



2026-2027 COURSES AT WASHINGTON HIGH

Basic Car Care (74010)

UC "g" Credit

This course provides pre-entry level training in automotive service/maintenance and is designed to be the first course for students entering transportation technology career pathways. Instruction covers the following areas: engine systems, electrical systems, tires and brakes, lubrication service, cooling systems, ignition and emission device service.

Business Ownership & Management (73201)

UC "g" Credit

Basic principles in owning, running, or managing a small business: create a business plan, use math and accounting principles; understand business systems/ functions, advertising, marketing, merchandising, and technology. Internships may qualify for up to 20 additional credits.

Auto Technology 1 (1-hour) (74050)

UC "g" Credit | Chabot College Credit

This course offers hands-on experience in auto shop operations, tool usage, safety procedures, equipment operation, and customer service; skills learned include general auto repair, brakes, steering and suspension, electrical systems, and engine performance. Students may earn industry-level certifications.

Auto Technology 1 (2-hour) (74604/74605)

UC "g" Credit | Chabot College Credit

This course offers hands-on experience in auto shop operations, tool usage, safety procedures, equipment operation, and customer service; skills learned include general auto repair, brakes, steering and suspension, electrical systems, and engine performance. Students may earn industry-level certifications.

Auto Technology 2 (2-hour) (74606/ 74607)

UC "g" Credit | Mission College Credit

Prerequisite: C or better in Auto Tech 1. This course focuses on advanced skills including various Advanced Drivers Assistance Systems (ADAS), exploring system operation, diagnosis, service, and calibration skills. Students may earn industry-level certifications.

Culinary Arts 1 (74170)

UC "g" Credit | Mission College Credit

This competency-based course introduces the Hospitality and Food Service Industry. Included in the course are food safety and sanitation, basic culinary terms, hospitality standards, knife skills, fundamentals of cooking techniques, pantry, soups, and basic pastry. Throughout the course are career preparation standards. Students earn Food Handlers Certification.

Culinary Arts 2 (74180)

UC "g" Credit | Mission College Credit

Prerequisite: Culinary Arts 1. Students continue to focus on food safety, sanitation, and knife skills. Students gain advanced skills in preparing stocks, soups, sauces and main entree courses, nutrition, costing out recipes and menu and other culinary math skills, menu design and regional cooking.