

KY Valid Course List

HOW TO USE THIS DOCUMENT

This document contains a listing of course descriptions and parameters along with certifications that fit the parameters for a given course. The grade range and population information listed for each course are not absolute. Please choose the course that most closely represents the students in a given course.

EXAMPLE

John Q Middle School had 5th, 6th, and 7th grade students taking a Creative Art course. This course would be linked to course number **500711: Creative Art – Comprehensive**, which shows with a recommended grade range of 6th – 12th.

The courses listed in this document are not meant to replace the course titles and course numbers already in use at the school level. Schools will link their courses on the Infinite Campus “Course Master” tab OR in the “Course” tab to courses listed in this document.

Schools may have created courses that are very unique in order to meet students’ needs. If a course does not meet the definition or content of one contained in this document, please use course number **909999: School Defined Course**, and code the correct content through the LEAD report.

CERTIFICATIONS

It is important to note that the certificates listed are the ones that fit **ALL** of the parameters for a specific course – there may be other certificates that can teach it with slightly more restrictive parameters.

It is very important to note that not all of the certificates listed under a specific course will meet the Highly Qualified Teacher standards as defined by The No Child Left Behind Act of 2001. Please refer to the Highly Qualified guidance documents located on the Education Professional Standards Board (EPSB) website at <http://www.epsb.ky.gov/nclb.asp>.

In addition to Highly Qualified considerations, please take note of the following information from **The Kentucky Core Academic Standards** with regard to middle school courses that are offered for high school credit.

High School Credit Earned in Middle School

It is expected that most students will earn these credits during their high school years. However, local school districts may offer these courses to middle level students if the following criteria are met:

- the content and the rigor of the course is the same as established in the *Kentucky Core Academic Standards*
- the students demonstrate mastery of the middle level content as specified in the *Kentucky Core Academic Standards*
- the district has criteria in place to make reasonable determination that the middle level student is capable of success in the high school course
- **the middle level course is taught by teachers with either secondary or middle level certification with appropriate content specialization**

Although middle level courses list the Provisional and Standard Elementary Certificates, Grades 1-8 as allowable under the parameters of these courses, they will not meet the above requirements for courses that are offered for high school credit.

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Please contact Robin Chandler, policy advisor for the Office of Next Generation Learners in KDE, at 502-564-2106 with any questions on content and curricula.

Please contact EPSB’s Division of Certification at 502-564-4606 with any questions on credentials or permissions.

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Family & Consumer Sciences (200000)

A group of instructional programs that prepares individuals at all educational levels for the family and consumer sciences skills needed for life and extending to teaching family and consumer science or extension agent, emphasizing the acquisition of knowledge and the comprehension of attitudes, standards, values and skills relevant to individual and family life and nurturing. Includes instruction in consumer education, child growth and development, housing and home management (including resource management), and clothing and textiles. Also, prepares individuals for balancing work and family roles and enhancing employability skills.

Family & Consumer Sciences - Career Major Electives (200100)

A group of instructional programs that prepares individuals at all educational levels for the family and consumer sciences skills needed for life and extending to teaching family and consumer science or extension agent, emphasizing the acquisition of knowledge and the comprehension of attitudes, standards, values and skills relevant to individual and family life and nurturing. Includes instruction in consumer education, child growth and development, housing and home management (including resource management), and clothing and textiles. Also, prepares individuals for balancing work and family roles and enhancing employability skills. Any course not found under this career major/sub code may be found in another career major/sub code within this program area.

200110 - Introductory Life Skills 6

Grade Level: 6 - 6

Credits: 0

Description: Basic principles; understanding personal growth and development; foods and nutritional needs; child care; significance of home and interpersonal relationships; careers

Content: Family and Consumer Sciences

Population: General

200111 - Introductory Life Skills 7

Grade Level: 7 - 7

Credits: 0

Description: Basic principles; foods and nutrition; clothing and textiles; consumer education; child care; goal setting and decision making; careers

Content: Family and Consumer Sciences

Population: General

200112 - Introductory Life Skills 8

Grade Level: 8 - 8

Credits: 0

Description: Basic principles and concepts; clothing and textiles, parenting, interpersonal relationships; consumer education; nutrition and foods; goal setting and decision making; careers; enabling skills and processes

Content: Family and Consumer Sciences

Population: General

200113 - Life Skills - Family and Consumer Sciences

Grade Level: 9 - 10

Credits: 1

Description: Introductory Course; meal preparation and nutrition; home environment; child development; consumer education; family living; family health; careers; enabling skills and processes

Content: Family and Consumer Sciences

Population: General

200118 - Special Topics in Family & Consumer Sciences Education

Grade Level: 9 - 12

Credits: 1

Description: Instruction related to Family & Consumer Sciences Education but not described in above courses

Content: Family and Consumer Sciences

Population: General

200121 - Money Skills

Grade Level: 10 - 12

Credits: 1

Description: This course is designed to prepare students to understand and use sound financial management skills and practices contributing to financial stability, improving the quality of life for individuals and families. Decision-making, problem solving, goal setting and using technology are integrated throughout the content. Leadership development will be provided through the Family, Career and Community Leaders of America.

Content: Family and Consumer Sciences

Population: General

200122 - Money Skills for Math

Grade Level: 10 - 12

Credits: 1E

Description: This course is designed to provide students with math concepts needed in developing sound money management skills which will help to improve the quality of life for individuals and their families. Components of math, decision making and problem solving skills, goal setting and technology will be integral components of the course. A correlation to the math content in the program of studies was used in developing this course to count as a fourth math elective. Leadership development will be coordinated through Family, Career and Community Leaders of America student organization.

Content: Money Skills for the Math Elective Requirement

Population: General

200123 - Child/Human Development

Grade Level: 10 - 12

Credits: .05 - 1

Description: Advanced high school course; childbirth, infancy, social, motor, physical and emotional development; language development; careers

Content: Family and Consumer Sciences

Population: General

200142 - Consumer Economics for Economics within Social Studies

Grade Level: 10 - 12

Credits: 1

Description: Family finance; insurance; banking; credit purchasing; economic principles and systems; global economy; investments; decision making process

Content: Consumer Economics for Economics within Social Studies

Population: General

200161 - Interdisciplinary Life Skills/Health

Grade Level: 9 - 10

Credits: 1/2 - 1

Description: Basic principles of individual and family well-being; wellness; nutrition; mental health problems food related diseases; goals, decisions, time management and stress management; conflict resolution; body systems and structure; first aid, emergencies and safety; related careers

Content: FCS Life Skills/Health for Health Credit

Population: General

200171 - Relationships

Grade Level: 10 - 12

Credits: 1/2

Description: Peer relations; family relations; self-understanding; pre-marital concerns; parenthood; child abuse, divorce

Content: Family and Consumer Sciences

Population: General

200173 - Parenting

Grade Level: 10 - 12

Credits: 1/2

Description: Parenthood preparation; prenatal care; childbirth; infancy; caring for the sick and elderly

Content: Family and Consumer Sciences

Population: General

200181 - Nutritional and Food Science

Grade Level: 10 - 12

Credits: 1

Description: Eating patterns; nutrition science; consumer aspects; world hunger; fitness foods; application of scientific principles

Content: Family and Consumer Sciences

Population: General

200182 - Interdisciplinary Nutritional and Food Science

Grade Level: 10 - 12

Credits: 1

Description: Application of physical and life science; identifying qualities of various foods; collecting and testing food samples as directed; making elementary statistical calculations; recording test results; comparing test results with samples or prepared standards; reporting variations from standards

Content: Nutritional and Food Science for the Life Science Component within the Science Requirement

Population: General

200199 - Leadership Dynamics - FCS

Grade Level: 9 - 12

Credits: 1/2 - 1

Description: This course is designed to assist students with developing skills needed to be successful leaders and responsible members of society. This student will develop personal attributes and social skills. Emphasis will be placed on interpersonal skills, team building, communication, personal development and leadership. This course will include opportunities for students to apply their knowledge.

Content: Leadership Dynamics

Population: General

Family & Consumer Sciences - Early Childhood Education (200200)

Career Major: A group of instructional programs that prepares individuals for the occupations in early childhood education. Child care and guidance, foster care/family day care and teacher assistance are often under the supervision of professional personnel. Includes instruction in child growth and development, nutrition, program planning and management, safety and behavior guidance; recreation and play activities. Any course not found under this career major/sub code may be found in another career major/sub code within this program area.

200219 - Special Topics in Child Development

Grade Level: 9 - 12

Credits: 1/2 -1

Description: Instruction related to Child Development but not described in above courses

Content: Family and Consumer Sciences

Population: General

200226 - Advanced Child/Human Development

Grade Level: 10 - 12

Credits:

Description: This course addresses the practical problems related to understanding the types and stages of human growth and development, recognizing effects of heredity and environment on the life stages, meeting the needs of exceptional children, promoting optimum growth and development in the middle childhood, adolescent, and adulthood stages. Careers in child/human development and adult care services are explored. Leadership development will be provided through the Family, Career and Community Leaders of America.

Content: Family and Consumer Sciences

Population: General

200241 - Adult Care Services I

Grade Level: 11 - 12

Credits: 3

Description: A program that focuses on the characteristics of aging populations and the needs of older individuals in family and institutional settings. Includes instruction in assisting aged persons with personal, social, and business affairs; care for clothing and household linens, preparation and service of meals; safety; answering correspondence and paying bills; outings for exercise or social activities; the biological and psychological stages of aging; the provision of dependant care; serving the social economic, and psychological needs of aging adults; related public policy issues; and adult community resources.

Content: Family and Consumer Sciences

Population: General

200242 - Adult Care Services II

Grade Level: 11 - 12

Credits: 3

Description: Preparation for developing and managing effective adult care programs and facilities. Includes instruction in the management of financial operations; selecting and developing facilities; selecting staff and staffing patterns; providing for staff development opportunities; developing a total program for adult care. community organizations and others concerned with aging adults.

Content: Family and Consumer Sciences

Population: General

200261 - Child Development Services I

Grade Level: 11 - 12

Credits: 3

Description: Instruction in planning, organizing and conducting meaningful play and learning activities; child monitoring and supervision; record-keeping; and referral procedures; careers

Content: Family and Consumer Sciences

Population: General

200262 - Child Development Services II

Grade Level: 11 - 12

Credits: 3

Description: Preparation for developing and managing effective child care programs and facilities. Includes instruction in the management of financial operations; selecting and developing facilities; selecting staff and staffing patterns; providing for staff development opportunities; developing a total program for children and working with parents, community organizations and others concerned with children.

Content: Family and Consumer Sciences

Population: General

Family & Consumer Sciences - Cosmetology (200300)

The Cosmetology Program provides the secondary student with orientation, exploration, and preparation into the Cosmetology industry. Courses are sequenced to provide continuous student progress toward achievement of a career major goal. The integration of mathematics, science, communication and technical knowledge is a vital component of each offering. This program assists the student in developing essential cognitive, affective, and psychomotor skills. The program is designed for students who desire entry-level training and/or plan to enroll in a postsecondary program to complete the training begun in the high school Cosmetology program. After obtaining a satisfactory performance level in the cosmetology core competencies, the student will develop manipulative skills and practice procedures utilizing mannequins and classmates. After 300 hours, the student will begin to apply procedures on clients under the direct supervision of the instructor.

200310 - Basic Nail Technology, 4-1

Grade Level: 10 - 12

Credits: 2.5

Description: Provides knowledge of the art and science of nail technology including the rules and regulations of the State Board of Cosmetology as they apply to the salon. Bacteriology and infection control through the practice of sanitation procedures. The study of the cells, structure of the hand, arm, nail, and their diseases and disorders are included. The study of beauty salon management, including the practice of interacting with clients, co-workers, and supervisors. Students practice on classmates and progress to work on clients.

Content: Cosmetology

Population: General

200311 - Applied Nail Technology, 4-2

Grade Level: 10 - 12

Credits: 2.5

Description: A continuation of nail technology is studied. A comprehensive written and practical exam will be given in preparation for State Board Licensure. Students are expected to exhibit a high performance level.

Content: Cosmetology

Population: General

200312 - Cosmetology IV, 4-4

Grade Level: 10 - 12

Credits: 2.5

Description: This course is designed for a total review of the cosmetology curriculum. A comprehensive written and practical exam is given in preparation for the State Board Licensure exam. Students implement their own judgment of procedures and solutions to be used on clients with supervision.

Content: Cosmetology

Population: General

200313 - Advanced Cosmetology I

Grade Level: 10 - 12

Credits: 2.5

Description: This course is designed for a total review of the cosmetology curriculum. A comprehensive written and practical exam is given in preparation for the State Board Licensure exam. Students implement their own judgment of procedures and solutions to be used on clients with supervision.

Content: Cosmetology

Population: General

200320 - Cosmetology I, 4-1

Grade Level: 10 - 12

Credits: 2.5

Description: This course is designed to cultivate proper attitude and behavior patterns needed to create a successful cosmetologist. Kentucky Statutes and Regulations, safety, microbiology, sanitation, infection control, first aid treatment, structure, and disorders of the nail are studied. Basic fundamentals of hair, skin and nail care, hair styling and shaping, manicures and pedicures, chemical and thermal services, and wigs are introduced. The student, in developing manipulative skills and practicing procedures, utilizes mannequins and classmates. After 300 hours, students begin to apply procedures on clients under the direct supervision of the instructor.

Content: Cosmetology

Population: General

200322 - Cosmetology II, 4-2

Grade Level: 10 - 12

Credits: 2.5

Description: A study of basic chemistry emphasizes the physical and chemical properties of cosmetic materials. Electricity and light therapy are discussed and an in-depth study of anatomical structures affected by cosmetological services including disorders of the skin, scalp, and hair. The instructor gives the students progressively more difficult assignments with close supervision.

Content: Cosmetology

Population: General

200323 - Cosmetology III, 4-3

Grade Level: 10 - 12

Credits: 2.5

Description: Provides knowledge of the structure and function of the human body, including the interaction of all the body systems in maintaining homeostasis. All phases of beauty salon management are studied, including interacting with clients, co-workers and supervisors. Laboratory experience is advanced with performance expectations set at a higher level.

Content: Cosmetology

Population: General

200379 - Special Problems

Grade Level: 10 - 12

Credits: 1

Description: This is a course designed for a student who has demonstrated a need for specific studies.

Content: Cosmetology

Population: General

200387 - Student Teaching I, 5-1

Grade Level: 10 - 12

Credits: 3

Description: This course is an introduction to teaching methods used in training cosmetology and nail technology students. This is inclusive of theory, class methods of lecture, media use, and testing methods. This class is an introduction to training teachers for methods used to teach the practical application of learned skills.

Content: Cosmetology

Population: General

200388 - Student Teaching II, 5-2

Grade Level: 10 - 12

Credits: 3

Description: This course continues to expand the apprentice instructor's ability to apply various methods used to train cosmetology and nail technology students.

Content: Cosmetology

Population: General

200389 - Student Teaching III, 5-3

Grade Level: 10 - 12

Credits: 3

Description: This course gives preparatory work which enables the apprentice instructor to prepare for the Kentucky Board of Hairdressers instructor exam.

Content: Cosmetology

Population: General

Family & Consumer Sciences - Culinary Arts (200400)

A group of instructional programs that prepare individuals in managerial, production, and service skills used in institutional, commercial, or self-owned food establishments or other food industry occupations. Includes instruction in planning, selecting, storing, purchasing, preparing, and serving quality food and food products; nutritive values; safety and sanitation precautions; use and care of commercial equipment, serving techniques; special diets. Any course not found under this career major/sub code may be found in another career major/sub code within this program area.

200401 - Culinary Arts Profession

Grade Level: 10 - 12

Credits: 0.5

Description: This Area Technology Center course is an orientation to the food industry. Careers, professionalism, sanitation and safety, proper terminology, applied math skills, and service techniques are explored.

Content: Culinary Skills

Population: General

200402 - Applied Fundamentals of the Culinary Arts Profession

Grade Level: 10 - 12

Credits: 0.5

Description: This Area Technology Center course is an applied orientation to the food industry. Careers, professionalism, sanitation and safety, proper terminology, applied math skills, and service techniques are applied in a laboratory setting.

Content: Culinary Skills

Population: General

200410 - Basic Food Production

Grade Level: 10 - 12

Credits: 1

Description: This Area Technology Center course provides a study of the basic principles of food selection, storage, and preparation; identification and classification of fruits and vegetables; preparation of stocks, soups and sauces; basic principles of cooking, baking, kitchen operations, and a study of breakfast food.

Content: Culinary Skills

Population: General

200411 - Culinary I

Grade Level: 11 - 12

Credits: 3

Description: This advanced course allows students to increase competencies in a variety of food preparation techniques. Emphasis will be placed on food presentation, garnishing, menu planning and the skills necessary to prepare for a career in the culinary arts. Leadership development will be provided through the Family, Career and Community Leaders of America

Content: Culinary Skills

Population: General

200412 - Culinary II

Grade Level: 11 - 12

Credits: 3

Description: In this course students resume progress in pursuing competencies in food production and services. Orientation to the food service industry and development of food preparation skills are reinforced. Food service management functions are introduced. More in-depth information is provided and higher levels of skills are taught. Time is provided for work based learning opportunities. Leadership development will be provided through the Family, Career and Community Leaders of America. Food preparation; bakery operation; dinner catering; model restaurant; laws and regulations; unions; safety, sanitation; receive, store and issue food are addressed.

Content: Culinary Skills

Population: General

200413 - Basic Nutrition

Grade Level: 10 - 12

Credits: 0.5

Description: This Area Technology Center course is designed to describe the characteristics, functions, and food sources or the major nutrients and how to maximize nutrient retention in food preparation and storage. Students will learn to apply the principles of nutrient needs throughout the life cycle through menu planning and preparation.

Content: Culinary Skills

Population: General

200420 - Basic Baking

Grade Level: 10 - 12

Credits: 1

Description: The Area Technology Center course is designed to apply the fundamentals of baking science to the preparation of a variety of products and to learn the use and care for equipment normally found in the bake shop or baking area.

Content: Culinary Skills

Population: General

200421 - Advanced Baking and Pastry

Grade Level: 10 - 12

Credits: 1

Description: This Area Technology Center course includes but is not limited to the preparation of pastries, crepes, and a variety of yeast breads and rolls. The use of prepared dough will also be utilized. Emphasis will be placed on scaling ingredients, mixing formulas and finishing techniques for baked items.

Content: Culinary Skills

Population: General

200422 - Meats, Seafood, and Poultry

Grade Level: 10 - 12

Credits: 1

Description: This Area Technology Center course focuses on the identification of various cooking techniques for the preparation of meats, seafood, and poultry.

Content: Culinary Skills

Population: General

200430 - Garde Manger

Grade Level: 10 - 12

Credits: 1

Description: This Area Technology Center course includes the production of hot and cold sandwiches, hors d'oeuvres, canapés, and salads. Garnishing techniques, along with cold food production, are discussed. Decorative skills as related to buffets and exhibits are explored.

Content: Culinary Skills

Population: General

200431 - Sanitation and Safety

Grade Level: 10 - 12

Credits: 0.5

Description: This Area Technology Center course is designed to develop an understanding of the basic principles of sanitation and safety and to be able to apply them in the food service operations. Personal hygiene habits and food handling practices that protect the health of the consumer will be reinforced.

Content: Culinary Skills

Population: General

200440 - Catering

Grade Level: 10 - 12

Credits: 1

Description: This Area Technology Center course focuses on the principles of off-premise meal and beverage service including purchasing, cost accounting, menu pricing, marketing, and customer relations.

Content: Culinary Skills

Population: General

200441 - Foods and Nutrition

Grade Level: 10 - 12

Credits: 1/2

Description: Nutrition; food preparation skills; entertaining; table settings; related careers; food buying; budgeting

Content: Family and Consumer Sciences

Population: General

200442 - Advanced Foods and Nutrition

Grade Level: 10 - 12

Credits: 1

Description: This course is designed to assist students in principles related to food preparation. Specific content addressed will include planning, serving, food presentation, special diets, nutrition for the lifespan, serving, and food planning for entertainment services. An emphasis on careers related to food service and nutrition (i.e. catering, dietician and other culinary careers). Lab instruction emphasizes the application process. Leadership development will be provided through the Family, Career and Community Leaders of America.

Content: Family and Consumer Sciences

Population: General

200479 - Special Problems I

Grade Level: 10 - 12

Credits: 0.5

Description: This course provides advanced experiences in food preparation theories and practices appropriate for the occupational objectives of the student.

Content: Culinary Skills

Population: General

200499 - Special Topics in Culinary Arts

Grade Level: 9 - 12

Credits: 1/2 - 1

Description: Instruction related to Culinary Arts but not described in above courses

Content: Culinary Skills

Population: General

Family & Consumer Sciences - Hospitality Services (200600)

A group of instructional programs that prepare individuals for occupations in hospitality such as: concierge, dining, housekeeping for hotel and/or motel; commercial cleaning; provision of services to the aged in their homes and in institutions; and assistance to consumers in relation to housing/food, clothing, community resources, and other concerns. Any course not found under this career major/sub code may be found in another career major/sub code within this program area.

200610 - Principles of Hospitality

Grade Level: 9 - 12

Credits: 1

Description: This course is designed for students interested in careers in the hospitality industry. The instruction includes career awareness in the areas of recreation, travel/tourism, hotel/motel, and restaurant. This course is based on the family and consumer sciences core that includes communication skills, economics, food and beverage operations, promotion, selling, and product/service management. Leadership development will be provided through FCCLA activities and competitive events.

Content: Family and Consumer Sciences

Population: General

200641 - Specialized Services in Hospitality

Grade Level: 10 - 12

Credits: 1

Description: Advanced instruction and training to assist persons with personal, social, and business affairs; care for apparel and linens; preparation and service of meals; safety; keeping clean facilities; correspondence and paying bills; outings for exercise and social activities

Content: Family and Consumer Sciences

Population: General

200671 - Special Topics in Hospitality Services

Grade Level: 9 - 12

Credits: 1/2 - 1

Description: Instruction related to Hospitality Services but not described in above courses

Content: Family and Consumer Sciences

Population: General

Family & Consumer Sciences - Fashion and Interior Design (200800)

This major prepares students in the entire spectrum of fashion and interior design including home furnishings, construction of apparel, and textiles management, production and services. Fashion design includes construction and design of apparel and accessories, fabric and pattern design, principles of clothing selection and care, custom tailoring, and textiles testing. Interior design includes instruction in selecting and maintaining home furnishings and equipment; and upholstery; planning and designing interior spaces; making slipcovers, draperies, curtain and window treatments, and designing accessories for retail sale.

200821 - Fashion and Interior Design I

Grade Level: 10 - 12

Credits:

Description: This course provides opportunities for students to develop career competencies in the fashion and/or interiors industry by applying information related to social, economic, and media influences. Students apply knowledge of design principles and processes through skill performance activities. Work experience will be explored and leadership development will be provided through Family, Career and Community Leaders of America.

Content: Family and Consumer Sciences

Population: General

200825 - Fashion and Interior Design II

Grade Level: 10 - 12

Credits:

Description: This course provides opportunities for students to develop career competencies in the fashion and/or interiors industry. Practical problems include advanced textile construction techniques, and/or the creation of floor plans using technological resources. Entrepreneurial opportunities will be explored. Application of skills will occur in a variety of work sites. Leadership development will be provided through the Family, Career, and Community Leaders of America.

Content: Family and Consumer Sciences

Population: General

200831 - Special Topics in Fashion and Interior Design

Grade Level: 9 - 12

Credits: 1/2 - 1

Description: Instruction related to Fashion and Interior Design but not described in above courses

Content: Family and Consumer Sciences

Population: General

Family & Consumer Sciences - Consumer and Family Management (201000)

This career major in Consumer & Family Management prepares individuals for occupations that provide direct services to individuals and families in areas of money management, consumer decision-making skills, family relationships, and adult/elder care. Many individuals in these occupations are employed through community and governmental agencies while others may be self-employed. Examples of jobs in this major include: clinical psychologist, marriage counselor, lawyer (specializing in family issues), personal finance advisor, director of human services and loan officer.

201051 - Special Topics in Consumer and Family Management

Grade Level: 9 - 12

Credits: 1/2 - 1

Description: Instruction related to Consumer and Family Management but not described in above courses

Content: Family and Consumer Sciences

Population: General