

FCS Careers

Unit: Career Exploration Skills

Problem Area: Explore Family and Consumer Sciences Careers

Lesson: FCS Careers

■ **Student Learning Objectives.** Instruction in this lesson should result in students achieving the following objectives:

- 1** Assess food, nutrition, and wellness studies careers.
- 2** Assess facilities planning and management careers.
- 3** Assess human development and family studies careers.
- 4** Assess apparel and textiles careers.
- 5** Assess cooking and related culinary arts careers.

■ **Resources.** The following resources may be useful in teaching this lesson:

“Apparel and Textiles,” *K-State Academic and Career Information Center*. Assessed April 12, 2010. <<http://www.k-state.edu/acic/majoring/apparel.htm>>.

“Career Choice Quiz,” *Love to Know*. Accessed April 12, 2010. <http://jobs.lovetoknow.com/Career_Choice_Quiz>.

“Dietitians and Nutritionist Careers, Jobs, and Employment Information,” *Career Overview*. Accessed April 12, 2010. <<http://www.careeroverview.com/dietitian-nutrition-careers.html>>.

“Discover Your Perfect Career Quiz,” *Monster.com*. Accessed April 12, 2010. <<http://resources.monster.com/tools/quizzes/perfectcareer/>>.



- "Food Science," *Career Services Center at the University of Delaware*. Accessed April 12, 2010. <<http://www.udel.edu/CSC/food.html>>.
- "Food Science," *Human Development: University of Wisconsin-Green Bay*. Accessed April 12, 2010. <<http://www.uwgb.edu/humdev/careers/careers.asp>>.
- "Jung Typology Test™," *Human Metrics*. Accessed April 12, 2010. <<http://www.humanmetrics.com/cgi-win/JTypes2.asp>>.
- "Occupational Outlook Handbook," *Bureau of Labor Statistics*. Accessed April 12, 2010. <<http://www.bls.gov/oco/>>.
- "Occupational Safety and Health Administration," *Wikipedia*. Accessed April 14, 2010. <http://en.wikipedia.org/wiki/Occupational_Safety_and_Health_Administration>.
- "Perfect Job Quiz," *Love to Know*. Accessed April 12, 2010. <http://jobs.lovetoknow.com/index.php?title=Perfect_Job_Quiz&hdnStartLimit=8>.
- "Unit 1: Investigate Key Careers in Nutrition and Wellness," *Missouri Career Education*. Accessed April 12, 2010. <<http://www.missouricareereducation.org/curr/cmd/facsG/NutriWell/dlNutriWell.php?file=contentmod5.doc>>.
- "What Can I Do with a Major in Foods and Nutrition?" *Ashland University Career Development Center*. Accessed April 12, 2010. <http://static.ashland.edu/services/cardev/documents/FoodsandNutrition_000.pdf>.
- "Women, Infants, and Children," *Food and Nutrition Service: USDA*. Accessed April 12, 2010. <<http://www.fns.usda.gov/wic/>>.
- Zupek, Rachel. "10 Unusual Majors and the Jobs You Can Get With Them," *Careerbuilder.com*. Accessed April 12, 2010. <<http://MSN.careerbuilder.com/Article/MSN-1997-Job-Search-10-Unusual-Majors-and-the-Jobs-You-Can-Get-With-Them>>.

■ Equipment, Tools, Supplies, and Facilities

- ✓ Overhead or PowerPoint projector
- ✓ Visual(s) from accompanying master(s)
- ✓ Copies of sample test, lab sheet(s), and/or other items designed for duplication
- ✓ Materials listed on duplicated items
- ✓ Computers with printers and Internet access
- ✓ Classroom resource and reference materials

■ **Key Terms.** The following terms are presented in this lesson (shown in bold italics):

- dietitians
- first in, first out
- food additives
- food scientists
- franchise food service managers
- gerontology
- HACCP
- nutrition
- nutritionists
- OSHA
- prototype
- sanitarians
- venue
- WIC

■ **Interest Approach.** Use an interest approach that will prepare the students for the lesson. Teachers often develop approaches for their unique class and student situations. A possible approach is included here.

Access the student recruitment video for the University of Georgia of Family and Consumer Sciences at <http://www.fcs.uga.edu/ss/video.html>. Share the video with your class; it explains careers available in each area of Family and Consumer Sciences. The names of the areas of FACS are slightly different from the titles used in this state.

CONTENT SUMMARY AND TEACHING STRATEGIES

Objective 1: Assess food, nutrition, and wellness studies careers.

Anticipated Problem: What food, nutrition, and wellness studies careers are available?

- I. Foods, nutrition, and wellness studies careers
 - A. Foods, nutrition, and wellness studies careers focus on health and wellness issues related to foods and ***nutrition*** (processes by which the body takes in and utilizes food).
 1. Community health care workers may teach people about grocery shopping, nutrition, and wellness.

2. Sports wellness careers emphasize the benefits of nutrition in different sports.
 3. Food program specialists work in programs such as **WIC** (Women, Infants, and Children) to provide mothers with information about nutrition and wellness for their families.
 4. Family and consumer sciences instructors teach nutrition and wellness in middle schools, high schools, and two- and four-year colleges and universities.
 5. County Extension educators facilitate nutrition and wellness education for 4-H groups and for adult and community education.
- B. **Food scientists** (food technologists) are people who develop products for the food industry.
1. Product development scientists develop recipes.
 2. Test kitchen specialists create recipes for food manufacturers.
 3. Quality assurance specialists focus on quality control problems that develop during the production and utilization of a food product.
 4. Other food scientists research the effects of **food additives** (preservatives and nutrients) designed to enhance the quality of food products.
- C. **Nutritionists** are people who study how foods affect health.
1. Consulting nutritionists answer questions relating to nutritional needs.
 2. Weight reduction specialists advise clients who wish to lose weight with diet and exercise programs.
 3. Public health nutritionists are employed by county and state governments and advise clients on nutrition issues.
- D. Food safety is a burgeoning career field.
1. **Sanitarians** are people who inspect food processing and packaging plants for food safety issues.
 2. Food sanitation inspectors evaluate hazard analysis and critical control point (**HACCP**) issues in food storage and preparation.
- E. Food composition careers analyze how the food is arranged for visual images.
1. Food stylists create and organize visual images of food for magazines and advertisements.
 2. Test kitchen specialists arrange food for photos to visually market a recipe via packaging.
- F. **Dietitians** are people who apply the principles of nutrition to a diet and specialize in nutritional issues related to health. A registered dietitian (RD) has passed an exam by the American Dietetic Association after coursework and an internship.
1. Community dietitians prevent disease and promote health by working with clients on life cycle nutrition issues.
 2. Clinical dietitians work in hospitals and health care facilities to create nutrition and wellness programs for individuals and groups.

Teaching Strategy: Use VM–A to facilitate a discussion. Assign LS–A. Ask students to spend five minutes writing about something they learned or something they do not

understand from the material in this objective. Collect their writings and randomly select several to read and discuss with the class.

Objective 2: Assess facilities planning and management careers.

Anticipated Problem: What facilities planning and management careers are available?

- II. Facilities planning and management careers focus on organizational skills.
 - A. Facility and event managers or planners
 - 1. Guest services managers distribute promotional materials, check for safety hazards, and greet guests as they enter the **venue** (the location of an event—ballpark, ballroom, hotel, golf course, church, resort, etc.).
 - 2. Special event planners design a business plan to sell and execute an event for a trade show, convention, wedding, or reception.
 - 3. Sports event managers design a plan for the physical facilities, such as half-time events at a football game.
 - 4. Facility managers plan and supervise the buildings and grounds for a resort, campus, hotel, or spa.
 - B. Aesthetic and functional designers
 - 1. Interior designers create safe, functional, and attractive spaces for client use. They may also solve design problems in an existing space.
 - 2. Landscape architects design outdoor spaces to be attractive and useful.
 - 3. Floral designers plan the artistic use of flowers in arrangements for facilities, individuals, and groups.
 - C. Environmental and psychological specialists
 - 1. Public relations specialists advocate for a business or other entity and are concerned with how the client reacts to the facilities.
 - 2. Occupational therapists create an environment to help a client be self-sufficient in specific skills (e.g., shopping or homemaking).
 - 3. Personal and home care aids offer physical and psychological support in a private home or in a residential care setting environment.
 - D. Real estate specialists
 - 1. Real estate rental and leasing agents manage property sales for a corporation.
 - 2. Urban and regional planners analyze the needs and assets of an area to determine the facilities that should be built.
 - E. Occupational safety and health specialists or technicians
 - 1. Industrial sanitation and safety experts follow Occupational Safety and Health Administration (**OSHA**) regulations to protect employees in the workplace.
 - 2. OSHA regulations have brought about several laws to safeguard workers from hazards in the workplace, including:
 - a. Knife guards on automatic meat slicers

- b. Ground fault circuit interrupter outlets
 - c. Safety and fatigue mats
 - d. Automatic shut-off buttons on manufacturing equipment
- F. Operations managers
 - 1. Operations managers implement methods to streamline operations or tasks.
 - 2. Operations managers study and follow regulatory policies.

Teaching Strategy: Display VM–B. Have students work in small groups to research careers in Facilities Planning and Management. Assign LS–B to have students research job opportunities in FCS careers.

Objective 3: Assess human development and family studies careers.

Anticipated Problem: What human development and family studies careers are available?

III. Human development and family studies careers

A. FCS educators and managers

- 1. Family and consumer sciences instructors often include human growth and development in the curriculum of middle schools, high schools, and two- and four-year colleges.
- 2. Early childhood center directors manage educational infant and toddler centers.
- 3. Early childhood or pre-K teachers utilize basic human growth and development principles in an educational setting.
- 4. School counselors assist students to choose a college major and an occupational field suited to individual strengths and interests.

B. Human growth and development

- 1. Infant caregivers apply principles of human growth and development to children in their care.
- 2. **Gerontology** (the study of the effects of aging) offers many opportunities in the human development and family studies area, such as:
 - a. Healthcare-related occupations
 - b. Adult day care provider
 - c. Residential living aides
 - d. Visiting homemakers
 - e. Recreational and activities managers for hospitals, assisted care facilities, nursing homes, etc.

C. Family systems specialists

- 1. Adoption agency officials conduct investigations prompted by reports and ultimately place children for adoption with families.

2. Counseling specialists
 - a. Grief counselor
 - b. Marriage and family therapist
 - c. Career consultant
 3. Crisis center specialists evaluate behavioral characteristics about social issues (e.g., suicide or teen runaways).
 4. Youth services workers may be employed at a residential treatment facility for clients with behavioral problems.
- D. Parenting specialists
1. Parent educators assist parents in the care of newborns and toddlers.
 2. Food program specialists assist parents with nutrition and wellness information for their families. For instance, the WIC program provides services in a community setting.
- E. Special needs workers
1. Clinical social workers treat clients with mental illness and substance abuse problems.
 2. Child life specialists train children and families to manage a health care experience.

Teaching Strategy: Display VM–C. Use a game-show approach to review terms introduced in this lesson. Assign LS–C.

Objective 4: Assess apparel and textiles careers.

Anticipated Problem: What apparel and textiles careers are available?

- IV. Apparel and textiles careers focus on clothing and textiles.
- A. Psychological effect of apparel
1. Fashion illustrators design apparel and choose the textile for the design. Audience or target group appeal is a major element of the design and textile choices.
 2. Advertising specialists use appealing illustrations and photos of apparel and textiles in various publications.
- B. Social affect of apparel
1. Product brand managers work with brand-name clothing and market the social aspects of the apparel to the appropriate audience.
 2. Fashion coordinators utilize the latest fads and trends when displaying apparel.
- C. Economic and physical elements
1. Buyers select merchandise based on the local economy and physical needs of those purchasing clothes from their retail facilities.

2. Quality assurance evaluators analyze apparel during the design and construction phases to determine the most cost-efficient methods of production that meet the physical requirements of the target audience.
- D. Construction and design
1. Fashion designers sketch a design, select the color and fabric, and produce a **prototype** (a full-size model of the design) in a fabric less expensive than the selected fabric to check for needed adjustments.
 2. Patternmakers design the patterns in various sizes to match the fashion designer's sketch before the apparel is placed in mass production.
- E. Apparel distribution and marketing
1. Apparel marketing specialists promote sales.
 2. Market researchers analyze trends to determine the styles, colors, and textures for a specific apparel design.

Teaching Strategy: Use VM–D. Have students work in pairs to research the different positions and their responsibilities. Have the students report their findings to the class.

Objective 5: Assess cooking and related culinary arts careers.

Anticipated Problem: What cooking and related culinary arts careers are available?

- V. Food preparation and service and culinary arts careers
- A. Food preparation and service
1. Cookbook and magazine editors design and test recipes for publication.
 2. Catering directors organize the food preparation and service for events held at off-site locations.
 3. Chefs and cooks who work in food preparation
 - a. Line cook
 - b. Grill chef
 - c. Sous chef
 - d. Pastry chef
 - e. Short-order cooks
 - f. Executive chef
- B. Equipment operation and maintenance
1. Equipment specialists maintain and repair culinary equipment.
 2. Equipment operators (e.g., dishwashers and janitors) operate specific industrial equipment and are part of all food-service establishments.
- C. Food sanitation, safety, and regulatory
1. Sanitarians inspect food-processing and packaging plants for food safety issues.

2. Food sanitation inspectors evaluate HACCP food storage and preparation areas for possible contamination.
 3. Food service managers in Illinois are required to hold an Illinois Department of Public Health (IDPH) food service sanitation certificate.
 4. Pantry and storeroom managers purchase food and follow proper storage techniques, such as **first in, first out**—a standard of the food industry in which stock is rotated to ensure that the oldest food items are used or consumed first.
 5. IDPH inspectors regulate the design and monitor the cleanliness standards of food-service facilities.
- D. Food service management
1. **Franchise food service managers** are people who grant the rights or license to an individual or group to market a company's goods or services.
 2. Restaurant managers hire and schedule personnel, oversee food production, conduct the finances, practice customer service skills, and adhere to food-service sanitation standards.
 3. Health care food service managers are responsible for safe and healthy food production for those in health care facilities, such as:
 - a. Hospitals
 - b. Retirement or assisted-living complexes
 - c. Nursing homes
 4. Specialty food service managers
 - a. Meals-on-Wheels directors organize the production and delivery of food to the homebound.
 - b. Food court coordinators organize the food production and management of food kiosks at shopping malls or corporate installations.
 - c. Food bank directors organize food contributions and distribute food items to needy clients.
 - d. Food sales managers offer food products for purchase to businesses in retail, service, and food service establishments.
- E. Corporate and government-sponsored food service managers
1. Healthcare and corrections managers are required to meet dietary requirements for the health and religion of the patients and inmates.
 2. Cafeteria, airline, and college managers review data on the past food choices of clients and select methods of preparation and presentation prior to designing menus.
 3. Child, older adult, and special needs institution managers analyze the requirements of their population for nutrition, texture, preparation, and presentation.

Teaching Strategy: Use VM–E to facilitate a discussion.

- **Review/Summary.** Use the student learning objectives to summarize the lesson. Have students explain the content associated with each objective. Student responses can be used in determining which objectives need to be reviewed or taught from a different angle.
- **Application.** Use the included visual master(s) and lab sheet(s) to apply the information presented in the lesson.
- **Evaluation.** Evaluation should focus on student achievement of the objectives for the lesson. Various techniques can be used, such as student performance on the application activities. A sample written test is provided.

■ **Answers to Sample Test:**

Part One: Matching

1. e
2. d
3. f
4. b
5. c
6. j
7. a
8. h
9. i
10. g

Part Two: Short Answer

1. The five family and consumer sciences areas of study are:
 - a. Food, nutrition, and wellness
 - b. Facilities planning and management
 - c. Human development and family studies
 - d. Apparel and textiles
 - e. Cooking and related culinary arts
2. Answers will vary but should include a list of personality traits and career paths that may be similar. Some examples are a person who is detail-oriented and organized may be best suited for accounting or editing; a person who sees the big picture, is creative, and enjoys working with others may be best suited for a position in sales, marketing, or theater; and a person who likes computers, is introverted, interested in order, and capable of working alone or in a group may do well in an IT department.

Part Three: True/False

1. T
2. T
3. T
4. F
5. F
6. T
7. T
8. F
9. T
10. F

FCS Careers

► Part One: Matching

Instructions: Match the term with the correct definition.

- | | |
|------------------------------------|------------------|
| a. dietitians | f. gerontology |
| b. first in, first out | g. nutritionists |
| c. OSHA | h. HACCP |
| d. prototype | i. sanitarians |
| e. franchise food service managers | j. venue |

- _____ 1. People who grant the right or license to an individual or group to market a company's goods or services
- _____ 2. A full-size model of the design in a less expensive fabric
- _____ 3. The study of the effects of aging
- _____ 4. A proper storage technique
- _____ 5. An organization with regulations that protect workers in the workplace
- _____ 6. The location of an event
- _____ 7. People who apply nutrition principles to a diet and specialize in nutritional issues related to health
- _____ 8. Control points of food storage and preparation
- _____ 9. People who inspect food processing and packaging plants for food safety issues
- _____ 10. People who study how foods affect health



► Part Two: Short Answer

Instructions: Answer the following.

1. List the five family and consumer sciences areas of study.
2. What were your results of the personality and career tests? Include examples of personality traits and possible careers.

► Part Three: True/False

Instructions: Write *T* for true or *F* for false.

- ____ 1. Healthcare and corrections food service managers are required to meet dietary requirements for the health and religion of the patients and inmates.
- ____ 2. Food sales managers offer food products for purchase to businesses in retail and to service food service establishments.
- ____ 3. Fashion illustrators design apparel and choose the textile for the design to appeal to their audiences.
- ____ 4. Clinical social workers treat clients with nutritional problems.
- ____ 5. Public relations specialists advocate for individuals and are concerned with how the business makes a profit.
- ____ 6. Special events coordinators design a business plan to sell and execute an event, such as trade shows, conventions, or receptions.
- ____ 7. Registered dietitians have passed an exam by the American Dietetic Association after coursework and an internship.
- ____ 8. Food composition careers analyze the nutrients in food.
- ____ 9. Food scientists are also called food technologists.
- ____ 10. Community health care workers may teach grocery shopping, nutrition, and wellness to business leaders.

FOOD, NUTRITION, AND WELLNESS STUDIES

Key Concepts	Careers
<ul style="list-style-type: none"> ◆ Nutrition—the way the body takes in and uses food ◆ WIC programs—Women, Infants, and Children 	<ul style="list-style-type: none"> ◆ Community healthcare worker ◆ Sports wellness careers ◆ Food program specialist or WIC specialist ◆ FCS instructor—MS, HS, college ◆ County Extension educator—4H & adult group



Key Concepts	Careers
<ul style="list-style-type: none"> ◆ Food science—develop food products ◆ Food additives—preservatives, nutrients 	<ul style="list-style-type: none"> ◆ Food technologist ◆ Product development scientist ◆ Test kitchen specialist ◆ Quality assurance specialist
<ul style="list-style-type: none"> ◆ Nutritionists—how foods affect health 	<ul style="list-style-type: none"> ◆ Consulting nutritionist ◆ Weight reduction specialist ◆ Public health nutritionist



Key Concepts	Careers
<ul style="list-style-type: none"> ◆ Food safety ◆ HACCP—hazard analysis and critical control points 	<ul style="list-style-type: none"> ◆ Sanitarian (inspects food processing and packaging plants) ◆ Illinois Department of Public Health Inspector
<ul style="list-style-type: none"> ◆ Food composition 	<ul style="list-style-type: none"> ◆ Food stylist ◆ Test kitchen specialist
<ul style="list-style-type: none"> ◆ Dietitian—applies the principles of nutrition to diet 	<ul style="list-style-type: none"> ◆ Community dietitian ◆ Clinical dietitian



FACILITIES PLANNING AND MANAGEMENT

Key Concepts	Careers
<ul style="list-style-type: none">◆ Facility and event managers◆ Venue—the location of an event	<ul style="list-style-type: none">◆ Lodging guest services manager◆ Special events manager◆ Sports events manager◆ Facilities manager
<ul style="list-style-type: none">◆ Aesthetic and functional designers	<ul style="list-style-type: none">◆ Interior designer◆ Landscape architect◆ Floral designer



Key Concepts	Careers
<ul style="list-style-type: none"> ◆ Environmental and psychological specialists 	<ul style="list-style-type: none"> ◆ Public relations specialist ◆ Occupational therapist ◆ Personal and home care aid
<ul style="list-style-type: none"> ◆ Real estate planners 	<ul style="list-style-type: none"> ◆ Real estate rental and leasing agent ◆ Urban and regional planner
<ul style="list-style-type: none"> ◆ Occupational safety and health specialist ◆ OSHA—regulations that protect workers from hazards in the workplace 	<ul style="list-style-type: none"> ◆ Occupational safety and health specialist (confined space entry, air quality, hazard communication, etc.)



HUMAN DEVELOPMENT AND FAMILY STUDIES

Key Concepts	Careers
<ul style="list-style-type: none"> ◆ Human development and family in FCS curriculum 	<ul style="list-style-type: none"> ◆ FCS instructor ◆ Early childhood center director
<ul style="list-style-type: none"> ◆ Human growth and development: child and adult care ◆ Gerontology—the study of aging 	<ul style="list-style-type: none"> ◆ Early childhood teacher ◆ Pre-K teacher ◆ Infant caregiver ◆ School counselor ◆ Gerontologist

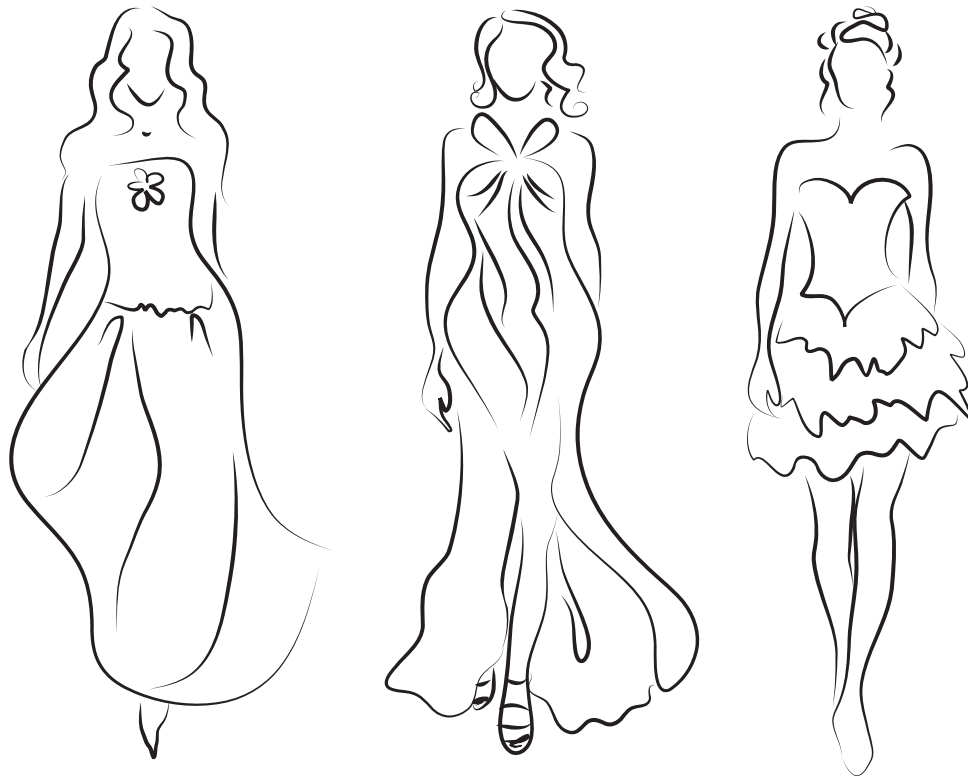


Key Concepts	Careers
<ul style="list-style-type: none"> ◆ Family systems specialists 	<ul style="list-style-type: none"> ◆ Adoption agency officials ◆ Grief counselor ◆ Marriage and family therapist ◆ Career consultant ◆ Crisis center counselor ◆ Youth services worker
<ul style="list-style-type: none"> ◆ Parenting skills specialists 	<ul style="list-style-type: none"> ◆ Parent educator ◆ WIC specialist
<ul style="list-style-type: none"> ◆ Special needs workers 	<ul style="list-style-type: none"> ◆ Clinical social workers ◆ Child life specialist



APPAREL AND TEXTILES

Key Concepts	Careers
◆ Psychological effects of apparel	◆ Fashion illustrator ◆ Advertising specialist
◆ Social effects of apparel	◆ Product brand manager ◆ Fashion coordinator
◆ Economic and physical elements of apparel	◆ Buyer ◆ Quality assurance evaluator



Key Concepts	Careers
<ul style="list-style-type: none"> ◆ Construction and design ◆ Prototype—full-size model of the design in a less expensive fabric; check for adjustments 	<ul style="list-style-type: none"> ◆ Fashion designer ◆ Patternmaker
<ul style="list-style-type: none"> ◆ Apparel distribution and marketing 	<ul style="list-style-type: none"> ◆ Apparel marketing specialist ◆ Market researcher



COOKING AND RELATED CULINARY ARTS

Key Concepts	Careers
◆ Food preparation and service	◆ Cookbook and magazine editor ◆ Catering director ◆ Line cook ◆ Grill chef ◆ Sous chef ◆ Pastry chef ◆ Short-order chef ◆ Executive chef



Key Concepts	Careers
<ul style="list-style-type: none"> ◆ Equipment operation and maintenance 	<ul style="list-style-type: none"> ◆ Equipment specialist ◆ Equipment operator
<ul style="list-style-type: none"> ◆ Food sanitation, safety, and regulatory ◆ HACCP ◆ First in, first out 	<ul style="list-style-type: none"> ◆ Sanitarian ◆ Food sanitation inspector ◆ Food service manager



Key Concepts	Careers
<ul style="list-style-type: none"> ◆ Food service management ◆ Franchise—right or license granted to an individual or group to market a company's goods or services 	<ul style="list-style-type: none"> ◆ Franchise food service manager ◆ Restaurant manager ◆ Healthcare food service manager ◆ Meals-on-Wheels director ◆ Food court coordinator ◆ Food bank director ◆ Food sales manager
<ul style="list-style-type: none"> ◆ Corporate and government-sponsored food service managers 	<ul style="list-style-type: none"> ◆ Healthcare or corrections facility food manager ◆ Cafeterias, airlines, and colleges ◆ Child, older adult, and special needs food managers



Personality and Career Tests

Purpose

The purpose of this activity is to take four personality and career tests.

Objectives

1. Complete four personality and career tests.
2. Compare and contrast results of the four tests.

Materials

- ◆ lab sheet
- ◆ paper
- ◆ writing utensil

Procedure

1. Individually access and complete the personality and career tests shown below.
2. Write a summary of the results of each test in the space provided.
 - a. <http://resources.monster.com/tools/quizzes/perfectcareer/>
 - b. <http://www.humanmetrics.com/cgi-win/JTypes2.asp>



c. http://jobs.lovetoknow.com/Career_Choice_Quiz

d. http://jobs.lovetoknow.com/index.php?title=Perfect_Job_Quiz&hdnStartLimit=8

3. Compare and contrast the test results by answering the following questions:

a. How are the test results similar? What would explain these results?

b. How are the test results different? What would explain these results?

c. What are the benefits to you of knowing these test results?

4. Submit your summary of Questions 2 and 3 to and your answers to the instructor.

Personality and Career Tests

1. Review the personality and career tests vocabulary prior to students accessing the sites. Some students may need assistance.
2. Consider reading and reviewing the questions on the Jung Typology Test™ together as a class.

Research Family and Consumer Sciences Careers

Purpose

The purpose of this activity is to research a career in Family and Consumer Sciences.

Objectives

1. Describe a selected career in family and consumer sciences.
2. Prepare a 10-minute PowerPoint presentation on one FCS career.
3. Compare and contrast your selected FCS career with the information presented in class.

Materials

- ◆ lab sheet
- ◆ paper
- ◆ writing utensil

Procedure

1. Select a family and consumer sciences career to research. Ask your instructor to approve your choice to eliminate several students from researching the same career.
2. Begin your research at the *Occupational Outlook Handbook* Web site at <http://www.bls.gov/search/ooh.htm> as a source. Select other sources to complete your research.
3. Prepare a 10-minute PowerPoint presentation about the career you researched. Include a minimum of the following topics:
 - a. Career title



- b. Education required
 - c. Skills required
 - d. Personality type best suited
 - e. Typical work duties
 - f. Salary range
 - g. Employment prospects
4. Present your PowerPoint presentation to the class.
 5. As a group, discuss the major differences noted between the various careers presented in class.

Research Family and Consumer Sciences Careers

1. Encourage students to select a career for research that is not exactly the same as that of another student. This policy ensures that a wider variety of careers will be researched and presented.
2. To encourage wider coverage of careers, students could be given a category from which to select the career. For example:
 - a. Foods, nutrition, and wellness
 - b. Facilities planning and management
 - c. Human development and family
 - d. Apparel and textiles
 - e. Cooking and related culinary arts

Which Career Majors Are Most Likely to Guarantee You a Job?

Purpose

The purpose of this activity is to identify career majors that are most likely to guarantee a job.

Objectives

1. Identify college majors and related jobs using the CareerBuilder Web site.
2. Compare and contrast your selections to various family and consumer sciences fields.

Materials

- ♦ lab sheet
- ♦ writing utensil

Procedure

1. Read the article at <http://MSN.careerbuilder.com/Article/MSN-1997-Job-Search-10-Unusual-Majors-and-the-Jobs-You-Can-Get-With-Them>
2. Complete the table on the following page.
 - a. List seven majors from the Web site.
 - b. List two FCS-related careers in each major.
 - c. Identify the FCS area most closely related to the major and careers from the following list:
 - (1) Foods, nutrition, and wellness
 - (2) Facilities planning and management
 - (3) Human development and family
 - (4) Apparel and textiles
 - (5) Cooking and related culinary arts



Major	Two FCS-Related Careers	FCS Area

Which Career Majors Are Most Likely to Guarantee You a Job?

1. Family and consumer sciences is listed in the top of college majors by the CareerBuilder article, “10 Unusual Majors and the Jobs You Can Get With Them.” It is a major that provides job opportunities in a wide variety of careers.
2. At a minimum, the following majors may be related to family and consumer sciences:
 - a. Family and consumer sciences
 - b. Food science
 - c. Packaging
 - d. Social work
 - e. Recreation management
 - f. Urban studies
 - g. Gerontology