# AACTBUSINESS AND FINANCE

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| |  |  |  | | --- | --- | --- | | **CAREER FOCUS:**  Prepared for college of business, immediate gainful employment in economics or finance, and paid internships. | | | | **PROGRAM:**   * Apply business technology and related software for industry and personal use * Earn national certification in financial literacy and person responsibility | **Professional Student Organizations:**  SkillsUSA | **Tech Prep College Credits:**  14 credits may be earned | |  |

## MAterial covered

* Business Management As
* Business Management I & II
* Customer Relationship Management
* Entrepreneurship
* Hospitality I
* Human Resources Management
* Information Management
* Knowledge Management
* Marketing I
* Principles of Business & Marketing
* Project Management
* Travel & Tourism

**POSSIBLE CERTIFICATIONS**

## National Competition in Financial Literacy

## Additional information

## Economics, finance, operations, and professional development are also emphasized. Students will receive an overview of all aspects of business administration.

**communication arts & media**

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| **CAREER FOCUS:**  This program prepares students for college in advanced media studies,  for immediate employment in animation, graphic design and videography, and apprenticeship or internship. | | |
| **PROGRAM:**   * Create two & three dimensional computer animation and graphics for web, game, and film industries. * Develop skill in areas of graphic design including advertising, web design, and publishing. * Produce digital video for broadcast news, television & film. | **Professional Student Organizations:**  SkillsUSA  Student Television Network | **Tech Prep College Credits:**  14 credits may be earned |

**MAterial covered**

* Graphic Design I, II, & III
* Animation I, II, & III
* Photography I
* Video Production I, II, & III
* Principles of Business & Marketing

# AACTCulinary AND HOSPITALITY

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| **CAREER FOCUS:**  This program prepares students for culinary/hospitality college, immediate employment or apprenticeships in the culinary  or hospitality industry, and internships. | | |
| **PROGRAM:**  \*Exposure to professionals who guide learning.  \*Practice in leadership, acting as sou chef or manager.  \*Develop skills through field trip and daily practice in state-of-the-art facility. | **Professional Student Organizations:**  SkillsUSA  Pro Start NRA  IFSEA / ACF AHLA | **Tech Prep College Credits:**  21 credits may be earned |

## MAterial covered

* Baking & Pastry I & II
* Baking & Pastry Adv. Studies
* Culinary I, II, & III
* Hospitality I & II

**POSSIBLE CERTIFICATIONS**

* LMP I & II
* CRDS
* OSHA for Teens
* Prostart I & II
* CFM&E
* Waiter Service Cert.
* ACF
* CFA
* CJC
* ServSafe
* Department of Food Safety
* Competency Cert
* Manage First
* NRA Cert
* IFSCA

**Education: early childhood & elementary**

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| **CAREER FOCUS:**  This program prepares students for college of education, immediate employment in childcare facilities, and internships. | | |
| **PROGRAM:**   * Manage and operate on-site preschool. * Create and implement lesson plans for various age levels. * Experience a variety of career field related to preschool and school-aged children. | **Professional Student Organizations:**  SkillsUSA | **Tech Prep College Credits:**  9 credits may be earned |

**MAterial covered**

* Child Development I
* Early Childhood Education I, II, & III
* Emergency Medical Services
* Health Science I

**POSSIBLE CERTIFICATIONS**

* CPR & First Aid

**engineering**

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| **CAREER FOCUS:**  Prepared for college of engineering or architectural study, trade schools in design,  metal working technology or welding/fabrication, and immediate employment, and internships.  Think - Design – Build | | |
| **PROGRAM:**   * Plan, design and build useful technology for the community and society. * Develop skills in design and production using human powered vehicles. * Develop employability through collaboration & teamwork activities. | **Professional Student Organizations & Activities:**  SkillsUSA  NASA Great Moonbuggy Race | **Tech Prep College Credits:**  19 credits may be earned |

**MAterial covered**

* Drafting & Design (CADD) I, II, & III
* Mechanical P & D
* Metalworking
* Pre- Engineering Principles
* Weld Technology I, II, & III

**POSSIBLE CERTIFICATIONS**

* Autodesk / Auto CADD Associate
* AWS Welding Certification

**medical careers**

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| **CAREER FOCUS:**  This program prepares students for college in pre-medical fields, immediate employment in entry level positions in high demand medical professions, and internships. | | |
| **PROGRAM:**   * Experiences in hospitals, clinics, and medical offices * Gain skills in medical terminology, disease prevention and treatment, medical management systems. * Exposure to a wide range of medical professions. | **Professional Student Organizations:**  HOSA: Future Health Care Professionals | **Tech Prep College Credits:**  8 credits may be earned |

**MAterial covered**

* Emergency Medical Services
* Forensic Science I
* Health Professions & Lab
* Health Science I
* Medical Assisting & Lab
* Medical Terminology

**POSSIBLE CERTIFICATIONS**

* CPR
* First Aid
* First Responder

**natural resources & animal science**

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| **CAREER FOCUS:**  This program prepares students for college of agriculture or veterinary medicine, immediate employment in a  natural resource or animal science industry, and internships. | | |
| **PROGRAM:**   * Hands on experience with animals * Use of hydroponics and other medium to grow many plant varieties and run greenhouse * Job shadow and field trips to plant and animal facilities | **Professional Student Organizations:**  FFA | **Tech Prep College Credits:**  9 credits may be earned |

**MAterial covered**

* Ag Leadership, Communication & Policy
* Agriculture Science I & II
* Natural Resources & Wildlife Management
* Ornamental Horticulture
* Veterinary Science III