NORTH CAROLINA CAREER AND TECHNICAL EDUCATION STANDARDS

Family And Consumer Sciences Education

Grade: Grade 9 - 12
Course: Apparel and Textile Production I
NCCTE.2015.FA31 - Apparel and Textile Production I
  NCCTE.2015.FA31.01.00 - Understand the apparel industry and design
    NCCTE.2015.FA31.01.01 - Remember the apparel industry
    NCCTE.2015.FA31.01.02 - Understand apparel design
  NCCTE.2015.FA31.02.00 - Understand textiles
    NCCTE.2015.FA31.02.01 - Understand fibers, fabrics, and finishes
    NCCTE.2015.FA31.02.02 - Understand care of textile products
  NCCTE.2015.FA31.03.00 - Understand apparel engineering
    NCCTE.2015.FA31.03.01 - Understand body measurements, sizing and patterns
    NCCTE.2015.FA31.03.02 - Understand tools and equipment
    NCCTE.2015.FA31.03.03 - Understand engineering and construction

Course: Apparel and Textile Production II
NCCTE.2015.FA32 - Apparel and Textile Production II
  NCCTE.2015.FA32.01.00 - Understand engineering, technical design and textile science in the apparel and textile industry.
    NCCTE.2015.FA32.01.01 - Understand engineering and technical design.
    NCCTE.2015.FA32.01.02 - Understand textile science.
  NCCTE.2015.FA32.02.00 - Understand construction in the apparel and textile industry.
    NCCTE.2015.FA32.02.01 - Understand product construction.
    NCCTE.2015.FA32.02.02 - Understand global production and manufacturing.
  NCCTE.2015.FA32.03.00 - Understand the apparel and textile market.
    NCCTE.2015.FA32.03.01 - Understand marketing mix.
    NCCTE.2015.FA32.03.02 - Understand market research.
  NCCTE.2015.FA32.04.00 - Understand the global markets.
    NCCTE.2015.FA32.04.01 - Understand product labeling guidelines.
    NCCTE.2015.FA32.04.02 - Understand the buyer's market.

Course: Principles of Family and Human Services
NCCTE.2016.FC11 - Principles of Family and Human Services
  NCCTE.2016.FC11.01.00 - Understand the human services field.
    NCCTE.2016.FC11.01.01 - Remember key leaders and career pathways within the human services field.
    NCCTE.2016.FC11.01.02 - Understand diversity, delivery systems, and service populations in family and human services.
    NCCTE.2016.FC11.01.03 - Understand leadership skills to empower individuals and build effective

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teams.

NCCTE.2016.FC11.02.00 - Understand skills needed for personal and professional success.

NCCTE.2016.FC11.02.01 - Understand strategies that promote growth and development across the lifespan.

NCCTE.2016.FC11.02.02 - Understand leadership skills to empower individuals and build effective teams.

NCCTE.2016.FC11.02.03 - Understand financial literacy skills to manage resources and achieve goals.

NCCTE.2016.FC11.02.04 - Understand housing and apparel design, selection, and management to achieve optimal wellbeing.

NCCTE.2016.FC11.03.00 - Understand life literacy and management.

NCCTE.2016.FC11.03.01 - Understand food management principles, issues, and practices that face individuals, families, and communities.

NCCTE.2016.FC11.03.02 - Understand financial literacy skills to manage resources and achieve goals.

NCCTE.2016.FC11.03.03 - Understand housing and apparel design, selection, and management to achieve optimal wellbeing.

NCCTE.2016.FC11.03.04 - Remember the resources and support services available to protect children, families, and older adults.

NCCTE.2016.FC11.04.00 - Understand individual, family, and community systems.

NCCTE.2016.FC11.04.01 - Understand foundations of individual development and family life.

NCCTE.2016.FC11.04.02 - Understanding parenting and support services for children and older adults.

NCCTE.2016.FC11.04.03 - Apply community development principles to positively affect change.

NCCTE.2016.FC11.05.00 - Understand the human services field.

NCCTE.2016.FC11.05.02 - Understand human services delivery systems and service populations.

NCCTE.2016.FC11.06.00 - Understand professional skills needed in the human services field.

NCCTE.2016.FC11.06.01 - Understand customer-client relationships to improve effectiveness and image of the organization.

NCCTE.2016.FC11.06.02 - Remember information management skills to work effectively and efficiently.

NCCTE.2016.FC11.06.03 - Understand professional development skills needed for success in the human services field.

Course: Counseling and Mental Health I New

NCCTE.2020.FC13 - Counseling and Mental Health I

NCCTE.2020.FC13.01.00 - Analyze self awareness and management techniques.

NCCTE.2020.FC13.01.01 - Understand personal needs and characteristics for interpersonal relationships.

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NCCTE.2020.FC13.01.02 - Understand the effects of different types of interpersonal relationships on personal development.

NCCTE.2020.FC13.01.03 - Understand strategies to promote physical, emotional, intellectual, and social development.

NCCTE.2020.FC13.01.04 - Understand strategies for making responsible decisions.

NCCTE.2020.FC13.01.05 - Analyze the effects of diverse perspectives, needs, and characteristics of individual and families.

NCCTE.2020.FC13.02.00 - Understand strategies to manage interpersonal relationships.

NCCTE.2020.FC13.02.01 - Understand the functions and expectations of various types of relationships.

NCCTE.2020.FC13.02.02 - Understand the processes for building and maintaining interpersonal relationships.

NCCTE.2020.FC13.02.03 - Understand communication skills that contribute to positive relationships.

NCCTE.2020.FC13.02.04 - Understand management strategies for various types of interpersonal relationships across the lifespan.

NCCTE.2020.FC13.03.00 - Analyze the family life cycle.

NCCTE.2020.FC13.03.01 - Understand the effects of family as a system on individuals and society.

NCCTE.2020.FC13.03.02 - Understand the effects of various stages of the family life cycle on interpersonal relationships.

NCCTE.2020.FC13.03.03 - Understand the management of resources to meet individual and family goals across the lifespan.

NCCTE.2020.FC13.03.04 - Analyze the impact of conditions that influence the well-being of individuals and families.

NCCTE.2020.FC13.03.05 - Analyze services for individuals and families with a variety of conditions that their well-being.

NCCTE.2020.FC13.04.00 - Apply career literacy skills.

NCCTE.2020.FC13.04.01 - Understand career paths within counseling and mental health.

NCCTE.2020.FC13.04.02 - Apply teamwork and leadership skills in the family, workplace, and community.

NCCTE.2020.FC13.04.03 - Understand effective conflict prevention and management techniques.

NCCTE.2020.FC13.04.04 - Understand the effect of personal interests, abilities, goals, and priorities on career choice.

NCCTE.2020.FC13.04.05 - Understand how to utilize transferable knowledge, attitudes, and technical and employability skills in school, community, and workplace settings.

Course: Counseling and Mental Health II New
NCCTE.2020.FC14 - Counseling and Mental Health II

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NCCTE.2020.FC14.01.00 - Understand the counseling and mental health field.

NCCTE.2020.FC14.01.01 - Understand the stigma related to mental health.

NCCTE.2020.FC14.01.02 - Remember the history of mental health theories and research.

NCCTE.2020.FC14.01.03 - Understand career paths, credentials, and licenses in social work and counseling and mental health.

NCCTE.2020.FC14.01.04 - Understand how employability skills and career decision affect quality of life.

NCCTE.2020.FC14.01.05 - Understand professional behaviors, ethics, and laws in providing counseling and mental health.

NCCTE.2020.FC14.02.00 - Understand how the human brain functions.

NCCTE.2020.FC14.02.01 - Remember how the brain and nervous system function.

NCCTE.2020.FC14.02.02 - Understand how mental health affects wellness across the lifespan.

NCCTE.2020.FC14.02.03 - Understand the development of emotional literacy.

NCCTE.2020.FC14.02.04 - Understand effective practices for building positive mental health.

NCCTE.2020.FC14.03.00 - Evaluate mental health theories and treatments.

NCCTE.2020.FC14.03.01 - Understand theories of mental health development.

NCCTE.2020.FC14.03.02 - Analyze treatment options for mental health related services.

NCCTE.2020.FC14.03.03 - Analyze the effect of technology on mental health research and treatment delivery.

NCCTE.2020.FC14.03.04 - Evaluate positive and strengths-based psychology.

NCCTE.2020.FC14.04.00 - Analyze mental disorders.

NCCTE.2020.FC14.04.01 - Understand the major classifications of mental health disorders.

NCCTE.2020.FC14.04.02 - Analyze how mental health disorders are assessed and diagnosed.

NCCTE.2020.FC14.04.03 - Analyze specific mental disorders and their affect across the lifespan.

NCCTE.2020.FC14.04.04 - Analyze substance abuse related disorders.

NCCTE.2020.FC14.05.00 - Evaluate social awareness issues related to teen violence.

NCCTE.2020.FC14.05.01 - Understand the cylce of abuse.

NCCTE.2020.FC14.05.02 - Analyze the signs and effect of child abuse, domestic abuse, and dating violence.

NCCTE.2020.FC14.05.03 - Analyze the effect of bullying on adolescent development.

NCCTE.2020.FC14.05.04 - Evaluate the impact of suicide on individual and family lives.

Course: Early Childhood Education I

NCCTE.FE11 - Early Childhood Education I

NCCTE.FE11.01.00 - Understand factors related to personal growth.

NCCTE.FE11.01.01 - Classify character traits and their influence on personal growth.

NCCTE.FE11.01.02 - Understand the habits of successful people and strategies for personal growth.

NCCTE.FE11.02.00 - Understand factors related to the professional growth of early childhood

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professionals.

NCCTE.FE11.02.01 - Understand skills needed by early childhood professionals.

NCCTE.FE11.02.02 - Interpret responsibilities of early childhood professionals.

NCCTE.FE11.03.00 - Understand observation and teaching methods used in early childhood education.

NCCTE.FE11.03.01 - Understand how to select and use observation methods.

NCCTE.FE11.03.02 - Understand how to select and use teaching methods.

NCCTE.FE11.04.00 - Understand principles and domains of child development, developmental characteristics of children, and theories of child development.

NCCTE.FE11.04.01 - Exemplify principles and domains of child development.

NCCTE.FE11.04.02 - Understand developmental characteristics of children.

NCCTE.FE11.04.03 - Interpret theories of child development.

NCCTE.FE11.05.00 - Apply developmentally appropriate activities for children from birth to age five.

NCCTE.FE11.05.01 - Classify developmentally appropriate activities for infants and toddlers within domains of child development.

NCCTE.FE11.05.02 - Apply developmentally appropriate reading activities for children three to five.

NCCTE.FE11.06.00 - Evaluate developmentally appropriate activities and programs for preschool and school-age children.

NCCTE.FE11.06.01 - Exemplify developmentally appropriate activities in specific areas of learning for children three to eight.

NCCTE.FE11.06.02 - Evaluate developmentally appropriate programs for school-age children.

NCCTE.FE11.07.00 - Understand techniques for communicating expectations, setting limits, and guiding behavior.

NCCTE.FE11.07.01 - Understand techniques for communicating expectations and setting limits.

NCCTE.FE11.07.02 - Understand techniques for guiding behavior.

NCCTE.FE11.08.00 - Apply policies and procedures to maintain a healthy, safe environment for children.

NCCTE.FE11.08.01 - Understand health and safety policies for early childhood settings.

NCCTE.FE11.08.02 - Apply emergency procedures in early childhood settings.

NCCTE.FE11.09.00 - Understand the history of early childhood education.

NCCTE.FE11.09.01 - Recognize the contributions of leaders in the history of early childhood education.

NCCTE.FE11.09.02 - Explain the influence of historical events on early childhood-related programs and initiatives and their impact on early childhood education.

NCCTE.FE11.10.00 - Understand career trends, opportunities, and options in early childhood education.

NCCTE.FE11.10.01 - Understand career trends and opportunities in early childhood education.

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NCCTE.FE11.10.02 - Understand benefits and limitations of work and education options.

Course: Early Childhood Education II

NCCTE.FE12 - Early Childhood Education II

NCCTE.FE12.01.00 - Understand goals and strategies for planning and managing early childhood programs.

NCCTE.FE12.01.01 - Compare program goals and types of early childhood programs.

NCCTE.FE12.01.02 - Exemplify strategies for forming positive relationships with parents.

NCCTE.FE12.02.00 - Understand licensing requirements and staffing strategies for early childhood programs.

NCCTE.FE12.02.01 - Interpret licensing requirements for early childhood programs.

NCCTE.FE12.02.02 - Understand strategies for staffing early childhood programs.

NCCTE.FE12.03.00 - Analyze early childhood curricula based on developmentally appropriate practice.

NCCTE.FE12.03.01 - Understand developmentally appropriate practice and factors to consider for developmentally appropriate curricula.

NCCTE.FE12.03.02 - Exemplify curriculum activities that are developmentally appropriate and accommodate multiple intelligences.

NCCTE.FE12.03.03 - Organize a thematic curriculum that is developmentally appropriate.

NCCTE.FE12.04.00 - Create elements of early childhood environments based on developmentally appropriate practice.

NCCTE.FE12.04.01 - Exemplify elements of developmentally appropriate environments in indoor and outdoor early childhood settings and criteria for their selection.

NCCTE.FE12.04.02 - Produce an item for early childhood environments based on standards for developmental appropriateness.

NCCTE.FE12.04.03 - Organize developmentally appropriate learning centers for early childhood environments.

NCCTE.FE12.05.00 - Apply procedures and strategies for working with special groups of children.

NCCTE.FE12.05.01 - Apply procedures for infant care.

NCCTE.FE12.05.02 - Understand strategies for working with children with special needs.

NCCTE.FE12.06.00 - Understand strategies for handling guidance issues.

NCCTE.FE12.06.01 - Explain causes of behavior problems in children and strategies to prevent them.

NCCTE.FE12.06.02 - Infer response strategies for behavior problems.

NCCTE.FE12.07.00 - Understand issues affecting the development of children.

NCCTE.FE12.07.01 - Understand nutritional issues that affect development of children.

NCCTE.FE12.07.02 - Infer appropriate responses to signs and symptoms of child abuse and neglect.

NCCTE.FE12.08.00 - Understand educational and personal preparation and strategies for obtaining

and maintaining employment in early childhood careers.

NCCTE.FE12.08.01 - Exemplify strategies for continuing education, balancing roles, and managing stress.

NCCTE.FE12.08.02 - Exemplify strategies for obtaining employment in early childhood careers.

NCCTE.FE12.09.00 - Evaluate written and oral presentation skills used in early childhood professional settings.

NCCTE.FE12.09.01 - Classify components of an early childhood professional portfolio.

NCCTE.FE12.09.02 - Evaluate oral presentation skills used in early childhood professional settings.

Course: Teaching as a Profession I New

NCCTE.2020.FE21 - Teaching as a Profession I

NCCTE.2020.FE21.01.00 - Understand the advantages and challenges, expectations, and roles of teachers, and the characterisitics of collaboration.

NCCTE.2020.FE21.01.01 - Understand the advantages and challenges of being a teacher. (Unit 1)

NCCTE.2020.FE21.01.02 - Understand the expectations of the teacher as a member of the school community. (Units 1 and 5)

NCCTE.2020.FE21.01.03 - Compare the various roles of birth to grade 12 (BK - 12) teachers. (Unit 1)

NCCTE.2020.FE21.01.04 - Identify the characteristics of collaboration within the school community. (Unit 3)

NCCTE.2020.FE21.02.00 - Understand philosophies of education, leadership in the classroom, strategies used to develop positive learning environments, and the importance of professional ethics in education.

NCCTE.2020.FE21.02.01 - Identify major philosophies of education. (Unit 1)

NCCTE.2020.FE21.02.02 - Compare personal beliefs to the formal philosophies of education (Unit 1).

NCCTE.2020.FE21.02.03 - Examine behaviors teachers exhibit when demonstrating leadership in the classroom. (Unit 5)

NCCTE.2020.FE21.02.04 - Compare strategies teachers use to develop positive learning environments. (Unit 3)

NCCTE.2020.FE21.02.05 - Explain the importance of professional ethics in education (i.e. honesty, integrity, fair treatment, respect for others). (Unit 5)

NCCTE.2020.FE21.03.00 - Understand significant events that have shaped education, how different school structures have evolved, and the changing role of federal, state, and local government in education.

NCCTE.2020.FE21.03.01 - Recall events that influenced the development of education in the U.S (Units 1 and 2)

NCCTE.2020.FE21.03.02 - Compare how different school structures have evolved (e.g. traditional, charter, private, magnet, etc.) (Unit 1)

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NCCTE.2020.FE21.03.03 - Examine significant events that have shaped education. (Unit 2)

NCCTE.2020.FE21.03.04 - Examine the changing roles of federal, state, and local government in education. (Unit 2)

NCCTE.2020.FE21.04.00 - Understand NCSCOS, curriculum frameworks, effective teaching practices, strategies and methods to meet different learning needs, and fundamentals of child development.

NCCTE.2020.FE21.04.01 - Identify structure of NCSCOS. (Unit 3)

NCCTE.2020.FE21.04.02 - Compare various curriculum frameworks and how they connect across grade levels and content areas. (Unit 3)

NCCTE.2020.FE21.04.03 - Explore elements of effective practices in teaching (i.e. Universal Design for Learning, specially designed instruction) (Unit 4)

NCCTE.2020.FE21.04.04 - Identify and compare appropriate strategies and methods to meet different learning needs. (i.e. evidence-based and high-leverage practices) (Unit 4)

NCCTE.2020.FE21.04.05 - Understand fundamentals of child development. (Unit 3)

NCCTE.2020.FE21.05.00 - Understand diversity, advocacy, student needs based on cultural, racial, ethnic, gender-related, religious or socioeconomic factors, recommended practices for diverse children and youth, formative and summative assessments, data use to inform instructional decisions, and required documents used in public schools that supports individual student needs.

NCCTE.2020.FE21.05.01 - Summarize the role and importance of diversity in education and communities. (Units 1, 2, 4, and 5)

NCCTE.2020.FE21.05.02 - Describe appropriate advocacy for students, schools and community. (Unit 5)

NCCTE.2020.FE21.05.03 - Understand varying student needs based on cultural, racial, ethnic, gender-related, religious or socioeconomic factors. (Units 2, 4 and 5)

NCCTE.2020.FE21.05.04 - Explore recommended practices such as prevention, intervention, and communication strategies for diverse children and youth. (Units 2 and 4)

NCCTE.2020.FE21.05.05 - Identify the importance of formative and summative assessment and how data is used to inform instructional decisions. (Units 3 and 4)

NCCTE.2020.FE21.05.06 - Identify required documents used in public schools that supports individual student needs (i.e.: Individual Educational Programs (IEPs), Section 504 Plans, MTSS, Intervention Plans, and Behavior Intervention Plans). (Unit 2)

Course: Teaching as a Profession II New

NCCTE.2020.FE22 - Teaching as a Profession II

NCCTE.2020.FE22.01.00 - Understand the importance of collaboration, litigation and legislation, and the teacher's role in creating a foundation of access to education for all students.

NCCTE.2020.FE22.01.01 - Develop a personal philosophy of education and vision of teacher as leader in a diverse society. (Unit 5)

NCCTE.2020.FE22.01.02 - Discuss the importance of collaboration with students, families, and communities. (Unit 6)

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NCCTE.2020.FE22.01.03 - Critique the teacher's role as a leader in the classroom, school, and community. (Unit 6)

NCCTE.2020.FE22.01.04 - Determine the role of policy, advocacy, and community services in the education of culturally and linguistically diverse students and students with exceptionalities. (Units 1 and 6)

NCCTE.2020.FE22.01.05 - Categorize opportunities and organizations that can support advocacy for students, families, and communities. (Unit 6)

NCCTE.2020.FE22.02.00 - Understand events that have shaped the educational experiences of special populations, and the role of the school and teacher in meeting a variety of needs of those populations.

NCCTE.2020.FE22.02.01 - Discuss significant political and legal events that have influenced the educational experiences and opportunities of special populations. (Unit 1)

NCCTE.2020.FE22.02.02 - Discuss significant historical and social events that have influenced the educational experiences and opportunities of special populations. (Unit 1)

NCCTE.2020.FE22.02.03 - Critique various philosophies of education. (Unit 5)

NCCTE.2020.FE22.02.04 - Describe concepts and practices for inclusion of students with exceptionalities. (Unit 3)

NCCTE.2020.FE22.02.05 - Describe concepts and practices for culturally responsive instruction. (Unit 3)

NCCTE.2020.FE22.03.00 - Understand different school structres, legal and financial influnces, and the role of educational philosophies in shaping the practice of teaching.

NCCTE.2020.FE22.03.01 - Compare and contrast different school structures (e.g., charter, private, magnet, lab schools, etc.) Explain the legal and financial influences on education. (Unit 5)

NCCTE.2020.FE22.03.02 - Evaluate the role of educational philosophies and ethics in shaping curriculum and instruction. (Unit 5)

NCCTE.2020.FE22.03.03 - Analyze the concept of least dangerous assumptions and the influence of expectations in learning outcomes for diverse learners. (Unit 3)

NCCTE.2020.FE22.03.04 - Develop a personal philosophy of education and vision of teacher as leader in a diverse society. (Unit 6)

NCCTE.2020.FE22.04.00 - Understand the ways in which technology supports student access and teaching quality.

NCCTE.2020.FE22.04.01 - Explore appropriate hardware and software to support diverse learning needs. (Unit 4)

NCCTE.2020.FE22.04.02 - Demonstrate how integrated technologies can enhance student learning for individual, group and whole class instruction. (Unit 4)

NCCTE.2020.FE22.04.03 - Examine the alignment of IEP goals, 504 plans, and other personal education plans to the NCSCOS. (Unit 2)

NCCTE.2020.FE22.04.04 - Discuss the role of critical literacy in developing, delivering, and

evaluating curriculum and instruction. (Unit 3)

NCCTE.2020.FE22.04.05 - Demonstrate how specific hardware and software can enhance the learning for special needs children. (Unit 4)

NCCTE.2020.FE22.04.06 - Evaluate appropriate curriculum and technology for Pre K - 12 students. (Unit 4)

NCCTE.2020.FE22.05.00 - Understand various school models and systems, intervention and strategies, and practices designed to meet the needs of diverse students.

NCCTE.2020.FE22.05.01 - Understand documents used in public schools and examine the purpose of each (i.e., Title I documentation, PEPs, 504 plans, Individual Educational Programs (IEPs). (Unit 2)

NCCTE.2020.FE22.05.02 - Analyze use of systems in schools that support struggling learners and learners from diverse backgrounds including multi-tiered systems of support, response to intervention, positive behavior intervention support, support for English Language Learners, and culturally responsive instruction. (Unit 2)

NCCTE.2020.FE22.05.03 - Demonstrate application of general interventions and appropriate strategies for all learners as well as specially designed instruction for individual learners. (Unit 3)

NCCTE.2020.FE22.05.04 - Apply promising practices in instruction including culturally responsive instruction, Universal Design for Learning, differentiated instruction, evidence-based, research based, specially designed instruction (SDI), and High Leverage Practices for students of all abilities. (Unit 3)

Course: Child Development

NCCTE.FE60 - Parenting and Child Development

NCCTE.FE60.01.00 - Understand the parenthood decision.

NCCTE.FE60.01.01 - Understand readiness characteristics and factors that should be considered before becoming a parent.

NCCTE.FE60.01.02 - Understand teen sexuality, teen pregnancy, and responsible decisions about abstinence versus sexual activity.

NCCTE.FE60.01.03 - Understand family planning issues.

NCCTE.FE60.02.00 - Understand child care issues.

NCCTE.FE60.02.01 - Understand factors to consider when selecting child care programs

NCCTE.FE60.02.02 - Understand ways to provide a safe, secure environment for children.

NCCTE.FE60.02.03 - Understand careers in child care and education.

NCCTE.FE60.03.00 - Understand prenatal development and the components of a healthy pregnancy and delivery.

NCCTE.FE60.03.01 - Understand environmental and hereditary influences on prenatal development and long-term effects on health of children.

NCCTE.FE60.03.02 - Remember the prenatal development of baby from conception to birth and the changes a mother experiences during pregnancy.

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NCCTE.FE60.03.03 - Understand components of a healthy pregnancy and delivery.

NCCTE.FE60.04.00 - Understand development and care of the infant from birth through twelve months.

NCCTE.FE60.04.01 - Understand physical development and care of the infant.

NCCTE.FE60.04.02 - Compare emotional and social development of the infant.

NCCTE.FE60.04.03 - Understand brain, cognitive, and language development of the infant.

NCCTE.FE60.04.04 - Understand the challenges of parenting infants.

NCCTE.FE60.05.00 - Understand development and care of the toddler.

NCCTE.FE60.05.01 - Understand physical and cognitive development and recommended care of the toddler.

NCCTE.FE60.05.02 - Understand emotional and social development of toddlers.

NCCTE.FE60.05.03 - Exemplify parenting styles and methods for guiding toddlers.

NCCTE.FE60.06.00 - Understand development and care of children from ages three through six.

NCCTE.FE60.06.01 - Understand the physical, emotional, and social development and care of children ages three through six.

NCCTE.FE60.06.02 - Understand the cognitive and moral development of children ages three through six.

NCCTE.FE60.06.03 - Exemplify methods for guiding children ages three through six.

Course: Culinary Arts and Hospitality I New

NCCTE.2020.FH10 - Culinary Arts and Hospitality I

NCCTE.2020.FH10.01.00 - Understand components of professional practice in the food service industry.

NCCTE.2020.FH10.01.01 - Remember components of professional development in the hospitality and food service industry.

NCCTE.2020.FH10.01.02 - Remember commercial safety protocols.

NCCTE.2020.FH10.01.03 - Understand food protection management.

NCCTE.2020.FH10.02.00 - Understand basic food preparation

NCCTE.2020.FH10.02.01 - Remember commercial food service equipment and procedures for its use.

NCCTE.2020.FH10.02.02 - Apply basic kitchen math operations and mise en place to standardized recipes.

NCCTE.2020.FH10.02.03 - Understand sensory evaluation

NCCTE.2020.FH10.02.04 - Understand stock and soup preparation.

NCCTE.2020.FH10.02.05 - Understand breakfast cookery skills.

NCCTE.2020.FH10.03.00 - Understand basic garde manger.

NCCTE.2020.FH10.03.01 - Remember garde manger fundamentals.

NCCTE.2020.FH10.03.02 - Understand preparation of salads and dressings.

NCCTE.2020.FH10.03.03 - Understand preparation of sandwiches.

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NCCTE.2020.FH10.03.04 - Understand preparation of canapés, hors d'oeuvres, appetizers, and decorative displays .

NCCTE.2020.FH10.04.00 - Understand basic baking

NCCTE.2020.FH10.04.01 - Remember fundamentals of baking.

NCCTE.2020.FH10.04.02 - Understand preparation of quick breads, cookies, and bars.

NCCTE.2020.FH10.05.00 - Understand basic food service operations.

NCCTE.2020.FH10.05.01 - Understand dining room service

NCCTE.2020.FH10.05.02 - Understand environmental sustainability

Course: Culinary Arts and Hospitality II App New

NCCTE.2020.FH11 - Culinary Arts and Hospitality II App

NCCTE.2020.FH11.01.00 - Apply professional practice in the school-based restaurant.

NCCTE.2020.FH11.01.01 - Understand components of professional development in the hospitality and food service industry. (SUPPLEMENTAL)

NCCTE.2020.FH11.01.02 - Apply commercial safety protocols.

NCCTE.2020.FH11.01.03 - Apply food protection management.

NCCTE.2020.FH11.02.00 - Apply basic food preparation skills in the school-based restaurant.

NCCTE.2020.FH11.02.01 - Apply knowledge of commercial food service equipment and procedures for its use.

NCCTE.2020.FH11.02.02 - Apply basic kitchen math operations and mise en place to standardized recipes.

NCCTE.2020.FH11.02.03 - Apply sensory evaluation skills.

NCCTE.2020.FH11.02.04 - Apply methods for stock and soup preparation.

NCCTE.2020.FH11.02.05 - Apply breakfast cookery skills.

NCCTE.2020.FH11.03.00 - Apply basic garde manger skills in the school-based restaurant.

NCCTE.2020.FH11.03.01 - Understand garde manger fundamentals.

NCCTE.2020.FH11.03.02 - Apply methods for the preparation of salads and dressings.

NCCTE.2020.FH11.03.03 - Apply methods for the preparation of sandwiches.

NCCTE.2020.FH11.03.04 - Apply methods for the preparation of canapés, hors d'oeuvres, appetizers, and decorative displays.

NCCTE.2020.FH11.04.00 - Apply basic baking in the school-based restaurant.

NCCTE.2020.FH11.04.01 - Understand fundamentals of baking.

NCCTE.2020.FH11.04.02 - Apply methods for the preparation of quick breads, cookies, and bars.

NCCTE.2020.FH11.05.00 - Apply basic food service operations in the school-based restaurant.

NCCTE.2020.FH11.05.01 - Apply dining room service skills.

NCCTE.2020.FH11.05.02 - Apply strategies for environmental sustainability. (SUPPLEMENTAL)

Course: Culinary Arts and Hospitality II Int New

NCCTE.2020.FH12 - Culinary Arts and Hospitality II Internship

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NORTH CAROLINA CAREER AND TECHNICAL EDUCATION STANDARDS

NCCTE.2020.FH12.01.00 - Apply professional practice in the school-based restaurant.

    NCCTE.2020.FH12.01.01 - Understand components of professional development in the hospitality and food service industry. (SUPPLEMENTAL)

    NCCTE.2020.FH12.01.02 - Apply commercial safety protocols.

    NCCTE.2020.FH12.01.03 - Apply food protection management.

NCCTE.2020.FH12.02.00 - Apply basic food preparation skills in the school-based restaurant.

    NCCTE.2020.FH12.02.01 - Apply knowledge of commercial food service equipment and procedures for its use.

    NCCTE.2020.FH12.02.02 - Apply basic kitchen math operations and mise en place to standardized recipes.

    NCCTE.2020.FH12.02.03 - Apply sensory evaluation skills.

    NCCTE.2020.FH12.02.04 - Apply methods for stock and soup preparation.

    NCCTE.2020.FH12.02.05 - Apply breakfast cookery skills.

NCCTE.2020.FH12.03.00 - Apply basic garde manger skills in the school-based restaurant.

    NCCTE.2020.FH12.03.01 - Understand garde manger fundamentals.

    NCCTE.2020.FH12.03.02 - Apply methods for the preparation of salads and dressings.

    NCCTE.2020.FH12.03.03 - Apply methods for the preparation of sandwiches.

    NCCTE.2020.FH12.03.04 - Apply methods for the preparation of canapés, hors d'oeuvres, appetizers, and decorative displays.

NCCTE.2020.FH12.04.00 - Apply basic baking in the school-based restaurant.

    NCCTE.2020.FH12.04.01 - Understand fundamentals of baking.

    NCCTE.2020.FH12.04.02 - Apply methods for the preparation of quick breads, cookies, and bars.

NCCTE.2020.FH12.05.00 - Apply basic food service operations in the school-based restaurant.

    NCCTE.2020.FH12.05.01 - Apply dining room service skills.

    NCCTE.2020.FH12.05.02 - Apply strategies for environmental sustainability. (SUPPLEMENTAL)

Course: Culinary Arts and Hospitality III New

NCCTE.2020.FH13 - Culinary Arts and Hospitality III

NCCTE.2020.FH13.01.00 - Understand advanced food service operations.

    NCCTE.2020.FH13.01.01 - Understand human relations management.

    NCCTE.2020.FH13.01.02 - Understand menu planning and nutrition

    NCCTE.2020.FH13.01.03 - Understand purchasing, receiving, and business math.

NCCTE.2020.FH13.02.00 - Understand advanced food preparation.

    NCCTE.2020.FH13.02.01 - Understand preparation of sauces.

    NCCTE.2020.FH13.02.02 - Understand moist heat methods.

    NCCTE.2020.FH13.02.03 - Understand dry heat methods.

    NCCTE.2020.FH13.02.04 - Understand combination cooking methods.

NCCTE.2020.FH13.03.00 - Understand advanced garde manger.

    NCCTE.2020.FH13.03.01 - Understand food preservation methods.

NORTH CAROLINA CAREER AND TECHNICAL EDUCATION STANDARDS

NCCTE.2020.FH13.03.02 - Understand forcemeats and aspics.

NCCTE.2020.FH13.03.03 - Understand cheese.

NCCTE.2020.FH13.04.00 - Understand advanced baking and pastry.

NCCTE.2020.FH13.04.01 - Understand preparation of breads and yeast products.

NCCTE.2020.FH13.04.02 - Understand preparation of pies and tarts.

NCCTE.2020.FH13.04.03 - Understand preparation of cakes and icings.

NCCTE.2020.FH13.04.04 - Understand preparation of custards, creams, and sauces.

NCCTE.2020.FH13.04.05 - Understand preparation of assorted pastries.

Course: Culinary Arts and Hospitality IV App New

NCCTE.2020.FH14 - Culinary Arts and Hospitality IV App

NCCTE.2020.FH14.01.00 - Apply advanced food service operations in the school-based restaurant.

NCCTE.2020.FH14.01.01 - Evaluate skills needed for human relations management.

NCCTE.2020.FH14.01.02 - Apply menu planning skills and knowledge of nutrition.

NCCTE.2020.FH14.01.03 - Apply strategies for purchasing, receiving, and business math concepts.

NCCTE.2020.FH14.02.00 - Apply advanced food preparation methods in the school-based restaurant.

NCCTE.2020.FH14.02.01 - Apply methods for the preparation of sauces.

NCCTE.2020.FH14.02.02 - Apply moist heat cooking methods.

NCCTE.2020.FH14.02.03 - Apply dry heat cooking methods.

NCCTE.2020.FH14.02.04 - Apply combination cooking methods.

NCCTE.2020.FH14.03.00 - Apply advanced garde manger in the school-based restaurant.

NCCTE.2020.FH14.03.01 - Apply food preservation methods. (SUPPLEMENTAL)

NCCTE.2020.FH14.03.02 - Apply methods for the preparation of forcemeats and aspics. (SUPPLEMENTAL)

NCCTE.2020.FH14.03.03 - Analyze cheese and it's contributions to meals.

NCCTE.2020.FH14.04.00 - Apply advanced baking and pastry in the school-based restaurant.

NCCTE.2020.FH14.04.01 - Apply methods for the preparation of breads and yeast products.

NCCTE.2020.FH14.04.02 - Apply methods for the preparation preparation of pies and tarts.

NCCTE.2020.FH14.04.03 - Apply methods for the preparation preparation of cakes and icings.

NCCTE.2020.FH14.04.04 - Apply methods for the preparation preparation of custards, creams, and sauces.

NCCTE.2020.FH14.04.05 - Apply methods for the preparation preparation of assorted pastries.

Course: Interior Design I

NCCTE.2018.FI51 -

NCCTE.2018.FI51.01.00 - Understand the value of interior design to society.

NCCTE.2018.FI51.01.01 - Remember the interior design profession and the design process.

NCCTE.2018.FI51.01.02 - Understand design thinking.

NORTH CAROLINA CAREER AND TECHNICAL EDUCATION STANDARDS

NCCTE.2018.FI51.01.03 - Understand factors that impact design in the pre-design and programming phase of the design process.

NCCTE.2018.FI51.02.00 - Understand design language.

NCCTE.2018.FI51.02.01 - Understand color basics and color theory.

NCCTE.2018.FI51.02.02 - Understand elements and principles of design.

NCCTE.2018.FI51.03.00 - Understand schematic design.

NCCTE.2018.FI51.03.01 - Remember architectural basics.

NCCTE.2018.FI51.03.02 - Understand hand drawing skills and digital design tools.

NCCTE.2018.FI51.03.03 - Understand space planning.

NCCTE.2018.FI51.03.04 - Understand materials and finishes for residential design.

NCCTE.2018.FI51.04.00 - Understand aspects of well-designed interiors.

NCCTE.2018.FI51.04.01 - Understand design communication techniques.

NCCTE.2018.FI51.04.02 - Understand interior design concepts, skills, and processes to solve design problems.

Course: Interior Design II `Updated`

NCCTE.2020.FI52 - Interior Design II

NCCTE.2020.FI52.01.00 - Understand career preparation.

NCCTE.2020.FI52.01.01 - Identify professional practices.

NCCTE.2020.FI52.01.02 - Develop a career portfolio to communicate knowledge and skills in interior design.

NCCTE.2020.FI52.01.03 - Remember budgeting for interior resources.

NCCTE.2020.FI52.02.00 - Understand historical architecture.

NCCTE.2020.FI52.02.01 - Remember historical architecture.

NCCTE.2020.FI52.02.02 - Reconstruct histroical architecture.

NCCTE.2020.FI52.03.00 - Understand design and development of furnishings throughout history.

NCCTE.2020.FI52.03.01 - Remember period styles of furniture.

NCCTE.2020.FI52.03.02 - Understand selection, functions, and care of furniture.

NCCTE.2020.FI52.03.03 - Remember textiles in interior applications.

NCCTE.2020.FI52.03.04 - Arrange furniture in a space plan.

NCCTE.2020.FI52.04.00 - Understand lighting and accessory use in interior applications.

NCCTE.2020.FI52.04.01 - Understand lighting functions, types, and distribution, and types of fixtures.

NCCTE.2020.FI52.04.02 - Remember types, selection, and arrangement of accessories.

NCCTE.2020.FI52.05.00 - Understand design practices in residential and commercial interiors.

NCCTE.2020.FI52.05.01 - Understand space planning in commercial interiors.

NCCTE.2020.FI52.05.02 - Remember laws, public policies, and regulations impacting interior design.

NCCTE.2020.FI52.05.03 - Demonstrate designing for various needs.

NORTH CAROLINA CAREER AND TECHNICAL EDUCATION STANDARDS

NCCTE.2020.FI52.06.00 - Apply decision making, design knowledge and skills to communicate design ideas.

>**NCCTE.2020.FI52.06.01** - Apply interior design knowledge and skills to create a complete design project.

>**NCCTE.2020.FI52.06.02** - Apply procedures to plan and perform a professional presentation.

Course: Interior Applications Updated

NCCTE.2020.FI53 - Interior Digital Applications

NCCTE.2020.FI53.01.00 - Understand architecture and construction components.

>**NCCTE.2020.FI53.01.01** - Remember factors affecting architecture and the housing industry.

>**NCCTE.2020.FI53.01.02** - Understand components of construction.

NCCTE.2020.FI53.02.00 - Apply procedures to create floor plans.

>**NCCTE.2020.FI53.02.01** - Remember BIM Revit Architecture software tools.

>**NCCTE.2020.FI53.02.02** - Draft an interior space to scale using architectural symbols.

>**NCCTE.2020.FI53.02.03** - Apply space planning with reference to furniture placement, traffic flow, building codes, and universal design guidelines.

>**NCCTE.2020.FI53.02.04** - Apply procedures to draw and annotate a residential floor plan using 3D CAD, BIM Revit Architecture software.

NCCTE.2020.FI53.03.00 - Apply lighting components.

>**NCCTE.2020.FI53.03.01** - Identify the types of lamp families.

>**NCCTE.2020.FI53.03.02** - Classify the major categories of luminaires and types of lighting fixtures used in interior design.

>**NCCTE.2020.FI53.03.03** - Apply lighting fixtures to create a reflected ceiling plan using 3D CAD, BIM Revit Architecture software.

NCCTE.2020.FI53.04.00 - Apply procedures for drawing view types and rendering techniques.

>**NCCTE.2020.FI53.04.01** - Apply construction drawing view types.

>**NCCTE.2020.FI53.04.02** - Apply rendering techniques using 3D CAD, BIM Revit Architecture software.

NCCTE.2020.FI53.05.00 - Apply procedures to complete a residential construction documents (CD) set.

>**NCCTE.2020.FI53.05.01** - Apply key components/sheets needed for a construction documents (CD) set.

>**NCCTE.2020.FI53.05.02** - Apply procedures to complete a residential construction documents set using 3D CAD, BIM Revit Architecture software.

NCCTE.2020.FI53.06.00 - Apply interior design knowledge and skills.

Course: Food and Nutrition I

NCCTE.2018.FN41 - Food I

NCCTE.2018.FN41.01.00 - Understand the relationship between food choices and health.

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NORTH CAROLINA CAREER AND TECHNICAL EDUCATION STANDARDS

NCCTE.2018.FN41.01.01 - Remember influences on food choices.

NCCTE.2018.FN41.01.02 - Understand guidelines for healthy eating.

NCCTE.2018.FN41.02.00 - Understand fundamentals of food preparation.

NCCTE.2018.FN41.02.01 - Understand kitchen safety.

NCCTE.2018.FN41.02.02 - Understand safe food handling procedures.

NCCTE.2018.FN41.02.03 - Remember equipment and procedures for its use and care.

NCCTE.2018.FN41.02.04 - Remember measuring, cutting/preparation, mixing, and cooking/cleaning terms.

NCCTE.2018.FN41.02.05 - Remember recipe parts, sources, and adjustments.

NCCTE.2018.FN41.02.06 - Understand processes and benefits of a work plan and teamwork for preparing healthy foods.

NCCTE.2018.FN41.03.00 - Understand procedures, nutrition, and cooking methods in food preparation.

NCCTE.2018.FN41.03.01 - Understand procedures, nutrition, and cooking methods in fruit and vegetable preparation.

NCCTE.2018.FN41.03.02 - Understand procedures, nutrition, and cooking methods in dairy preparation.

NCCTE.2018.FN41.03.03 - Understand procedures, nutrition, and cooking methods in grain preparation.

NCCTE.2018.FN41.03.04 - Understand procedures, nutrition, and cooking methods in protein preparation.

NCCTE.2018.FN41.04.00 - Understand procedures, equipment, and techniques applied to baking production.

NCCTE.2018.FN41.04.01 - Understand procedures to prepare quick bread products.

NCCTE.2018.FN41.04.02 - Understand procedures to prepare yeast bread products.

NCCTE.2018.FN41.04.03 - Understand procedures to prepare cakes and frostings. (SUPPLEMENTAL)

NCCTE.2018.FN41.05.00 - Understand the principles of etiquette for meal service.

NCCTE.2018.FN41.05.01 - Understand the principles of basic table setting and meal service.

NCCTE.2018.FN41.05.02 - Understand the principles of table manners.

NCCTE.2018.FN41.06.00 - Apply methods for meal planning and preparation.

NCCTE.2018.FN41.06.01 - Understand strategies in meal planning.

NCCTE.2018.FN41.06.02 - Understand strategies of selecting and storing food.

NCCTE.2018.FN41.06.03 - Apply methods to prepare healthy meals.

Course: Food and Nutrition II

NCCTE.2018.FN42 - Foods II - Enterprise

NCCTE.2018.FN42.01.00 - Understand food and nutrition careers and food safety management.

NCCTE.2018.FN42.01.01 - Remember food and nutrition career pathways and the lean canvas

model for entrepreneurship.*

NCCTE.2018.FN42.01.02 - Understand causes of foodborne illness.

NCCTE.2018.FN42.01.03 - Understand purchasing and receiving protocols for food safety.

NCCTE.2018.FN42.01.04 - Understand contributing factors to foodborne illness.

NCCTE.2018.FN42.01.05 - Understand safe facilities, pest management and contamination.

NCCTE.2018.FN42.01.06 - Understand food safety management.

NCCTE.2018.FN42.02.00 - Understand nutrition principles and applications.

NCCTE.2018.FN42.02.01 - Understand nutrients and their role in healthy food preparation.

NCCTE.2018.FN42.02.02 - Understand meal planning and food preparation for different stages of the life cycle.

NCCTE.2018.FN42.02.03 - Understand meal planning and food preparation for special diets.

NCCTE.2018.FN42.02.04 - Understand sports nutrition and meal planning and food preparation for athletes.

NCCTE.2018.FN42.03.00 - Understand local, national, and global foodways.

NCCTE.2018.FN42.03.01 - Understand food systems and local food.

NCCTE.2018.FN42.03.02 - Understand global cuisines and preparation methods.

NCCTE.2018.FN42.04.00 - Analyze food and nutrition opportunities to meet the needs of customer-clients.

NCCTE.2018.FN42.04.01 - Analyze recipes to modify cooking techniques and ingredients to develop a healthy and well-balanced menu.

NCCTE.2018.FN42.04.02 - Analyze startup processes for ventures in food and nutrition.*

Course: Food Science and Technology

NCCTE.FN43 - Foods II - Technology

NCCTE.FN43.01.00 - Understand food analysis.

NCCTE.FN43.01.01 - Understand objective methods in a food analysis laboratory.

NCCTE.FN43.01.02 - Understand subjective methods in a food analysis laboratory.

NCCTE.FN43.02.00 - Understand the physical and chemical properties of food.

NCCTE.FN43.02.01 - Understand changes to physical properties of food.

NCCTE.FN43.02.02 - Understand the changes to the chemical properties of food.

NCCTE.FN43.03.00 - Understand the functions of food constituents.

NCCTE.FN43.03.01 - Understand the functions of water in food.

NCCTE.FN43.03.02 - Understand the functions of nutrients in food.

NCCTE.FN43.03.03 - Understand the functions of enzymes and phytochemicals.

NCCTE.FN43.04.00 - Understand food additives and food substitutes.

NCCTE.FN43.04.01 - Understand food additives and food substitutes.

NCCTE.FN43.04.02 - Understand government regulations related to food additives and food substitutes.

NCCTE.FN43.05.00 - Understand how microorganisms affect food quality and safety.

NORTH CAROLINA CAREER AND TECHNICAL EDUCATION STANDARDS

NCCTE.FN43.05.01 - Understand microorganisms associated with food quality and safety.

NCCTE.FN43.05.02 - Understand fermentation and its influence on food quality and safety.

NCCTE.FN43.06.00 - Understand non-microbial food hazards and allergen labeling

NCCTE.FN43.06.01 - Understand non-microbial food hazards and allergen labeling.

NCCTE.FN43.06.02 - Understand ways to control common food hazards.

NCCTE.FN43.07.00 - Understand food production systems.

NCCTE.FN43.07.01 - Understand "farm to table" as related to food production.

NCCTE.FN43.07.02 - Compare organically produced foods to conventionally produced foods.

NCCTE.FN43.08.00 - Understand the impact of biotechnology on the food industry.

NCCTE.FN43.08.01 - Understand how biotechnology affects the quality and safety of food.

NCCTE.FN43.08.02 - Understand the ethical issues of biotechnology and its use in the food industry.

NCCTE.FN43.09.00 - Apply procedures to get a new food product to market.

NCCTE.FN43.09.01 - Understand the types of preservation methods used in food product development.

NCCTE.FN43.09.02 - Classify food packaging procedures used in product development.

NCCTE.FN43.09.03 - Implement steps to get a new food product to market.