

The College of Education and Human Development

Departments: Professional Pedagogy, Family and Consumer Sciences, Health and Kinesiology, and Educational Leadership

Hollis Lowery-Moore, Dean

205 Education Building, Phone 880-8661

Preparing prospective career educators is and has been an essential mission of the University and the College since its establishment in 1959. More recent offerings representing diversification and growth of the College of Education and Human Development are hospitality administration, interior design, fashion merchandising, health, exercise science and sports management.

Graduate programs in the College are described in the Graduate Studies Catalog of the University.

Degree and certification programs are described in separate departmental sections of this bulletin.

Lamar University reserves the right to modify degree requirements and teaching certificate requirements in keeping with legislative acts and rules established by the Texas Higher Education Coordinating Board and the Texas Education Agency.

Mission and Objectives

The College of Education and Human Development is dedicated to promoting the achievement of the University's mission. Toward that goal and in the belief that educational problems are best solved through partnerships with elementary and secondary education, higher education, state-level education agencies and other appropriate groups, the College is committed to a collaborative approach in addressing educational issues. Emphasis is placed on the preparation of personnel for educational and human service careers through professional programs, which are current and relevant in theory and practice. Collaborative participation by the faculty in state, regional and national professional organizations, public schools and human service agency activities is practiced and encouraged.

The College of Education and Human Development has as its major function the professional preparation of elementary and secondary school personnel and preparation of personnel for specific human services positions and professional careers. The College has an oversight role for the development of academic competencies of the prospective teacher pursuing a major within the many departments of Lamar University.

The College is composed of four departments: Professional Pedagogy, Educational Leadership, Family and Consumer Sciences, and Health and Kinesiology. The Division of Professional Services includes admissions, advisement, TExES testing, technology services, instructional design and certification. The Early Childhood Development Center is located adjacent to the University campus and provides a site for University students to observe and work with children as part of the professional preparation of teachers and other school personnel.

Degrees Offered

Bachelor of Science Degree with majors in the following fields:

Interdisciplinary Studies
Kinesiology

Family and Consumer Sciences
Health

Educator Preparation – A Shared Responsibility

The Lamar Educator Preparation Advisory Board, with members broadly representative of K-12 schools serving the region, is appointed by the Dean of the College of Education and Human Development. This body advises on policies and programs for teacher education at Lamar University that will best meet the needs of the region. The preparation of teachers is a responsibility shared by the faculty of Lamar University through its Educator Preparation Council, composed of faculty members from various colleges offering educator certification programs. Policies authorizing teacher education programs are recommended by the Council. Policies and certificate programs are coordinated through the Council after approval by the Provost. Within the framework of the policies established, the College of Education and Human Development provides oversight for all teacher education programs throughout the University.

The professional education unit, under the guidance of the Council, has as its theme: “Preparing Educators for a Changing World.” Realizing its vision requires experiences that have been planned to equip career educators to act intelligently when confronted by unexpected events or circumstances. Intensified emphasis on problem-solving and critical thinking and an improved knowledge base to support analysis and action are the strengths of the educator preparation program.

Teacher Education Programs

Lamar University provides undergraduate teacher education programs that fulfill the curriculum requirements for the following certificates in the State of Texas: elementary education, secondary education, special education, family and consumer sciences, education of the deaf, driver education, all-levels music, all-levels art, all-levels physical education, early childhood education, and English as a second language.

Information concerning graduate teacher education programs and professional certification may be found in the Graduate Studies Bulletin.

Early Childhood Development Center

The Lamar University Early Childhood Development Center is an educationally oriented model program for children between the ages of 18 months and five years. The Center is accredited by the National Association for the Education of Young Children. Under the direction of The College of Education and Human Development, the Center provides an integral part of professional development for undergraduate and graduate students on the Lamar University campus.

The Center provides opportunities for University students to direct learning of young children who exhibit both typical and atypical development as well as investigate effective teaching strategies for promoting optimal development among young children. Students have the opportunity to observe and interact with children, which enhances the understanding of child growth and development. In addition the students are able to relate understanding about the family, nutrition, prenatal care and community interaction to child behavior.

The Center provides interdisciplinary research opportunities for faculty and graduate students. The center is also used for strengthening leadership skills in the field of child development through seminars, workshops and other educational events. The Center is accredited by the National Academy of Early Childhood Programs.

Post Baccalaureate Certification Programs

The College of Education and Human Development offers Post-Baccalaureate Certification Programs for students who hold a bachelor's degree and desire to earn teacher certification. Programs offered are: EC-4 Generalist, 4-8 Generalist, 4-8 specialized areas, Secondary 8-12 specialized areas, and All-Levels Art and Special Education.

Applicants for these programs must have earned a bachelor's degree from an accredited college or university and must possess an overall minimum grade point average of 2.5 on a 4.0 scale on all university work completed. Applicants must also take and pass all three sections of the THEA test. If the THEA test has not been completed, it must be completed with a passing score within the first semester of enrollment. Other criteria may also apply.

Consult with the director of the Post-Baccalaureate Program in office 201, Education Building, for additional information.

Admission into Teacher Education

Application for admission into the teacher education program must be submitted prior to or during enrollment in PEDG 2310. Before acceptance into the program, all requirements must be successfully met. Students must be admitted to the teacher education program before enrollment in any 3000- or 4000-level courses in Pedagogy, Special Education, Reading or Early Childhood Education. Instructions and forms needed for application are available on the college web site: <http://dept.lamar.edu/education>.

For admission into the teacher education program, requirements must be satisfied as follows:

1. Completion of an online application form at <http://dept.lamar.edu/education>;
2. Successful completion of 45 semester hours, including PEDG 2310 (with a grade of "C" or better);
3. A minimum GPA overall and in the certificate field(s) of 2.5 (on a 4.0 scale);
4. Successful completion of all sections of an acceptable basic skills test;
5. Successful completion of ENGL 1301 and ENGL 1302 or ENGL 1361 and ENGL 1362;
6. Successful completion of MATH 1314 and another course specified for meeting the mathematics requirement of the student's degree/certification plan;
7. A passing score on a 300-word essay administered through the Department of Professional Pedagogy;
8. Approval following a criminal history review;
9. Attainment of 12th grade equivalency on the Nelson-Denny reading test; and
10. Filing a signed copy of the program's "Professionalism Agreement."

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Progress Toward Student Teaching

After being admitted to teacher education, the candidate is carefully monitored as to maintaining the grade point averages required for admission. Each student is expected to maintain an individual electronic portfolio, which contains indicators of progress in a teacher education certificate program. Included among those indicators are evaluations of teaching performance, artifacts representing course assignments, grades, proficiency in language usage and evaluations of dispositions.

Periodically, a Teacher Education Committee, appointed by the chairman of the Department of Professional Pedagogy, reviews the portfolio of each student in the program. The Committee will approve or disapprove the continuance in the program of a student or specify conditions under which a student may proceed.

Admission to Student Teaching and the Professional Semester

Student teaching shall be scheduled for the final spring or fall semester prior to graduation from Lamar University. All pedagogy courses must be completed prior to student teaching.

The Master Supervising Teacher Program (MaST) supports the student teaching component of teacher education. MaST teachers are unique in combining the roles of university supervisor and cooperating teacher. MaST teachers are supported in their efforts by the program director, who serves as the contact person for the university. Lamar University students who enroll for student teaching will be placed with a MaST teacher who has been prepared and employed by the University as an adjunct instructor for this special role.

Students who are eligible and who desire to enroll in the “professional semester” must apply for student teaching, approximately a year in advance, through the Office of Field Experiences, room 110, Education Building. For fall student teaching, application should be made **no later than October 1**. For spring student teaching, application should be made **no later than March 1**.

In order to qualify for student teaching, the applicant must be recommended by a Teacher Education Committee and have met the following requirements:

1. Completion of course work specified by his/her certificate/degree plan.
2. A minimum grade point average of 2.5 on a 4.0 scale in:
 - a. all courses taken;
 - b. all courses taken in teaching fields or areas of specialization in interdisciplinary studies; and
 - c. all courses taken in pedagogy (Pedagogy, Reading, Early Childhood Education and Special Education).
3. Grade of “C” or better in each pedagogy course;
4. Successful completion of all required field experience hours required in designated pedagogy courses;
5. Successful completion of 15 hours of field experience during the semester prior to student teaching with the MaST teacher to whom you have been assigned as a student teacher; and
6. The appropriate content proficiency exams have been passed.

During the student teaching semester, a student may enroll in one additional course. This course must be approved by the Director of Student Teaching in advance of enrollment in the course.

Student Teaching for Post-Baccalaureate Certification Programs

Students admitted to the post-baccalaureate certification programs who are requesting admission to student teaching must submit an application by August 1 for fall and November 1 for spring. Application forms are available in office 201, Educational Building. Information is available in office 201 or office 110.

To enroll in student teaching, post-baccalaureate students must present a current grade point average of not less than 2.5 over all on a 4.0 scale. They must participate in all seminars and other activities in which all other student teachers participate.

Certification Policies

Lamar University reserves the right to modify degree requirements and teaching certificate requirements in keeping with legislative acts and rules established by the Texas Higher Education Coordinating Board and the State Board for Educator Certification.

To be recommended for a teaching certificate, the applicant must present

1. A minimum grade point average of 2.5 in all work undertaken at Lamar, a minimum 2.5 in elementary school specialization or in each teaching field and a minimum 2.5 in the professional education courses relevant to the certificate.
2. A minimum of 12 hours in residence at Lamar University in professional education courses.
3. A minimum of six hours in residence at Lamar University.
 - a. In each teaching field for secondary certification.
 - b. In the area of specialization for elementary certification.
4. Evidence of successfully completing student teaching requirements in the area of certification sought.
5. Successful completion of all sections of the Texas Higher Education Assessment (THEA) and successful completion of the appropriate TExES examinations.
6. Department Chairs determine eligibility of students to take TExES examinations according to established guidelines by the Texas Education Agency.

Certificate and Degree Requirements

Certificate programs are offered in elementary, secondary, special education, family and consumer sciences, all-levels art, all-levels music, all-levels physical education and all-levels hearing impaired. Certificate endorsements are available in driver education and English as a second language. Information concerning these programs may be found in the following paragraphs or in departmental sections of this bulletin.

Certificate requirements are composed of four parts: (1) academic foundations, (2) academic specialization, (3) professional development and (4) designated free electives.

Current academic foundation requirements for certificate programs are described below. Students wishing to secure the Bachelor of Arts or Bachelor of Science degree and, at the same time, to certify will be required to meet teacher education standards. It will be necessary to consult with your department head or the College of Education and Human Development Advisor concerning the specifics of these requirements. Other requirements are outlined under the departmental sections of this catalog.

Philosophy of Knowledge Core Curriculum

The core curriculum, found on page 15, is required of all students working toward teacher certification at this University. Within the general framework shown, some course selections may be governed by the type of certification or degree obtained. Where appropriate, a maximum of six semester hours (eight in science), taken in academic foundations may be included in any one teaching field.

Additional electives and degree requirements..... 9
 (Must include 3 hrs Fine Arts and 3 hrs Social Science)

Nine hours to be selected from approved courses in the following groups with courses included from a minimum of two groups:

- Group I: Anthropology, Psychology, Sociology,
Child & Family Development, Health
- Group II: Economics
- Group III: Foreign Language, Manual Communication
- Group IV: Art, Drama, Music, Dance
- Group V: Philosophy, Humanities

Special Certificates and Endorsements

All-levels Art, Health, Music, and Physical Education degrees and certificates (see the instructional departments for information).

Driver Education Endorsement. Described in the Department of Health and Kinesiology section of this catalog.

Gifted and Talented Supplemental (Grades EC-12)

Special Education Supplemental (Grades NA)

English as a Second Language Supplemental (Grades NA)

Education of the Hearing Impaired. Described in the Communication section of this catalog.

The certificate plans are described in the Family and Consumer Sciences section of this catalog.

Certification for Persons with Bachelor’s Degree (or higher) Who Are Not Certified To Teach in Texas

1. Information concerning these certification plans is available in the College of Education and Human Development Professional Services Office, room 201.
2. Persons with degrees from Texas colleges and persons with degrees from out-of-state colleges apply in the College of Education and Human Development, Professional Services Office for certification in Texas, room 201.

Certification for Persons with Texas Teaching Certificates Who Desire Additional Endorsements

Those persons with elementary certificates who desire secondary certification, those with secondary certificates who desire elementary certification, and those with elementary or secondary certificates who desire additional endorsements obtain information from the Professional Services Office.

Professional Certificates

Requirements for Professional Certificates are described in the Graduate Catalog.

Department of Professional Pedagogy

Department Chair: Vicky Farrow

202 Education Building, Phone 880-8217

Professors: Karlin, Sisk

Associate Professors: Farrow, Goulas, Griffith, Hamza, Henry, Rios

Assistant Professors: Carlson, Dixon, Duncan, Graham, Matheny, Richardson, Wilkinson

Instructors: Fairley, McCutcheon, Nicklebur

Bachelor of Science in Interdisciplinary Studies

The Department of Professional Pedagogy offers the Interdisciplinary Studies degree plan for the following EC-4 and 4-8 degree plans leading to teacher certification:

EC-6 Generalist*

Suggested Program of Study – Total Min. Hours: 126

First Year	Second Year
ENGL 1301, 1302..... 6	ENGL Lit (2000 level)..... 3
MATH 1314, 1350 6	PSYC 2301 or SOCI 1301 3
HIST 1301, 1302 6	POLS 2301, 2302 6
PHIL 1370 3	BIOL 1408 4
COMM 1315..... 3	PEDG 3310, 3320 6
HLTH 1370..... 3	PEDG 2310 3
PHYS 1405..... 4	PEDG 2342 3
PEGA..... 1	CHEM 1375 3
32	THEA 1310 3
	34
Third Year	Fourth Year
READ 3330, 3360 6	PEDG 3350..... 3
SOCI 3301 3	GEOL 4390..... 3
MATH 3312, 3313 6	PEDG 4340, 3351 6
READ 3390, 3393 6	EACH 4305 3
ENGL 4305 3	PEDG 4650..... 6
EACH 4303 3	MUSI 3371..... 3
KINT 3370..... 3	PEDG 4350..... 3
30	ARTS 3371..... 3
	30

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EC–6 Generalist* – Early Childhood Education Specialist
Suggested Program of Study – Total Min. Hours: 129

First Year	Second Year
ENGL 1301, 1302..... 6	ENGL Lit (2000 level)..... 3
MATH 1314, 1350 6	PSYC 2301 or SOCI 1301 3
HIST 1301, 1302 6	POLS 2301, 2302 6
PHIL 1370 3	BIOL 1408..... 4
COMM 1315..... 3	PEDG 3310, 3320 6
HLTH 1370..... 3	PEDG 2310..... 3
PHYS 1405..... 4	PEDG 2342..... 3
PEGA..... 1	CHEM 1375..... 3
	THEA 1310 3
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32	34
Third Year	Fourth Year
READ 3330, 3360..... 6	PEDG 3350..... 3
SOCI 3301 3	GEOL 4390..... 3
MATH 3312, 3313 6	PEDG 4340, 3351 6
READ 3390, 3393..... 6	EACH 4305 3
ENGL 4305..... 3	PEDG 4650..... 6
EACH 4303 3	MUSI 3371..... 3
EACH 4304 3	PEDG 4350..... 3
KINT 3370..... 3	ARTS 3371..... 3
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33	30

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4–8 English, Language Arts & Reading
Suggested Program of Study – Total Min. Hours: 123

First Year	Second Year
ENGL 1301, 1302..... 6	ENGL Lit (2000 level)..... 3
MATH 1314, 1350 6	PSYC 2301 or SOCI 1301 3
HIST 1301, 1302 6	POLS 2301, 2302 6
PHIL 1370 3	CHEM 1375..... 3
COMM 1315..... 3	MATH 3312 3
THEA 1310 3	MATH 1320 or 3313 3
PHYS 1405..... 4	PEDG 3310, 3320 6
PEGA..... 1	PEDG 2310..... 3
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32	30
Third Year	Fourth Year
ENGL 3340, 4310..... 6	ENGL 3316, 3360 or 3370 3
Adv ENGL Lit 3	Adv ENGL Lit 3
READ 3326..... 3	READ 4310 3
READ 3330..... 3	PEDG 3351 3
READ 3360..... 3	PEDG 3391..... 3
READ 3390, 3393..... 6	PEDG 4340..... 9
BIOL 1408 4	PEDG 4650..... 3
GEOL 2377 or 4390 3	PEDG 4350..... 3
PEDG 2342..... 3	
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34	27

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4–8 Math*

Suggested Program of Study – Total Min. Hours: 120

First Year		Second Year	
ENGL 1301, 1302.....	6	ENGL Lit (2000 level).....	3
MATH 1314, 1316.....	6	PSYC 2301 or SOCI 1301.....	3
HIST 1301, 1302.....	6	POLS 2301, 2302.....	6
PHIL 1370.....	3	PHYS 1405.....	4
COMM 1315.....	3	PEDG 3310, 3320.....	6
FINE ARTS.....	3	PEDG 2310.....	3
BIOL 1408.....	4	MATH 2305.....	3
PEGA.....	1	MATH 2310.....	3
	32	MATH 3312.....	3
			34
Third Year		Fourth Year	
MATH 3300, 3311.....	6	MATH 3317.....	3
MATH 3313, 3314.....	6	GEOL 4390.....	3
MATH 3315, 3316.....	6	READ 4310.....	3
MATH 2376.....	3	PEDG 3350.....	3
CHEM 1375.....	3	PEDG 4340.....	3
READ 3326.....	3	PEDG 4350.....	3
PEDG 2342.....	3	PEDG 4650.....	6
	30		24

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4–8 Math/Science*

Suggested Program of Study – Total Min. Hours: 126

First Year		Second Year	
ENGL 1301, 1302.....	6	ENGL Lit (2000 level).....	3
MATH 1314.....	3	PSYC 2301 or SOCI 1301.....	3
HIST 1301, 1302.....	6	POLS 2301, 2302.....	6
PHIL 1370.....	3	BIOL 1406.....	4
COMM 1315.....	3	PHYS 1411.....	4
Fine Arts.....	3	MATH 2310.....	3
CHEM 1375.....	3	MATH 3312.....	3
PHYS 1405.....	4	PEDG 3310, 3320.....	6
PEGA.....	1	PEDG 2310.....	3
	32		35
Third Year		Fourth Year	
MATH 3300.....	3	BIOL 4311.....	3
MATH 3311, 3313.....	6	GEOL 4411.....	4
MATH 3314, 3316.....	6	MATH 3317.....	3
GEOL 3411.....	4	PEDG 3350.....	3
GEOL 4370.....	3	PEDG 4340.....	3
CHEM 2311.....	3	PEDG 4350.....	3
READ 3326.....	3	PEDG 4650.....	6
PEDG 2342.....	3	READ 4310.....	3
	31		28

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4–8 Composite Science*

Suggested Program of Study – Total Min. Hours: 126

First Year	Second Year
ENGL 1301, 1302..... 6	ENGL Lit (2000 level) 3
MATH 1314, 1350 6	Behavioral Science..... 3
HIST 1301, 1302 6	POLS 2301, 2302 6
PHIL 1370 3	BIOL 1406..... 4
COMM 1315..... 3	PEDG 3310, 3320 6
Fine Arts 3	PEDG 2310..... 3
PHYS 1405..... 3	MATH 3313 or 1320..... 3
PEGA..... 1	PHYS 1407..... 4
	BIOL 1407 4
<u>32</u>	<u>36</u>
Third Year	Fourth Year
CHEM 1375..... 3	GEOL 4380 3
CHEM 2411 4	GEOL 4411..... 4
GEOL 3411..... 4	BIOL 4311 3
GEOL 4370..... 3	PEDG 3350..... 3
BIOL 3450 4	PEDG 4340..... 3
MATH 3312 3	PEDG 4350..... 3
PHYS 1411..... 4	PEDG 4650..... 6
READ 3326..... 3	READ 4310 3
PEDG 2342 3	
<u>31</u>	<u>28</u>

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4–8 Social Studies*

Suggested Program of Study – Total Min. Hours: 123

First Year	Second Year
ENGL 1301, 1302..... 6	ENGL Lit (2000 level) 3
MATH 1314, 1350 6	HIST 2301..... 3
HIST 1301, 2301 6	POLS 2301, 2302 6
PHIL 1370 3	PHYS 1405..... 4
COMM 1315..... 3	BIOL 1408..... 4
Fine Arts 3	PEDG 3310, 3320..... 6
Behavioral Science 3	PEDG 2310..... 3
PEGA..... 1	PEDG 2342..... 6
<u>31</u>	<u>32</u>
Third Year	Fourth Year
POLS 3301 3	POLS 3340 3
HIST 3321, 3322 6	SOCI 4320 3
SOCI 3301 3	ECON 4380 3
SOCI 3306 3	PEDG 3351 3
SOCI 2326..... 3	PEDG 4340..... 3
MATH 3312 3	PEDG 4350..... 3
MATH 3313 or 1320 3	PEDG 4650..... 6
GEOL 2377..... 3	PEDG 4310..... 3
CHEM 1375..... 3	
READ 3326..... 3	
<u>33</u>	<u>27</u>

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4–8 Generalist*

Suggested Program of Study – Total Min. Hours: 125

First Year	Second Year
ENGL 1301, 1302..... 6	ENGL Lit (2000 level)..... 3
MATH 1314, 1350 6	PSYC 2301 or SOCI 1301 3
HIST 1301, 1302 6	POLS 2301, 2302 6
PHIL 1370 3	MATH 3312 3
COMM 1315..... 3	BIOL 1408..... 4
THEA 1310 3	PEDG 3310, 3320..... 6
PHYS 1405..... 4	PEDG 2310..... 3
PEGA 1	HIST 2301..... 3
<u>32</u>	<u>31</u>
Third Year	Fourth Year
ENGL 3340..... 3	MATH 3316 3
HIST 3321 3	ENGL 4310..... 3
SOCI 3301 3	BIOL 4311 3
CHEM 2411..... 4	PEDG 3350..... 3
GEOL 3411..... 4	PEDG 3351 3
MATH 3311, 3313 6	PEDG 4340 3
READ 3326..... 3	PEDG 4350..... 3
READ 3360..... 3	PEDG 4650..... 6
PEDG 2342..... 3	READ 4310 3
<u>32</u>	<u>30</u>

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EC–12 Special Education*

Suggested Program of Study – Total Min. Hours: 126

First Year	Second Year
ENGL 1301, 1302..... 6	ENGL Lit (2000 level)..... 3
MATH 1314, 1350 6	PSYC 2301 or SOCI 1301 3
HIST 1301, 1302 6	POLS 2301, 2302 6
PHIL 1370 3	MATH 3312 3
COMM 1315..... 3	BIOL 1408..... 4
THEA 1310 3	PEDG 3310, 3320..... 6
PHYS 1405..... 4	PEDG 2310..... 3
PEGA..... 1	SPED 2371 3
<u>32</u>	<u>34</u>
Third Year	Fourth Year
SPED 3305 3	SPED 4309 3
SPED 4307 3	SPED 4311 3
SPED 4308 3	SPED 4320 3
CHEM 1375 3	ENGL 4305..... 3
GEOL 2377 3	PEDG 3350..... 3
MATH 3313 3	PEDG 3351 3
SOCI 3301 3	PEDG 4340..... 3
READ 3326..... 3	PEDG 4350..... 3
READ 3393..... 3	PEDG 4630..... 6
PEDG 2342..... 3	
<u>30</u>	<u>30</u>

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Secondary – Certification

Students desiring to certify in Secondary Education earn a degree in a teaching discipline. For degree and certification advisement purposes, students should report to their major department and to the academic advisor for secondary certification in the Office of Professional Services, room 201 in the Education Building. Twelve hours must be advanced (3000-4000 level).

(Certification options are listed below)

Art (All Levels) See Department of Art.

Business Composite (6-12) See Dean of College of Business.

Chemistry (8-12) See Department of Chemistry.

Computer Science (8-12) See Department of Computer Science.

Dance (8-12) See Department of Music, Theatre and Dance.

Deaf and Hard of Hearing (All Levels) See Department of Deaf Studies and Deaf Education.

English, Language Arts and Reading (8-12) See Department of English and Modern Languages.

Family and Consumer Sciences (6-12) See Department of Family and Consumer Sciences.

French (8-12) See Department of English and Modern Languages.

Health (All Levels) See Department of Health and Kinesiology.

History (8-12) See Department of History.

Journalism (8-12) See Department of Communication.

Life Science (8-12) See Department of Biology.

Mathematics (8-12) See Department of Mathematics.

Music (All Levels) See Department of Music, Theatre and Dance.

Physical Education (All Levels) See Department of Health and Kinesiology.

Physical Sciences (8-12) See Department of Chemistry.

Science (8-12) See Dean of College of Arts and Sciences.

Social Studies (8-12) See Dean of College of Arts and Sciences.

Spanish (8-12) See Department of English and Modern Languages.

Special Education (All Levels) See Department of Professional Pedagogy.

Speech (8-12) See Department of Communication.

Technology Applications (8-12) See Department of Professional Pedagogy.

Theatre (All Levels) See Department of Music, Theatre and Dance.

Professional Pedagogy Courses

Students must apply and be accepted into Teacher Education to enroll in any 3000- or 4000-level courses in pedagogy, special education, reading or early childhood education. For assistance, students should see the advisor in the Office of Professional Services, room 201 Education Building. Courses in the Professional Pedagogy Department may require public school field experience hours.

Early Childhood (EACH)

- 4303 Instructional Strategies for Early Childhood** 3:3:0
A comprehensive study of methods and materials for early childhood/elementary age children. Focus on oral language experiences, science and mathematics concepts and creative expression during a field based semester.
Prerequisite: Junior standing.
- 4304 Survey of Early Childhood Education** 3:3:0
A comparative study of the early childhood educational movements of the past and their impact on present and future programs.
Prerequisite: Junior standing.
- 4305 Research of Early Childhood Curriculum Content** 3:3:0
An investigation of research studies in learning theories and instructional practices for early childhood education.
Prerequisite: Senior standing or Post-Baccalaureate; EACH 4303.

Professional Pedagogy Courses (PEDG)

- 1271 College Reading and Writing Skills** 2:1:2
Provide procedures, practices, and individual help with reading assignments, writing papers, taking essay examinations, and taking lecture notes. Not applicable to TEA certification plans.
- 2310* Introduction to Teacher Education** 3:3:0
An orientation to the organization and professional components of dedication in the United States with emphasis on teacher education in Texas.
- 2342* Diversity of Learners** 3:3:0
A study of new diversity in the classroom and how the community may affect learning. Interns will learn how to create a classroom environment in which the diversity of the group and the uniqueness of individuals are recognized and celebrated.
Prerequisite: PEDG 2310 and admission into teacher education.
- 3310 Child and Adolescent Development** 3:3:0
A study of the psychological development of children from birth through adolescence with emphasis on physical, cognitive and social development processes.
Prerequisite: Pre-Admission into Teacher Education.
- 3320 Human Learning: Educational Application and Assessments** 3:3:0
Principles of psychological problems involved in education with emphasis on learning theories and the practical application of psychological principles to learning. Use of tests and assessments to improve instructional decisions.
Prerequisite: Pre-Admission into Teacher Education.
- 3350 Mathematics/Science Methods for Elementary School Teachers** 3:3:0
This course for preprofessional elementary school teachers includes instructional strategies, materials selection, learning activities, lesson planning, diagnostic techniques, and methods of evaluation of mathematics and science learning.
Prerequisite: Admitted into Teacher Education; PEDG 3310; PEDG 3320; MATH 1314; MATH 1350 or MATH 1316; MATH 3313 (prerequisite or co-requisite); BIOL 1406 or 1408 and PHYS 1405 (one prerequisite and one co-requisite).
- 3351 Language Arts and Social Studies Methods for Elementary School Teachers** 3:3:0
This course includes instructional strategies, learning activities, lesson planning, and methods of evaluation for teaching social studies and language arts in the elementary schools. Emphasis is on subject matter integration.
Prerequisite: Admitted into Teacher Education; PEDG 3310; PEDG 3320; READ 3390 or READ 3326; SOCI 3301.
- 3380 Secondary Curriculum and Methodology** 3:3:0
The structure and organization of the curriculum, materials, methods, and types of assessment used in secondary schools.
Prerequisite: Student must be enrolled the semester prior to Student Teaching; PEDG 3310 and 3320.
- 3391 Materials and Resources for Teaching Reading** 3:3:0
The course is a concentration on planning, producing, selecting, organizing and evaluating instructional materials and the technology/multimedia to be used in teaching of language and literacy development of a balanced reading program.
Prerequisite: READ 3390.

- 4301 Institute or Workshop in Education** 3:3:0
A number of institutes or workshops are designed, to advance the professional competence of teachers. For each, a description of the particular area of study will be indicated. May be repeated for credit when nature of workshop or institute differs sufficiently from one previously taken.
- 4306 Special Topics** 3:3:0
Significant topics in Elementary, Secondary and Special Education. The description of the particular area of study will appear on the printed semester schedule. A student may repeat for a maximum of six semester hours when the area of study is different.
Prerequisite: Be admitted into Teacher Education.
- 4340 Managing the Early Childhood/Elementary Environment** 3:3:0
A course of study to explore through comparison, analysis, evaluation, and practice eclectic theories and diverse strategies related to effective classroom management. Factors that contribute to a total learning environment with emphasis on helping students become self-regulated learners are probed.
Prerequisite: Admitted to Teacher Education; PEDG 3310 and 3320.
- 4350* Instructional Technology and Assessment** 3:3:0
This course explores the roles and utilization of electronic and digital technology in the teaching-learning process. Examines the characteristics, uses, advantages and limitations of various assessment methods and strategies that are congruent with instructional goals and objectives.
Prerequisite: Admitted into Teacher Education; PEDG 3310 and 3320.
- 4380 Secondary Methodology and Classroom Management** 3:3:0
A course of study in exploring the theories and diverse strategies related to effective classroom management. Factors that contribute to a total learning environment with emphasis on helping students become self regulated learners are probed.
Prerequisite: Students must enroll the semester prior to Student Teaching; PEDG 3310 and 3320.
- 4620 Student Teaching in the Secondary School** 6:A:0
Supervised observation and teaching in the secondary school.
Prerequisite: See Admission to Student Teaching in this catalog. All day in secondary professional semester classroom. Meet criteria for admission to student teaching professional semester.
- 4630 Student Teaching-Special** 6:A:0
Special student teaching situations designed for students working toward all-level certificates, special education, early childhood education and speech and hearing.
Prerequisite: See Admission to Student Teaching in this catalog. All day in professional semester classroom. Meet criteria for admission to student teaching professional semester.
- 4650 Student Teaching in the Elementary School** 6:A:0
Supervised observation and teaching in the elementary school.
Prerequisite: See Admission to Student Teaching in this catalog. All day in elementary professional semester classroom. Meet criteria for admission to student teaching professional semester.

* Pending approval by the Texas Higher Education Coordinating Board

Reading (READ)

- 3326 Reading/Literacy Strategies for the Content Areas** 3:3:0
This course is designed to provide the basic principles, concepts and procedures of reading and to enable prospective teachers to incorporate reading instructional techniques effectively into the content areas. Emphasis will be placed on the sound, teaching practices within the confines of the content area classroom.
Prerequisite: Junior standing.
- 3330 Language Arts Content in Early Childhood and Elementary Schools** 3:3:0
The study and use of materials and techniques in the teaching of oral and written communication in the early childhood and the elementary school years.
Prerequisite: Junior standing; PEDG 3320.
- 3360 Children's and Young Adult Literature** 3:3:0
A study designed to provide students with information about children's books, periodicals and related media and their use with children. Techniques and materials for motivating children to develop a continuing interest in reading.
Prerequisite: Junior standing; Admitted into Teacher Education.
- 3390 Literacy Development and Reading Instruction in the Elementary School** 3:3:0
Factors related to literacy development and elementary reading instruction in a diverse classroom; appropriate assessment and instructional techniques.
Prerequisite: Junior standing and READ 3330 (SPED 3305 Special Education only).

- 3393 Emergent Literacy** 3:3:0
A study of the language development of the child with emphasis on the interrelatedness of all aspects of language acquisition and appropriate practices for developing these skills including phonemic awareness, alphabetic principle and the knowledge of teaching phonics.
Prerequisite: Be admitted to Teacher Education.
- 4310 Diagnostic Prescriptive Procedures for Literacy Development** 3:3:0
Techniques for ascertaining reading strengths and weaknesses. Planning and implementing instruction to meet individual needs.
Prerequisite: Junior standing and READ 3390.

Special Education (SPED)

- 2371 Foundations of Special Education** 3:3:0
An orientation to background, terminology and programs for those who are exceptional. Designed as an overview of Special Education. A first course for those planning to certify in Special Education.
- 3305 Instructional Alternatives for Teaching Reading and Language Arts to the Exceptional Learner** 3:3:0
Identification of skill deficiencies, modification of curriculum, designing and implementation of instructional strategies for pupils evidencing disabilities in reading and language arts.
Prerequisite: PEDG 2371, be admitted to Teacher Education.
- 3372 Behavior Modification & Classroom Management for the Student with Exceptionalities** 3:3:0
Principles of normal and abnormal child growth and development. Nature and causes of behavioral and physical characteristics and basic techniques of management.
Prerequisite: SPED 2371.
- 4307 Interventions for the Inclusive Classroom** 3:A:0
Instructional model, methodologies, and materials appropriate for the exceptional learner in an inclusive classroom. The student will be expected to spend at least fifty percent of the course time involved directly in a practicum-based setting.
Prerequisite: SPED 3305.
- 4308 Appraisal Processes in Programming for the Exceptional Individual** 3:3:0
Formal and informal methods of appraising the educational needs of the exceptional learner and the use of interpretative data to prescribe appropriate curriculum modification, instructional materials, teaching strategies and classroom management.
Prerequisite: SPED 2371, 3372.
- 4309 Curriculum and Instructional Processes for Student with Mild/Moderate Exceptionalities** 3:3:0
Includes instructional models, methodologies and materials appropriate for the learner with mild/moderate disabilities. Field based and technology components.
Prerequisite: SPED 2371, 3372, and 4307.
- 4311 Curriculum and Instructional Processes for Students with Severe/Profound Exceptionalities** 3:3:0
Instructional strategies that include models, methodologies and materials appropriate for the learner with severe/profound disabilities. Field-based and technology components.
Prerequisite: SPED 2371, 3372, and 4307.
- 4320 Seminar in Professional Development** 3:3:0
Focuses on the organization and professional components of American education, historical and current issues of education today.
Prerequisite: SPED 2371.

Department of Family and Consumer Sciences

Department Chair: Amy Shows

118 Family and Consumer Sciences Bldg.

Phone 880-8663

Professor: Shows

Associate Professors: Ruiz, Wallet-Chalambaga

Assistant Professors: Dahm, Gachot

Lecturer: Duit

Clinical Instructor: Killough

Bachelor of Science in Family and Consumer Sciences

The Department of Family and Consumer Sciences offers undergraduate instruction leading to the Bachelor of Science degree in Family and Consumer Sciences. The program is designed to prepare students for a professional career as well as for graduate study.

The Department offers a general program in Family and Consumer Sciences, as well as opportunities for specialized professional preparation in the areas of teacher certification, foods/nutrition/dietetics, family studies, fashion retailing and merchandising, interior design, and hospitality administration. A Master of Science degree in Family and Consumer Sciences is offered, as well as a Dietetic Internship. These programs are described in the Graduate Bulletin. Students may minor in Family and Consumer Sciences by earning 18 semester hours of credit approved by the department chair.

The Bachelor of Science degree in Family and Consumer Sciences will be awarded upon the completion of the following requirements:

- A. Meet the University's degree requirements as described in the section on Academic Policies and Procedures.
- B. Complete the Family and Consumer Sciences core curriculum requirements:
 - FCSC 1377 Intimate Relationships: Marriage and the Family
 - FCSC 3300 Consumer Economics
 - FCSC 4301 Senior Seminar
- C. Attain a 2.0 grade point average in FCS courses.
- D. Complete one of the degree programs described in the following pages.

Family and Consumer Sciences – General

Advisor: Amy Shows

118 FCS Bldg.

The general program provides a broad background of preparation for the student who wishes to work as a Family and Consumer Science Professional in one of many varied career options.

Suggested Program of Study – Total Min. Hours: 120

First Year	Second Year
Eng Comp..... 6	Eng Lit..... 3
Math (core)..... 6-7	FCSC Hospitality Administration course..... 3
Lab Science (core) 8	POLS 2301, 2302 6
PHIL 1370 Phil of Knowledge..... 3	Soc Sci (Core) 3
FCSC Fashion Retailing & Merch course..... 3	FCSC Interior Design course..... 3
FCSC Nutrition course 3	FCSC Family Studies course..... 3
FCSC 1377 Intimate Relationships 3	Fine Arts (Core) 3
	Elective 6
	PEGA..... 1-2
<u>32-33</u>	<u>31-32</u>
Third Year	Fourth Year
HIST 1301-1302..... 6	FCSC Family Studies course..... 3
FCSC 3300 Consumer Economics..... 3	FCSC 4301 Senior Seminar..... 3
FCSC Fashion Retailing & Merch course 3	FCSC Hospitality Administration course..... 3
FCSC Nutrition course 3	FCSC Interior Design course..... 3
FCSC 3000-4000 Elective..... 3	FCSC Elective 3
FCSC 3000-4000 Elective..... 3	COMM or foreign language (core)..... 3
Area of emphasis 9	Area of emphasis 9
<u>30</u>	<u>27</u>

Family and Consumer Sciences Teacher Certification

Advisors: Connie Ruiz **122 FCS Bldg.**
 Amy Shows **118 FCS Bldg.**

The teacher certification program provides professional training for careers requiring technical knowledge of family and consumer sciences, as well as expertise in instructional methods. Students must meet admission and certification requirements of the Lamar University Teacher Education Program outlined elsewhere in this Bulletin.

Suggested Program of Study – Total Min. Hours: 120

First Year	Second Year
Eng Comp..... 6	Eng Lit..... 3
Lab Science..... 4	Lab Science..... 4
MATH (core)..... 6	POLS 2301-2302..... 6
PHIL 1370 Philosophy of Knowledge..... 3	FCSC 1320 Textiles 3
FCSC 1315 Food Preparation..... 3	FCSC 2383 Apparel Analysis/Eval 3
FCSC 1374 Lodging..... 3	FCSC 1322 Nutrition/Diet..... 3
FCSC 1377 Intimate Relationships 3	FCSC 3340 Human Dev I or FCSC 3390..... 3
PEGA..... 1	Fine Arts (Core) 3
	SPED 2310 Intro to Teaching 3
<u>29</u>	<u>31</u>
Third Year	Fourth Year
COMM 1315 Pub Speaking..... 3	READ 3326 Reading Strategies 3
HIST 1301-1302..... 6	FCSC 4350 Consumer Housing..... 3
PEDG 3310 Child/Adol Dev 3	FCSC 4301 Senior Seminar..... 3
PEDG 3320 Human Learning 3	FCSC 4308 Occupational FCS 3
FCSC 4306 Human Development II 3	FCSC 4380 Classroom Strategies for FCS..... 3
FCSC 3360 Quantity Foods..... 3	FCSC 4390 Resource Management 3
FCSC 3300 Consumer Economics..... 3	PEDG 4620 Student Teaching 6
Soc Sci (core)..... 3	PEDG 4380 Managing Secondary Classrooms..... 3
FCSC 2316 Family Resources 3	SPED 4342 Diversity of Learners 3
<u>30</u>	<u>30</u>

Dietetics

Advisors: Connie Ruiz
Amy Shows

122 FCS Bldg.
118 FCS Bldg.

The academic curriculum is accredited by the American Dietetic Association (ADA) as a Didactic Program in Dietetics. Graduates of the program are eligible to apply for an ADA-accredited dietetic internship. After successful completion of an internship, an individual is eligible to take the Registration Examination for Dietitians and, upon passing, become a Registered Dietitian.

Suggested Program of Study – Total Min. Hours: 121

First Year	
PHIL 1370 Philosophy of Knowledge	3
Eng Comp	6
BIOL 2401-2402.....	8
MATH (core).....	3
PSYC 2301.....	3
FCSC 1315 Food Preparation	3
FCSC 1322 Nutrition/Diet	3
COMM 1315	3
	32

Second Year	
Eng Lit (core)	3
POLS 2301-2302.....	6
CHEM 1406-1408.....	8
FCSC 1377 Intimate Relationships.....	3
ACCT 1301.....	3
Fine Arts (core).....	3
Elective	3
BIOL 1101.....	1
PEGA	1
	31

Third Year	
HIST 1301-1302.....	6
BIOL 2420.....	4
FCSC 3314 Food & Beverage Controls & Syst.....	3
FCSC 4317 Nutrition Education and Counseling.....	3
FCSC 3300 Consumer Economics	3
FCSC 3330 Nutritional Biochemistry.....	3
FCSC 4307 Nutrition Thru Life.....	3
FCSC 3360 Quantity Food Systems Mgmt.....	3
HLTH 4370 Community Organization and Dev	3
	31

Fourth Year	
FCSC 2316 Family Resources	3
COMM 3340 Interviewing	3
MATH 1342 Elem Stat or PSYC 2471.....	3
FCSC 3320 Advanced Nutrition	3
FCSC 4301 Senior Seminar.....	3
FCSC 4300 Medical Nutrition Therapy I	3
FCSC 4315 Medical Nutrition Therapy II	3
FCSC 4347 Advanced Foods	3
MGMT 3310.....	3
	27

Foods and Nutrition

Advisors: Connie Ruiz
Amy Shows

122 FCS Bldg.
118 FCS Bldg.

A student selecting the Foods and Nutrition Program works closely with the advisor in structuring a course of study compatible with the student's career goals and nutrition interests. The student has the opportunity to obtain an 18-hour concentration in a related field, such as health, science, business, hospitality management, psychology, kinesiology, etc.

Suggested Program of Study – Total Min. Hours: 120

First Year	
PHIL 1370 Philosophy of Knowledge	3
Eng Comp	6
BIOL 2401-2402.....	8
Math (core).....	3
Social Science (core).....	3
FCSC 1315 Food Preparation	3
FCSC 1322 Nutrition/Diet	3
COMM (core).....	3
	32

Second Year	
Eng Lit (core)	3
POLS 2301-2302.....	6
Math (core).....	3
FCSC 1377 Intimate Relationships.....	3
Fine Arts (core).....	3
PEGA.....	1
CHEM 1406-1408.....	8
	27

Third Year

HIST 1301-1302.....	6
FCSC 3300 Consumer Economics	3
FCSC 4307 Nutrition Thru Life.....	3
FCSC 3000-4000 Nutrition	3
Supporting Concentration	9
BIOL 2420.....	4
FCSC 4317 Nutrition Education & Counseling.....	3
	<u>31</u>

Fourth Year

FCSC 4301 Senior Seminar.....	3
FCSC 3000-4000 Nutrition.....	6
Supporting Concentration	9
FCSC 4300 Medical Nutrition Therapy I	3
FCSC 3320 Advanced Nutrition	3
FCSC 3330 Nutritional Biochemistry.....	3
HLTH 4370 Community Organization and Dev...	3
	<u>30</u>

Family Studies

Advisor: Kim Wallet-Chalambaga
Amy Shows

124 FCS Bldg.
118 FCS Bldg.

The Family Studies program prepares the student for a career in private and governmental agencies that serve children and families. Courses equip the student to aid individuals and families in solving problems related to personal and family relationships as well as consumer skills. Field experiences required by various courses utilize the Lamar University Early Childhood Development Center and various social agencies.

Suggested Program of Study – Total Min. Hours: 120

First Year

Eng Comp	6
Math (core)	3
Lab Science (core).....	8
FCSC 1377 Intimate Relationships.....	3
Fine Arts (Core).....	3
Soc Sci (Core)	3
PHIL 1370 Phil of Knowledge	3
PEGA.....	1
	<u>30</u>

Second Year

COMM or Foreign Language.....	3
Eng Lit	3
Math (core).....	3
POLS 2301-2302.....	6
Computer Science	3
FCSC 1322 Nutrition/Diet.....	3
Elective	3
Approved emphasis area	6
	<u>30</u>

Third Year

HIST 1301-1302.....	6
FCSC 3300 Consumer Economics	3
FCSC 3340 Human Development I or FCSC 3390 Seminar in Family & Hum Rel	3
FCSC 2316 Family Resources.....	3
FCSC 4326 Family Violence	3
ANTH 3310 or SOCI 3350	3
FCSC 4329 Family Communication or Approved FCSC elective.....	3
Approved emphasis area	6
	<u>30</u>

Fourth Year

FCSC 4306 or FCSC 4307 Nut Thru Life Cyc	3
FCSC 4301 Senior Seminar.....	3
Approved FCSC elective	3
FCSC 4327 Parenting.....	3
FCSC 4317 Nutrition Education and Counseling	3
FCSC 4367 Field Experience	3
Electives.....	6
Approved emphasis area	6
	<u>30</u>

Fashion Retailing and Merchandising

Advisor: Amy Shows

118 FCS Bldg.

The Fashion Retailing and Merchandising specialization provides professional training for positions in fashion coordination, visual merchandising, buying and retail management. The curriculum includes on-the-job training through a field experience program. Students have opportunities to study in international fashion centers.

Suggested Program of Study – Total Min. Hours: 120

First Year	Second Year
PHIL 1370 Philosophy of Knowledge..... 3	Eng Lit..... 3
Eng Comp..... 6	HIST 1301..... 3
MATH (core)..... 3	Lab Science (core)..... 4
Lab Science (core)..... 4	MATH (core)..... 3
FCSC 2379 Visual Merchandising and Display . 3	POLS 2301..... 3
FCSC 1377 Intimate Relationships..... 3	ECON 1301..... 3
FCSC 1320 Textiles..... 3	FCSC 2383 Apparel Analysis/Evaluation..... 3
PEGA..... 1	FCSC 2385 Intro to Fashion Retailing..... 3
Fine Arts (core)..... 3	COMM (core) or Foreign Language..... 3
<u>29</u>	<u>28</u>
Third Year	Fourth Year
HIST 1302..... 3	MKTG 3350..... 3
ACCT 1301..... 3	BCOM 3350..... 3
POLS 2302..... 3	BULW 3310..... 3
MKTG 3310..... 3	FCSC 4301 Senior Seminar..... 3
FCSC 3300 Consumer Economics..... 3	FCSC 4340 Fashion Production & Distribution . 3
FCSC 3370 Fashion Promotion..... 3	MGMT 3310..... 3
MKTG 3350..... 3	FCSC 4367 Field Experience..... 3
FCSC approved elective..... 3	MGMT 3330..... 3
THEA 2371..... 3	MKTG 4310..... 3
THEA 4350..... 3	FCSC 4320 Fashion History I..... 3
<u>30</u>	FCSC 4325 Fashion History II..... 3
	<u>33</u>

Interior Design

Advisors: Richard Gachot
Amy Shows

102 FCS Bldg.
118 FCS Bldg.

The Interior Design program is based on meeting needs of contemporary design. Foundation courses provide the student with requisite technical skills while supporting courses provide a cultural and professional background. A progressive sequence of four studio classes provides the opportunity to explore and develop increasingly complex problem solving within a range of interior design projects. A specialization in interior design can lead to careers in related fields and further education in areas such as architecture and industrial design. Lamar interior design students maintain active chapters in the American Society of Interior Designers (ASID) and the International Interior Design Association (IIDA), involving members in field experiences, student exhibitions and design competitions.

Suggested Program of Study – Total Min. Hours: 120

First Year	
Eng Comp.....	6
MATH (core).....	6
HIST 2373-2374 or 1301-1302.....	6
ARTS 1301 Art Appreciation.....	3
PHIL 1370 Philosophy of Knowledge.....	3
PHYS 1407.....	4
Lab Science (core).....	4
	32

Third Year	
FCSC 3307 Building Components.....	3
FCSC 3309 Int Des Studio I - Residential.....	3
ARTS 1304 Art History Survey II.....	3
FCSC 3351 Int Des Studio II - Commercial.....	3
FCSC 3327 Materials and Methods.....	3
ARTS 4358 Art History Survey III.....	3
English Lit.....	3
FCSC 1377 Intimate Relationships.....	3
FCSC 3303 Lighting.....	3
FCSC 3308 Codes and Professional Practices.....	3
	30

Second Year	
FCSC 1376 Architectural Graphics.....	3
FCSC 2375 History of Arch and Int Design I.....	3
FCSC 2381 History of Arch and Int Design II.....	3
ARTS 1316-1317.....	6
POLS 2301-2302.....	6
FCSC 2387 Introduction to Interior Design.....	3
FCSC 1375 Visual Design.....	3
FCSC 2389 ArchiCAD.....	3
	30

Fourth Year	
FCSC 4304 Interior Des Studio III: Hospitality..	3
FCSC 4345 Interior Design Studio IV: Thesis....	3
FCSC 4367 Field Experience.....	3
FCSC 4344 AutoCAD.....	3
FCSC 3300 Consumer Economics.....	3
FCSC 4301 Senior Seminar.....	3
FCSC Interior Design Elective.....	3
Modern Language or Communication.....	3
ECON 1301 or PSYC 2301.....	3
PEGA.....	1
	28

Hospitality Administration

Advisor: Molly Dahm
Amy Shows

128 FCS Bldg.
118 FCS Bldg.

The Hospitality Administration program is designed to provide students with the competencies necessary for success in the hospitality and travel industry. The program prepares students for a wide variety of management careers, including positions in hotels, restaurants, resorts, private clubs, catering operations, events centers, school and hospital foodservices, cruise ships and other transport services, as well as procurement and vendor supplies. Students may specialize in food and beverage, lodging or culinary arts management. The program also features an accredited culinary arts certification (American Culinary Federation Foundation Accrediting Commission). Students may graduate as certified culinarians. Scholarships are available from local, state and national restaurant, chefs, and hotel and lodging associations.

Suggested Program of Study – Total Min. Hours: 122

First Year	
Eng Comp.....	6
MATH (core).....	3
Lab Science (core).....	8
PHIL 1370 Philosophy of Knowledge.....	3
FCSC 1315 Food Preparation.....	3
FCSC 1271 Public Hlth & Safety Mgmt.....	2
FCSC 1372 Intro to Hospitality.....	3
ACCT 1301.....	3
	31

Second Year	
Eng Lit.....	3
POLS 2301-2302.....	6
FCSC 1377 Intimate Relationships.....	3
FCSC 1374 Lodging and Property Mgmt.....	3
FCSC 2324 Commercial Food Production I.....	3
FCSC 2372 Menu and Service Mgmt or FCSC 3317 Front Office Mgmt.....	3
Comm/Modern Language.....	3
Fine Arts (core).....	3
FCSC 2370 Bev Mgmt and Wine Appreciation..	3
PEGA.....	1
	31

Third Year

Fourth Year

HIST 1301-1302..... 6
 MATH (core)..... 3
 FCSC 3300 Consumer Economics..... 3
 FCSC 3376 Convention, Mtg & Catering Mgmt.. 3
 FCSC 4314 Hospitality Industry Marketing or
 MKTG 3310..... 3
 Social Science (core)..... 3
 FCSC 3313 Facilities Layout and Design 3
 FCSC 3314 Food & Beverage Controls & Systems3
 MGMT 3310..... 3

 30

FCSC 4311 Travel & Tourism..... 3
 FCSC 3360 Quantity Foods..... 3
 FCSC 4357 Operational Analy for Hosp Mgr..... 3
 FCSC 4367 Field Experience 3
 FCSC 4301 Senior Seminar..... 3
 MGMT 3330 Human Resources Management.... 3
 FCSC 4312 OR BULW 3310 3
 FCSC Hospitality Electives 6
 FCSC 4321 Computers in Hospitality..... 3

 30

Family and Consumer Sciences Courses (FCSC)

- 1271* Public Health and Safety Management** **2:2:0**
 Critical aspects of quality control systems within foodservice environment. Emphasis on critical control points, causes of sanitation and safety problems, and steps necessary to prevent problems integrated into a risk management program. Students required to pass nationally recognized foodservice manager’s exam.
- 1301 Chef’s Essentials** **3:1:4**
 This course introduces the new culinary student to the basic concepts, tools and techniques of the trade. Topics include standards of professionalism, careers in the culinary arts, the organizational structure of a commercial kitchen, culinary terminology, reading and understanding recipes, kitchen tools and equipment, sanitation and safety. Students will achieve competency in knife handling skill before moving on to learning the fundamentals of stocks, soups and sauces presentation.
- 1315 Food Preparation/Meal Management** **3:2:4**
 Basic culinary techniques, proper food handling procedures, introduction to the basic equipment and tools of a foodservice environment. Food preparation principles applied to various food categories, emphasizing both nutritional quality and palatability.
- 1320 Textiles** **3:3:0**
 Physical and chemical properties of textiles. Emphasis on production of fabrics and consumer selection of products.
- 1322 Nutrition/Diet** **3:3:0**
 Introduction to nutrition including functions, sources, characteristics, and recommended intake of nutrients; digestion; absorption, and metabolism; special needs during various phases of the life cycle; diet therapy and patient assessment, education and counseling.
- 1372 Introduction to the Hospitality Industry** **3:3:0**
 Overview of hospitality industry, historical perspectives, analysis of the industry as a profession, along with professional opportunities and future outlook. Insight into the critical role of understanding and working with cultural diversity.
- 1373 Purchasing for the Foodservice and Lodging Industry** **3:3:0**
 Purchasing function and role of purchasing agent in a hospitality operation. Purchasing and distribution systems, cost controls, role of supplier, needs of the operation, and assessment of qualities of individual commodities.
- 1374 Lodging and Property Management** **3:3:0**
 Survey of the lodging industry including history, growth, current issues, and the manager’s role with emphasis on front office procedures and audit. Related facility management and services in the private club industry.
- 1375 Visual Design** **3:2:2**
 Elements and principles of design and an understanding of the natural and man-made environments as seen through a sequence of design projects. Varying concepts of dwelling introduce a multicultural perspective, issues of sustainability and environmental responsibility.
- 1376 Architectural Graphics** **3:1:4**
 Introduction to basic graphic communication techniques for interior design, including architectural lettering, mechanical drafting, concepts of 2D spatial representation and the metric system. Exercises range from sketching and site surveys, simple orthographic projections, axonometrics and section drawings to a final plan set of a paradigmatic example of 20th-century architecture or interior design .
- 1377 Intimate Relationships: Marriage and the Family** **3:3:0**
 A study of the individual and the family. Individual development, interpersonal relationships, sexuality, tasks of marriage, work and the family and parenting skills in relation to the family life cycle.

2303	Commercial Baking	3:1:4
	Practical study of the basic equipment, tools, and techniques required to prepare basic breads, pastries, and desserts for commercial food operations. Students develop an understanding of baking science and recipe conversions. <i>Prerequisite: FCSC 1315</i>	
2316*	Family Resources	3:3:0
	A survey of private and governmental agencies that serve children and families.	
2324	Commercial Foods Production I	3:1:4
	Concepts and hands-on skills related to commercial production of foods. Students plan, organize and produce foods for dinner events, receptions and other commercial purposes. Emphasis on menu development, menu costing and production planning.	
2370	Beverage Management and Wine Appreciation	3:2:2
	A survey of the beverage service sector of the hospitality industry including spirits, wines, and beers; purchasing, resource control, marketing, physical plant requirements, and staffing. Additional emphasis on tasting and description of wines; service and selection of wines to enhance foods.	
2371	Public and Institutional Facilities Management	3:3:0
	Analysis of public and recreational aspects of the hospitality industry focus on sports and entertainment. Addresses issues of staffing, customer service, concessions operations, legal issues, financial administration, marketing, and promotion.	
2372	Menu and Service Management	3:3:0
	Application of foodservice management principles to the menu and the activities it generates. Analysis of menu profitability. Additional emphasis on service management.	
2374	Hospitality Practicum I	3:A:0
	Introductory field experience in a hospitality environment; designed to provide the student with practical experience in a particular area of expertise. 150 hours.	
2375	History of Architecture and Interior Design I	3:3:0
	Survey course on design history including furniture, interiors and architecture from pre-history to the French Revolution. Readings and discussions supplemented by student presentations and model-making of historic buildings.	
2379	Visual Merchandising and Display	3:3:0
	Techniques for visual presentation used to maximize product sales potential; focus is on display and merchandising a sales area.	
2381	History of Architecture and Interior Design II	3:3:0
	Survey course of design history including furniture, interiors and architecture from the French Revolution to the present. Readings and discussions supplemented by student presentations and model-making of historic buildings. <i>Prerequisite: FCSC 2375.</i>	
2383	Apparel Analysis and Evaluation	3:3:0
	Analysis of construction quality, aesthetic properties and design components of apparel. Apparel industry regulations and evaluation skills for mass produced apparel emphasized.	
2385	Introduction to Fashion Retailing	3:3:0
	An introductory study of the contemporary aspects of retailing with application to fashion merchandising & retailing.	
2386	Independent Study in Hospitality Management	3:3:0
	Designed to afford independent learning experiences. Under supervision, the student pursues the study of individual interests in the area of hospitality management.	
2387	Introduction to Interior Design	3:3:0
	Scope and profession of interior design. Analysis on design process as applied to interior environment through fundamentals of professional requirements: client interaction, programming, space planning, human factors, structural and environmental systems, sustainability, application and properties of interior materials, legal documents, field supervision and post-occupancy studies.	
2389*	ArchCAD	3:1:4
	An introduction to a highly sophisticated Building Information Modeler (BIM) computer-aided design (CAD) software. Students learn the basic 2D tools of drafting while producing complex 3D models that can be used for perspective renderings and animations, material specifications and construction drawings. ArchCAD is taught as an integral design tool to the studio sequence aiding spatial exploration. In its advanced capacities, materials can be imported or created, 360° virtual reality panoramas made and renderings brought into Photoshop for additional editing.	
3300	Consumer Economics	3:3:0
	Consumer principles and rational decision-making skills for coping with consumer issues affecting families and individuals.	

- 3303* Lighting** **3:3:0**
An in-depth study of lighting as applicable to contemporary interior design. History of the field, evolution of application, current developments along with an introduction to the science of lighting as applied to the field.
- 3307* Building Components** **3:3:0**
Study of structure, construction techniques, mechanical and electrical systems, working drawings, specifications and energy efficiency as applied to residential and commercial construction. Introduction to codes and building regulation; visits to building sites.
Corequisite: Must be taken simultaneously with FCSC 3327
- 3308* Codes and Professional Practice** **3:3:0**
An in-depth student of current code regulations as applied to interior design, including the International Building Code (IBC), the American Disabilities Act (ADA), as well as the essential concepts of universal design and sustainability (LEEDS). Legal documents, contracts, liability and other aspects of professional practice including the IDEP internship and the NCIDQ license will also be presented.
Corequisite: Must be taken simultaneously with FCSC 3351 Interior Design Studio II: Commercial.
- 3309* Interior Design Studio I: Residential** **3:1:4**
Explores requirements of residential design while discussing rituals of domestic space. Emphasis on human factors, including needs of individual vs. family while also considering regional, cultural and technological influences on dwelling. An introduction to the design process and project development, visualization skills (sketching, model-making and computer imaging) and presentation techniques. Projects stress understanding of core mechanical spaces: kitchen and bathroom, development of spatial manipulation, use of materials and furnishings and concepts of universal and sustainable design.
Prerequisites: FCSC 1375, 1320, 1376 and 2387
- 3312 Entrepreneurship in the Hospitality Industry** **3:3:0**
Designed for those especially interested in entrepreneurship or innovation in their particular environment. Research and overview relating to ownership and development of lodging and foodservice properties.
- 3313 Facilities Layout and Design** **3:3:0**
Principles of layout and design in foodservice operations to include feasibility and management planning functions; selection and maintenance of equipment, materials and facility; space requirements; and theories of flow and movement. Introduction to critical aspects of facility systems: plumbing, electrical, HVAC, lighting and safety/security systems.
Prerequisite: FCSC 3360
- 3314 Food and Beverage Controls and Systems** **3:3:0**
Review of basic accounting principles and cost concepts from the perspective of a manager responsible for operational controls. Presentation of primary financial statement and corresponding financial analysis tools to assist in internal assessment and operational controls as well as forecasting and budgeting.
Prerequisite: Completion of College Algebra or permission of instructor
- 3317 Front Office Management** **3:3:0**
Philosophy, design, security and associated technologies of the hotel front office department. Emphasis on the guest cycle and how property management systems aid hotel properties in both the front and back of the house.
- 3318 Housekeeping for Lodging Properties** **3:3:0**
Functions, activities, and responsibilities of the housekeeping manager in a lodging property; planning and forecasting tools, equipment, and staffing are addressed.
- 3320 Advanced Nutrition** **3:3:0**
The advanced study of normal nutrition including digestion, absorption, and metabolism of proteins, carbohydrates, lipids, vitamins and minerals.
Prerequisites: FCS 1322, BIOL 2401-2402
- 3324 Commercial Food Production II** **3:1:4**
Concepts and hands-on skills related to advanced preparation of foods for the commercial environment with particular emphasis on techniques for cold food preparation and the artistic presentation of food selections for dining rooms and buffets.
Prerequisites: FCSC 1315, 2303, 2324
- 3327* Materials and Methods** **3:3:0**
Materials of interior design; their origins, production and manufacturing; their creative and innovative applications in contemporary design. Emphasis on suitable applications, cost estimation and specification, health concerns and sustainability.
Corequisite: Must be taken simultaneously with FCSC 3307
- 3330 Nutritional Biochemistry** **3:3:0**
Chemistry of carbohydrates, lipids, proteins, vitamins and minerals. Thorough coverage of the major energy-generating pathways.
Prerequisite: CHEM 1406, 1408

3340*	Human Development I Dynamics of growth and development of children from conception through pre-adolescence. Physical, cognitive, social and emotional development, as well as guidance techniques are addressed.	3:3:0
3351*	Interior Design Studio II: Commercial Explores a wide variety of commercial interior programs with emphasis on creative design, process, code compliance and life safety, materials, environmental controls and interior furnishings. Importance of universal design and public welfare. New construction as well as adaptive reuse and historic preservation. <i>Prerequisites:</i> FCSC 1375, FCSC 1376, FCSC 2375, FCSC 2389, FCSC 2381, FCSC 2387, FCSC 3309 <i>Corequisite:</i> Must be taken simultaneously with FCSC 3308	3:1:4
3360	Quantity Foodservice Systems Management Overview of the management functions related to quantity food production service. Lab experiences in the field and catering function required.	3:2:2
3370	Fashion Promotion and Advertising Evaluation of various promotion activities relating to advertising, visual merchandising, publicity, and special events. Students review research on selected consumer groups and develop promotional campaigns to reach those groups.	3:3:0
3376*	Convention, Meeting and Catering Management Strategies of marketing to large groups and the business of booking meetings and conventions. Venues, special event and meeting arrangements, marketing and sales, foods and beverages, menu development, and operational controls. Review of administrative tools for planning and operation of events.	3:3:0
3390	Seminar in Family and Human Relations In-depth study of selected topics. The family and the larger society; family structure and function; cultural patterns and life styles; community resources; and family life education.	3:3:0
4110	Special Topics in Family and Consumer Sciences Current topics of interest which will have the area of study printed in the schedule for Lamar University. With permission of advisor, the course may be repeated as the topic varies.	1:1:0
4300*	Medical Nutrition Therapy I Diets and nutritional support for selected diseases, surgery and trauma. Calculation of nutrient needs for specific diseases, case studies. <i>Prerequisites:</i> FCSC 1322, FCSC 4317, BIOL 1102, BIOL 2401-2402	3:3:0
4301	Senior Seminar for Professional Development Leadership, personal style, and protocol for working as a professional. Assessment of individual strengths, areas for improvement, and interpersonal relationship skills. Includes the development and nature of the profession, entry into the profession, exploration of career options, and opportunities for graduate study. Requires development of a personal portfolio.	3:3:0
4303	Pastries and Desserts Students will concentrate on the preparation of pastries and desserts. Topics will include chocolate and sugar work, confections, puff pastry, choux pastry, mousses, specialty cakes and tortes, meringues, bavarians and more. Students will participate in regional culinary competitions. <i>Prerequisites:</i> FCSC 1315 and FCSC 2303	3:3:0
4304*	Interior Design Studio III: Hospitality Explores the growing field of hospitality design including spas, resorts and hotels in a global context. Individual and group exercises and research projects. Production of a client book including programmatic research, case studies, specifications, cost estimates, code requirements and the student's final design. Emphasis on creative design, code compliance and professional presentation. New construction as well as adaptive reuse and historic preservation. <i>Prerequisites:</i> FCSC 3351	3:1:4
4306*	Human Development II Dynamics of growth and development from adolescence until death. Physical, cognitive, social and emotional development including current issues and challenges at each stage of development. <i>Prerequisite:</i> FCSC 3340 or consent of instructor.	3:3:0
4307	Nutrition Throughout the Life Cycle Physiological, biochemical and sociological factors that affect nutrient requirements and recommendations over the life cycle. <i>Prerequisites:</i> FCSC 1322	3:3:0
4308*	Occupational FCS Occupational education within the secondary curriculum focusing on development and supervision of occupational programs.	3:3:0

4309*	Adolescent Development	3:3:0
	Adolescent development in contemporary society. Emphasis on understanding the world in which adolescents live and how it affects adolescent behavior and social relationships.	
4310	Special Topics	3:3:0
	Special topics including workshops, seminars, and institutes in Family and Consumer Sciences. A description of the particular area of study will appear on the printed semester schedule. May be repeated when the area of study is different.	
4311	Travel and Tourism	3:3:0
	Designed to recount the history of travel, explore its future, and discuss the role of the components of Tourism. Examination of the economic, social, and political impacts of Tourism as well as methods of forecasting demand. Focus on importance of the planner, the travel agent, and the travel-market researcher to hospitality organizations.	
4312	Hospitality Industry Law	3:3:0
	Presentation of history and development of innkeeper's laws and tort law in relation to their implications for today's hospitality industry. Review of legal issues and government agencies that affect how hospitality professionals deal with both internal and external customer.	
4314	Hospitality Industry Marketing	3:3:0
	Basic tenets of business marketing as applied to the hospitality industry; emphasis on customer profile, targeting market segments, and advertising.	
4315*	Medical Nutrition Therapy II	3:3:0
	Continuation of FCSC 4300. <i>Prerequisites: FCSC 4300.</i>	
4316*	Lifespan Human Development	3:3:0
	Examination of theory, research and developmental processes in the lifespan.	
4317*	Nutrition Education and Counseling	3:3:0
	Development of communication and counseling skills appropriate for conducting nutrition education to individuals and groups. <i>Prerequisite: FCSC 1322 or consent of instructor.</i>	
4320*	Fashion History I	3:3:0
	Chronological overview of history of fashion from ancient times to the 17th century; cultural and economic factors associated with adoption and abandonment of styles.	
4321	Computers in Hospitality	3:3:0
	Students will be introduced to the major areas of hospitality computer applications including property management systems, financial planning and analysis, point-of-sale, event planning, sales and marketing, and back-of-the-house controls. Some classes will be conducted on property sites.	
4322*	Casino Management	3:3:0
	Philosophy, management, and associated marketing theories for effective management of a casino organization. Students learn departmental functions of a casino organization as well as the demographics and characteristics of different types of casino customers.	
4324	Special Topics with Laboratory Experiences	3:2:4
	Topics of current interest which include laboratory experiences. May be repeated for credit when topic varies.	
4325*	Fashion History II	3:3:0
	Chronological overview of history of fashion from the 17th century through the 20th century; cultural and economic factors associated with adoption and abandonment of styles.	
4326	Family Violence	3:3:0
	Interpersonal violence throughout the life cycle from immediate and extended family members. Physical abuse, sexual abuse, and neglect perpetuated against children, spouses, and the elderly. Includes viewpoints of law enforcement and treatment strategies.	
4327	Parenting	3:3:0
	A study of the importance of family relationships in the development of the child and individual behavior. Specific study of parenting skills, interaction between parent and child, interrelationships between family and larger community.	
4329	Family Communication	3:3:0
	A study of the interdisciplinary nature of family communication. Critique of communication patterns and application of theoretical approaches in reference to interpersonal relationships.	

4340	Fashion Production and Distribution Study of the textile and apparel industry with emphasis on the production, distribution and marketing of products. Includes off campus experiences through field trips.	3:3:0
4342	Advanced Garde Manager Advanced culinary work in special areas of expertise including charcuterie, canapés, terrines, pâtés, ice carving, hot and cold display pieces and more. Students will participate in regional culinary competitions. Prerequisites: FCSC 1315, FCSC 2304 and FCSC 3324.	3:1:4
4344*	AutoCAD Introduction to the industrial standard for 2D computer drafting. Students begin with basic exercises to learn the tools and progress to more complex interior design floor plans. Emphasis on line weight, drawing and symbols conventions, layering, xrefs and page layout.	3:1:4
4345*	Interior Design Studio IV: Thesis Explores a programmatically complex interior design project chosen by the student. Individual research involving historic case studies and solutions form part of the client book including specification, cost estimates, code requirements and final design. Emphasis on professional presentation techniques, involving verbal, visual and written communication. <i>Prerequisite: FCSC 4304</i>	3:1:4
4347	Advanced Food Science Advanced study of chemical and physical factors affecting food preparation and processing. Application of analytical methods to sensory and instrumental evaluation of food quality. Laboratory experiments and introduction to food research techniques. <i>Prerequisite: FCSC 1315, CHEM 1406-1408</i>	3:2:4
4350	Consumer Housing Application of design principles in planning, building, and enhancing residential spaces. Evaluation of housing options to meet individual and family needs. Basic building materials, structural components, electrical, plumbing and climate control systems are addressed.	3:3:0
4357	Operational Analysis for Hospitality Managers Use of microcomputer and electronic spreadsheet for hospitality industry financial record keeping and reporting. Emphasis on practical use of spreadsheets, report analysis, and planning and control functions of budgets. Designed to develop and/or refine those competencies needed to solve practical management problems utilizing a structured approach to decision-making. <i>Prerequisite: ACCT 1301, FCSC 3314</i>	3:3:0
4360	Organizational Behavior and Management in the Service Industry Understanding the conceptual theories related to the management process. The impact of individual and group behavior on management decisions and actions in the service industry.	3:3:0
4367	Field Experience Cooperative work-study arrangement between business, industry or selected governmental or private agencies and the FCS Department. Conferences and/or seminars with faculty coordinator are required. <i>Prerequisite: Senior standing, Family and Consumer Sciences Department; advanced approval required. May be repeated with varied experiences for a maximum of six hours credit.</i>	3:A:0
4370	Independent Study in Family and Consumer Sciences Designed to afford research opportunities and work experience for senior students. Under supervision, the students pursue individual interests in the profession. Advance registration required. May be repeated with varied experience.	3:A:0
4380*	Classroom Strategies for FCS Examination of effective strategies employed in the FCS classroom including classroom management, implementing and advising FHA, and integrating state standards into the educational program.	3:3:0
4390*	Resource Management A study of time, energy, money and other resources related to personal and family goals. Attention given to families with special needs and challenges. <i>Prerequisite: 24 hrs in FCS or consent of instructor.</i>	3:3:0

**Pending approval by the Texas Higher Education Coordinating Board*

Department of Health and Kinesiology

Department Chair: Charles L. Nix **101 Health and Human Performance Complex A,**
Phone (409) 880-2226
e-mail: clnix@my.lamar.edu

Professors: Barton, Boatwright

Associate Professors: Hernandez, Nix, Strickland

Assistant Professors: Chilek, Kendrick, Killion, Moore, Morales, Payton

Instructors: Wesbrooks

Lecturers: Aldrich, Clark, Gibert, Hatten, Ricklefsen, Waru, Yonker

The Department of Health and Kinesiology provides several career options for students. Two teacher education certification programs are offered: health and kinesiology. Two programs of study in exercise science and fitness management and in community health are available that do not lead to teacher certification. Undergraduate programs lead to a Bachelor of Science degree in Health or Kinesiology and the graduate programs lead to a master of science degree.

All university students are required to complete a minimum of 1 credit hour of physical education general activity (PEGA) in order to satisfy the university core curriculum requirements. Note: KINA classes will not satisfy the university physical education general activity program credit hour requirement. The physical education general activity program is designed to develop life-long activity skills, as well as, enhance the general education objectives of the university.

Health

The health program of study offers two options for a career in health education. The Health Teacher Education Program leads to certification to teach EC-12 Health plus an approved additional teaching field at the secondary level. The Community Health program is a non-teacher certification program that prepares students for a career in public, government and private health agencies. A student must have completed the English, Math, Biology, Political Science and History General Education Requirements prior to enrolling in the 3000 and 4000 level health professional courses. A grade of "C" or better must be earned in each of the health professional courses.

Kinesiology

The kinesiology program of study prepares the student for a teaching career in kinesiology. The kinesiology teaching certification program leads to EC-12 Teaching Certification.

The course of study leading to a baccalaureate degree and teacher certification in kinesiology encompasses three areas of work: (1) the required block of professional theory courses (HLTH & KINT), (2) the required block of professional development courses (PEDG) and (3) the required block of professional activity courses (DANC & KINA). A grade of "C" or better must be earned in each of the kinesiology professional theory courses (HLTH & KINT). A student must have completed the English, Math, Biology, Political Science, and History General Education Requirements prior to enrolling in the 3000 and 4000 level professional theory courses (KINT).

The required blocks of professional development courses are READ 3326, PEDG 3310, 3320, 3380, 4340 and 4630, and SPED 2310. A student must be admitted to the College of Education and Human Development's teacher education program before enrolling in professional development courses.

* See the Department of Health and Kinesiology for current teacher certification requirements.

The required blocks of professional activity courses are KINA 1270 or KINA 2255, DANC 1222 and KINA 2271. Fourteen additional hours must be selected from DANC 1233, KINA 2255, 2273, 2275, 2277, 2278, 2279, 3201, 3202, 3203, 3204, 3205, 3206 and 3207. A minimum of six hours must be selected from the advanced level professional activity courses (3000 series). Of the 20 hours taken to meet the professional activity requirements, a grade of “B” or higher must be earned.

Exercise Science and Fitness Management (ESFM)

The exercise science and fitness management program of study prepares the student for a career in corporate or community fitness, personal training, physical therapy, exercise physiology, cardiac rehabilitation, and athletic training. The course of study leading to a baccalaureate degree encompasses several areas: (1) the required block of professional theory courses (HLTH & KINT), (2) the required block of physical activity courses (KINA 2378 and PEGA), and (3) the block of courses from a chosen emphasis area (management, laboratory sciences clinical or diet & nutrition track, community and private recreation, or athletic training.) A student must have successfully completed 45 semester credit hours to include the English, math, and laboratory sciences general education requirements in addition to KINA 2378 (Applied Fitness Concepts) and KINT 2371 (Functional Anatomy and Physiology) before enrolling in the 3000- and 4000- level ESFM professional courses. A grade of “C” or better must be earned in each of the professional theory (KINT & HLTH) and activity (KINA & PEGA) courses.

Entrance Requirements

1. Entering Freshmen who meet the University’s general entrance requirements may be admitted to the Department of Health and Kinesiology.
2. Students who wish to enter Teacher Certification programs in the Department of Health and Kinesiology must have a minimum 2.5 GPA on all work attempted.
3. Students who wish to enter the Community Health program in the Department of Health and Kinesiology must have a minimum 2.5 GPA on all work attempted.
4. Students who wish to enter the Exercise Science and Fitness Management program in the department of Health and Kinesiology must have a minimum 2.5 GPA on all work attempted.

Bachelor of Science – Kinesiology

Teacher Certification Program EC-12 Certification – Total Min. Hours: 134

First Year	Second Year
ENGL Comp..... 6	ENGL Lit (Soph Lit) 3
MATH 1314 or above 6	POLS 2301-2302..... 6
BIOL 2401-2402..... 8	HIST 1301-1302..... 6
HLTH 1370..... 3	COMM/Mod. Lang. 3
KINT 1301 Intro PE..... 3	KINT 2371 Func. Anat & Phys..... 3
DANC 1222 Folk Dance 2	KINA 2271 Gym & Tumbling..... 2
KINA 1270 or 2255 Swim/WSI.....2	HLTH 1306 First Aid/CPR.....3
KINA Electives 2	SPED 2310 3
PHIL 1370 3	KINA Electives 3
	PEGA..... 1

Third Year

KINT 3320 Management Skills.....	3
KINT 3350 Atypical Child.....	3
KINT 3370 Motor Development.....	3
KINT 3390 Mvmt Exp Young Child.....	3
KINT 3330 Exercise Physiology.....	3
Fine Arts.....	3
Social Science.....	3
KINA Electives.....	6
PEDG 3310 Intro Am Public Ed.....	3
PEDG 3320 Human Learning.....	3
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Fourth Year

KINT 4360 Measurement & Evaluation.....	3
KINT 4380 Contemporary Issues.....	3
KINT 4330 Motor Learning.....	3
KINT Elective.....	6
HLTH 2376 Care & Prev. Sport Inj.....	3
READ 3326 Reading Strategies.....	3
PEDG 3380 Secondary Cur. Methodology.....	3
PEDG 4340 Elem Mthd Class Mgmt.....	3
PEDG 4630 Student Teaching All Level.....	6
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For details concerning requirements for teacher certification and information on professional development courses consult the College of Education and Human Development section in this bulletin.

**Bachelor of Science – Health
Teacher Certification Program*
EC-12 Certification – Total Min. Hours: 124**

First Year

ENGL 1301-1302.....	6
MATH 1314.....	3
MATH 1342 or PSYC 2471.....	3
BIOL 2401-2402.....	8
HLTH 1370 Health and Wellness.....	3
PEGA.....	1
PHIL 1370.....	3
HLTH 1306 Emergency Care and Safety.....	3
HLTH 1373 Foundations of Health.....	3
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	33

Second Year

ENGL Lit.....	3
POLS 2301-2302.....	6
HIST 1301-1302.....	6
Social Science.....	3
COSC 1371.....	3
FCSC 1322 Nutrition.....	3
HLTH 2374 Consumer Health.....	3
SPED 2310.....	3
Fine Arts.....	3
BIOL 1102.....	1
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	34

Third Year

Communication.....	3
HLTH 3372 Drug Use and Abuse.....	3
PEDG 3310 Child & Adolescent Development... 3	
PEDG 3320 Human Learning.....	3
PEDG 3326 Reading.....	3
HLTH 3380 Secondary Cur. Methodology.....	3
HLTH 3370 Contemporary Issues.....	3
Supplementary Teaching Area.....	9
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	30

Fourth Year

HLTH 3360 Hlth Science & Epidemiology.....	3
HLTH 3378 Human Sexuality.....	3
HLTH 4340 Program Planning.....	3
HLTH 4372 Strategies.....	3
Supplementary Teaching Area.....	6
PEDG 4340 Managing Early Child./Elem. Env. 3	
PEDG 4630 Student Teaching.....	6
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** For details concerning requirements for teacher certification and information on professional development courses, consult the College of Education and Human Development section in this bulletin.*

Bachelor of Science – Health**Non-Certification Community Health Program – Total Min. Hours:121**

First Year	Second Year
ENGL 1301-1302..... 6	ENGL Lit..... 3
MATH 1314..... 3	POLS 2301-2302..... 6
MATH 1342 or PSYC 2471..... 3	HIST 1301-1302..... 6
BIOL 2401-2402..... 8	Social Science..... 3
HLTH 1370..... 3	COSC 1371..... 3
PEGA..... 1	KINA 2378..... 2
PHIL 1370..... 3	FCSC 1322 Nutrition..... 3
HLTH 1306 Emergency Care and Safety..... 3	HLTH 2374 Consumer Health..... 3
HLTH 1373 Foundations of Health..... 3	Fine Arts..... 3
33	32
Third Year	Fourth Year
HLTH 3378 Human Sexuality..... 3	HLTH 4340 Program Planning..... 3
BIOL 1102 Medical Terminology..... 1	HLTH 4360 Practicum..... 3
HLTH 3360 Hlth Science & Epidemiology..... 3	HLTH 4370 Community Org..... 3
HLTH 3370 Contemporary Issues..... 3	Related Minor..... 6
HLTH 3372 Drug Use and Abuse..... 3	HLTH 4372 Strategies..... 3
BIOL 2420 Micro Biology..... 4	Comm..... 3
Related Minor..... 12	HLTH 4660 Internship..... 6
29	27

Total 122 if PSYC 2471 is taken or 121 if MATH 1342 is taken.

* Electives should include the following:
A related minor of 18 semester hours approved by department.

**Bachelor of Science – Exercise Science
& Fitness Management – Total Min. Hours: 120**

First Year	Second Year
ENGL 1301-1302..... 6	Engl Lit..... 3
MATH 1314..... 3	POLS 2301-2301..... 6
MATH 1342 or PSYC 2471..... 3	PHIL 1370..... 3
BIOL 2401-2402..... 8	Social Sci..... 3
HLTH 1370..... 3	COSC 1371..... 3
PEGA..... 1	PEGA..... 2
HIST 1301-1302..... 6	FCSC 1322..... 3
KINT 1301..... 3	Fine Arts..... 3
33	KINA 2378..... 3
	KINT 2371..... 3
	HLTH 1306..... 3
	35
Third Year	Fourth Year
Comm..... 3	KINT 4350..... 3
KINT 3310..... 3	KINT 4355..... 3
KINT 3315..... 3	KINT 4620..... 6
HLTH 3360..... 3	Emphasis Area..... 6
KINT 3330..... 3	Electives..... 6
KINT 3130..... 1	
KINT 3380..... 3	
KINT 3340..... 3	
Emphasis Area..... 6	
28	24

Health Courses (HLTH)

1306	First Aid/CPR American Red cross standard first aid and personal safety course. CPR certification is included.	3:3:0
1370	Health & Wellness Designed to increase student awareness of fitness, health concepts and lifestyle modification. The class includes laboratories and practical activities, which help students in their attempt to improve their quality of life and achieve well being.	3:3:0
1373	Foundations of Health An orientation to the foundations of health and health promotion as a profession is presented. The philosophy, historical development and purposes of health promotion are investigated.	3:3:0
2374	Public and Consumer Health Traditional and modern methods of meeting public and consumer health needs; investigation and analysis of public and consumer health problems; functions and organization of consumer services at the local, state, regional and national levels.	3:3:0
2376	Care and Prevention of Sports Injuries A study of the treatment and prevention of specific sport injuries. The injuries may be a result of activity in the home, recreational, intramural or extramural settings.	3:3:0
3360	Health Science and Epidemiology A study of infectious and non-infectious diseases. The course treats epidemiology as a basic science of preventive medicine as well as the study of occurrence of disease in human populations.	3:3:0
3370	Contemporary Issues The course deals with problems associated with current health issues, which are related to individual and social adjustment in society. Special emphasis will be given to substance abuse, stress management, and problems relating to aging.	3:3:0
3372	Drug use and Abuse A study of a wide range of drug related issues and problems in our society. The class provides current information and perspectives to help students understand: reasons why drug use and abuse occur, the results of drug use and abuse, how to prevent drug use and abuse, and how drugs can be used effectively for therapeutic purposes.	
3378	Human Sexuality and Sexually Transmitted Diseases This course is concerned with the basic information regarding the physical, psychological, social, and comparative cultural aspects of family health, sexual behavior, sex education, and sexually transmitted diseases. Emphasis will be placed on the relationship between personal health and human sexuality. The understanding of human sexuality through self-awareness, value clarification and decision-making will also be a concern.	3:3:0
4300	Individual Study in Health Selected problems in health. Not to be used in lieu of a required course. <i>Prerequisite: Senior standing and consent of department head. May be repeated for credit. Class by consultation.</i>	3:3:0
4301	Workshop A number of workshops are designed to advance the professional competence of students. For each description, the particular area of study will be indicated. May be repeated for credit when nature of workshop differs from one previously taken. Not to be used in lieu of required health courses.	3:A:0
4340	Program Planning and Evaluation This course is designed to prepare the student to assess a population for their health needs, plan an effective program and successfully implement the program. Theory and practice in evaluation of community- and school-based programs and effective health promotion strategies will be presented. <i>Prerequisite: HLTH 1370, HLTH 1373, HLTH 3360.</i>	3:3:0
4360	Practicum in Health Observation and study of health programs and organizations. <i>Prerequisite: HLTH 1370, HLTH 1373 and senior standing.</i>	3:3:0
4370	Community Organization and Development This course will present different aspects of the community related to health: organization and function of community, systems management, analyses of community mobilization procedures, coordination of community health organizations and motivation and plans for action in the community. <i>Prerequisite: HLTH 1370, HLTH 1373 and junior standing.</i>	3:3:0

4372 Strategies

A study of learner differences, curriculum development, and instruction theories and methods commonly utilized to instruct in school and community.

4660/4960 Health Internship**6:3:0**

Supervised internship at selected community, public or private health agencies and/or organizations.
Prerequisite: HLTH 1370, HLTH 1373, HLTH 4360 and senior standing.

Kinesiology Theory Courses (KINT)

1301 Introduction to Physical Education**3:3:0**

Introduction to history, principles and philosophy of kinesiology; professional qualifications of leadership; special emphasis on theoretical and practical aspects.

2371 Functional Anatomy and Physiology**3:3:0**

A study of human movement from the perspectives of anatomy, physiology and kinesiology. Emphasis on the analysis of sport-skill performance. *Prerequisite: BIOL 2401 and 2402.*

2372 Sport in Contemporary American Society**3:3:0**

A study of various sociocultural factors in American society and their relationship to the sport experience.

2374 Psychology of Sport**3:3:0**

Psychological perspectives of sport; personalities of sports participants and current literature related to psychological aspects of sport.

3130 Exercise Physiology Lab

Laboratory experiences designed to enhance student comprehension of human physiological responses presented in Exercise Physiology lecture. (Exercise Science Majors take with KINT 3330)

Prerequisite: KINT 2371

3310 Instructional Strategies

A study of learner differences and instruction theories commonly utilized by fitness professionals. Theories and practices of common exercise barriers for various exercise populations and settings.

Prerequisite: KINT 2371

3315 Mechanical Principles of Human Movement

A qualitative study of the mechanics associated with human movement. Specific emphasis is on the anatomical structures and mechanics involved with movements and actions in various sports or physical activities. Through biomechanical analysis, students learn to design programs to enhance performance, prevent injuries, and rehabilitate previous injuries.

Prerequisite: KINT 2371.

3320 Management Skills**3:3:0**

A study of the organization and administration of programs in recreation, dance, sports, and athletics.

3330 Exercise Physiology**3:3:0**

A study of the functions of the physiological systems during and after exercise. (Exercise science majors take with KINT 3130)

Prerequisite: BIOL 2401 and BIOL 2402, KINT 2371.

3340 Metabolic Effects of Sports and Exercise

A study of the biochemical demands placed on the body under various training protocols. An emphasis is placed on the nutrient demands of the body in respect to meeting training goals.

Prerequisites: KINT 3330 and FCSC 1322

3350 Atypical Child**3:3:0**

A study of the classification of atypical students who require modified programs. Special emphasis on developing personalized developmental programs. Field experience required.

3360 Contemporary Programs in Secondary Schools**3:3:0**

A critical and comprehensive examination of current trends and issues of programs at the secondary level.

3370 Motor Development**3:3:0**

Principles of motor development in children, including developmental stages and the understanding of motoric trends in human growth and development from birth throughout life.

3380 Testing Procedures and Measurement in Exercise Science

A study of the common fitness and sport performance tests utilized in Exercise Science. Testing types; protocols; procedures; errors, and interpretations of results are examined.

Prerequisites: PSYC 2471, KINT 2371, Admission into Professional core.

3390	Movement Experience for the Young Child A study of movement experiences in dance, gymnastics, and games for the young child. Functional and practical application will be emphasized.	3:3:0
4300	Individual Study Selected problems in the discipline; not to be used in lieu of a class. May be repeated for credit. Class by consultation. <i>Prerequisite: Senior standing and consent of department head.</i>	3:3:0
4301	Workshop A number of workshops are designed to advance the professional competence of students. For each description, the particular area of study will be indicated. May be repeated for credit when nature of workshop differs from one previously taken. Not to be used in lieu of a class.	3:A:0
4310	Scientific Principles of Human Performance Anatomical and physiological factors that influence optimal performance. Prerequisites: Permission of instructor.	3:3:0
4330	Motor Learning Principles of neuromuscular control mechanisms and correlates of movement behavior and motor learning. Presentation of materials dealing with the learning process, aspects of the learner and variables influencing learning.	3:3:0
4350	Exercise Prescription A study of the appropriate exercise design and implementation for healthy individuals seeking physical fitness or improvement in sports performance. <i>Prerequisite: KINT 3330</i>	
4355	Fitness for Special Populations A directed study in the development of exercise programs for individuals with a specific disability or health limitation that warrants special attention by the exercise professional. <i>Prerequisite: KINT 3330</i>	
4360	Measurement and Evaluation A study of practical measurement and evaluation procedures used in the assessment of human performance. Includes construction of evaluation instruments, experience in test administration and the use of elementary statistical procedures in test score interpretations.	3:3:0
4380	Contemporary Issues A study of programs and problems associated with the implementation of programs.	3:3:0
4620	Kinesiology Internship Supervised internship at selected public or private agencies and/or institutions. <i>Prerequisite: KINT 4350</i>	6:A:0

Kinesiology Activities (KINA)

2255	Water Safety Instruction The introduction and development of skills, general rules, and strategy related to water safety instruction with particular emphasis on acquisition of skill, appreciation of safety and skill progression.	2:1:2
2271	Gymnastics: Tumbling and Gymnastics The introduction and development of skills, general rules, and strategy related to gymnastics with particular emphasis on acquisition of skill, appreciation of safety and skill progression.	2:1:2
2273	Golf The introduction and development of skills, general rules, and strategy related to golf with particular emphasis on acquisition of skill, appreciation of safety and skill progression.	2:1:2
2275	Aerobic Fitness The introduction and development of skills, understanding of body functions and basic conditioning related to aerobic fitness with particular emphasis on acquisition of skill, appreciation of safety and skill progression.	2:1:2
2277	Archery/Badminton The introduction and development of skills, general rules, and strategy related to archery and badminton with particular emphasis on skill, appreciation of safety and skill progression.	2:1:2
2278	Strength Training The introduction and development of skills and general guidelines establishing a training program related to strength training with particular emphasis on acquisition of skill, appreciation of safety and skill progression.	2:1:2

2279	Sports Officiating I	2:1:2
	The introduction and development of skills, general rules, and strategy related to sports officiating with particular emphasis on acquisition of skill, appreciation of safety and skill progression.	
2378	Applied Fitness Concepts	3:3:1
	Instruction and application of basic fitness principles relative to various aerobic and anaerobic activities.	
3201	Baseball	2:1:2
	Activities organized to focus on advanced strategies and coaching aspects of team sports.	
3202	Basketball	2:1:2
	Activities organized to focus on advanced strategies and coaching aspects of team sports.	
3203	Football	2:1:2
	Activities organized to focus on advanced strategies and coaching aspects of team sports.	
3204	Tennis	2:1:2
	Activities organized to focus on advanced strategies and coaching aspects of team sports.	
3205	Track/Field	2:1:2
	Activities organized to focus on advanced strategies and coaching aspects of team and individual sports.	
3206	Volleyball	2:1:2
	Activities organized to focus on advanced strategies and coaching aspects of team sports.	
3207	Soccer	2:1:2
	Activities organized to focus on advanced strategies and coaching aspects of team sports.	

Physical Education General Activity (PEGA)

The PEGA program offers physical activities designed for the student to learn and develop skills in a variety of lifespan sports. PEGA courses maybe repeated for academic credit.

Activity Courses (PEGA)

Students enrolled in physical education activity classes may be required to wear regulation uniforms suggested by the instructor. The student may provide equipment for class.

1121/1251	Intermediate Water Aerobics	1:1/2:0
1270	Beginning Swimming	1:2:0
1171/1271	Swimming and Diving	1:1/2:0
1172/1272	Strength Training	1/2:1/2:0
1173/1273	Women's Strength Training	1/2:1/2:0
1174/1274	Cross Training	1:1/2:0
1175/1275	Water Aerobics	1/2:1/2:0
1176/1276	Walking for Fitness	1:1/2:0
1177	Jogging for Fitness	1:1:0
1277	Lifetime Sports	1:2:0
1178/1278	Yoga/Stretching	1:1/2:0
2170/2270	Basketball	2:1/2:0
2171/2271	Intermediate Golf	2:1/2:0
2172/2272	Golf	2:1/2:0
2173/2273	Beginning Tennis	2:1/2:0
2174/2274	Intermediate Tennis	2:1/2:0
2175/2275	Baseball	2:1/2:0
2176/2276	Beginning Gymnastics	2:1/2:0
2177/2277	Sailing	2:1/2:0
2178/2278	Volleyball	2:1/2:0
2179/2279	Racquetball	2:1/2:0
2181/2281	Bowling	2:1/2:0

2280	Badminton	2:2:0
DANC 2172/2272	Aerobics [†]	2:1/2:0
KINA 2255	Water Safety Instructor [†]	

† This course also satisfies university PEGA requirement

Athletic Training Specialization

Licensure by the State of Texas as an Athletic Trainer is available through meeting the following requirements:

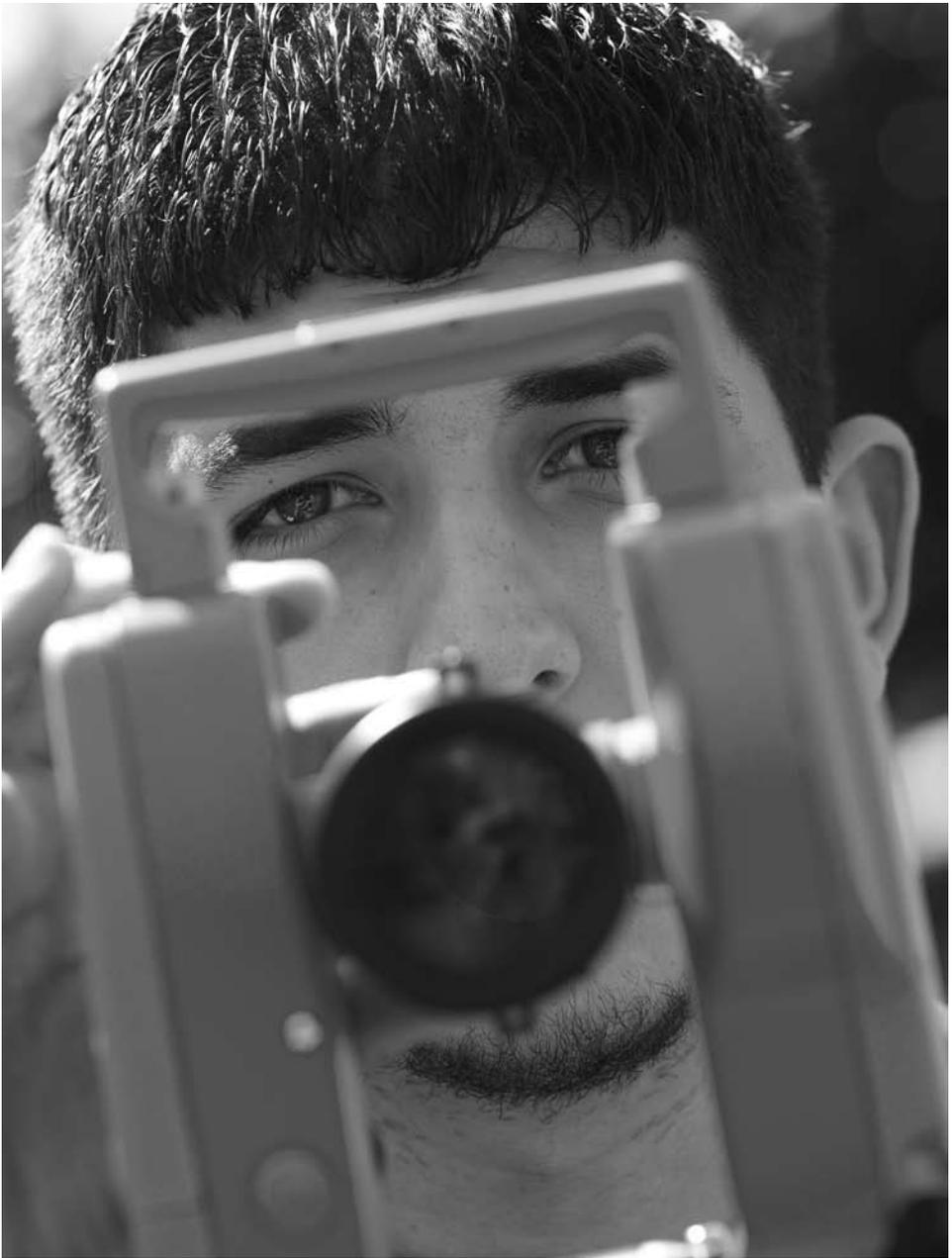
1. Admission to the Athletic Training Internship Program at Lamar University.*
2. Completion of a minimum of 1800 clock hours over a period of at least five academic semesters prior to graduation.
3. Completion of an undergraduate degree in addition to certain course requirements.
4. Successful completion of Texas Department of State Health Services Advisory Board of Athletic Trainers licensure examination.**

** The Athletic Training Internship Program is a rigorous six-semester program. Students are admitted to the program after completion of their freshman year. Application is made directly through the Head Athletic Trainer. Number of internship students is limited. More detailed information may be found at <http://lamarcardinals.cstv.com/ot/lama-ath-training.html>.*

*** For more information, visit the Texas Department of State Health Services website at <http://www.dshs.state.tx.us/at/default.shtm>.*



LU's dietetics program offers the Dietetic Internship (DI) and Approved Pre-Professional Practice Program (AP4)—two of only a few such programs in the Texas.



The College of Engineering offers flagship programs stemming from a heritage of excellence with hands-on application that combines creativity and hard science.