

Educationally Speaking
November 2009

“I didn’t know that.” This is a typical response when information is shared with parents and community members about the Career-Technical Education program in our district and, in particular, the Family Consumer Science program. Courses are offered in the areas of fashion, child development and foods. As one might imagine, students in those courses do learn to prepare and present clothing and healthy food. What you probably don’t know is that there is learning in more areas than those in the Family Consumer Science classes.

Did you know...that all Family Consumer Science classes include instruction that supports student learning of basic skills in reading, writing, communication, math, science, and social studies?

Did you know...that all Family Consumer Science classes provide students with career awareness and employment development skills?

Did you know...that both Fashion classes (Fashion, Clothing Design & Fashion Merchandizing) are articulated with Palomar College so that students can earn up to six free units of college credit for taking these two courses?

Did you know...that student work is presented as part of the Palomar College Fashion show and that students participate in two field trips, a walking tour of the Los Angeles Fashion District and a tour of Rodeo Drive?

Did you know...that the Fashion Industry is the second largest industry in the state of California and has a good prospective job market?

Did you know...that the district offers two classes in Child Development (Child development & Careers in Child Care)? The Child Development class provides an excellent opportunity for students to be introduced to careers as nurses, educators, doctors, and social workers. Students who successfully complete the ROP Child Care Careers course have the option to earn the state ROP level training to enable them to work as a preschool teacher upon course completion.

Did you know...that students can also take courses in Foods and Nutrition and in ROP Restaurant Occupations? Besides learning the basics of food preparation and nutrition, students constantly learn and practice the skills of teamwork, leadership, time management, communication, reliability, and responsibility.

Did you know...that the ROP Restaurant Occupations program has a student-run restaurant that is open at lunch to high school staff and open to the public in the

evenings? During the week of November 17, the restaurant will be open on Monday and Wednesday from 4:15 p.m. to 6:15 p.m. Entrees planned for those days include home style Tortilla Soup, Fried Calamari, Croissant Sandwiches, and Spaghetti w/ meatballs. Mud Pie will be the featured dessert.

Now that you know, here's how you can help. As parents and community members, we can encourage students to take advantage of these learning opportunities by enrolling in these classes. Additionally, we can determine if we have talents and resources that we can share with these students and programs in order to further enrich their quality. There is more to learn than meets the eye.

Dale J. Mitchell
Superintendent