

GLOUCESTER COUNTY INSTITUTE OF TECHNOLOGY

Post-Secondary Education



Automotive Technology

Baking

Culinary Arts

Cosmetology

Fire Certification

Residential Electrical

Residential HVAC

Residential Plumbing

Welding

Carpentry

**FALL & SPRING
2024-2025**

1360 Tanyard Road

Sewell, NJ 08080

856-468-1445, ext 2694

<https://www.gcit.org/departments/adultprograms>



REGISTRATION

GCIT Post-Secondary Education
1360 Tanyard Rd
Sewell, NJ 08080

Phone: (856) 468-1445 ext. 2694

Fax: (856) 468-3571

Attn: Post-Secondary Education

Register Online:

<https://www.gcit.org/departments/adultprograms>

Office hours:

September through June:
Monday through Thursday

4:00 pm to 9:00 pm

July through August:
Monday through Thursday

9:00 am to 3:00 pm



GENERAL INFORMATION

GLOUCESTER COUNTY INSTITUTE OF TECHNOLOGY

1360 Tanyard Road
Sewell, New Jersey 08080
(856) 468-1445, extension 2694

The Gloucester County Institute of Technology has over 50 years of experience in educating adults and is one of the area's richest training resources available to individuals in the metropolitan area. From the fully equipped cutting-edge training facilities, to expert instructors, GCIT offers the most customized, innovative training programs to individuals, companies and small businesses.

To learn more about what GCIT has to offer, go to www.gcit.org/departments/adultprograms or contact the Post-Secondary Secretary at (856) 468-1445 ext. 2694.

POST-SECONDARY EDUCATION

Fall 2024 classes begin
Monday, September 23, 2024
Spring 2025 classes begin
Monday, January 27, 2025

Post-Secondary Programs are open to all high school graduates or any adult over the age of 18. Persons who can profit from training, capable of performing the course work, meet prerequisite requirements,

and can pay the applicable tuition fees are welcome to register.

TUITION & FEES

All courses listed in this catalog are tuition-based. Tuition and all fees must be paid in full by the end of the course. Students who do not make tuition payments on time will not receive a certificate of completion. There will be a \$35 charge for all checks returned due to insufficient funds.

CANCELLATION & REFUND POLICY

GCIT reserves the right to cancel courses due to insufficient enrollment. Registrants will be notified when a class is cancelled. Please provide a personal email and phone number. If a course is cancelled, students will receive a full refund within approximately 2 to 4 weeks of the cancellation date. No refunds will be made after the first class meeting.

A student wishing to withdraw from a class must do so in writing, prior to the start of class, addressed to: GCIT Post-Secondary Education, 1360 Tanyard Road, Sewell, NJ 08080 Attn: Adult Education. Failure to attend class does not constitute an official withdraw from class.

A tuition payment is required by all students once a class begins. Students who wish to withdraw prior to the end of



GENERAL INFORMATION

class must do so in writing. Certificates of completion will not be issued to students who do not finish the course.

EMERGENCY SCHOOL CLOSING

When classes are cancelled due to inclement weather or other emergencies, students will be notified by text, email and phone via the school messenger alert system.

CERTIFICATES

Certificates will be distributed at the last class session to all students who successfully meet the requirements of the course. Students must have at least 80% attendance and a passing grade of 68 and above and have made all tuition payments.

CONDUCT ON CAMPUS

The use of alcohol, drugs or tobacco is strictly prohibited on school property. Anyone found using such substances will be subject to expulsion from school. Proper conduct is required of adult students at all times. The Superintendent at GCIT reserves the right to dismiss any student who does not comply with school rules and regulations. PLEASE BE AWARE GCIT IS A SMOKE-FREE CAMPUS.

PARKING & TRANSPORTATION

All students are to park in the large parking lot. Parking in the small lots next to the 100 Wing entrance is prohibited. These lots are for disabled individuals, GCIT patrons and senior citizens. Parking in fire lanes, along driveways, on grass areas, or in visitor, reserved or handicapped spaces in front parking lots is also strictly prohibited. Please lock your car.

THE GLOUCESTER COUNTY VOCATIONAL-TECHNICAL SCHOOL DISTRICT IS NOT RESPONSIBLE FOR THEFT OR DAMAGE TO YOUR VEHICLE ON SCHOOL PROPERTY. If an accident should occur, however, please report it immediately to the Evening School Supervisor so that Deptford Police can be notified. Come directly into school after parking. Please do not loiter in the parking lot. No transportation, no problem! GCIT is on New Jersey Transit Bus Route #463.

THE GLOUCESTER COUNTY BOARD OF COMMISSIONERS

Frank J. DiMarco, Director
Joann Gattinelli, Educational Liaison

CONTINUOUS NON-DISCRIMINATION NOTIFICATION Section 504 and Title IX

The Gloucester County Vocational Technical School District does not discriminate in admissions or access to, or treatment or employment on the basis of race, color, national origin, sex, disability, or age in its programs and activities. The following person(s) have been designated to handle inquires/complaints regarding non-discrimination policies:

Title IX & Section 504

Mrs. Allie Jones
Director of Human Resources
1360 Tanyard Road
Sewell, NJ 08080
856-468-1445 ext. 1023



AUTOMOTIVE TECHNOLOGY

AUTOMOTIVE TECHNOLOGY

The Automotive Technology program is designed to give each student exposure and experience in the major areas of automotive and related trades. Each student will have the opportunity to experience a variety of hands-on activities in the areas such as suspensions, engines, computer-controlled fuel injection systems, braking systems, inspection requirements and other systems. Class will emphasize diagnostic methods. Lecture and hands-on instruction will take place. This will give each student a better understanding of the world of automotive maintenance and increase their knowledge base for a variety of work and career choices in the automotive field. The students that complete the program will be given the ASE (Automotive Service Excellence) Student Certification Test. This is a series of tests designed to measure students' knowledge of course content and learning outcomes within an automotive training program. Students earn an industry recognized ASE Student Certificate for each test passed. After two years of work experience, students will have the opportunity to upgrade their ASE Certifications.

COST: \$1799

Tuesday & Thursday: 5:00 pm – 9:00 pm
September 24, 2024 to May 22, 2025



COLLISION TECHNOLOGY

In this course students will learn both theory and hands-on practice in the collision repair field which will include repair of automotive bodies, frames, unitized bodies, refinishing, detailing and estimating. After completion of this course students are able to gain employment at an entry-level position in the collision trade. The I-Car exam will be given at the completion of the program. In order to be eligible to sit for the I-Car exam, students must first complete the Intro to I-Car series. The Intro to I-Car series is a collaboration of 14 online short courses which can be completed independently. Students will receive a certificate of completion for this for each of the I-Car classes they complete. The I-Car certification is recognized in the Auto Collision industry for gainful employment. For more information on I-Car, please visit: <https://www.i-car.com/>

COST: \$1,799

Monday & Wednesday: 5:00 pm – 9:00 pm
September 23, 2024 to May 21, 2025

MARINE & SMALL ENGINE MAINTENANCE & TECHNOLOGY

This 10 session (30 hour) course is designed to provide instruction for marine and small engine industry equipment owners and entry-level mechanics. Students will acquire a basic understanding of the fundamentals and operation of the two and four stroke engines. Theory and practical experiences are combined in the operation, service, testing and repair of engine and drive systems. This course may include instruction in outboard engines, stern drive engines, and lawn equipment. The basic understanding and principal operation of gear systems, service and propeller selection will be covered. Students are encouraged to bring their own service manuals for their specific type of equipment. This course will be tailored to fit the needs of the students, and at the conclusion of the course students should be able to perform their own basic maintenance and repair needs.

COST: \$425

Tuesday: 6:00 pm – 9:00 pm
December 3, 2024 to February 18, 2025

BAKING AND PASTRY ARTS

BAKING & PASTRY ARTS

Students will be trained and become proficient in basic and advanced level dough work and cakes. Upon completion of the program students will possess the knowledge and skills for a variety of entry-level positions in the pastry arts field, small restaurant baking and commercial baking. Whether you want to prepare yourself for an entry level position in Baking & Pastry Arts, or just want to learn skills that will impress your friends and family, GCIT's night school program is for you! While learning the fundamentals of baking on a large commercial type production scale, you will also work on small intimate restaurant and home baking type recipes as well. ServSafe certification is offered. The Baking & Pastry Arts class provides students with knowledge and practical, hands-on training in the areas of:

- Cake decorating and icings
- Chocolates
- Cookies and brownies
- Custards, creams and sauces
- Fritters and donuts
- Frozen & fruit desserts
- Healthy and nutritional desserts
- Laminated dough
- Pies
- Pudding, mousses and souffles
- Servsafe licensing
- Quickbreads
- Yeast bread

COST: \$1,050

Monday & Tuesday: 5:00 pm – 9:00 pm
September 23, 2024 to January 23, 2025

BISCUITS & SCONES

You will learn how to make tender, flaky, buttery, sweet and savory biscuits and scones. Learn the best hands-on techniques and tricks to making these tea-time treats. This course is limited to a maximum of 10 students.

COST: \$75

5:00 pm – 9:00 pm
October 24, 2024

CREATING COOKIES I

Bake great cookies, not just for the holidays but all year round! This one-night class will cover a selection of easy-to-prepare, delicious cookie types. Students will make, bake and take home popular cookies from years past such as pecan bars, salted caramel blondies, and cut-out cookie dough. This course is limited to a maximum of 10 students.

COST: \$75

5:00 pm – 9:00 pm
December 5, 2024
December 9, 2024
December 12, 2024
December 16, 2024

CROSTATTA - SWEET & SAVORY

Crostata is a beautiful freeform "pie" type of pastry that can be either sweet or savory. We will make this tender dough and fill it with fruit filling, as well as make a savory type of crostata that can be used as a main course, side dish, or even an impressive appetizer. These beautiful pastries are sure to be a year-round pleaser. This course is limited to a maximum of 10 students.

COST: \$75

5:00 pm – 9:00 pm
November 21, 2024



BAKING AND PASTRY ARTS

RICH YEAST DOUGHS

If you always wanted to make yeast dough, here is your chance. This two-night class will teach you how to make sweet and savory star breads that will be perfect for the holidays! We will also make and braid delicious Challah dough. Challah bread is great for making hearty sandwiches, French toast, bread pudding, or just eating plain. This course is limited to a maximum of 10 students.

COST: \$120

5:00 pm – 9:00 pm
November 4 & 5, 2024

TIRAMISU

A hands-on class to make the beloved, classic Italian dessert. Learn how to make lady fingers and the creamy filling. Class size is limited to 10 students.

COST: \$75

5:00 pm – 8:30 pm
November 18, 2024

CULINARY ARTS

CULINARY ARTS

The Culinary Arts program will prepare students for employment in the food service industries. It is a blend of classroom activities and culinary procedures. The first half of the program will introduce students to a variety of topics including knife skills, principles of cooking, cooking techniques and product and equipment identification. The second half of this program will be more in-depth and students will learn the competencies necessary to be an employee in the culinary field. Students will be introduced to more topics including poultry, meat, seafood cookery, international flavor principles, and food presentation. Students will learn how to use different cooking techniques to prepare a variety of foods.

Central to this Culinary Arts program are the highly intensive hands-on, interactive cooking experiences where students are directed to a wide range of food preparation from stocks, sauces and soups to entrees with side dishes. General housekeeping and equipment operation skills necessary to any commercially run venture are also part of this curricula.

After completing this program, students will be prepared to work with confidence in the culinary arts field. Students will also receive a ServSafe Certification upon passing the certification test.

COST: \$1,799

Wednesday & Thursday: 5:00 pm – 9:00 pm
September 24, 2024 to May 15, 2025



CULINARY ARTS

CULINARY ARTS LIFE SKILLS

GCIT is approved to work with representatives from DVRS and DDD for this course.

For those living in today's society, certain life skills are challenging, including cooking. Some struggle with certain sensory aversions while others find it difficult to follow detailed instructions (following a recipe).

Unfortunately, a lack of interest and skill in the kitchen can lead to an unhealthy, imbalanced diet. That is why GCIT has created a program that allows individuals to develop their culinary skills, as well as a better understanding of the relationship between the foods they eat and their overall health. When it comes to optimal health, everyone needs to know how to make a good meal. Our program helps bridge the gap between this beneficial life skill and the impact it has on your health and overall independence. We are offering a 30-Week Program In 3 Phases

Phase 1: (Orientation and Introductory Culinary Life Skills): 10 weeks 80 hours

Phase 1 Provides students with an orientation and starts to introduce the core competencies for successful life skills. Students start by gaining expertise in areas such as safe food handling, sanitation, knife cutting techniques, and basic culinary theory. During this phase, the curriculum also starts our meal journey into the exciting realm of breakfast foods.

Phase 2: (Advanced Culinary Life Skills): 10 weeks 80 hours

Phase 2 Provides continued practical cooking experience and a high-quality food service curriculum. The program covers a broad range of topics, including holiday cuisine, lunch foods and continued sanitation concepts.

Phase 3: (Advanced Culinary Life Skills and Serv Safe Lecture and Testing): 10 weeks 80 hours

Phase 3 Provides students with ongoing culinary life skills that provide them with the knowledge and skills they need to become confident, and self-sufficient. The curriculum covers an array of subjects, including dinner meals and several Serv Safe study sessions ending in a Serv Safe test. Students will also receive a Serv Safe Certification upon passing the certification test.

COST: \$1,699

Wednesday & Thursday: 5:00 pm – 9:00 pm
September 25, 2024, to May 29, 2025

BREADS & SPREADS

Do you want to step up sandwich and charcuterie boards? Learn how to make breads that can be used for slicing and serving or crafting the perfect sandwich board! Students will also learn to make various delicious spreads, including ricotta cheese from scratch! Class is limited to 10 students.

COST: \$120

5:00 – 8:30 pm

December 18 & 19, 2024

May 7 & 8, 2025



INTRODUCTION TO PASTA

Do you LOVE eating pasta? Ever thought about making it from scratch in your own kitchen? For two nights, come learn the intricacies of making linguine, capellini, gnocchi, ravioli and more!

COST: \$125

5:00 pm – 9:00 pm

October 21 & 22, 2024

April 14 & 15, 2025

KNIVES 101

In this fundamental knife class, you will learn what to look for when purchasing a knife, the correct knife for each product, and how to sharpen, clean and care for your knife. In addition, basic knife skills and cuts will be demonstrated. Please bring a knife from home if you would like to sharpen it. Class size is limited to 12 students.

COST: \$50

6:00 pm – 8:30 pm

September 23, 2024

SERVSAFE FOOD MANAGEMENT

The ServSafe program helps prepare students for the ServSafe Protection Manager Certification exam. Training covers the following concepts:

- The importance of food safety
- Good personal hygiene
- Time and temperature control
- Preventing cross-contamination
- Cleaning and sanitizing
- Safe food preparation
- Receiving and storing food
- Methods of thawing, cooking, cooling and reheating foods
- HACCP (Hazard analysis critical control points)
- Food safety regulations

ServSafe course book will be provided.

Course is taught in an academic setting, for multi-day training and certification, for advanced training or as a reference tool for the workplace. The ServSafe exam will be taken online for immediate test results! Courses will run weekly for certification. Call to register for rolling admissions.

COST: \$175

Courses begin the week of September 23, 2024
Class is Monday through Wednesday; EXAM will be held on Thursday from 6–9 pm.

STOCKS, SOUPS & SAUCES

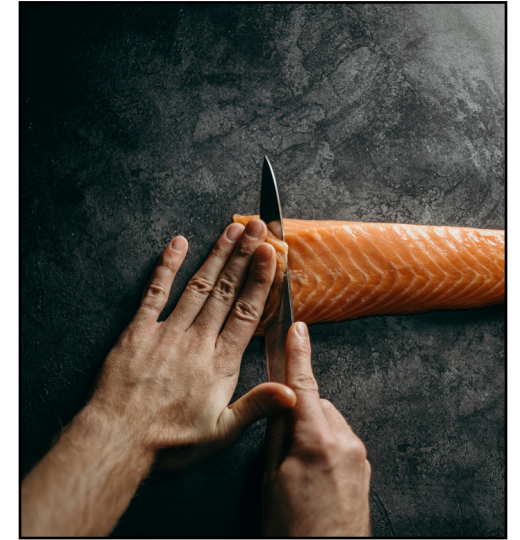
In this course, students will learn the basics for creating great stocks, the starter for any soup, as well as creating great recipes for soups and sauces. Take home your delicious creations! Class size is a maximum of 10 students.

COST: \$125

5:00 pm – 9:00 pm

February 3 & 4, 2025

CULINARY ARTS



COSMETOLOGY

COSMETOLOGY CERTIFICATION PROGRAM

This comprehensive 1000-hour course of study will allow you to acquire all entry level skills necessary to successfully pass the New Jersey State Board of Cosmetology Written and Practical licensure exam. Lecture, demonstrations, practical application of skills, and guest educators comprise this exciting and lucrative career program.

Excellent attendance is crucial to your success in this program. Units of study will include:

- Braiding
- Roller Placement
- Pin Curls
- Fingerwaves
- Shampooing and Scalp Treatments
- Properties of Hair and Scalp
- Infection Control
- Basic and Advanced Nail Techniques

Also included are:

- Chemical Texture Services
- Haircutting
- Thermal Styling
- Skincare
- Facials and Massage
- Hair Removal
- Make Up Techniques
- Haircoloring
- Men's Hairstyling & Grooming
- Wigs and Hair Enhancements
- Professional Shave
- Chemistry
- Electricity
- Anatomy
- Salon Business & Employment Skills

Related Theory, Safety, Sanitation and Professionalism will be integrated into this course of study. There will also be an opportunity for additional certifications in Keratin Smoothing Treatment and Hair Extensions (at an additional cost.)

During the second year of training, students will work in the School Salon at least one day a week, performing services on the general public to prepare for the

globally competitive workforce. Upon completion of 600 hours of training students are eligible to apply for a New Jersey State Board of Cosmetology Student Permit and can seek entry level employment in the Salon Industry. Upon completion of 1000 hours of training you are eligible to take the New Jersey State Board of Cosmetology and Hairstyling Licensure Exam.

COST: 10,999* 2-Year Program
Monday through Thursday:
4:30 pm – 9:30 pm
September 23, 2024 to June 4, 2026

ADDITIONAL STUDENT COSTS

- Kit will be provided at an additional cost of \$1100 (may be paid in installments)
- Textbooks
- Uniforms/lab coats
- Online test prep
- License and fees

**Payment plans are available for Cosmetology programs; contact the Post-Secondary Secretary at ext 2694.*



CARPENTRY

CARPENTRY LEVEL I

This entry level course will cover the safety and use of various hand and power tools used in the carpentry trade. Introduction to basic construction mathematics and conversions will be reviewed. Students will learn the fundamentals of construction drawings, specifications and layouts. Small independent projects will be created by learning the proper use of all hand and power tools as well as stationary power tools within the construction shop. This is a great entry level experience to gain confidence in mastering the tools of the trade to move up to the Level II class!

FALL 2024

COST: \$499
Thursdays: 6:00 pm – 9:00 pm
September 26, 2024 to December 16, 2024

SPRING 2025

COST: \$499
Thursdays: 6:00 pm – 9:00 pm
January 27, 2025 to June 2, 2025

CARPENTRY LEVEL II

This course covers the safety and use of various hand and power tools used in the carpentry trade. Instruction will provide the step-by-step process used in home remodeling. This includes the basics of layout and the construction of non load-bearing wall framing, drywall installation, finishing and repair. Installation of interior doors will also be covered. Students will apply what they have learned in class to various hands-on projects.

FALL 2024

COST: \$499
Wednesdays: 6:00 pm – 9:00 pm
September 25, 2024 to December 18, 2024

SPRING 2025

COST: \$499
Wednesdays: 6:00 pm – 9:00 pm
January 29, 2025 to June 4, 2025

CARPENTRY LEVEL III

This course will cover the basics of residential construction. Students will be instructed on the process of building

a residential building from start to finish. Classroom instruction will include information regarding construction material, estimation, and the residential wood framing process. The hands-on portion of the class will include the construction layout of floors, walls, and roofs. The class will construct various projects including an 8'x8' building and the installation of windows, doors, and exterior finishes. Teamwork, work ethic, craftsmanship, and punctuality are emphasized in the practical portion of this course.

Students must complete Carpentry Level II prior to enrolling in this course.

FALL 2024

COST: \$499
Tuesdays: 6:00 pm – 9:00 pm
September 24, 2024 to December 17, 2024

SPRING 2025

COST: \$499
Tuesdays: 6:00 pm – 9:00 pm
January 28, 2025 to June 3, 2025

CARPENTRY LEVEL IV

This course covers advanced carpentry techniques and will build upon skills learned in Carpentry Level II. The hands-on portion will focus on advanced roof framing and techniques for measuring, layout, and fabrication of stairs. Students will work in groups and independently to complete various wood framing projects such as: hip roofs, turning stairs, metal stud wall construction, and basic wood deck construction. Common building code requirements will also be taught in relation to these projects. Students must complete Carpentry Level I, II and III prior to enrolling in this course.

FALL 2024

COST: \$499
Tuesdays: 6:00 pm – 9:00 pm
September 24, 2024 to December 17, 2024

SPRING 2025

COST: \$499
Tuesdays: 6:00 pm – 9:00 pm
January 28, 2025 to June 3, 2025

WELDING

SUBARC WELDING

Prerequisite: 1 year in the professional welding field or welding course work required

This course is designed for students who have a seasoned background in welding. It is designed to instruct welding students in arc welding safety and the SubArc welding process (SAW) using Lincoln Power Wave AC/DC advanced SubArc systems. This course is 25 hours of instruction and students will be administered a written and hands-on test at the end of the course. A passing score will be required to earn your certificate. Students completing the SAW course will gain skills needed to successfully gain employment in large steel component manufacturing, including components required for the offshore wind industry. Maximum student enrollment is 7 students per session.

Topics covered in the course:

- Arc welding safety for SAW process
- Fundamentals of SAW
- Conventional SAW systems will be used, including NA-3, NA-5, LT-7, Flextec 650 and DC-1000
- Weld with single wire equipment systems
- Wire and flux applications, polarity and troubleshooting of weld defects
- Use of Lincoln Power Wave AC/DC system – a 1000 amp inverter welding machine. Also covered is the Power Feed 10A controller
- Gain experience on how the Power Wave AC/DC system and NextWeld technology can help you gain significant increases in productivity and quality over conventional SAW technology

COST: \$699

Tuesdays & Wednesdays
6:00 pm – 9:00 pm

Sessions (please choose one):

- October 15, 2024 to November 6, 2024
- January 7, 2025 to January 29, 2025
- February 18, 2025 to March 12, 2025
- April 29, 2025 to May 21, 2025

WELDING TECHNICIAN I

This welding course introduces students to the safe use and handling of all oxyacetylene cutting and shielded metal arc welding equipment. Basic welding skills to be taught include: flame cutting, tack welding, ¼ inch and 3/8 fillet welds using 5/32 E-6010 and 1/8 E-7018 electrodes in all positions.

COST: \$899

FALL 2024

Mondays & Tuesdays: 6:30 pm – 9:30 pm
September 23, 2023 to January 14, 2025

SPRING 2025

Mondays & Tuesdays: 6:30 pm – 9:30 pm
January 27, 2025 to May 13, 2025

WELDING TECHNICIAN II

This course focuses on skill development in shielded metal arc welding. Students will learn how to weld groove welds in all positions using 1/8 E-6010 and 1/8 E-7018 electrodes. Students will be introduced to gas tungsten arc welding fundamentals. Prerequisite - Welding I

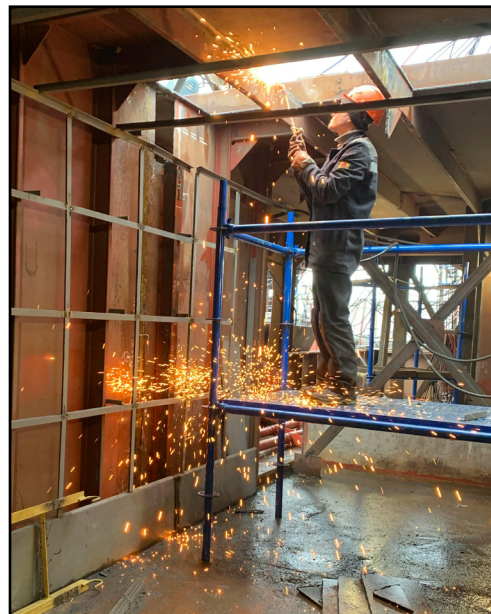
COST: \$899

FALL 2024

Wednesdays & Thursdays: 6:30 pm – 9:30 pm
September 25, 2024 to January 16, 2025

SPRING 2025

Wednesdays & Thursdays: 6:30 pm – 9:30 pm
January 29, 2025 to May 15, 2025



RESIDENTIAL COURSES

RESIDENTIAL ELECTRIC

This course is designed to assist homeowners who are interested in learning more about the electrical field and for students who are considering learning more about a career in the field of electrical work. This course is not an apprenticeship program.

Residential Electric will cover the basic principles and practices of residential electrical systems, including wiring, circuits, outlets, switches, lighting, appliances, and safety. Students will learn how to install, maintain, troubleshoot, and repair common electrical problems in homes.

Specific topics covered throughout the course include:

Module 1: Introduction to Residential Electrical Systems

Module 2: Wiring Methods and Materials

Module 3: Devices and Circuits

Module 4: Testing, Troubleshooting and Repair

Students will need to purchase the following prior to the first day of class:

- **Textbook:** Electrical Wiring Residential 20th edition by C. Mullin and Phil Simmons (ISBN: 978-0357366479)
- **Toolkit:** Klein Tools Electrician's Tool Set (Model: 5300)
- **Multimeter:** Klein Multimeter (Model: CL-120)
- Notebook for notetaking

COST: \$1,399

Monday & Wednesday: 6:00 – 9:00 pm
September 23, 2024 to June 5, 2025



RESIDENTIAL HVAC

This program covers the operation of air conditioning, heating, and refrigeration systems. It will emphasize the theory of operation, installation, and troubleshooting techniques of HVAC equipment. Students will also prepare for the EPA-approved section 608 certification exam. Hands-on-training will reinforce material covered in theory classes. Upon completion of the course, students will be certified and prepared to enter the trade with confidence in their understanding of HVAC concepts. HVAC Adult Ed Course will cover the basic principles and practices of residential electrical systems, including safety, refrigerant leak detection, heating systems (gas, oil, electric), combustion testing, heat pumps, refrigerant recovery, and proper disposal, the national fuel code, oil heat servicing, hot water heat servicing, and heat pump servicing.

Students will need to purchase the following prior to the first day of class:

- **Textbook:** Refrigeration & Air Conditioning Technology 9th edition by Eugene Silberstein, Jason Obrzut, John Tomczyk, Bill Whitman, Bill Johnson ISBN-10: 0357122275 ISBN-13: 9780357122273 © 2021
- **Toolkit:** Klein Tools 28-piece Tool Kit (Model: 80028)
- **Multimeter:** Klein Multimeter (Model: CL-440 or CL-390)
- Notebook for notetaking

COST: \$1,399

Monday & Wednesday: 6:00 – 9:00 pm
September 23, 2024 to June 5, 2025

RESIDENTIAL COURSES

RESIDENTIAL PLUMBING

This course is designed to assist homeowners who are interested in learning more about the plumbing field and for students who are considering learning more about a career in the field of plumbing. This course is not an apprenticeship program.

Residential Plumbing will cover the basic principles and practices of residential plumbing systems, including water lines, drain, waste and vent systems, drain cleaning, installation of water heaters, gas lines and safety. Students will learn how to install, maintain, troubleshoot, and repair common plumbing problems in homes.

Specific topics covered throughout the course include:

Module 1: Introduction to the Plumbing Profession

Module 2: Plumbing Safety

Module 3: Tools of the Plumbing Trade

Module 4: Introduction to Plumbing Math

Module 5: Introduction to Plumbing Drawings

Module 6: Plastic Pipe and Fittings

Module 7: Copper Tube and Fittings

Module 8: Cast-Iron Pipe and Fittings

Module 9: Carbon Steel Pipe and Fittings

Module 10: Introduction to Plumbing Fixtures

Module 11: Introduction to Drain, Waste, and Vent (DMV) System

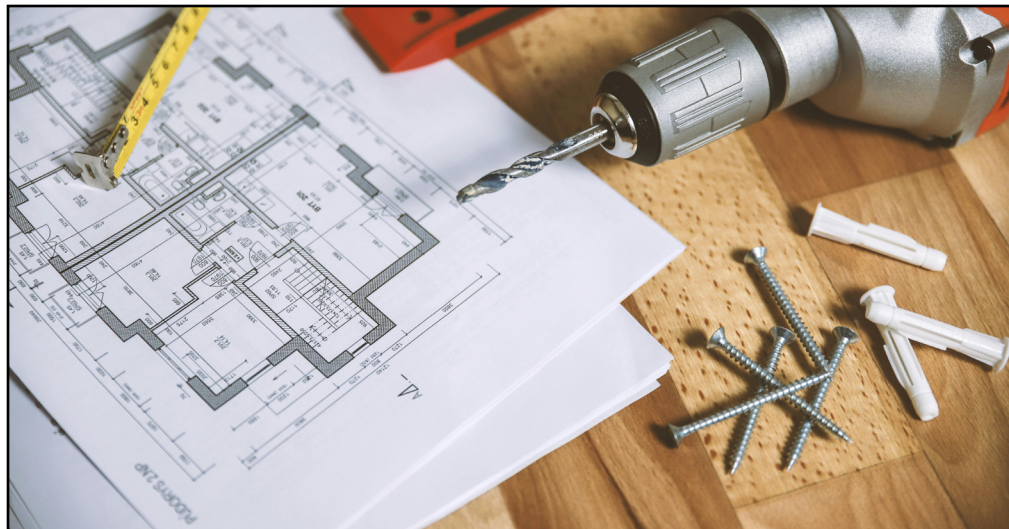
Module 12: Introduction to Water Distribution System

Students will need to purchase the following prior to the first day of class:

- **Textbook:** NCCER Level 1, Fourth Edition by Pearson (ISBN-13: 978-0-13-292143-5)
- **Toolkit:** Milwaukee Plumbers Tool Kit 22 Pcs (Model: 48-22-0141)
- **Notebook** for notetaking

COST: \$1,399

Monday & Wednesday: 6:00 –9:00 pm
September 23, 2024 to June 5, 2025



FIRE CERTIFICATION

NEW JERSEY FIRE INSPECTOR CERTIFICATION COURSE

This 90-hour course is designed to give students the knowledge and skills to meet the requirements of the New Jersey Uniform Fire Code for certification as a Fire Inspector and perform entry level field inspections. This course will include: legal aspects, life hazard uses, use groups, conducting inspections, building construction, plan review, general fire safety, occupancy loads, fire suppression and protection systems, specific uses, flammable or hazardous materials, retrofit requirements, fire investigation, and practical exercises. Candidates should include students who wish to acquire a Fire Inspector certification, and existing Fire Inspectors in need of a review.

Course materials will be provided at an additional cost: Code Enforcement & Inspection textbook and numerous technical handouts.

FALL 2024

COST: \$499

TEXTBOOK: \$85

Monday & Wednesday:

6:30pm – 9:30pm

September 23, 2024 to January 29, 2025



FIRE OFFICIAL CERTIFICATION COURSE

This course is designed to ensure competence in the administration of the New Jersey Uniform Fire Code. This course will familiarize the student with various legal requirements and responsibilities established by the Uniform Fire Safety Act. This course will acquaint the student with administrative requirements associated with managing a Local Enforcing Agency, Legal rights of owners and tenants, Municipal ordinances, and Administrative Codes. It will include the use of Permit, Registration Fees penalties, and responsibilities of the Fire Official. The Fire Official Course is the next certification after fire inspector. At the completion of the course and successful passing of the exam administered by Kean University & NJ Division of Fire Safety, students will receive certification and be certified as a Fire Official. The course of study for Fire Official certification consists of a planned pattern of instruction and experiences. The course will provide at least thirty contact hours of instruction not including examination and support time. The course will also ensure, by examination, technical competence in the following areas: administration, supervision, budgeting, record keeping requirements, legal code enforcement, federal, state, and local laws, and duties of the fire official, coordination with construction and fire sub code officials.

SPRING 2025

COST: \$499

TEXTBOOK: \$85

Mondays:

6:00pm – 9:00pm

February 10, 2025 to May 28, 2025



**Gloucester County Vocational
Technical School District
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