EDUCATION, HOSPITALITY, & PUBLIC SERVICE

| Culinary Arts | | <u>Courses must be taken in sequence:</u> Culinary Arts I (Year 1) CTS112A/JTS112A CTS112B/JTS112B Culinary Arts II (Year 2) CTS113A/JTS113A CTS113B/JTS113B Culinary Arts III (Optional Year 3) CTS114A/JTS114A CTS114B/JT (6 credits from PCC available for Year 3) Culinary Arts IV (Optional Year 4) CTS115A/JTS115A CTS115B/JT (6 credits from PCC available for Year 4) Culinary Arts Internship (Optional) CTS116A/CTS116B | | |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--|--|
| Grade: 9-12 | 2 Year Program | Program offered at: CDO IRHS | | |
| Places an emphasis on teamwork and interpersonal skills, academics, and technical skills, and requires adherence to dress, food sanitation, and safety codes Certifications/ Endorsements: ServSafe® Food Management Certification (optional certification for students) and ACF NOCTI Level 2 Curriculum includes kitchen basics and Culinary fundamentals such as safety and sanitation, basic food preparation, culinary nutrition, introduction to baking, workplace safety, hospitality management, Front- and back-of-house operations, Introduction to food cost and control, culinary math, menu writing, purchasing and inventory control, and customer service Curriculum also includes commencement level math and English Language Arts All students are given the opportunity to participate in a work-based learning experience that includes an internship, which exposes them to real-world business operations and specific job duties related to culinary careers that connect to the skills and knowledge learned in the CTE classroom | | | | |

| Early Childhood Education | | Courses must be taken in sequence:Early Childhood Education I (Year 1) CTS190A/JTS190A CTS190B/JTS190BEarly Childhood Education II (Year 2) CTS191A/JTS191A CTS191B/JTS191BEarly Childhood Education III (Optional Year 3) CTS192A/JTS192A CTS192B/JTS192BEarly Childhood Education IV (Optional Year 4) CTS193A/JTS193A CTS193B/JTS193BEarly Childhood Education IV (Optional Year 4) CTS193A/JTS193A CTS193B/JTS193B | |
|-------------------------------------------------------------------------------------------------------------------------------|----------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--|
| Grade: 9-12 | 2 Year Program | Program offered at: AHS CDO IRHS | |
| Prerequisites: Students must submit proof of negative Mantoux (TB) test, no more than 6 months old to the preschool director. | | | |

- Learn about the continuum of physical, sensory, social, emotional, cognitive, language, and literacy development of young children
 Fee required
- Design activities and establish practices promoting young children's overall development
- Master effective employability skills and professionalism in early childhood education
- Create, research, and provide developmentally appropriate learning materials and activities within our on-site preschool that make the activities fun and hands-on
- Obtain Certifications such as First Aid/CPR, Food Handlers, and Paraprofessional

| Course: MSCo23A/MSCo23B | | JROTC | |
|-------------------------|----------------------------------|------------------------------------------------------------|--|
| Grade: 9-12 | All Year | Course offered at: AHS CDO IRHS | |
| Prerequisites: No | one | | |
| In JROTC, studen | ts are introduced to n | on-combative military skills and character building | |
| philosophies/activ | ities centered on lead | dership and physical training which are useful in both | |
| civilian and milita | ry communities. Cade | ets earn positions of responsibility in the unit and older | |
| cadets are involve | ed in planning, organiz | zing, and implementing projects for the group. The goal | |
| of JROTC is to mo | tivate young people t | to be better citizens. Monthly field trips, a five-day | |
| training exercise a | at Ft. Huachuca, on-ca | ampus rappelling, rock climbing and obstacle courses are | |
| examples of the a | ctivities offered with | these courses. Varsity athletic teams include Exhibition | |
| Drill Teams, Colo | ⁻ Guard, Rifle Marksm | anship Team, Raiders Team, and Drum and Bugle Corps. | |
| JROTC is an appro | oved Military Academ | y nominating agency. Students involved in this course | |
| will take it at Flo | wing Wells High Sch | ool. Due to the course being off campus, different | |
| attendance repor | ting must be met. See | e your guidance counselor for a copy of the reporting | |
| requirements. In a | addition to the JROTO | Course, cadets approved by one of the instructors may | |
| be placed into an | additional class called | Adventure Training. Students participating in this class | |
| take part in the R | aiders (outdoor physic | cal fitness, Rappel and Orienteering class), Drill | |
| Teams/Color Gua | rd, or the Rifle Marksı | manship program. For an application or more | |
| information on th | e Adventure Training | course, please call Captain Edwards at (520) 696-8065. | |