

CTE - CIP Detail Report

Cluster: Hospitality and Tourism

CIP: 19.0604 - Facilities Planning and Management.

Status: Open Start Year: 2011 End Year: Min Carnegie Units: 2.00

Group 1

Minimum Course Selection: School: 1 ACC: 0 Regional: 0

State Course ID	State Course Title	Max Carnegie Units	Start SY	End SY
19201A001	Textiles and Design I	1.00	2011	
19203A001	Textiles and Design II	1.00	2011	

Group 2

Minimum Course Selection: School: 0 ACC: 1 Regional: 1

State Course ID	State Course Title	Max Carnegie Units	Start SY	End SY
19206A001	Facilities Planning and Management Services	3.00	2011	
22211A001	Interior Design: Residential, Commercial, and Public Space	3.00	2011	

Group 3

Minimum Course Selection: School: 0 ACC: 0 Regional: 0

State Course ID	State Course Title	Max Carnegie Units	Start SY	End SY
16054A001	Nutrition and Culinary Arts I	1.00	2011	
22153A001	Cooperative Education	3.00	2011	
22153A002	FCS Cooperative Education	3.00	2011	
22201A001	Introduction to Family and Consumer Sciences Careers	1.00	2011	

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Course Descriptions

CIP: 19.0604 - Facilities Planning and Management.

State Course ID: 19201A001 **Course Title:** Textiles and Design I

This course is designed to provide basic knowledge and understanding of the design, development, and production of textile products. Through hands-on and project based learning experiences students will discover fiber characteristics, fabric construction methods, elements of science and design in textiles and apparel, and basic construction skills used in interior furnishings and apparel industries. This course emphasizes awareness and investigation of careers and industry trends in textiles.

State Course ID: 19203A001 **Course Title:** Textiles and Design II

This project-based course focuses on the implementation and recognition of design principles in selecting, constructing, altering, and remodeling textile products. Project management skills, including efficient use of time, materials, technique, and tools are incorporated throughout the course. Topics include: engineered fabric constructions; fiber and textile trends; color theory; principles of design; fabric finishes; industry construction techniques; use of industry tools, equipment, and terminology; knowledge of resources and vendors; research and evaluation of textile products for special needs populations; impacts of technology; construction, alteration and re-design skills; and simple flat pattern design and recognition.

State Course ID: 19206A001 **Course Title:** Facilities Planning and Management Services

This course focuses on strategic workplace and facility planning and prepares individuals to function as facility and event managers and workplace consultants. Instruction includes the following: principles of aesthetic and functional design; environmental psychology and organizational behavior; real estate planning; principles of occupational health and safety; event planning and management; operations management; and applicable regulatory and policy issues.

State Course ID: 22211A001 **Course Title:** Interior Design: Residential, Commercial, and Public Space

This course provides basic knowledge and skills needed to select, acquire, furnish, maintain, and manage residential and commercial environments to meet the needs of the users/occupants. The course includes the application of the interior design elements and principles; selection and care of furnishings, equipment and accessories in relation to socio-economic factors, trends, personal tastes and characteristics, as well as physical and psychological needs; safety, sanitation, and efficiency factors in interior design; and evaluating use and care of textiles. This project based course investigates a variety of related career opportunities, including entrepreneurship. Emphasis is placed on the application of project management skills.

State Course ID: 16054A001 **Course Title:** Nutrition and Culinary Arts I

This course includes classroom and laboratory experiences needed to develop a knowledge and understanding of culinary principles and nutrition for people of all ages. Course content encompasses: food service and preparation management using the decision-making process; meeting basic needs by applying nutrition concepts; meeting health, safety, and sanitation requirements; maximizing resources when planning/preparing/preserving/serving food; applying hospitality skills; analyzing nutritional needs in relation to change; and careers in nutrition and culinary arts, including entrepreneurship investigation.

State Course ID: 22153A001 **Course Title:** Cooperative Education

Cooperative Education is a capstone course designed to assist students in the development of effective skills and attitudes through practical, advanced instruction in school and on the job through cooperative education. Students are released from school for their paid cooperative education work experience and participate in 200 minutes per week of related classroom instruction. Classroom instruction focuses on providing students with job survival skills and career exploration skills related to the job and improving students' abilities to interact positively with others. For skills related to the job, refer to the skill development course sequences, the task list or related occupational skill standards of the desired occupational program. The course content includes the following broad areas of emphasis: further career education opportunities, planning for the future, job-seeking skills, personal development, human relationships, legal protection and responsibilities, economics and the job, organizations, and job termination. A qualified career and technical education coordinator is responsible for supervision. Written training agreements and individual student training plans are developed and agreed upon by the employer, student and coordinator. The coordinator, student, and employer assume compliance with federal, state, and local laws and regulations.

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CIP: 19.0604 - Facilities Planning and Management.

State Course ID: 22153A002 **Course Title:** FCS Cooperative Education

Family and Consumer Sciences Cooperative Education is designed for students interested in pursuing careers in occupations in the field family and consumer sciences. Classroom instruction focuses on providing students with workplace skills, post-secondary education opportunities related to the job/career pathway, developing and maintaining positive workplace relationships, planning for the future, legal protection and responsibility, professional organizations, and advancing skills related to the job. Classroom and worksite instruction is based on the duties of the FCS occupation. Students are released from school for their paid cooperative education work experience, participate in 200 minutes per week of related classroom instruction, and supervised on-the-by a qualified instructor ½ hour or more per week per student. A qualified, certified FCS instructor is responsible for supervision. Written training agreements and individual student training plans are developed and agreed upon by the employer, student and coordinator. The coordinator, student and employer assume compliance with federal, state and local laws and regulations.

State Course ID: 22201A001 **Course Title:** Introduction to Family and Consumer Sciences Careers

This course introduces students to the field of family and consumer sciences and the many career opportunities available in this broad field. The course includes theory and laboratory experiences in the following content areas: Nutrition and culinary arts; textiles and design; family, career, and community leadership development; resource management; human development and life-long learning; facility design, care, and management; and interpersonal relationships and life management skills.