

Eudora/De Soto Technical Education Center (EDTEC)

Juniors/Seniors only. Everyday AM program. Fees apply. Payable to Eudora School District.

Course Title	Course Code	Credit	Year	11	12	Prerequisite
Floriculture & Greenhouse Management	VE907A/B	1	1	X	X	Application
Animal Science	VE901A/B	1	1	X	X	Application
*Certified Nursing Assistant CNA	VE604	.5	1	X	X	Application
EMS First Responder	VE605	.5	1	X	X	Application
Medical Terminology	VE602A/B	.5	1	X	X	Application
Health Care Research	VE606	.5	1	X	X	Application
Medical Interventions	VE607	1	2		X	Application + Year one courses
*Health Careers WBL	VE613A/B	1	2		X	Application + Year one courses
Auto Collision I	VE300A/B	1	1	X	X	Application
Auto Refinishing I	VE301A/B	1	1	X	X	Application
*Auto Collision II	VE310A/B	1	2		X	Application + Year one courses
*Auto Refinishing II	VE400	1	2		X	Application + Year one courses
Culinary Art I	VE500A/B	1	1	X	X	Application
Culinary Essentials	VE501	.5	1	X	X	Application
Event Planning & Mgt.	VE502	.5	1	X	X	Application
Culinary Arts II	VE510	.5	2		X	Application + Year one courses
*Culinary Workplace Experience	VE511A/B	1	2		X	Application + Year one courses
Foundations of Travel & Tourism	VE512	.5	2		X	Application + Year one courses
*Application Level CTE Courses						

Animal & Plant Science EDTEC Program – Course Block Fees: approximately \$50/year

Floriculture & Greenhouse Management (1 credit)

Floriculture & Greenhouse Management is an applied-knowledge course designed to prepare students to manage greenhouse operations. This course covers principles of greenhouse structures, plant health and growth, growing media, greenhouse crop selection and propagation, and management techniques. Upon completion of this course, proficient students will be equipped with the technical knowledge and skills needed to prepare for further education and careers in horticulture production.

Animal Science (1 credit)

Animal Science investigates information about the causes, diagnosis, and the treatment of diseases and injuries of animals, typically emphasizing domestic and farm animals. Course topics focus on anatomy and physiology, nutrition behavior, and reproduction, but also include other areas of study as appropriate.

Health Science EDTEC Program – Year One Course Block

Fees: approximately \$100/year

Medical Terminology (.5 credit)

Medical Terminology students will learn how to identify medical terms by analyzing their components. This course emphasizes defining medical prefixes, root words, suffixes, and abbreviations. A primary focus includes an emphasis in developing both oral and written skills in the language used to communicate within health

Health Care Research (.5 credit)

This course examines topics in health careers targeted to one of the five paths within the Health Science career cluster. These clusters include Therapeutic, Diagnostic, Health Informatics, Support Services and Biotechnology. Students will be allowed to develop individual plans of study about specific health careers where they have an interest.

Certified Nursing Assistant (CNA) (.5 credit)

The CNA course is an introduction to basic nursing care skills and concepts necessary to prepare the student to function as a nurse aide in a long-term care facility. Upon successful completion of the state nurse aid certification test, the student will receive a certificate and be able to work as a CNA.

EMS First Responder (.5 credit)

A technical level course designed to instruct students in the requirements and skills to obtain national certifications for First Aid/CPR.

Health Science EDTEC Program – Year Two Course Block

Fees: approximately \$100/year

Choice: 2nd year students can choose two OJT course sessions and not take Medical Interventions course with instructor approval.

***OR** 2nd year students can choose zero OJT course sessions and take Topics in Health Science for 2 semesters.*

Medical Interventions (1 credit)

Students investigate how to prevent, diagnose, and treat disease. Students explore how to detect and fight infection; screen and evaluate the code in human DNA; evaluate cancer treatment options; and prevail when the organs of the body begin to fail. Through real-world cases, students are exposed to a range of interventions related to immunology, surgery, genetics, pharmacology, medical devices, and diagnostics.

Health Careers WBL (1 credit)

Health Careers WBL is a work experience course intended to provide a rotational clinical/shadowing experience for the students. Student goals are set cooperatively with the student, parents, teacher, and employers where applicable. The work experience may be paid or unpaid.

Restaurant & Event Management (Culinary Arts) EDTEC Program – Year One Course Block

Fees: approximately \$130/year

Culinary Arts I (1 credit)

Culinary Arts I focuses upon skills recognized as important to the field of culinary arts. Topics include plating, garnishes, soups, sauces, and main dish presentation. Bakery and desserts will be introduced, but not the main focus of this course. Catering experiences will be included as well as observations of personnel already in the field. Significant time will be devoted to skill development necessary for food production or a culinary kitchen.

Event Planning & Management (.5 credit)

Event Planning and Management provides students with the knowledge and skills relate to the even planning and implementation process. It will include establishing client relations, the importance of communication, planning process, resource management, quality service, and staffing issues.

Culinary Essentials (.5 credit)

Culinary Essentials is a comprehensive course providing students with knowledge and skills related to commercial and institutional food service establishments. Course topics include sanitation and safety procedures, nutrition and dietary guidelines, food preparation and production, as well as meal planning & presentation. It may also include both “back-of-the-house” and “front- of-the-house” experiences, and may therefore cover reservation systems, customer service, and restaurant/business management.

Restaurant & Event Management (Culinary Arts) EDTEC Program – Year Two Course Block
Fees: approximately \$130/year

Culinary Arts II (.5 credit)

Culinary Arts II will focus on the skills required when developing an understanding of the diversity and uniqueness of foods across the globe. Topics may range from specific regions of the United States to the different cultures and food habits around the world. Particular attention will be made to keep the experiences as real as possible using authentic ingredients, procedures, and equipment. An entrepreneurship experience will also be part of this course.

Foundations of Travel & Tourism (.5 credit)

Foundations of Travel & Tourism assists students in charting a career path in one of the world's largest industries: travel and tourism. It will look at the different segments of the tourism industry and explore careers that the industry offers. It looks at the economic impact and the ramifications of development to the economy. Students will also explore emerging trends and the impact of technology.

Culinary Workplace Experience (1 credit)

Culinary Workplace Experience applies the skills needed in the culinary arts profession. It includes the application of skills within a school-based, community-based experience or work-based internship and will cover an introduction of all aspects of an industry. Students enrolled in this course are expected to have mastered skills in the culinary field so that they can apply them in authentic experiences following industry standards and regulations. In-house and off-site experiences will be an integral part of this class.

Mobile Equipment Maintenance EDTEC Program – Year One Course Block
Fees: approximately \$140/year

Auto Collision I (1 credit)

Auto Collision I is a comprehensive, technical level course designed to instruct students in the knowledge and skills common to the Collision Repair Industry.

Auto Refinishing I (1 credit)

Auto Refinishing I is a comprehensive, technical level course designed to instruct students in the knowledge and skills common to the Auto Refinishing Industry.

Mobile Equipment Maintenance EDTEC Program – Year Two Course Block
Fees: approximately \$140/year

Auto Collision II (1 credit)

Auto Collision II is a comprehensive, application-level course designed to provide students with the advanced skills needed to perform diagnosis and repair in the Collision Industry.

Auto Refinishing II (1 credit)

Auto Refinishing II is a comprehensive, application-level course designed to provide students with the skills needed to perform diagnosis and repair in the Custom Refinishing Industry. This course is a first semester course, one hour in length and is blocked together with another one-hour length course, Auto Collision II.