

FAMILY AND CONSUMER SCIENCES

College of Education and Human Services

FAMILY AND CONSUMER SCIENCES

MAJORS

- Child and Family Studies (minor required)
- Foods and Nutrition
 - Dietetics
 - Restaurant and Food Service Management
- Merchandising of Textiles, Apparel and Furnishings
- Family and Consumer Sciences Education

MINORS

- Administration of Child Care Programs
- Family Life and Resource Management
- Food Service
- Nutrition
- Gerontology

THE DEPARTMENT

The Family and Consumer Sciences Department at Northwest is a people-oriented department preparing individuals to work in a variety of professions focusing on individuals and families. The Department began at Northwest in 1908.

MISSION

The Mission of the Department of Family and Consumer Sciences is to provide a quality learning environment that will equip the student with professional expertise. Programs support the philosophy of sustaining and enhancing the quality of life for individuals and families as they function to achieve health and well-being in the social, psychological, economic and environmental realms of their lives.

DEGREES AND PROGRAMS

The Department of Family and Consumer Sciences offers programs which lead to the following degrees: Bachelor of Science and Bachelor of Science in Education.

Programs leading to degrees are provided in selected areas of dietetics and restaurant food service management; child and family studies; merchandising of textiles, apparel and furnishings; and family and consumer sciences education.

These programs provide strong professional expertise with a broad base of knowledge in general studies, in family and consumer sciences and in specialized professional skills allowing graduates entry into areas of family and consumer sciences, teaching, graduate or professional study.

CHILD AND FAMILY STUDIES

This program prepares graduates to work with home and community-based programs serving children, families, older adults and other special populations. In addition, graduates may assume positions in governmental agencies, administration of child care programs, children's protection services, family planning, family life education and older adult programs. This major has been approved by the National Council of Family Relations for the abbreviated application process for Certified Family Life Educator (CFLE).

FOODS AND NUTRITION

This program provides two options for persons desiring a career in foods and nutrition. Option I, Didactic Program in Dietetics, has been granted initial accreditation by the Commission on Accreditation for Dietetics Education (CADE) of the American Dietetics Association. This degree, followed by a supervised practice experience, enables one to sit for the registry exam for the registered dietician credential. Option II provides a strong background in nutrition and food service management, with supporting courses in business management for persons desiring a career in restaurant and food service management.

It is approved by the Missouri Restaurant Association.

MERCHANDISING OF TEXTILES, APPAREL AND FURNISHINGS

This program prepares individuals for positions such as buyer, fashion coordinator, store and merchandise manager, visual merchandiser, industry fashion expert and consultant, manufacturer sales representative, catalogue coordinator, and interior consultant working with display, model homes, retail (furniture/furnishings and accessories), department stores and decorating shops.

FAMILY AND CONSUMER SCIENCES EDUCATION

This program meets Missouri's requirements for a career education certificate to teach family and consumer sciences birth through grade 12.

ACCREDITATIONS

The programs offered by the department are accredited by the Council for Accreditation of the American Association of Family and Consumer Sciences, Washington, D.C. The Child and Family Studies major has been approved by the National Council of Family Relations for the abbreviated application process for Certified Family Life Educator. The Early Care and Education Laboratory, under the direction of the Family and Consumer Sciences Department is accredited by the National Association for Education of Young Children. The Didactic Program in Dietetics at Northwest is accredited by the Commission on Accreditation for Dietetics Education (CADE) of the American Dietetic Association, 120 South Riverside Plaza, Suite 2000, Chicago, IL 60606, (312) 899-0040, ext. 5400. This program meets the academic requirements outlined in CADE's "Standards of Education." The department is a member of the Missouri Restaurant Association. The Family and Consumer Sciences Education program is fully accredited by NCATE and the Department of Elementary and Secondary Education in Missouri.

MAJORS

CHILD AND FAMILY STUDIES

B.S. – minor required

Directed General Education Courses

General Biology and Lab
General Sociology OR General
Economics I OR Survey of Economics

Directed Institutional Requirement Course

Computers and Information Technology

Family and Consumer Sciences Core

Foundations and Careers in Family and
Consumer Sciences
Issues in Family and Consumer Sciences

Specialization Requirements

Administration of Programs for Young
Children OR Gerontology OR The
Adult Learner

Human Development
Contemporary Housing
Family Relationships
Child Development

Consumer Economics and Personal
Finance

Preschool and Elementary Nutrition
Education OR Nutrition and Diet
Behavior

Parenthood Education
Family Theory and Application
Family Resource Management/
Consumer Policy Issues
Independent Living for Special
Populations

Family and Individual Wellness
(recommended; required for CFLE
track)

Professional Requirements

Child Development Practicum OR
Internship in Family and Consumer
Sciences OR Problems-Child
Development and Family Relations

FOODS AND NUTRITION

*B.S. – no minor required, (Didactic program
in Dietetics; Restaurant and Food Service
Management)*

Directed General Education Courses

General Biology and Lab
General Statistics (for Option I only)
General Chemistry and Lab
General Sociology
Introduction to Ethics

Directed Institutional Requirement Courses

Computers and Information Technology
Intercultural Communication

Family and Consumer Sciences Core

Foundations and Careers in Family and
Consumer Sciences
Issues in Family and Consumer Sciences

Specialization Requirements

Family and Individual Wellness
Food Science
Food Service Management
Nutrition and Diet Behavior
Consumer Economics and Personal
Finance
Quantity Food Preparation
Quantity Food Preparation Laboratory
Community Nutrition

Professional and Interdepartmental Requirements

Option I: Dietetics

Principles of Management
Human Development
Practicum in Food Service Occupations
Macronutrients
Micronutrients
Medical Nutrition Therapy
Medical Nutrition Counseling
The Adult Learner
Organic Chemistry I and Laboratory
Medical Terminology
General Microbiology
Human Physiology
Elementary Biochemistry and Laboratory

Option II: Restaurant and Food Service Management

Accounting I
General Economics I
Business Law I
Principles of Management
Human Resource Management
Principles of Marketing
Management Information Systems
Creating Aesthetic Environments
Practicum in Food Service Occupations
OR Field Experience in Food Service
Management
Home Equipment Technology
Advanced Food Service Management
The Adult Learner
Industrial and Organizational Psychology

MERCHANDISING OF TEXTILES, APPAREL AND FURNISHINGS

*B.S. – no minor required; minor in business is
recommended*

Directed General Education Courses

College Algebra
General Biology and Lab
General Chemistry and Lab OR General
Physics and Lab
General Economics I

Directed Institutional Requirement Course

Computers and Information Technology

Family and Consumer Sciences Core

Foundations and Careers in Family and
Consumer Sciences
Issues in Family and Consumer Sciences

Specialization Requirements

Creating Aesthetic Environments
Apparel Selection
Textile and Apparel Industries
Consumer Economics and Personal
Finance
Home Equipment Technology
Textiles
Merchandising
Visual Merchandising
Internship in Merchandising
Merchandising of Furnishings and
Accessories

Professional and Interdepartmental Requirements

Accounting I
Accounting II
Business Law I
Principles of Management
Principles of Marketing
Retailing
Promotion
Sales and Sales Management

FAMILY AND CONSUMER SCIENCES EDUCATION

B.S. Ed. – no minor required, Secondary Program (certifies birth-grade 12)

Directed General Education Courses

General Biology and Lab
General Chemistry and Lab
General Sociology

Family and Consumer Sciences Core

Foundations and Careers in Family and Consumer Sciences
Issues in Family and Consumer Sciences

Specialization Requirements

Family and Individual Wellness
Creating Aesthetic Environments
Apparel Selection
Human Development
Food Science
Nutrition and Diet Behavior
Contemporary Housing
Family Relationships
Child Development
Consumer Economics and Personal Finance
Parenthood Education
Family Resource Management/
Consumer Policy Issues
Foundations in Family and Consumer Sciences Education
Methods in Family and Consumer Sciences
Directed Teaching in Vocational Family and Consumer Sciences Education
Approved electives in FCS Education or Education

Professional and Interdepartmental Requirements

General Economics I

MINORS

ADMINISTRATION OF CHILD CARE PROGRAMS

B.S. – Not available to Child and Family Studies majors

Required Courses

Human Development
Family Relationships
Child Development
Administration of Programs for Young Children
Parenthood Education
Family Theory and Application
Child Development Practicum
Family and Consumer Sciences elective

FAMILY LIFE AND RESOURCE MANAGEMENT

B.S. – Not available to Child and Family Studies majors

Required Courses

Human Development
Family Relationships
Child Development
Consumer Economics and Personal Finance
Parenthood Education
Family Theory and Application
Family Resource Management/
Consumer Policy Issues
Family and Consumer Sciences elective

FOOD SERVICE

B.S. – Not available to Foods and Nutrition majors

Required Courses

Food Science
Food Service Management
Nutrition and Diet Behavior
Quantity Food Preparation
Quantity Food Preparation Laboratory
Home Equipment Technology
Advanced Food Service Management
OR Field Experience in Food Service Management

Choose two courses from the following:

Accounting
Principles of Management
Principles of Marketing
Human Resource Management
Business Law I

NUTRITION

B.S. – Not available to Foods and Nutrition majors

Directed General Education Courses

General Biology and Lab OR General Zoology and Lab
General Chemistry and Lab OR General Chemistry I and Lab

Required Courses

Food Science
Nutrition and Diet Behavior
Community Nutrition
Macronutrients
Micronutrients

Choose one course from the following:

Organic Chemistry and Laboratory
Organic Chemistry I and Laboratory
Elementary Biochemistry and Laboratory

Choose one course from the following:

Human Anatomy
Human Physiology
Anatomy and Physiology
Physiology of Exercise

INTERDISCIPLINARY MINOR IN GERONTOLOGY

B.S.

Required Courses

Gerontology
Psychology of Aging
Language, Speech and Hearing of the Exceptional Child and Adult
Health in Later Years
The Adult Learner

Choose three courses from the following:

Health Aspects:

Family and Individual Wellness
Nutrition and Diet Behavior
Medical Terminology
Community Health
Therapeutic Recreation Interventions with the Elderly

Psychological Aspects:

Human Development
Abnormal Psychology
Developmental Psychology
Drugs, Brain and Behavior
Principles of Counseling

Social Aspects:

Independent Living for Special Populations
Listening Behavior and Skills
Nonverbal Communication
Social Aspects of Aging and Families
Leisure and Aging
Group Dynamics

COURSE DESCRIPTIONS

FAMILY AND CONSUMER SCIENCES

Family and Individual Wellness

A study of wellness as a holistic approach to health as it impacts the well-being and lifestyle of families and individuals.

Creating Aesthetic Environments

A study of the principles of design and color in relation to the selection and arrangement of furniture within the home.

Apparel Selection

A study of the sociological, psychological, cultural, economic and aesthetic factors influencing clothing and appearance.

Foundations and Careers in Family and Consumer Sciences

A study of the systems approach as it relates to the family ecosystem, family systems and the structure of the profession of family and consumer sciences. Professional careers evolving from these systems will be investigated via contacts with professionals through structured observations at their daily jobs.

Human Development

A lifespan approach to learning, which explores the development of the infant and continues through adulthood to death. It integrates the physical, social, cognitive and emotional development of individuals as they function in family structures.

Gerontology

Provides an overview of the total process of aging and the changes that evolve in society and in the lives of individuals as others grow old ahead of us. Students will be encouraged to think positively and realistically about aging and elderly, and develop sensitivity to family and social and economic situations of older people.

Food Science

A laboratory course with emphasis on the study of scientific principles of food preparation and on criteria for recognition and evaluation of standard products.

Food Service Management

An introductory food service course emphasizing food service sanitation and requiring application of principles of food buying and food preparation to menu planning, meal preparation and service.

Nutrition and Diet Behavior

An entry-level nutrition course which provides basic nutrition information. Coursework will include a self-assessment of nutrient intake utilizing computer analysis.

Contemporary Housing

A study of housing as it impacts on the social, psychological and economical needs of individuals and families. Using a team approach, students will investigate current issues relating to housing in preparation for professional and consumer roles.

Textile and Apparel Industries

History and organization of the textiles and apparel industries. Emphasis on changes occurring throughout the industries and implications these changes have for the merchandising of apparel products at both the production and retail levels.

Family Relationships

A study of the variety of styles of interpersonal relationships emphasizing self-knowledge and understanding of individuals within relationships as a basic step in relating to others in dating, courtship, engagement, marriage and daily living. Includes exploration of types of relationships, communication patterns and alternative family forms.

Child Development

A developmental approach to the study of children from birth to 12 years of age, integrating physical, social, emotional, cognitive and creative aspects of the child's total development. Observation and participation with children at the child development center and cooperating schools will be an integral part of the course.

Administration of Programs for Young Children

A study of child care models and early childhood programs. Provides an in-depth analysis of program development, program philosophy, operational policies, budgetary process, staffing, record keeping, equipment selection, facility and program administration.

Social Aspects of Aging and Families

This course will introduce you to social welfare programs designed to assist older adults such as Social Security, Medicare, and Medicaid. You will also have the opportunity to learn about social networks and families in later life.

Consumer Economics and Personal Finance

The role of the consumer in the marketplace, forces influencing consumer demand, and the broad social and economic implications of consumer behavior.

Preschool and Elementary Nutrition Education

Basic principles of nutrition with focus on nutritional needs of children and on methods of teaching children about foods and health. Designed for preschool and elementary education students; includes practical experience in coordinating nutritional classroom activities for children.

Quantity Food Preparation

A lecture course in basic quantity food preparation with emphasis on principles of preparation, identification of quality products, standardized recipes, safety and sanitation, care and supervision of food service equipment, organization of work place, work simplification and preparation of food.

Quantity Food Preparation Laboratory

Provides laboratory experience in quantity food preparation.

Community Nutrition

Fundamentals of nutrition care delivery in community programs. This course explores nutrition programs that serve various segments of the population and the relationship of these programs to nutrition policy at the local, national and international levels. The specific needs of population groups (infants, children, women and the elderly) are considered and questions of food security are investigated. Students plan and execute a social marketing project and experiences in community nutrition programs will be required.

Practicum in Food Service Occupations

Supervised experience in various types of commercial food services such as short order, carry-out service, tray service in rest homes and hospitals, cafeterias, restaurants and catering services. A job analysis will be an integral part of the work experience.

Home Equipment Technology

A study of basic materials, finishes and technology as related to the selection, use and care of appliances, utensils and table appointments; the basic principles of the use of gas, electricity and technology in the home; and the use of adequate lighting.

Textiles

Introduction to textile fiber, yarn and fabric characteristics. Basic textile terminology, serviceability, coloring and finishing; selection, performance and care of textile products, including hands-on laboratory experiences.

Merchandising

Principles of merchandising as applied in textiles and apparel retailing. Focuses on procedures for planning, sourcing and controlling inventories for profitable management of textile and apparel product lines. Careers in merchandising will be explored.

Visual Merchandising

Theories and techniques of merchandise presentation, planning and execution; display, promotion, store layout and evaluation as related to image, sales, profit and aesthetics.

Issues in Family and Consumer Sciences

A course designed to provide FCS majors opportunities for investigation of the philosophy of family and consumer sciences, current issues and trends affecting the field, the role of the profession in public policy and research, and the interpretation of professional ethics. The course requires a major paper and presentation. Coursework is designed to facilitate the transition from student to professional practitioner.

Parenthood Education

A study of major parenting strategies and the development of competencies necessary for effective parenting and the student's future involvement in parenthood education.

Family Theory and Application

Analysis of major family theories, including life cycle, structural, family systems, sibling position and others. Theories applied to assessing case studies. Assessment techniques include genogram.

Child Development Practicum

A team approach to the organization and operation of a preschool facility. This course provides an opportunity for supervised teaching in the child development center, a program enrolling three-, four-, and five-year-old children.

Problems—Child Development and Family Relations

Opportunity to investigate, with instructor's guidance, a problem identified in consultation with advisor.

Family Resource Management/ Consumer Policy Issues

Provides an in-depth study of the application of management principles through the use of lifestyle analysis and case studies. Policy issues impacting family resources will be studied.

Problems—Family Economics and Management

Opportunity to investigate, with instructor's guidance, a problem identified in consultation with advisor.

Advanced Food Service Management

Designed to assist the student in applying management and marketing principles in food service operations. Emphasis is on planning of food service systems and financial control.

Macronutrients

Physiological and chemical basis for the macronutrient and food needs of the individual and the application of basic principles to problems of meeting the macronutrient needs of the individual.

Micronutrients

Physiological and chemical basis for the micronutrient and food needs of the individual, and the application of basic principles to problems of meeting the micronutrient needs of the individual.

Medical Nutrition Therapy

The science of nutrition as it applies to individuals with atypical metabolic conditions and/or pathological conditions. Students apply the biochemical, physiological and nutritional basis of medical nutrition therapy concepts through completion of case studies, product analyses and calculations for enteral and parenteral nutrition support.

Internship in Merchandising

Junior or senior students in merchandising of textiles, apparel and furnishings may, with the permission of the merchandising coordinator, enroll in an intern program with an approved business. The training program for the student will be planned by a merchandising faculty member and the approved employer. The student will be required to make periodic reports on individual progress, and upon completion of the internship will prepare a comprehensive report integrating the total internship experience.

Medical Nutrition Counseling

The basic theories and techniques of counseling as related to medical nutrition therapy. Students will counsel individuals on nutrition.

Problems–Food and Nutrition

Opportunity to investigate, with instructor's guidance, a problem identified in consultation with advisor.

Field Experience in Food Service Management

Advanced work assignments in food service management in business of student's choice.

Problems–Family and Consumer Sciences Education

Opportunity to investigate, with instructor's guidance, a problem identified in consultation with advisor.

Merchandising of Furnishings and Accessories

Creative experiences in the use of color, texture, materials, floor plans, elevation and scale models using the principles of design and elements of art. Investigation of the historical background of furniture (Renaissance to Bauhaus and Modern) and future trends as related to present environmental design. Consumer information related to furnishings for homes and apartments.

Problems–Housing and Home Furnishings

Opportunity to investigate, with instructor's guidance, a problem identified in consultation with advisor.

Analysis of Sewn Products

A study of apparel manufacturing and the decision-making involved in marketing, merchandising and producing apparel. Analysis of textile products with an emphasis on quality, performance and cost considerations in relation to product development.

Problems–Textiles and Clothing

Opportunity to investigate, with instructor's guidance, a problem identified in consultation with advisor.

Internship in Family and Consumer Sciences

Designed to provide a professional job experience in specialized areas of family and consumer sciences relative to appropriate career goals.

Directed Teaching in Vocational Family and Consumer Sciences Education

Provides a gradual induction into teaching Family and Consumer Sciences. The clinical experience includes observation of teaching/learning, co-teaching with a master teacher and directed teaching under the supervision of a master teacher in FCS. The clinical experience is supervised by a college coordinator, who is fully certified as a vocational family and consumer sciences teacher.

Independent Living for Special Populations

A lifespan approach to the principles involved in developing independent living skills for those who have disabilities. The course will be designed to provide training and experience in working with the disabled and the elderly.

The Adult Learner

Organization and administration of programs for adults. A study of teaching procedures, recent trends in subject matter, materials, techniques and evaluation as applied to adult education. This course provides opportunity for observation and participation in adult programs.

Foundations in Family and Consumer Sciences Education

A course designed to develop competency in curriculum construction in family and consumer sciences based on the comprehension and analysis of the structure of the field of family and consumer sciences, relevant legislation and special needs of the learner. Includes emphasis on the career and technical student organizations within the curriculum.

Organization and Administration of Programs in Family and Consumer Sciences Education

An introduction to work-based learning in FCS. Strategies for delivering work-based education including cooperative education, internship programs and entrepreneurial simulations. Appropriate school-to-work opportunities for each grade level will be explored. Other concepts include meeting diversity needs, marketing FCS, grants as sources of funding and developing a portfolio.

Trends in Child Development and Family Relations

A course designed to address contemporary topics in the area of child development and family relations. Special focus is identified for each offering.

Trends in Family Economics and Management

A course designed to address contemporary topics in the area of family economics and management. Special focus is identified for each offering.

Trends in Foods and Nutrition

A course designed to address contemporary topics in the area of foods and nutrition. Special focus is identified for each offering.

Trends in Family and Consumer Sciences Education

A course designed to update information in the subject matter area of family and consumer sciences education. Special topic or focus is identified for each offering.

Trends in Housing, Home Furnishings and Equipment

A course designed to update teachers in the subject matter area of home furnishings, housing and equipment. Special topic or focus is identified for each offering.

Trends in Textiles and Clothing

A course designed to update teachers in the subject matter area of textiles and clothing. Special topic or focus is identified for each offering.

Methods in Family and Consumer Sciences Education

A course designed to develop competence in selection, development and use of instructional techniques, materials and evaluation procedures in family and consumer sciences education.

CAREER OPPORTUNITIES

Northwest Family and Consumer Sciences graduates have no trouble finding great places to work after graduation. Here are just a few places our graduates are working:

- Culinary Manager at Red Lobster, Kansas City, Mo.
- Director at St. Francis Child Care in Maryville, Mo.
- Generations Incorporated, Des Moines, Iowa
- Gymboree, Denver, Colo.
- Heartland Hospital, St. Joseph, Mo.
- Nieman Marcus, Hollywood, Calif.
- Park Hill School District, Kansas City, Mo.

CHILD AND FAMILY STUDIES

Child and Family Studies majors study the makeup of the family and the roles people play within it. The careers of Child and Family graduates focus on the family and how families shape individuals. Family majors find careers in a variety of areas. Many go on to graduate school in social work or a related field. Others find work in family service areas such as United Way agencies, family planning, hospital counseling, homes for adolescents with emotional problems, family service programs, a variety of child care programs and programs for older adults.

Career Opportunities:

- Community service administrator or director
- Consumer information specialist
- Day care administrator or director
- Director for community-based programs for the elderly
- Instructor of adult enrichment programs
- Parenthood educator
- Preschool director

FOODS AND NUTRITION

There are two options in this program.

Option I: Dietetics

This program is for the individual interested in becoming a Registered Dietitian. Dietetics appeals to someone who is interested in food and science. The field combines the areas of health and disease, food preparation, business management, physiology, microbiology and chemistry. To meet the American Dietetic Association's requirements for a Registered Dietitian, a student who graduates from Northwest's accredited program must complete a supervised dietetic practice experience and pass a registration examination.

Career Opportunities:

- Business dietitian
- Community dietitian
- Consultant dietitian
- Educator dietitian
- Hospital administrative dietitian
- Hospital or research dietitian
- Management dietitian

Option II: Restaurant and Food Service Management

This program is for someone interested in managing a restaurant, catering service or other institutional food service business. This option teaches students about food and nutrition, managing a business and working with people. The program is a member of the Missouri Restaurant Association.

Career Opportunities:

- Catering manager
- Food service consultant
- Food service manager
- Hospitality manager
- Restaurant manager

MERCHANDISING OF TEXTILES, APPAREL AND FURNISHINGS

Merchandising is the planning, development and presentation of a product line for an identified target market. Students say they like the major because it allows them to work with people and because they are interested in the merchandise itself. The program is attractive to anyone who has a flair for clothing, furniture and business. It only takes three more classes to earn a minor in business.

Career Opportunities:

- Buyer
- Catalog coordinator
- Consultant with display of retail furnishings and accessories
- Fashion coordinator
- Industry fashion expert and consultant
- Manufacturer sales representative
- Product development specialist
- Store and merchandise manager
- Visual merchandiser
- Wardrobe consultant

FAMILY AND CONSUMER SCIENCES EDUCATION

This field combines all the Family and Consumer Sciences areas with consumer awareness to teach people lifetime skills. The program is directed toward obtaining a teaching certificate. Graduates teach child and family development, parenthood education, consumer education, nutrition, wellness, housing and living environments, clothing and textiles, family and individual health, personal finance and career and family leadership.

INTERNSHIP OPPORTUNITIES

An internship is required for each major except Family and Consumer Sciences Education, which requires student teaching. One of the strengths of the Family and Consumer Sciences program is that each student graduates with an abundance of practical experience.

Here are some of the places family and Consumer Sciences students have completed internships:

- Crate & Barrel, St. Louis, Mo. and Minneapolis, Minn. (interiors merchandising)
- Lands End, Dodgeville, Wis.
- Mayo Clinic, Rochester, Minn. (dietetics)
- Nordstrom, Kansas City, Kan. (apparel merchandising)
- Norton Sound Health Corporation, Nome, Alaska (dietetics)
- Ocean Creek Resort, Myrtle Beach, S.C. (food service management)
- Ronald McDonald House, Omaha, Neb. (child and family studies)
- Summer Youth Camp, "Hot Summer Nights," Westchester, Maine (child and family studies)
- Walter Reed Hospital, Washington, D.C. (dietetics)

UNDERGRADUATE RESEARCH

Northwest is proud of its Undergraduate Research Program because at most colleges and universities, the opportunity for research is extended only to graduate students. Participation is fairly simple and involves communicating your desires to a faculty member and gaining approval of your study by a committee. Recently, Family and Consumer Sciences students have researched high-protein, low-carbohydrate diets and internships and careers in Child and Family Studies. An interdisciplinary Family and Consumer Sciences research team received two national Paolucci Research Grants. The grants supported research for a Center for Family and Cultural Enrichment and a study of environmentally friendly practices at Northwest. The Paolucci team received second place honors at the National Research Convention for the Human Sciences.

SCHOLARSHIPS

The Family and Consumer Sciences Department offers many scholarships for returning students. These scholarships are in addition to the federal monies available from the Office of Student Financial Assistance. The Department also provides application information for Family and Consumer Sciences scholarship money available from state agencies and private institutions. For more information, call the department.

Phyllis C. Leet Freshman Scholarship

The \$1,200 scholarship is awarded to an entering freshman who has a high school grade point average of 3.00, has declared a major in Family and Consumer Sciences, has lived on a farm or in a small town (under 1,500 people) during high school in the general geographic area of the 19 counties in Northwest Missouri and shows financial need.

Dr. Frances Shipley Scholarship

This \$500 scholarship honors Dr. Shipley, who served Northwest in many capacities including Chair of the Family and Consumer Sciences Department for 30 years. Applicant must be a continuing student (sophomore, junior or senior) and majoring in Family and Consumer Sciences. Must be enrolled in at least 12 hours for Fall and Spring and

be considered a full-time student with a minimum GPA of 2.75. Along with the application, candidates must submit a 1 page essay describing educational goals, plans for the future and financial needs.

STUDENT ORGANIZATIONS

Student Member Section of Family and Consumer Sciences

This group is open to anyone in the department regardless of major. It has a large number of members and students say it's a good way to meet people from other academic areas. The organization does community service projects and attends an annual career conference in Chicago.

Kappa Omicron Nu

This is a national honor society for men and women in Family and Consumer Sciences. Kappa Omicron Nu recognizes and encourages excellence in scholarship, research and leadership. Membership is by invitation and is based upon grade point average and class rank.

Northwest Student Dietetics Association (NSDA)

This group is open to students majoring in Dietetics. NSDA focuses on professional development, community service and fundraising to support student attendance at professional meetings.

DEPARTMENT OF FAMILY AND CONSUMER SCIENCES

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