FAMILY AND CONSUMER SCIENCES TEACHING OPTION

This option is offered within the following major(s):

- Education - College of Education (http://catalog.oregonstate.edu/college-departments/education/education-ba-bs-hba-hbs)

This option is for students wanting to earn a bachelor's degree in Education and qualify for an Oregon Teaching License to teach Family and Consumer Sciences (FACS) at the middle school (grades 6–9) and/or high school (grades 9–12) levels.

Family and Consumer Science students are encouraged to add an optional, but highly recommended, Career and Technical Education (CTE) Endorsement. This endorsement can be added during or after the degree program so one can begin working on it at any time. The following CTE endorsements are compatible with Family and Consumer Sciences:

a. Hospitality and Tourism (food, hotel, etc.)
b. Human Services (counseling, personal finance, childcare, care of disabled, personal health and fitness, etc.)
c. Education and Related Fields (preschool, teacher, administration in education-related fields, training and other)

The CTE Endorsement is earned with 1,800 hours in the industry at one workplace or 600 hours working in a variety of work settings including job shadows, internships, volunteer work and paid work.

Check with the Double Degree Advisor for more information about how to add this endorsement.

Pre-Education Level

Students at this level will be taking general education prerequisite course work and required content course work. Students at this level will be taking general education prerequisite courses and required content course work.

Note: Pre-Education students should meet with the Double Degree Advisor at least once a year in order to ensure they are on track to meet the prerequisite and content mastery requirements prior to applying to the Professional Level.

All Pre-Education General Course Work is completed prior to Professional Level.

<table>
<thead>
<tr>
<th>Code</th>
<th>Title</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>ED 216</td>
<td>*PURPOSE, STRUCTURE, AND FUNCTION OF EDUCATION IN A DEMOCRACY</td>
<td>3</td>
</tr>
<tr>
<td>ED 219</td>
<td>CIVIL RIGHTS AND MULTICULTURAL ISSUES IN EDUCATION</td>
<td>3</td>
</tr>
<tr>
<td>ED 253</td>
<td>LEARNING ACROSS THE LIFESPAN</td>
<td>1</td>
</tr>
<tr>
<td>ED 309</td>
<td>FIELD PRACTicum</td>
<td>2</td>
</tr>
<tr>
<td>ED 472</td>
<td>FOUNDATIONS OF ESOL EDUCATION</td>
<td>3</td>
</tr>
<tr>
<td>ED 479</td>
<td>LINGUISTICS FOR TEACHERS (Prerequisite ED 472)</td>
<td>3</td>
</tr>
</tbody>
</table>

Family and Consumer Science Content Requirements

Standard 1. Career, Community, and Family Connections

Select one of the following:

- HDFS 201 *CONTEMPORARY FAMILIES IN THE U.S.
- HDFS 240 *HUMAN SEXUALITY
- HDFS 444 FAMILY VIOLENCE AND NEGLECT
- HDFS 447 *FAMILIES AND POVERTY
- MGMT 453 HUMAN RESOURCES MANAGEMENT
- PSY 201 *GENERAL PSYCHOLOGY
- PSY 350 HUMAN LIFESPAN DEVELOPMENT
- SOC 312 *SOCIOLOGY OF THE FAMILY
- SOC 412 SOCIOLOGY OF WORK AND FAMILY
- PSY 202 *GENERAL PSYCHOLOGY
- PSY 305 HUMAN LIFE-SPAN DEVELOPMENT
- SOC 206 *SOCIAL PROBLEMS AND ISSUES
- HDFS 201 *CONTEMPORARY FAMILIES IN THE U.S.
- HDFS 240 *HUMAN SEXUALITY
- HDFS 444 FAMILY VIOLENCE AND NEGLECT
- HDFS 447 *FAMILIES AND POVERTY
- MGMT 453 HUMAN RESOURCES MANAGEMENT
- PSY 201 *GENERAL PSYCHOLOGY
- PSY 350 HUMAN LIFESPAN DEVELOPMENT
- SOC 312 *SOCIOLOGY OF THE FAMILY
- SOC 412 SOCIOLOGY OF WORK AND FAMILY
- PSY 202 *GENERAL PSYCHOLOGY
- PSY 305 HUMAN LIFE-SPAN DEVELOPMENT
- SOC 206 *SOCIAL PROBLEMS AND ISSUES
- HDFS 201 *CONTEMPORARY FAMILIES IN THE U.S.
- HDFS 240 *HUMAN SEXUALITY
- HDFS 444 FAMILY VIOLENCE AND NEGLECT
- HDFS 447 *FAMILIES AND POVERTY
- MGMT 453 HUMAN RESOURCES MANAGEMENT
- PSY 201 *GENERAL PSYCHOLOGY
- PSY 350 HUMAN LIFESPAN DEVELOPMENT
- SOC 312 *SOCIOLOGY OF THE FAMILY
- SOC 412 SOCIOLOGY OF WORK AND FAMILY
- PSY 202 *GENERAL PSYCHOLOGY
- PSY 305 HUMAN LIFE-SPAN DEVELOPMENT
- SOC 206 *SOCIAL PROBLEMS AND ISSUES

Standard 2. Consumer Services and Family Resources

DHE Major or select one from each of the following options: 11-12

Option 1:

- DHE 227 APPAREL DESIGN AND PRODUCTION
- DHE 270 *APPEARANCE, POWER AND SOCIETY

Option 2:

- ECON 201 *INTRODUCTION TO MICROECONOMICS
- ECON 202 *INTRODUCTION TO MACROECONOMICS

Option 3:

- BA 215 FUNDAMENTALS OF ACCOUNTING
- MRKT 492 CONSUMER BEHAVIOR
- MTH 245 *MATHEMATICS FOR MANAGEMENT, LIFE, AND SOCIAL SCIENCES
- ST 201 PRINCIPLES OF STATISTICS
- ST 202 PRINCIPLES OF STATISTICS

Standard 3. Human Development and Interpersonal Relationships

HDFS Major or select 6 credits of the following: 6

- BA 351 MANAGING ORGANIZATIONS
- COMM 218 *INTERPERSONAL COMMUNICATION
- ED 253 LEARNING ACROSS THE LIFESPAN
- HDFS 201 *CONTEMPORARY FAMILIES IN THE U.S.
- HDFS 240 *HUMAN SEXUALITY
- HDFS 444 FAMILY VIOLENCE AND NEGLECT
- HDFS 447 *FAMILIES AND POVERTY
- MGMT 453 HUMAN RESOURCES MANAGEMENT
- PSY 201 *GENERAL PSYCHOLOGY
- PSY 305 HUMAN LIFE-SPAN DEVELOPMENT
- SOC 206 *SOCIAL PROBLEMS AND ISSUES
- SOC 312 *SOCIOLOGY OF THE FAMILY
- SOC 412 SOCIOLOGY OF WORK AND FAMILY
- PSY 202 *GENERAL PSYCHOLOGY
- PSY 305 HUMAN LIFE-SPAN DEVELOPMENT
- SOC 206 *SOCIAL PROBLEMS AND ISSUES
- HDFS 201 *CONTEMPORARY FAMILIES IN THE U.S.
- HDFS 240 *HUMAN SEXUALITY
- HDFS 444 FAMILY VIOLENCE AND NEGLECT
- HDFS 447 *FAMILIES AND POVERTY
- MGMT 453 HUMAN RESOURCES MANAGEMENT
- PSY 201 *GENERAL PSYCHOLOGY
- PSY 305 HUMAN LIFE-SPAN DEVELOPMENT
- SOC 312 *SOCIOLOGY OF THE FAMILY
- SOC 412 SOCIOLOGY OF WORK AND FAMILY
- PSY 202 *GENERAL PSYCHOLOGY
- PSY 305 HUMAN LIFE-SPAN DEVELOPMENT
- SOC 206 *SOCIAL PROBLEMS AND ISSUES

Standard 4. Nutrition, Food, and Wellness (at least 6 cr)

Select one of the following: 6-12

- Nutrition Major and Food Handlers Card OR Select one of the following options:

Option 1:

Select two of the following and Food Handlers Card:

- H 225 *SOCIAL AND INDIVIDUAL HEALTH DETERMINANTS
- H 320 INTRODUCTION TO HUMAN DISEASE
- H 344 FOUNDATIONS OF ENVIRONMENTAL HEALTH
- NUTR 216 *FOOD IN NON-WESTERN CULTURE
- NUTR 225 GENERAL HUMAN NUTRITION
- NUTR 235 SCIENCE OF FOODS
- NUTR 240 HUMAN NUTRITION

Note: Pre-Education students should meet with the Double Degree Advisor at least once a year in order to ensure they are on track to meet the prerequisite and content mastery requirements prior to applying to the Professional Level.
**Option 2:**
Select 12 credits from LBCC Culinary Arts Program and Food Handlers Card:

- CA 101. Culinary Arts Practicum I (7)#
- CA 102. Culinary Arts Practicum II (8)#
- CA 103. Culinary Arts Practicum III (8)#
- CA 111. Food Service Safety and Sanitation (1)
- CA 112. Station, Tools and Culinary Techniques (3)
- CA 201. Culinary Arts Career Planning (1) and Food Handlers Card

# Can be substituted for one NUTR or H course above.

**Total Hours:** 44-52

1. Not required if you have taken HDFS 311 INFANT AND CHILD DEVELOPMENT, HDFS 313 ADOLESCENT DEVELOPMENT and HDFS 314 ADULT DEVELOPMENT AND AGING with a 3.0 or higher GPA

2. Can be waived with 60 hours supervised/documented volunteer service

3. To be completed prior to beginning the Professional Level. Most of these courses will also meet the student's first degree requirements. Students will most likely be earning a degree in HDFS, Nutrition (Dietetics or food systems management), DHE, or Public Health.
   - Must have 3.0 accumulative GPA on all course work to fulfill content mastery requirements.
   - All grades must be taken as A–F graded courses; no P/N or S/U grades accepted for content mastery courses.
   - Work or volunteer experiences in these standards may be considered in place of course work.

4. Can be substituted for one NUTR or H course above.

* Baccalaureate Core Course

^ Writing Intensive Course (WIC)

**Professional Level**

To be accepted into the Professional Level, a student must have completed the required Pre-Education General Courses and the Content Mastery Requirements with a minimum 3.0 GPA or by special petition. In addition, students need two letters of recommendation and passing scores on all required Oregon licensure exams.

The following courses are taken in order during the Professional year-long program.

<table>
<thead>
<tr>
<th>Course</th>
<th>Title</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>CA 101</td>
<td>Culinary Arts Practicum I</td>
<td>7</td>
</tr>
<tr>
<td>CA 102</td>
<td>Culinary Arts Practicum II</td>
<td>8</td>
</tr>
<tr>
<td>CA 103</td>
<td>Culinary Arts Practicum III</td>
<td>8</td>
</tr>
<tr>
<td>CA 111</td>
<td>Food Service Safety and Sanitation</td>
<td>1</td>
</tr>
<tr>
<td>CA 112</td>
<td>Station, Tools and Culinary Techniques</td>
<td>3</td>
</tr>
<tr>
<td>CA 201</td>
<td>Culinary Arts Career Planning</td>
<td>1</td>
</tr>
</tbody>
</table>

**Professional Level Courses:**

<table>
<thead>
<tr>
<th>Course</th>
<th>Title</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>ED 409</td>
<td>PRACTICUM/CLINICAL EXPERIENCE (Fall Practicum)</td>
<td>3</td>
</tr>
<tr>
<td>ED 412</td>
<td>LEARNING STYLES AND NEEDS IN ADOLESCENCE</td>
<td>2</td>
</tr>
<tr>
<td>ED 494</td>
<td>CONTENT STANDARDS AND CURRICULUM DEVELOPMENT FOR HIGH SCHOOL</td>
<td>3</td>
</tr>
</tbody>
</table>

**Total Hours:** 37-38

* Baccalaureate Core Course

^ Writing Intensive Course (WIC)

**Option Code:** 65