

100. Advanced Clothing (3) F and S

Prerequisites: Home Ec. 12a-b. Tailoring of a suit or coat; principles of drapery on a dress form. (1 lecture, 5 lab hours)

101. Economics of Clothing Consumption (2) F

Consumer problems and purchasing habits; effect of price level, standard of living, fashion, methods of manufacture and distribution of clothing; merchandise standards, agencies, and legislation for consumer guidance and protection; development of textile and garment industries; planned consumption.

110. Home Management (5) F and S

Application of theory of home management to creative and intelligent living; establishment of values, goals and standards of living; relationship of material goods, time and energy to management process; care and use of household equipment and furnishing; family health, home safety, home nursing. (4 lecture, 6 lab hours)

130. Advanced Foods (2) F

Prerequisites: Home Ec. 10a-b. Principles of food preparation applied to difficult and occasional cookery; experimental work in variations of standard recipes, use of substitutes, development of new recipes, use of new food products. (1 lecture, 3 lab hours)

131. Marriage and the Family (2) F and S

May be used to fulfill 2 units of the general education requirement in social science. Appreciation of and an intelligent approach to the problems and responsibilities of marriage and family life; functions, status and problems of the present-day American family; factors basic to success; legal aspects of marriage; psychology and physiology of sex.

132. Family Finance (2) F and S

Practical financial problems of the individual and family; bank accounts, consumer credit, insurance, savings, and investments; wills, property laws, home mortgages; personal and family budgets; efficient buying practices.

133. Home Furnishings (2) S

Recommended: Home Ec. 38. History of interior design and furnishings from the early Egyptians to the present time; factors influencing design; effective use and combination of furnishings of various periods.

137. Nutrition (3) F

Food requirement for good nutrition; chemistry of digestion; metabolism of proteins, fats, and carbohydrates; vitamins and minerals in relation to nutrition, optimum nutritional requirements at various ages; diet in relation to disease; recent trends and research.

138. Dietetics (2)

Prerequisite: Home Ec. 137. Application of principles of nutrition in normal health and in special dietary problems; calculation and preparation of meals to meet varying requirements; projects in planning and preparation of dietary exhibits.

139. Child Development (3) F and S

Prerequisite: Home Ec. 39, or permission of instructor. Application of principles of development and guidance in specific situations in the child development laboratory. Directed observation and participation in guiding children in the nursery school, working with parents. (2 lecture, 3 lab hours)

140. Methods of Teaching Home Economics (3) F and S

Porch

Philosophy and procedures of homemaking education in secondary schools; factors in homemaking teaching competence; observation in public schools. (2 lecture, 6 lab hours)

1. Institution Management (3) F

Problems in organization and operation of the food service in various types of institutions; selecting and training employees, managing personnel; menu planning; cost accounting, financial management, and record keeping.

2. Quantity Cookery (3) S

Laboratory study and institutional practice in the application of the principles of cookery to quantity preparation of food, calculation of costs, care and operation of equipment, planning of menus, and the study of problems involved in the preparation and service of food in institutions. (1 lecture, 6 lab hours)

3. Institution Experience (3)

Prerequisites: Home Ec. 141, 142. Observation and experience in personnel supervision and management; supervision of food production and cafeteria counter service; planning and supervising special meals and banquets; market orders; use and care of equipment; keeping records; maintaining a perpetual stock record inventory. (1 lecture, 6 lab hours)

4. Institution Marketing and Equipment (3)

Principles of selection and purchase of food for quantity food service; selection, care, and care of large equipment for quantity food service with special emphasis on equipment for the school cafeteria.

10. Advanced Studies in Home Economics (2) F

(Former Home Ec. 280)

Monts

Advanced study in various areas of home economics. Areas for intensive study to be determined by training, experiences, and objectives of the students.

10. Independent Study (1-3) F and S (See page 64)

Porch-Staff