EARLY CHILDHOOD EDUCATION
CIP: 19.0708

PROGRAM OVERVIEW
The Early Childhood Education (ECE) program prepares students to work with young children in a variety of settings. This requires an understanding of how children grow, learn, and develop. The curriculum is aligned with the National Child Care Association’s core of 15 “Professional Abilities.” Field experiences and practicums provide opportunities to become involved in actual work with children. The program also prepares students to be a Child Development Associate (CDA).

The Early Childhood program prepares students for college and pathways in early childhood and elementary teaching. Students learn about children through observation, study family characteristics, parenting and caregiver skills, prenatal development, children with special needs, and recognizing child abuse and neglect. Techniques are taught for guiding children and creating a safe, healthy learning environment. Also included in the program are brain development theories, observation and assessment, promoting children’s safety, planning nutritious meals and snacks, guiding children’s health, and developing guidance skills.

Students develop and prepare classroom lesson plans and learning experiences while working with the preschool children enrolled within DCIU Head Start and Early Intervention programs. Experiences are provided for children in guiding art, block building, sensory experiences, storytelling, play and puppetry, manuscript writing, math and science, social studies, food and nutrition, music, and field trips.
IS THIS CAREER RIGHT FOR YOU?

Do you love to be around children?
Does working around children bring out your best qualities?
Do you communicate well?
Are you organized?
Can you work with individuals and groups?
Can you work independently without constant direction?

INSIDE THE INDUSTRY

<table>
<thead>
<tr>
<th>OCCUPATION</th>
<th>LOCAL WAGE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Education Administration, Preschool &amp; Childcare Center/Program</td>
<td>$42,340</td>
</tr>
<tr>
<td>Preschool Teachers</td>
<td>$28,660</td>
</tr>
<tr>
<td>Preschool Teacher Assistants</td>
<td>$24,000</td>
</tr>
<tr>
<td>Elementary School Teacher</td>
<td>$63,900</td>
</tr>
</tbody>
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INDUSTRY CERTIFICATIONS:

OSHA-10
Employability: Interviewing Skills
CDA Ready
First Aid/CPR
Mandated Reporter Training
PROGRAM OVERVIEW

The Culinary Arts program prepares students for success in the food service and hospitality industry. Students are taught food preparation, dining service, inventory control, safety, and sanitation. Students also learn nutrition, healthy cooking, equipment identification, use of hand tools, and culinary vocabulary.

Students prepare soups and sauces, breakfast entrées, sandwich production, pies, cakes, yeast-raised products, entrée preparation, international dishes, vegetable preparation, garnishing, salads, and dressings. Students may seek immediate employment, enter an apprentice program or continue culinary or management studies at the post-secondary level. Culinary Arts is a creative program for students to learn teamwork, different techniques, and preparation skills. Students learn safety and sanitation efficiency as well as hospitality services.

Students are able to participate in Careers through Culinary Arts Program (C-CAP) and obtain different scholarship opportunities that are available.
Inside the Industry

<table>
<thead>
<tr>
<th>Occupation</th>
<th>Local Wage</th>
</tr>
</thead>
<tbody>
<tr>
<td>Supervisors - Food Preparation &amp; Serving Workers</td>
<td>$43,900</td>
</tr>
<tr>
<td>Cooks, Institution &amp; Cafeteria</td>
<td>$30,830</td>
</tr>
<tr>
<td>Restaurant Cook</td>
<td>$27,440</td>
</tr>
<tr>
<td>Cooks, Short Order</td>
<td>$29,700</td>
</tr>
<tr>
<td>Head Chef</td>
<td>$57,500</td>
</tr>
</tbody>
</table>

Is This Career Right for You?

- Do you have a passion for preparing food and other tasks related to culinary arts?
- Do you like to be creative and try new things?
- Do you have good math and measuring skills?
- Can you manage several tasks at the same time?

Industry Certifications:

- OSHA-10
- Employability: Interviewing Skills
- ServSafe Certification
PROGRAM OVERVIEW

The Cosmetology program focuses on the fundamentals of the profession. This enables students to confidently begin working with hair, skin and nails early in their training. Technical skill development blends with applied sciences to guide them toward a successful career as a salon professional. During this three-year, 1250-hour training program, students learn hair sculpture, color application, chemical texture, and skin and nail procedures. Students study a wide variety of scientific applications, such as the chemistry of cosmetics, biology, human anatomy, and physiology. Upon completion, graduates are fully prepared to take the Pennsylvania State Board of Cosmetology examination.


Students must successfully complete the 1250 hour training program to qualify for the Pennsylvania State Board of Cosmetology Examination.
INSIDE THE INDUSTRY

<table>
<thead>
<tr>
<th>OCCUPATION</th>
<th>LOCAL WAGE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hairdressers, Hairstylists &amp; Cosmetologists</td>
<td>$28,080</td>
</tr>
<tr>
<td>Makeup Artists, Theatrical &amp; Performance</td>
<td>$67,570</td>
</tr>
<tr>
<td>Skincare Specialist</td>
<td>$30,300</td>
</tr>
</tbody>
</table>

IS THIS CAREER RIGHT FOR YOU?

- Do you like working with your hands?
- Do the different fundamentals of cosmetology interest you?
- Are you creative?
- Do you have a strong interest in your own personal appearance?
- Do you enjoy math and science?

INDUSTRY CERTIFICATIONS:

- OSHA-10
- Employability: Interviewing Skills
- Cosmetology License
- Barbicide Certification