

**EAST LONGMEADOW HIGH SCHOOL
FAMILY & CONSUMER SCIENCES COURSES**

CHILD DEVELOPMENT

GRADE	CREDITS
9, 10, 11, 12	2

The purpose of this course is to study the family structures in which children live today, to study the prenatal growth and development of the child and the effects of nutrition and environment on such development. This course is beneficial for students planning to choose a career working with children, in careers such as teacher, nurse, dietician, social worker, photographer, etc.

Students learn the importance of good prenatal care for the well-being of the mother and her unborn child and study the various stages of emotional, social, physical and intellectual development of a child from infancy to age four. They become aware of the social problems that confront children today; and learn how play affects the child's development.

As part of the course, students observe and participate with children in the *Little BIG Kids Nursery School* which is housed in the high school.

Students are graded on class participation, homework, quizzes, a notebook, projects and tests given after the completion of units of study.

Basic Text: The Developing Child, Brisbane

CHILD AND NURSERY MANAGEMENT

GRADE	CREDITS
10, 11, 12	4

Prerequisite: "C-" or better in Child Development 1.

This course emphasizes developmentally appropriate activities and methods for nursery school planning. The student will become familiar with the developmental stages of the pre-school child, the significance of a nursery school education in relation to the child's total development and the duties and responsibilities involved in the operation of a nursery school.

The student will participate in the Little Big Kids Nursery School and under direct supervision will be responsible for assigned components of the nursery school's daily schedule.

Student evaluation will be based on attendance, nursery school participation, written assignments, projects, quizzes, tests, and a final exam.

CULINARY ARTS

GRADE	CREDITS
11, 12	4

A lecture-lab course, Culinary Arts will give the student experience in planning, preparing and serving a variety of foods. Subject matter will familiarize the student with the tools of the Kitchen, basic cookery principles, and food preparation emphasizing nutrition and healthy food choices, as well as regional and foreign food specialties. The student will learn and apply dining etiquette and food presentation while waiting on “the customer” in the mock coffee house, Café East.

Students’ grades will reflect cooking labs, projects, quizzes, written assignments, a notebook, class participation, participation in Café East, attendance and cooperative teamwork.

Text: Guide To Good Food