

JUNIOR HIGH SCHOOL CREDENTIAL

The junior high school credential authorizes the holder to serve as a teacher in grades seven, eight, and nine of elementary and secondary schools. For general professional requirements, see page 151.

The junior high school credential major in homemaking education is the same as the special secondary credential major in this field; the minor is the same as the general secondary credential minor.

GENERAL SECONDARY CREDENTIAL

The general secondary credential authorizes the holder to teach in secondary schools and in grades seven and eight of elementary schools. For general professional requirements see page 152.

Credential Major in Homemaking Education

Requirements for the general secondary credential major in homemaking education are the same as for the special secondary credential major. For requirements for the A.B. degree major in home economics see page 114.

Credential Minor in Homemaking Education

Home Ec. 1, Introduction to Home Economics _____
 Home Ec. 10a-b, Food Study _____
 Home Ec. 12a-b, Clothing Construction _____
 Home Ec. 39, The Child in the Family _____
 Home Ec. 40, Nutrition _____
 Home Ec. 139, Child Development _____
 Elect from: Home Ec. 11, 38, 100, 110, 130, 131, 132, 133, 180 _____

Courses**HOME ECONOMICS****1. Introduction to Home Economics (2) F and S**

Present day social and economic problems of families; family relationships; factors affecting the American home; child development, personal adjustment, social procedure, housing, home furnishings, finance, textiles and clothing, and nutrition.

2. Home and Family Life (5) F and S

Modern homemaking in theory and practice; house plans, furnishings and equipment, furniture refinishing; meal planning, preparation and service; selection of china, glass and silver. Activities in Practice Apartment. (2 lecture, 8 lab hours)

10a-b. Food Study (3-3) F-S

Prerequisite: Chem. 2a-b or permission of instructor. (a) Preparation and selection of foods for family meals and special occasions with consideration of psychological, social, cultural, aesthetic, economic, nutritional, and scientific principles. (b) Application of principles to more complicated techniques of food preparation and problems of nutrition. (2 lecture, 4 lab hours)

11. Textiles (3) F

Production of textile fibers and fabrics; finishes, uses, care; laboratory practice in physical testing of fabrics to determine wear, strength, cleaning procedure; effects of construction and finishing methods. (2 lecture, 2 lab hours)

12a. Clothing Construction (2) F and S

Fundamentals of design applied to dress and personal appearance; technical skills, recent trends in construction techniques; fitting problems; use of commercial patterns; construction of garments to develop basic skills; theory influencing construction techniques. (1 lecture, 3 lab hours)

12b. Clothing Construction (3) S

Prerequisite: Home Ec. 12a. Developing skills in construction; making basic patterns; adjusting pattern to individual designs; designing and constructing two garments, the first, emphasizing new techniques for efficient use of time and equipment; the second, using a more complicated and creative design. (1 lecture, 5 lab hours)

21. Home Planning (2) (See Ind. Arts 21)***31. Dietetics for Nurses (2)**

Normal human nutrition; modifications for age, sex, and occupation; calculation of diets; special dietary problems; principles of food preparation. (1 lecture, 3 lab hours)

38. Problems in Home Furnishing (1) F

Furnishing a home for attractiveness, convenience, expression of personality and interests; characteristics of satisfying interiors. Lectures, demonstration; application of principles to individual problems.

39. The Child in the Family (2)

Open to non-majors. Prenatal care of mother and child; development and guidance of children from birth to twelve years in relation to the family group. Lecture and supervised observation of children in individual homes, nursery schools, hospitals, child guidance clinics.

40. Elementary Nutrition (2) F

Principles of normal human nutrition; composition and function of foods; determining and meeting food needs; changing food habits; role of teacher and homemaker in fostering sound nutritional practices.

41. Food for the Family (2) F and S

Not open to home economics majors. Menu planning, meal preparation, nutritional needs of the family; service, cost, management, and social aspects of family meals. Lecture, discussion, with laboratory periods for preparation and serving of breakfast, luncheon, dinner, and special meals.

42. Management for Effective Living (2) F and S

Offered for men students. Social usage; family finance; nutrition; care and selection of clothing; family relationships; consumer problems.

43. Social Procedure (1) F

Philosophy, history, and significance of social etiquette; present day social procedure; introductions and social correspondence; the etiquette of eating; menu terms, table setting, decoration, and service; selection of china, glassware, and silver. Meets first nine weeks of semester.

50. Household Equipment (3) S

Selection, methods of operation, and care of household appliances; testing electrical equipment for efficiency and cost of operation; kitchen planning, arrangement of work, preparation and serving units. (2 lecture, 2 lecture-lab hours)

* Offered when demand warrants.

Rose-Sollie

Rose-Sollie

Dunning

Rose

Jarvis

M. Rohrer

Sollie

Henderson

Monts