

2021- 2022

## Child Development 1



Learn about children ages three to six and work while teaching in our preschool. Study the stages of growth and development, the role of play in children's learning, and positive guidance practices and techniques.

- Year ■



## Nutrition A



A look into how understanding food safety/sanitation, the digestion process, macro nutrients and MyPlate contribute to a healthy lifestyle while preparing deliciously healthy recipes for every unit.

- Honors ■ Semester ■



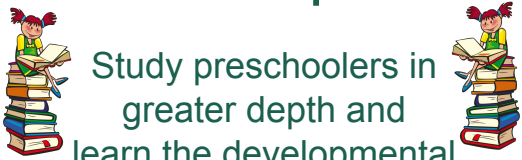
## Culinary 2



Take a more thorough look into a vast array of culinary and industry topics such as baking/dessert, breakfast, cookery, operational management and much more all while creating delightful dishes for each unit.

- Honors ■ Year ■ Pre Req-Culinary 1 ■

## Child Development 2



Study preschoolers in greater depth and learn the developmental milestones for school age children from ages five to six. Implement learning activities by planning lessons and teaching in our preschool.

- Year ■ Pre Req-Child Development 1 ■



## Nutrition B



Increase your nutrition IQ while exploring micronutrients, obesity, eating disorders, life-long wellness and prevention of chronic diseases. Continue to perfect your healthy living skills while producing appetizingly nutritious recipes.

- Honors ■ Semester ■ Pre Req-Nutrition A ■

## Intro to Teaching



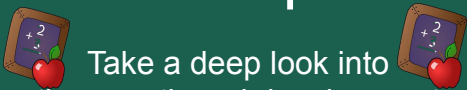
Do you want to be a teacher? Get an



introduction to teaching strategies, human growth and development and technology in the classroom. You will have opportunities to experience various grade levels.

- Year ■

## Child Development 3



Take a deep look into the growth and development of children from birth to age six. This course will begin your career in the early childhood professions. Continue teaching in the preschool and learn about the administrative responsibilities of operating a childcare center.

- Honors ■ Year ■ Pre Req-Child Development 2 ■



## Culinary 1



Continue your culinary exploration in this class by looking at professional food prep, customer service and kitchen essentials while creating dishes using foundational culinary methods.

- Honors ■ Year ■ Pre Req-Nutrition A ■

## My Wage\$-My Wealth



Do you want to be a millionaire? Make wise



financial choices. Secure that dream job. Know what goes to Uncle Sam. Look at your spending habits. Make informed decisions on some of the inevitable expenses of life.

- Marking Period ■