

Programs to Courses FY18

Early Childhood Education

350235 - **Curriculum and Instruction for Early Childhood Education**

Students will apply developmentally and intellectually appropriate pedagogies that promotes physical, cognitive and emotional growth. They will determine curricular goals, create lesson plans, and employ observation and assessment strategies. Application of foundational principles of reading, writing, speaking, and listening skills to enhance the learner's application of literacy will be emphasized.

350230 - **Health, Safety and Nutrition**

Students will apply principles and practices for creating a productive learning environment that promotes positive interactions for students, staff, and stakeholders. They will identify signs and symptoms of common health issues and diseases and establish policies to promote healthy well-being. Students will identify signs, symptoms and impact of physical and mental abuse and connect to the organizations and agencies committed to providing services and treatment.

350220 - **Early Childhood Education Observation and Assessment**

Students will use formal or informal observations and diagnostics testing to recognize the learner's goal attainment and align strategies and interventions to meet educational readiness. They will use screening techniques to determine social and emotional growth that will promote reading, writing, speaking and listening skills to assess the learner's transition. The role of assessment data in developing suitable teaching responses and strategies will be examined.

350210 - **Infant and Toddler Education**

Students will use principles and philosophies to create a framework that supports an effective and responsive learning environment that is age-appropriate to promote the growth and development of infants and toddlers. Regulations and guidelines impacting preschools and daycares will be emphasized. Students will learn to apply effective communication channels that build relationships between the educational environment, families, and communities.

350205 - **Early Childhood Education**

Principles In this first course to the pathway, students will research the historical perspectives and theories of early childhood education used in the forming of their own personal educational philosophy. Students will assess legal, ethical and organizational issues. Additionally, students will assess developmental appropriate practices and identify challenging issues associated with the teaching of young children with diverse needs. Career planning, professional guidelines and ethical practices will also be emphasized.

Hospitality Services

330000 - Hospitality Fundamentals

This first course in the career field will introduce students to culinary arts, foodservice operations, lodging, travel and tourism. Students will obtain knowledge of customer service principles and examine the impact of cultural, historical, social and technological developments on key segments of the industry. They will also apply safety and sanitation techniques to prevent and control injuries, illnesses and diseases in the workplace. Business law, employability skills, leadership and communications will be addressed.

330110 - Dining Room Service and Operations

Students will apply strategies and techniques to identify and meet dining guest needs. They will provide table and beverage service; maintain eating areas, meeting spaces and serving stations; manage online reservations and orders; and monitor table turns, wait lines and table assignments. Nutritional analysis, types of table service, safety and sanitation, cultural intelligence, employability skills and communications will also be addressed.

330021 - Event and Food Planning

Students will design and organize meetings and events. They will analyze risks, identify needs and develop strategies for achieving event goals. Students will also set up event facilities, manage event activities and evaluate event success. Other topics addressed in the course include menu development, customer service, people management, simple food production, sales and marketing.

330030 - Front Office Management and Operations

Students will develop knowledge and skills needed in the lodging industry. Students will perform front-office procedures such as reserving rooms, checking guests in and out, and orienting guests to the lodging property. They will also maintain guest rooms and public areas, develop a housekeeping plan, and establish a schedule for facilities maintenance. In addition, site safety and sanitation, customer service, people management, employability skills, leadership and communications will be emphasized.

Culinary Arts

330000 - Hospitality Fundamentals

This first course in the career field will introduce students to culinary arts, foodservice operations, lodging, travel and tourism. Students will obtain knowledge of customer service principles and examine the impact of cultural, historical, social and technological developments on key segments of the industry. They will also apply safety and sanitation techniques to prevent and control injuries, illnesses and diseases

in the workplace. Business law, employability skills, leadership and communications will be addressed.

330100 - **Fundamentals of Food Production**

Students will prepare food products and beverages according to standardized recipes. They will apply plating and presentation principles to deliver attractive menu items, establish food specifications and prep lists, and develop ingredient and portion control guides. Safety and sanitation, standard knife skills, and culinary math will be emphasized. Employability skills, leadership and communications will also be incorporated.

330120 - **Restaurant Management**

Students will apply management principles to plan, organize and direct restaurant staff toward goal achievement. They will hire, train, and supervise employees; establish processes to facilitate restaurant operations; and plan and design menus. Students will also forecast and schedule food production, establish food specifications, select vendors, calculate costs, and purchase food and nonfood products. Other topics include food science, nutritional analysis, business law and ethics, economics and marketing.

330125 - **Baking and Pastry Arts**

Students will apply food-science principles to prepare and bake breads, desserts and pastries. They will also use specialized decorating and presentation techniques to decorate cakes, cookies, pastries, and other baked goods. Students will select quality ingredients, determine food costs, and research and develop marketable new recipes and food concepts. Personal safety, food safety, and equipment safety will be emphasized.

Teaching Professions

3500002 - **Foundations of Education and Training**

In this first course to the career field, students will compare the merit of educational and training models to the evolving knowledge base of research and theory that is used to guide practice. They will describe how historical perspectives, economics, politics, and governance that impact the current learning environment. Additionally, students will identify the principles that guide instructional paradigm shifts from the instructor-led to learner-directed instruction, accountability reform, and uses of technology in curriculum design and delivery.

350010 - **Education Principles**

In this first course to the pathway, students will research the historical perspectives and theories of education used in the forming of their own personal educational philosophy. Students will assess legal, ethical and organizational issues. Additionally, students will assess developmentally appropriate practices and identify challenging

issues associated with the teaching children with diverse needs. Career planning, professional guidelines and ethical practices will also be emphasized.

350030 - **Classroom Management**

Students will apply developmentally appropriate techniques to advance learners' social and emotional growth. They will create classroom environments to maximize the learning potential of each learner. Students will develop intervention strategies, utilize conflict resolution principles and involve the stakeholders in the development of individualized behavioral plans. Emphasis will be given to establishing SMART goals for student's self-evaluation to create a student-centered-learning environment.

350035 - **Child and Adolescent Development**

Students will apply the theoretical foundations of human growth and development that will enhance work with learners. Through observation, the student will determine the learner's stages of social, emotional, and physical development. They will apply linguistic principles and practices in the development of language skills, determine stage of literacy development and implement strategies that support the learner's formal and informal educational readiness.