

Initial Endorsement Content Preparation Review Family and Consumer Science

Note: The following area preparation review is for application to a UAA teacher education program leading to an Alaska Type A Certificate with an initial endorsement in Family and Consumer Sciences grades 7-12. These requirements are based on the National Association of State Administrators of Family and Consumer Sciences (NASAFACS) national standards for Family and Consumer Science Education.

Once the applicant has been admitted to the UAA teacher education program, evaluation of his/her progress toward certification will be guided by the “National Board for Professional Teaching Standards (NBPTS) for Career and Technical Education—Early Adolescence through Young Adulthood,” as well as the Alaska Content Standards for Students and the Alaska Teacher Standards for Professional Practice.

Applicants must have a baccalaureate degree in Family and Consumer Science or a related field. One or more years of work related to family and consumer science is recommended.

The following matrix is intended to guide the applicant in demonstrating content knowledge through transcripts, Praxis II subsection scores, industry certification and/or relevant work experiences. The applicant should begin completing this document by listing courses in the appropriate matrix cell and attaching transcripts, test scores, industry certification and narratives documenting work experience. For coursework, applicants may be required to submit course syllabi, course products, or other documentation regarding the content of the course. When the documentation is work experience, the applicant must provide supporting evidence such as an annotated resume (supported by items such as letters of reference or employee evaluations) and a brief reference to this material in the appropriate cell. This evidence will be evaluated by a Career and Technical Education Faculty Advisor. Applicant will be notified if further evidence and/or coursework are needed.

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Name _____ Social Security # _____ Telephone _____

Advisor _____ Date _____ Praxis II Score _____

Institution awarding _____ Year Awarded _____ GPA _____
baccalaureate degree

NAAFACS Standard	Applicant's Coursework Course Credits Date (Grade)	Praxis II Subsection Score	Industry Certification or Work Experience	Meets Standard	Needs
Examples of UAA Courses/programs appropriate to the standard					
<p>Career, Community and Family Connections, Family, Family and Community Services, and Interpersonal Relations (6 credits)</p> <p>Integrate multiple life roles and responsibilities in family, work, and community settings. Evaluate the significance of family and its impact on the well being of individuals and society. Integrate knowledge, skills, and practices required for careers in family and community services. Demonstrate respectful and caring relationships in the family, workplace, and community.</p> <ul style="list-style-type: none"> • SOC A202 The Social Organization of Society • SOC A242 Introduction to Marriage, Family and Intimate Relationships • COUN A208 Career Planning and Changing • PSY A612 Advanced Human Development • HUMS A153/PSY A153 Human Relations • LSSS A111 Cultural Foundations of Human Behavior 					
<p>Consumer & Family Resources, and Consumer Services (6 credits)</p> <p>Evaluate management practices related to the human, economic, and environmental resources. Integrate knowledge, skills, and practices required for careers in consumer services.</p> <ul style="list-style-type: none"> • BA A131 Personal Finance • BA A263 Practices in Consumer Behavior • ECON A202 Principles of Microeconomics 					

<p align="center">NAAFACS Standard</p> <p>Examples of UAA Courses/programs appropriate to the standard</p>	<p align="center">Applicant's Coursework Course Credits Date (Grade)</p>	<p align="center">Praxis II Subsection Score</p>	<p align="center">Industry Certification or Work Experience</p>	<p align="center">Meets Standard</p>	<p align="center">Needs</p>
<p>Early Childhood Education & Services, Human Development, and Parenting (3 credits)</p> <p>Integrate knowledge, skills and practices required for careers in early childhood education and services. Analyze factors that impact human growth and development. Evaluate the impact of parenting roles and responsibilities on strengthening the well being of individuals and families.</p> <ul style="list-style-type: none"> • PSY A245 Child Development • EDSE A312 Human Development & Learning • PSY A150 Life Span Development • EDA A120/PSY A120 Parenting: More than Discipline 					
<p>Facilities Management and Maintenance, Housing, Interiors & Furnishings, and Textiles & Apparel (9-12 credits)</p> <p>Integrate knowledge, skills, and practices required for career in facilities management and maintenance. Integrate knowledge, skills, and practices required for careers in housing, interiors, and furnishings. Integrate knowledge, skills, and practices required for careers in textiles and apparel.</p> <ul style="list-style-type: none"> • OSH A101 Introduction to Occupational Safety & Health, OSH A108 Injury Prevention & Risk Management, or TECH A402 Operational Safety • ID A141 Interior Design or AET A101 Fundamentals of CAD • FCA A120 Learn to Sew • ART A112 Color Design 					

NAAFACS Standard Examples of UAA Courses/programs appropriate to the standard	Applicant's Coursework Course Credits Date (Grade)	Praxis II Subsection Score	Industry Certification or Work Experience	Meets Standard	Needs
<p>Food Production Services, Food Science, Dietetics, & Nutrition, Hospitality, Tourism & Recreation, and Nutrition & Wellness (16 credits)</p> <p>Integrate knowledge, skills, and practices required for careers in food production and services. Integrate knowledge, skills, and practices required for careers in food science, dietetics and nutrition. Integrate knowledge, skills, and practices required for careers in hospitality, tourism and recreation. Demonstrate nutrition and wellness practices that enhance individual and family well being.</p> <ul style="list-style-type: none"> • CA A105 Principles of Food Science • CA A220 Food Service Operations or CA A230 Food Service Management • DN A203 Normal Nutrition or CA A102 Nutrition • CA A104 Sanitation • CA A103 Culinary Skill Development • CHEM A104 Introduction to Organic Chemistry & Biochemistry • CHEM A104L Introduction to Organic Chemistry & Biochemistry Laboratory 					