

HUMAN ECOLOGY COURSES

EDUCATION & HUMAN SERVICES:

7251 Child Psychology & Dev. F
7252 Child Psychology & Dev. S
7264 Developmental Psychology
7291 Childhood Education F
7292 Childhood Education S
7241 Adv. Childhood Education F
7242 Adv. Childhood Education S
7284 Psychology of Parenting
7400 AP Psychology
7424 Project Advance Psych. SUPA
7271 Adv. Applications in Psych.

HOSPITALITY & FOOD PRODUCTION:

7121 American Cuisine
7131 Healthy Cooking
7132 Bake Shop Science I
7142 Adv. Bake Shop Science
7174 International Foods
7261 Nutrition

VISUAL ARTS & DESIGN:

7224 Fashion Workshop
7234 Advanced Fashion Workshop
7344 Interior Design

INDEPENDENT STUDY:

7381 Indep. Study Human Ecology F
7382 Indep. Study Human Ecology S
7491 Indep. Study Psychology F

**COMPLETE A 5-UNIT
SEQUENCE TO EARN
CREDIT TOWARDS AN
ADVANCED REGENTS
DIPLOMA**

WHY HUMAN ECOLOGY?

Project based courses designed with a hands on, interdisciplinary approach provides our students with the unique opportunity to explore real-world topics!

CHILD CARE & DEVELOPMENT
TEACHER EDUCATION
NUTRITION
PSYCHOLOGY
CULINARY ARTS
INTERIOR DESIGN
CLOTHING CONSTRUCTION



Visual Arts & Design
courses included in
NYS CTE
**Fashion Design &
Merchandising
Pathway**

**Syosset High School
Human Ecology Department
516-364-5719**



SYOSSET HUMAN ECOLOGY

SKILLS FOR LIFE



EDUCATION & HUMAN SERVICES

DEVELOPMENTAL PSYCHOLOGY (9-12)

.5 CREDIT /ALT DAYS

Study the social, intellectual, moral, physical and emotional development of humans from birth to death. Emphasis is placed on major lifetime milestones and experiences such as adolescence, friendship, college and career exploration, relationships, family dynamics and aging.

PSYCHOLOGY OF PARENTING (9-12)

.5 CREDIT /ALT DAYS

Examine issues affecting parents through discussion, projects, guest speakers, and media. Topics include parenting readiness, parenting styles, behavioral expectations, sibling rearing, modeling, social, economic, and technological impacts on parenting, and theoretical models.

CHILD PSYCH & DEVELOPMENT (9-12)

.5 CREDIT/ HALF YEAR

Study the physical, intellectual, emotional & social development of the child. Discuss psychological development of children within their environment as it relates to their age. Major theories of child development are discussed through group work and projects.

CHILDHOOD EDUCATION (10-12)

.5 CREDIT/ HALF YEAR / FALL OR SPRING PRE-REQ: CHILD PSYCH OR PARENTING OR DEVELOPMENTAL

High school students will facilitate, design & implement developmentally appropriate multi-sensory activities for pre-school aged children. 3 and 4 year-olds from the community will be daily participants in this class.

AP PSYCHOLOGY (10-12)

1 CREDIT/ FULL YEAR

Accelerated course. Intro to the behavior of individuals, examines major areas of interest such as experimental research, the biological basis of behavior, learning, development, personality, abnormal behavior, therapy and social interaction. There is an emphasis on critical thinking and meta-cognition. Students must sit for the A.P. exam.

VISUAL ARTS & DESIGN

.5 CREDIT FOR ART REQUIREMENT

INTERIOR DESIGN (9-12)

.5 CREDIT/ALT DAYS

Essential components of interior design incorporated in the development and drafting of a final plan for interior decoration. Popular decorating trends, lifestyles & architectural styles.

FASHION WORKSHOP (9-12)

.5 CREDIT/ALT DAYS

Basic principles of hand & machine sewing. Students will select fabrics and construct garments.

ADV FASHION WORKSHOP 10-12)

.5 CREDIT/ALT DAYS

PRE-REQ: FASHION WORKSHOP

Build on techniques learned in Fashion I & practice advanced clothing construction techniques.

ADVANCED EDUCATION & HUMAN SERVICES

ADV. CHILDHOOD EDUCATION (11-12)

.5 CREDIT/ HALF YEAR / FALL OR SPRING

PRE-REQ: CHILDHOOD EDUCATION

Students will continue the work they did in the Childhood Education. Students will develop advanced leadership & communication skills while guiding other students in the class. They will become "lead teachers" in the program.

PROJ. ADVANCE PSYCH (11-12)

SYRACUSE UNIVERSITY CREDITS

.5 CREDIT / ALT DAYS

An innovative program designed to explore fundamentals in introductory psychology. Topics include biological causes of behavior, motivation and emotion, learning and memory, thinking and cognitive development, personality, social development, and intelligence.

ADV. APPLICATIONS IN PSYCH (11-12)

.5 CREDIT/HALF YEAR

PRE-REQ: AP PSYCH OR SUPA PSYCH

Apply previously learned psychological information to psychologically relevant creations and portrayals of psychological disorders through reading, writing and film.

HOSPITALITY & FOOD PRODUCTION

INTERNATIONAL FOODS (9-12)

.5 CREDIT/ALT DAYS

A world tour featuring foods from France, Italy, China, and Latin America with stops in many regions along the way. Practice culinary techniques using world cuisine as the vehicle.

AMERICAN CUISINE (9-12)

.5 CREDIT/ HALF YEAR

Culinary techniques and recipe preparation via a culinary "road trip" across America. Emphasis will be placed on regional and culturally influenced foods, current recipe trends, and classic holiday favorites.

HEALTHY COOKING (9-12)

.5 CREDIT/ HALF YEAR

Prepare a variety of popular recipes with a focus on practical nutrition and healthy food choices. Emphasis will be placed on identifying healthier alternatives to favorite foods and modifying recipes for optimum nutrition while still maintaining flavor and aesthetic.

NUTRITION (11-12)

.5 CREDIT/HALF YEAR

Integrated overview of the physiological requirements and functions for the nutrients that are determinants of health and disease. It will also stress the practical application of nutritional concepts through the life cycle.

BAKE SHOP SCIENCE I (9-12)

.5 CREDIT/HALF YEAR

Intro to the art and science of baking. Fundamental pastry techniques in the preparation of sweet and savory baked goods. Cakes, cookies, quick breads, yeast dough, appetizers, entrees and beginning cake decorating.

ADV. BAKE SHOP SCIENCE (10-12)

.5 CREDIT/HALF YEAR

PRE-REQ: BAKE SHOP SCIENCE I

Advanced culinary techniques to acquire in-depth knowledge of the art and science of baking. Emphasis will be placed on professional quality cake design and decorating utilizing a variety of finishing techniques.