OBJECTIVES

Provide information that leads to program improvement and sustainability:

• Program course and information
  enrollment
  completer
  concentrator
  labor market information
• Accountability
  Federal indications
  Funding
  Program Evaluation
• Data
• Next steps
PROGRAM
INFORMATION
HUMAN SERVICES/
FAMILY AND CONSUMER
SCIENCES PROGRAMS
Minimum of 8 Units Completer Programs

Barber/Master Hair Care

Cosmetology
REQUIRED COURSES
(1000 hours Barber/Master Hair Care plus 540 academic hours or **1540 hours required** and a minimum of **eight credits** to be a completer)

Note: **Three or four codes must be used to award eight credits for completers.**

Barber 1/Master Hair Care 1 – 6158
Barber 2/Master Hair Care 2 - 6159
Barber 3/Master Hair Care 3 - 6160
Barber 4/Master Hair Care 4 – 6161
REQUIRED COURSES
(1000 hours Cosmetology plus 540 academic hours or **1540 hours required** and a minimum of **eight credits** to be a completer)

**Note:** Three or four codes **must** be used to award eight credits for completers.

Cosmetology 1 – 6150
Cosmetology 2 – 6151
Cosmetology 3 – 6152
Cosmetology 4 – 6153

*(Nontraditional – Males)*
MINIMUM OF 4 UNITS COMPLETE PROGRAMS

Early Childhood Education

Introduction to Teaching

Esthetics
**EARLY CHILDHOOD EDUCATION**

**REQUIRED COURSES**
(Minimum of **four credits** required to be a completer.)

Early Childhood Education 1 - 5700  
Early Childhood Education 2 - 5701

*(Nontraditional – Males)*

**PLUS ONE OR MORE OF THE FOLLOWING, IF NEEDED**
Child Development 1, 2  
Entrepreneurship  
Family and Consumer Sciences 1, 2  
Family Life Education 1, 2  
Foods and Nutrition 1, 2  
Integrated Business Applications 1  
Introduction to Early Childhood Education  
Introduction to Teaching 1  
Parenting Education 1, 2  
Teacher Cadet – CATE Course Code – 5705

**Education and Training, work-based credit – 6390**
INTRODUCTION TO TEACHING

REQUIRED COURSES
(Minimum of four credits required to be a completer.)

Introduction to Teaching 1 - 5703
Introduction to Teaching 2 - 5704

PLUS ONE OR MORE OF THE FOLLOWING, IF NEEDED
Child Development 1, 2
Early Childhood Education 1
Entrepreneurship
Family Life Education 1, 2
Integrated Business Applications 1
Introduction to Early Childhood Education
Parenting Education 1, 2
Teacher Cadet – CATE Course Code – 5705
Education and Training, work-based credit – 6390
# Education and Training

## Dual Credit

### Early Childhood Education

<table>
<thead>
<tr>
<th>Course Description</th>
<th>Code</th>
<th>CRN</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dual Enrollment Introduction To Early Childhood (ECD 101)</td>
<td>570800EW</td>
<td>131210</td>
</tr>
<tr>
<td>Dual Enrollment Growth and Development I (ECD 102)</td>
<td>570900EW</td>
<td>131210</td>
</tr>
<tr>
<td>Dual Enrollment Growth and Development 2 (ECD 203)</td>
<td>681200EW</td>
<td>131210</td>
</tr>
<tr>
<td>Dual Enrollment Creative Experiences (ECD 132)</td>
<td>681500EW</td>
<td>131210</td>
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</table>

5700 Early Childhood Education 1

5800 Child Development 1

5801 Child Development 2

5701 Early Childhood Education 2
# Education and Training

## Dual Credit (continued)

<table>
<thead>
<tr>
<th>Course Description</th>
<th>CRN</th>
<th>Section</th>
<th>Year</th>
</tr>
</thead>
<tbody>
<tr>
<td>Early Childhood Education</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Dual Enrollment Methods and Materials (ECD 237)</td>
<td>681600EW</td>
<td>131210</td>
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<tr>
<td>Dual Enrollment Health, Safety and Nutrition (ECD 135)</td>
<td>881100EW</td>
<td>131210</td>
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<tr>
<td>Dual Enrollment Classroom Inquiries with Technology</td>
<td>681800EW</td>
<td>130101</td>
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<tr>
<td>(EDU 201) (EDUC 204)</td>
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<tr>
<td>Dual Enrollment Learners and Diversity (EDU 241)</td>
<td>681400EW</td>
<td>130101</td>
<td></td>
</tr>
</tbody>
</table>

5701 Early Childhood Education 2
5703 Introduction to Teaching 1
5704 Introduction to Teaching 2
REQUIRED COURSES

(450 hours required by SCLLR; 30 hours required by SCDE – a total of 480 hours required and a minimum of four credits required to be a completer.)

Esthetics 1 - 6162
Esthetics 2 - 6163
Esthetics 3 - 6164
Esthetics 4 - 6165
MINIMUM OF 3 UNITS COMPLETER PROGRAMS

Fashion Design and Apparel Construction
Interior Design
Culinary Arts Management
Hospitality and Tourism Management
Nail Technology
Family and Consumer Sciences
Food Science
REQUIRED COURSES
(Minimum of three credits required to be a completer.)

Fashion Design and Apparel Construction 1 - 5710
Fashion Design and Apparel Construction 2 - 5711

PLUS ONE OR MORE OF THE FOLLOWING, IF NEEDED

Note: At least one of the courses designated with an asterisk (*) should be selected for the three (3) Carnegie unit completer status.

Entrepreneurship
Family and Consumer Sciences 1*, 2
Fashion, Fabric, and Design 1*, 2
Fashion Marketing*
Marketing Management*
Mechanical Design 1*
Arts, A/V Technology, & Communications, work-based credit - 5290
INTERIOR DESIGN

REQUIRED COURSES
(Minimum of **three credits** required to be a completer.)
Interior Design 1 - 5455
Interior Design 2 - 5456

PLUS ONE OR MORE OF THE FOLLOWING, IF NEEDED

Note: At least one of the courses designated with an asterisk (*) should be selected for the three (3) Carnegie unit completer status.

Entrepreneurship
Family and Consumer Sciences 1*, 2
Housing and Interiors 1*, 2
Marketing Management*
Mechanical Design 1*
Arts, A/V Technology, & Communications, work-based credit – 5290
REQUICKED COURSES
(Minimum of three credits required to be a completer.)
Culinary Arts Management 1 - 5720
Culinary Arts Management 2 - 5721

OR

Culinary Arts Management 1 - 5720
Baking and Pastry - 5723

OR

Culinary Arts Management 1 - 5720
Culinary Arts Management 2 - 5721
Baking and Pastry - 5723
Culinary Arts Management (continued)

Plus one or more of the following, if needed

Note: At least one of the courses designated with an asterisk (*) should be selected for the three (3) Carnegie unit completer status.

Accounting 1
Entrepreneurship
Event and Entertainment Management*
Foods and Nutrition 1*, 2
Integrated Business Applications
Introduction to Culinary Arts Management*
Intro. to Hospitality and Tourism Management*
Sports Nutrition 1*
Sports Nutrition 2
Hospitality and Tourism, work-based credit -5190
REQUIRED COURSES
(Minimum of three credits required to be a completer.)

New Required Courses (2016-2017)
Hospitality Management and Operations 2 – Phasing Out July 2018
Introduction to Hospitality and Tourism Management – 5478

Select two (2) of the courses listed below for 3-unit completer status:
Lodging Management* - 5473
Travel and Tourism Management* – 5474
Event and Entertainment Management* – 5475
PLUS ONE OR MORE OF THE FOLLOWING, IF NEEDED
Accounting 1
Culinary Arts Management 1
Entrepreneurship
Foods and Nutrition 1,2
Fundamentals of Web Page Design and Development
Integrated Business Applications 1
Introduction to Culinary Arts Management
Marketing Management
Sports and Entertainment Marketing
*Hospitality and Tourism, work-based credit – 5190*
# Hospitality and Tourism Dual Credit

<table>
<thead>
<tr>
<th>Culinary Arts/Hospitality</th>
<th>Code</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dual Enrollment Principles of Food Production I (CUL 101)</td>
<td>572500EW</td>
<td>520905</td>
</tr>
<tr>
<td>Dual Enrollment Principles of Food Production II (CUL 102)</td>
<td>572600EW</td>
<td>520905</td>
</tr>
<tr>
<td>Dual Enrollment Introduction to Culinary Arts I (CUL 104)</td>
<td>572800EW</td>
<td>520905</td>
</tr>
<tr>
<td>Dual Enrollment Hospitality Industry (HOS 140)</td>
<td>547900EW</td>
<td>520904</td>
</tr>
</tbody>
</table>

5720 Culinary Arts Management 1
5721 Culinary Arts Management 2
5478 Intro. to Hosp. and Tourism Man.
## Culinary Arts/Hospitality

<table>
<thead>
<tr>
<th>Program</th>
<th>Code</th>
<th>Course Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dual Enrollment Hotel Management (HOS 150)</td>
<td>519100EW</td>
<td>520904</td>
</tr>
<tr>
<td>Dual Enrollment Travel and Tourism Management (HOS 164)</td>
<td>519200EW</td>
<td>520904</td>
</tr>
<tr>
<td>Dual Enrollment Convention Management (HOS 258)</td>
<td>519300EW</td>
<td>520904</td>
</tr>
</tbody>
</table>

- 5473 Lodging Management
- 5474 Travel and Tourism Management
- 5475 Event and Entertainment Management
NAIL TECHNOLOGY

REQUIRED COURSES
(300 hours required by SCLLR; 60 hours required for completion by SCDE- A total of 360 Nail Technology hours and a minimum of three credits to be a completer.)

Nail Technology 1 – 6154
Nail Technology 2 – 6155
Nail Technology 3* – 6156

(Nontraditional – Males)

PLUS THE FOLLOWING, IF NEEDED
Nail Technology 4 – 6157
Human Services, work based credit - 5790
At least two courses required from this list:

<table>
<thead>
<tr>
<th>Course</th>
<th>Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>Child Development 1</td>
<td>5800</td>
</tr>
<tr>
<td>Child Development 2</td>
<td>5801</td>
</tr>
<tr>
<td>Family and Consumer Sciences 1</td>
<td>5808</td>
</tr>
<tr>
<td>Family and Consumer Sciences 2</td>
<td>5809</td>
</tr>
<tr>
<td>Family Life Education 1</td>
<td>5820</td>
</tr>
<tr>
<td>Family Life Education 2</td>
<td>5821</td>
</tr>
<tr>
<td>Fashion, Fabric, and Design 1</td>
<td>5804</td>
</tr>
<tr>
<td>Fashion, Fabric, and Design 2</td>
<td>5805</td>
</tr>
<tr>
<td>Financial Fitness 1</td>
<td>5812</td>
</tr>
<tr>
<td>Financial Fitness 2</td>
<td>5813</td>
</tr>
<tr>
<td>Foods and Nutrition 1</td>
<td>5824</td>
</tr>
<tr>
<td>Foods and Nutrition 2</td>
<td>5825</td>
</tr>
<tr>
<td>Housing and Interiors 1</td>
<td>5830</td>
</tr>
<tr>
<td>Housing and Interiors 2</td>
<td>5831</td>
</tr>
<tr>
<td>Human Dev: Responsible</td>
<td></td>
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<tr>
<td>Life Choices 1</td>
<td>5834</td>
</tr>
<tr>
<td>Life Choices 2</td>
<td></td>
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<tr>
<td>Parenting Education 1</td>
<td>5816</td>
</tr>
<tr>
<td>Parenting Education 2</td>
<td>5817</td>
</tr>
<tr>
<td>Sports Nutrition 1</td>
<td>5759</td>
</tr>
<tr>
<td>Sports Nutrition 2</td>
<td>5760</td>
</tr>
</tbody>
</table>
PLUS ONE OR MORE OF THE FOLLOWING, IF NEEDED
Culinary Arts Management 1
Early Childhood Education 1
Fashion Design and Apparel Construction 1
Food Science 1
Interior Design 1
Introduction to Culinary Arts Management
Introduction to Early Childhood Education
Introduction to Teaching 1
Personal Finance
Family and Consumer Sciences, work-based credit, 5890
FOOD SCIENCE

REQUIRED COURSES
(Minimum of three credits required to be a completer.)

Food Science 1 - 5757
Food Science 2 - 5758

(Nontraditional – Males)

PLUS ONE OR MORE OF THE FOLLOWING, IF NEEDED
Note: At least one of the courses designated with an asterisk (*) should be selected for the three (3) Carnegie unit completer status.

Culinary Arts Management 1* (to be added)
Foods and Nutrition 1*, 2
Food Processing*
Introduction to Culinary Arts Management* (to be added)
Sports Nutrition 1*, 2
Science, Technology, Engineering, and Mathematics work-based credit – 6890
NONTRADITIONAL PROGRAMS

MALES
Cosmetology
Early Childhood Education
Nail Technology
Food Science
Labor Market Information
Definitions

• **High Wage:** Occupation paying at least or more than the state average of $41,530 annually.

• **High Skill:** Those occupations with a minimum educational requirement of an Associate degree or higher.

• **High Demand:** Based on the latest occupational projections: More than 8% growth (the average annual growth for SC), with at least 450 employment increase.
# Human Services

<table>
<thead>
<tr>
<th>Program</th>
<th>High Wage</th>
<th>High Skill</th>
<th>High Demand</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>≥$41,530</td>
<td>≥ Associate’s Degree</td>
<td>≥8.0%</td>
</tr>
<tr>
<td></td>
<td>annually</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cosmetology</td>
<td>$23,660</td>
<td>Postsecondary Certificate/License</td>
<td>Faster than Average (9-13%)</td>
</tr>
<tr>
<td>Nail Technology</td>
<td>$20,820</td>
<td>Postsecondary Certificate/License</td>
<td>Faster than Average (9-13%)</td>
</tr>
<tr>
<td>Barber/Master Hair Care</td>
<td>$24,850</td>
<td>Postsecondary Certificate/License</td>
<td>Faster than Average (9-13%)</td>
</tr>
<tr>
<td>Esthetics</td>
<td>$35,710</td>
<td>Postsecondary Certificate/License</td>
<td>Faster than Average (9-13%)</td>
</tr>
<tr>
<td>PROGRAM</td>
<td>HIGH WAGE ≥$41,530 annually</td>
<td>HIGH SKILL ≥ Associate’s Degree</td>
<td>HIGH DEMAND ≥8.0%</td>
</tr>
<tr>
<td>----------------------------------------------</td>
<td>-------------------------------</td>
<td>---------------------------------</td>
<td>-------------------</td>
</tr>
<tr>
<td>Fashion Design and Apparel Construction</td>
<td>$63,670</td>
<td>Associate’s Degree</td>
<td>Slower than average (2-4%)</td>
</tr>
<tr>
<td>Interior Design</td>
<td>$48,840</td>
<td>Bachelor’s Degree</td>
<td>Slower than average (2-4%)</td>
</tr>
<tr>
<td>Early Childhood Education</td>
<td>$51,150</td>
<td>Bachelor’s Degree</td>
<td>Average (5-8%)</td>
</tr>
<tr>
<td>Introduction to Teaching</td>
<td>$50,430</td>
<td>Bachelor’s Degree</td>
<td>Average (5-8%)</td>
</tr>
<tr>
<td>Culinary Arts Management</td>
<td>$78,950</td>
<td>Bachelor’s Degree</td>
<td>Faster than average (+9%)</td>
</tr>
<tr>
<td>Hospitality and Tourism Management</td>
<td>$83,500</td>
<td>Bachelor’s degree</td>
<td>Slower than average (+5%)</td>
</tr>
<tr>
<td>Nutrition</td>
<td>$47,500</td>
<td>Bachelor’s Degree</td>
<td>Faster than average (+12%)</td>
</tr>
<tr>
<td>Postsecondary (National data)</td>
<td>$72,470</td>
<td>Master’s Degree and Higher</td>
<td>Faster than average (+13%)</td>
</tr>
<tr>
<td>Food Science</td>
<td>$39,100</td>
<td>Bachelor’s Degree</td>
<td>Slower than average (+2%)</td>
</tr>
</tbody>
</table>
# Family and Consumer Sciences Programs

(Labor Market Information)

<table>
<thead>
<tr>
<th>Program</th>
<th>High Wage</th>
<th>High Skill</th>
<th>High Demand</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>≥ $41,530 annually</td>
<td>≥ Associate’s Degree</td>
<td>≥ 8.0%</td>
</tr>
<tr>
<td>Fashion Design and Apparel</td>
<td>$63,670</td>
<td>Associate’s Degree</td>
<td>Slower than average (2-4%)</td>
</tr>
<tr>
<td>Construction</td>
<td></td>
<td>Degree</td>
<td></td>
</tr>
<tr>
<td>Interior Design</td>
<td>$48,840</td>
<td>Bachelor’s Degree</td>
<td>Slower than average (2-4%)</td>
</tr>
<tr>
<td></td>
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</tr>
<tr>
<td>Nutrition</td>
<td>$47,500</td>
<td>Bachelor’s Degree</td>
<td>Faster than average (+12%)</td>
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<tr>
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<tr>
<td>Postsecondary (National data)</td>
<td>$72,470</td>
<td>Master’s Degree and Higher</td>
<td>Faster than average (+13%)</td>
</tr>
<tr>
<td></td>
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</table>
CATE VIRTUAL SCHOOL COURSES
(SPRING 2018)

Child Development CP

Family Life Education CP

14 weeks 1 Credit
# Industry Credentials

<table>
<thead>
<tr>
<th>Program Name</th>
<th>Industry Credentials</th>
</tr>
</thead>
</table>
| Middle School (8th Graders)           | A13-Teen Babysitting  
                             44-Infant/Child CPR and Babysitting  
                             49-ServSafe® Foodhandler |
| Fashion Design and Apparel Construction | 72-Fashion, Textiles, and Apparel Assessment/Credential                               |
| Interior Design                       | 73-Interior Design Fundamentals Assessment/Credential                                  |
| Early Childhood Education             | 44-First Aide/CPR/AED  
                             49-ServSafe® Foodhandler  
                             59-SC Early Childhood Credential (ECD 101)  
                             67-Early Childhood Education Assessment/Credential  
                             A17-ParaPro Assessment  
                             A65-The Child Development Associate Credential  
                             Advanced Childcare |
| Introduction to Teaching              | 76-Education Fundamentals Assessment/Certification  
                             A17-ParaPro Assessment |
<table>
<thead>
<tr>
<th>Program Name</th>
<th>Certification</th>
</tr>
</thead>
</table>
| **Culinary Arts Management**     | 49-ServSafe® Food Handler  
                                 | A15-ServSafe® Manager  
                                 | A9-Certified Junior Culinarian  
                                 | A8-Secondary Culinary Graduate  
                                 | 69-Culinary Assessment/Certification  
                                 | 37-ProStart Certification  
                                 | A68-S/P2 Culinary Arts |
| **Baking and Pastry**            | A43-NOCTI Retail Commercial Baking Assessment  
                                 | A49-Cooking and Baking Exam |
| **Hospitality and Tourism**      | 09-Academy of Hospitality and Tourism  
                                 | 43-Certified Front Desk Supervisor  
                                 | A14-Skills, Tasks, and Results Training (START) Certification  
                                 | A61-Certified Guestroom Attendant  
                                 | A62-Certified Restaurant Server  
                                 | A63-Certified Maintenance Employee |
# Industry Credentials (3 of 3)

<table>
<thead>
<tr>
<th>Program Name</th>
<th>Certification</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cosmetology</td>
<td>39-Cosmetology License</td>
</tr>
<tr>
<td>Nail Technology</td>
<td>39-Cosmetology License</td>
</tr>
<tr>
<td></td>
<td>55-Nail Technology License</td>
</tr>
<tr>
<td>Barber/Master Hair Care</td>
<td>A26-Registered Barber (no chemicals)</td>
</tr>
<tr>
<td></td>
<td>A42-Master Hair Care (chemicals)</td>
</tr>
<tr>
<td>Esthetics</td>
<td>39-Cosmetology License</td>
</tr>
<tr>
<td></td>
<td>A28-Esthetician License</td>
</tr>
<tr>
<td>Family and Consumer Sciences</td>
<td>49-ServSafe® Food Handler</td>
</tr>
<tr>
<td></td>
<td>66-Broad Field Family and Consumer Sciences</td>
</tr>
<tr>
<td></td>
<td>71-Family and Community Services</td>
</tr>
<tr>
<td></td>
<td>68-Personal and Family Finance Assessment/Certification</td>
</tr>
<tr>
<td></td>
<td>75-Housing and Furnishing Assessment/Certification</td>
</tr>
<tr>
<td></td>
<td>74-Nutrition, Food, and Wellness Assessment/Certification</td>
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<td></td>
<td>A15-ServSafe® Manager</td>
</tr>
<tr>
<td>Food Science</td>
<td>49-ServSafe® Food Handler</td>
</tr>
<tr>
<td></td>
<td>A15-ServSafe® Manager</td>
</tr>
<tr>
<td></td>
<td>76-Food Science Fundamentals Assessment/Certification</td>
</tr>
</tbody>
</table>
ACCOUNTABILITY
CRITICAL NEEDS SUBJECT AREA

- numbers of unfilled teaching positions
- teaching positions filled through alternative routes
- total teaching positions hired
EVERY STUDENT SUCCEED ACT

The Elementary and Secondary Education Act of 1965, as amended by the Every Student Succeeds Act

CONSOLIDATED STATE PLAN

STATE OF SOUTH CAROLINA

For submission to the
U.S. Department of Education
Washington, DC 20202
October 13, 2017

OMB Number: 1810-0576
Expiration Date: September 30, 2017
Ensuring Educational Stability for Foster Care Students

Fostering collaborative partnerships with existing programs that focus on behavioral, consumer, natural, physical, and social sciences. The OCTE’s Family and Consumer Sciences courses emphasize relationship building, coping, problem-solving, decision-making skills, nutrition, chemical reactions, spatial planning, environmental issues, and the well-being of families, individuals, and communities.
FUNDING SOURCES

Local

State

Perkins Accountability Measures
Quality Review Measures

D. CURRICULUM AND INSTRUCTION

D.1 ______ State curriculum standards
D.2 ______ Advisory committees
D.3 ______ Integrated with the core academic content
D.4 ______ Instructional materials and supplies
D.5 ______ The equipment, hardware, or software
D.6 ______ The instructional classroom/laboratory workplace environment
Quality Review Measures

D. CURRICULUM AND INSTRUCTION

D.7 _____ Safety procedures and precautions
D.8 _____ Career and technical student organizations (CTSOs)
D.9 _____ Business and community partnerships
D.10 _____ Employability skills and competencies
D.11 _____ Career-oriented work-based learning experiences.
D.12 _____ Placement opportunities
Prioritized Listing of Adopted Areas for Funding

11. Family Life Education 1, 2  
12. Human Development 1, 2

13. Baking and Pastry  
19. Child Development

21. Culinary Arts Management  
22. Early Childhood Education

23. Fashion Design and Apparel Construction 1, 2  
25. Food Science and Dietetics 1, 2

37. Hospitality Management 1, 2
TEXTBOOKS

Subject Areas for 2018 Adoption Cycle

Event and Entertainment Management

Lodging Management

Travel and Tourism Management

Sports Nutrition 1, 2

Financial Fitness 1, 2
CAREER AND TECHNICAL STUDENT ORGANIZATIONS (CTSO’S)
SKILLSUSA

Barber/Master Hair Care
Cosmetology
Esthetics

Nail Technology
Culinary Arts Management

Rick Kalk, Executive Director
Tel: 864-516-3752
skillsususc@gmail.com
CAREER AND TECHNICAL STUDENT ORGANIZATIONS (CTSO’s)

FCCLA

Fashion and Interior Design  Early Childhood Education
Introduction to Teaching  Hospitality and Tourism Management
Culinary Arts Management  Food Science
Family and Consumer Sciences - Middle  Family and Consumer Sciences - Secondary

Ginger Hill
scfccla.hill@gmail.com
Career and Technical Student Organizations (CTSO’s)
DECA & EdRising

DECA  Hospitality and Tourism Management

Ginger Hill
scfccla.hill@gmail.com

Education and Training
Teacher Cadet

Jackie B. Hicks
803-517-0434 (c)
jbhicks9800@aol.com
DATA
2016-2017
# Enrollments 2016-17

<table>
<thead>
<tr>
<th>Field</th>
<th>Enrollments</th>
</tr>
</thead>
<tbody>
<tr>
<td>Education and Training</td>
<td>4,933</td>
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<td>Arts/AV Technology</td>
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<td>Hospitality and Tourism</td>
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<tr>
<td>FCS</td>
<td>9,434</td>
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<tr>
<td>Middle School</td>
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</table>
# Education and Training 2016-17

<table>
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<th>Concentrators</th>
<th>Completers</th>
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<tr>
<td>Introduction to Teaching</td>
<td>42</td>
<td>36</td>
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<td>544</td>
<td>416</td>
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# Art/AV & Technology 2016-17

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<td><strong>Fashion Design</strong></td>
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<tr>
<td><strong>Interior Design</strong></td>
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<td>Culinary Arts Management</td>
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<tr>
<td>Management</td>
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**Hospitality and Tourism 2016-17**
# Human Services/Family and Consumer Sciences 2016-17

<table>
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<td>Barber</td>
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<td>Esthetics</td>
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<tr>
<td>Nail Technology</td>
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<td>122</td>
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</tbody>
</table>
NEXT STEPS
WORK-BASED LEARNING EXPERIENCES

Implement and increase work-based learning experiences and credit bearing courses:

Internships
Apprenticeships
Work-based Learning Courses
Submit a Proposal

The South Carolina Department of Education does not discriminate on the basis of race, color, religion, national origin, age, sex, or disability in admission to, treatment in, or employment in its programs and activities.

Proposals due March 16

TD Convention Center
Greenville, SC
June 25-28, 2018
PROFESSIONAL ORGANIZATIONS

Join & Get Actively Involved

[Logos of AAFCS, South Carolina Association of Career and Technical Education, and IFHE]
QUESTIONS
CONTACT INFORMATION

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Fax – 803-734-3525