

Albertville High School
Career and Technical Education Offerings

Agri Science: General Agriculture			
Course	Course #	Level	Credit
Fundamentals of Agriscience	18003G1001	1	1.0
Intermediate Agriscience	18003G1002	2	1.0
Applied Agriscience	18003G1004	3	1.0
Advanced Agriscience	18003G1003	4	1.0
CTE Lab in AFNR	18997G1000	1-3	1.0
Career Pathway Project in AFNR	18998G1000	5	1.0
Business Administrative Services Pathway			
Course	Course #	Level	Credit
Business Software Applications I		1	1.0
Business Essentials	12002G1002	2	1.0
Foundations of Business Leadership	12051G1000	3	1.0
Entrepreneurship	12053G1000	4	1.0
CTE Lab in BMA	12047G1002	1-3	1.0
Career Pathway Project in BMA	12047G1003	5	1.0
Cooperative Education			
Course	Course #	Grade	Credit
Cooperative Education	22998G1014	11&12	1.0
Culinary Arts			
Course	Course #	Level	Credit
Introduction to Hospitality and Tourism (Required Foundations Course)	16001G1001	1	1.0
Culinary Arts I	16053G1012	2	1.0
Food, Safety, and Microbiology (3 rd or 4 th Science Credit Eligible)	19254G1000		1.0
Culinary Arts II	16053G1022	3	1.0
Baking and Pastry Arts	12159G1001	4	1.0
CTE Lab in Hospitality and Tourism	16097G1002	1-4	1.0
Career Pathway Project Hospitality and Tourism	16097G1005	5	1.0
Health Science Pathway			
Course	Course #	Level	Credit
Foundations of Health Science (Health Credit Eligible)	14002G1001	1	1.0
Human Body Structures & Functions (3 rd and/or 4 th Science Credit Eligible)	14299G1001	2	1.0

Therapeutic Services	14099G1000	3	1.0
Operating Room Foundations and/or	14056G1000	4	1.0
Health Science Internship	14298G1000	5	1.0
Health Science Pathway: Sports Medicine			
Course	Course #	Level	Credit
Foundations of Health Science (Health Credit Eligible)	14002G1001	1	1.0
Sports Medicine I	14062G1010	2	1.0
Sports Medicine II	14062G1011	3	1.0
Health Science Internship	14298G1000	4	1.0
Law Enforcement Services Program			
Course	Course #	Level	Credit
Intro to Public Safety (Required Foundation Course)	15001G1000	1	1.0
Intro to Criminal Justice	15051G1000	1	1.0
Forensic Science & Crime Scenes Investigations (Science Credit Eligible)	15055G1000	2	1.0
CTE Lab in Law, Public Safety, Corrections and Security	15997G1002	3	1.0
Career Pathway Project in Law, Public Safety, Corrections and Security	15997G1001	4	1.0
Marketing			
Course	Course	Level	Credit
Business Software Applications I	1005G1001	1	1.0
Business Communications	12009G1001	1	1.0
Marketing Principles	12164G1001	2	1.0
Entrepreneurship	12053G1000	3	1.0
CTE Lab in Marketing	CTE Lab in Marketing	4	1.0
Recreation, Travel, and Tourism Pathway			
Course	Course #	Level	Credit
Introduction to Hospitality and Tourism (Required Foundations Course)	16001G1001	1	1.0
Event Planning & Management	16202G1001	2	1.0
Travel and Tourism I	16151G1000	3	1.0
Travel and Tourism II	16152G1000	4	1.0
CTE Lab in Hospitality and Tourism	16097G1002	1-4	1.0
Career Pathway Project Hospitality and Tourism	16097G1005	5	1.0

Discrimination on the basis of sex, race, age, religious belief, disability, national origin, or ethnic group shall be prohibited in all Career and Technical education programs and activities of the Albertville City Schools.

Safety Instruction for Career/Technical Education

General. Students participating in a Career/Technical Education lab or shop must be given instructions in safety. Each student is required to practice safety in every activity in which he/she may engage. Safety is included in each course of study as an important phase of training. Disregarding appropriate safety requirements and/or procedures may be grounds for dismissal from the Career/Technical program.

Insurance. It is recommended that all students who participate in Career/Technical courses which include lab activities be encouraged to maintain an accident insurance policy for his/her protection.

Maintenance of Equipment and Rooms. Safe buildings, grounds, and equipment shall be maintained to minimize accidents or injuries to students, employees, and other citizens. Protection from such dangers as fire, natural disasters, mechanical, electrical malfunctions, and other hazards shall be provided. The director/administrator shall make periodic evaluative reports concerning their adequacy in terms of student care and safety.

Safety Program. The system has a district-wide safety and fire prevention program that coordinates the requirements of the fire marshal and civil defense program with appropriate school and community officials. Buildings shall be planned, equipped, and maintained in accordance with appropriate local, state, and federal building codes and safety regulations. Buildings shall be provided with fire and tornado alarm systems and workable fire extinguishers.

Safety Instruction. Safety instruction, to include accident prevention, safety drills, and disaster procedures, shall be stressed at all grade levels. Expertise of fire prevention, experts, health officials, and other community services shall be incorporated into the total safety program. Special emphasis shall be placed upon supervision within classrooms and on requirements concerning safety precautions in such "high risk" areas as shop classes. Proper supervision of students and others using the buildings shall always be required.

Career and Technical Education Course Fees

Course fees will be collected for Career and Technical Education Courses according to each individual class predetermined course fee.

Agriscience Pathway: General Agriculture

This program is designed to deliver a variety of agricultural disciplines which will provide students a general understanding of the scope of agriculture as it relates to the following areas: animal science, plant science, food science, forestry and agricultural construction and agricultural mechanic.processing.

Career and Technical Student Organization: Future Farmers of America (FFA: Currently, there is no membership fee to join FFA. ALFA Insurance Agency currently pays for all students in Agriscience programs' membership fees. If ALFA does not continue this program FFA memberships dues will be \$30 a year. This amount is due at the beginning of each year in addition to the course fee. There is no waiver.

Course Fees: Each course in the General Agriculture Pathway has a \$35 course fee due in the first two weeks of each course.

Career Pathway

Level 1	Level 2	Level 3	Level 4	Certification Opportunities
Fundamentals of Agriscience (18003G1001)	Intermediate Agriscience (18003G1002)	Applied Agriscience (18003G1004)	Advanced Agriscience (18003G1003)) AND Career Pathway Project in AFNR (18998G1000)	<ul style="list-style-type: none"> • Adult Beef Quality Assurance (The following three areas are required): o Cow/Calf o Stocker o Feed Yard • Aquaculture Training and Online Learning (ATOLL) Aquaculture or Aquaponics • ELANCO: Veterinary Medical Application Certification • Skis Steer: Skills for Success • FAA Part 107 • Skid Steer-Skills for Success

FUNDAMENTALS OF AGRISCIENCE (18003G1001)

Level: 1 Credit: 1.0

Prerequisite(s): NONE

Fundamentals of Agriscience is an introductory course that provides students with a general overview of Animal Science, Plant Science, Environmental Science, Industrial Agricultural Technologies, and General Agriculture, the five pathways within the Agriculture, Food, and Natural Resources cluster. Students are involved in classroom and/or laboratory activities in each of the five pathway areas. Emphases of Fundamentals of Agriscience include introduction to agriculture, technology, The National FFA, leadership, forestry, soils, wildlife, plants, aquaculture, animals, woodworking, welding, small engines, electricity, and plumbing..

INTERMEDIATE AGRISCIENCE (18003G1002)

Level: 2 Credit: 1.0

Prerequisite(s): Fundamentals of Agriscience (18003G1001)

Intermediate Agriscience builds on basic understanding of the Plant Science, Environmental Science, Industrial Agricultural Technologies, and General Agriculture pathways within the Agriculture, Food, and Natural Resources cluster. Students are involved in classroom and laboratory activities in each area. Intermediate Agriscience emphasizes plant systems, environmental systems, and industrial agricultural technologies.

APPLIED AGRISCIENCE (18003G1004)

Level: 3 Credit: 1.0

Prerequisite(s): Intermediate Agriscience (18003G1001)

Applied Agriscience provides students with an advanced understanding of Industrial Agricultural Technologies and General Agriculture, two of the five pathways in the Agriculture, Food, and Natural Resources cluster. Students are involved in classroom and laboratory activities in each pathway area. Applied Agriscience emphasizes metal fabrication and power mechanics..

ADVANCED AGRISCIENCE (18003G1003)

Level: 4 Credit: 1.0

Prerequisite(s): Intermediate Agriscience (18003G1001)

Advanced Agriscience provides students with an increased understanding of Animal Science, Industrial Agricultural Technologies, and General Agriculture, three of the five pathways of the Agriculture, Food, and Natural Resources cluster. Students are involved in classroom and laboratory activities in each area. Advanced Agriscience emphasizes animal science and industrial agricultural technologies Career and Technical Student Organizations are integral, co-curricular components of each Career and Technical Education course. .

CTE LAB IN AFNR (18997G1000)

Levels: 1-3 Credit: 1.0

Prerequisite(s): Fundamentals of Agriscience (18003G1001)

This one-credit course is an extended laboratory experience to address the advancement and specialization of careers within Agriculture, Food and Natural Resources through individualized or small group instruction. This course allows students to enhance the essential and intermediate

skills learned through program courses within the career cluster and prepare for industry credentialing opportunities.

CAREER PATHWAY PROJECT IN AFNR (18998G1000)

Level: 5 Credit: 1.0

Prerequisite(s): Fundamentals of Agriscience (18003G1001) and Intermediate Agriscience (18003G1001)

Career Pathway Project (CPP) in Agriculture, Food, and Natural Resources is a capstone course designed for career and technical education students who have completed two or more courses in the AFNR career cluster. This course allows students to utilize their secondary coursework through an experience that showcases their learning. It provides an opportunity for a student to choose an area of interest and engage in an in-depth exploration of the area while demonstrating problem-solving, decision-making, and independent learning skills. The CPP contributes to an educational plan of challenging courses and practical experiences that prepares students for the workplace or for pursuing further education.

Business Administrative Services Pathway

This program is for students who are interested in pursuing careers in business administration and management. Courses provide an overview of career opportunities, which are available in every sector of the economy and require specific skills in organization, time management, customer service, communication, and effective use of technology.

Career and Technical Student Organization: Foundation of Business Leadership (FBLA) fee is \$20 a year. This amount is due at the beginning of each year in addition to the course fee. There is no waiver.

Course Fees: Each course in the Business Management Pathway has a \$20 course fee due in the first two weeks of each course.

Career Pathway

Level 1	Level 2	Level 3	Level 4 & 5	Certification Opportunities
Business Software Applications I (1005G1001) AND/OR Business Essentials (12002G1002)	Foundations of Business Leadership (12051G1000)	Entrepreneurship (12053G100)	CTE Lab in Business Management (12047G1001) AND/OR Career Pathway Project in Bus. Management (12047G1001)	<ul style="list-style-type: none"> • Microsoft Office • Excel Expert • Word Expert • Microsoft Office Specialist (MOS) <p><i>Two of the following areas are REQUIRED:</i></p> <ul style="list-style-type: none"> • Access • Excel • Outlook • PowerPoint • SharePoint • Word • Customer Service – Skills for Success

BUSINESS SOFTWARE APPLICATIONS I (1005G1001)

Level: 1 Credit: 1.0

Prerequisite(s): NONE

Business Software Applications I emphasizes the skills required to create, edit, and publish industry-appropriate documents. Areas of instruction include the integration of word processing, desktop publishing, spreadsheets, database management, and presentation software as well as the use of emerging technologies. Competencies for the co-curricular student organizations, DECA and Future Business Leaders of America (FBLA-PBL), are also embedded in this course. Students will have the opportunity to gain industry-recognized credentials to document basic computer skills needed for future education or employment.

BUSINESS ESSENTIALS (12002G1002)

Level: 1 Credit: 1.0

Prerequisite(s): NONE

Business Essentials provides an overview of business skills required for today's business world. The course includes types of business ownership, laws and regulations, principles of business management, and analysis of business practices in light of ethical and social responsibilities. Emphasis is placed on skills needed for success in the workplace, managing resources to achieve company goals, and the impact of financial decisions on a business.

ENTREPRENEURSHIP (12053G1000)

Level 3. Credit: 1.0

Prerequisite(s): Economic and Financial Services (12105G1001)

Entrepreneurship focuses on the skills needed to organize, develop, create, and manage a business in a variety of environments. Course standards are designed to foster an entrepreneurial mindset; encourage innovation, critical thinking, and problem-solving in a fast-paced professional setting; and build basic knowledge of various entrepreneurial ventures.

CTE LAB - BUSINESS MANAGEMENT (12047G1001)

Grades: 12

Credit: 1.0

Prerequisite(s): Software Applications I (1005G1001) / Business Essentials (12002G1002)

CTE Lab in Business Management and Administration is designed to enhance the student's general understanding and mastery of the cluster. This course is designed as a learning laboratory to support students' individual interests and goals. This laboratory may take place in a traditional classroom, in an industry setting, or in a virtual learning environment.

CAREER PATHWAY PROJECT - BUSINESS MANAGEMENT (12047G1001)

Level: 5

Credit: 1.0

Prerequisite(s): Business Software Applications I (1005G1001) and one additional course in BM pathway

Career Pathway Project (CPP) in Business Management and Administration is a capstone course designed for students who have earned two or more career and technical education credits from the same pathway in the Business Management and Administration Career Cluster. This course allows students to utilize their secondary coursework through an experience that showcases their learning. It provides an opportunity for a student to choose an area of interest and explore it in depth while demonstrating problem-solving, decision-making, and independent-learning skills. The CPP contributes to an educational plan of challenging courses and practical experiences that prepares students for the workplace or for pursuing further education.

Cooperative Education/Work Based Learning

Work-based learning serves to meet industry demands for a more skilled workforce by providing opportunities for students to receive training, learn skills, and gain experience in all aspects of an industry. Work-based learning placements allow students to reflect on their learning processes and experience while aligning academic content with authentic workplace tasks.

The work experiences arranged through Work-Based Learning are based on rigorous academic and employability skill requirements. The work placements and simulated workplace activities include in-depth and hands-on work experiences with activities ranging from career awareness and exploration to in-depth career preparation and training.

Through Work-Based Learning students are able to benefit from mentoring from supervisors, instructors, and their Work-Based Learning coordinator. Participation in Work-Based Learning allows students to develop relationships with industry and community professionals, as well as receive evaluation from workplace supervisors, class instructor, and their coordinator. The mentors and supervisors all receive information and training materials from the coordinator in order to ensure they provide industry-specific support, general career and education guidance, and professional growth opportunities to the students working with them.

Prerequisites

- Eligible 11th and 12th grade students.
- Work-Based Learning will not be placed on a student's schedule until the application process is complete and the student is approved by the Work-Based Learning Coordinator.
- Student is at least 16 years of age.
- It is recommended, but not required, that a student obtains concentrator status (*two courses within a CTE program*) prior to enrollment in cooperative education. Students who have not obtained concentrator status must have successfully completed a minimum of one CTE credit or a career preparedness course.
- Student must have a *clearly defined career objective*.
- Student has an acceptable attendance, grade, and discipline record as validated by the coordinator (*Minimum 2.0 GPA*).
- Possesses the knowledge, skills, behavioral qualities, and abilities required for successful employment.
- Have three educator recommendations that may include the teacher of the career cluster course, if applicable.

Scheduling Requirements of Work-Based Learning

- Students should be scheduled according to the course number below.

COOPERATIVE EDUCATIO/WORK-BASED LEARNING (22998G1014)

Grades: 11-12 **Credit:** 1.0

A one-credit work-based experience requiring a minimum of 140 continuous and successful hours of employment performed under the supervision of a workplace mentor and the

work-based learning/cooperative education coordinator.

Culinary Arts Pathway

This career pathway is a major in the Career Connections Program. Students are prepared for a variety of careers in culinary arts and the hospitality industry. Introduction to Culinary Arts and Hospitality, Culinary Arts 1, Advanced Culinary Arts, Culinary Senior Project, Travel, and Tourism 1 and 2 are the courses included in this major. The required school-based laboratory for the Culinary Arts pathway is a food service kitchen with a food serving and dining area. Formal presentations and portfolios are developed to showcase students' work.

Connecting Experiences are a requirement of the major. Family, Career, and Community Leaders of America (FCCLA), an integral part of the curriculum, enhances leadership development skills and provides opportunities for community service.

Career and Technical Student Organization: Family Career Community Leaders of America (FCCLA) fee is \$15 a year. This amount is due at the beginning of each year in addition to the course fee. There is no waiver.

Course Fees: Each course in the Culinary Arts has a \$50 course fee due in the first two weeks of each course.

Career Pathway

Level 1	Level 2	Level 3	Level 4 & 5	Certification Opportunities
Introduction to Hospitality and Tourism (Required Foundations Course) (16001G1001)	Culinary Arts I (16053G1012)	Food, Safety, & Microbiology (3rd and/or 4th Science Credit Eligible) (19254G1000)	Culinary Arts II (16053G1022) AND Baking and Pastry Arts (12159G1001) and/or Career Pathway Project: Hospitality and Tourism (16097G1005)	<ul style="list-style-type: none"> ● ProStart National Certificate of Achievement ● Certified Guest Services Profession ● ServeSafe ● Food and Beverage-Skills for Success ● Meat Cutter-Skills for Success ● Barista – Skills for Success ● Customer Service – Skills for Success • ● Food and Beverage – Skills for Success ● Mastering the Customer Experience-Skills for Success

I

INTRODUCTION TO HOSPITALITY AND TOURISM (16001G1001)

Level:1 **Credit: 1.0**

Prerequisite(s): None

Introduction to Hospitality and Tourism is the prerequisite for all other courses in the cluster. Major topics include sports, recreation, and attractions; management of hotels, resorts, and lodgings; travel and tourism; restaurants and food and beverage services; and customer relations and quality services. Although a full kitchen is not required for this course, students should have access to small appliances to prepare foods in various ways.

CULINARY ARTS I (16053G1012)

Level: 2 **Credit: 1.0**

Prerequisite(s): Introduction to Hospitality and Tourism (16001G1001)

Culinary Arts I will introduce students to basic food production, management, and service activities in both the back- and front-of-the-house. Emphasis is placed on sanitation, safety, and basic food preparation. Skills in mathematics, science, and communication are reinforced in this course.

FOOD, SAFETY, AND MICROBIOLOGY (19254G1000)

Level: 3 **Credit: 1.0**

Prerequisite(s): Culinary Arts I (16053G1012)

Students learn and apply safety concepts, explore career opportunities and requirements, practice the skills needed to succeed in the workplace, develop leadership and take advantage of the opportunities afforded by Career and Technical Student Organizations. Students will learn and practice essential skills and participate in supervised projects which allow them to put into practice the skills and knowledge acquired in the classroom, and lab. Foundational standards are to be incorporated throughout the course. This course may lead to Serv Safe Manager Certification.

CULINARY ARTS II (16053G1022)

Level: 4 **Credit: 1.0**

Prerequisite(s): Culinary Arts I (16053G1012)

Culinary Arts II provides advanced experiences in food production, management, and service. Topics include food service operations, advanced food production, and professionalism. Skills in mathematics, communication, creative thinking, and entrepreneurship are reinforced in this course.

BAKING AND PASTRY ARTS (16056G1000)

Level: 4 **Credit: 1.0**

Prerequisite(s): Culinary Arts I (16053G1012)

This is a one -credit course designed to provide the principles of baking and pastry techniques. The course includes baking technologies, equipment, preparation procedures, production methods, pastry methods, chocolate and candy productions, science of bread baking, confections and desserts, showpieces, cost control, food safety, and presentation techniques to create fundamental baking to the latest pastry trends. Career and technical student organizations are

integral, co-curricular components of each career and technical education course. These organizations serve as a means to enhance classroom instruction while helping students develop leadership abilities, expand workplace-readiness skills, and broaden opportunities for personal and professional growth.

CTE Lab: HOSPITALITY AND TOURISM (16097G1002)

Levels: 1-3 **Credit: 1.0**

Prerequisite(s): Introduction to Hospitality and Tourism (16001G1001)

This one-credit course is an extended laboratory experience to address the advancement and specialization of careers within Hospitality and Tourism through individualized or small group instruction. This course allows students to enhance the essential and intermediate skills learned through program courses within the career cluster and prepare for industry credentialing opportunities.

CAREER PATHWAY PROJECT: HOSPITALITY AND TOURISM (16097G1005)

Level: 5 **Credit: 1.0**

Prerequisite(s): Food, Safety, and Microbiology (19254G1000)

Career Pathway Project (CPP) in Hospitality and Tourism is a capstone course which allows students to utilize the knowledge and skills gained through their secondary coursework in a practical, real-world experience that showcases their learning. It provides an opportunity for a student to choose an area of interest and explore it in depth while demonstrating problem-solving, decision-making, and independent learning skills. The CPP contributes to an educational plan of challenging courses and practical experiences that prepares students for the workplace or for pursuing further education

Health Science Pathway: Health Science

Prerequisite(s): Foundations of Health Science (14002G1001)

A one-credit course designed to help students learn care content that emphasizes the structure and functions of cells, tissues, organs, organization of the human body systems, and medical terminology. Scientific processes, problem-based learning and critical thinking are integral parts of the course.

THERAPEUTIC SERVICES (14099G1000)

Level: 3 **Credit: 1.0**

Prerequisite(s): Foundations of Health Science (14002G1001)

A one-credit course that introduces students to occupations and functions in the therapeutic services pathways. Careers in this area include nursing, medicine, physical therapy, surgical technology, respiratory therapy, emergency medical technician, and more.

OPERATING ROOM FOUNDATIONS (14056G1000)

Level: 4 **Credit: 1.0**

Prerequisite(s): Foundation of Health Science (14002G1001)

Operating Room Foundations is a one-credit course that introduces students to the exciting and dynamic world of the operating room, and exposes students to an array of multidisciplinary specialties and concepts within perioperative medicine. Course content focuses on the knowledge and skills needed to promote patient safety and optimize surgical outcomes.

Essential workforce skills and safety will be emphasized, as well as, professional ethics and legal responsibilities. Students will ascertain employability skills and soft skills required by business and industry. Upon successful completion of required theory, lab, and simulation, students may be eligible to sit for Patient Care Technician Certification.

INTRODUCTION TO PHARMACY (14152G1000)

Level: 4 **Credit: 1.0**

Prerequisite(s): Foundation of Health Science (14002G1001)

A one-credit course that introduces students to the pharmaceutical profession. The course covers content related to the history of medicine, mathematics, technology, legal issues, and technical skills.

HEALTH SCIENCE INTERNSHIP (14298G1000)

Level: 4 **Credit: 1.0**

Prerequisite(s): Foundations of Health Science, Therapeutic Services, and approval of instructor

Also needed for class: school scrub uniform, white shoes, and a watch with a second hand
Students who meet the class requirements and have the instructors' approval participate in internships two days per week at Huntsville Hospital and various local medical facilities.

Students will research diagnoses, medications, and treatments. Approved students will have the opportunity to intern in the operating room, emergency room, and special units.

Specialized skills such as veterinarian procedures, dental procedures, and suturing will be introduced. Must be able to provide own transportation to internships. **REQUIRED PROOF OF:** Hepatitis B vaccines, current PPD test, and drug screen.

Health Science Pathway: Sports Medicine

The Health Science Program instructional content incorporates project- and problem-based healthcare practices and procedures to demonstrate knowledge and skills fundamental to a variety of healthcare careers. Knowledge and skills are reinforced and enhanced through co-curricular activities and participation in HOSA – Future Health Professionals and work-based learning opportunities that are age and grade appropriate.

Career and Technical Student Organization: Health Occupations Students of America (HOSA) fee is \$30 a year. This amount is due at the beginning of each year in addition to the course fee. There is no waiver.

Course Fees: Each course in the Sports Medicine Pathway has a \$40 course fee due in the first two weeks of each course. The Health Science Internship course has a \$40 course fee and a mandatory \$15 malpractice insurance fee.

Career Pathway

Level 1	Level 2	Level 3	Level 4	Certification Opportunities
Foundations of Health Science (Health Credit Eligible) (14002G1001)	Sports Medicine I (14062G1010)	Sports Medicine II (14062G1001)	Health Science Internship (14298G1000)	<ul style="list-style-type: none"> • Ambulance Operator– Skills for Success • Certified Patient Care Technician/Assistant (CPCTA) • Community Health Worker – Skills for Success • Elanco Veterinary Medical Applications • Lifeguard Certification (American Lifeguard Association or American Red Cross) • Mental Health Worker – Skills for Success • Veterinarian Assistant – Skills for Success

FOUNDATIONS OF HEALTH SCIENCE (14002G1001)

Level: 1 **Credit: 1.0**

Prerequisite(s): None

Foundations of Health Science can be substituted for the required Health credit for graduation.

A one-credit foundational course that introduces students to integrated academics, employability and career development skills, legal and ethical issues, communications, safety, and life skills. This course is a prerequisite to all courses in the Health Science cluster.

SPORTS MEDICINE I (14062G1010)

Level: 2 **Credit: 1.0**

Prerequisite(s): Foundations of Health Science (14002G1001)

Sports Medicine I introduces students to the field of sports medicine and its important goals of managing risk and preventing and treating sports-related injuries. The course presents basic concepts and skills regarding legal and ethical considerations, anatomy and physiology, safety, nutrition, assessment, therapeutic exercise, and physical modalities.

SPORTS MEDICINE II (14062G1001)

Level: 3 **Credit: 1.0**

Prerequisite(s): Foundations of Health Science (14002G1001)

and Sports Medicine I (14062G1010) Sports Medicine II extends the content of Sports Medicine I with strong emphasis on musculoskeletal injuries and on psychological and sociological responses to injuries and illness. The course also emphasizes critical thinking, oral and written communication of anticipated outcomes, and patient care skills related to prevention, rehabilitation, and management. Course content incorporates basic pathophysiology, kinesiology, and principles of treatment. Analysis of a variety of health situations related to the sports medicine pathway is also included through project-based learning, laboratory activities, and simulation.

HEALTH SCIENCE INTERNSHIP (14298G1000)

Level: 5 **Credit: 1.0**

Prerequisite(s): Foundations of Health Science, Sports Medicine I, Sports Medicine II, and approval of instructor

Also needed for class: school scrub uniform, white shoes, and a watch with a second hand
Students who meet the class requirements and have the instructors' approval participate in internships two days per week at Huntsville Hospital and various local medical facilities. Students will research diagnoses, medications, and treatments. Approved students will have the opportunity to intern in the operating room, emergency room, and special units. Specialized skills such as veterinarian procedures, dental procedures, and suturing will be introduced. Must be able to provide own transportation to internships. **REQUIRED PROOF OF:** Hepatitis B vaccines, current PPD test, and drug screen.

Law Enforcement Services Program

This program is for students who are interested in pursuing careers in law enforcement and forensic science. The student will learn the role and responsibilities of a law enforcement officer; discuss relevant rules, regulations, and laws; and demonstrate defensive tactics, police patrol techniques, and CPR and First Aid procedures as used in emergency situations. Meeting and maintaining physical fitness standards for law enforcement is also emphasized in this course. The courses also focus on career opportunities, safety, history of forensic science, criminal investigation, forensic serology and DNA testing, forensic studies in anthropology, toxicology, fingerprinting, firearms, physics, and document examination.

Career and Technical Student Organization: SKILLS USA fee is \$30 a year. This amount is due at the beginning of each year in addition to the course fee. There is no waiver.

Course Fees: Each course in the Law Enforcement Services course has a \$35 course fee due in the first two weeks of each course.

Career Pathway

Level 1	Level 2	Level 3	Level 4	Certification Opportunities
Introduction to Public Safety (Required Foundation Course) (15001G100)	Introduction to Criminal Justice (15051G1000)	Forensic Science and Crime Scene Investigations (3rd and/or 4th Science Credit Eligible) (15055G1000)	CTE Lab in Law, Public Safety, Corrections, and Security (15997G1002) and/or Career Pathway Project in Law, Public Safety, Corrections, and Security (15997G1001)	<ul style="list-style-type: none"> ● Alabama Emergency Medical Dispatch ● Ambulance Operator – Skills for Success ● Community Health Worker – Skills for Success • ● Customer Service – Skills for Success ● FAA Part 107 ● Mental Health Worker – Skills for Success ● Public Safety Telecommunicator ● • Drone Operator – Skills for Success

INTRODUCTION TO PUBLIC SAFETY (14002G1001)

Level 1 **Credit: 1.0**

Prerequisite(s): None.

Introduction to Public Safety is a foundational course that helps students develop the knowledge and skills necessary for success and advancement in specialized preparatory programs for public service jobs. The course emphasizes emergency preparedness, basic first aid, fire management services, legal services, and corrections and law enforcement services.

INTRODUCTION TO CRIMINAL JUSTICE (15051G1000)

Level: 2 **Credit: 1.0**

Prerequisite(s): Introduction to Public Safety (15001G100)

A one-credit course designed specifically for students interested in criminal justice careers. The curriculum focuses on careers, ethics and professionalism, constitutional and criminal laws, court system, trial processes, juvenile justice and correctional systems, and human diversity.

FORENSIC SCIENCE AND CRIME SCENE INVESTIGATIONS (15055G1000)

Level: 4 **Credit: 1.0**

Prerequisite(s): Introduction to Public Safety (15051G1000)

Forensic Science and Crime Scene Investigation teaches students to apply chemistry, physics, and biology to a suspect, a criminal act or behavior, or a victim. This course prepares students in two distinct concentrations. The Forensic Science portion focuses on working in a crime lab setting as a forensic scientist or technician. Crime Scene Investigations covers the application of the scientific method at a crime scene, including scene processing and the identification and collection of evidence. (3rd and/or 4th Science Credit Eligible)

CTE LAB IN LAW, PUBLIC SAFETY, CORRECTIONS AND SECURITY (15997G1002)

Level: 4 **Credit: 1.0**

Prerequisite(s): Introduction to Public Safety (15051G1000) and one additional Law Enforcement Services Course

This one-credit course is an extended laboratory experience to address the advancement and specialization of careers within Law, Public Safety, Corrections, & Security through individualized or small group instruction. This course allows students to enhance the essential and intermediate skills learned through program courses within the career cluster and prepare for industry credentialing opportunities.

CAREER PATHWAY PROJECT IN LAW, PUBLIC SAFETY, CORRECTIONS, AND SECURITY (15997G1001)

Level: 4 **Credit: 1.0**

Prerequisite(s): Introduction to Public Safety (15051G1000) and one additional Law Enforcement Services Course

Career Pathway Project (CPP) for Law, Public Safety, Corrections, and Security is a capstone course designed for students who have completed two or more career and technical education courses in a particular cluster. This course allows students to utilize their secondary coursework

through an experience that showcases their learning. It provides an opportunity for a student to choose an area of interest and engage in an in-depth exploration of the area while demonstrating problem-solving, decision-making, and independent learning skills. The CPP contributes to an educational plan of challenging courses and practical experiences that prepares students for the workplace or for pursuing further education.

Marketing Pathway

This program is for students who are interested in pursuing careers in marketing. Courses provide an overview of career opportunities, which are available in every sector of the economy and requires individuals working in marketing to become familiar with topics including sales, marketing, customer service, telecommunications, research, and media.

Career and Technical Student Organization: Foundation of Business Leadership (FBLA) fee is \$20 a year. This amount is due at the beginning of each year in addition to the course fee. There is no waiver.

Course Fees: Each course in the Marketing Pathway has a \$20 course fee due in the first two weeks of each course.

Career Pathway

Level 1	Level 2	Level 3	Level 4
Business Software Applications I (1005G1001) AND/OR Business Communications (12009G1001)	Marketing Principles (12164G1001)	Entrepreneurship (12053G1000)	Career Pathway Project in Marketing (12197G1001)
Certification Opportunities			
Microsoft Office <ul style="list-style-type: none"> ● Excel Expert ● Word Expert ● Microsoft Office Specialist (MOS) 	Two of the following areas are REQUIRED: <ul style="list-style-type: none"> ● Access ● Excel ● Outlook ● PowerPoint ● SharePoint ● Word ● Adobe Certified Associate (ACA) 	Other Certifications: <ul style="list-style-type: none"> ● Customer Service – Skills for Success ● Mastering the Customer Experience – Skills for Success 	Adobe Certified Associate (ACA) – Photoshop ● Adobe Certified Associate (ACA) – Dreamweaver ● Adobe Certified Associate (ACA) – Premier Pro ● Adobe Certified Associate (ACA) – InDesign ● Adobe Certified Associate (ACA) – Illustrator

BUSINESS SOFTWARE APPLICATIONS I (1005G1001)

Level: 1 Credit: 1.0

Prerequisite(s): NONE

Business Software Applications I emphasizes the skills required to create, edit, and publish industry-appropriate documents. Areas of instruction include the integration of word processing, desktop publishing, spreadsheets, database management, and presentation software as well as the use of emerging technologies. Competencies for the co-curricular student organizations, DECA and Future Business Leaders of America (FBLA-PBL), are also embedded in this course. Students will have the opportunity to gain industry-recognized credentials to document basic computer skills needed for future education or employment.

BUSINESS COMMUNICATIONS (12009G1001)

Level: 1. Credit: 1.0

Prerequisite(s): NONE

Business Communications focuses on how employees and management interact with each other and with groups and individuals outside the organization to reach organizational goals, objectives, and activities. This course emphasizes oral, written, and digital communication techniques, and content is designed to encourage exploration of business ethics, teamwork, conflict resolution, and leadership skills. Content standards require the use of presentation and word processing software to create business communications. Standards require proficiency in producing documents and multimedia presentations.

MARKETING PRINCIPLES (12164G1001)

Level: 2. Credit: 1.0

Prerequisite(s): Business Software Applications I (1005G1001) or Business Communications (12009G1001)

Marketing Principles is designed to provide students with an overview of marketing concepts. The course addresses the ways in which marketing satisfies consumer and business needs and wants for products and services. Areas emphasized include economics, entrepreneurship, information management, finance, marketing, product and service planning, promotion, pricing, selling, interpersonal skills, and international marketing.

ENTREPRENEURSHIP (12053G1000)

Level: 3 . Credit: 1.0

Prerequisite(s): Sports and Entertainment Marketing (12163G1003) or Retail and Fashion Marketing (12161G1001)

Entrepreneurship focuses on the skills needed to organize, develop, create, and manage a business in a variety of environments. Course standards are designed to foster an entrepreneurial mindset; encourage innovation, critical thinking, and problem-solving in a fast-paced professional setting; and build basic knowledge of various entrepreneurial ventures.

CTE LAB IN MARKETING (12197G1002)

Levels: 1-3 Credit: 1.0

Prerequisite(s): Business Software Applications I (1005G1001) or Business Communications (12009G1001) AND one other course in the Marketing Pathway

CTE Lab in Marketing is designed to enhance the student's general understanding and mastery of content in the cluster. This course is designed as a learning laboratory to support students' individual interests and goals. This laboratory may take place in a traditional classroom, in an industry setting, or in a virtual learning environment.

CAREER PATHWAY PROJECT IN MARKETING (12197G1001)

Level: 4 Credit: 1.0

Prerequisite(s): Business Software Applications I (1005G1001) or Business Communications (12009G1001) AND one other course in the Marketing Pathway

Career Pathway Project (CPP) in Marketing is a capstone course designed for students who have completed two or more Career and Technical Education credits from the same pathway in the Marketing Career Cluster. This course allows students to utilize the knowledge and skills gained through their secondary coursework in a practical, real-world experience that showcases their learning. It provides an opportunity for a student to choose an area of interest and explore it in depth while demonstrating problem-solving, decision-making, and independent-learning skills. The CPP contributes to an educational plan of challenging courses and practical experiences that prepares students for the workplace or for pursuing further education.

Recreation, Travel, and Tourism Pathway

This program integrates management principles and procedures for the travel and tourism industry as well as recreation and sports programming, airlines, international travel, cruising, lodging, recreation, amusements, attractions, and resorts. Within this pathway, students can pursue a national sanitation certification and industry certification.

Career and Technical Student Organization: Family Career Community Leaders of America (FCCLA) fee is \$15 a year. This amount is due at the beginning of each year in addition to the course fee. There is no waiver.

Course Fees: Each course in the Recreation, Travel, and Tourism pathway has a \$35 course fee due in the first two weeks of each course.

Career Pathway

Level 1	Level 2	Level 3	Level 4 & 5	Certification Opportunities
Introduction to Hospitality and Tourism (Required Foundations Course) (16001G1001)	Event Planning & Management (16202G1001)	Travel and Tourism I (16151G1000)	Travel and Tourism II (16152G1000) AND Career Pathway Project: Hospitality and Tourism (16097G1005)	<ul style="list-style-type: none"> ● Customer Service – Skills for Success ● Flawless Delivery + Hotel Operations – Skills for Success (must obtain both) • ● Food and Beverage – Skills for Success • ● Hotel Operations – Skills for Success • ● Mastering the Customer Experience – Skills for Success ● SERV Safe Manager

INTRODUCTION TO HOSPITALITY AND TOURISM (16001G1001)

Level:1 **Credit: 1.0**

Prerequisite(s): None

Introduction to Hospitality and Tourism is the prerequisite for all other courses in the cluster. Major topics include sports, recreation, and attractions; management of hotels, resorts, and lodgings; travel and tourism; restaurants and food and beverage services; and customer relations and quality services. Although a full kitchen is not required for this course, students should have access to small appliances to prepare foods in various ways.

EVENT PLANNING & MANAGEMENT (16202G1001)

Level: 2 **Credit: 1.0**

Prerequisite(s): Introduction to Hospitality and Tourism (Required Foundations Course) (16001G1001)

Event Planning and Management is designed for students interested in learning to create and present gatherings for groups of people to enjoy or attend for corporate goals or individual benefits. The course emphasizes the many facets of this multi-billion-dollar industry, including site selection, financial management, time management, promotion, and catering. Students will organize, plan, and evaluate various meetings and events such as conferences, sporting events, weddings, and workshops.

TRAVEL AND TOURISM I (16151G1000)

Level: 3 **Credit: 1.0**

Prerequisite(s): Introduction to Hospitality and Tourism (Required Foundations Course) (16001G1001)

A one-credit course focused on the development, research, packaging, promotion, and delivery of a traveler's experiences that may include creating guide books, planning trips and events, managing a customer's travel plans, or overseeing a convention center. The prerequisite for this course is Hospitality and Tourism.

TRAVEL AND TOURISM II (16152G1000)

Level: 4 **Credit: 1.0**

Prerequisite(s): Travel and Tourism I (16151G1000)

one-credit course designed to provide knowledge and skill in understanding economics, marketing operations, admissions to events, safety and security precautions, and local and regional markets. The prerequisite for this course is Travel and Tourism I.

CTE Lab: HOSPITALITY AND TOURISM (16097G1002)

Levels: 1-3 **Credit: 1.0**

Prerequisite(s): Introduction to Hospitality and Tourism (16001G1001)

This one-credit course is an extended laboratory experience to address the advancement and specialization of careers within Hospitality and Tourism through individualized or small group instruction. This course allows students to enhance the essential and intermediate skills learned through program courses within the career cluster and prepare for industry credentialing opportunities.

CAREER PATHWAY PROJECT: HOSPITALITY AND TOURISM (16097G1005)

Level: 5

Credit: 1.0

Prerequisite(s): Introduction to Hospitality and Tourism (Required Foundations Course) and one other course in RTT pathway.

Career Pathway Project (CPP) in Hospitality and Tourism is a capstone course which allows students to utilize the knowledge and skills gained through their secondary coursework in a practical, real-world experience that showcases their learning. It provides an opportunity for a student to choose an area of interest and explore it in depth while demonstrating problem-solving, decision-making, and independent learning skills. The CPP contributes to an educational plan of challenging courses and practical experiences that prepares students for the workplace or for pursuing further education.

