

Department of Family and Consumer Sciences
<http://www.ag.ncat.edu/academics/FCS/index.html>
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OBJECTIVES

The objectives of the Family and Consumer Sciences Department are as follows:

1. To develop satisfying personal, group and family relationships as a basis for active participation in a democratic society;
2. To understand the enrichment of home and family living through the appreciation and use of art and advances in science and technology;
3. To develop an understanding and appreciation of varying cultural backgrounds; and
4. To prepare the students for gainful employment in one of the major areas of the profession.

DEGREES OFFERED

Child Development – Bachelor of Science
Child Development Early Education & Family Studies (B-K Teacher Licensure) – Bachelor of Science
Family and Consumer Sciences Education – Bachelor of Science
Family and Consumer Sciences - (Fashion Merchandising and Design) – Bachelor of Science
Food and Nutritional Sciences - (Food Science) – Bachelor of Science
Food and Nutritional Sciences - (Dietetics) – Bachelor of Science
Food and Nutritional Sciences – Master of Science*
* See the *Graduate School Bulletin*

Interdisciplinary certificate programs are offered to students enrolled in Bachelor of Science programs at the University. Areas of specialization include Biotechnology (18 credit hours) and Waste Management (18 to 20 credits hours).

GENERAL PROGRAM REQUIREMENTS

The admission of students to the undergraduate degree programs in the Family and Consumer Sciences Department is based upon the general admission requirements of the University.

DEPARTMENTAL REQUIREMENTS

Majors in Family and Consumer Sciences Department and all of the concentrations must complete the required programs of course work. A minimum grade of "C" is required in all core and program area courses for graduation.

ACCREDITATION

The Family and Consumer Sciences Department programs are nationally accredited by the American Association of Family and Consumer Sciences.

The Family and Consumer Sciences Education and the Child Development, Early Education and Family Studies (Birth-Kindergarten Teacher Licensure) programs are accredited by the National Council for Accreditation of Teacher Education and approved by the North Carolina State Department of Public Instruction under the University-wide accreditation and approval of teacher education programs.

The Didactic Program is approved by the Commission on Accreditation/Approval, for Dietetics Education of The American Dietetic Association, a specialized body recognized by the Commission on Recognition of Post secondary Accreditation and the United States Department of Education.

TEACHER EDUCATION PROGRAM

The Child Development Early Education and Family Studies: Birth-Kindergarten (Licensure) Program has the following goals and educational outcomes:

Goals:

- To provide a course of study that prepares majors for appropriate birth-kindergarten teaching practices, and teacher-related careers.
- To provide a course of study that encourages professional knowledge, skills, and dispositions as a foundation for professional growth and development while utilizing interdisciplinary and multidisciplinary training from diverse disciplines (elementary education, special education, speech pathology, physical education (public health), psychology, sociology, and social work.
- To provide experiences and opportunities that promote professional development and affiliation.
- To coordinate and supervise clinical experiences and research activities in a range of settings that demonstrate the blend of theory and practice with young children and families.

Educational Outcomes:

- Identify a personal philosophy and a career purpose that is related to the profession and embraces the diverse characteristics of the environment.
- Demonstrate appropriate and professional knowledge, skills, and dispositions as an early childhood educator.
- Strengthen the skills needed to effectively communicate in the professional realm with administrators, co-workers, students, parents and others.
- Discover and consider benefits of graduate work within the field.
- Commit to life-long learning and self-improvement through professional development opportunities related to, but not limited to technology, and assessment.
- Identify and understand various diverse populations of young children and their families.

The Family and Consumer Sciences Education Program has the following Goals and Educational Outcomes:

Goals:

- To develop student competencies necessary for integrating the philosophy of family and consumer sciences and education, knowledge of contemporary society, and professional information needed to help individuals and families achieve and maintain a satisfying life.
- To develop critical thinking skills and communication techniques necessary for transmitting knowledge, skills and attitudes to individuals and families.
- To develop competencies needed for employment and graduate study in family and consumer sciences and related areas.

Educational Outcomes:

- Identify the philosophy and role of family and consumer sciences in providing a satisfying quality of life.
- Describe the impact of cultural diversity on the economic, social, psychological and emotional well being of individuals and families in contemporary society.
- Evaluate professional subject matter content and trends meeting current family and societal needs. Incorporate educational and societal trends in developing professional subject matter content areas.
- To strengthen, skills in critical thinking, coping and communication, which will facilitate effective working relationships with persons, from diverse socio-economic levels and backgrounds.
- Demonstrate personal characteristics, attitudes, skills and knowledge needed for employment as a professional family and consumer scientist.
- Investigate opportunities to pursue research and/or graduate study.

CAREER OPPORTUNITIES

The programs in the Human Environment and Family Sciences Department prepare students for, but do not limit them to the following suggested careers as public school/child-care personnel, community/early childhood center providers, family specialists, birth-kindergarten teachers, child-care directors, sport and corporate wellness nutritionists, private practice, nutrition-related business and industries, nutritionists in hospitals and other health care facilities, researchers in universities and medical centers, apparel design, visual merchandisers, retail buyers, manager, sketch artists, product development specialists, global sourcing managers, food production management specialist, quality assurance specialists, technical sales, food inspection specialists, and researchers for federal, state, and local government.

REQUIRED MAJOR COURSES FOR FAMILY AND CONSUMER SCIENCES (Fashion Merchandising and Design)

FCS 101	FCS 380	FCS 485
FCS 181	FCS 382	FCS 487
FCS 183	FCS 384	FCS 489
FCS 280	FCS 480	FCS 514
FCS 281	FCS 482	FCS 612
FCS 310		

A grade of "C" must be earned in all of the above requirements and an average of "C" must be earned in all courses.

CURRICULUM GUIDE FOR FAMILY AND CONSUMER SCIENCES (Fashion Merchandising and Design)

FRESHMAN YEAR			
<i>First Semester</i>	<i>Credit</i>	<i>Second Semester</i>	<i>Ci</i>
UNST 130	3	UNST 110 ¹	3
MATH 111	4	MATH 112	4
FCS 101 ¹	1	FCS 183	3
UNST 120 ¹	3	FCS 181	3
SPCH 250	3	UNST 140 ¹	3
HPED 200	2		16
	16		

SOPHOMORE YEAR

<i>First Semester</i>	<i>Credit</i>	<i>Second Semester</i>	<i>Cr</i>
UNST Cluster Theme	3	UNST Cluster Theme Elective ²	3
Elective ²	3	UNST Cluster Theme Elective ²	2
UNST Cluster Theme	3	MATH 224 or SOCI 203	3
Elective ²	3	SOCI 200 or 300	3
ART 100	<u>3</u>	ART 226	<u>3</u>
FCS 281	15		15
FCS 280			

JUNIOR YEAR

<i>First Semester</i>	<i>Credit</i>	<i>Second Semester</i>	<i>Cr</i>
BUAD 422	3	FCS 310	3
FCS 380	3	FCS 382	3
FCS 384	3	FCS 483	3
ACCT 203	3	PSYC 320	3
Elective	<u>3</u>	FCS 486	3
	15	Elective	<u>3</u>
			18

SENIOR YEAR

<i>First Semester</i>	<i>Credit</i>	<i>Second Semester</i>	<i>Cr</i>
FCS 514	3	FCS 482	3
BUAD 425	3	FCS 487	3
FCS 489	3	FCS 480	3
FCS 612	3	BUED 334	3
FCS 485	3	Elective	<u>3</u>
BUAD 430	<u>3</u>		15
	18		

Total Credit Hours: 128

UNST Foundation Courses: Each student is required to complete 13 credits of freshman competency.

UNST Cluster Theme Elective: Each student is required to complete 12 credits of cluster theme courses.

Capstone Course (FCS 612): Each student is required to take a senior level course focused on interdisciplinary perspectives.

FCS 514: Requires 50 volunteer hours.

* *FCS 487 is only offered during the summer*

A grade of "C" must be earned in all of the above requirements and an average of "C" must be earned in all courses.

**REQUIRED MAJOR COURSES FOR CHILD DEVELOPMENT AND FAMILY STUDIES
(Non-Licensure)**

FCS 101	FCS 417	FCS 553
FCS 310	FCS 418	FCS 600
FCS 311	FCS 419	FCS 612
FCS 336	FCS 420	FCS 629
FCS 401	FCS 430	FCS 639
FCS 403	FCS 514	FCS 642
FCS 414	FCS 551	

A grade of "C" must be earned in all of the above requirements and an average of "C" must be earned in all courses.

**CURRICULUM GUIDE FOR CHILD DEVELOPMENT AND FAMILY STUDIES
(Non-Licensure)**

FRESHMAN YEAR

<i>First Semester</i>	<i>Credit</i>	<i>Second Semester</i>	<i>Cre</i>
UNST 110 ¹	3	UNST 120 ¹	3
FCS 101 ¹	1	MATH 102	3
MATH 101	3	UNST 140 ¹	3
BIOL 100/Lab	4	SPCH 250	3
HPED 200	2	FOLA 104	<u>3</u>
UNST 130 ¹	<u>3</u>		15
	16		

SOPHOMORE YEAR

<i>First Semester</i>	<i>Credit</i>	<i>Second Semester</i>	<i>Cre</i>
UNST Cluster Theme		FCS 201	3
Elective ²	3	UNST Cluster Theme Elect. ²	3
UNST Cluster Theme		FCS 311 ⁵	3

Elective ²	3	FCS 401 ⁵	3
SPED 350	3	FCS 403	3
FCS 310	3	FCS 418	<u>3</u>
FCS 336	3		18
SPCH 319	<u>3</u>		
	18		

JUNIOR YEAR

<i>First Semester</i>	<i>Credit</i>	<i>Second Semester</i>	<i>Cre</i>
HPED 442	2	FCS 417	3
UNST Cluster Theme		FCS 419 ⁵	3
Elective ²	3	FCS 551	3
FCS 414	3	FCS 553	3
FCS 420	3	FCS 600	3
FCS 430 ⁵	3	Cognate Area Elective ⁶	<u>3</u>
FCS 514	<u>3</u>		18
	17		

SENIOR YEAR

<i>First Semester</i>	<i>Credit</i>	<i>Second Semester</i>	<i>Cre</i>
Elective	2	FCS 642	6
Cognate Area Elective ⁶	3	Cognate Area Elective *	3
FCS 629 ⁵	3	Elective	<u>3</u>
FCS 612 ³	<u>3</u>		12
FCS 639 ⁵	14		

Total Credit Hours: 128

¹ Foundation Courses: Each student is required to complete 13 credits of Freshmen competency

² UNST Cluster Theme Elective: Each student is required to complete 12 credits of cluster theme courses.

³ Capstone Course: Each student is required to take a senior level course focused on interdisciplinary perspectives.

⁴ FCS 514: Requires 50 volunteer hours.

⁵ Field-Based Experience: Each student is required to complete a field-based experience in addition to course requirements.

⁶ Cognate Area Elective: Each student is required to select courses from a major-related discipline area.

Child Development and Family Studies (Non-Licensure) students are required to select a cognate area, which is designed to allow the student to specialize in a major-related discipline. All students are required to complete 9 hours of coursework in one of the following disciplines, or select from either area to create a multidisciplinary focus. The multidisciplinary focus can be selected only with the approval of the academic advisor or Department Chairperson.

COGNATE AREA ELECTIVES

CHILD PUBLIC POLICY &

ADMINISTRATION

- POLI 150
- POLI 250
- POLI 340
- POLI 350
- POLI 420

- BUAD 220
- BUAD 341
- BUAD 422
- BUAD 425
- BUAD 426
- BUAD 430

CHILD

THERAPY

- PSYC 320
- PSYC 324
- PSYC 325
- PSYC 420
- PSYC 434
- PSYC 644
- PSYC 645

CHILD & FAMILY SERVICE

COORDINATION

- SOCI 100
- SOCI 200

- SOWK 133
- SOWK 372
- SOWK 412
- SOWK 472

EARLY INTERVENTION

Students will select 9 hours from the special education corollary concentration with the assistance from the academic advisor.

INTERDISCIPLINARY STUDIES

Students will select nine (9) hours from major related disciplines with the assistance from the academic advisor.

**REQUIRED MAJOR COURSES FOR CHILD DEVELOPMENT EARLY EDUCATION AND FAMILY STUDIES
(Birth-Kindergarten Teacher Licensure)**

FCS 101	FCS 418	FCS 559
FCS 201	FCS 419	FCS 600
FCS 310	FCS 430	FCS 612
FCS 311	FCS 514	FCS 629
FCS 336	FCS 551	FCS 634
FCS 401	FCS 553	FCS 639
FCS 414		

A grade of "C" must be earned in all of the above requirements and an average of "C" must be earned in all courses.

**CURRICULUM GUIDE FOR CHILD DEVELOPMENT EARLY EDUCATION AND FAMILY STUDIES
(Birth-Kindergarten Teacher Licensure)**

FRESHMAN YEAR

<i>First Semester</i>	<i>Credit</i>	<i>Second Semester</i>	<i>Credit</i>
UNST 110 ¹	3	UNST 120 ¹	3
MATH 101	3	MATH 102	3
FCS 101 ¹	1	UNST 140 ¹	3
UNST 130 ¹	3	SPCH 250	3
BIOL 100	4	FOLA 104	2
PHED 200	<u>2</u>	CUIN 102	<u>2</u>
	16		17

SOPHOMORE YEAR

<i>First Semester</i>	<i>Credit</i>	<i>Second Semester</i>	<i>Credit</i>
UNST Cluster Theme		UNST Cluster Theme Elect. ²	3
Elective ²	3	SPCH 319	3
UNST Cluster Theme		UNST Cluster Theme Elect. ²	3
Elective ²	3	FCS 201	3
FCS 336	3	FCS 311 ⁵	<u>3</u>
SPED 350	3	FCS 418 ⁵	18
CUIN 301	2		
FCS 310	<u>3</u>		
	17		

Milestone: Students must pass PRAXIS I, obtain a cumulative 2.8 GPA, and complete a 16 Factors Personality Test and Teacher Interview for admission into the Teacher Education Program.

JUNIOR YEAR

<i>First Semester</i>	<i>Credit</i>	<i>Second Semester</i>	<i>Credit</i>
CUIN 400	3	FCS 401 ⁵	3
HPED 442	2	FCS 419 ⁵	3
FCS 414	3	FCS 551	3
FCS 430 ⁵	3	FCS 553	3
FCS 514	<u>3</u>	FCS 600 ⁵	<u>3</u>
	15	FCS 559	18

SENIOR YEAR

<i>First Semester</i>	<i>Credit</i>	<i>Second Semester</i>	<i>Credit</i>
SPED 536	3	FCS 634	3
FCS 612 ³	3	CUIN 560	6
FCS 629 ⁵	3	Elective	<u>3</u>
FCS 639 ⁵	3		12
Elective	<u>3</u>		
	15		

Total Credit Hours: 127

¹ *Foundation Courses: Each student is required to complete 13 credits of Freshmen competency.*

² *UNST Cluster Theme Elective: Each student is required to complete 12 credits of cluster theme courses.*

³ *Capstone Course: Each student is required to take a senior level course focused on interdisciplinary perspectives.*

⁴ *FCS 514: Requires 50 volunteer hours.*

⁵ *Field-Based Experience: Each student is required to complete a field-based experience in addition to course requirements.*

****Admission to Teacher Education: Students should refer to the Undergraduate Bulletin for detailed admission requirements**

REQUIRED MAJOR COURSES FOR FAMILY AND CONSUMER SCIENCES EDUCATION

FCS 101	FCS 310	FCS 503
FCS 130	FCS 400	FCS 505
FCS 181	FCS 401	FCS 514
FCS 183	FCS 403	FCS 604
FCS 281	FCS 446	FCS 612
FCS 300	FCS 500	FCS 679

A grade of "C" must be earned in all of the above requirements and an average of "C" must be earned in all courses.

CURRICULUM GUIDE FOR FAMILY AND CONSUMER SCIENCES EDUCATION

FRESHMAN YEAR

First Semester	Credit	Second Semester	Credit
UNST 110 ¹	3	UNST 130 ¹	3
MATH 101	3	MATH 102	3
FCS 101 ¹	1	FCS 183	3
CUIN 102	2	HPED 101	1
UNST 120 ¹	3	FCS 130	3
BIOL 100	<u>4</u>	UNST 140 ¹	<u>3</u>
	16		16

SOPHOMORE YEAR

First Semester	Credit	Second Semester	Credit
UNST Cluster Theme		SPCH 250	3
Elective ²	3	CUIN 104	0
HPED 200	2	FCS 336	3
FCS 281	3	UNST Cluster Theme	
UNST Cluster Theme		Elective ²	3
Elective ²	3	CUIN 301	2
FCS 181	3	Elective	<u>3</u>
Elective	<u>1</u>		15
	17		

JUNIOR YEAR

First Semester	Credit	Second Semester	Credit
CUIN 400	3	FCS 403	3
FCS 300	3	FCS 500	3
FCS 401	3	CUIN 436	3
SOCL 100 or 200	3	FCS 503	3
FCS 310	3	FCS 400	3
PSYC 320	<u>3</u>	Elective	<u>3</u>
	18		18

SENIOR YEAR

First Semester	Credit	Second Semester	Credit
FCS 612 ³	3	FCS 504	3
FCS 514	3	CUIN 560	6
Elective	3	CUIN 624	<u>3</u>
CUIN 528	3		12
FCS 505	<u>3</u>		
	15		

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² UNST Cluster Theme Elective: Each student is required to complete 12 credits of cluster theme courses.

³ Capstone Course: Each student is required to take a senior level course focused on interdisciplinary perspectives.

⁴ FCS 514: Requires 50 volunteer hours.

⁵ Field-Based Experience: Each student is required to complete a field-based experience in addition to course requirements.

REQUIRED MAJOR COURSES FOR FOOD AND NUTRITIONAL SCIENCES – FOOD SCIENCE

FCS 101	FCS 514	FCS 633
FCS 236	FCS 612	FCS 638
FCS 310	FCS 618	FCS 643
FCS 336	FCS 631	

A grade of "C" must be earned in all of the above requirements and an average of "C" must be earned in all courses.

CURRICULUM GUIDE FOR FOOD AND NUTRITIONAL SCIENCES – FOOD SCIENCE**FRESHMAN YEAR**

<i>First Semester</i>	<i>Credit</i>	<i>Second Semester</i>	<i>Credit</i>
UNST 110 ¹	3	ENGL 101	3
MATH 111	4	MATH 112	4
FCS 101 ¹	1	UNST 140 ¹	3
SOCI 100	3	BIOL 100	4
UNST 120 ¹	3	SPCH 250	<u>3</u>
UNST 130 ¹	17		17

SOPHOMORE YEAR

<i>First Semester</i>	<i>Credit</i>	<i>Second Semester</i>	<i>Credit</i>
CHEM 106	3	CHEM 107	3
CHEM 116	1	CHEM 117	1
UNST Cluster Theme		FCS 337	3
Elective ²	3	MATH 224	3
PHYS 110	2	UNST Cluster Theme	
PHYS 111	1	Elective ²	3
FCS 236	3	UNST Cluster Theme	
AGEC 240	<u>3</u>	Elective ²	3
	16	HPED Elective	<u>1</u>
			17

JUNIOR YEAR

<i>First Semester</i>	<i>Credit</i>	<i>Second Semester</i>	<i>Credit</i>
BIOL 220	4	FCS 514	3
UNST Cluster Theme		FCS 398	3
Elective ²	3	CHEM 222	3
CHEM 221	3	CHEM 224	2
CHEM 223	2	FCS 651	<u>3</u>
FCS 310	3		14
HPED Elective	<u>1</u>		
	16		

SENIOR YEAR

<i>First Semester</i>	<i>Credit</i>	<i>Second Semester</i>	<i>Credit</i>
FCS 643	3	FCS 633	3
FCS 618	1	FCS 612 or 638	3
FCS 636	3	FCS 631	3
BIOL 620	4	FCS 637	3
FCS 653	<u>3</u>	Elective	<u>2</u>
	17		14

Total Credit Hours: 128

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² UNST Cluster Theme Elective: Each student is required to complete 12 credits of cluster theme courses.

³ Capstone Course: Each student is required to take a senior level course focused on interdisciplinary perspectives.

⁴ FCS 514: Requires 50 volunteer hours.

⁵ Field-Based Experience: Each student is required to complete a field-based experience in addition to course requirements.

REQUIRED MAJOR COURSES FOR FOOD AND NUTRITIONAL SCIENCES – DIETETICS

FCS 101	FCS 344	FCS 637
FCS 130	FCS 398	FCS 648
FCS 236	FCS 514	FCS 652
FCS 246	FCS 544	FCS 656
FCS 310	FCS 601	FCS 657
FCS 332	FCS 630	FCS 679
FCS 337	FCS 632	

A grade of "C" must be earned in all of the above requirements and an average of "C" must be earned in all courses.

CURRICULUM GUIDE FOR FOOD AND NUTRITIONAL SCIENCES – DIETETICS**FRESHMAN YEAR**

<i>First Semester</i>	<i>Credit</i>	<i>Second Semester</i>	<i>Credit</i>
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UNST 110 ¹	3	UNST 120 ¹	3
MATH 111	4	MATH 112	4
UNST 130 ¹	3		3
FCS 101 ¹	1	UNST 140 ¹	3
BIOL 100	4	SPCH 250	3
	15	FCS 130	16

SOPHOMORE YEAR

<i>First Semester</i>	<i>Credit</i>	<i>Second Semester</i>	<i>Credit</i>
CHEM 106	3	CHEM 107	3
CHEM 116	1	CHEM 117	1
FCS 236	3	BIOL 361	4
UNST Cluster Theme		FCS 246	3
Elective ²	3	FCS 337	3
UNST Cluster Theme		PSYC 320	3
Elective ²	3		17
MATH 224 or SOCI 203	1		
HPED Elective	1		
	17		

JUNIOR YEAR

<i>First Semester</i>	<i>Credit</i>	<i>Second Semester</i>	<i>Credit</i>
FCS 310	3	FCS 398	3
FCS 344	3	FCS 656	4
BIOL 220	4	FCS 601	4
CHEM 221	3	AGEC 446	3
CHEM 223	2	UNST Cluster Theme	
FCS 630	3	Elective ²	3
	18		17

SENIOR YEAR

<i>First Semester</i>	<i>Credit</i>	<i>Second Semester</i>	<i>Credit</i>
FCS 632	3	FCS 612 ³	3
FCS 657	4	FCS 648	3
FCS 679	3	FCS 544	3
ENGL 331 or BUED 360	3	FCS 514 ⁴	3
UNST Cluster Theme			12
Elective ²	3		
	16		

Total Credit Hours: 128

¹ Foundation Courses: Each student is required to complete 13 credits of Freshmen competency.² UNST Cluster Theme Elective: Each student is required to complete 12 credits of cluster theme courses.³ Capstone Course: Each student is required to take a senior level course focused on interdisciplinary perspectives.⁴ FCS 514: Requires 50 volunteer hours.⁵ Field-Based Experience: Each student is required to complete a field-based experience in addition to course requirements.**COURSE DESCRIPTIONS IN FAMILY AND CONSUMER SCIENCES****FCS 101. Introduction to Family and Consumer Sciences****Credit 1(1-0)**

This course is designed to assist students in making personal adjustments to college living; it provides an introduction to the broad areas of family and consumer sciences and a study of the curricula and professional opportunities in the field. **(F)**

FCS 104. The Individual and His Family in Contemporary Society**Credit 1(1-0)**

This course focuses on individual development in the family, the changing needs and roles of individuals due to emerging social forces, and the role of the Human Environment and Family Sciences professional in developing strategies for successful families. **(DEMAND)**

FCS 130. Food Preparation/Meal Management**Credit 3(2-2)**

This is an introductory food course that includes basic principles, techniques and management used in food preparation and preservation, which develop skills in planning, preparing and serving nutritious meals for families of various lifestyles. **(F)**

FCS 133. Family Foods**Credit 3(2-2)**

This course is study of the application of elementary principles of nutrition and cookery to the planning, preparation and serving of simple meals designed to meet the needs of all family members. **(S)**

FCS 135. Food and Man's Survival**Credit 3(3-0)**

This course acquaints students with the most common information regarding foods, nutrition and health, with attempts to dispel misconceptions about food properties and factors affecting the quality of foods. Areas of discussion include man's struggle for foods; chemical additives and food safety; modern food preservation; organic and health foods; and nutrition and the consumer. **(DEMAND)**

FCS 181. Social-Psychological Aspects of Dress **Credit 3(3-0)**

This course is a basic study of the social, psychological, cultural and economic influences on contemporary fashions. (F)

FCS 183. Textiles **Credit 3(2-2)**

This course is an introduction to the study of textiles, their sources, characteristics and production; the performance, use and care of fabrics. (S)

FCS 200. Introduction to Family and Consumer Sciences Education **Credit 2(2-0)**

Historical background, philosophy and objectives of education in the United States; educational, social and political movement affecting vocational education in the public schools with emphasis on the requirements of North Carolina. (DEMAND)

FCS 236. Introduction to Food Science **Credit 3(2-2)**

This course is an introductory study of the nature of raw foods and behavior of food components during handling and processing. Key methods and principles of food preservation will also be discussed. (F)

FCS 246. Purchasing in Food Service **Credit 3(3-0)**

A study of problems involved in the purchase of food, equipment and other expendable supplies for food service establishments are the major topics of this course. Prerequisites: FCS 130 and AGEC 446. (S)

FCS 280. Introduction to Fashion Merchandising **Credit 3(3-0)**

This course is an introduction to apparel business including discussions of current trends in fashion merchandising, fashion coordination and analysis of the function of fashion merchandising. (S)

FCS 281. Apparel Construction and Evaluation **Credit 3(1-3)**

This course is an introduction to the fundamental principles of clothing construction using a commercial pattern with emphasis on fitting, pattern adjustments, garment and basic construction skills. Laboratory experience is required. (F)

FCS 300. Program Planning in Family and Consumer Sciences K-12 **Credit 3(3-0)**

This course involves participation in planning Family & Consumer Sciences programs for occupational education in public schools K-12. (Career awareness, middle school, exploratory, comprehensive occupational family and consumer sciences, youth and adult program). (DEMAND)

FCS 310. Introduction to Human Development **Credit 3(3-0)**

This course is an introduction to the human development process covering the life span from prenatal, childhood, adolescence, adulthood, and aging through death. The social, psychological, cognitive, physical and moral characteristics of each stage are studied. Prerequisite: FCS 101. (F;S;SS)

FCS 311. Child Development: Prenatal Through Early/Middle Childhood **Credit 3(2-2)**

This course is a study of the child's sequential development at different stages - conception through late childhood. Historical and theoretical approaches to child development programs for young children will be studied. Field experiences are required. (F;S)

FCS 312. Adolescence and Young Adulthood **Credit 3(3-0)**

This course provides a comprehensive study of the physical, mental, and psychological factors of development from late childhood through adulthood. Observation required. Prerequisite: Instructor's permission. (DEMAND)

FCS 314. Human Ecology of the Family **Credit 3(3-0)**

This course is the study of the family as environment and within environment. Relations of values, goals, standards and decision-making in the management of the family. The unique role of the family in the social, economics, and political system. Prerequisite: SOCI 100. (DEMAND)

FCS 332. Cultural Aspects of Food **Credit 2(2-0)**

A study of the influence of cultural and socioeconomic factors on food patterns and nutritional status of selected ethnic groups. Prerequisite: FCS 337.(S; DEMAND)

FCS 337. Introduction to Human Nutrition **Credit 3(2-2)**

This course provides an introductory approach to the principles of nutrition as they relate to human requirements for nutrients during the life cycle; the significance of and mechanism through which nutrients meet these biological needs during the life cycle. Prerequisites: CHEM 106 and 116. Corequisite: BIOL 361. (F;S;SS)

FCS 344. Organizational Management in Food Service **Credit 3(3-0)**

This course is designed to study the organizations, management and administration of various food service establishments and the inclusion of personnel management. Prerequisites: FCS 130, 246, and AGEC 446. (F)

FCS 380. Visual Merchandising **Credit 3(3-0)**

This course explores the use of visual merchandising and promotional techniques for textile and non-textile products. Prerequisite: FCS 181, 280 or instructor's permission. (F)

FCS 382. Creative Apparel Design I (Flat Pattern) **Credit 3(2- 2)**

This course examines the application of principles of creative design by the use of flat pattern techniques. Laboratory experience is required. Prerequisite: FCS 281. (S)

FCS 384. Historic Developments of Costumes and Textiles **Credit 3(3-0)**

This course examines the evolution of dress through the study of western dress from ancient to modern times. Individual research is required. Prerequisites: FCS 181 and 183. (S)

FCS 398. Food and Nutritional Biochemistry **Credit 3(3-0)**

This course is an introductory course for students in agricultural, animal, food, and nutritional sciences. The course emphasizes the cellular

metabolism, structure, and function of proteins, nucleic acids, carbohydrates, and lipids. Vitamins, mineral, enzymes, and hormones are covered also. Prerequisites: CHEM 106, 116, 107, 117.

FCS 400. Contemporary Housing **Credit 3(2-2)**

This course is a study of problems in house planning to meet family needs. Emphasis is placed on the study of house designs, methods of financing and location. **(DEMAND)**

FCS 401. Family Systems **Credit 3(3-0)**

The development of the family and the impact of environmental systems on the life cycle as families move from stages of effective status to crisis status. **(S)**

FCS 403. Family Economics **Credit 3(3-0)**

This course is the study of financial budgeting and planning strategies during the various stages of the family life cycle. Consideration is given to multifaceted consumer problems and resources for problem resolution. **(DEMAND)**

FCS 410. Practicum in Child Care **Credit 6(2-8)**

Six child-care competencies are required for the Child Development Associate credential to be awarded by the National Consortium Credentialing Office. The student will demonstrate mastery of each competency. Prerequisite: Only continuing education students may enroll. **(DEMAND)**

FCS 414. Creative Expression in Early Education **Credit 3(2-2)**

Materials, methods and evaluation used in the development of cognitive, affective and psychomotor behaviors in dramatic play, music, art and literature will be focus areas. In addition, career opportunities in curricula and interagency services to assist families in a collaborative relationship will be emphasized. Field based teaching experiences are included in this course. Prerequisites: FCS 310, 311, and 418. **(F)**

FCS 415. Materials, Methods and Evaluation II **Credit 3(3-0)**

This course examines the materials, methods and evaluation used in the development of cognitive, effective, and psychomotor behaviors. Focus areas: Social Studies, Science, Math, Health and Safety. Prerequisite: FCS 414. **(DEMAND)**

FCS 417. Parent Education **Credit 3(3-0)**

Parental interactions in the child's development at home, in the school and in the community. The effective use of assistance and volunteers in the school environment as well as elements of creative parenting in a rapidly changing social environment are also studied. **(DEMAND)**

FCS 418. Foundations of Early Education and Family Studies **Credit 3(3-0)**

This course is the study of the historical, sociological and philosophical background of typical and atypical development in young children; and a review of the dynamic of the family and current issues related to the teaching profession. Emphasis will be placed on curriculum planning, the integrated day, scheduling, and the curriculum development. Field experiences are included in this course. Prerequisite: FCS 310. **(S)**

FCS 419. Practicum in Community Service **Credit 3(1-4)**

This course includes practical field experience in community service agencies concerned with all areas of childcare and family development. Emphasis will be placed on services to young children. **(S)**

FCS 420. Preschool Administration and Supervision in Divers Settings **Credit 3(3-0)**

This course is an introduction to business administration, organizations, and supervision in diverse early education and family interagency settings. Emphasis is placed on key administrative and human resources concepts, practices, and issues related to the administrating, planning, organizing, staffing, financing, decision-making, supervising, and evaluating early education and family interagency settings. **(F)**

FCS 421. The Cognitively Oriented Preschool Curriculum **Credit 3(3-0)**

Methods, materials and strategies in preschool education as found in the cognitively oriented curriculum. Emphasis will be placed on development of skills in teaching. **(DEMAND)**

FCS 425. Fashion Motivation **Credit 3(3-0)**

This course is the study of the interaction of the social, psychological and economical aspects of dress. Prerequisite: FCS 424, PSYC 320, ANTH 200 or 300. **(DEMAND)**

FCS 430. Assessment and Evaluation of Young Children **Credit 3(3-0)**

A study of the principles and practices of observing, recording and analyzing behavior and development of young children. Attention is focused on naturalistic observations, developmental theories, diagnostic information and an analysis of interpreting play, language and physical development of young children. Field experiences are included in this course. Prerequisites: FCS 310, 311, and 418. **(F)**

FCS 480. Computer Assisted Design for Apparel **Credit 3(2-2)**

This course is an introduction to the use of the computer for sketching, pattern making, pattern grading and making markers. Prerequisite: FCS 281, 382, 489. **(S)**

FCS 482. Global Trends and National Perspectives in Clothing and Textiles **Credit 3(3-0)**

This course provides an in-depth investigation of global and national trends as they relate specifically to the textile industry. Prerequisites: FCS 181 and 280. **(S)**

FCS 483. Principles of Apparel Evaluation **Credit 3(3-0)**

This course is an individual study of the factors that determine the cost, price, quality, performance and value of textiles and apparel. Prerequisites: FCS 183 and 281. **(S)**

FCS 485. Fashion Marketing and Merchandising **Credit 3(3-0)**

This course emphasizes the functions and responsibilities of the fashion merchandiser, and considers various retail establishments. A synthesis of business knowledge and its application to the fashion field will be included. Prerequisite: FCS 280. **(F)**

FCS 486. Cooperative Training in Business and Industry I

This course is designed to provide pre-professional experiences for students majoring in fashion merchandising and design. Emphasis will be placed on career exploration, resume writing, business correspondence, and internship preparation.

FCS 487. Cooperative Training in Business and Industry II**Credit 3(3-0)**

Students will be employed for a minimum of 200 hours in their major field of work. They will be evaluated on report by their employer and a University coordinator. Prerequisite: Senior standing. **(S)**

FCS 489. Creative Apparel Design II (Draping)**Credit 3(2-2)**

This course will focus on the application of principles of creative apparel design by the use of the draping method. Prerequisites: FCS 281 and 382. **(F)**

FCS 500. Occupational Family and Consumer Sciences**Credit 3(1-4)**

This course examines the organization and administration of occupational wage-earning programs at the upper high school level-methods and instructional media. Work experiences require at least one area of Family and Consumer Sciences occupational cluster. **(DEMAND)**

FCS 503. Concepts in Esthetics Ecology**Credit 3(2-2)**

This course is a study of housing and interior requirements for individuals and families with a focus on plans, design, furnishing and aesthetic. **(DEMAND)**

FCS 505. Home Management and Equipment**Credit 3(1-4)**

This course examines the use of management principles in effecting an orderly management of the home and all of its environment. The use of basic equipment in the home that makes for an efficient and well-kept household will be emphasized. Selection and coordination of equipment for effective living is demonstrated. **(DEMAND)**

FCS 514. An Integrative Approach to Family and Consumer Sciences**Credit 3(3-0)**

The basic unifying concepts of family and consumer sciences are used to assist in the resolution of social, political, economic and ethical issues currently affecting contemporary families. The basic unifying concepts are: human development, interpersonal relations, socialization, values, management, consumer choice and coping with daily activities. Prerequisite: FCS 310. **(F)**

FCS 522. Food Engineering**Credit 3(2-2)**

The fundamentals of heat transfer, fluid flow, refrigeration, evaporation and other unit operations in the food processing industry. Application of engineering principles and concepts to the processing of food. Prerequisite: PHYS 320 or 225. **(DEMAND)**

FCS 541. Food Packaging**Credit 2(2-0)**

The characteristics of packaging materials, strength, elasticity, permeability, food packaging machines, adhesives, as related to products wholesomeness and package design as a form of advertising will be studied. Prerequisite: CHEM 106 or 107. **(DEMAND)**

FCS 544. Internships**Credit 3(0-6)**

The student participates in a temporary period of supervised work experience, which provides him/her an opportunity to apply theoretical knowledge to a work situation. The internship is designed to give students supervised work experience in Food Administration, Nutrition/Dietetics and Food Science. Prerequisite: Junior standing. **(F)**

FCS 549. Food Consultant for Older Adults**Credit 3(3-0)**

Techniques of consultation with older adults on diets, food choices, food fads, planning, purchasing and preparational procedures will be examined. Menus for limited incomes will be emphasized. **(DEMAND)**

FCS 550. Administrative Policies and Resources Management**Credit 3(3-0)**

This course is designed to introduce ethical and legal issues, professional liability, budget policies, and resources management problems faced by managers in early education and family interagency settings. Prerequisite: FCS 420. **(F)**

FCS 551. Multicultural Perspective**Credit 3(3-0)**

This seminar is designed to develop knowledge skills, and dispositions focused on multicultural anti-bias perspective in the field of early education and family systems. Critical review of research and literature emphasizing diversity topics will be used as a framework for discussion. Students will participate in applied activities designed to foster cultural awareness culturally and anti-bias sensitive practices, and advocacy in setting such as private and public early childhood settings, schools, hospital-based settings, family agencies, and mental health agencies. **(S)**

FCS 552. Independent Readings in Early Education and Family Studies**Credit 3(3-0)**

This course permits a student to undertake an in-depth analysis of various problems or issues in child development, early education, family studies, teacher preparation, multiculturalism, and developmental learning principles through individual study. The problem or issue may be selected from the scholarly literature in the field or the professional workplace. Prerequisites: FCS 418 and 600. **(F)**

FCS 600. Approaches to Developmental and Culturally Appropriate Curricula**Credit 3(2-2)**

This course provides a review of preschool curriculum as it relates to developmental learning patterns; and the nature of knowledge, societal forces and interagency services. Also, this course develops an understanding of learning principles, developmentally appropriate resources and various educational strategies that can be organized to support an effective environment for young children. Special emphasis will be placed on screening and assessment procedures, and formulating objectives and strategies for working with professional team members. Laboratory experiences are required. **(S)**

FCS 601. Quantity Foods**Credit 4(1-6)**

The application of principles of cookery to the preparation and service of food for group feeding with emphasis on menu planning, work schedules, cost and portion control, distribution and service are implemented in a laboratory setting. Prerequisites: FCS 130, 246, 344, and AGECE 446. **(F)**

FCS 603. Special Problems in Family and Consumer Sciences**Credit 3(1-4)**

Problems in the various areas of Family & Consumer Sciences may be chosen for individual study. **(DEMAND)**

FCS 604. Seminar in Family and Consumer Sciences Education **Credit 3(3-0)**

Consideration of problems resulting from the impact of social change in the various fields of Human Environment and Family Sciences, and the review of research and professional development will be included in this course. **(S)**

FCS 605. Human Environment and Family Sciences **Credit 6(0-12)**

This is a course designed to provide opportunity for students and specialists to study historic and contemporary points of interest abroad. Exposure to customs, cultures and industries in an international setting will provide the basis for broader background and experiences in selected areas of human environment and family sciences. **(DEMAND)**

FCS 606. Cooperative Extension **Credit 3(3-0)**

This course is an introduction to the organization, philosophy, financing, personnel, clientele and programs of Cooperative Extension Service. **(DEMAND)**

FCS 607. Cooperative Extension - Field Experience **Credit 3(0-6)**

The course includes field experience to provide an opportunity for students to become acquainted with the role of country personnel, office organizations and programs in Cooperative Extension Service. **(DEMAND)**

FCS 608. Teaching Adult and Youth in Out-of-School Groups **Credit 3(0-6)**

The design and development of informal educational programs for youth and adults in out-of-school settings. Prerequisite: FCS 606. **(DEMAND)**

FCS 612. Senior Seminar **Credit 3(3-0)**

Students' review and present major research findings in the various disciplines of Family and Consumer Sciences. (Required of Human Environment and Family Sciences Majors). Prerequisite: Senior year only. **(F)**

FCS 613. Substance Abuse **Credit 3(3-0)**

Alcoholism and drugs, as well as their inherent effects upon the family and society will be examined. Problems in the family, related to the individuals, business and industry. Additional focus will be given to treatment, agencies and methods of recovering self-esteem. **(SS)**

FCS 618. Food Technology Seminar **Credit 1(1-0)**

A review and discussion of selected topics and recent advances in the fields of animal and food science are emphasized. Prerequisite: Senior standing. **(DEMAND)**

FCS 619. Community of Practice Internship **Credit 6(1-10)**

This course emphasizes the application and practice of methods, techniques, and materials of field-based experience in infant/toddler programs, intermediate care programs, hospitals, preschool, shelters and various family service agencies. These internships will include observation and field-based experiences under supervision. A minimum of 120 clock hours is required during internship experiences. Prerequisites: FCS 419, 514, and SPED 536. **(F;S)**

FCS 630. Advanced Nutrition **Credit 3(3-0)**

Intermediate metabolism and interrelationships of organic and inorganic food nutrients in human biochemical functions will be studied. Prerequisites: FCS 337, CHEM 251, 252 or FCS 398. **(F)**

FCS 631. Food Chemistry **Credit 3(2-2)**

This course is the study of food components, their interactions and reactions with emphasis on biochemical changes in fruits and vegetables on post harvest storage, postmortem biochemical changes in meat and fish, browning reactions, lipid oxidation and other chemical alternations in food. Prerequisite: FCS 236. **(F)**

FCS 632. Maternal and Lifespan Nutrition **Credit 3(3-0)**

This course emphasizes the energy and nutrient requirements and feeding practices for stages of the life span. Influences of nutrition on growth and development are discussed. The nutritional quality of food, physiological development, growth assessment, dietary evaluation and nutrition assessment for various stages of the lifespan are covered. Prerequisite: FCS 332, 337 or instructor's permission. **(F)**

FCS 633. Food Analysis **Credit 3 (1-4)**

This course is the study of fundamental chemicals, physical and sensory aspects of food composition as they relate to physical properties, acceptability and nutritional values of foods. Prerequisites: CHEM 102, 112, and FCS 236. **(DEMAND)**

FCS 634. Independent Study in Early Education and Family Studies **Credit 3(3-0)**

This course includes a synthesis of selected research for individual and group study, using projects, workshops and colloquia. The focus of the research may be an in-depth study of materials previously investigated or explored in early education, family studies, teacher preparation and developmental learning. Prerequisites: FCS 418, 514, and SPED 536. **(S)**

FCS 635. Introduction to Research Methods in Food and Nutrition **Credit 3(0-6)**

This course provides laboratory experiences in the use of methods applicable to food and nutrition research. Prerequisite: Consent of the instructor. **(DEMAND)**

FCS 636. Food Promotion **Credit 4(1-6)**

This is a course, which gives experiences in the development and testing of recipes. Opportunities will be provided for demonstrations, writing, and photography with selected businesses. **(DEMAND)**

FCS 637. Special Problems in Food and Nutrition **Credit 3(0-6)**

This course provides independent study/research in the areas of Food and Nutrition or Food Science. Prerequisites: Junior, senior, graduate standing, and consent of instructor. **(S)**

FCS 638. Sensory Evaluation **Credit 3(2-2)**

This course is a study of the color, flavor, aroma and texture of foods by the use of sensory evaluation methods. Prerequisites: FCS 236

and 337. (S)

FCS 639. Applied Principles for Active Learning

Credit 3(2-2)

This course involves the study of basic principles, materials, and evaluation measures underlying acting leading experiences in improving children's intellectual styles and social relations. Special attention is given to goals and objectives, daily routine, teacher-made materials, questioning techniques and ideas for small and large group activities. Simulated teaching experiences are required. Prerequisites: FCS 310, 311, 414, and 600. (F)

FCS 640. Geriatric Nutrition

Credit 3(3-0)

Multi-disciplinary approaches to geriatric foods, nutrition and health problems. Evaluation of nutritional status and nutrition care of the elderly is emphasized. Field experiences: nursing home and other community agencies. Prerequisite: FCS 337. (DEMAND)

FCS 641. Current Trends in Food Science

Credit 3(3-0)

This course is the study of recent development in food science and their implications for food scientists, nutritionists, dietitians and other professions in the food industry and related professions. (DEMAND)

FCS 643. Food Preservation

Credit 3(2-2)

This course is a study of current methods of preserving foods - canning, freezing, dehydration, radiation and fermentation. Prerequisite: FCS 236 or equivalent. (DEMAND)

FCS 645. Special Problems in Food Administration

Credit 2(0-4)

Individual work on special problems in food administration is required. (DEMAND)

FCS 648. Community Nutrition

Credit 3(2-2)

This course provides an introduction and review of major communication and education skills that dietitians and nutritionist use in techniques of interviewing and counseling in community nutrition programs. Materials, methods and goals in planning, assessing, organizing and marketing nutrition for health promotion and prevention of disease. Evaluation of food and nutrition program at State and Federal levels. Prerequisites: FCS 679. (S)

FCS 650. International Nutrition

Credit 3(3-0)

This course is a study of an ecological approach to the hunger and malnutrition in technologically developed and developing countries. Focus is on integrated intervention programs, projects, and problems. Opportunities to participate in national and international internships through cooperative arrangements are available. (DEMAND)

FCS 651. Food Safety and Sanitation

Credit 3(3-0)

This course covers practices and procedures for hygienic food handling, processing, sanitation, food safety laws and implementation of Hazard Analysis Critical Control Point (HACCP) system in food processing and food service operations. Emphasis is placed on sanitation management, hazards, standards and corrective actions for food service operations that are critical control points for food safety. Practical measures for prevention of food borne diseases and effects of microorganisms, toxins, foreign objects and physical damage on the safety and quality of foods are discussed. Prerequisite: BIOL 220. (S)

FCS 652. Diet Therapy

Credit 4(3-2)

This course is a study of the principles of nutritional sciences in the treatment and management of nutrition related diseases. Course content includes etiology, prevalence, path-physiology, biochemical, clinical and nutritional needs and diet modification in the treatment of diseases. Prerequisites: FCS 130, 337, and 630. (S)

FCS 653. Food Biotechnology

Credit 3(1-4)

This course covers the impact of biotechnology on food production. It covers classical to modern day food biotechnology and beyond. Modern day genetic tools, as applied to food biotechnology, will be examined. A major focus will be on the improvement of microbes used in food production by modern biotechnological approaches. Prerequisite: BIOL 220. (S)

FCS 655. Observation and Student Teaching in Early Education and Family Studies (B-12)

Credit 9(1-16)

The application and practice of methods, techniques, and materials of instruction in a real classroom situation under supervision will be studied. The course includes teaching purposeful observation, organizing teaching materials, participation in other activities, and parent-teacher association activities. See: *University Student Teaching Handbook* for specific requirements. (DEMAND)

FCS 656. Nutritional Therapy I

Credit 4(4-0)

This course is designed to provide the student with the knowledge and skills for assessment of the nutritional status of individuals. Students will develop nutrient based care plans for persons with various disease conditions.

FCS 657. Nutrition Therapy II

Credit 4(4-0)

This course is a study of the principles of nutritional sciences in the treatment and management of nutrition related diseases. Course content includes etiology, prevalence, pathophysiology, biochemical, clinical, and nutritional needs and diet modification in the treatment of diseases.

FCS 664. Occupational Exploration in Middle Grades

Credit 3(3-0)

This course is designed for persons who teach or plan to teach middle grades occupational exploration in the curriculum. Sources and uses of occupational information, approaches to middle school teaching, and philosophy and concepts will be taught in cooperation with the Department of Business Education and Administrative Services, Family and Consumer Sciences and Industrial Education. (DEMAND)

FCS 665. Occupational Exploration in the Middle Grade Family and Consumer Sciences

Credit 3(3-0)

Emphasis is placed on curriculum, methods and techniques of teaching and resources and facilities for teaching in the service occupations cluster which involves the areas of consumer and family sciences education, personal service, public service, hospitality and recreation and health occupations. (DEMAND)

FCS 679. Nutrition Education

Credit 3(3-0)

This course covers the philosophy, principles, methods and materials involved in nutrition education. The application of nutrition knowledge

and skills in the development of the nutrition education curriculum and programs in schools and communities are implemented.
Prerequisites: FCS 332 and 337. Students must be advanced undergraduate or graduate level. (S)

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