

Child Development:

the study of children and their growth and development as they move through various stages of life. Students will receive practical, usable skills to assist them in becoming better educated and better prepared caregivers, siblings, parents, and citizens.

Early Childhood Education:

This course prepares individuals for child related careers through personal interaction with children. Instruction is given in developing positive relationships with and learning experiences for children, childcare policies and management, guidance techniques, and health and safety concerns. *On-site preschool experiences will be a major component of the course.* Previous completion of the Child Development course is REQUIRED. This course will strengthen comprehension of concepts and standards outlined in Science, Technology, Engineering and Math (STEM) education.

Culinary Arts:

Students will be trained for career opportunities in the food service/culinary arts industry. Students will have the opportunity to learn and practice safety and sanitation procedures, and use and maintain commercial food service equipment. They will perform quantity food preparation as it relates to catering, bakery, restaurant, hospitality, and fast food business operations.

Food and Nutrition 1:

This course is designed to focus on the science of food and nutrition. Experiences will include food safety and sanitation, culinary technology, food preparation and dietary analysis to develop a healthy life style with pathways to career readiness. Laboratory based experiences strengthen comprehension of concepts and standards outlined in Sciences, Technology, Engineering and Math (STEM) education.