

INTRO TO HUMAN SERVICES

Code	Old Standard	Code	New Standard
IHS1.0	Explain careers in Human Services	IHS1.0	Explore personal attributes for a career in Human Services
IHS1.1	Select the Human Services Cluster and Pathways to explore career options	IHS1.1	Describe personal values, interests, and personalities
		IHS1.2	Identify personal abilities, learning styles, and skills
		IHS1.3	Compare personal attributes to those needed for careers in Human Services
		IHS2.0	Investigate careers in Human Services
		IHS2.1	Identify the Human Services Pathways
IHS1.2	Differentiate how personal, community and societal values impact professional practice in a human service career	IHS2.2	Examine current social issues and support agencies related to each of the Human Service pathways
IHS2.0	Examine professional behaviors, skills and abilities necessary in human service careers	IHS3.0	Examine professional behaviors, skills and abilities necessary in Human Service careers
IHS2.1	Describe ethical, legal and safety issues that confront human service employees	IHS3.1	Summarize ethical, legal, and safety issues in Human Services
IHS2.2	Explain the relationship of effective communication between clients and human services professional	IHS3.4	Demonstrate effective communication and conflict resolution strategies
IHS2.3	Judge problem-solving skills and decision making strategies related to human services careers		
IHS2.4	Show positive teamwork and leadership skills related to human services careers	IHS3.2	Demonstrate effective management skills
IHS3.0	Assess personal readiness for a career in human services		
IHS3.1	Categorize one's personal attributes with requirements of human services careers	IHS3.3	Analyze the importance of a professional image and professional behavior
IHS3.2	Develop an individualized plan for a potential career in human services		

SKILLS FOR PARENTING

Code	Old Standard	Code	New Standard
		*Course title changed to Relationships Across the Lifespan	
		RAL1.0	Analyze functions and dynamics of interpersonal relationships
		RAL1.1	Demonstrate communication skills that contribute to positive relationships
		RAL1.2	Identify effective conflict prevention and management strategies
		RAL1.3	Investigate diversity of family roles and structures
		RAL1.4	Recognize the influence that internal and external conditions have on interpersonal relationships
SP1.0	Assess conditions that impact parenting		
SP1.1	Explain the impact of personal, family, cultural and societal conditions on parenting practices		
SP1.2	Summarize current and emerging family planning technology		
SP1.3	Compare alternatives to biological parenthood		
SP1.4	Analyze physical and emotional factors related to beginning the parenting process		
SP2.0	Evaluate roles and responsibilities of parenting	RAL2.2	Examine roles and responsibilities of families including discipline, parenting styles, and nurturing strategies
SP2.1	Select nurturing practices to promote growth and development of children	RAL2.0	Analyze healthy relationships with children
SP2.2	Compare and contrast nurturing practices that support human growth and development	RAL2.1	Assess conditions that impact relationships with children such as culture, society, and technology
SP2.3	Identify communication strategies that promote positive self-esteem in family members		
SP2.4	Assess community resources and services available to families		
		RAL3.0	Analyze healthy relationships with adults of all ages
		RAL3.1	Discuss the effect of lifestyle choices
		RAL3.2	Contrast healthy and unhealthy relationships
		RAL3.3	Investigate the impact of aging in family and community relationships
		RAL4.0	Evaluate the impact of relationships between family and workplace
		RAL4.1	Examine personal and work ethics
		RAL4.2	Investigate stress management techniques for life and work balance

CONSUMER SERVICES

Code	Old Standard	Code	New Standard
ICS1.0	Investigate consumer service career paths		
ICS1.1	Summarize roles, functions and educational requirements of consumer service professions as a possible opportunity for a career		
ICS2.0	Analyze consumer behavior to assist in decision making skills		
ICS2.1	Demonstrate the process to obtain, analyze, and explain comparative information about a specific product to make informed purchase recommendations	CA1.0	Apply concepts of consumer advocacy
		CA1.1	Summarize consumer rights and responsibilities
ICS2.2	Differentiate the relationship between age cohorts, subcultures, societal trends and consumer spending	CA2.0	Assess the factors that influence consumer relationships
ICS3.0	Examine factors that impact the consumer market	CA2.1	Investigate consumer trends for sensitivity to cultural, socio-economic, religious, generational, disability, and gender issues
ICS3.1	Examine fraud in the marketplace and consumer laws to protect consumers	CA1.2	Investigate consumer protection laws and regulations
ICS3.2	Generalize the impact of advertising on consumer decisions	CA1.3	Apply strategies to reduce risk of consumer fraud
ICS3.3	Compare public relations and marketing strategies to determine optimal sales	CA2.3	Assess effects on advertising and technology on consumer decisions
ICS3.4	Develop skills needed for product development, testing, and presentation of a consumer product	CA1.6	Analyze the use of education and promotion in consumer advocacy
		CA4.0	Apply concepts needed for product development, testing and presentation of consumer products
		CA4.1	Explain product protection practices
		CA4.2	Determine consumer trends and product development needs through market research
		CA4.3	Apply consumer concepts to create and promote research-based product
		CA1.4	Investigate procedures to protect the health and safety of consumers
		CA1.5	Analyze the role of advocacy groups and policy makers at state and national levels
		CA2.2	Review ethical and legal concerns related to consumer and business actions
		CA3.0	Analyze conservation and waste management practices
		CA3.1	Examine the roles of government, industry, and consumers in resource consumption
		CA3.2	Cite evidence of strategies to conserve energy, recycle, and reduce waste

[REDACTED]

DIETETICS & NUTRITION

Code	Old Standard	Code	New Standard
DN1.0	Select opportunities for employment and entrepreneurial endeavors in food science, dietetics and nutrition	NS1.0	Analyze career paths within food science, food technology, dietetics, and nutrition industries
DN1.1	Classify skills and educational requirements for employment in dietetics and nutrition	NS1.1	Classify skills and educational requirements for employment in dietetics and nutrition field
DN1.2	Distinguish the impact of societal trends on food science, dietetics, and nutrition careers	NS1.2	Differentiate the impact of societal and industry trends on food science, dietetics, and nutrition careers
DN2.0	Evaluate specialized nutritional principles, food plans, and preparation techniques	NS2.0	Evaluate nutrition principles, food plans, and specialized dietary plans
		NS2.1	Analyze nutrient requirements across the lifespan addressing the diversity of people
DN2.1	Describe nutritional trends in today's society	NS2.2	Critique the impact of food choices and trends on health and wellness
DN2.2	Compare dietary guidelines to meet the health and nutritional needs of individuals with special requirements	NS4.1	Analyze recipe/formula proportions and modifications for specialized diets
DN2.3	Prepare a modified diet based on nutritional needs, health conditions, and lifestyle	NS2.3	Construct a modified diet based on nutritional needs and health conditions
			Apply food science principles in a laboratory setting to maximize nutrient retention and meet specialized dietary
DN2.4	Construct food preparation techniques to maximize nutrient retention and meet specialized dietary requirements	NS4.0	requirements
		NS4.2	Apply nutrition knowledge to maximize nutrient retention in prepared foods
DN3.0	Apply risk management procedures for food safety and sanitation	NS3.0	Implement practices that promote industry-based safe food-handling
		NS3.1	Demonstrate an ability to follow food service management safety and sanitation procedures
DN3.2	Use industry standards to document, investigate, and report food borne illnesses	NS3.2	Implement industry standards for documenting, investigating, and reporting food-borne illnesses

NUTRITION & WELLNESS

Code	Old Standard	Code	New Standard
NW1.0	Analyze factors that influence nutrition and wellness of individuals and families	NW1.0	Evaluate factors that influence nutrition
		NW2.0	Evaluate the needs of individuals and families in relation to health, nutrition, and wellness across the lifespan
		NW1.1	Investigate the impact of technology and media on food and health practices
			Analyze the effects of psychological, cultural, economic, and social influences on food choices and other nutrition practices
NW1.1	Apply dietary guidelines to meet nutrition and wellness needs	NW2.2	Apply current dietary guidelines to meet nutrition and wellness needs
		NW2.1	Identify dimensions of wellness
		NW2.4	Analyze the effects of food and diet fads, food addictions, and eating disorders on wellness
NW1.2	Determine the effects of nutrients on health, appearance and peak performance	NW1.3	Determine the effects of nutrition on health, appearance, and peak performance
NW1.3	Describe the effect of physical activity on health, appearance, and peak performance	NW2.3	Describe the effect of physical activity on health, appearance and peak performance
NW2.0	Evaluate factors that affect food safety	NW3.0	Evaluate factors that affect food safety
NW2.1	Apply practices to promote safe food handling	NW3.1	Apply practices to promote safe food handling
NW2.2	Describe food borne illness that cause health issues	NW3.2	Describe food borne illness that cause health issues
			Demonstrate ability to acquire, handle and utilize foods to meet nutrition and wellness needs of individuals and families across the life span
		NW4.0	across the life span
		NW4.1	Plan and prepare a meal incorporating nutritional guidelines
		NW4.2	Demonstrate ability to select, store, prepare, and serve nutritious and aesthetically pleasing foods
		NW4.3	Use kitchen tools and equipment in a proper and safe manner
NW3.0	Evaluate nutrition from production to consumption		
NW3.1	Explain how the steps in the food-processing system affect nutritional content		
NW3.2	Evaluate how resources affect nutritional decisions and planning		
NW3.3	Evaluate how food preparation techniques affect nutrition		

SERVING FAMILIES & COMMUNITIES

Code	Old Standard	Code	New Standard
SFC1.0	Investigate careers in family and community services	*Course Discontinued	
SFC1.1	Identify careers in family and community services		
SF1.2	Describe preferred skills needed in family and community services careers		
SF2.0	Formulate issues that confront human service employees		
SF2.1	Develop professional and ethical issues to understand situations		
SF2.2	Identify legal issues in different human services careers		
SF2.3	Describe safety concerns relating to community and family services and provide best practices		
SF3.0	Analyze current social problems and examine support agencies		
SF3.1	Analyze characteristics and causes of social problems		
SF3.2	Identify the role and responsibilities of personal support systems for community assistance		
SF3.3	Analyze agencies and services to support individuals and families		
SF3.4	Select agencies and services that aid specific social problems		
SF3.5	Examine coping strategies		
SF4.0	Explain the rights and responsibilities of human service participants and their families		
SF4.1	Summarize the rights and responsibilities of human service participants and their families		
SF4.2	Propose an advocacy strategy		