

**PROGRAM OF STUDIES ADDENDUM  
2010-2011**

The **Program of Studies** for Coe-Brown Northwood Academy is published biennially. This material represents changes in course offerings for the 2010-11 school year.

**NEW COURSES:**

- AP Spanish
- Spanish III Honors
- Sports Medicine

**DELETE COURSES:**

- Conversational Spanish
- Exploratory Spanish
- Exploratory French

**OPTION:**

International Foods can be taken as an Endeavors in Excellence with Permission of Instructor

**CHANGES TO THE PROGRAM OF STUDIES:**

- Intermediate Math (230) 10-12 level becomes Intermediate Math I (331) 11 & 12 level
- Principles of Resistance Training becomes a CP level course (317)

**ALTERNATING COURSES: (OFFERED 2011-12)**

- Home Design
- Heirloom Crafts
- Hospitality Management

**ALTERNATING COURSES: (OFFERED 2010-11)**

- Child Development
- Quilting
- Textiles & Fashion Technologies

**CHANGES TO COURSES (Prerequisites or Grade/Level changes):**

**COURSE TITLE : Intermediate Math I (331)**

**GRADES 11&12**

**PREREQUISITE : Algebra I or Algebra B or Permission of the Instructor**

**1 Credit**

**COURSE DESCRIPTION:** During the first and second terms students will be introduced to the language of geometry and study the concepts of plane geometry, similarity and proportion. The students will be introduced to the concepts of angles and angle relationships and learn how to calculate the area and perimeter of a variety of polygons, circles and composite figures. They will learn to produce scale drawings which will be used to do cost estimates of various home improvement projects. The third and fourth terms will focus on the concepts of surface area, volume, right triangle trigonometry, transformations and tessellations. Students will learn geometric concepts through a variety of hands-on activities and projects and will do problems involving vocational applications of geometry. Students will also use Geometer's Sketchpad and Google Sketch-up to reinforce and learn geometric concepts. This is a general level course and is recommended for all students who wish to improve their math skills. Students should plan to spend 30 minutes each day to complete assignments and prepare for class.

## PROGRAM OF STUDIES ADDENDUM CONTINUED

**COURSE TITLE :** Principles of Resistance Training (CP) (317)

**GRADES** 11&12

**PREREQUISITE :** Enrolled or have completed Physics, Chemistry, or Anatomy with a C or higher average. Instructor approval is required. For safety reasons, the class is limited to twelve students.

**½ Credit**

**COURSE DESCRIPTION:** Concepts of Resistance training is designed to examine the lifetime fitness benefits and performance benefits of resistance training. Curriculum is based on a working knowledge of Human Anatomy in addition to using the fundamental principles of Kinesiology, Physiology, and Nutrition. Participants will be required to blend academics and daily participation into the curriculum in order to gain a solid understanding of how weight and resistance training is beneficial for optimal health, fitness, and athletic performance. Recommended for students who have completed 2 semesters of Physical Education and have a strong science background in Chemistry, Physics, or Human Anatomy.

**COURSE TITLE :** Concepts of Physical Fitness (237)

**GRADES** 10-12

**PREREQUISITE :** C average or higher in Freshman Physical Education.

**½ Credit**

**Instructor permission is needed. For safety reasons, the class is limited to twelve students.**

**COURSE TITLE :** C.H.O.W. (Cooking-Hands on Wizardry) (288)

**GRADES** 10-12

**COURSE DESCRIPTION:**

**1 Credit**

Did you realize over 71 careers are related to Culinary Arts and Food Science? C.H.O.W. teaches the basics of nutrition, wise food selection and purchase, culinary vocabulary, basic cooking methods and kitchen skills. This course will enable you to acquire and practice fundamental skills, as well as be a basis for spring boarding into a career.

**COURSE TITLE:** Culinary Arts (383)

**GRADES** 11&12

**PREREQUISITE:** "C" or better in C.H.O.W. or Permission of the Instructor

**2 Periods 2 Credits**

**COURSE DESCRIPTION:** Love to cook? This course reinforces the basic skills of C.H.O.W. and explores the commercial preparation of food. If you wish to enter the rapidly growing food service industry, or if you only want to enrich your culinary expertise, this course will help you reach your goal.

**COURSE TITLE:** Adult Roles and Relationships (482)

**GRADE** 12

**COURSE DESCRIPTION:**

**1 Credit**

The first semester of this class covers Economics objectives from a consumer's point of view; this segment of the class fulfills the state requirement for an economics course. The second semester delves into the building blocks of good relationships in a contemporary lifestyle. Successful completion of this course can count as a Group III Elective or fulfill the Economics requirement, but not both.