

## Family Consumer Science Program and Upper School Partnership Program Family and Consumer Sciences Prerequisites

<b>Culinary Arts Major</b>		
Note: Bold Classes are required and credits must total 15 for the Partnership major.		
Grade	Course	Prerequisites
9-12	Foods for a Healthy Living	
11	<b>Restaurant Management I</b>	
12	<b>Restaurant Management II</b>	Restaurant Management I
<b>Early Childhood Education Major</b>		
Note: Bold Classes are required and credits must total 15 for the Partnership major.		
Grade	Course	Prerequisites
11	<b>Child Study I Preschool</b>	
12	<b>Child Study II Preschool Internship</b>	Child Study I Preschool
12	<b>Child Study II Seminar</b>	Child Study I Preschool
<b>Health Sciences Major</b>		
Note: Bold Classes are required and credits must total 15 for the Partnership major.		
Grade	Course	Prerequisites
10	<b>Science of Health and Wellness</b>	
11-12	<b>Human Bodyworks</b>	Science of Health and Wellness
11-12	<b>Survey of Medical &amp; Allied Health Careers</b>	
12	Psychology I	
12	Sociology	
<b>Fashion and Textiles Major</b>		
Note: Bold Classes are required and credits must total 15 for the Partnership major.		
Grade	Course	Prerequisites
9-12	<b>Textile Arts</b>	
9-12	Art Foundations	
9-12	<b>Introduction to Fashion</b>	Textile Arts
10-12	Marketing I	
10-12	Graphic Communications	
10-12	<b>Fashion Merchandising and Marketing</b>	Introduction to Fashion

### Wachusett Partnership Program

Students who opt for enrollment into the Partnership Program will complete a Wachusett Partnership Program application with their Guidance Counselor. At the time of registration, the guidance counselor will review the required course work and expectations of the major. There are a limited number of positions available in many of the Partnership offerings and selection into the program is guided by the needs of the individual student. Although, registration for a Partnership course is available to all students at Wachusett Regional High School, priority is given to those students who are accepted into the Partnership Program through application.

Each major is aligned with course offerings that will give a Partnership student a total of fifteen credits in their selected focus. Students must meet a minimal level of identified competencies at the end of their junior year for them to earn credit and continue in the major.

### **The Science of Health and Wellness (Grade 10)**

2½ credits

This course meets every other day for a full year. **Successful completion of this course is a graduation requirement for all students.** The students will study a comprehensive sequence of topics and skills that will help them face the issues and choices they currently face and will confront as adults. Topics include: making healthy choices, basic understanding of the body and how it works, the immune system, cancer awareness, tolerance, HIV/AIDS, nutrition, stress management, psychological health, eating disorders, self injury, addictive behavior, violence and anger management, communicable disease, acute and chronic non-communicable diseases and conditions, human sexuality issues, personal wellness, healthcare rights and responsibilities and health in the news. Each student will also participate in the American Heart Association's CPR/AED/FIRST AID Training. Students may obtain a certification card for a \$10.00 fee (optional) which is valid for two years.

### **Human Bodyworks (CP, CPA; Grades 11 – 12 WPP)**

5 credits (Prerequisite: The Science of Health and Wellness)

This course offers an advanced study of health issues, the diagnosis and treatment of diseases, illnesses and conditions. Students will explore the relationship between illness and corresponding body systems in depth. They will also study the links between psychological and physical wellness throughout the course with an emphasis on family and patient concerns. Students elect to take the course at the CPA or CP level.

**Note: This course may be used to meet the Science graduation requirement but is not considered a lab science and may not count as a science by the NCAA.**

### **Survey of Medical and Allied Health Careers (CP, Grades 11 – 12 WPP)**

5 credits

This full year course will provide students with an overview of anatomy, medical conditions, and medical terminology. It also focuses on careers in medicine and allied health. Information will be presented on topics of concern in each career field such as patient rights, confidentiality, current trends in health care, medical ethics and careers in alternative health practices. Classroom discussion and guest speakers from community health agencies will be emphasized throughout this course. Students may participate in field trips to health care facilities.

**Note: This course may be used to meet the Science graduation requirements but is not considered a lab science and may not count as a science by the NCAA.**

### **Child Study I Preschool (Grades 11, 12 WPP)**

5 credits (Preference given to juniors)

This course can be taken as a one-year elective or as part of the Child Study Program. Classes are held in the preschool where students work directly with preschoolers and meet once a week for a seminar class. In the preschool, students are responsible for developing lessons, designing projects, communicating with parents, and supervising preschoolers. In the seminar class, students will relate personal experiences of working with children to basic concepts of child development.

### **Child Study II Seminar (CP, Grade 12 WPP)**

5 credits (Prerequisite: Child Study I)

The second year of the Child Study Program, this course is an upper level study of human growth and development from conception through adolescence. The curriculum addresses career exploration, life stages, developmentally appropriate practice, early childhood education philosophies, methods and materials, self-esteem, intelligence, preschool supervision and administration, and family disruptions and crises. All partnership students will be required to take Child Study II Preschool Internship in addition to this class. Students who complete the internship and maintain a 'C' average or better will receive the Child Study Program Certificate, and may apply to the Department of Early Education and Care to become licensed.

### **Child Study II Preschool Internship (CP, Grade 12 WPP)**

5 credits

This full-year course enables students who are enrolled in Child Study 2 Seminar to continue to gain hands-on experience in the WRHS Preschool. Students will interact with individual preschoolers, lead group activities, and be responsible for presenting school readiness lessons. They will also participate in parent conferences and other activities regarding program planning and implementation. Students who choose this option and maintain a 'C' average or better will receive the Child Study Program Certificate, and may apply to the Department of Early Education and Care to become licensed.

### **Child Study II Community Internship (Independent Study, Grade 12 WPP)**

Credits issued based on hours documented

This opportunity allows students who are enrolled in Child Study II Seminar to gain career and continuing education insight through internships in community daycare, preschools, and elementary schools. Students will participate in their placements for a minimum of 2 hours per week, either during school or after school hours. Placement that occurs during school hours must be done when study halls fall at the end of the student's day.

### **Foods for Healthy Living (Grades 9 – 12)**

2 1/2 credits (Both Semesters)

This basic foods course will cover principles of healthy eating and kitchen survival. Topics included are: selection of healthy foods, understanding and use of recipes, meal planning, safety and sanitation, food service careers, and safe use and care of kitchen equipment. Course content is taught through projects, written assignments, and weekly labs that involve the preparation of meals and food items.

### **Restaurant Management I (Grade 11-12 WPP)**

5 credits

This course covers the ProStart curriculum which is a School-to-Career program that introduces high school juniors and seniors to careers in food services and teaches them the basic skills and knowledge they need for success in this industry. On-the-job training and experience, coupled with a comprehensive curriculum are the foundation of the program. The program encourages high school students to experience all aspects of operating and managing a food service establishment, and also helps students build good business and management skills that are transferable to other industries.

Through the ProStart program, a partnership is created between schools and their local restaurants to provide job-relevant education at the high school level. During internships, job-site mentors work with students to help them put into practice the skills and food service concepts they have learned in the classroom. This two-year program provides instruction in 25 subject areas, ranging from basic food preparation, accounting and cost control, to sanitation and workplace safety. The classroom provides the venue for job-relevant lessons, and the workplace provides hands-on learning and training. The ProStart program includes an industry-driven curriculum designed by the Educational Foundation of the National Restaurant Association to teach, test, and award industry-recognized certificates to students meeting the program criteria. ProStart I topics focus on careers, successful customer relations, food safety, kitchen safety, kitchen basics, food service equipment, and controlling food costs.

### **Restaurant Management II (CP, Grade 12 WPP)**

10 credits (Prerequisite: Restaurant Management I)

This is the second year of the ProStart curriculum and it will further prepare students for entry-level positions in the restaurant and hospitality field. Topics covered in class include food service history, lodging industry, inventory, accounting practices, communication, and marketing. Successful completion of both years of the curriculum, passing a national exam each year, and a 400-hour paid internship qualify students for certification recognized by all National Restaurant Association members. As the student/school schedule permits, students will prepare foods and serve as needed within the staff dining room and on scheduled occasions will prepare food to serve at selected school events.

### **Textile Arts (Grades 9- 12 WPP)**

2 1/2 credits (Both Semesters)

This course starts with a foundation in textiles. Then, students will explore several textile arts including yarn weaving, bead weaving, crocheting, knitting, fabric dyeing, machine sewing, quilting and needlecraft. All materials will be supplied for lab activities. This is the first course in the Fashion and Textiles Major for the Partnership Program and it also counts as an art requirement for graduation.

### **Introduction to Fashion (Grades 9 – 12 WPP)**

2 1/2 credits (Prerequisite: Textile Arts)

This class includes fashion design, clothing construction and basic fashion marketing. Students will explore the elements and principles of fashion design while studying fashion history. Sewing from a patten and pattern making will be covered. Then, students will create and produce unique salable fashion items. This is the second course in the Fashion and Textiles Major for the Partnership Program and it also counts as an art requirement for graduation.

### **Fashion Merchandising and Marketing (CP, Grades 11 – 12 WPP)**

5 credits (Prerequisite: Introduction to Fashion)

Fashion career exploration and portfolio creation are the foundations for this course. Fashion Designer, Interior Designer, Fashion Buyer, Fashion Merchandising, Fashion Advertising, Stylist and Textiles Chemist are just a sample of the careers that will be explored. Students will develop and execute a fashion product and a business plan while learning to communicate effectively to banks, vendors, clients and business associates. Students will then market, merchandise and sell their creations. This is the final course in the Fashion and Textiles Major for the Partnership Program.

## **Vocational, Communication and Career Development**

### **In-School Work Experience Program (Grades 9-12)**

Credits will vary depending on program established.

Hands-on work experience in food service, custodial, vending, or clerical workstations allows the student to develop positive work habits and to gain specific occupational skills. At the first level, work activities in all three occupational areas allow the student to become oriented to the world of work and to begin positive work habit development. At the second level, the student selects one occupational area in which to gain general skills and to continue positive work habit development. At the third level, an individual work placement provides the student with the opportunity to develop job skills specific to one occupational area. Following completion of the third level program, the student is ready for successful placement in the Vocational Internship Program.

### **Functional Academics I & II (Grades 9-12 and Postgraduates)**

5 or 10 credits (Credit will vary depending upon the program established)

Individualized and small group instruction is used to develop functional skills in the areas of reading, math, language arts, current events, and practical science. Reading comprehension, basic writing skills, and functional math (time, money, making change, etc.) are emphasized to develop students' practical skills. Topics dealing with current events, world issues, and everyday science will be integrated into the lessons. (Instruction will be differentiated based on grade)

### **Community Life Skills I & II (Grades 9-12 and Postgraduates)**

5 or 10 credits (Credit will vary depending upon the program established)

The community life skills course is designed to teach students activities of daily living and social skills needed to live independently. Activities and instruction offer students the opportunity to develop self-confidence by becoming familiar with the community and its services and resources. There will be field trips and hands-on experiences to reinforce the classroom subject matter. Personal hygiene, shopping, food preparation, transportation, use of community services, health and wellness, safety, and appropriate social behavior are examples of the topics that will be covered. Topics will be chosen and emphasized based on students' needs. Instruction will be community based and emphasize hands-on learning experiences. (Instruction will be differentiated based on grade)

### **Vocational Preparation (Grades 9-12 and Postgraduates)**

5 or 10 credits (Credit will vary depending upon the program established)

The vocational aspect of the life skills program is designed to provide students with training and support necessary for successful competitive employment. Initially students are given the opportunity to participate in an assessment of work experience activities designed to provide increased awareness of individual strengths, challenges, and interests. Work activities in several occupational areas, allow students to become oriented in the world of work and begin positive work habits development. As students become ready for successful placement in the community, a vocational internship program is established. Students are evaluated every two weeks regarding hygiene and appearance, work quality, task attention, communication, following directions, cooperation with supervisors and co-workers, positive attitude, initiative, productivity, and a specific individual objective. Students will be placed with local community employers to gain basic job entry skills. Schedules will vary. (Instruction will be differentiated based on grade)

### **Interpersonal Communication (Grades 9-12 and Postgraduates)**

2 1/2 credits (Meets every other day throughout the year)

This course is designed to help students adjust to the world around them. Topics covered will include peer relationships, social skills, adolescent problems, values clarification, developing a positive self image, family relationships, handling of crisis situations, understanding how one is viewed by others, and other topics which may be appropriate to the group. Language and vocabulary development will be emphasized, as it is essential for successful interpersonal relationships.

### **Issues in Career Development (Postgraduates)**

2 1/2 credits

This course offers students who are working in competitive jobs or internships a forum to address job-related issues of concern. The teacher will meet periodically with the employer and/or job coach to ensure that the student is successful in the work place. Students will also acquire skills directly related to their employment. Topics of discussion may include but are not limited to: Personal Career Planning, On-the-Job Communication, Human Relations, Managing Personal Finances, Labor Laws and Regulations, Professional Appearance and Conduct, and Managing Career Changes. Students will develop a working resume.