION (CTE) PATHWAY COURSES

Complete the table below indicating the course sequence students would take within the CTE program. Other courses may be added or changed within the program, based upon the need of students or program modifications. **New course names will be indicated in red text.**

<i>Pathway Name:</i>	FACS
----------------------	------

<i>Sub-Pathway Name (if applicable):</i>	Hospitality and Food Production
------------------------------------------	---------------------------------

<i>Level:</i>	<i>State Approved Course Name:</i>	<i>State Approved Description:</i>	<i>CIP Code</i>
Level 1	Career Pathways	This course is designed to identify career interest areas based on your goals, individual skills, and aptitudes. Investigate interests, abilities and goal through various projects, and career testing procedures. Students will develop a usable education and career portfolio containing items necessary for post-secondary education and job search. Interact with professionals who work in various career areas through career panels, a job shadow and a mock interview.	190599
Level 1	Culinary Nutrition	The purpose of this course is to develop lifelong, healthy individuals with an understanding of healthy and nutritious preparation techniques utilizing various resources and skills. Emphasis is placed on implementing healthy nutritional choices, preparing nutrient-dense seasonal foods, sports nutrition, exploring careers related to culinary nutrition, and practicing wise consumer decisions.	190599
Level 1	Nutrition and Wellness	The purpose of the course is to develop lifelong, healthy individuals with an understanding and academic knowledge of wellness as a lifestyle, exercise and fitness, nutrition, and consumer products and services. Emphasis is placed on implementing healthy nutritional choices, developing a fitness/wellness plan, integrating science principles as related to nutrition, and practicing wise consumer decisions.	190599
Level 1	Teen Choices	In this course, you will learn how to make healthy decisions throughout your teen years. You will learn	190599

		skills and practices required by individuals to develop, manage and strengthen social, psychological, and physical wellness, interpersonal relationships, safe sexual decision making, anti-substance use practices, and understanding teens and the law.	
Level 1	Life Management	Students will develop decision-making skills to become educated consumers with an understanding and academic knowledge of consumer resources and financial organizations. The course focuses on personal and family resources, job and career, personal and family finances, and wellness. (Relevant topics include: independent living, healthy lifestyles, career research and job portfolios, personal financial literacy, investments, credit, insurance, leasing vs. purchasing of autos and homes.)	190599
Level 2	Food Science I	This is a beginning level course which covers a variety of scientific as well as food preparation principles. Units include but are not limited to: career paths, safety and sanitation, food preparation, basic nutrition, and food/product innovation and development. These will be explored through academic text as well as hands on food preparation labs.	190599
Level 2	Catering I	This two semester program is designed for students with career interests in the food industry as well as owning their own catering business. The purpose of this course is to develop skills in quantity food preparation, safety and sanitation, planning, customer service, business plans and entrepreneurship. FCCLA is also an integral part of this course.	190599
Level 2	Catering II	This two-semester program is designed for students with career interests in the food industry as well as owning their own catering business. The purpose of this course is to develop skills in quantity food preparation, safety and sanitation, planning, customer service, business plans and entrepreneurship.	190599
Level 2	Lodging & Resort Management I (A & B)	This two-year industry-developed curriculum by the American Hotel and Lodging Educational Institute covers careers in hospitality and restaurant operations, customer service, sales, marketing, employability and soft skills, communication, guest experience cycle and food and beverage services. Successful participants in the program will have the opportunity to receive college credits, earn industry certifications and credentials, opportunity to participate in a mentored internship, and apply for industry scholarships. FCCLA is also an integral part of this course.	190599

Level 2	ProStart I (A & B)	This course from the National Restaurant Association Educational Foundation and Colorado Restaurant Foundation introduces students to a competency-based foodservice & hospitality management curriculum offered to students in grades 10-12. It is a study of culinary arts, restaurant and lodging management, employability skills, and business entrepreneurship coupled with paid mentored work internships in a broad spectrum of industry restaurant, foodservice, and lodging operations. Students who wish to obtain the national ProStart certification must complete a 400 - hour guided internship and pass the exams for both ProStart 1 & 2. Successful participants in the program will have the opportunity to receive college credits, earn industry certifications and credentials, compete in the ProStart Invitational Competitions, and apply for industry scholarships. FCCLA is also an integral part of this course.	190599
Level 3	Baking and Pastry (A & B)	A -This first semester course is intended for students who have an interest in pursuing a career in the hospitality and culinary industry. Combining advanced food science, restaurant management, food preparation techniques, and real-world internship opportunities, students, through baking and pastry arts, students learn to develop their culinary skills and food knowledge to become employable and sought after employees by local foodservice businesses. B- This second semester course is intended for students who have an interest in pursuing a career in the hospitality and culinary industry. Combining advanced food science, restaurant management, food preparation techniques, and real-world internship opportunities, students, through baking and pastry arts, students learn to develop their culinary skills and food knowledge to become employable and sought after employees by local foodservice businesses	190599
Level 3	Culinary Arts (A & B)	Culinary Arts/Food Production incorporates a student-run restaurant open to the public focusing on operation, food preparation, customer service, front/back of the house experiences, food safety, and management.	190599
Level 3	Lodging and Management II (A & B)	This year two industry- developed curriculum by the American Hotel and Lodging Educational Institute expands more extensively into the management and leadership components from the year 1 curriculum topics. Successful participants in the program will have the opportunity to receive college credits, earn industry certifications and credentials, participate in a paid mentored internship in a hotel or hospitality	190599

		related business, and apply for industry scholarships. Students who complete a 100-hour internship and pass both year 1 and 2 exams will receive the "Certified Hospitality and Tourism Management Professional (CHTMP)". FCCLA is also an integral part of this course.	
Level 3	ProStart II (A & B)	This course from the National Restaurant Association Educational Foundation and Colorado Restaurant Foundation, allows students to continue developing college and career employment skills for the restaurant and hospitality industries. The basic skills taught in ProStart I will be reviewed and additional competencies such as customer relations, accounting procedures, and more advanced food preparation skills will be taught. Students who wish to obtain the national ProStart certification must complete a 400 - hour guided internship and pass the exams for both ProStart 1 & 2. Students will investigate industry career paths and have the opportunity to work in paid internships at hotel and lodging properties. Additionally, successful participants will also receive college credits, earn industry certifications and credentials, compete in the ProStart Invitational Competitions, and apply for industry scholarships. FCCLA is also an integral part of this course.	190599
Level 3	FCS Leadership (A & B)	Focuses on the leadership skills for contemporary organizations. Covers development and communication a shared vision to motivate and empower employees to manage conflict, to negotiate, and to develop teams.	190599
Level 4	Work-based Learning (WBL) – FCS	Students build on prior knowledge and skills in the program of study to further develop and apply employability and technical skills that prepare them for success in future career and postsecondary education.	190599
Level 4	Capstone in CTE	This course allows for individualized, advanced, and/or cumulative work in a program of study. This work is individualized to the student within a specific program of study to allow for specialized study. It may include problem-/project-based learning or preparation for industry certification. The specific content and course design is determined by the instructor, in collaboration with the individual student.	190599

<i>Sub-Pathway Name (if applicable):</i>	Human Services / Education and Training
------------------------------------------	-----------------------------------------

<i>Level:</i>	<i>State Approved Course Name:</i>	<i>State Approved Description:</i>	<i>CIP Code</i>
Level 1	Career Pathways	This course is designed to identify career interest areas based on your goals, individual skills, and aptitudes. Investigate interests, abilities and goal through various projects, and career testing procedures. Students will develop a usable education and career portfolio containing items necessary for post-secondary education and job search. Interact with professionals who work in various career areas through career panels, a job shadow and a mock interview.	130101
Level 1	Culinary Nutrition	The purpose of this course is to develop lifelong, healthy individuals with an understanding of healthy and nutritious preparation techniques utilizing various resources and skills. Emphasis is placed on implementing healthy nutritional choices, preparing nutrient-dense seasonal foods, sports nutrition, exploring careers related to culinary nutrition, and practicing wise consumer decisions.	130101
Level 1	Nutrition and Wellness	The purpose of the course is to develop lifelong, healthy individuals with an understanding and academic knowledge of wellness as a lifestyle, exercise and fitness, nutrition, and consumer products and services. Emphasis is placed on implementing healthy nutritional choices, developing a fitness/wellness plan, integrating science principles as related to nutrition, and practicing wise consumer decisions.	130101
Level 1	Interpersonal Relationships	The purpose of the course is to acquire academic knowledge and understanding for healthy, respectful, and caring relationships across the life span. Emphasis is placed on family and friend dynamics, effective communication, and healthy interpersonal relationships.	130101
Level 1	Teen Choices	In this course, you will learn how to make healthy decisions throughout your teen years. You will learn skills and practices required by individuals to develop, manage and strengthen social, psychological, and physical wellness, interpersonal relationships, safe sexual decision making, anti-substance use practices,	130101

		and understanding teens and the law.	
Level 1	Life Management	Students will develop decision-making skills to become educated consumers with an understanding and academic knowledge of consumer resources and financial organizations. The course focuses on personal and family resources, job and career, personal and family finances, and wellness. (Relevant topics include: independent living, healthy lifestyles, career research and job portfolios, personal financial literacy, investments, credit, insurance, leasing vs. purchasing of autos and homes.)	130101
Level 1	Child and Adolescent Development	The purpose of this course is to acquire knowledge and understanding of child and adolescent development necessary for strengthening the well-being of children and families. Content focuses on perspectives of human development, research and theories, understanding and nurturing development, and challenges to development.	130101
Level 2	Teacher Cadet 1A	This is the first semester of a full-year course designed for students who have a strong interest in, or who are considering a career related to, the occupation of "teacher" at any age or grade level. Students will complete self-assessments, participate in individual and group projects, complete observations at various ages and stages of learning, and increase their understanding of themselves and others as "learners". The culminating event in this class is 50 hours of field experience during the second semester at an area school where students will plan and deliver lessons under the supervision of a cooperating teacher. This academic elective course is fast-paced and students may apply for college credit with a "B" or higher in the class.	130101
Level 2	Teacher Cadet 1B	This is the second semester of the course and is designed for students who have a strong interest in, or who are considering a career related to, the occupation of "teacher" at any age or grade level. Students will complete self-assessments, participate in individual and group projects, complete observations at various ages and stages of learning, and increase their understanding of themselves and others as "learners". The culminating event in this class is a 6-week mini-teaching experience during second semester at an area school where students will plan and deliver lessons under the supervision of a cooperating teacher. This course is fast paced and students may apply for college credit with a "B" or higher in the class	130101

Level 2	Early Childhood Education 101	This introduction to Early Childhood Education course is designed to provide the skills needed to secure employment as a teaching assistant in a childcare center, preschool, or elementary school. Focus is on ages birth to eight. Students enrolled in the program receive training in the classroom setting and in a licensed child care facility. Included are the eight key areas of professional knowledge: ● Child Growth and Development; ● Health, Nutrition and Safety; ● Developmentally Appropriate Practices; ● Guidance; ● Family and Community Relationships; ● Diversity; ● Professionalism; ● Administration and Supervision	130101
Level 3	Teacher Cadet II	Teacher Cadet II is designed to provide additional field experience for those students who have successfully completed the Teacher Cadet I course. For students who know they want to enter the education profession, this field experience will enhance their experience and understanding of classroom instruction and challenges facing education today.	130101
Level 3	FCS Leadership (A & B)	Focuses on the leadership skills for contemporary organizations. Covers development and communication a shared vision to motivate and empower employees to manage conflict, to negotiate, and to develop teams.	130101
Level 3	ECE 103: Guidance Strategies for Young Children	Explores guidance theories, applications, goals, and techniques, as well as factors that influence behavioral expectations of children. This course includes classroom management and pro-social skills development of young children in early childhood (EC) program settings. This course addresses children ages birth through 8 years. This is a hybrid course but it is NOT a self-paced course.	130101
Level 3	ECE 111: Infant and Toddler Theory and Practice	This course presents an overview of theories, applications (including observations), and issues pertinent to infant and toddler development in group and/or family settings. The class will include state requirements for licensing, health, safety and nutrition. ECE 111 will focus on birth through age three.	130101
Level 4	Work-based Learning (WBL) – FCS	Students build on prior knowledge and skills in the program of study to further develop and apply employability and technical skills that prepare them for success in future career and postsecondary education.	130101

Level 4	Capstone in CTE	This course allows for individualized, advanced, and/or cumulative work in a program of study. This work is individualized to the student within a specific program of study to allow for specialized study. It may include problem-/project-based learning or preparation for industry certification. The specific content and course design is determined by the instructor, in collaboration with the individual student.	130101
Level 4	ECE 102: Introduction to Early Childhood Lab Technique	Focuses on a classroom seminar and placement in a child care setting. The supervised placement provides the student with the opportunity to observe children, to practice appropriate interactions, and to develop effective guidance and management techniques. Addresses ages birth through age 8.	130101

<i>Sub-Pathway Name (if applicable):</i>	Visual Arts & Design
------------------------------------------	----------------------


<i>Level:</i>	<i>State Approved Course Name:</i>	<i>State Approved Description:</i>	<i>CIP Code</i>
Level 1	Career Pathways	This course is designed to identify career interest areas based on your goals, individual skills, and aptitudes. Investigate interests, abilities and goal through various projects, and career testing procedures. Students will develop a usable education and career portfolio containing items necessary for post-secondary education and job search. Interact with professionals who work in various career areas through career panels, a job shadow and a mock interview.	190999
Level 1	Design Seminar	This course will give students an introduction to the elements and principles of design as seen in Interior Design, Fashion Design, Publishing and a variety of other fields. In addition it will introduce students to the many careers that require design and allow them to analyze their own career pathways to determine where design might fit. This course is recommended as an introduction to the fashion and interior design pathway.	190999
Level 1	Interpersonal Relationships	The purpose of the course is to acquire academic knowledge and understanding for healthy, respectful,	190999

		and caring relationships across the life span. Emphasis is placed on family and friend dynamics, effective communication, and healthy interpersonal relationships.	
Level 1	Teen Choices	In this course, you will learn how to make healthy decisions throughout your teen years. You will learn skills and practices required by individuals to develop, manage and strengthen social, psychological, and physical wellness, interpersonal relationships, safe sexual decision making, anti-substance use practices, and understanding teens and the law.	190999
Level 1	Life Management	Students will develop decision-making skills to become educated consumers with an understanding and academic knowledge of consumer resources and financial organizations. The course focuses on personal and family resources, job and career, personal and family finances, and wellness. (Relevant topics include: independent living, healthy lifestyles, career research and job portfolios, personal financial literacy, investments, credit, insurance, leasing vs. purchasing of autos and homes.)	190999
Level 2	Fashion Design & Merchandising I	The purpose of this course is to expose students to various aspects of the fashion design and merchandising industry. Students integrate knowledge, skills, and practices to evaluate potential career opportunities. Emphasis is placed on an introduction to fashion, fashion and textile selection, product construction and fashion merchandising.	190999
Level 2	Fashion Design & Merchandising II	The purpose of this course is to expose students to various aspects of the fashion design and merchandising industry. Students integrate knowledge, skills, and practices to evaluate potential career opportunities. Emphasis is placed on an introduction to fashion, fashion and textile selection, product construction and fashion merchandising.	190999
Level 2	Interior Design 1 – Residential	The purpose of this course is to expose students to various aspects of the interior design industry and is based on the industry’s professional standards (Council of Interior Design Accreditation-CIDA). The first semester focuses on residential design. Students integrate knowledge, skills and practices to evaluate potential career opportunities. Areas of focus include: Introduction to Residential and Commercial Design; Design Drawings; Professional Practices/Education; Design Elements and Principles; and the Design Process.	190999
Level 2	Interior Design 2 –	The purpose of this course is to expose students to	190999


	Commercial	various aspects of the interior design industry and is based on the industry's professional standards (Council of Interior Design Accreditation-CIDA). The first semester focuses on residential design. Students integrate knowledge, skills and practices to evaluate potential career opportunities. Areas of focus include: Introduction to Residential and Commercial Design; Design Drawings; Professional Practices/Education; Design Elements and Principles; and the Design Process.	
Level 3	Theatre Costume Design I	In this advanced fashion design course students will build on their skill and understanding of fashion and design, by creating costumes for theater and arts programs. Students will research client needs and use specific information to design and fabricate costumes. This course will provide students with a deeper understanding of the many facets of theater and fashion industries to assist them in making career choices.	190999
Level 3	Theatre Costume Design II	In this advanced fashion design course students will build on their skill and understanding of fashion and design, by creating costumes for theater and arts programs. Students will research client needs and use specific information to design and fabricate costumes. Students will work with the theater department to design and costume actors, and will complete projects in physical costume design.	190999
Level 3	FCS Leadership (A & B)	Focuses on the leadership skills for contemporary organizations. Covers development and communication a shared vision to motivate and empower employees to manage conflict, to negotiate, and to develop teams.	190999
Level 4	Work-based Learning (WBL) – FCS	Students build on prior knowledge and skills in the program of study to further develop and apply employability and technical skills that prepare them for success in future career and postsecondary education.	190999
Level 4	Capstone in CTE	This course allows for individualized, advanced, and/or cumulative work in a program of study. This work is individualized to the student within a specific program of study to allow for specialized study. It may include problem-/project-based learning or preparation for industry certification. The specific content and course design is determined by the instructor, in collaboration with the individual student.	190999

Signature Page

Does the Career and Technical Education (CTE) Coordinator approve adoption of this program?
*** Your signature below indicates your approval of the program.*

Signature 
Joy Griffin (Jan 28, 2021 18:51 MST)


Does the Director of CIPG approve adoption of this program?
*** Your signature below indicates your approval of the program.*

Signature 
Erica Mason (Jan 28, 2021 19:33 MST)

Does the Chief Assessment Officer approve adoption of this program?
*** Your signature below indicates your approval of the program.*

Signature 
Matt Reynolds (Jan 28, 2021 19:47 MST)

Does the Assistant Superintendent approve adoption of this program?
*** Your signature below indicates your approval of the program.*

Signature 

Does the Board of Education approve adoption of this program?	Yes	No
Date of BOE Meeting _____		
Signature _____		

Superintendent File: IGA-E-2

Office use: The following information is required to build individual courses into Infinite Campus.

Credit Type: (FNA, PRA, MAT, etc)	
Department Code:	
Course Number:	
Course entered in NCAA database if applicable.	
Update Graduation Competencies course document if applicable for Math and English courses.	
VIP Code:	
CIP Code:	
Add to HEAR list, if applicable.	
Course Mapping SCED code:	
Date entered into Infinite Campus	
Credit amount:	