

# Family and Consumer Sciences Middle School (6-8) Endorsement

## *Specifications, Competencies & Requirements*

### PURPOSE

This endorsement is meant for certified teachers interested in teaching **Family and Consumer Science Basic** courses. It attaches to a current Utah Educator License with a license area of concentration in **Secondary** or **Elementary** Education.

Upon attachment of this endorsement to a Utah educator license, educators will be approved to teach the following USBE courses:

FCS Exploration  
FCS 6th Grade  
College and Career Awareness

### ENDORSEMENT REQUIREMENTS

#### *Prerequisite*

Demonstrate an understanding of Career and Technical Education (CTE) basics  
CTE Knowledge

#### *Associate Level Requirements*

Applicants must complete **TWO** of the following competency requirements. The associate-level endorsement is valid for up to 3 school years before it expires. Associate-level endorsements are non-renewable.

Sewing Construction  
Food Nutrition  
Interior Design  
Child Development  
FCCLA Advising  
FCS Lab Safety & Procedures

#### *Professional Level Requirements*

The applicant must meet **ALL** the competency areas listed above.

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### COMPETENCY DETAILS & DESCRIPTIONS

#### *Prerequisites*

#### 1. CTE Knowledge

Demonstrate an understanding of CTE basics:

- Explain how CTE links learning to specific Utah industries and what its main goals are.
- Know the licenses and endorsements needed to teach specific CTE courses.

- Describe how CTE is organized into clusters and pathways at the state, district (LEA), and school levels, and how this helps students succeed after graduation.
- Locate and use the state's strands and standards in lesson plans.
- Explore CTE student organizations (CTSOs) and professional groups and explain how they support students and teachers.
- Explain how advisory boards, with industry members, make sure programs meet job market needs and maintain safe learning environments.
- Understand the basics of securing funding, planning for the future of the program, and participating in the state Program of Quality Review (PQR) to ensure program excellence.

Select **one** of the following options:

- **USBE Course:** [CTE Orientation](#)
- **Complete THREE years of full-time CTE Teaching in Utah**
- **Currently hold a professional-level CTE endorsement**

### Endorsement Competencies

## 2. Sewing Construction

General knowledge of intermediate level sewing techniques and the construction of clothing, including pattern alteration and fitting, the use of elements and principles of design in apparel, and the use of multiple construction machines.

Select **one** of the following options:

- **Work Experience:** 2 years of work experience in the sewing industry (ex, costume designer/sewer)
- **College Course:** At least 3 credit hours and passing grades in a Sewing Construction (ex, FASH 1500).
- **Microcredential (complete both):**
  - FCS Endorsement: Sewing and Serger Machine Equipment and Function Pathway
    - Sewing Machine & Serger Safety
    - Sewing Machine & Serger Troubleshooting
    - Sewing Machine and Serger Function
    - Sewing Tools
  - FCS Endorsement: Sewing Construction Skills Pathway
    - Construction Terms for Fashion, Textiles, and Apparel
    - Interfacing
    - Measuring for Fashion, Textiles, and Apparel
    - Pressing for Fashion, Textiles, and Apparel
    - Types and Usage of Threads
    - Using a Commercial Pattern
- **PRAXIS Exam:** Successful completion of the Praxis #5122 Family & Consumer Sciences Exam, passing Score of 160
- **Earned Professional Sewing and Fashion Endorsement**

### 3. Food Nutrition

A knowledge of the chemical and physical composition of food and food ingredients to understand how best to preserve, process, pack, and distribute foods that are nutritious, wholesome, affordable, desirable, sustainable, and safe to eat.

Select **one** of the following options:

- **Work Experience:** 2 years of work experience in the culinary/nutrition industry (ex, chef/cook or nutritionist)
- **College Course:** At least 3 credit hours and passing grades in a Food Science or Nutrition (ex, HFST 1020) course.
- **Microcredentials (all required):**
  - Six Basic Nutrients & Their Functions (FCS) Microcredential
  - FCS Endorsement: Lab Techniques for Foods & Nutrition and Culinary Arts Pathway
    - Culinary Math and Menu Planning
    - Kitchen Equipment and Management
    - Workplace and Lab Safety and Sanitation
  - FCS Endorsement: Cooking Techniques Pathway
    - Eggs and Dairy
    - Fruits and Vegetables
    - Grains, Pastas, & Starches
    - Meat, Poultry, and Seafoods
- **PRAXIS Exam:** Successful completion of the Praxis #5122 Family & Consumer Sciences Exam, passing Score of 160.
- Earned Professional Food Science/Nutrition Endorsement

### 4. Interior Design

Knowledge of the physical, psychological, and human factors influencing the design of interior space. Includes research, programming, analysis, and design of residential and nonresidential spaces.

- **Work Experience:** 2 years of work experience in the interior design/housing industry (ex, interior designer).
- **College Course:** At least 3 credit hours and passing grades in an Interior Design or Housing (ex, INTD 1010) course.
- **Microcredentials (all required):**
  - Coming
- **PRAXIS Exam:** Successful completion of the Praxis #5122 Family & Consumer Sciences Exam, passing Score of 160.
- Earned Professional Interior Design Endorsement

### 5. Child Development

Comprehensive overview of the major physical, socioemotional, and cognitive/language developmental milestones for children, both typical and atypical, through middle childhood. Emphasis on interactions between maturational processes and environmental factors. While studying developmental theory and investigative research methodologies, students observe children, evaluate individual differences, and analyze characteristics of development at various stages.

Select **one** of the following options:

- **Work Experience:** 2 years of work experience in the child development industry (ex, preschool teacher).
- **College Course:** At least 3 credit hours and passing grades in a Human or Child Development (ex, FHS 1500) course.
- **Microcredential (complete both):**
  - Child Development Pathway
    - Developmental Theories - Advanced
    - Developmental Theories - Beginner
    - Early Childhood and Preschool
    - Infancy
    - Prenatal Development
- **PRAXIS Exam:** Successful completion of the Praxis #5122 Family & Consumer Sciences Exam, passing Score of 160.
- **Earned Professional Early Childhood Endorsement**

## 6. FCCLA Advising

Demonstrate leadership knowledge by empowering student members to develop leadership skills and take initiative. Provide mentorship opportunities, helping students set goals and navigate challenges in their growth. Show knowledge in organizational management, coordinating meetings, events, and budgeting while overseeing administrative tasks. Develop programs and methods to align with the CTSO's mission, fostering leadership development, career exploration, and skill-building. Possess strong communication skills to engage with members, administrators, and stakeholders and promote the CTSO within the community. Collaborate with school faculty, industry partners, and organizations to create opportunities like internships and community service projects. Demonstrate advocacy skills to promote CTE and secure resources and recognition. Demonstrate commitment to professional development and staying informed about CTSO management and CTE trends. Show prioritization of student success by advocating for their interests and celebrating achievements.

Select **one** of the following options:

- **FCCLA New Advisor Training:** This is an in-person option offered each summer. Visit the [CTE Calendar](#) for more information.
- **USB E Canvas Course:** [FCCLA New Advisor Canvas Course](#)
- **FCCLA Microcredential**

## 7. FCS Lab Safety & Procedures

Demonstrate best practices relevant to FCS education, lab safety, and procedures. Instructional strategies for teaching safety in FCS labs (Foods & Sewing). Demonstrate effective classroom and lab safety training, integrating safety principles and procedures into instructional activities. Demonstrate methods for managing FCS labs (Foods & Sewing), and legal and regulatory requirements relevant to FCS labs (Foods & Sewing). Demonstrate awareness of strategies in establishing and maintaining partnerships with industry stakeholders to enhance student learning and career opportunities.

Select **one** of the following options:

- **FCS New Teacher Training:** This in-person option is offered each summer. Visit the [CTE Calendar](#) for more information.
- **USBE Canvas Course:** [FCS New Teacher Training](#). ;
- **FCS Lab Safety and Procedures Microcredential Modules 1-4**