FAMILY AND CONSUMER SCIENCES EDUCATION - BACHELOR OF SCIENCE IN FAMILY AND CONSUMER SCIENCES

This major prepares you to teach in middle or high school or in other settings such as the Cooperative Extension Service or community agencies. The major is an accredited education program which meets the teacher licensure requirements for the State of New Mexico. In the spring semester of the senior year, you will apply all the principles of teaching that you have learned in a semester of student teaching in a selected school. Requirements for admission to the student teaching component of the Family and Consumer Sciences Education are

1. an overall grade-point average of 2.75 or higher, and a grade-point average of 2.75 or higher in family and consumer sciences courses;
2. evidence of passing NES Essential Academic Tests I, II, III;
3. a C or better in all departmental courses; and
4. recommendation of the advisor.

You must have passed the NES Essential Academic Tests I, II, III and you must have a GPA of 2.75 or higher before enrolling in the following FCSE courses:

<table>
<thead>
<tr>
<th>Prefix</th>
<th>Title</th>
<th>Credits</th>
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</thead>
<tbody>
<tr>
<td>FCSC 446</td>
<td>Teaching Methods I for Family and Consumer Sciences</td>
<td>3</td>
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<tr>
<td>FCSC 447</td>
<td>Teaching Methods II for Family and Consumer Sciences</td>
<td>3</td>
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<tr>
<td>FCSC 448</td>
<td>Supervised Teaching in Family and Consumer Sciences</td>
<td>12</td>
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</table>

Requirements

A list of specific requirements is available in the department. Please check with your advisor.

Students must complete all University degree requirements, which include: General Education requirements, Viewing a Wider World requirements, and elective credits to total at least 120 credits with 48 credits in courses numbered 300 or above. Developmental coursework will not count towards the degree requirements and/or elective credits, but may be needed in order to take the necessary English and Mathematics coursework.

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<thead>
<tr>
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<tbody>
<tr>
<td>ENGL 1110G</td>
<td>Composition I</td>
<td>4</td>
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<tr>
<td>or ENGL 1110H</td>
<td>Composition I Honors</td>
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<tr>
<td>CHEM 1120G</td>
<td>Introduction to Chemistry Lecture and Laboratory (non majors)</td>
<td>4</td>
</tr>
<tr>
<td>CHEM 2110G</td>
<td>Introduction to Chemistry Lab</td>
<td>4</td>
</tr>
<tr>
<td>CHEM 2120G</td>
<td>Microeconomics Principles</td>
<td></td>
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<tr>
<td>CHEM 2250</td>
<td>Family Resource Management</td>
<td>3</td>
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<tr>
<td>CHEM 2330</td>
<td>Family Dynamics</td>
<td>3</td>
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<tr>
<td>CHEM 2340</td>
<td>Parenting and Child Guidance</td>
<td>3</td>
</tr>
<tr>
<td>CHEM 2350</td>
<td>Housing and Interior Design</td>
<td>3</td>
</tr>
<tr>
<td>CHEM 2360</td>
<td>Overview of Family and Consumer Sciences Teaching</td>
<td>3</td>
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<tr>
<td>CHEM 2370</td>
<td>Management Concepts in Family and Consumer Sciences Teaching</td>
<td>3</td>
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<tr>
<td>CHEM 2380</td>
<td>Career and Technical Education Programs (for Youths and Adults)</td>
<td>3</td>
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<tr>
<td>CHEM 2390</td>
<td>Teaching Methods I for Family and Consumer Sciences</td>
<td>3</td>
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<tr>
<td>CHEM 2400</td>
<td>Teaching Methods II for Family and Consumer Sciences</td>
<td>3</td>
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<tr>
<td>CHEM 2410</td>
<td>Food Science</td>
<td>4</td>
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<tr>
<td>CHEM 2420</td>
<td>Human Nutrition</td>
<td>3</td>
</tr>
<tr>
<td>CHEM 2430</td>
<td>Food Science 300+ elective (see advisor for selections)</td>
<td>3</td>
</tr>
<tr>
<td>CHEM 2440</td>
<td>Nutrition 300+ elective (see advisor for selections)</td>
<td>3</td>
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<tr>
<td>CHEM 2450</td>
<td>Introduction to Hospitality Management</td>
<td>3</td>
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<tr>
<td>CHEM 2460</td>
<td>Safety, Sanitation and Health in the Hospitality Industry</td>
<td>1</td>
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<tr>
<td>CHEM 2470</td>
<td>Food Production and Service Fundamentals</td>
<td>3</td>
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<tr>
<td>CHEM 2480</td>
<td>Quantity Food Production and Service</td>
<td>4</td>
</tr>
<tr>
<td>CHEM 2490</td>
<td>Supervised Teaching in Family and Consumer Sciences (Specific Teaching Requirements)</td>
<td>12</td>
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<tr>
<td>CHEM 2500</td>
<td>Introduction to Special Education in a Diverse Society</td>
<td>3</td>
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<tr>
<td>CHEM 2510</td>
<td>Content Area Literacy</td>
<td>3</td>
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Second Language: (not required)
A Suggested Plan of Study for Students

This roadmap assumes student placement in MATH 1130G and ENGL 1110G. The contents and order of this roadmap may vary depending on initial student placement in mathematics and english. It is only a suggested plan of study for students and is not intended as a contract. Course availability may vary from fall to spring semester and may be subject to modification or change.

**Course**  | **Title**  | **Credits**
---|---|---
**First Year**  |  |  |
**Fall**  |  |  |
ARTH 1115G or ARTS 1145G | Orientation in Art or Visual Concepts | 3
ENGL 1110G or ENGL 1110H | Composition I or Composition I Honors | 4
MATH 1130G | Survey of Mathematics | 3
PSYC 1110G | Introduction to Psychology | 3
CTFM 1110 | Fundamentals of Fashion (C or better) | 3
**Credits**  |  | 16
**Spring**  |  |  |
ENGL 2210G or ENGL 2210H | Writing in the Humanities and Social Science or Professional & Technical Communication | 3
BIOL 1120G & BIOL 1120L | Human Biology and Human Biology Laboratory | 4
FCST 2135 | Adolescent Development and the Family (C or better) | 3
**Choose one from the following:**  |  | 3
ECON 1110G | Survey of Economics | 
ECON 2110G | Macroeconomic Principles | 
ECON 2120G | Microeconomics Principles | 
**Credits**  |  | 13
**Second Year**  |  |  |
**Fall**  |  |  |
CHEM 1120G | Introduction to Chemistry Lecture and Laboratory (non majors) | 4
HRTM 1130 | Introduction to Hospitality Management | 3
FCSC 2250 | Overview of Family and Consumer Sciences Teaching (C or better) | 3
AXED 2120G | Effective Leadership and Communication in Agriculture | 3
NUTR 2110 | Human Nutrition (C or better) | 3
**Credits**  |  | 16
**Spring**  |  |  |
FCSC 2330 | Housing and Interior Design (C or better) | 3
HRTM 2110 | Safety, Sanitation and Health in the Hospitality Industry | 1
CTFM 2130 | Concepts in Apparel Construction (C or better) | 3
FCST 383 | Parenting and Child Guidance (C or better) | 3
FSTE 2110G | Food Science I (C or better) | 4
**Credits**  |  | 14

**Third Year**  |  |  |
**Fall**  |  |  |
VWW - Viewing A Wider Course 1 | 3
CTFM 371 | Textile Science (C or better) | 3
NUTR Upper Division Elective Course (C or better) | 3
FCST 301 | Family Resource Management (C or better) | 3
HIST 1110G or HIST 1120G | United States History I or United States History II | 3
**Credits**  |  | 15
**Spring**  |  |  |
FCSC 345 | Management Concepts in Family and Consumer Sciences Teaching (C or better) | 3
HRTM 363 | Quantity Food Production and Service | 4
SPED 350 | Introduction to Special Education in a Diverse Society | 3
HRTM 2120 | Food Production and Service Fundamentals | 3
**Credits**  |  | 16

**Fourth Year**  |  |  |
**Fall**  |  |  |
FCST 380 | Family Dynamics (C or better) | 3
FCSC 445 | Career and Technical Education Programs (C or better) 2 | 3
FCSC 446 | Teaching Methods I for Family and Consumer Sciences (C or better) 2,3 | 3
RDG 414 | Content Area Literacy 2 | 3
VWW - Viewing a Wider World Course 1 | 3
**Credits**  |  | 15
**Spring**  |  |  |
FCSC 447 | Teaching Methods II for Family and Consumer Sciences (C or better) 2, 3 | 3
FCSC 448 | Supervised Teaching in Family and Consumer Sciences (C or better) 2, 3 | 12
**Credits**  |  | 15
**Total Credits**  |  | 120

1 Approved VWW courses are: PHLS 301V Human Sexuality, BLAW 385V Consumers and the Law and MKTG 311V Consumer Behavior.
2 Before being admitted to the program and enrolling in 400-level classes, students must pass the National Evaluation Series for Certification: Essential Academic Skills, Subtests I, II, and III.
3 Students must have a 2.75 GPA or higher in order to register for these courses.