

HUMAN ECOLOGY COURSES

EDUCATION & HUMAN SERVICES:

- 7251 Child Psychology & Dev. F
- 7252 Child Psychology & Dev. S
- 7264 Developmental Psychology
- 7201 Teaching Methods F
- 7202 Teaching Methods S
- 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
Education &
Psychology Pathway

Education & Human
Services courses
included in
NYS CTE
Education Pathway



SYOSSET HUMAN ECOLOGY

SKILLS FOR LIFE



Syosset High School
Human Ecology Department
516-364-5719



EDUCATION & HUMAN SERVICES

CHILD PSYCH & DEVELOPMENT (9-12)

(.5 Credit/ Half Year)

Study the physical, intellectual, emotional & social development of the child. Discuss psychological development as it relates to their age. Though groupwork & projects major theories are researched.

TEACHING METHODS (9-12)

(.5 Credit/ Half Year)

Introduces students to essential educational theories and developmentally appropriate practices. The course covers health, and safety, with an overview of career opportunities in education. Students also learn about curriculum planning, special education, and creating lesson plans.

CHILDHOOD EDUCATION (10-12)

(.5 Credit/ half year) FALL or Spring

Pre-req: Child Psych or Teaching Methods

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.

DEVELOPMENTAL PSYCH (9-12)

(.5 Credit /Alt Days)

Study the social, intellectual, physical & emotional development of humans from birth to death. Emphasis on major lifetime milestones & experiences such as adolescence, self image, college/ career exploration, relationships, & 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.

AP PSYCHOLOGY (10-12)

(1 Credit/Full Year)

Intro to the behavior of individuals, examines the major areas: experimental research, the biological basis of behavior, learning, development, personality, abnormal behavior, therapy and social interaction. Emphasis on critical thinking. Students must sit for the A.P. exam.

VISUAL ARTS & DESIGN

.5 CREDIT FOR ART REQUIREMENT

INTERIOR DESIGN (9-12)

(.5 Credit/Alt Days)

Elements & principals of design are highlighted. Focus on creating functional, safe, aesthetically pleasing, and sustainable interior environments. Exploration of the design process from concept development to execution.

FASHION WORKSHOP (9-12)

(.5 Credit/Alt Days)

Basic principles of hand & machine sewing. Students will select fabrics and construct garments with an emphasis on fabric selection & anatomy.

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 info 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 across the lifespan (9-12)

(.5 Credit/ Half Year)

Learn to prepare popular recipes by focusing on practical nutrition and healthy modifications. Emphasis is placed on creating healthier alternatives while maintaining flavor and applying nutritional concepts throughout the life cycle.

NUTRITION (11-12)

(.5 Credit/Half Year)

An integrated overview of physiological requirements and functions for all major nutrients (macronutrients, energy, vitamins, and minerals) as they relate to human health and disease.

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.