

Department of

Home and Family

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The Department of Home and Family provides a holistic approach to the study of home and family. The department teaches courses designed to:

- Strengthen students' testimonies in the gospel of Jesus Christ.
- Teach doctrine, principles, theory, and skills to help maintain and strengthen the home as the most effective institution in society for impacting the well being of the family unit.
- Provide a well balanced education for students from all majors focusing on the importance of home and family. Classes include: marriage, money management, parenting, sewing, child development, cooking, nutrition, and courtship and dating.
- Prepare students for careers in secondary education, graduate school, and professions relating to home and family education, children, and families.

The Department of Home and Family offers the following degrees:

Bachelor of Science in Family & Consumer Science Education Composite (940)

Bachelor of Science in Child Development (730)

Associate of Applied Science in Professional Preschool Education (359) *Can be a minor for a Bachelors Degree in Child Development, known as the 2+2 program*

Minor in Child Development (199)

Minor in Clothing Construction (192)

Minor in Culinary Arts (191)

Minor in Home and Family Living (155)

Minor in Marriage and Family Studies (184)

Minor in Home Design (198)

Minor in Marriage and Family Studies (184)

Minor Requirements

No double counting of Minor Requirements - No Grade Less Than C- for Minor Courses

<i>Take these courses:</i>		<i>Take 8 credits:</i>		<i>Program Notes:</i>
FAML 160	3	CHILD 210	3	
FAML 220	3	CHILD 330	2	
FAML 300	3	FAML 100	3	
HFED 340	3	FAML 110	1	
	<u>3</u>	FAML 120	1	
	12	FAML 200	2	
		FAML 360	3	
		FAML 390R	.5-4	
		FAML 400	3	
		FAML 420	3	
		FAML 430	3	
		FAML 460	2	
		SOC 311	3	
		HFED 160	<u>3</u>	
			8	

Total Minor Credits=20

This minor is available on the following tracks:

Fall-Winter---- YES

Winter-Spring---- YES

Spring-Fall---- YES

Minor in Culinary Arts (191)

Minor Requirements

No double counting of Minor Requirements - No Grade Less Than C- for Minor Courses

<i>Take these courses:</i>		<i>Take 4 credits:</i>		<i>Program Notes:</i>
CA 120	2	CA 234	2	
CA 131	3	CA 240	2	
CA 160	3	CA 280	2	
CA 233	3	CA 370	2	
CA 260	3	CA 372	<u>2</u>	
CA 310	3		4	
CA 350	3			
	<u>3</u>			
	20			

Total Minor Credits=24

This minor is available on the following tracks:

Fall-Winter---- YES

Winter-Spring---- YES

Spring-Fall---- YES

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Minor in Child Development (199)

Minor Requirements

No double counting of Minor Requirements - No Grade Less Than C- for Minor Courses

<p><i>Take these courses:</i></p> <table> <tr><td>CHILD 210</td><td>3</td></tr> <tr><td>CHILD 300</td><td>3</td></tr> <tr><td>CHILD 310</td><td>3</td></tr> <tr><td>CHILD 320</td><td><u>3</u></td></tr> <tr><td></td><td>12</td></tr> </table>	CHILD 210	3	CHILD 300	3	CHILD 310	3	CHILD 320	<u>3</u>		12	<p><i>Take 1 course:</i></p> <table> <tr><td>CHILD 335</td><td>5</td></tr> <tr><td>CHILD 345</td><td><u>5</u></td></tr> <tr><td></td><td>5</td></tr> </table>	CHILD 335	5	CHILD 345	<u>5</u>		5	<p><i>Take 4 credits:</i></p> <table> <tr><td>CHILD 120</td><td>1</td></tr> <tr><td>CHILD 150</td><td>3</td></tr> <tr><td>CHILD 230</td><td>3</td></tr> <tr><td>CHILD 280</td><td>3</td></tr> <tr><td>CHILD 340</td><td>2</td></tr> <tr><td>CHILD 350</td><td>3</td></tr> <tr><td>CHILD 390R</td><td>1-3</td></tr> <tr><td>FAML 120</td><td>1</td></tr> <tr><td>HFED 112</td><td>2</td></tr> <tr><td>SFN 110</td><td><u>1</u></td></tr> <tr><td></td><td>4</td></tr> </table>	CHILD 120	1	CHILD 150	3	CHILD 230	3	CHILD 280	3	CHILD 340	2	CHILD 350	3	CHILD 390R	1-3	FAML 120	1	HFED 112	2	SFN 110	<u>1</u>		4	<p><i>Program Notes:</i></p>
CHILD 210	3																																								
CHILD 300	3																																								
CHILD 310	3																																								
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HFED 112	2																																								
SFN 110	<u>1</u>																																								
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Total Minor Credits=21

This minor is available on the following tracks:

Fall-Winter---- YES

Winter-Spring---- YES

Spring-Fall---- YES

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Home and Family Pre-approved Clusters

Child Development		
<i>Take this course:</i>		
CHILD 210	Child Development	3
<i>Take 6 credits:</i>		
CHILD 300	Infant/Toddler Development	3
CHILD 310	Early Childhood Development	3
CHILD 320	Adolescent Development	3
<i>Take 3 credits:</i>		
CHILD 340	Language, Literacy and Learning	2
FAML 120	Parenting Skills	1
FAML 160	Family Relations	3
FAML 220	Parenting	3
SFN 110	Pregnancy	1
SOC 383	Juvenile Delinquency	3
	Total Credits	12
Infant/Toddler		
<i>Take these courses:</i>		
CHILD 120	Infant and Toddlers	1
CHILD 210	Child Development	3
CHILD 280	Experience with Toddlers	3
CHILD 300	Infant/Toddler Development	3
FAML 120	Parenting Skills	1
SFN 110	Pregnancy	1
	Total Credits	12
Early Childhood		
<i>Take these courses:</i>		
CHILD 120	Infant and Toddlers	1
CHILD 150	Foundations of Early Childhood	3
CHILD 210	Child Development	3
CHILD 230	Curriculum for Young Children	3
CHILD 340	Language, Literacy and Learning	2
	Total Credits	12
Sewing		
<i>Take these courses:</i>		
HFED 207	Clothing Construction I	2
HFED 307	Advanced Sewing Construction	4
HFED 245	Pattern Making	3
HFED 345	Fitting and Alterations	3
HFED 360	Textiles	3
	Total Credits	15
Family Studies		
<i>Take these courses:</i>		
FAML 160	Family Relations	3
FAML 220	Parenting	3
FAML 300	Marriage	3
<i>Take 3 credits:</i>		
CHILD 210	Child Development	3
FAML 100	The Family	3
FAML 110	Marriage Skills	1
FAML 120	Parenting Skills	1
FAML 200	Preparation for Marriage	2
FAML 360	Family Stress and Coping	3
FAML 400	Family Theories and Dynamics	3
FAML 420	The Helping Relationship	3
FAML 430	Family & Community Relations	3
FAML 460	Child and Family Advocacy	2
HFED 160	Home & Family Management	3
HFED 340	Money Management	3
SFN 110	Pregnancy	1
SOC 311	Family Interaction	3
	Total Credits	12
Culinary Arts		
<i>Take these courses:</i>		
CA 120	Intro to Food Service Sanitation	2
CA 131	Bakery	3
CA 160	Culinary Fundamentals	3
<i>Take 5 credits:</i>		
CA 233	Pastry	3
CA 260	Applied Culinary Fundamentals	3
CA 234	Cake Decorating	2
CA 240	Confectionary	2
CA 280	International Foods	2
CA 370*	Garde Manger	2
CA 372*	Advanced Presentation	2
	Total Credits	13

*Prerequisite of CA 260

Foods		
<i>Take these courses:</i>		
HFED 100	Essentials of Human Nutrition	3
HFED 110	Introductory Foods	2
HFED 240	Meal Management	2
HFED 330	Nutrition in the Life Cycle	3
Choose a Culinary Arts class for 2 additional credits		2
	Total Credits	12
Nutrition		
<i>Take these courses:</i>		
HFED 100	Essentials of Human Nutrition	3
HFED 200	Nutrient Metabolism	3
<i>Take 6-9 credits:</i>		
BIO 265	Human Anatomy and Physiology	4
CHEM 150	Intro to Organic and Biochemistry	5
HFED 330	Nutrition in the Life Cycle	3
HFED 350*	Sports Nutrition	3
	Total Credits	12
Food and Nutrition		
<i>Take this course:</i>		
HFED 100	Essentials of Human Nutrition	3
<i>Take 1 course:</i>		
CA 160	Culinary Fundamentals	3
HFED 110	Introductory Foods	2
<i>Take 7-9 credits:</i>		
CA 120	Introduction to Food Service Sanitation	2
CA 260*	Applied Culinary Fundamentals	3
CA 350*	Culinary Nutrition	3
HFED 200	Nutrient Metabolism	3
HFED 240*	Meal Management	2
HFED 330	Nutrition in the Life Cycle	3
	Total Credits	12
Home and Family		
<i>Take these courses:</i>		
HFED 100	Essentials of Human Nutrition	3
HFED 110	Introductory Foods	2
HFED 160	Home & Family Management	3
HFED 207	Clothing Construction I	2
HFED 340	Money Management	3
	Total Credits	13
The Home		
<i>Take these courses:</i>		
CONST 110	Home Maintenance	2
HFED 140	Architecture and Interior Design	3
HFED 150	Practical Homemaking	2
HFED 160	Home and Family Management	3
HFED 221	Home Decor	2
HORT 103	Home Gardening	3
	Total Credits	15

*Course requires a prerequisite. See course description for more information

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Course Descriptions	Credits*	Course Descriptions	Credits*
<p>CA 120 Intro to Food Service Sanitation (2:2:0) Introductory course in the principles of food microbiology, and food borne illness from a foodservice management perspective. The HACCP procedure is used for developing food safety measures. (Fall, Winter, Spring on rotating basis)</p>		<p>CA 350 Food Service Management (3:2:3) Fee: \$60.00 Prerequisite: CA 120, CA 160, CA 260 Concepts of managing a food service operation, i.e. cost controls, data analysis, and future forecasting. (Rotating Basis)</p>	
<p>CA 131 Bakery (3:2:3) Fee: \$50.00 A beginning course in baking which develops practical skills through theory and hands-on experience. (Fall, Winter, Spring)</p>		<p>CA 370 Garde Manger (2:1:3) Fee: \$50.00 Prerequisite: CA 120, CA 160, CA 260 An advanced course in the application of Garde Manger principles. (Rotating Basis)</p>	
<p>CA 160 Culinary Fundamentals (3:2:3) Fee: \$40.00 This course is designed to teach students basic kitchen skills necessary for proper and efficient food production. (Fall, Winter, Spring)</p>		<p>CA 372 Advanced Presentation (2:1:3) Fee: \$50.00 Prerequisite: CA 120, CA 160, CA 260 This course is designed to advance student learning in the various aspects of presentation used in culinary arts. (Rotating Basis)</p>	
<p>CA 233 Pastry (3:2:3) Fee: \$50.00 Prerequisite: CA 131 is recommended An intermediate course in baking, desserts, and dessert presentation. (Fall, Winter, Spring on a rotating basis)</p>		<p>CHILD 120 Infants and Toddlers (1:1:0) Explores ways to foster normal development of infants and toddlers including physical, cognitive, social and emotional domains of development. Application to parenting and other caregiving situations. (Fall, Winter, Spring)</p>	
<p>CA 234 Cake Decorating (2:1:3) Fee: \$40.00 This course teaches the fundamentals of making special occasion and wedding cakes at a beginning to intermediate skill level. (Fall, Winter, Spring on a rotating basis)</p>		<p>CHILD 150 Foundations of Early Childhood (3:3:0) An introductory course for those who will work with children in preschool or after school settings. This course will provide an overview of work in these areas, historical foundations of working professionally with children, curricular models, professional issues, and educational practices-including those that are developmentally appropriate. (Fall, Winter, Spring)</p>	
<p>CA 240 Confectionary (2:1:2) Fee: \$50.00 A course in basic candy making, sugar work, and techniques of working with chocolate. (Fall, Winter, Spring on a rotating basis)</p>		<p>CHILD 210 Child Development (3:3:0) Fulfills GE Social Science requirement. A theoretical, academically oriented course focusing on the physical, cognitive, emotional, and social development of the child from conception through adolescence. Explores the influences of family, peers, and social institutions on the child's development. (Fall, Winter, Spring)</p>	
<p>CA 260 Applied Culinary Fundamentals (3:2:3) Fee: \$40.00 Prerequisite: CA 160 This course is designed to continue the student's learning of culinary fundamentals, including the basic skills of advanced culinary arts such as garde manger, international foods, and kitchen management. (Fall, Winter, Spring on a rotating basis)</p>		<p>CHILD 230 Curriculum for Young Children (3:3:0) Prerequisite: PPE majors should take CHILD 150 and CHILD 210; ECSE majors must have completed 60 credits, CHILD 210 and CHILD 310. Preparing, creating and teaching young children the curriculum areas of Language Arts, Math, Art, Science, Music, Movement Education, and Social Studies. Creativity and competence in the curriculum areas are stressed. (Fall, Winter, Spring)</p>	
<p>CA 280 International Foods (2:1:3) Fee: \$60.00 Prerequisite: CA 160 or consent of instructor This course is designed to introduce students to various cuisines of the world. During the course the student will prepare foods from various regions of the world while discussing the history of food as well as contemporary food trends. (Rotating Basis)</p>		<p>CHILD 240 Experience With Young Children: Support Teacher (3:3:0) Prerequisite: Child 150, CHILD 210, and CHILD 230 with a C grade or better. Concurrent enrollment in CHILD 230 accepted, and current enrollment in CHILD 240L and CHILD 290R is required. Consent of instructor required. This class is designed to promote an increased understanding in working with and teaching preschool aged children. Philosophy, theory and model underlying early childhood education and its application in the classroom. Basic competencies required for the Child Development Associate (C.D.A.) emphasized. This will be a screening class for the Professional Preschool Education major. (Fall, Winter, Spring)</p>	
<p>CA 290R Special Studies (1-6:0:0) Fee: \$15.00 Culinary Arts approved projects. Variable credit. (Fall, Winter, Spring)</p>		<p>CHILD 240L Experience With Young Children: Support Teacher Lab (4:0:12) Prerequisite: Student must have completed Child 150, CHILD 210, and CHILD 230 with a C grade or better. Concurrent enrollment in CHILD 230 accepted and current enrollment in CHILD 240 and CHILD 290R required. Consent of instructor required. First level teaching practicum for students majoring in Professional Preschool Education. Students will function primarily as a support teacher in the campus preschool laboratories, including working with special services personnel to assist children with disabilities and developmental delays. (Fall, Winter, Spring)</p>	
<p>CA 298 Internship (1-6:0:0) Prerequisite: Consent of Instructor Culinary Arts internship</p>			
<p>CA 310 Culinary Nutrition (3:2:3) Fee: \$50.00 This course is designed to train culinary professionals to use nutritional principles to evaluate and modify menus and recipes, as well as respond knowledgeably to consumer questions and needs. (Rotating Basis)</p>			

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CHILD 260 Experience With Young Children: Lead Teachers (3:3:0)

Fee: \$90.00

Prerequisite: Student must have completed CHILD 230, CHILD 240, and CHILD 240L with C grade or better. Concurrent enrollment in CHILD 260L, CHILD 290R, and Child 440; Consent of instructor required.

Curriculum development, teaching and working with preschool children; emphasis on lead teaching skills and support of children's play
(Fall, Winter, Spring)

CHILD 260L Experience With Young Children: Lead Teacher Lab (4:0:12)

Prerequisite: Student must have completed CHILD 230, CHILD 240, and CHILD 240L with C grade or better. Concurrent enrollment in CHILD 260, CHILD 290R, and Child 440. Consent of instructor required.

Second level preschool practicum for students majoring in Professional Preschool Education. Students will function primarily as a lead teacher in the campus preschool laboratories, writing and implementing curriculum plans, and adapting curriculum for children with diverse abilities.

(Fall, Winter, Spring)

CHILD 270 Experience With Young Children: Supervisors (2:2:0)

Prerequisite: Student must have completed Child 260 & Child 260L with a grade of C or better. Completion of HS 222 or current first aid/CPR certificate required; concurrent enrollment in CHILD 270L, 290R, and 350. Consent of instructor required.

Working closely with an experienced professional in facilitating the Lead Teacher and Support Teacher efforts in the preschool labs. The Supervisor is a team leader with responsibility for staff development, inservice training, parent communication, budgets, records and overall running of preschool labs.

(Fall, Winter, Spring)

CHILD 270L Experience With Young Children: Supervisor Lab (4:0:12)

Prerequisite: Student must have completed Child 260 & Child 260L with a grade of C or better. Completion of HS 222 or current first aid/CPR certificate required; concurrent enrollment in CHILD 270L, 290R, and 350. Consent of instructor required.

Third level teaching practicum for students majoring in Professional Preschool Education. Supervisors are to be model teachers, providing inservice training for lab staff, and maintaining lab facilities according to national accreditation standards.

(Fall, Winter, Spring)

CHILD 280 Experience with Toddlers (3:1:6)

Prerequisite: CHILD 210; Consent of instructor required. Student must apply and be accepted to enroll in this course. Applications can be obtained online from the Department of Home and Family and must be submitted at least one semester in advance of desired enrollment.

Students will receive practical, hands-on experiences working with toddlers in a campus lab. The lab experience will also include a weekly seminar and a parent component.

(Fall, Winter, Spring)

CHILD 290R PPE Staff Seminar (1:1:0)

Prerequisite: Concurrent enrollment in CHILD 240L, CHILD 260L, or CHILD 270L required.

The purpose of this class is to provide an opportunity for all students who work in the campus preschool labs to meet together to discuss lab operations and receive in-service training. Students enrolled in Child 240L, Child 260L, and Child 270L must enroll in this course for credit each semester that they are enrolled in a preschool lab practicum.

Students enrolled in ECSE 490, who are assigned to the campus placement site, do not enroll in this course, but are expected to attend these weekly staff meetings as part of their practicum obligations.

(Fall, Winter, Spring)

CHILD 300 Infant and Toddler Development (3:3:0)

Prerequisite: Child Development majors, Child 150, Child 210.

In depth study of the child from conception to three years of age. Become familiar with various theoretical perspectives in each of the developmental domains of infancy and toddlerhood. Discuss ethical and developmental issues arising because of technological advancement. Investigate infant/toddler temperament, personality, and social/emotional development. Explore the influence of mothers and fathers; and the parenting and teaching techniques that are most appropriate for infants and toddlers.

(Fall, Winter, Spring)

CHILD 310 Early Childhood Development (3:3:0)

Prerequisite: Child 210

Advanced theory and development of children through early and middle childhood, including physical, social, and cognitive development. Biological and environmental conditions affecting development and learning. Emphasis on application of current research.

(Fall, Winter, Spring)

CHILD 320 Adolescent Development (3:3:0)

Prerequisite: Grade of C- in Child 210 or Psych 201. Must have completed 30 credits.

A study of the biological, social and cognitive foundations of adolescence. Includes in-depth examinations of many developmental issues faced by adolescents, e.g., gender, the self, family relationships, friends and peers, dating, love and sexuality, school, etc. This course is designed for students majoring in Child Development and related fields.

(Fall, Winter, Spring)

CHILD 325 Professional Development (1:1:0)

Prerequisite: Child 150, Child 210, Child 300, Child 310 & 60 credits.

Exploration of and preparation for various career options in child development field.

(Fall, Winter, Spring)

CHILD 330 Parent Education & Child Guidance (2:2:0)

Prerequisite: FAML 220

In-depth study of adult-child relationships and their application to child guidance in a variety of home and professional settings. Exposure to parent education programs and their use in society. Emphasis on principles and practices child scholars can apply and teach when working with or teaching parents about children's unique growth and developmental issues.

(Fall, Winter, Spring)

CHILD 335 Early Childhood Practicum (5:2:8)

Fee: \$20.00

Prerequisite: Child Development majors: Child 150, Child 210, Child 310, concurrent enrollment in Child 350. FCS majors: ED 200, Child 210 and SPED 322 and Instructor Consent. Application required. Student must apply and be accepted for placement in this course.

Applications can be obtained from the Department of Home and Family and must be submitted at least one semester in advance of desired enrollment.

Study and implementation of developmentally appropriate practices, curriculum planning, child guidance and methods for successful preschool operation. Intended for Family and Consumer Science Education majors, Child Development majors, and Child Development minors only.

(Fall, Winter, Spring)

CHILD 340 Language, Literacy and Learning (2:2:0)

Prerequisite: CHILD 210 or consent of instructor.

In-depth study of the acquisition of language and literacy in children from birth through age eight. How foundations of language and literacy affect learning in all areas of life.

(Fall, Winter, Spring)

CHILD 345 School-Age Practicum (5:2:8)

Fee: \$20.00

Prerequisite: Child 150, Child 210, Child 310. Concurrent enrollment in Child 350 required.

Application required. Student must apply and be accepted for placement in this course.

Applications can be obtained from the Department of Home and Family and must be submitted at least one semester in advance of desired enrollment.

Hands-on experience in school-age after school programming. Course component addresses key issues in planning and implementing high quality after school programming. Lab component provides opportunity for students to actually deliver a quality program to children and families.

(Fall, Winter)

CHILD 350 Observation and Assessment (3:3:0)

Fee: \$15.00

Prerequisite: Concurrent Child 335/345 or Instructor consent

An introduction to the observation and assessment of children and their environments.

The course will cover methods of documenting change that include formal and informal assessment, observation and standardized assessment. Emphasis will be on ethics, psychometric theory, observation, screening, standardized and authentic assessment. The selection, administration and interpretation of observation and assessment tools and methods will be explored.

(Fall, Winter, Spring)

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<p>CHILD 390R Special Topics in Child Studies (1-3:0:0) Prerequisite: CHILD 210 or consent of instructor Repeating variable credit classes dealing with speciality areas related to the scholarly study of children. (Winter, Spring)</p> <p>CHILD 400 Research and Evaluation (3:3:0) Prerequisite: Child 310, Child 320, Junior standing. The principals of research methodology will be used to critique the quality of existing research about children and families; to effectively evaluate programs implemented to serve children and families; and to understand the process of designing, conducting, and reporting research about children and families. (Winter, Spring)</p> <p>CHILD 440 Administrative Issues (3:3:0) Prerequisite: CHILD 335 or CHILD 345 and Faml 430 Fundamental principles and skills for administration of service-delivery programs for children, youth and families. Covers philosophies and ethical guidelines, DAP in various contexts, staff and program administration, budget, health and safety, nutrition/food services, child abuse reporting and other legal/policy guidelines (Fall, Winter, Spring)</p> <p>CHILD 498R Internship (1-4:0:0) Prerequisite: CHILD 310, CHILD 320 and Child 335 or 345, and consent of instructor. To provide opportunities for students to use their knowledge and skills to strengthen and enrich the lives of children and families, through hands-on experience in public or private organizations serving children and families. (Fall, Winter, Spring)</p> <p>FAML 100 The Family (3:3:0) Application of gospel truth and supportive scholarship to strengthen marriage and family relationships using "The Family: A Proclamation to the World" as the guiding framework. (Fall, Winter, Spring)</p> <p>FAML 110 Marriage Skills (1:1:0) Foundational principles of successful marriages with application to strengthening marriages. (Fall, Winter, Spring)</p> <p>FAML 120 Parenting Skills (1:1:0) Foundational principles and basic skills of parent-child interaction with application to typical decisions, problems, and opportunities encountered by parents. (Fall, Winter, Spring)</p> <p>FAML 160 Family Relations (3:3:0) A survey course of family development across the lifespan including the study of the family as a system, family interaction and family roles. The course will emphasize the relationship of the family and its environment. Consideration is given to the cultural diversity and heritage of families. (Fall, Winter, Spring)</p> <p>FAML 200 Preparation for Marriage (2:2:0) Highlights skills, attitudes, behaviors, and principles needed to prepare oneself for a strong marriage and to wisely select a marriage partner. Preparation for marriage is also emphasized by focusing on healthy practices related to dating, courtship, engagement, and the transition following marriage. (Fall, Winter, Spring)</p> <p>FAML 220 Parenting (3:3:0) A study of theories, principles, and practices needed to build nurturing and supportive parent-child relationships and to guide children toward healthy developmental outcomes. (Fall, Winter, Spring)</p> <p>FAML 300 Marriage (3:3:0) Focuses on contemporary issues affecting marriage, along with skills and principles needed to build strong and successful marriages. (Fall, Winter, Spring)</p>	<p>FAML 360 Family Stress and Coping (3:3:0) Prerequisite: Junior or Senior Standing. A study of families under stress, including the many external and internal influences that play a role in determining a family's experience of stress. An ecological model will be used to understand potential risk factors that pose problems for families, along with protective factors that help families to be resilient. An applied focus will be maintained to learn of ways to help families under stress. (Fall 2008, Spring 2009, Winter 2010)</p> <p>FAML 390R Special Topics in Family Studies (0.5-4:0:0) Prerequisite: Varies according to topic and instructor. Repeating variable credit classes dealing with speciality areas relating to marriage and family. For topics, see class schedule.</p> <p>FAML 400 Family Theories & Dynamics (3:3:0) Prerequisite: Junior or Senior Standing In-depth look at family theories and their assumptions including: systems theory, exchange theory, family development theory, symbolic interactionism and ecological theory. Family processes related to power, communication, dysfunctions and addictions, rules and patterns of interaction, distance regulation and family rituals. Using theory to develop intervention and prevention programs (Fall '08, Spring '09, Winter '10)</p> <p>FAML 420 Helping Relationship (3:3:0) Prerequisite: Junior or Senior Standing. A skill based course to prepare students to effectively use interpersonal communication skills associated with helping individuals and families in a variety of settings. Role playing will be one of the primary learning methods. These skills are especially valuable for students planning to enter a human service profession or planning to pursue graduate studies. (Winter 2009, Fall 2009, Summer 2010)</p> <p>FAML 430 Family and Community Relationships (3:3:0) Prerequisite: Junior or Senior Standing; CHILD 210 or SOC 210. ECSE and Child Development Majors must also have completed CHILD 310. Ecological and gospel perspectives on providing family-focused prevention and intervention services and support to diverse families, with emphasis on communicating with families, empowering parents, developing family and professional partnerships, interagency collaboration, and accessing and linking families and community resources. (Fall, Spring)</p> <p>FAML 460 Child and Family Advocacy (2:2:0) Prerequisites: Child 400, Faml 430 Focus on current challenges or issues being experienced by children and families and on the development of public policies to address these issues. An ecological approach to the study of policy formation with the aim of gaining knowledge and skills to successfully advocate for appropriate and effective child and family policies. (Fall, Winter, Spring)</p> <p>HFED 100 Essentials of Human Nutrition (3:3:0) Food oriented study of nutrition facts and principles as a basis for dietary choices; consequences of food choices; scientific examination of controversial topics. (Fall, Winter, Spring)</p> <p>HFED 101 Introduction to Family and Consumer Science (2:2:0) Prerequisite: For Family and Consumer Education majors or Home and Family Living minors or those interested in this field. Basic concepts, philosophy, career exploration and professional development in the Family and Consumer Science area. (Fall, Spring)</p> <p>HFED 107 Fundamentals of Fashion Design (1:1:0) Concepts include apparel styles, fashion development and careers in the fashion industry. (Fall, Winter, Spring)</p> <p>HFED 108 Fashion Merchandising (1:1:0) An introductory course to introduce students to the main components, activities and career requirements of the fashion industry. The course also covers retail stores and fashion designers. (Fall, Winter, Spring)</p>
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Home and Family

Brigham Young University–Idaho 2008-2009

<p>HFED 110 Introductory Foods (2:1:2) Fee: \$30.00 Open to all students. Develops skills in food preparation. Hands-on laboratory experience allows students to practice appropriate techniques in food preparation. (Fall, Winter, Spring)</p>	<p>HFED 245 Pattern Making (3:2:1) Principles of pattern making using basic drafting and flat-pattern techniques in half and full size patterns for woven and knit fabrics. (Fall, Spring)</p>
<p>HFED 112 Nutrition and Young Children (2:2:0) Concepts of human nutrition, nutrition education, menu planning, sanitation and food safety with emphasis on preschool children. (Fall, Winter, Spring)</p>	<p>HFED 255 Architecture and Furniture History (3:3:0) Study of architecture and design from the ancient world through the 20th century. Architecture, furniture and designers will be covered. Application of this information in lesson plans for students preparing to teach interior design in the secondary classroom. (Fall, Winter)</p>
<p>HFED 140 Introduction to Architecture: Interior Design (3:3:0) Fullfills GE Arts requirement. An introductory historical perspective of significant eras that influence architectural and interior designs in today's world. (Fall, Winter, Spring)</p>	<p>HFED 275 Food Preservation (2:1:2) Fee: \$40.00 The students will can, freeze and dry various fruits, vegetables, leathers, pickles, tomatoes, and meats. Food storage principles will be discussed. The class is hands-on (The products will be taken home). (Fall, Winter, Spring)</p>
<p>HFED 150 Practical Homemaking (2:1:2) Fee: \$20.00 Students rotate on a four-week basis in areas covering food preparation, basic sewing and interior decorating. Emphasis is on practical, hands-on learning experiences. (Fall, Winter, Spring)</p>	<p>HFED 307 Advanced Sewing Construction (4:3:3) Fee: \$7.00 Prerequisite: HFED 207 Advanced construction techniques will be applied to portfolio samples along with practical application projects including serger project, plaid shirt, fly front jeans, recycling, and nap project. Materials approximately \$70 or more. (Fall, Winter, Spring)</p>
<p>HFED 160 Home and Family Management (3:3:0) Application of principles of home management. A goal oriented study of values, resources, decision-making, time and money management. (Fall, Winter, Spring)</p>	<p>HFED 330 Nutrition in the Life Cycle (3:3:0) Prerequisite: HFED 100 Review of the nutritional requirements during pregnancy, lactation, infancy, childhood, adolescence, adulthood and the aging process. (Win '09, Fall '09, Spr '10)</p>
<p>HFED 200 Nutrient Metabolism (3:3:0) Prerequisite: HFED 100 and Chem 101 or Consent of Instructor Nutrient oriented study of nutrition facts and principles; metabolic consequences of nutrient intakes; techniques of communicating valid nutrition concepts. (Fall '08, Spring '09, Winter '10)</p>	<p>HFED 340 Money Management (3:3:0) Financial concepts of direct concern to the individual or family. Budgeting, financial institutions and services, consumer buying, use and control of credit, financial records, buying and selling homes, insurance, and basic investments will be discussed. (Fall, Winter, Spring)</p>
<p>HFED 205 Family and Consumer Science Practicum (1:1:0) Prerequisite: HFED 101 An introduction to Family and Consumer Science Education classes in secondary schools. Students will visit secondary Family and Consumer Science classes and evaluate field experiences. Students must provide their own transportation. (Fall, Winter)</p>	<p>HFED 345 Fitting and Alteration (3:2:2) Fee: \$30.00 Prerequisite: HFED 207, HFED 245 Basic fitting and alteration of women's patterns, constructed and ready-to-wear apparel clothing. Materials: approximately \$50 or more. (Fall, Winter)</p>
<p>HFED 207 Clothing Construction I (2:1:2) Fee: \$7.00 For those with little or no sewing experience. Students will learn the application of construction principles from commercial patterns in making apparel. Emphasis will be on basic construction techniques and fundamental fitting. Materials approximately \$50 or more. (Fall, Winter, Spring)</p>	<p>HFED 350 Sports Nutrition (3:3:0) Prerequisite: HFED 100, ESS 375 Exploration into the nutritional recommendations for competitive and recreational sports. Evaluation of dietary regimens for competitive sports, energy needs and weight control. (Fall, Winter, Spring)</p>
<p>HFED 221 Home Decor Sewing (2:1:2) Fee: \$5.00 A basic how-to course designed to teach construction techniques for home decor sewing. Pillows, pillow shams, dust ruffles, bedspreads, quilts, table linens, and window treatments will be included. Students are required to furnish the fabric and notions for individual projects. Materials are approximately \$30 to \$60 or more. (Fall, Winter, Spring)</p>	<p>HFED 355 Design Principles for Interiors (3:3:0) The elements and principles of design will be applied to interior design. Students will create presentation boards, learn how to draw floor plans, and cover options in lighting, furniture arrangement, window treatments, flooring and etc. needed to create an interior. Students will apply this knowledge to how they will teach the information in the secondary classroom. (Winter, Spring)</p>
<p>HFED 235 Children's Clothing (2:1:2) Fee: \$10.00 Selection and construction of children's clothing using the serger and sewing machine. Projects include bib, booties, sleeper, t-shirt, cap, pants, dress, and coat. No sewing experience required. Materials approximately \$45.00 or more. (Fall, Winter, Spring)</p>	<p>HFED 360 Textiles (3:2:2) Fee: \$10.00 Study of fabrics including fiber, yarns, methods of construction and finishes. Application of this information to personal and client use. (Fall, Winter, Spring)</p>
<p>HFED 240 Meal Management (2:1:3) Fee: \$40.00 Prerequisite: HFED 110 Implementation of meal management principles as they relate to controlling cost, providing satisfying meals, entertaining, conserving time and energy, using modern kitchen technology, and ensuring food safety. Students will plan and prepare food for meal service. (Fall, Winter, Spring)</p>	<p>HFED 364 Introduction to Food Science (4:3:2) Fee: \$25.00 Prerequisite: Chemistry 100 or higher, HFED 100, HFED 110 Chemical and physical properties of foods relative to preparation and processing. (Fall, Spring)</p>

HFED 380 Connecting Education and Employment (3:3:0)

This course is an advanced study of coordinated work experience in the educational setting and implementation of school-to-work initiatives. The focus of the course will be to provide the skills and knowledge needed for the professional teacher to be competent in creating and maintaining a cooperative education or school-to-work system. It includes foundation of occupation education; coordination of work-based learning programs; career pathways and guidance; organizing and working with occupational advisory committees; organization and administration of student groups. This course will examine current practices here in Idaho and will look at other exemplary programs around the nation and around the world.

(Fall, Winter)

HFED 405 Methods of Teaching Family and Consumer Sciences (3:3:0)

Prerequisite: Senior Standing

Preparation for secondary teaching with application of teaching methods and theories used in a Family and Consumer Science secondary classroom. Consecutive enrollment in HFED 450 is required. SecEd 492 must be taken the following semester.

(Fall, Spring)

HFED 450 Curriculum Development in Occupational Education (3:3:0)

Prerequisite: Senior Standing.

This course is an occupational teacher preparation class which includes: analysis, integration and curriculum development; competencies for teaching diverse populations and individual differences; and teaching the adult learner. Consecutive enrollment in HFED 405 is required. SecEd 492 must be taken the following semester.

HFED 490R Special Studies in Home and Family Education (1-3:0:0)

Prerequisite: Consent of instructor

Special updates in Home and Family Education topics. Repeatable for variable credit.

(Fall, Winter, Spring)

HFED 498R Internship for Family & Consumer Science Education Major (1-6:0:0)

Prerequisite: Consent of Instructor

Internship for Home and Family minor or secondary education vocational endorsement. Opportunity to link academic learning with experience in field. Recommended to be taken as work experience when you are off track. One credit hour is required for occupational endorsement for Family and Consumer Science. 160 work hours are required.

(Fall, Winter, Spring)