

# PROGRAMS OF STUDY

2025-2026



SANTA FE ISD

TODAY'S STUDENTS, TOMORROW'S WORKFORCE



Agriculture, Food  
& Natural Resources

- \*Animal Science
- \*Ag Technology & Mechanical Systems
- \*Plant Science



Architecture  
& Construction

- \*Carpentry



Arts, A/V Technology  
& Communications

- \*Graphic Design & Interactive Media



Business & Hospitality

- \*Business, Lodging & Tourism Mgmt.



Education  
& Training

- \*Teaching & Training



Health Science

- \*Nursing Science (Patient Care Tech)
- \*Diagnostic & Therapeutic (Dental Assisting)



Hospitality  
& Tourism

- \*Culinary Arts



Human  
Services

- \*Cosmetology (Dual Credit)



Manufacturing

- \*Welding (High School & Dual Credit Options)



Law, Public Safety,  
Corrections  
& Security

- \*Law Enforcement



Information  
Technology

- \*Programming & Software Development



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**OUR FUTURE.**

 [CTE@SFISD.ORG](mailto:CTE@SFISD.ORG)



<https://www.sfisd.org/departments/career-and-technical-education>

## Annual Public Notification of Nondiscrimination

Santa Fe Independent School District (SFISD) offers career and technical education programs (CTE) in Agriculture, Food & Natural Resources; Architecture & Construction; Arts, Audio Visual Technology & Communications; Business, Marketing & Finance; Education & Training; Health Science; Hospitality & Tourism; Human Services; Information Technology; Law & Public Service; Manufacturing; and Science, Technology, Engineering & Math. Admission to these programs is based on student interest and teacher/space availability in SFISD CTE programs.

SFISD does not discriminate on the basis of race, color, national origin, sex, or disability in its programs or activities and provides equal access to the Boy Scouts and other designated youth groups as required by Title VI of the Civil Rights Act of 1964, as amended; Title IX of the Education Amendments of 1972; and Section 504 of the Rehabilitation Act of 1973, as amended.

It is the policy of SFISD not to discriminate on the basis of race, color, national origin, sex, handicap, or age in its employment practices as required by Title VI of the Civil Rights Act of 1964, as amended; Title IX of the Education Amendments of 1972; the Age Discrimination Act of 1975, as amended; and Section 504 of the Rehabilitation Act of 1973, as amended.

SFISD will take steps to assure that lack of English language skills will not be a barrier to admission and participation in all educational and vocational programs.

For information about your rights or grievance procedures, contact the Title IX Coordinator and/or Section 504 Coordinator at 4133 Warpath Drive, Santa Fe, TX 77510, 409-925-3526.



# High School Graduation Endorsements



## FOUNDATION GRADUATION REQUIREMENTS:

**English:** 4 credits • **Math:** 3 credits • **Science:** 3 credits • **Social Studies:** 3 credits **Foreign Language:** 2 credits • **P.E.:** 1 credit • **Fine Arts:** 1 credit • **Electives:** 5 credits

### Arts & Humanities

A student may earn this endorsement by completing the following:

The Foundation Graduation Requirements  
**and**

\*1 additional credit in math

\*1 add'l credit in science, CTE Science or approved elective

\*2 additional electives

Plus one of the following options

#### Fine Arts Option:

A coherent sequence of four (4) credits from one (1) of the following areas OR four (4) credits consisting of two (2) sequential credits from two (2) of the following areas:

- Art
- Music
- Dance
- Theatre

#### Language other than English Option:

Four (4) levels in the same language other than English OR two (2) levels of one language other than English & two (2) levels of a different language other than English

#### Social Studies Option

Five (5) social studies credits

### Business & Industry

A student may earn this endorsement by completing the following:

The Foundation Graduation Requirements  
**and**

\*1 additional credit in math

\*1 additional credit in science or CTE Science

\*2 additional electives

Plus one of the following options

#### CTE Option:

A coherent sequence of courses for four (4) or more credits in a CTE Program of Study including:

- At least one Advanced Career & Technical Education (CTE) course, and
- A sequence of courses from one of the following Programs:
  - Ag Animal Science
  - Ag Plant Science
  - Ag Tech & Mechanical Systems
  - Business, Lodging & Tourism Management
  - Carpentry
  - Culinary Arts
  - Graphic Design
  - Programming & Software Development
  - Welding

### Multidisciplinary

A student may earn this endorsement by completing the following:

The Foundation Graduation Requirements  
**and**

\*1 additional credit in math

\*1 additional credit in science or CTE Science

\*2 additional electives

Plus one of the following options

#### 4X4 Option:

Four (4) credits in each of the four foundation subject areas (English, math, science & social studies), including English IV and chemistry and/or physics

#### Advanced CTE Course Option

Four (4) Advanced CTE courses that prepare a student to enter the work force or postsecondary education successfully without remediation from within one endorsement area or among endorsement areas that are not in a coherent sequence

#### College Level Course Option

Four (4) credits in College Board Advanced Placement or dual credit courses, selected from English, math, science, social studies, economics, foreign language or fine arts.

### Public Services

A student may earn this endorsement by completing the following:

The Foundation Graduation Requirements  
**and**

\*1 additional credit in math

\*1 additional credit in science or CTE Science

\*2 additional electives

Plus one of the following options

#### CTE Option:

A coherent sequence of courses for four (4) or more credits in a CTE Program of Study including:

- At least one Advanced CTE course, and
- A sequence of courses from one of the following Programs of Study:
  - Cosmetology
  - Healthcare Diagnostic & Therapeutic
  - Law Enforcement
  - Nursing Science
  - Teaching & Training

### Science, Technology, Engineering & Math

A student may earn this endorsement by completing the following:

The Foundation Graduation Requirements including Algebra II, Chemistry & Physics  
**and**

\*1 additional credit in math

\*1 additional credit in science or CTE Science

\*2 additional electives

Plus one of the following options

#### CTE Option:

A coherent sequence of courses for four (4) or more credits in a CTE Program of Study, including:

- At least one Advanced CTE course, and
- A sequence of courses from one of the following Programs of Study:
  - Ag Animal Science
  - Ag Plant Science
  - Ag Tech & Mechanical
  - Healthcare Diagnostic & Therapeutic
  - Nursing Science
  - Information Technology

#### Mathematics Option:

Five (5) math credits (total), two (2) of which have Algebra II as a prerequisite

#### Science Option:

Five (5) science credits (total) including physics and chemistry

#### Combination Option:

A coherent sequence of three (3) additional credits from no more than two of the options above.



# Agriculture, Food, and Natural Resources Career Cluster

The Agriculture, Food, and Natural Resources (AFNR) Career Cluster focuses on the essential elements of life food, water, land, and air. This career cluster includes a diverse spectrum of occupations, ranging from farmer, rancher, and veterinarian to geologist, land conservationist, and florist. It also includes non-traditional agricultural occupations like wind energy, solar energy, and oil and gas production.

## Agricultural Technology & Mechanical Systems Statewide Program of Study



The Agricultural Technology & Mechanical Systems program of study explores the occupations and educational opportunities associated with applying knowledge of engineering technology and biological science to agricultural problems concerned with power and machinery, electrification, structures, soil and water conservation, and processing agricultural products. This program of study may also include exploration into diagnosing, repairing, or overhauling farm machinery and vehicles, such as tractors, harvesters, dairy equipment, and irrigation systems.

### Secondary Courses for High School Credit

#### Level 1

- Principles of Agriculture, Food, and Natural Resources

#### Level 2

- Agricultural Mechanics and Metal Technologies

#### Level 3

- Agricultural Structures Design and Fabrications/Lab

#### Level 4

- Practicum in AFNR – Ag Tech & Mechanics

#### Recommended Elective

- Agricultural Leadership, Research & Communications



### Work-Based Learning and Expanded Learning Opportunities

#### Exploration Activities

- Tour a farm products or machinery plant
- Participate in FFA



#### Work-Based Learning Activities

- Earn a welding certification
- Intern at a farm products or machinery plant
- Participate in an FFA supervised agriculture experience

### Related Industry-Based Certifications

- AWS D1.1 Structural Steel
- AWS D9.1 Sheet Metal Welding



American Welding Society

### Postsecondary Opportunities

#### Associates Degrees

- Heavy Equipment Maintenance Technology/ Technician
- Agricultural Mechanization, General
- Small Engine Mechanics and Repair Technology/ Technician
- Welding Technology/ Welder

#### Bachelor's Degrees

- Agricultural Engineering
- Agricultural Mechanization, General
- Agricultural Education
- Construction Technology

#### Master's, Doctoral, and Professional Degrees

- Agricultural Engineering
- Agricultural Mechanization, General
- Masters of Business Administration

### Aligned Occupations

Occupations	Median Wage	Annual Openings	% Growth
Outdoor Power Equipment and Other Small Engine Mechanics	\$32,406	366	16%
Welders	\$41,350	6171	9%
Farm Equipment Mechanics and Service Technicians	\$39,915	304	17%
Mobile Heavy Equipment Mechanics	\$47,299	1627	16%
Agricultural Engineers	\$64,792	9	13%

Successful completion of the Applied Agricultural Engineering program of study will fulfill requirements of a Business & Industry endorsement or STEM endorsement if the math and science requirements are met.





# AFNR – AGRICULTURAL TECHNOLOGY & MECHANICAL SYSTEMS

## Course Information

	KEY	COURSE NAME	SERVICE ID	PREREQUISITES	CREDIT	FEE
LEVEL 1	PRINAF	Principles of Agriculture, Food, and Natural Resources	13000200	None	1	\$15
	To be prepared for careers in agriculture, food, and natural resources, students must attain academic skills and knowledge in agriculture. This course allows students to develop knowledge and skills through hands-on activities in career opportunities, personal development, globalization, industry standards, details, practices, and expectations.					
LEVEL 2	AGMECH	Agricultural Mechanics and Metal Technologies	13002200	Prin. AFNR	1	\$40
	This course is designed to develop an understanding of agricultural mechanics as it relates to safety and skills in tool operation, electrical wiring, plumbing, carpentry, fencing, concrete, and metal-working techniques. This course will also develop a student's skills in metal equipment assembly and joining processes, installing electric wiring components and fixtures, install plumbing equipment and fixtures, reinforce/place/finish and cure concrete, use basic carpentry skills, plan and install fences, perform appropriate cold and hot metal techniques, develop welding skills. <b>Certification Preparation: American Welding Society</b>					
LEVEL 3	AGSDFL	Agricultural Structures Design and Fabrications	13002310	Ag Mech & Metal Tech	2	\$40
	This course is a continuation of Agricultural Mechanics and Metal Technology. Students will learn how to apply appropriate technology to metal construction related to agricultural structures design and fabrication. They will also gain further knowledge in the different types of power systems used in agricultural facilities. Career opportunities, entry requirements, and industry expectations in this field will be explored. <b>Certification Preparation: American Welding Society</b>					
LEVEL 4	PRACAT	Practicum in AFNR-Ag Tech & Mechanics	13002500	2 credits in Ag Mech POS; Employment or Project Proposal	2	\$40
	Students will demonstrate under supervision the practical application of knowledge and skills in agricultural mechanics, structures, fabrication and leadership in a lab-based practicum setting.					
	PRACAF	Practicum in AFNR- Ag Barn	13002500	1 AFNR Class; Transportation	2	\$0
	Students will demonstrate under supervision the practical application of knowledge and skills of the daily activities and maintenance of the Ag Science Facility AND either be employed in a related job or submit an individual project proposal for their practicum. <b>Students may be handling live animals in this class, which may lead to injury.</b>					
ELECTIVE	AGLEAD	Ag Leadership, Research, & Com	13001500	Princ. of AFNR; FFA Membership	1	FFA Dues
	This course focuses on challenging students to use higher level thinking skills, develop leadership abilities, employ standard research principles, and communicate agricultural positions effectively with all stakeholders.					

### ADDITIONAL NOTES:

**\*Career Preparation for Programs of Study can be taken to satisfy a Level 4 CTE Program of Study credit. Please see CTE Electives List for additional information.**

FOR ADDITIONAL INFORMATION ON THE AGRICULTURE, FOOD, AND NATURAL RESOURCE CAREER CLUSTER,

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# Agriculture, Food, and Natural Resources Career Cluster

The Agriculture, Food, and Natural Resources (AFNR) Career Cluster focuses on the essential elements of life food, water, land, and air. This career cluster includes a diverse spectrum of occupations, ranging from farmer, rancher, and veterinarian to geologist, land conservationist, and florist. It also includes non-traditional agricultural occupations like wind energy, solar energy, and oil and gas production.

## Animal Science Statewide Program of Study



The Animal Science program of study focuses on the science, research, and business of animals and other living organisms. It teaches CTE learners how to apply biology and life science to real-world life processes of animals and wildlife, either in laboratories or in the field, which could include a veterinary office, a farm or ranch, or any outdoor area harboring animal life. Students may also research and analyze the growth and destruction of species and research or diagnose diseases and injuries of animals.

### Secondary Courses for High School Credit

#### Level 1

- Principles of Agriculture, Food, and Natural Resources

#### Level 2

- Small Animal Management (1 semester)

AND

- Equine Science (1 semester)

#### Level 3

- Livestock Production
- Veterinary Medical Applications

#### Level 4

- Advanced Animal Science
- Practicum in Agriculture, Food, and Natural Resources- Veterinary
- Practicum in Agriculture, Food, and Natural Resources- Ag Barn



#### Recommended Electives(s)

- Wildlife, Fisheries and Ecology Management
- Agricultural Leadership, Research, and Communications

### Postsecondary Opportunities

#### Associates Degrees

- Food Science and Technology
- Veterinary Studies
- Biotechnology Laboratory Technician
- Biology Technician

#### Bachelor's Degrees

- Animal Sciences
- Agriculture
- Biology
- Zoology/ Animal Biology

#### Master's, Doctoral, and Professional Degrees

- Biological & Physical Sciences
- Biological & Biomedical Sciences
- Genetics
- Veterinary Medicine

### Work-Based Learning and Expanded Learning Opportunities

#### Exploration Activities

- Participate in FFA



#### Work-Based Learning Activities

- Compete in an Agri-Science Fair 4H
- Volunteer at a local farm or with a veterinarian

### Related Industry-Based Certifications

- Certified Veterinary Assistant, Level 1
- Elanco Fundamentals of Animal Science Certification
- Elanco Veterinary Medical Applications Certification



Aligned Occupations	Median Wage	Annual Openings	% Growth
Animal Breeders	\$39,139	28	9%
Animal Scientists	\$57,533	22	12%
Medical Scientists	\$63,898	435	27%
Veterinarians	\$93,496	294	24%
Zoologists and Wildlife Biologists	\$67,309	45	32%

Successful completion of the Animal Science program of study will fulfill requirements of a Business and Industry endorsement or STEM endorsement if the math and science requirements are met.

# AFNR – ANIMAL SCIENCE

## Course Information

	KEY	COURSE NAME	SERVICE ID	PREREQUISITES	CREDIT	FEE
LEVEL 1	PRINAF	Principles of AFNR	13000200	None	1	\$15
	To be prepared for careers in agriculture, food, and natural resources, students will attain academic skills and knowledge in agriculture. This course allows students to develop knowledge and skills through hands-on activities in career opportunities, personal development, globalization, industry standards, details, practices, and expectations.					
LEVEL 2	SMAMGT	Small Animal Management	13000400	Principles of AFNR	0.5	\$10
	Students will enhance academic knowledge and skills, acquire knowledge and skills related to animal systems, and develop knowledge and skills regarding career opportunities, animal ownership, and industry expectations. <b>Students may be handling live animals in this class, which may lead to injury.</b>					
	EQUINE	Equine Science	13000500	Principles of AFNR	0.5	\$10
	Equine Science develops knowledge and skills pertaining to the nutrition, reproduction, health, and management of the equine species, including, but not limited to horses, donkeys, and mules. Students identify breeds, colors, and markings of an equine species, evaluate conformation and performance, develop Course Feed rations, analyze internal and external anatomies, review basic grooming and health practices, and address training and handling practices. <b>Students may be handling live animals in this class, which may lead to injury.</b>					
LEVEL 3	LIVEPR	Livestock Production	13000300	SAM & Equine Science	1	\$10
	Animal species to be addressed in this course may include, but are not limited to, beef cattle, dairy cattle, swine, sheep, goats, and poultry. <b>Students may be handling live animals in this class, which may lead to injury.</b>					
	VETMED	Veterinary Medical Applications	13000600	SAM & Equine Science	1	\$20
	This course provides training in the veterinary assistant field. Students develop technical skills in health, nutrition, examinations, diseases, sanitation and regulatory programs of both large and small animal species. The course includes but is not limited to, animal handling and restraint, health and safety, sanitation and surgical preparation, anatomy, physiology, medical terminology, infectious disease, instrument handling and equipment identification, vaccine preparation and injection techniques, laws and ethics and veterinary office practices. <b>Students may be handling live animals in this class, which may lead to injury. Certification Preparation: Elanco Veterinary Medical Applications</b> <i>*Not recommended to be taken concurrently with Advanced Animal Science</i>					
LEVEL 4	ADVANI	Advanced Animal Science	13000700	Biol; Chem or IPC; Alg I; Geom; SAM, Equine, or Livestock Prod	1 (Science)	\$25
	Advanced Animal Science examines the interrelatedness of human, scientific, and technological dimensions of livestock production. To prepare for success, students will learn, reinforce, apply, and transfer their knowledge and skills in a variety of settings. <b>Students may be handling live animals in this class, which may lead to injury. Certification Preparation: Elanco Fundamentals of Animal Science</b> <i>*Not recommended to be taken concurrently with Vet Med Apps</i>					

<b>PRACVT</b>	<b>Practicum in AFNR- Veterinary Tech</b>	<b>13002500</b>	<b>Vet Med Apps; Adv Animal Sci and/or Livestock Prod</b>	<b>2</b>	<b>\$25</b>
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Students will continue their Vet Science education to receive their Certified Veterinary Assistant Certificate from the American Veterinary Medical Association. In this course students are required to **HAVE A SECURED INTERNSHIP WITH A LICENSED VETERINARIAN (DVM or TX LVT)**. Students are responsible for securing their internship. Students will be required to have at least 10 hours per week in their Veterinary clinic throughout the year. Students are responsible for their transportation. Prior to graduation students will complete the CVA Exam and will be required to have a minimum of 300 work hours signed off by their supervisor in order to receive their certification. **Students may be handling live animals in this class, which may lead to injury. Certification Preparation: Certified Veterinary Assistant, Level 1**

<b>PRACAF</b>	<b>Practicum in AFNR- Ag Barn</b>	<b>13002500</b>	<b>1 AFNR Class; Transportation</b>	<b>2</b>	<b>\$0</b>
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Students will demonstrate under supervision the practical application of knowledge and skills of the daily activities and maintenance of the Ag Science Facility AND either be employed in a related job or submit an individual project proposal for their practicum. **Students may be handling live animals in this class, which may lead to injury.**

<b>WFEEGT</b>	<b>Wildlife, Fish &amp; Ecology Mgmt.</b>	<b>13001500</b>	<b>Princ. of AFNR</b>	<b>1</b>	<b>\$15</b>
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This course examines the management of game and non-game wildlife species, fish and aqua crops and their ecological needs as related to current agricultural practices.

<b>AGLEAD</b>	<b>Ag Leadership, Research, &amp; Com</b>	<b>13001500</b>	<b>Princ. of AFNR; FFA Membership</b>	<b>1</b>	<b>FFA Dues</b>
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*Agricultural Leadership, Research and Communications* focuses on challenging students to use higher level thinking skills, develop leadership abilities, employ standard research principles, and communicate agricultural positions effectively with all stakeholders.

#### ADDITIONAL NOTES:

**\*Career Preparation for Programs of Study can be taken to satisfy a Level 4 CTE Program of Study credit. Please see CTE Electives List for additional information.**

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## Plant Science Statewide Program of Study



The Plant Science program of study focuses on the science, research, and business of plants and other living organisms. It teaches students how to apply biology and life science to real-world life processes of plants and vegetation, either in laboratories or in the field.

### Secondary Courses for High School Credit

#### Level 1

- Principles of Agriculture, Food, and Natural Resources

#### Level 2

- Floral Design (TX level 3)

#### Level 3

- Advanced Floral Design (TX level 4)

#### Level 4

- Practicum in Agriculture, Food, and Natural Resources- Floral

#### Recommended Electives(s)

- Agricultural Leadership, Research & Communications



Santa Fe High School  
Indian Blooms



### Postsecondary Opportunities

#### Associates Degrees

- Applied Horticulture/ Horticulture Operations, General
- Ornamental Horticulture
- Agricultural Business and Management, General
- Turf and Turfgrass Management

#### Bachelor's Degrees

- Applied Horticulture/ Horticulture Operations, General
- Agronomy and Crop Science
- Agricultural Business and Management, General
- Turf and Turfgrass Management

#### Master's, Doctoral, and Professional Degrees

- Applied Horticulture/ Horticulture Operations, General
- Agronomy and Crop Science
- Agricultural Business and Management, General
- Farm/Farm and Ranch Management

### Work-Based Learning and Expanded Learning

#### Exploration Activities

- Participate in FFA



#### Work-Based Learning Activities

- Work at a florist or landscaper business & participate in Practicum Indian Blooms Program
- Participate in an FFA supervised agriculture Experience

### Industry-Based Certification

- Texas State Florist's Association Knowledge Based Floral Certification



### Aligned Occupations

Occupations	Median Wage	Annual Openings	% Growth
Soil and Plant Scientists	\$54,662	116	21%
Tree Trimmers and Pruners	\$32,240	589	14%
Pesticide Handlers, Sprayers, and Applicators	\$36,733	196	22%
Landscaping Supervisors	\$44,408	807	19%
Biological Technicians	\$42,931	452	17%

Successful completion of the Plant Science program of study will fulfill requirements of a **Business and Industry Endorsement** or **STEM Endorsement** if the math and science requirements are met.

## AFNR – PLANT SCIENCE

### Course Information

	KEY	COURSE NAME	SERVICE ID	PREREQUISITES	CREDIT	FEE
LEVEL 1	PRINAF	Principles of Agriculture, Food, and Natural Resources	13000200	None	1	\$15
	To be prepared for careers in agriculture, food, and natural resources, students must attain academic skills and knowledge in agriculture. This course allows students to develop knowledge and skills through hands-on activities in career opportunities, personal development, globalization, industry standards, details, practices, and expectations.					
LEVEL 2	FLORAL	Floral Design (TX LEVEL 3)	13001800	None	1 (Fine Art)	\$50
	This course is designed to develop students' ability to identify and demonstrate the principles and techniques related to floral design, as well as develop an understanding of the management of floral enterprises. Through the analysis of artistic floral styles and historical periods, students develop respect for the traditions and contributions of diverse cultures. Students will create and analyze floral designs, thus contributing to the development of lifelong skills of making informed judgements and evaluations.					
LEVEL 3	FLORAD	Advanced Floral Design (TX LEVEL 4)	N1300270	Floral Design	1	\$35
	Students build on the knowledge from Floral Design and are introduced to more advanced floral design concepts, with an emphasis on specialty designs and specific occasion planning. This course focuses on building skills in advanced floral design and providing students with a thorough understanding of the design elements and planning techniques used to produce unique specialty floral designs that support the goals and objectives of a specific occasion or event. Through the analysis and evaluation of various occasion and event types, students explore the design needs and expectations of clients and propose and evaluate appropriate creations. From conception to evaluation, students are challenged to create and design appropriate specialty floral designs that meet the needs of the client. Furthermore, an emphasis on budgetary adherence and entrepreneurship equips students with many of the necessary skills needed for success in floral enterprises. <b>Certification Preparation: Texas State Florist's Assoc Knowledge Based</b>					
LEVEL 4	PRACFL	Practicum in AFNR- Floral Design (Indian Blooms)	13002500	Pre/Co-Req: Adv. Floral Des; TSFA Knowledge Based Cert	2	\$25
	In this course, students build on the knowledge from the Floral Design course and are introduced to the SFHS floral entrepreneurship program, Indian Blooms. This program is geared for students who have an interest in more advanced floral design concepts, with an emphasis on specialty designs and specific occasion planning. Students should have an interest in the floral design process from start to finish including customer service. *TSFA Knowledge Test Cert					
	PRACAF	Practicum in AFNR- Ag Barn	13002500	1 AFNR Class; Transportation	2	\$0
	Students will demonstrate under supervision the practical application of knowledge and skills of the daily activities and maintenance of the Ag Science Facility AND either be employed in a related job or submit an individual project proposal for their practicum. <b>Students may be handling live animals in this class, which may lead to injury.</b>					
ELECTIVE	AGLEAD	Ag Leadership, Research, & Communication	13001500	Princ. of AFNR; FFA Membership	1	FFA Dues
	<i>Agricultural Leadership, Research and Communications</i> focuses on challenging students to use higher level thinking skills, develop leadership abilities, employ standard research principles, and communicate agricultural positions effectively with all stakeholders.					

#### ADDITIONAL NOTES:

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# Architecture and Construction Career Cluster

The Architecture and Construction Career Cluster focuses on designing, planning, managing, building, and maintaining the built environment.

## Carpentry Statewide Program of Study



The Carpentry program of study explores the occupations and educational opportunities related to constructing, installing, or repairing structures and fixtures made of wood, such as concrete forms (including frameworks, partitions, joists, studding, rafters, and stairways). This program of study may also include exploration into installing, dismantling, or moving machinery and heavy equipment according to layout plans, blueprints, or other drawings.

### Secondary Courses for High School Credit

#### Level 1

- Principles of Construction

#### Level 2

- Construction Technology I

#### Level 3

- Construction Technology II

#### Level 4

- Practicum in Construction Technology
- AND/OR**
- Career Preparation for Programs of Study



### Postsecondary Opportunities

#### Associates Degrees

- Carpentry/Carpenter
- Industrial Mechanics and Maintenance Technology

#### Bachelor's Degrees

- Construction Science

#### Master's, Doctoral, and Professional Degrees

- Construction Management

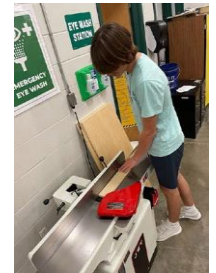
### Work-Based Learning and Expanded Learning Opportunities

#### Exploration Activities

- Shadow a carpenter or millwright
- Participate in SkillsUSA

#### Work-Based Learning Activities

- Obtain an NCCER certification



### Industry-Based Certifications

- NCCER Core
- OSHA



### Aligned Occupations

Occupations	Median Wage	Annual Openings	% Growth
Carpenters	\$35,922	5,031	26%
Cost Estimators	\$63,939	2,239	21%

Successful completion of the Carpentry program of study will fulfill requirements of the Business and Industry endorsement.

# CARPENTRY

## Course Information

	KEY	COURSE	SERVICE ID	PREREQUISITES	CREDIT	FEE
Level 1	PRINCO	Principles of Construction	13004220	None	1	\$25
	Principles of Construction provides an introduction and lays a solid foundation for those students entering the construction or craft-skilled areas. The course provides a strong knowledge of construction safety, construction mathematics, and common hand and power tools. This course also provides communication and occupation skills to assist the student in obtaining and maintaining employment.					
Level 2	CNTEC1	Construction Technology I	13005100	Princ of Construction	2	\$40
	In Construction Technology I, students gain knowledge and skills needed to enter the workforce as carpenters or building maintenance supervisors or to prepare for a postsecondary degree in carpentry, construction management, architecture, or engineering. Students will expand knowledge and skills in safety, tool usage, building materials, codes, and framing. <b>Certification Preparation: NCCER Core</b>					
Level 3	CNTEC2	Construction Technology II	13005200	Construction Tech I; NCCER Core Cert.	2	\$40
	In Construction Technology II, students will gain advanced knowledge and skills needed to enter the workforce as carpenters, building maintenance technicians, or supervisors or to increase preparedness for a postsecondary degree in carpentry, construction management, architecture, or engineering. Students will build on the knowledge base from Construction Technology I and are introduced to exterior and interior finish out skills. <b>Certification Preparation: OSHA</b>					
Level 4	PRACCT	Practicum in Construction Technology	13005250	Construction Tech II	2	\$0
	In Practicum in Construction Technology, students will be challenged with the application of knowledge and skills gained in previous construction-related coursework. In many cases students will be allowed to work at a job (paid or unpaid) outside of school or be involved in lab-based local projects the school has approved for this class.					

### ADDITIONAL NOTES:

**\*Career Preparation for Programs of Study can be taken to satisfy a Level 4 CTE Program of Study credit. Please see CTE Electives List for additional information.**

FOR ADDITIONAL INFORMATION ON THE ARCHITECTURE AND CONSTRUCTION CAREER CLUSTER,

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# Arts, Audio/Video Technology, and Communications Career Cluster

The Arts, A/V Technology and Communications (AAVTC) Career Cluster focuses on careers in designing, producing, exhibiting, performing, writing, and publishing multimedia content including visual and performing arts and design, journalism, and entertainment services. Careers in the AAVTC career cluster require a creative aptitude, a strong background in computer and technology applications, a strong academic foundation, and a proficiency in oral and written communication.

## Graphic Design & Interactive Media Statewide Program of Study



The Graphic Design and Interactive Media program of study explores the occupations and educational opportunities associated with designing or creating graphics to meet specific commercial or promotional needs, such as packaging, displays, or logos. This program of study may also include exploration into designing clothing and accessories, and creating special effects, animation, or other visual images using film, video, computers, or other electronic tools and media, for use in computer games, movies, music videos, and commercials.

### Secondary Courses for High School Credit

#### Level 1

- Digital Media

#### Level 2

- Graphic Design and Illustration I/Yearbook I
- Commercial Photography I (Elective)

#### Level 3

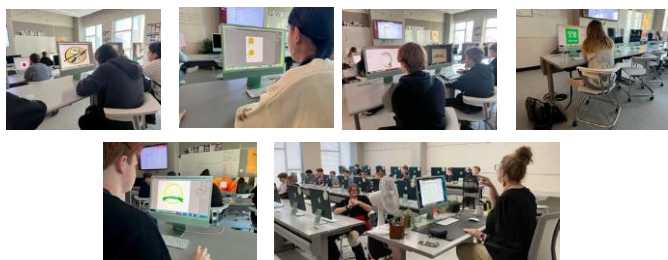
- Graphic Design and Illustration II/Yearbook II

#### Level 4

- Practicum in Graphic Design and Illustration

#### AND/OR

- Career Preparation for Programs of Study



### Postsecondary Opportunities

#### Associates Degrees

- Animation, Interactive Technology, Video Graphics and Special Effects
- Graphic Design
- Game and Interactive Media Design

#### Bachelor's Degrees

- Animation, Interactive Technology, Video Graphics and Special Effects
- Graphic Design
- Game and Interactive Media Design

#### Master's, Doctoral, and Professional Degrees

- Animation, Interactive Technology, Video Graphics and Special Effects
- Graphic Design
- Intermedia/Multimedia

### Work-Based Learning and Expanded Learning Opportunities

#### Exploration Activities

- Join a website development or coding club
- Participate in SkillsUSA or TSA

#### Work-Based Learning Activities

- Intern with a multimedia or animation studio
- Obtain a certificate or certification in graphic design

### Industry-Based Certifications

- Adobe Certified Professional in Graphic Design and Illustration Using Adobe Illustrator
- Adobe Certified Professional in Visual Design Using Adobe Photoshop



### Aligned Occupations

Occupations	Median Wage	Annual Openings	% Growth
Graphic Designers	\$44,824	1,433	15%
Multimedia Artists and Animators	\$67,392	186	21%

Successful completion of the Graphic Design & Multimedia Arts program of study will fulfill requirements of the Business and Industry endorsement.

# AAVT&C – GRAPHIC DESIGN & INTERACTIVE MEDIA

## Course Information

	KEY	COURSE	SERVICE ID	PREREQUISITES	CREDIT	FEE
Level 1 (JH)	PRINDM	Principles of Arts, Audio/Video Technology, and Communications	13008200	None	1	\$0
	The goal of this course is for students to explore arts, audio/video technology, and communications systems. Within this context, students will develop an understanding of the various career opportunities in this cluster and the knowledge, skills, and educational requirements for those opportunities.					
Level 1 (HS)	DIMEDI	Digital Media	13027800	None	1	\$15
	Students will analyze and assess current and emerging technologies, while designing and creating multimedia projects that address customer needs. Students will develop proficiencies in photography, designing, importing, and manipulating text, graphics, audio, video, and animation while developing digital and interactive projects.					
Level 2	GRAPHD	Graphic Design and Illustration I/Yearbook I	13008800	Digital Media	1	\$15
	Careers in graphic design and illustration span all aspects of the advertising and visual communications industries. Within this context, in addition to developing knowledge and skills needed for success in the AAVT&C Career Cluster, students will be expected to develop an understanding of the industry with a focus on fundamental elements and principles of visual art and design. Yearbook students will apply graphic design knowledge and skills into the production of current year's yearbook instead of campus projects. <b>Certification Preparation: Adobe Certified Professional in Graphic Design &amp; Illustration Using Adobe Illustrator</b>					
	CPHOT1	Commercial Photography I	13009100	Pre: Digital Media, Pre/Co-Req: GD I	1	\$15
	An extra <b>elective</b> in this program of study, students in Commercial Photography are expected to develop an understanding of the commercial photography industry with a focus on creating quality photographs. <b>Certification Preparation: Adobe Certified Professional in Visual Design Using Adobe Photoshop</b>					
Level 3	GRAPH2	Graphic Design and Illustration II/ Yearbook II	13008910	Graphic Design and Illustration I	2	\$15
	This 2-period class expands on the knowledge and skills learned in Graphic Design & Illustration I. Students will develop an advanced understanding of the industry with a focus on mastery of content knowledge and skills. Yearbook students will apply graphic design knowledge and skills into the production of current year's yearbook instead of campus projects.					
Level 4	PRACGD	Practicum in Graphic Design & Illustration	13009000	Graphic Design & Illustration I	2	\$15
	Students learn general employability and technical skills required for success in the graphic design industry. Students may have a paid or unpaid internship as part of this course but must provide their own transportation.					

### ADDITIONAL NOTES:

**\*Career Preparation for Programs of Study can be taken to satisfy a Level 4 CTE Program of Study credit. Please see CTE Electives List for additional information.**

FOR ADDITIONAL INFORMATION ON THE ARTS, AUDIO/VIDEO TECHNOLOGY, AND COMMUNICATIONS CAREER CLUSTER, PLEASE CONTACT: [CTE@sfisd.org](mailto:CTE@sfisd.org) or visit our webpage: <https://www.sfisd.org/departments/career-and-technical-education>

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### PARENT DISCLOSURE STATEMENT: ADOBE CREATIVE CLOUD (ACC)

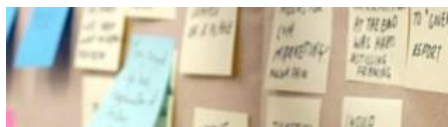
Students enrolled in these classes will be assigned access to ACC as part of their educational experience. ACC provides a suite of powerful digital tools used for creative projects, design, and multimedia production. Adobe complies with data privacy regulations and ensures that student information is protected. While in class, it will be used for educational purposes only and use will be monitored by teachers. We teach and encourage only responsible use of these tools, and students are required to adhere to SFISD and Adobe acceptable use policies and copyright guidelines. Parent approval of a student's schedule implies acceptance of the student's use of Adobe Creative Cloud.



# Business & Hospitality Career Cluster

The Business, Marketing, and Finance Career Cluster focuses on careers in planning, organizing, directing, and evaluating business functions essential to efficient and productive business operations.

## Business, Lodging & Tourism Management Statewide Program of Study



The Business, Lodging & Tourism Management program of study blends the general business and tourism industry. Students are introduced to occupations and educational opportunities related to the marketing or sales of travel and tourism businesses and services. This program of study allows students to learn how to plan, direct, and coordinate marketing or business policies and programs, including identifying potential customers and determining demand and promotional strategies for products and services.

## Secondary Courses for High School Credit

### Class of 2025 & 2026

#### Level 1

- Principles of Business (retiring)

#### Level 2

- Business Information Mgmt.

#### Level 3

- Business Management

#### Level 4

- Practicum in Entrepreneurship
- Career Preparation

#### Recommended Elective

- Business English (4<sup>th</sup> English)
- Statistics & Business Decision Making

### Class of 2027 - 2029

#### Level 1

- Principles of Hospitality & Tourism

#### Level 2

- Travel & Tourism Mgmt.

#### Level 3

- Intro to Event/Meeting Planning
- Tourism Marketing Concepts & Applications (2026-2027)

#### Level 4

- Practicum in Entrepreneurship
- Career Preparation for Programs of Study

#### Recommended Elective

- Business English (4<sup>th</sup> English Credit)
- Statistics & Business Decision Making
- Financial Mathematics

## Postsecondary Opportunities

### **Associates Degrees**

- Business Administration
- Business/Commerce
- Public Administration
- Business Management

### **Bachelor's Degrees**

- Business Administration
- Business/Commerce
- Public Administration
- Management Science

### **Master's, Doctoral, and Professional Degrees**

- Business Administration
- Business Management
- Public Administration
- Management Science

### **Associates Degrees**

- Hotel/Motel Administration/Management
- Tourism and Travel Services Management

### **Bachelor's Degrees**

- Hospitality Administration/Management, General
- Hotel and Restaurant Management
- Marketing/ Management, General

### **Master's, Doctoral, and Professional Degrees**

- Hospitality Administration/Management, General
- Hospitality Administration
- Marketing/ Management, General

## Work-Based Learning and Expanded Learning Opportunities

### Exploration Activities

- Participate in DECA or Family, Career & Community Leaders of America (FCCLA) CTE Organizations



### Work-Based Learning Activities

- Intern with a local hotel or theme park or in a business office
- Work in the School Store— Indian Outlets



## Related Industry-Based Certifications

- Microsoft Office Specialist: Microsoft Word Expert
- General Management

NOCTI



General Management



## Aligned Occupations

Occupations	Median Wage	Annual Openings	% Growth
Administrative Service Managers	\$96,138	2,277	21%
Management Analysts	\$87,651	4,706	32%
General and Operations Managers	\$107,640	18,679	20%
Meeting, Convention & Event Planners	\$47,446	1,083	21%

Successful completion of the Business Management program of study will fulfill requirements of the Business and Industry endorsement.



# BUSINESS, LODGING & TOURISM MANAGEMENT

## Course Information

	KEY	COURSE NAME	SERVICE ID	PREREQ	CREDIT	FEE
LEVEL 1	PRINHT	Principles of Hospitality & Tourism	13022200	None	1	\$10
	Principles of Hospitality and Tourism introduces students to an industry that encompasses lodging, travel and tourism, recreation, amusements, attractions, and food/beverage operations. Students learn knowledge and skills focusing on communication, time management, and customer service that meet industry standards. Students will explore the history of the hospitality and tourism industry and examine characteristics needed for success in that industry.					
LEVEL 2	BUSIM1	Business Information Mgmt. I	13011400	Prin H&T	1	\$10
	Students implement personal and interpersonal skills to strengthen individual performance in the workplace and in society and make a successful transition to the workforce and postsecondary education. Students apply technical skills to address business applications of emerging technologies, create word-processing documents, develop a spreadsheet, formulate a database, and make an electronic presentation using appropriate software. <b>Certification Preparation: General Management Certification</b> <i>*Only C/O 2026 Business Program of Study</i>					
	2025-26	Travel & Tourism Management	13022500	Pre/Co-Req: Prin H&T	1	\$10
	Travel and Tourism Management incorporates management principles and procedures of the travel and tourism industry as well as destination geography, airlines, international travel, cruising, travel by rail, lodging, recreation, amusements, attractions, and resorts. Employment qualifications and opportunities are also included in this course. <b>Certification Preparation: General Management Certification</b>					
LEVEL 3	BUSMGT	Business Management	13012100	BIM I	1	\$10
	Students recognize, evaluate, and prepare for a rapidly evolving global business environment that requires flexibility and adaptability. Students analyze the primary functions of management and leadership: planning, organizing, staffing, directing / leading, and controlling. Topics will social responsibility of business and industry; the economic, financial, technological, international, and ethical aspects of business; and the legal, managerial, marketing, financial, ethical, and international dimensions of business. <i>*Only C/O 2026 Business Program of Study</i>					
	EVENT	Intro to Event & Meeting Planning	N1302269	Pre/Co-Req: Travel & Tourism Mgmt.	1	\$25
	This course will introduce students to the concepts and topics necessary for the comprehensive understanding of the fundamentals of the meetings, conventions, events, and exposition industries. The course will review the roles of the organizations and people involved in the businesses that comprise the Meetings, Events, Expositions and Convention (MEEC) industry.					
LEVEL 4	PRACEN	Practicum in Entrepreneurship	N1303425	Pre/Co-Req: Bus Mgmt or Level 2 or 3 POS Course	2	\$20
	Students will apply classroom learnings and experiences to real-world business problems and opportunities, while expanding their skill sets and professional relationships as a real or simulated business owner versus the experience one would have as an employee. Practicum experiences occur in a paid or unpaid arrangement or the school store appropriate to the student's need for work-based learning experience. Students implement personal and interpersonal skills to strengthen individual performance in the workplace and in society and to make a successful transition to the workforce or postsecondary education.					
ELECTIVES	BUSENG	Business English	13011600	English III	1 (English)	\$0
	In Business English, students enhance communication and research skills by applying them to the business environment, in addition to exchanging information and producing properly formatted business documents using emerging technology. Note: This course satisfies an English credit requirement.					
	FINMTH	Financial Mathematics	13018000	Algebra I	1 (Math)	\$0



This is a course about personal money management. Students will apply critical-thinking skills to analyze personal financial decisions based on current and projected economic factors. Note: This course satisfies a math credit requirement.

STABDM	Statistics and Business Decision Making	13016900	Algebra II & Geometry; 11 <sup>th</sup> grade	1 (Math)	\$0
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Statistics and Business Decision Making is an introduction to statistics and the application of statistics to business decision making. Students will use statistics to make business decisions. Students will determine the appropriateness of methods used to collect data to ensure conclusions are valid. Note: This course satisfies a math credit requirement.

#### ADDITIONAL NOTES:

\*Career Preparation for Programs of Study can be taken to satisfy a Level 4 CTE Program of Study credit. Please see CTE Electives List for additional information.

FOR ADDITIONAL INFORMATION ON THE BUSINESS & HOSPITALITY CAREER CLUSTER, PLEASE CONTACT: [CTE@sfisd.org](mailto:CTE@sfisd.org)  
or visit our webpage: <https://www.sfisd.org/departments/career-and-technical-education>

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# Education and Training Career Cluster

The Education and Training Career Cluster focuses on planning, managing, and providing education and training services and related learning support services. All parts of courses are designed to introduce learners to the various careers available within the Education and Training career cluster.



## Teaching and Training Statewide Program of Study



**TAFE**

Texas Association of Future Educators

The Teaching and Training program of study prepares CTE learners for careers related to teaching, instruction, and creation of instructional and enrichment materials. The program of study introduces CTE learners to a wide variety of student groups and their corresponding needs. It familiarizes them with the processes for developing curriculum, coordinating educational content, and coaching groups and individuals.

### Secondary Courses for High School Credit

#### Level 1

- Principles of Human Services OR
- Principles of Education & Training

#### Level 2

- Human Growth and Development

#### Level 3

- Instructional Practices - TRIBE

#### Level 4

- Practicum in Education and Training – TRIBE 2 AND/OR
- Career Preparation for Programs of Study



### Work-Based Learning and Expanded Learning Opportunities

#### Exploration Activities

- Participate in the Texas Association of Future Educators (TAFE) or Family, Career & Community Leaders of America (FCCLA)

#### Work-Based Learning Activities

- Teach a community education class
- Intern as a teaching assistant or tutor
- Serve as a camp counselor

### Postsecondary Opportunities

#### Associates Degrees

- Teacher Education
- Education, General (or specific subject area)
- Special Education
- Health and Physical Education/Fitness



#### Bachelor's Degrees

- Bilingual and Multilingual Education
- Education, General (or specific subject area)
- Special Education
- Health and Physical Education/Fitness



#### Master's, Doctoral, and Professional Degrees

- Instruction and Learning
- Educational Leadership and Administration, General
- Special Education
- Social and Philosophical Foundations of Education



### Related Industry-Based Certifications

- Educational Aide I



### Aligned Occupations

Occupations	Median Wage	Annual Openings	% Growth
Adult Basic and Secondary Education and Literacy Teachers and Instructors	\$48,069	862	17%
Middle School Teachers, Except Special and Career/Technical Education	\$54,510	6,407	15%
Career and Technical Education Teachers, Secondary School	\$56,360	719	9%
Special Education Teachers, Secondary School	\$56,720	980	18%

Successful completion of the Teaching and Training program of study will fulfill requirements of the Public Service endorsement.



## E&T – TEACHING AND TRAINING

### Course Information

	KEY	COURSE NAME	SERVICE ID	PREREQUISITES	CREDIT	FEE
LEVEL 1	JH- HUMSEV HS- PRINHU	Principles of Human Services	13024200	None	1	\$0
	Principles of Human Services is a laboratory course that will enable students to investigate careers in the Education & Training and the Human Services Career Clusters, including teaching, counseling and mental health, early childhood development, family and community, personal care, and consumer services. Each student is expected to learn the knowledge and skills essential for success in high-skill, high-wage, or high-demand human services careers.					
	JH- EDTRAI HS- PRINET	Principles of Education & Training	13014200	None	1	\$0
	Principles of Education and Training is designed to introduce learners to the various careers available within the Education and Training Career Cluster. Students use self- knowledge as well as educational and career information to analyze various careers within the Education and Training Career Cluster. Students will develop a graduation plan that leads to a specific career choice in the student's interest area.					
LEVEL 2	HUMGRO	Human Growth and Development	13014300	10-12 Grade; Pre- or Corequisite: Prin Hum Serv or Prin Ed & Train	1	\$0
	Human Growth and Development is an examination of human development across the lifespan with emphasis on research, theoretical perspectives, and common physical, cognitive, emotional, and social developmental milestones. The course covers material that is generally taught in a postsecondary/college, one-semester introductory course in developmental psychology or human development.					
LEVEL 3	IPEDTR	Instructional Practices-TRIBE	13014400	11 <sup>th</sup> Grade; Human Growth	2	\$20
	Instructional Practices is a field-based (practicum) internship that provides students with background knowledge of child and adolescent development as well as principles of effective teaching and training practices. Students work under the joint direction and supervision of both a teacher with knowledge of early childhood, middle childhood, and adolescence education and exemplary educators or trainers in direct instructional roles with elementary-, middle school-, and high school-aged students. Students learn to plan and direct individualized instruction and group activities, prepare instructional materials, develop materials for educational environments, assist with record keeping, and complete other responsibilities of teachers, trainers, paraprofessionals, or other educational personnel.					
LEVEL 4	PRACED	Practicum in Education and Training – TRIBE 2	13014500	12 <sup>th</sup> Grade; Instructional Practices	2	\$20
	Practicum in Education and Training is a field-based internship that expands on the knowledge and skills developed in Instructional Practices. The role of the intern increases by adding engagement with their mentor's professional learning community, staff development, and increased responsibility for arrangements for instruction. <b>Certification Preparation: TEA Educational Aide I</b>					

#### ADDITIONAL NOTES:

\*Career Preparation for Programs of Study can be taken to satisfy a Level 4 CTE Program of Study credit. Please see CTE Electives List for additional information.

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# Human Services Career Cluster

The Human Services Career Cluster focuses on preparing individuals for employment in career pathways that relate to families and human needs such as counseling and mental health services, family and community services, personal care services, and consumer services.



## Cosmetology and Personal Care Services Regional Program of Study



The Cosmetology and Personal Care Services regional program of study introduces CTE learners to knowledge and skills related to providing beauty and personal care services. CTE concentrators may learn about or practice managing personal care facilities and coordinating or supervising personal service workers.

### Secondary Courses for High School Credit

This is a dual credit partnership with College of the Mainland. Courses may vary. College tuition / fees apply

#### Level 1

- Principles of Human Services (Recommended, Elective credit)

#### Level 2

- Human Growth and Development (Recommended, Elective credit)

#### Level 3

- Principles of Cosmetology Design and Color Theory
- Introduction to Cosmetology
- Cosmetology I/Lab

OR

- Barbering I

#### Level 4

- Nail Care, Enhancements, and Spa Services
- Esthetics
- Cosmetology II/Lab

OR

- Barbering II

### Postsecondary Opportunities

#### Certificate/License

- Certified Aesthetic Laser Operator
- Cosmetologist
- Certified Spa Supervisor
- Nail Technician/Specialist and Manicurist

#### Associates Degrees

- Cosmetology/Cosmetologist, General
- Aesthetician/Esthetician and Skin Care Specialist
- Salon/Beauty Salon Management/Manager
- Cosmetology, Barber/Styling, and Nail Instructor

### Aligned Occupations

Occupations	Median Wage	Annual Openings	% Growth
First-Line Supervisors of Personal Service Workers	\$36,941	1,634	24%
Barbers	\$28,267	348	14%
Hairdressers, Hairstylists, and Cosmetologists	\$21,507	3,489	22%
Manicurists and Pedicurists	\$21,715	418	45%
Shampooers	\$18,720	139	24%
Skincare Specialists	\$26,437	637	22%

Successful completion of the Cosmetology and Personal Care Services regional program of study will fulfill requirements of the Public Service endorsement or STEM endorsement if the math and science requirements are met.



### Work-Based Learning and Expanded Learning Opportunities

#### Exploration Activities

- Participate in TIVA or SkillsUSA

#### Work-Based Learning Activities

- Job shadow a cosmetologist
- Work part-time at a salon, spa, or barbershop



### Related Industry-Based Certifications

- Cosmetology Operator License
- Cosmetology Esthetician Specialty License
- Cosmetology Manicurist Specialty License
- Barber Operating License



# COSMETOLOGY AND PERSONAL CARE SERVICES

## Course Information

**\*DUAL CREDIT ONLY - See COM website for more information**

	KEY	COURSE	SERVICE ID	PREREQ	CREDIT	FEE
LEVEL 1	SFJS-HUMSEV SFHS- PRINHU	Principles of Human Services	13024200	None	1	\$0
	Principles of Human Services is a laboratory course that will enable students to investigate careers in the Education & Training and the Human Services Career Clusters, including teaching, counseling and mental health, early childhood development, family and community, personal care, and consumer services. Each student is expected to complete the knowledge and skills essential for success in high-skill, high-wage, or high-demand human services careers. ELECTIVE CREDIT ONLY, NOT INCLUDED IN THE TEA PROGRAM OF STUDY.					
LEVEL 2	HUMGRO	Human Growth & Development	13014300	10-12 Grade; Pre- or Corequisite: Prin Hum Serv or Prin Ed & Train	1	\$0
	Human Growth and Development is an examination of human development across the lifespan with emphasis on research, theoretical perspectives, and common physical, cognitive, emotional, and social developmental milestones. The course covers material that is generally taught in a postsecondary, one-semester introductory course in developmental psychology or human development. ELECTIVE CREDIT ONLY, NOT INCLUDED IN THE TEA PROGRAM OF STUDY.					
LEVEL 3	DCCOPR	Principles of Cosmetology Design and Color Theory	13025050	See College of the Mainland Webpage <a href="http://www.com.edu">www.com.edu</a>	1	College tuition, fees, and supplies
	DCCOIN	Introduction to Cosmetology	13025100 CSME 1401		1	
	DCCM1A	Cosmetology I/Lab	13025200 CSME 1451		1 of 2	
	DCCM1A	Cosmetology I/Lab	13025200 CSME 1410		2 of 2	
	TBD	Barbering I	N1302534 BARB 1404		3	
LEVEL 4	DCCOES	Esthetics	N1302533 DC1348	See College of the Mainland Webpage <a href="http://www.com.edu">www.com.edu</a>	1 of 2	College tuition, fees, and supplies
	DCCONC	Nail Care, Enhancements, & Spa Services	N1302531 CSME 1443		2	
	DCCO2A	Cosmetology II/Lab	13025300 CSME 1453		1 OF 2	
	DCCO2B	Cosmetology II/Lab	13025300 CSME 2441		2 OF 2	
	TBD	Barbering II	N1302535		3	

### ADDITIONAL NOTES:

\*Courses sequence, credit and schedule varies based on COM's schedule of classes

\*Transportation to College of the Mainland may be provided

\*Courses extend beyond the school day (1:30-6:30 in 2024-2025)

\*Students must purchase their own kit to use throughout the level 3 and 4 courses, and so they are equipped to begin working when their license is earned.\*Courses extend beyond the school day (1:30-6:30 in 2024-2025)

\*Students must purchase their own kit to use throughout the level 3 and 4 courses, and so they are equipped to begin working when their license is earned.



# Health Science Career Cluster

The Health Science Career Cluster focuses on planning, managing, and providing therapeutic services, diagnostics services, health informatics, support services, and biotechnology research and development. To pursue a career in the health science industry, students should learn to reason, think critically, make decisions, solve problems, communicate effectively, and work well with others.



## Healthcare Diagnostic & Therapeutic/Nursing Statewide Program of Study-2025



diagnosing and treating acute, episodic, or chronic illness independently or as part of a healthcare team. This program of study also includes an introduction to the opportunities associated with providing treatment and counsel to patients as well as rehabilitative programs that help build or restore daily living skills to persons with disabilities or developmental delays.

## Secondary Courses for High School Credit

### DIAGNOSTIC & THERAPEUTIC (Dental Assisting)

#### Level 1

- Principles of Health Science

#### Level 2

- Medical Terminology

#### Level 3

- Anatomy and Physiology (science cr)
- Health Science Theory

#### Level 4

- Pract. in Health Science- Dental Assist.
- Mathematics for Medical Prof. (math credit)
- Medical Microbiology (science credit)

#### Recommended Elective(s)

- Leadership & Management in Nursing

### NURSING

#### (Patient Care Technician)

#### Level 1

- Principles of Health Science

#### Level 2

- Medical Terminology

#### Level 3

- Anatomy and Physiology
- Health Science Theory

#### Level 4

- Pract in Health Science- PCT Leadership & Management in Nursing
- Medical Microbiology (science credit)

#### Recommended Electives

- Mathematics for Medical Prof. (math credit)



## Postsecondary Opportunities

### **Associates Degrees**

- Dental Hygienist
- Medical/Clinical Assistant

### **Bachelor's Degrees**

- Dental Hygienist

### **Master's, Doctoral, and Professional Degrees**

- Dentist
- Physician Assistant
- Family and General Practitioners
- Pharmacist

### **Associates Degrees**

- Registered Nurse

### **Bachelor's Degrees**

- Informatics Nurse Specialists

### **Master's, Doctoral, and Professional Degrees**

- Nurse Practitioner
- Nursing Administration
- Nurse Anesthetist

## Work-Based Learning and Expanded Learning Opportunities

### Exploration Activities

- Participate in Health Occupation Students of America



### Work-Based Learning Activities

- Volunteer at a community wellness center, hospital, assisted living, dental office, or nursing home

## Related Industry-Based Certifications

- Patient Care Technician (PCT)
- Registered Dental Assistant X-Ray Certification



Aligned Occupations	Median Wage	Annual Openings	% Growth
Medical Assistants	\$29,598	8,862	30%
Surgical Technologists	\$45,032	1,150	20%
Registered Nurses	\$68,682	17,493	26%
Physicians and Surgeons	\$213,071	1,151	30%

Successful completion of the Healthcare Diagnostic & Therapeutic or Nursing program of study will fulfill requirements of a Public Service endorsement or STEM endorsement if the math and science requirements are met.



# HEALTHCARE DIAGNOSTIC & THERAPEUTIC SERVICES/NURSING

## Course Information

	KEY	COURSE NAME	SERVICE ID	PREREQ	CREDIT	FEE
LEVEL 1	PRINHL	Principles of Health Science	13020200	None	1	\$15
	This course provides an overview of the therapeutic, diagnostic, health informatics, support services, and biotechnology research and development systems of the health care industry. Students will realize that quality health care depends on the ability to work well with others, and that professional integrity in the health science industry is dependent on acceptance of ethical and legal responsibilities.					
LEVEL 2	MEDTER	Medical Terminology	13020300	Pre/Co-Req: Pri. Health Sci	1	\$15
	This course introduces students to the structure of medical terms, including prefixes, suffixes, word roots, combining forms, singular and plural forms, plus medical abbreviations and acronyms. The course allows students to achieve comprehension of medical vocabulary appropriate to medical procedures, human anatomy and physiology, and pathophysiology.					
LEVEL 3	ANATPH	Anatomy and Physiology (A&P)	1302060	Bio, + Chem, IPC, or Physics	1 (Science)	\$15
	This college prep course for students interested in sports sciences, medical science, veterinary science, physical therapy, biomedical engineering, pharmacy, and other allied health science careers covers the structure and function of the human body systems. Through research, lab activities, and field investigation based on real case studies, students investigate how disease, disorders, cancer, and other illnesses impact body systems and maintaining homeostasis. Scientific methods of investigation include experimental, descriptive, and/or comparative to illustrate how body systems interact with each other and independently.					
	HLTHSC	Health Science Theory (HST)	13020400	Biology; Pre/Co: Med Term	1	\$15
	Health Science Theory is designed to provide for the development of multi-occupational knowledge, theory and skills related to a wide variety of health careers. Students have hands-on experiences for knowledge and skill development in healthcare. This course prepares students for the level 4 practicum programs.					
LEVEL 4	PRACHS	Practicum in Health Science-Patient Care Technician	13020500	HST and Biology	2	\$25 Scrubs
	This course provides the development of advanced knowledge and skills related to Patient Care Technician certification and general healthcare industry. Students must be able to provide their own transportation to clinical settings, if applicable. Enrollment is subject to clinical site availability. <b>Certification Preparation: Patient Care Technician</b>					
	PRACDA	Practicum in Health Science- Dental Assisting	13020500	HST and Biology	2	\$25 Scrubs
	This course provides the development of advanced knowledge and skills related to Dental Assisting. Students must be able to provide their own transportation to clinical settings, if applicable. Enrollment is subject to clinical site availability. <b>Certification Preparation: Registered Dental Assistant X-Ray Certification</b>					
	MATHMP	Math for Medical Professionals	13020970	HST and Biology	1 (Math)	\$10
	Students apply math to problems arising in healthcare using a problem-solving model, analyzing given information, formulating a plan or strategy, determining a solution, justifying the solution, and evaluating the problem-solving process and the reasonableness of the solution. Students effectively communicate mathematical ideas, reasoning, and their implications using multiple representations such as symbols, diagrams, graphs, and language and use mathematical relationships to generate solutions and make connections and predictions. (This course is an elective course for Nursing Science students and is strongly encouraged.)					

<b>MICRO</b>	<b>Medical Microbiology</b>	<b>13020700</b>	<b>Bio, Chem, + 1 H Sci</b>	<b>1 (Science)</b>	<b>\$15</b>
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Medical Microbiology provides students with an understanding of the amazing world of microorganisms! This course covers the study of bacteria, viruses, fungi, and other microscopic life forms. Students will learn about the structure, function, diversity, and ecological roles of microbial life on Earth. Through a combination of lectures, laboratory exercises, and interactive discussions, students will gain valuable insights into how microorganisms affect various aspects of life, including health, industry, the environment and emerging diseases.

<b>HOSA-I</b>	<b>Leadership &amp; Mgmt in Nursing</b>	<b>13021225</b>	<b>Bio, Chem, 1 H Sci, HOSA Membership</b>	<b>1</b>	<b>HOSA Dues</b>
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Explore leadership and management in nursing, studying topics such as ethics, educational levels, career paths, regulatory bodies, and personal and professional leadership skills, including fundraising and other HOSA activities. ELECTIVE CREDIT ONLY, NOT INCLUDED IN THE TEA PROGRAM OF STUDY.

<b>HUMGRO</b>	<b>Human Growth and Development</b>	<b>13014300</b>	<b>10-12 Grade; Pre- or Corequisite: Prin Hum Serv or Prin Ed &amp; Train</b>	<b>1</b>	<b>\$0</b>
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Human Growth and Development is an examination of human development across the lifespan with emphasis on research, theoretical perspectives, and common physical, cognitive, emotional, and social developmental milestones. The course covers material that is generally taught in a postsecondary/college, one-semester introductory course in developmental psychology or human development. ELECTIVE CREDIT ONLY, NOT INCLUDED IN THE TEA PROGRAM OF STUDY.

#### ADDITIONAL NOTES:

\*Career Preparation for Programs of Study can be taken to satisfy a Level 4 CTE Program of Study credit. Please see CTE Electives List for additional information.

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# Hospitality and Tourism Career Cluster

The Hospitality and Tourism Career Cluster focuses on the management, marketing, and operations of restaurants and other food/beverage services, lodging, attractions, recreation events, and travel-related services. Students acquire knowledge and skills focusing on communication, time management, and customer service that meet industry standards. Students will explore the history of the hospitality and tourism industry and examine characteristics needed for success.

## Culinary Arts Statewide Program of Study



The Culinary Arts program of study introduces CTE learners to occupations and educational opportunities related to the planning, directing, or coordinating activities of a food and beverage organization or department. This program of study also explores opportunities involved in directing and participating in the preparation and cooking of food.

### Secondary Courses for High School Credit

#### Level 1

- Introduction to Culinary Arts
- Principles of Hospitality & Tourism

#### Level 2

- Culinary Arts

#### Level 3

- Advanced Culinary Arts
- Introduction to Event & Meeting Planning

#### Level 4

- Food Science
- Practicum in Culinary Arts
- Career Preparation for Programs of Study

### Postsecondary Opportunities

#### Associates Degrees

- Hotel and Restaurant Management
- Restaurant Culinary and Catering Management
- Hospitality Administration/ Management, General
- Culinary Arts/ Chef Training

#### Bachelor's Degrees

- Hotel and Restaurant Management
- Food Service Systems Administration/ Management
- Hospitality Administration/ Management, General
- Culinary Science and Food Service Management

#### Master's, Doctoral, and Professional Degrees

- Hotel and Restaurant Management
- Food Service Systems Administration/ Management
- Hospitality Administration/ Management, General
- Business Administration Management, General

### Work-Based Learning and Expanded Learning Opportunities

Exploration Activities	Work-Based Learning Activities
<ul style="list-style-type: none"> <li>• Participate in Family, Career, and Community Leaders of America (FCCLA) or SkillsUSA.</li> </ul>	<ul style="list-style-type: none"> <li>• Plan a catering event or work for a catering company</li> <li>• Participate in a cooking course</li> <li>• Work in a restaurant</li> </ul>

### Industry-Based Certifications

- Culinary Meat Selection & Cookery Certification
- Food Safety & Science Certification
- ServSafe Manager



American Meat Science Association  
Food Safety & Science Certification



American Meat Science Association  
Culinary Meat Selection & Cookery Certification

### Aligned Occupations

Occupations	Median Wage	Annual Openings	% Growth
Food and Beverage Managers	\$55,619	1,561	28%
Chef and Head Cooks	\$43,285	1,366	25%
Food Science Technicians	\$34,382	236	11%

Successful completion of the Culinary Arts program of study will fulfill requirements of the Business and Industry endorsement.



# CULINARY ARTS

## Course Information

	KEY	COURSE	SERVICE ID	PREREQ	CREDIT	FEE
LEVEL 1	INTCUL	Introduction to Culinary Arts	13022550	None	1	\$25
	This lab-based course is the introduction to the art of cooking and the science of baking and includes management and production skills and techniques. This course will be offered as a laboratory-based course. Students will be trained in culinary procedures, reading and writing standard recipes, identifying global cultures, and traditions related to food. Students will demonstrate prep skills in all commonly used food areas. All students will be required to develop a comprehensive culinary arts portfolio.					
	PRINHT	Principles of Hospitality & Tourism	13022200	None	1	\$10
Principles of Hospitality and Tourism introduces students to an industry that encompasses lodging, travel and tourism, recreation, amusements, attractions, and food/beverage operations. Students learn knowledge and skills focusing on communication, time management, and customer service that meet industry standards. Students will explore the history of the hospitality and tourism industry and examine characteristics needed for success in that industry.						
LEVEL 2	CULART	Culinary Arts	13022600	Pre/Co-Req: Intro to Culinary Arts or Princ. of Hosp & Tourism	2	\$25
	Culinary Arts continues with the principles of the art of cooking and the science of baking and includes management and production skills and techniques. Students can pursue a national sanitation certification, a Texas culinary specialist certification, or any other appropriate industry certification. Students will continue to be trained in culinary procedures, reading and writing standard recipes, identifying global cultures, and traditions related to food and develop a culinary arts portfolio.					
LEVEL 3	ADCULA	Advanced Culinary Arts	13022650	Culinary Arts	2	\$25
	This is an advanced course in the art of cooking and the science of baking and includes management and production skills and techniques. This course will be offered as a laboratory-based course or internship course. All students will be required to develop a comprehensive culinary arts portfolio. Students are encouraged to participate in extended learning experiences such as career and technical student organizations and other leadership or extracurricular organizations. <b>Certification Preparation: American Meat Science Assos. Culinary Meat Selection &amp; Cookery</b>					
	EVENT	Intro to Event & Meeting Planning	N1302269	None	1	\$25
	This course will introduce students to the concepts and topics necessary for the comprehensive understanding of the fundamentals of the meetings, conventions, events, and exposition industries. The course will review the roles of the organizations and people involved in the businesses that comprise the Meetings, Events, Expositions and Convention (MEEC) industry.					
LEVEL 4	FOODSC	Food Science	13023000	Biology, Chemistry and 1 add'l Science	1 (Science)	\$25
	This course explores the nature and improvement of foods for consumers. Students study nutrition and wellness, food technology, world food supply, diet-related disorders, chemical and physical changes that affect food product quality., technologies used in food processing, and food safety. Investigation of the properties of food and how it affects the human body will also be covered. <b>Certification Preparation: American Meat Science Assos. Food Safety &amp; Science</b>					
	PRACUL	Practicum in Culinary Arts	13022700	Culinary Arts	2	\$25
	Practicum in Culinary Arts provides occupationally specific opportunities for students to participate in a learning experience that combines classroom instruction with actual business and industry career experiences. Practicum in Culinary Arts integrates academic and career and technical education; provides more interdisciplinary instruction; and supports strong partnerships among schools, businesses, and community institutions with the goal of preparing students with a variety of skills in a fast-changing workplace. <b>Certification Preparation: ServSafe Manager</b>					

### ADDITIONAL NOTES:

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# Information Technology

The Information Technology (IT) Career Cluster focuses on building linkages in IT occupations for entry level, technical, and professional careers related to the design, development, support, and management of hardware, software, multimedia, and systems integration services.

## Programming and Software Development



The Programming and Software Development program of study explores the occupations and education opportunities associated with researching, designing, developing, and testing operating systems-level software, compilers, and network distribution software for medical, industrial, military, communications, aerospace, business, scientific, and general computer applications. This program of study may also include exploration into creating, modifying, and testing the codes, forms, and script that allow computer applications to run.

## Secondary Courses for High School Credit

### Level 1 – Junior High

- Fundamentals of Computer Science
- Principles of Information Technology

### Level 1 - High School

- Computer Science I

### Level 2

- Computer Science II

### Level 3

- Computer Science III

### Level 4

- Practicum in Information Technology
- Career Preparation for Programs of Study



## Work-Based Learning and Expanded Learning Opportunities

Exploration Activities	Work-Based Learning Activities
<ul style="list-style-type: none"> <li>• Participate in a coding club at school</li> </ul>	<ul style="list-style-type: none"> <li>• Obtain a programming IBC</li> <li>• Work part-time or intern with an IT related business</li> </ul>

## Industry-Based Certifications

- Certified Entry-Level Python Programmer (PCEP)



## Postsecondary Opportunities

### Associates Degrees

- Computer Programming/Programmer General
- Computer Software Engineer
- Computer Science
- Certified Software Analyst

### Bachelor's Degrees

- Management Information Systems, General
- Computer Software Engineer
- Computer Science
- Information Science/ Studies

### Master's, Doctoral, and Professional Degrees

- Computer Software Engineer
- Computer Science
- Information Science/ Studies

## Aligned Occupations

Occupations	Median Wage	Annual Openings	% Growth
Software Developer, Systems Software	\$103,334	2,985	25%
Software Developers, Application	\$104,499	6,311	30%
Computer Programmers	\$79,893	1,454	9%

Successful completion of the Programming and Software Development program of study will fulfill requirements of the Business and Industry endorsement and STEM endorsement if the math and science requirements are met.

# IT - PROGRAMMING AND SOFTWARE DEVELOPMENT

## Course Information

	KEY	COURSE NAME	SERVICE ID	PREREQUISITES	CREDIT	FEE
LEVEL 1 (JH)	PRINIT	Principles of Info Tech	13027200	None	1	\$0
	Students will develop computer literacy skills to adapt to emerging technologies used in the global marketplace. Students will implement personal and interpersonal skills to prepare for a rapidly evolving workplace environment. Students will enhance reading, writing, computing, communication, and reasoning skills and apply them to the information technology environment.					
	FCS	Fund of Computer Science	03580140	Rec: Prin IT	1	\$0
	Students will learn about the computing tools that are used every day. Students will gain an understanding of the principles of computer science through the study of technology operations and concepts. The six strands include creativity and innovation; communication and collaboration; research and information fluency; critical thinking; problem solving, and decision making; digital citizenship; and technology operations and concepts.					
LEVEL 1 (HS)	JH- CS1JH HS- TACS1	Computer Science I	03580200	Pre/Co-Req: Algebra I	1 (LOTE)	\$20
	Computer Science I promotes creativity and innovation with opportunities to design, implement, and present meaningful programs through a variety of media. Students collaborate with peers, their instructor, and various electronic communities to solve problems presented in the course. Through data analysis, students will identify task requirements, plan search strategies, and use computer science concepts to access, analyze, and evaluate information needed to solve problems.					
LEVEL 2	TACS2	Computer Science II <sup>A</sup>	03580300	Algebra I, CS I	1 (LOTE)	\$20
	Computer Science II will continue and expand on the knowledge and skills learned in Computer Science I. Students will gain an understanding of computer science through the study of technology operations, systems, and concepts					
LEVEL 3	TACS3	Computer Science III <sup>A</sup>	03580350	Computer Science II	1	\$20
	Computer Science III will continue and expand on the knowledge and skills learned in Computer Science II. Students will gain an understanding of advanced computer science through the study of technology operations, systems, and concepts. <b>Certification Preparation: Certified Entry-Level Python Programmer (PCEP)</b>					
LEVEL 4	PRACIT	Pract in Information Tech (IT) <sup>A</sup>	13028000	Computer Science III	2	\$10
	By using technology as a tool that supports the work of individuals and groups in solving problems, students will select the technology appropriate for the task, synthesize knowledge, create solutions, and evaluate the results. The six strands include creativity and innovation; communication and collaboration; research and information fluency; critical thinking, problem solving, and decision making; digital citizenship; and technology operations and concepts. <b>Certification Preparation: Certified Entry-Level Python Programmer (PCEP)</b>					

### ADDITIONAL NOTES:

**\*Career Preparation for Programs of Study can be taken to satisfy a Level 4 CTE Program of Study credit. Please see CTE Electives List for additional information.**

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# Law and Public Service Career Cluster

The Law and Public Service Career Cluster focuses on planning, managing, and providing legal services, public safety, protective services, and homeland security, including professional and technical support services. Students will examine the roles and responsibilities of police, courts,

## Law Enforcement Statewide Program of Study



The Law Enforcement program of study teaches CTE learners about the development of, adherence to, and protection of various branches of law. Students will learn how to appropriately and legally respond to breaches in the law according to statutory rules and regulations as well as investigate how and why the breaches occurred.

### Secondary Courses for High School Credit

#### Level 1

- Principles of Law, Public Safety, Corrections, and Security

#### Level 2

- Law Enforcement I

#### Level 3

- Law Enforcement II

#### Level 4

- Forensic Science
- Practicum in Law, Public Safety Corrections, and Security

### Postsecondary Opportunities

#### Associates Degrees

- Criminal Justice/Safety Studies/Law
- Enforcement Administration
- Criminal Justice/Police Science
- Corrections
- Criminalistics and Criminal Science



#### Bachelor's Degrees

- Criminal Justice/Safety Studies/Law
- Enforcement Administration
- Criminal Justice/Police Science
- Juvenile Corrections
- Cyber/Computer Forensics and Counterterrorism

#### Master's, Doctoral, and Professional Degrees

- Criminal Justice/Safety Studies/Law
- Enforcement Administration
- Natural Resources
- Law Enforcement and Protective Services

### Work-Based Learning and Expanded Learning Opportunities

#### Exploration Activities

- Join Skills USA

#### Work-Based Learning Activities

- Attend court hearings and other legal procedures



### Related Industry-Based Certification



#### Texas Department of Public Safety

- Non-Commissioned Security Officer Level II

### Aligned Occupations

Occupations	Median Wage	Annual Openings	% Growth
Police and Sheriff's Patrol Officers	\$60,112	5,241	13%
Probation Officers and Correctional Treatment Officers	\$44,054	793	9%
Correctional Officers and Jailers	\$40,186	4,683	9%
Immigration and Customs Inspectors	\$78,104	1,236	9%
First-Line Supervisors of Police and Detectives	\$91,312	253	25%

Successful completion of the Law and Public Service program of study will fulfill requirements of the Public Service endorsement.



## LAW ENFORCEMENT Course Information

	KEY	COURSE NAME	SERVICE ID	PREREQ	CREDITS	FEE
LEVEL 1	PRINLP	Principles of Law, Public Safety, Corrections, and Security	13029200	None	1	\$25
	This course introduces students to careers in law enforcement, fire and emergency management services, security, and corrections. Students will explore the roles and responsibilities of police, courts, corrections, private security, and protective agencies of fire and emergency services. The course provides students with an overview of the skills necessary for careers in law enforcement, fire service, security, and corrections.					
LEVEL 2	LAWEN1	Law Enforcement I	13029300	10-12 Grade; Pre/Co-Req: Princ of Law	1	\$25
	Law Enforcement I is an overview of the history, organization, and functions of local, state, and federal law enforcement. Students will understand the role of constitutional law at local, state, and federal levels; the U.S. legal system; criminal law; and law enforcement terminology and the classification and elements of crime.					
LEVEL 3	LAWEN2	Law Enforcement II	13029400	Law Enforcement I	1	\$25
	Law Enforcement II provides the knowledge and skills necessary to prepare for a career in law enforcement. Students will understand ethical and legal responsibilities, patrol procedures, first responder roles, telecommunications, emergency equipment operations, and courtroom testimony. <b>Certification Preparation: Non-Commissioned Security Officer Level II</b>					
LEVEL 4	FORENS	Forensic Science	13029500	Biology and Chemistry	1 (Science)	\$15
	Forensic Science uses a structured and scientific approach to the investigation of crimes of assault, abuse and neglect, domestic violence, accidental death, homicide, and the psychology of criminal behavior. Students will learn terminology and investigative procedures related to crime scene, questioning, interviewing, criminal behavior characteristics, truth detection, and scientific procedures used to solve crimes. Using scientific methods, students collect and analyze evidence through case studies and simulated crime scenes such as fingerprint analysis, ballistics, and blood spatter analysis, plus learning the history, legal aspects, and career options for forensic science.					
	PRACLP	Practicum in Law, Public Safety, Corrections, and Security	13030100	Pre/Co-Req: Law Enforcement II	2	Uniform Costs
The practicum course is designed to give students supervised practical application of previously studied knowledge and skills in law, public safety, corrections, and security. Practicum experiences can occur in a variety of locations appropriate to the nature and level of experience. <b>Certification Preparation: Non-Commissioned Security Officer Level II</b>						

### ADDITIONAL NOTES:

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# Manufacturing Career Cluster

The Manufacturing Career Cluster focuses on planning, managing, and performing the processing of materials into intermediate or final products and related professional and technical support activities such as production planning and control, maintenance, and manufacturing/process engineering.

## Welding Statewide Program of Study



The Welding program of study focuses on the development and use of automatic and computer-controlled machines, tools, and robots that perform work on metal or plastic. CTE learners will learn how to modify parts to make or repair machine tools or maintain individual machines, and how to use hand-welding or flame-cutting equipment.

### Secondary Courses for High School Credit

#### Required Electives

- Principles of Construction

#### AND/OR

- Principles of Agriculture, Food & Natural Resources

#### Level 1

- Introduction to Welding

#### OR

- Dual Credit Option (courses may vary, COM fees apply)

#### Level 2

- Welding I

#### OR

- Dual Credit Option (courses may vary, COM fees apply)

#### Level 3

- Welding II

#### OR

- Dual Credit Option (courses may vary, COM fees apply)

#### AND/OR

- Career Preparation for Programs of Study



### Postsecondary Opportunities

#### Associates Degrees

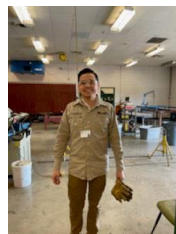
- Certified Welder or Welder Inspector
- Machine Shop Technology/Assistant
- Operations Management and Supervision
- Occupational Safety and Health Technology/Technician

#### Bachelor's Degrees

- Welding Engineering Technology/Technician
- Biomedical Technology/Technician
- Operations Management and Supervision
- Environmental Health

#### Master's, Doctoral, and Professional Degrees

- Welding Engineering Technology/Technician
- Occupational Health and Industrial Hygiene
- Operations Management and Supervision
- Environmental Health



### Work-Based Learning and Expanded Learning Opportunities

#### Exploration Activities

- Participate and compete in SkillsUSA
- Job shadow a machinist

#### Work-Based Learning Activities

- Work in a local business or industry apprenticeship
- Join the American Welding Society



### Related Industry-Based Certifications

- API 1104 Welding Pipelines and Related Facilities
- AWS D1.1 Structural Steel
- AWS D9.1 Sheet Metal Welding



American Welding Society

### Aligned Occupations

Occupations	Median Wage	Annual Openings	% Growth
Welders, Cutters, Solderers, and Brazers	\$41,350	6,171	9%
Welding Soldering and Brazing Machine Setters, Operators and Tenders	\$40,040	280	9%

Successful completion of the Welding program of study will fulfill requirements of the Business and Industry endorsement.

# WELDING

## Course Information

	KEY	COURSE NAME	SERVICE ID	PREREQ	CREDIT	FEE
LEVEL 1 (Electives only)	PRINCO	Principles of Construction	13004220	None	1	\$25
	Principles of Construction provides an introduction and lays a solid foundation for those students entering the construction or craft-skilled areas. The course provides a strong knowledge of construction safety, construction mathematics, and common hand and power tools. This course also provides communication and occupation skills to assist the student in obtaining and maintaining employment.					
	PRINAF	Principles of Agriculture, Food, and Natural Resources	13000200	None	1	\$15
	To be prepared for careers in agriculture, food, and natural resources, students must attain academic skills and knowledge in agriculture. This course allows students to develop knowledge and skills through hands-on activities in career opportunities, personal development, globalization, industry standards, details, practices, and expectations.					
LEVEL 2	WLG-IN	Introduction to Welding	13032250	Prin Construction or Prin AFNR; 10 <sup>th</sup> Grade	1	\$40
	Introduction to Welding will introduce welding technology with an emphasis on basic welding laboratory principles and operating procedures. Students will be introduced to the three basic welding processes. Topics include industrial safety and health practices, hand tool and power machine use, measurement, lab operating procedures, welding power sources, welding career potentials, and introduction to welding codes and standards. Students will gain the knowledge, skills, and technologies required for employment in welding and apply them to personal career development. This course supports integration of academic and technical knowledge and skills. Students will reinforce, apply, and transfer knowledge and skills to a variety of settings and problems. <b>Certification Preparation: AWS D9.1 Sheet Metal Welding</b>					
LEVEL 3	WELD-I	Welding I	13032300	Intro Weld	2	\$40
	Welding I provides the knowledge, skills, and technologies required for employment in metal technology systems. Students will develop knowledge and skills related to this system and apply them to personal career development. This course supports integration of academic and technical knowledge and skills. Students will reinforce, apply, and transfer knowledge and skills to a variety of settings and problems. Knowledge about career opportunities, requirements, and expectations and the development of workplace skills prepare students for future success. <b>Certification Preparation: AWS D1.1 Structural Steel</b>					
LEVEL 4	WELDII	Welding II	13032400	Welding I	2	\$40
	Welding II builds on the knowledge and skills developed in Welding I. Students will develop advanced welding concepts and skills as related to personal and career development. Students will integrate academic and technical knowledge and skills. Students will have opportunities to reinforce, apply, and transfer knowledge and skills to a variety of settings and problems. <b>Certification Preparation: API 1104 Welding Pipelines and Related Facilities</b>					

### ADDITIONAL NOTES:

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# CTE Course Electives

LEVEL 1

KEY	COURSE NAME	SERVICE ID	PREREQ	CREDIT	FEE
<b>TACS1</b>	<b>Computer Science I</b>	<b>03580200</b>	<b>Pre/Co-Req: Algebra I</b>	<b>1 (LOTE)</b>	<b>\$20</b>
Computer Science I promotes creativity and innovation with opportunities to design, implement, and present meaningful programs through a variety of media. Students collaborate with peers, their instructor, and various electronic communities to solve problems presented in the course. Through data analysis, students will identify task requirements, plan search strategies, and use computer science concepts to access, analyze, and evaluate information needed to solve problems.					
<b>DIMEDI</b>	<b>Digital Media</b>	<b>13027800</b>	<b>None</b>	<b>1</b>	<b>\$15</b>
Students will analyze and assess current and emerging technologies, while designing and creating multimedia projects that address customer needs. Students will develop proficiencies in photography, designing, importing, and manipulating text, graphics, audio, video, and animation while developing digital and interactive projects.					
<b>DOLLAR</b>	<b>Dollars and Sense</b>	<b>13024300</b>	<b>Grades 10-12</b>	<b>0.5</b>	<b>\$0</b>
Dollars and Sense focuses on consumer practices and responsibilities, money-management processes, decision-making skills, impact of technology, and preparation for human services careers.					
<b>INTSTU</b>	<b>Interpersonal Studies</b>	<b>13024400</b>	<b>Grades 10-12</b>	<b>0.5</b>	<b>\$0</b>
Interpersonal Studies examines how the relationships between individuals and among family members significantly affect the quality of life. Students use knowledge and skills in family studies and human development to enhance personal development, foster quality relationships, promote wellness of family members, manage multiple adult roles, and pursue careers related to counseling and mental health services.					
<b>INTCUL</b>	<b>Introduction to Culinary Arts</b>	<b>13022550</b>	<b>None</b>	<b>1</b>	<b>\$25</b>
This lab-based course is the introduction to the art of cooking and the science of baking and includes management and production skills and techniques. This course will be offered as a laboratory-based course. Students will be trained in culinary procedures, reading and writing standard recipes, identifying global cultures, and traditions related to food. Students will demonstrate prep skills in all commonly used food areas. All students will be required to develop a comprehensive culinary arts portfolio.					
<b>PRINAF</b>	<b>Principles of Agriculture, Food, and Natural Resources</b>	<b>13000200</b>	<b>None</b>	<b>1</b>	<b>\$15</b>
To be prepared for careers in agriculture, food, and natural resources, students must attain academic skills and knowledge in agriculture. This course allows students to develop knowledge and skills through hands-on activities in career opportunities, personal development, globalization, industry standards, details, practices, and expectations.					
<b>PRINCO</b>	<b>Principles of Construction</b>	<b>13004220</b>	<b>None</b>	<b>1</b>	<b>\$25</b>
Principles of Construction provides an introduction and lays a solid foundation for those students entering the construction or craft-skilled areas. The course provides a strong knowledge of construction safety, construction mathematics, and common hand and power tools. This course also provides communication and occupation skills to assist the student in obtaining and maintaining employment.					
<b>PRINET</b>	<b>Principles of Education &amp; Training</b>	<b>13014200</b>	<b>None</b>	<b>1</b>	<b>\$0</b>
Principles of Education and Training is designed to introduce learners to the various careers available within the Education and Training Career Cluster. Students use self- knowledge as well as educational and career information to analyze various careers within the Education and Training Career Cluster. Students will develop a graduation plan that leads to a specific career choice in the student's interest area.					
<b>PRINHL</b>	<b>Principles of Health Science</b>	<b>13020200</b>	<b>None</b>	<b>1</b>	<b>\$15</b>
This course provides an overview of the therapeutic, diagnostic, health informatics, support services, and biotechnology research and development systems of the health care industry. Students will realize that quality health care depends on the ability to work well with others, and that professional integrity in the health science industry is dependent on acceptance of ethical and legal responsibilities.					

	<b>PRINHT</b>	<b>Principles of Hospitality &amp; Tourism</b>	<b>13022200</b>	<b>None</b>	<b>1</b>	<b>\$10</b>
	Principles of Hospitality and Tourism introduces students to an industry that encompasses lodging, travel and tourism, recreation, amusements, attractions, and food/beverage operations. Students learn knowledge and skills focusing on communication, time management, and customer service that meet industry standards. Students will explore the history of the hospitality and tourism industry and examine characteristics needed for success in that industry.					
	<b>PRINHU</b>	<b>Principles of Human Services</b>	<b>13024200</b>	<b>None</b>	<b>1</b>	<b>\$0</b>
	Principles of Human Services is a laboratory course that will enable students to investigate careers in the Education & Training and the Human Services Career Clusters, including teaching, counseling and mental health, early childhood development, family and community, personal care, and consumer services. Each student is expected to learn the knowledge and skills essential for success in high-skill, high-wage, or high-demand human services careers.					
	<b>PRINLP</b>	<b>Principles of Law, Public Safety, Corrections, and Security</b>	<b>13029200</b>	<b>None</b>	<b>1</b>	<b>\$25</b>
	This course introduces students to careers in law enforcement, fire and emergency management services, security, and corrections. Students will explore the roles and responsibilities of police, courts, corrections, private security, and protective agencies of fire and emergency services. The course provides students with an overview of the skills necessary for careers in law enforcement, fire service, security, and corrections.					
<b>LEVEL 2</b>	<b>FLORAL</b>	<b>Floral Design</b>	<b>13001800</b>	<b>None</b>	<b>1 (Fine Art)</b>	<b>\$50</b>
	This course is designed to develop students' ability to identify and demonstrate the principles and techniques related to floral design, as well as develop an understanding of the management of floral enterprises. Through the analysis of artistic floral styles and historical periods, students develop respect for the traditions and contributions of diverse cultures. Students will create and analyze floral designs, thus contributing to the development of lifelong skills of making informed judgements and evaluations.					
<b>LEVEL 3</b>	<b>ANATPH</b>	<b>Anatomy and Physiology (A&amp;P)</b>	<b>1302060</b>	<b>Bio, + Chem, IPC, or Physics</b>	<b>1 (Science)</b>	<b>\$15</b>
	This college prep course for students interested in sports sciences, medical science, veterinary science, physical therapy, biomedical engineering, pharmacy, and other allied health science careers covers the structure and function of the human body systems. Through research, lab activities, and field investigation based on real case studies, students investigate how disease, disorders, cancer, and other illnesses impact body systems and maintaining homeostasis. Scientific methods of investigation include experimental, descriptive, and/or comparative to illustrate how body systems interact with each other and independently.					
	<b>EVENT</b>	<b>Introd. to Event &amp; Meeting Planning</b>	<b>N1302269</b>	<b>None</b>	<b>1</b>	<b>\$25</b>
<b>LEVEL 4</b>	This course will introduce students to the concepts and topics necessary for the comprehensive understanding of the fundamentals of the meetings, conventions, events, and exposition industries. The course will review the roles of the organizations and people involved in the businesses that comprise the Meetings, Events, Expositions and Convention (MEEC) industry.					
	<b>CPPOS1 (2cr) EXPOS2 (3cr)</b>	<b>Career Preparation for Programs of Study</b>	<b>12701121 (2cr) 12701141 (3cr)</b>	<b>16+ YO, Level 2 POS Course, Employment in POS Field</b>	<b>2-3</b>	<b>\$0</b>
	FOR STUDENTS WHO ARE EMPLOYED IN A POSITION THAT <u>IS</u> RELATED TO THEIR PROGRAM OF STUDY. Students learn general employability skills as a group. Individual training addresses job specific knowledge and skills. The curriculum is designed to enhance communication and interpersonal skills. Students are required to work a minimum of 10-15 hours per week at an approved training site that aligns to their Program of Study (Ex: Culinary, Healthcare, Business, Lodging & Tourism, etc.). Students must provide their own transportation and may have Work-based Learning (WBL) early release for 1 period. *Note: This course satisfies a Level 4 CTE Program of Study credit.					
	<b>CAREE1 (2cr) EXCAR2 (3cr)</b>	<b>Career Preparation- General</b>	<b>12701111 (2cr) 12701131 (3cr)</b>	<b>16+ YO, Level 2 POS Course, Employment in POS Field</b>	<b>2-3</b>	<b>\$0</b>
	FOR STUDENTS WHO ARE EMPLOYED IN A POSITION <u>NOT</u> RELATED TO THEIR PROGRAM OF STUDY. Students learn general employability skills as a group. Individual training addresses job specific knowledge and skills. The curriculum is designed to enhance communication and interpersonal skills. Students are required to work a minimum of 10-15 hours per week at an approved training site. Students must provide their own transportation and may have Work-based Learning (WBL) early release for 1 period.					

<b>FOODSC</b>	<b>Food Science</b>	<b>13023000</b>	<b>Bio, Chem + 1 add'l sci</b>	<b>1 (Science)</b>	<b>\$25</b>
This course explores the nature and improvement of foods for consumers. Students study nutrition and wellness, food technology, world food supply, diet-related disorders, chemical and physical changes that affect food product quality, technologies used in food processing, and food safety. Investigation of the properties of food and how it affects the human body will also be covered.					
<b>FORENS</b>	<b>Forensic Science</b>	<b>13029500</b>	<b>Biology and Chemistry</b>	<b>1 (Science)</b>	<b>\$15</b>
Forensic Science is a structured, scientific approach to the investigation of crimes of assault, abuse, neglect, domestic violence, accidental death, homicide, and the psychology of criminal behavior. Students learn terminology and investigative procedures in crime scenes, questioning, interviewing, criminal behavior characteristics, truth detection, and scientific procedures used to solve crimes. Using scientific methods, students collect and analyze evidence through case studies and simulated crime scenes such as fingerprint analysis, ballistics, and blood spatter analysis, plus learning the history, legal aspects, and career options for forensic science.					
<b>MICRO</b>	<b>Medical Microbiology</b>	<b>13020700</b>	<b>Bio, Chem, + 1 H Sci</b>	<b>1 (Science)</b>	<b>\$15</b>
Medical Microbiology provides students with an understanding of the amazing world of microorganisms! This course covers the study of bacteria, viruses, fungi, and other microscopic life forms. Students will learn about the structure, function, diversity, and ecological roles of microbial life on Earth. Through a combination of lectures, laboratory exercises, and interactive discussions, students will gain valuable insights into how microorganisms affect various aspects of life, including health, industry, the environment and emerging diseases.					
<b>AGLEAD</b>	<b>Ag Leadership, Research, &amp; Com</b>	<b>13001500</b>	<b>Princ. of AFNR; FFA Membership</b>	<b>1</b>	<b>FFA Dues</b>
This course focuses on challenging students to use higher level thinking skills, develop leadership abilities, employ standard research principles, and communicate agricultural positions effectively with all stakeholders.					
<b>BUSENG</b>	<b>Business English</b>	<b>13011600</b>	<b>English III</b>	<b>1 (English)</b>	<b>\$0</b>
In Business English, students enhance communication and research skills by applying them to the business environment, in addition to exchanging information and producing properly formatted business documents using emerging technology. Note: This course satisfies an English credit requirement.					
<b>FINMTH</b>	<b>Financial Mathematics</b>	<b>13018000</b>	<b>Algebra I</b>	<b>1 (Math)</b>	<b>\$0</b>
This is a course about personal money management. Students will apply critical-thinking skills to analyze personal financial decisions based on current and projected economic factors. Note: This course satisfies a math credit requirement.					
<b>HOSA-I</b>	<b>Leadership &amp; Mgmt in Nursing</b>	<b>13021225</b>	<b>Bio, Chem, 1 H Sci, HOSA Membership</b>	<b>1</b>	<b>HOSA Dues</b>
Explore leadership and management in nursing, studying topics such as ethics, educational levels, career paths, regulatory bodies, and personal and professional leadership skills, including fundraising and other HOSA activities.					
<b>STABDM</b>	<b>Statistics and Business Decision Making</b>	<b>13016900</b>	<b>Algebra II &amp; Geometry; 11<sup>th</sup> grade</b>	<b>1 (Math)</b>	<b>\$0</b>
Statistics and Business Decision Making is an introduction to statistics and the application of statistics to business decision making. Students will use statistics to make business decisions. Students will determine the appropriateness of methods used to collect data to ensure conclusions are valid. Note: This course satisfies a math credit requirement.					
<b>WFEET</b>	<b>Wildlife, Fish &amp; Ecology Mgmt.</b>	<b>13001500</b>	<b>Princ. of AFNR</b>	<b>1</b>	<b>\$15</b>
This course examines the management of game and non-game wildlife species, fish and aqua crops and their ecological needs as related to current agricultural practices.					

ISD does not discriminate on the basis of race, color, national origin, sex, disability or age in its programs or activities and provides equal access to the Boy Scouts and other designated youth groups. The following person has been designated to handle inquiries regarding the nondiscrimination policies: Title IX Coordinator at 409-925-3526.

FOR ADDITIONAL INFORMATION ON THE CAREER & TECHNICAL EDUCATION PROGRAMS, PLEASE CONTACT: [CTE@sfisd.org](mailto:CTE@sfisd.org) or visit our webpage: <https://www.sfisd.org/departments/career-and-technical-education>

# EARN YOUR ENTRY-LEVEL INDUSTRY CREDENTIALS THROUGH THESE PARTNERING AGENCIES

\* Industry certifications may vary due to local workforce partner recommendations, teacher approvals, funding and other circumstances out of the district's control.



**Adobe**



**American Welding Society**



**Texas Department  
of Public Safety**

