

## **FAMILY AND CONSUMER SCIENCES**

### **CHILD DEVELOPMENT I**

1/2 Credit

This course is designed for present and future parents and those interested in becoming teachers. Students will study the prenatal development of the infant and the principles of development of children up to the age of three. One day a week will be devoted to working with pre-school at Teague Park School.

### **CHILD DEVELOPMENT II**

1/2 Credit

This course is a continuation of Child Development I. Parenting or Health Occupations may serve as the prerequisite. The main focus will be on the school-age child with the opportunity to work with pre-school children at Teague Park twice a week.

### **CO-ED FOODS**

1/2 Credit

This course offers the skills that will allow students to become self-sufficient in the kitchen. Chefs will start with breakfast and progress to a complete dinner, learning meal planning principles and preparation techniques for breads, pies, cookies, salads, casseroles and etc.

### ***COURSES ELIGIBLE FOR FINE ARTS CREDITS:***

#### **QUILT WORKSHOP**

1/2 Credit

Students will learn to choose color and fabric to make quilted projects using patterns from "The Quilt in a Day" series. Projects will range from quilted pillows, baby quilts and quilts designed for beginners.

#### **ADVANCED QUILTING**

1/2 Credit

This course was developed for the student who has completed quilt workshop and wishes more time to complete a project or to build on the skills acquired by choosing more difficult designs and techniques. Students may go to the intermediate level.

#### **INTERIOR DECORATING & DESIGN (Offered depending on enrollment)**

1/2 Credit

This course is for students interested in how design relates to the environment. Using hands-on projects, decorators will learn skills, which include wallpapering, painting, stenciling, and special effects. Past projects include re-decorating the guidance office, health room, and selected classrooms.

#### **INTERNATIONAL FOODS**

1/2 Credit

This class will concentrate on the culture and the preparation of foods from Italy, China, Mexico, and other countries. Buffets, including appetizers, salads, breads, main courses, and desserts will be prepared for each country. Prerequisite: A previous cooking class.

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