

ADOLESCENCE: TEENS PORTRAYED IN MOVIES (Recommended grades: 10,11,12)

Prerequisite: None

Credit: ½

Time: ½ Year

This course explores the representation of teenagers in film, examining how movies reflect, shape, and challenge cultural ideas about adolescence. Through a range of genres, including coming-of-age dramas, teen comedies, thrillers, and independent films, students will analyze how themes such as identity, rebellion, friendship, sexuality, substance abuse, family dynamics, and social pressure appear on screen. Course activities may include film screenings, written analyses, discussions, and creative projects. No prior film-study experience is required.

COLLEGE CHILD DEVELOPMENT I (Recommended grades: 10, 11, 12)

Prerequisite: None

Credit: ½

Time: ½ Year

This course focuses on the responsibilities of parenthood and the pros and cons of being a parent at any age. It also addresses prenatal development, the birth experience, and basic child development principles with an emphasis on the first years of life. Through classroom lessons and a take-home baby simulator, the course provides important insights into caring for an infant and is valuable for anyone who thinks he or she may become a parent one day. A highlight of the course is the interaction with the Little Wildcats playgroup, which meets one day a week for a ten-week session. Students organize and supervise age-appropriate activities for preschoolers, while learning how to effectively interact with the youngsters. **This course is offered for college credit through St. Joseph's University.**

COLLEGE CHILD DEVELOPMENT II (Recommended grades: 10, 11, 12)

Prerequisite: Child Development I

Credit: ½

Time: ½ Year

This course will help students understand more about themselves while learning about children. Students gain insight into their own behavior as they study how children are motivated and influenced by different styles of parenting and approaches to discipline. Various parenting skills needed to be an effective parent are examined. The course promotes in-depth study of development of the toddler, preschooler and school-age child. Interaction with the Little Wildcats playgroup occurs during a ten-week session. This course also includes a live teaching experience in 2nd grade at the Oakwood and Countrywood schools. Those high school students considering any type of career involving children will find this course to be an excellent foundation. **This course is offered for college credit through St. Joseph's University.**

FUTURE TEACHERS

Prerequisite: None

Credit: ½

Time: ½ Year

Students will learn what it takes to be an elementary, middle, or high school teacher. Students will be exposed to the general teaching methodology, classroom management, and how teachers measure students' progress. Students will work in small groups to learn about the development and structure of the American education system and consider the skills needed to be an effective teacher in the 21st century. Students will be expected to observe teachers, prepare lessons and teach a class. In this course, students will visit primary and secondary schools to observe, design, and deliver lessons to diverse learners. The course will review the steps for becoming a teacher and the New York State Certification requirements.

NUTRITION AND WELLNESS

Prerequisite: None

Credit: ½

Time: ½ Year

Nutrition and Wellness is designed to provide students with an overview of good nutrition principles necessary for physical and mental wellness and a long, healthy life. Course content will include discussions of digestion, basic nutrients, lifetime sports and fitness, and life-span nutrition. The Nutrition and Wellness course emphasizes an understanding of today's food and eating trends and gives students the capacity to evaluate all available sources of nutrition information and make informed decisions. In addition, students will prepare healthy snacks. Students will learn to make food without an oven by learning proper techniques for cutting vegetables, making salads, using beans, making homemade granola - and much more! We will also visit local restaurants and culinary schools to learn more about food prep from professionals.