

# FAMILY AND CONSUMER SCIENCES (FACS)

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## **FACS 1330. Intro Soft Textiles Constructn. 3 Hours.**

Fundamental principles and techniques of clothing and textiles-based interior elements construction are studied. Pattern alteration and fitting techniques are included. Practical applications are provided through laboratory experiences. (2-2). Offered each long semester.

## **FACS 1331. Intro To Hospitality Industry. 3 Hours.**

An overview of the hospitality industry, this course includes restaurants, hotels and resorts. Includes historical perspective, analysis of the industry in terms of professional opportunities and the future outlook for the industry. (3-0). Offered fall semesters.

## **FACS 1332. Introduction to Fashion Merchandising. 3 Hours.**

Students examine the history, characteristics, and global interrelationships of all segments of the fashion industry; and identify how fashion is conceived, marketed, and sold. Students learn and demonstrate knowledge of the evolving nature of the fashion business as they relate to the four levels of the fashion industry which include the Primary, Secondary, Retail, and Auxiliary Levels of Merchandising. Students are also introduced to fashion related terminology, resources, processes, practices, industry participants, and career opportunities.

## **FACS 1360. Basic Principles of Design. 3 Hours.**

Specific attention is given to fundamental art elements and principles of design as they function in the lives of individuals and their environments. Opportunities are provided for a variety of experiences with art media through lecture-demonstrations. Practical application in two-dimensional and three-dimensional projects is made through laboratory experiences. (2-2).

## **FACS 1367. Basic Nutrition. 3 Hours.**

Basic principles of nutrition for personal health and wellness. Current concepts in diet adequacy and nutritional needs of individuals is stressed. The influence on healthy diet practices and their relationship to health promotion and disease prevention is the focus. Diet quality and the impact of food choices are explored.

## **FACS 1441. Food Preparation And Selection. 4 Hours.**

Scientific principles in the preparation of selected basic food products are applied. Consideration is given to the composition and properties of food, methods of preparation and processing to retain nutrients, standards for desirable products, simple meal service, and food economics. Practical application is made through laboratory experiences. (3-2).

## **FACS 2078. Special Topics in FCS. 1-3 Hours.**

On-line instruction provides opportunities for students to take lower-level courses through the Family and Consumer Sciences Distance Education Alliance (open to FCS teacher certification majors only). Registration is permitted only with departmental approval. Course may be repeated for credit. Variable Credit (3-4).

**Prerequisite:** Permission of instructor.

## **FACS 2333. Fashion Merchandising Technology. 3 Hours.**

Students explore fashion merchandising -and design-related software and technologies used in the fashion and retailing industries. Students are introduced to the computer as a creative tool to upgrade and maintain their skills with the current industry standards. The latest software is taught with an emphasis on fashion industry applications.

**Prerequisite:** FACS 1360.

## **FACS 2361. History of Furnishings I. 3 Hours.**

A study of history of interior furniture, furnishings, and architecture from the Egyptian period to the Renaissance. Emphasis is given to the social, economic, and political conditions that influenced furniture, interiors, and architectural design. (3-0). Offered spring semesters.

## **FACS 2362. Nutrition. 3 Hours.**

Study is made of the fundamental concepts of nutrition. The various nutrients, their sources, metabolism, physiology and interrelationships are emphasized. Healthy eating guidelines for health promotion and disease prevention and requirements for different stages of growth and development for individuals and populations are studied. (3-0). Meets requirement for pre-nursing curriculum. Will allow enrollment of transfer and major change students while maintaining science pre-requisite.

**Prerequisite:** 3 hours completed in BIOL or CHEM.

## **FACS 2364. Design Theory and Materials. 3 Hours.**

A theoretical analysis of design is merged with understanding of interior materials and products which meet human needs. Assessment of quality and performance criteria is emphasized, along with the design process. (3-0). Offered fall semesters. Co-requisites: FACS 2386 and FACS 2387.

## **FACS 2365. Digital Drawing for ID. 3 Hours.**

This course addresses computer graphics for interior designers. It will focus on the implementation of computer-aided design processes and drafting techniques to produce construction and presentation drawings. Students will explore various digital drafting techniques to develop 2-dimensional and 3-dimensional drawings. Offered spring semesters.

**Prerequisite:** Grade of C or better in FACS 2364 and FACS 2387.

## **FACS 2366. Fashion in Society. 3 Hours.**

Basic fashion theory is studied along with theories of dress and adornment from both psychological and sociological perspectives. The course also examines the individual's attitudes toward and perceptions of personal dress and the appearance of others. Offered fall semesters. (3-0).

**FACS 2368. Consumer Education. 3 Hours.**

This study of consumer goods and services includes the study of rational consumer decisions in an electronic economy, major consumption expenditures, budget management, risk management, financial management, quality assessment, marketing, and consumer legislation. (3-0).

**FACS 2369. Introduction To Textiles. 3 Hours.**

This course provides an introduction to fiber science and technological advances in the manufacture of textile products. It focuses on the complex interrelationships of fibers, yarns, fabrics, finishes, and coloring processes. Offered spring semesters. (3-0).

**FACS 2386. Space Planning Fundamentals. 3 Hours.**

This course provides the student with an introduction to the complex process of planning residential and small commercial spaces for interior design. As part of the design process, space planning begins with a programmatic investigation of human needs, desired spatial quality, and building parameters. Students will explore space planning variations applied to a variety of interior spaces, stressing the importance of the changing needs in design development and problem solving. Influencing factors such as the human element, barrier-free design and building systems are included. Co-requisites: FACS 2364 and FACS 2387.

**FACS 2387. Architectural Graphics For Int. 3 Hours.**

The course focuses on the development of two-dimensional graphic representations of architectural design. Practical application is achieved through development of drafting skills and representational sketching. (2-2). Co-requisites: FACS 2364 and FACS 2386. Offered spring semesters.

**Prerequisite:** MATH 1332 or MATH 1314 or MATH 1324 or MATH 1369 or STAT 1369.

**FACS 2388. Building Systems For Interiors. 3 Hours.**

This course focuses on helping students to develop an understanding of building systems as they apply to interior design. Student understanding of systems is communicated in drawing of construction, electrical, mechanical, ceiling and floor systems as part of design solutions. (2-2). Offered spring semesters.

**Prerequisite:** FACS 2387 with a grade of C or better.

**FACS 2441. Meal Management In Hospitality. 4 Hours.**

This course includes choice, purchase, preparation and service of meals in hospitality settings. Through laboratory experiences emphasis is given to table settings and appointments, various forms of meal service and special occasion functions. The importance of acceptable social procedures and aesthetic values related to the above activities are stressed. (3-2). Offered spring semesters.

**FACS 3329. Nutrition through the Lifespan. 3 Hours.**

Students in this course focus on nutrient needs throughout the lifespan and the physiological basis for these needs. Instruction focuses on the interrelationships of diet, nutrition, body composition, emotional development, behavior, and aging. Factors related to the development of food behaviors at various life stages and current research trends focused on lifespan nutrition issues are explored.

**Prerequisite:** FACS 2362 with a C or better and 45 credit hours.

**FACS 3330. Patternmaking. 3 Hours.**

Use of industry techniques in the construction and fit of garments from original designs is the focus of this course. Construction using superior quality techniques is emphasized. Students develop skills in use of apparel production equipment. (2-2). Offered fall semesters.

**Prerequisite:** FACS 1330, FACS 1360, and FACS 2369.

**FACS 3332. Lighting Applicans Interiors. 3 Hours.**

This course provides basic principles of light and color, measurement and control of light as applied to human needs in both residential and commercial interiors. Environmental systems for day lighting and solar design are studied. (3-0). Offered fall semesters.

**Prerequisite:** FACS 2364, FACS 2387 and FACS 2388 with a grade of C or better.

**FACS 3334. Lodging Operations. 3 Hours.**

A study is made of principles involving basic operations of hospitality facilities including guest expectations, management of services, budget control, personnel management and security. (3-0). Offered spring semesters.

**Prerequisite:** FACS 1331.

**FACS 3335. Event Administration. 3 Hours.**

This course prepares students to attain the operational skills involved in event administration. The course focuses on social and corporate events, target markets and market segments, budgeting and forecasting, theme and proposal writing, and logistics and planning for on- and off-premise events. The course also examines the benefits of networking, promoting sales and marketing, and the importance of human resource issues in event administration.

**Prerequisite:** Junior Standing.

**FACS 3337. Design Process. 3 Hours.**

This course will focus on the implementation of the design process through drawings and model construction techniques. Students will explore various rendering media and develop three-dimensional drawings along with volumetric study of spaces. (1-4). Offered fall semesters.

**Prerequisite:** Grade of C or better in ARTS 1316, FACS 2365, and FACS 2388.

**FACS 3338. Residential Design. 3 Hours.**

This course will focus on applying the design process to residential spaces. It will include development of schematic and technical drawings, material selection, perspective representations of space, and specifications. (1-4). Offered spring semesters.

**Prerequisite:** Grade of C or better in FACS 3337 and ETCM 2363.

**FACS 3339. Community Nutrition. 3 Hours.**

This course examines the role of nutrition in health promotion and disease prevention in community groups. Tools for developing community nutrition interventions are emphasized. Students will implement a community intervention using behavior theories, needs assessment, developing goals, objectives and program evaluations. Government food and nutrition programs and health care delivery system are also examined. Students will study the legislative, sociological, and scientific aspects of public and community health.

**Prerequisite:** FACS 3380.

**FACS 3360. Int Dsgn Prof Prac & Procedure. 3 Hours.**

This course includes fundamentals of business procedures used in interior design residential and commercial establishments. Practical application is implemented through design project management. (3-0). Offered spring semesters.

**Prerequisite:** Grade of C or better in FACS 2364 and FACS 2388.

**FACS 3361. History of Furnishings II. 3 Hours.**

This course is focused on the study of history of interiors, architecture, and furnishings from the post-Renaissance era to the present. Emphasis is given to the social, economic, and political conditions that influenced furniture, interior, and architectural design. Offered fall semesters.(3-0).

**FACS 3363. Buying 1 Merchandising Control. 3 Hours.**

Techniques of merchandise control including retail mathematics involved in markup, markdown, stock control, open-to-buy, inventory control, pricing and financial statements are studied. Consideration is given to managerial decisions based on the mathematical information encountered in retailing. Recommended prior to FACS 4369 Internship. (3-0). Offered spring semesters.

**Prerequisite:** FACS 3371 and ACCT 2301, or consent of instructor, junior standing.

**FACS 3364. Survey of Interior Design for Non-Majors. 3 Hours.**

This course is designed for students pursuing teacher certification in secondary Family and Consumer Sciences. Content includes design theory, materials, space planning, manual and computer-aided project drafting, and project planning and implementation. This course will not count as credit toward the major in Interior Design. Offered spring semesters.

**Prerequisite:** FACS 1360 and completed 45 hours.

**FACS 3365. Digital Drawing for ID II. 3 Hours.**

Students in this course focus on computer applications through digital design, three-dimensional modeling, perspective drawing, problem identification, problem solving, and research techniques applied to interior environments.

**Prerequisite:** ETCM 2363, FACS 2365, and FACS 2388.

**FACS 3367. Food Science. 3 Hours.**

This course provides fundamentals of physical and chemical structures and properties of food materials and foods during harvesting, preparation, processing, preservation and storage. (1-4). Offered spring semesters. , FACS 1441, FACS 2362.

**Prerequisite:** CHEM 4 hrs.

**FACS 3369. Family Relationships. 3 Hours.**

This course focuses on analysis of the changing and supportive role of the members in the contemporary stages of the family life cycle. Study is made of family heritage and family interaction patterns with an emphasis on individual development. (3-0).

**Prerequisite:** Junior standing.

**FACS 3370. Nutritional Pathways. 3 Hours.**

This advanced course establishes knowledge and understanding of nutritional concepts in the biochemical context. Biochemical, physical and metabolic functions of the nutrients; pathways of nutrients from ingestion, assimilation and metabolism; digestive and metabolic interactions between drugs and nutrients are discussed. (3-0). Offered fall semesters.

**Prerequisite:** CHEM 1412, FACS 3380, junior standing, FSN majors only.

**FACS 3371. Fashion Merchandising. 3 Hours.**

This course addresses fundamental principles for successful merchandising of fashion goods, including sales, buying, and marketing procedures. Analysis of consumer and customer demands also are explored. Taken prior to FACS 4369 Internship. (3-0). Offered fall semesters.

**Prerequisite:** Junior standing.

**FACS 3377. Codes,Stndrds & Facility Maint. 3 Hours.**

A study of laws, codes, standards and regulations that are in effect to protect human health and safety is the focus of this course. Included are the fire and life safety codes, barrier-free design, and ergonomics. (3-0).

**Prerequisite:** Junior standing.

**FACS 3378. Fashion Promotion. 3 Hours.**

Promotion principles are applied to the merchandising of fashion goods through special events, displays of merchandise, and advertising and personal selling. (3-0). Offered spring semesters.

**Prerequisite:** FACS 1360.

**FACS 3380. Advanced Nutrition. 3 Hours.**

Course focus is on concepts of normal nutrition in relation to the chemistry and physiology of the human body; analysis of methods used in assessing human nutrition status; evaluation of current nutritional problems. Offered spring semesters.

**Prerequisite:** FACS 2362 with a C or better and 45 credit hours.

**FACS 3440. Pattern Mkg & Adv Cloth-Honors. 4 Hours.****FACS 3445. Quan Food Pur Prep & Ser. 4 Hours.**

Course provides experience in menu planning, food preparation, service, and use of institutional equipment in quantity food service. Principles and methods of buying, preparing, and serving food for various types of quantity food facilities are considered. Factors affecting food quality, food costs, and quantity food production as related to the time factor are emphasized. Planned to meet the needs of dietitians, food service administrators, lunchroom supervisors, family and consumer sciences teachers and others in related areas. Field and practical application is provided. Laboratory experiences arranged. (2-4).

**Prerequisite:** FACS 1441 or FACS 2441, 45 hours completed.

**FACS 4068. Research Problems. 1-4 Hours.**

Seminars provide adequate research experiences for students having special needs and requirements for the completion of work for a degree. Registration is permitted only by approval of the department chair. Course may be repeated for credit. Variable Credit (1-4).

**Prerequisite:** Junior standing.

**FACS 4330. Commercial Design I. 3 Hours.**

A study is made of design development of interiors through analysis of space and structure. Focus is on comprehensive design solutions implemented through multiphase projects including space planning, contract documents, specifications, finish selections, sustainability, and various presentation techniques. (1-4). Offered fall semesters.

**Prerequisite:** FACS 3338 and FACS 3377 with a grade of C or higher and senior standing.

**FACS 4331. Commercial Design II. 3 Hours.**

The capstone course for Interior Design majors, this course includes a semester-long project or a series of comprehensive projects preparing students for internship and professional office settings. Students are encouraged to demonstrate knowledge gained to-date to solve various design situations. Graphics presentations include hand and digital drawings and media. (1-4). Offered spring semesters.

**Prerequisite:** FACS 4330 with a grade of C or higher, senior standing.

**FACS 4333. Child Dev & Guidance. 3 Hours.**

This course includes directed observation and participation in a child development center or public school setting to provide students with experience in the practical aspects of child development. Emphasis is placed upon helping children build feelings of security and adequacy and maintaining limits of behavior. Lectures are concerned with types of child-based care, rearing and guidance; growth and development; clothing; and nutrition for prenatal through adolescent years. (3-0). Offered fall semesters.

**Prerequisite:** Junior standing or permission of instructor.

**FACS 4360. Clinical Dietetics I. 3 Hours.**

Study of medical nutrition therapy. Course includes current diet manipulations for disease conditions including the provision of enteral and parenteral nutrition. Nutritional adequacy for disease conditions and the impact of sociological, economic, psychological factors on nutritional status is addressed. Case studies and work with clients to gain hands-on knowledge is required. Offered fall semesters.

**Prerequisite:** FACS 4371, FSN majors only.

**FACS 4361. Clinical Dietetics II. 3 Hours.**

Continuation of the study of the applications of medical nutrition therapy from FACS 4360. It includes current diet therapy for a variety of disease conditions including the provision of enteral and parenteral nutrition. Nutritional adequacy for disease conditions and the impact of sociological, economic, psychological factors on nutritional status is addressed. It includes class discussions, case studies and work with clients to gain hands-on knowledge. Students utilize the scientific literature to understand evidence-based practice. Offered spring semesters. FSN majors only.

**Prerequisite:** FACS 4360.

**FACS 4364. Mth Tchng Fam & Consumer Sci. 3 Hours.**

A study of professional competencies required to teach family and consumer sciences including development of curriculum. Analysis and evaluation of teaching methods, procedures, strategies, and resource materials used in Family and Consumer Sciences. Laboratory situation includes preparing, presenting and video taping micro teaching experiences. Cross-listed with CISE 4364. (3-0). Also offered through the FCS Alliance.

**Prerequisite:** Admission to Teacher Education program, CISE 3383 or FACS 4333 with a grade of C or better.

**FACS 4365. Studnt Tchng Fam & Consumer Sci. 3 Hours.**

Supervised observation and teaching in Family and Consumer Sciences. Off-campus teaching centers furnish laboratory experiences for the courses. Activities include work with the total school program, supervising and working with occupational activity program, parental contacts, advisory council, and FCCLA. Advance registration required. (6-0).

**Prerequisite:** Twelve hours secondary education, forty hours family and consumer sciences, FACS 4364.

**FACS 4366. Stdnt Tchng Fam & Consumer Sci. 3 Hours.**

Supervised observation and teaching in Family and Consumer Sciences. Off-campus teaching centers furnish laboratory experiences for the courses. Activities include work with the total school program, supervising and working with occupational activity program, parental contacts, advisory council, and FCCLA. Advance registration required. Cross-listed with CISE 4396. (6-0).

**Prerequisite:** Twelve hours secondary education, forty hours family and consumer sciences, FACS 4364.

**FACS 4367. Smn Cloth Textiles & Mdseing. 3 Hours.**

This course consists of inquiry in special areas of clothing: marketing, production, consumption and socioeconomic behavioral aspects of consumers of textiles and clothing. (3-0). Offered fall semesters.

**Prerequisite:** FACS 3371, Junior standing.

**FACS 4369. Internship. 3 Hours.**

Course consists of a supervised off-campus work experience in an approved cooperative business or agency to better understand the challenges and potential of various careers in family and consumer sciences professions and services. Student obtains own position in keeping with the major program area. A minimum of three hundred (300) supervised clock hours is required for appropriate credit, and student must be enrolled in FACS 4369 at the time the work is being completed. Taken on acceptance of the application.

**Prerequisite:** Departmental Approval Required and 100 completed semester hours.

**FACS 4370. Adv Food Sys Org & Mngt. 3 Hours.**

Course is focused on principles of organization and management as they relate to food service systems; development of managerial and motivational skills; communications; decision making; management by objectives. (3-0). Offered spring semesters.

**Prerequisite:** FACS 3445.

**FACS 4371. Nutrition Assessment. 3 Hours.**

A study of nutrition assessment methods for determining nutrition diagnoses and care. Skills development in obtaining nutrition histories, diet analysis, motivational interviewing, body composition and performing nutrition-focused physical examinations. Students will learn to develop nutrition prescriptions and counseling plans as well as documentation of nutrition care. Experiential learning is utilized. Offered spring semesters.

**Prerequisite:** FACS 3380 or concurrent enrollment, FSN majors only.

**FACS 4372. Resource Management. 3 Hours.**

Managerial and social problems pertaining to individuals and families are examined. Emphasis is placed on decision-making of time, energy, and financial management as well as efficient use of resources. (3-0). Offered spring semesters or through the FCS Alliance.

**Prerequisite:** Junior standing.

**FACS 4373. Cultural Food Practices. 3 Hours.**

Cultural food practices from around the world will be studied. Students will learn various nutrition education strategies used to make effective dietary changes in keeping with cultural norms. An exploration and appreciation of how cultural factors effect our food patterns will assist in developing cultural competency. Offered spring semesters. Credits 3.

**Prerequisite:** FACS 1441, and FACS 2362.

**FACS 4392. Independent Study in Family and Consumer Science. 3 Hours.****FACS 4395. Special Topics Fam&Con Science. 3 Hours.**