CAREER & TECHNICAL EDUCATION

PROGRAMS OF STUDY GUIDE

2026-2027

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

Education & Training

*Teaching & Training

Health Science

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

Hospitality & Tourism

*Culinary Arts
*Lodging, Tourism & Event Management

Human Services (Dual Credit)

*Cosmetology & Personal Care Services/Barbering

Information Technology

*Programming & Software Development

Law & Public Service

*Law Enforcement

Manufacturing

*Welding

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

Our Community. Our Legacy.
OUR FUTURE.

Updated 8-6-26

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.

ctat
CAREER & TECHNICAL ASSOCIATION OF TEXAS

CTE DISTRICT OF DISTINCTION

Students should use this guide in conjunction with the SFHS Education Planning Guide to choose their desired Program of Study. SFISD believes is supporting students through a well-rounded education and preparing them with career-building skills for their future. Therefore, all SFHS students are required to complete a CTE Program of Study as part of their 28 credit graduation plan.

Santa Fe ISD Career Clusters and Programs of Study Map

Endorsement	Career Cluster	Programs of Study			CTE Student Organization
Business & Industry	Agriculture, Food, and Natural Resources (AFNR)	Agricultural Technology & Mechanical Systems *(Ag Mech)*	Animal Science	Plant Science *(Floral Design)*	FFA
	Architecture and Construction	Carpentry			
	Arts, Audio Visual Technology, and Communications	Graphic Design & Interactive Media			
	Hospitality & Tourism	Culinary Arts	Lodging, Tourism & Event Management		FCCLA- Family, Career and Community Leaders of America
	Information Technology	Programming and Software Development (Computer Science)			
	Manufacturing	Welding			
Public Service	Education and Training	Teaching & Training			TAFE- Texas Assoc. of Future Educators- FCCLA
	Health Science	Nursing Science *(Patient Care Technician)*	Diagnostic and Therapeutic Services *(Dental Assisting)*		HOSA- Health Occupations Students of America
	Human Services	Cosmetology and Personal Care Services *(Cosmetology & Barbering)* *COM Dual Credit			
	Law & Public Service	Law Enforcement			Skills USA

***Students in Ag/AFNR, Health Science, and Information Technology Career Clusters may choose to pursue the STEM endorsement if they meet the additional math and science requirements.

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.

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.

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

Postsecondary Opportunities

Associate 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

Work-Based Learning and Expanded Learning Opportunities

Exploration Activities	Work-Based Learning Activities
• Tour a farm products or machinery plant • Participate in FFA	• 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

Aligned Occupations

Occupations	Median Wage	Annual Openings	% Growth
Outdoor Power Equipment and Other Small Engine Mechanics	$32,406	366	16%
Welders	$41,350	6,171	9%
Farm Equipment Mechanics and Service Technicians	$41,258	315	23%
Mobile Heavy Equipment Mechanics	$60,005	2,315	31%
Farmers, Ranchers, and Other Agricultural Managers	$79,064	30,363	4%

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	$18
	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	$48
	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. Certification: American Welding Society					
LEVEL 3	AGSDFL	Agricultural Structures Design and Fabrications	13002310	Ag Mech & Metal Tech	2	$48
	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. Certification: American Welding Society					
LEVEL 4	PRACAT	Practicum in AFNR-Ag Tech & Mechanics	13002500	2 credits in Ag Mech POS; Employment or Project Proposal	2	$48
	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. Students may be handling live animals in this class, which may lead to injury.					
	CPPOS1 (2cr) EXPOS2 (3cr)	Career Preparation for Programs of Study	12701121 (2cr) 12701141 (3cr)	16+ YO, Level 2 POS Course, Employment in POS Field	2-3	$0
	FOR STUDENTS WHO ARE EMPLOYED IN A POSITION THAT IS 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.					

ELECTIVE	AGLEAD	Ag Leadership, Research, & Communications	13000950	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. Students must be an FFA member.					

FOR ADDITIONAL INFORMATION ON THE AGRICULTURE, FOOD, AND NATURAL RESOURCE CAREER CLUSTER, PLEASE CONTACT: CTE@sfisd.org or visit our webpage: https://www.sfisd.org/departments/career-and-technical-education

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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.

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.

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

Work-Based Learning and Expanded Learning Opportunities

Exploration Activities	Work-Based Learning Activities
• Participate in FFA	• 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

Postsecondary Opportunities

Associate 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

Elanco

AVMA
American Veterinary Medical Association

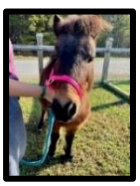
Aligned Occupations	Median Wage	Annual Openings	% Growth
Animal Breeders	$39,139	28	9%
Veterinary Assistants and Laboratory Animal Caretakers	$33,581	1,953	24%
Veterinary Technologists and Technicians	$35,698	1,820	24%
Veterinarians	$125,030	435	26%
Zoologists and Wildlife Biologists	$67,309	45	32%

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.

TEA Texas Education Agency

AFNR – ANIMAL SCIENCE
Course Information

	KEY	COURSE NAME	SERVICE ID	PREREQUISITES	CREDIT	FEE
LEVEL 1	PRINAF	Principles of AFNR	13000200	None	1	$18
	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	$12
	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. Students may be handling live animals in this class, which may lead to injury.					
	EQUINE	Equine Science	13000500	Principles of AFNR	0.5	$12
	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. Students may be handling live animals in this class, which may lead to injury.					
LEVEL 3	LIVEPR	Livestock Production	13000300	SAM & Equine Science	1	$12
	Animal species to be addressed in this course may include, but are not limited to, beef cattle, dairy cattle, swine, sheep, goats, and poultry. Students may be handling live animals in this class, which may lead to injury.					
	VETMED	Veterinary Medical Applications	13000600	SAM & Equine Science	1	$24
	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. Students may be handling live animals in this class, which may lead to injury. **Not recommended to be taken concurrently with Advanced Animal Science*					
LEVEL 4	ADVANI	Advanced Animal Science	13000700	Biol; Chem or IPC; Alg I; Geom; SAM, Equine, or Livestock Prod	1 (Science)	$30
	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. Students may be handling live animals in this class, which may lead to injury. Certification: Elanco Fundamentals of Animal Science **Not recommended to be taken concurrently with Vet Med Apps* ***This is a required prerequisite course for participation in Practicum in Vet Tech.*					



LEVEL 4	PRACVM	Practicum in AFNR-Veterinary Tech	13002500	Prin, of AFNR, Vet Med Apps; Adv Animal Sci + Animal Science Certification	2	$30
	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. Students MUST have Animal Science Certification to be eligible to take this course. Certification: Certified Veterinary Assistant, Level 1					
	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. Students may be handling live animals in this class, which may lead to injury.					
	PRACEN	Practicum in Entrepreneurship	130011111	At least 2 credits in POS including a Level 2 or 3 course	2	$24
	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.					
	CPPOS1 (2cr) EXPOS2 (3cr)	Career Preparation for Programs of Study	12701121 (2cr) 12701141 (3cr)	16+ YO, Level 2 POS Course, Employment in POS Field	2-3	$0
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ELECTIVES	WFECGT	Wildlife, Fish & Ecology Mgmt.	13001500	Princ. of AFNR	1	$18
	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.					
	AGLEAD	Ag Leadership, Research, & Com	13000950	Princ. of AFNR; FFA Membership	1	FFA Dues
	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.					

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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.

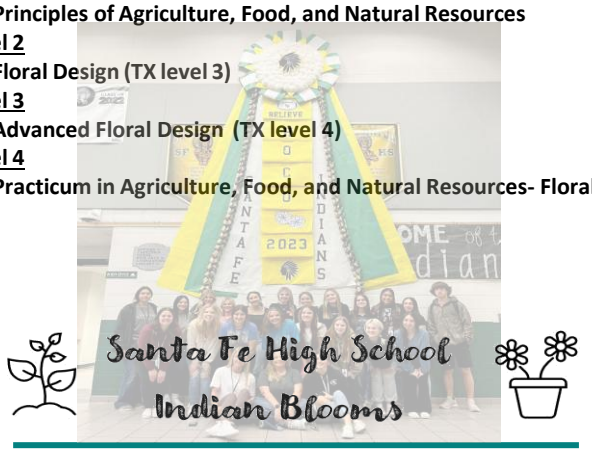
Courses for High School Credit

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**



Postsecondary Opportunities

Associate 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

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

Industry-Based Certifications

BASF Plant Science Certification

Aligned Occupations

Occupations	Median Wage	Annual Openings	% Growth
Soil and Plant Scientists	$54,662	116	21%
Farmers, Ranchers, and Other Agricultural Managers	$79,064	30,363	4%
Pesticide Handlers, Sprayers, and Applicators	$44,570	121	17%
Landscaping Supervisors	$44,408	807	19%
Biological Technicians	$47,968	665	14%

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	$18
	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	JH – FLORJH HS - FLORAL	Floral Design (TX LEVEL 3)	13001800	None	1 (Fine Art)	$60
	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)	13001850	Princ of AFNR; Floral Design	1	$48
	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. Certification: BASF Plant Science Certification					
LEVEL 4	PRACFL (Year 1) PRACF2 (Year 2)	Practicum in AFNR- Floral Design (Indian Blooms)	13002500 (Year 1) 13002510 (Year 2)	Pre/Co-Req: Adv. Floral Des; Must Have Floral Certification	2	$42
	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. ***Previous Floral Cert required to take this class.					
	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. Students may be handling live animals in this class, which may lead to injury.					
	PRACEN	Practicum in Entrepreneurship	130011111	At least 2 credits in POS including a Level 2 or 3 course	2	$24
	Students will apply classroom learnings and experiences to real-world business problems and					

LEVEL 4	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.					
	CPPOS1 (2cr) EXPOS2 (3cr)	Career Preparation for Programs of Study	12701121 (2cr) 12701141 (3cr)	16+ YO, Level 2 POS Course, Employment in POS Field	2-3	$0
	FOR STUDENTS WHO ARE EMPLOYED IN A POSITION THAT IS 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.					
ELECTIVE	AGLEAD	Ag Leadership, Research, & Communication	13000950	Princ. of AFNR; FFA Membership	1	FFA Dues
	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.					

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INDIAN BLOOMS
SANTA FE FLORAL

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.

Courses for High School Credit

Level 1
- Principles of Construction

Level 2
- Construction Technology I

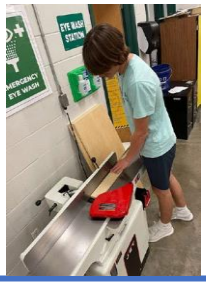
Level 3
- Construction Technology II

Level 4
- Practicum in Construction Technology

OR
- Career Preparation for Programs of Study

Work-Based Learning and Expanded Learning Opportunities

Exploration Activities	Work-Based Learning Activities
• Shadow a carpenter or millwright • Participate in SkillsUSA	• Obtain an NCCER certification



Postsecondary Opportunities

Associate Degrees
- Carpentry/Carpenter
- Industrial Mechanics and Maintenance Technology

Bachelor's Degrees
- Construction Science

Master's, Doctoral, and Professional Degrees
- Construction Management

Industry-Based Certifications

- NCCER
- OSHA (at program discretion)

Aligned Occupations

Occupations	Median Wage	Annual Openings	% Growth
Carpenters	$47,719	4,442	15%
Construction and Building Inspectors	$61,505	1,812	9%
Construction Managers	$98,294	5,403	24%

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	$30
	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. Certification: Students will earn hours towards NCCER.					
Level 2	CNTEC1	Construction Technology I	13005100	Princ of Construction + Hours Earned Towards NCCER Cert	2	$48
	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. Certification: Students will earn hours towards NCCER.					
Level 3	CNTEC2	Construction Technology II	13005200	Construction Tech I + Hours Earned Towards NCCER Cert	2	$48
	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. Certification: Completion of NCCER Certification					
Level 4	PRACCT	Practicum in Construction Technology	13005250	Construction Tech II + NCCER Certification	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.					
	PRACEN	Practicum in Entrepreneurship	130011111	At least 2 credits in POS including a Level 2 or 3 course	2	$24
	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.					
	CPPOS1 (2cr) EXPOS2 (3cr)	Career Preparation for Programs of Study	12701121 (2cr) 12701141 (3cr)	16+ YO, Level 2 POS Course, Employment in POS Field	2-3	$0
	FOR STUDENTS WHO ARE EMPLOYED IN A POSITION THAT IS 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.					

FOR ADDITIONAL INFORMATION ON THE ARCHITECTURE AND CONSTRUCTION CAREER CLUSTER, PLEASE CONTACT: CTE@sfisd.org or visit our webpage: https://www.sfisd.org/departments/career-and-technical-education

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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.

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

Postsecondary Opportunities

Associate 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	Work-Based Learning Activities
• Join a website development or coding club • Participate in SkillsUSA or TSA	• 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

Adobe

Aligned Occupations

Occupations	Median Wage	Annual Openings	% Growth
Graphic Designers	$53,100	1,758	10%
Multimedia Artists and Animators	$67,392	186	21%
Art Directors	$80,944	1,025	18%
Software Developers	$127,000	12,350	36%

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 – Elective Credit)	PRINDM	Principles of Digital Media	13008200	None	1	$18
	The goal of this course is for Junior High students to explore arts, audio/video technology, and communications systems as a CTE program of study option. 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. Students will also utilize this course to develop and produce the campus yearbook.					
	AVPROD	Audio/Video Production (Broadcasting)	13008500	8th Grade; Princ of Digital Media; Teacher Approval	1	$18
	Junior High students in this course will develop technical knowledge and skills needed for success in the Arts, Audio Visual Technology, and Communications career cluster. They will develop an understanding of the industry with a focus on pre-production, production, and post-production audio and video products. Students will utilize A/V equipment and software to produce regular campus announcement broadcasts.					
Level 1 (HS)	DIMEDI	Digital Media	13027800	None	1	$18
	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	$18
	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. Certification: Adobe Certified Professional in Graphic Design & Illustration Using Adobe Illustrator					
	CPHOT1	Commercial Photography I	13009100	Pre: Digital Media, Pre/Co-Req: GD I	1	$18
	An extra elective 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. Certification: Adobe Certified Professional in Visual Design Using Adobe Photoshop					
Level 3	GRAPH2	Graphic Design and Illustration II/ Yearbook II	13008910	Graphic Design and Illustration I	2	$18
	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	$18
	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.					
	PRACEN	Practicum in Entrepreneurship	130011111	At least 2 credits in POS including a Level 2 or 3 course	2	$24
	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.					
	CPPOS1 (2cr) EXPOS2 (3cr)	Career Preparation for Programs of Study	12701121 (2cr) 12701141 (3cr)	16+ YO, Level 2 POS Course, Employment in POS Field	2-3	$0
	FOR STUDENTS WHO ARE EMPLOYED IN A POSITION THAT IS 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.					

FOR ADDITIONAL INFORMATION ON THE ARTS, AUDIO/VIDEO TECHNOLOGY, AND COMMUNICATIONS CAREER CLUSTER, PLEASE CONTACT: CTE@sfisd.org
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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 a 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.

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.

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	Work-Based Learning Activities
• Participate in the Texas Association of Future Educators (TAFE) or Family, Career & Community Leaders of America (FCCLA)	• Teach a community education class • Intern as a teaching assistant or tutor • Serve as a camp counselor

Postsecondary Opportunities

Associate 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

TEA Texas Education Agency

Aligned Occupations

Occupations	Median Wage	Annual Openings	% Growth
Teaching Assistants/Paraprofessionals	$29,358	13,725	15%
Secondary School Teachers (not including Special Education or CTE)	$64,009	8,338	14%
Educational Administrators (K-12)	$86,768	2,734	14%

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

TEA Texas Education Agency

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	$18
	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	$18
	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	11th Grade; Human Growth	2	$24
	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. Certification: TEA Educational Aide I					
LEVEL 4	PRACED	Practicum in Education and Training – TRIBE 2	13014500	12th Grade; Instructional Practices	2	$24
	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. Certification: TEA Educational Aide I					
	CPPOS1 (2cr) EXPOS2 (3cr)	Career Preparation for Programs of Study	12701121 (2cr) 12701141 (3cr)	16+ YO, Level 2 POS Course, Employment in POS Field	2-3	$0
	FOR STUDENTS WHO ARE EMPLOYED IN A POSITION THAT IS 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.					

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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 Science
Statewide Programs of Study

The Diagnostic & Therapeutic program of study introduces students to occupations and educational opportunities related to 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.

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
Practicum in Health Sci- Dental Asst.
Math for Medical Prof (Math Credit)
Medical Microbiology (Science Credit)

NURSING (Patient Care Technician)

Level 1
Principles of Health Science

Level 2
Medical Terminology

Level 3
Anatomy and Physiology
Health Science Theory

Level 4
Practicum in Health Sci- PCT
Leadership & Mgmt in Nursing

Postsecondary Opportunities

Associate 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

Associate 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 Opportunities

Exploration Activities	Work-Based Learning Activities
• Participate in Health Occupation Students of America	• 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
- Nitrous Oxide Monitoring (Does not count towards CCMR/TEA Approved Certification)

Aligned Occupations	Median Wage	Annual Openings	% Growth
Nursing Assistants	$35,110	13,501	15%
Dental Hygienists	$89,155	1,047	32%
Registered Nurses (RN)	$85,108	16,904	17%
Physician Assistants	$131,082	887	41%

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 SCIENCE
Course Information

	KEY	COURSE NAME	SERVICE ID	PREREQ	CREDIT	FEE
LEVEL 1	PRINHL	Principles of Health Science	13020200	None	1	$18
	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	$18
	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)	$18
	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	$18
	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	13021230	HST and Biology	2	$30 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. Certification: Patient Care Technician					
	PRACDA	Practicum in Health Science-Dental Assisting	13020500	HST and Biology	2	$30 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. Certification: Registered Dental Assistant X-Ray Certification / Nitrous Oxide Monitoring Certification					
	MATHMP	Math for Medical Professionals	13020970	HST and Biology	1 (Math)	$12
	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.) *This course only counts as a Level 4 course for the Healthcare Therapeutic & Diagnostic Services Program of Study. It DOES NOT count for the Nursing Science Program of Study (but can be used as elective credit).					

	MICRO	Medical Microbiology	13020700	Bio, Chem, + 1 H Sci	1 (Science)	$30
	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.					
Level 4	CPPOS1 (2cr) EXPOS2 (3cr)	Career Preparation for Programs of Study	12701121 (2cr) 12701141 (3cr)	16+ YO, Level 2 POS Course, Employment in POS Field	2-3	$0
	FOR STUDENTS WHO ARE EMPLOYED IN A POSITION THAT IS 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.					
ELECTIVES	HOSA-I	Leadership & Management in Nursing	13021225	Bio, Chem, 1 H Sci, 1 Year of Previous HOSA Membership	1	HOSA Dues
	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.					

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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.

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

Associate 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
• Participate in Family, Career, and Community Leaders of America (FCCLA) or SkillsUSA.	• Plan a catering event or work for a catering company • Participate in a cooking course • Work in a restaurant

Industry-Based Certifications

- ServSafe Manager

Aligned Occupations

Occupations	Median Wage	Annual Openings	% Growth
Food and Beverage Managers	$61,748	2,941	15%
Chef and Head Cooks	$48,557	2,699	37%
General and Operations Managers	$96,046	44,419	23%

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	$30
	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	$12
	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	$30
	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. Certification: ServSafe Manager					
LEVEL 3	ADCULA	Advanced Culinary Arts	13022650	Culinary Arts	2	$30
	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. Certification: ServSafe Manager					
	EVENT	Intro to Event & Meeting Planning	N1302269	None	1	$30
	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 Level 2 or Higher Culinary Arts POS Course	1 (Science)	$30
	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.					
	PRACUL	Practicum in Culinary Arts	13022700	Culinary Arts, Adv Culinary Arts + ServSafe Certification Preferred	2	$30
	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. Certification: ServSafe Manager					

	PRAEMP	Practicum in Event & Meeting Planning	13022920	At least 2 credits in Culinary Arts or Lodging, Tourism & Event Mgmt POS including a level 2 course	2	$30

LEVEL 4

The Practicum in Event and Meeting Planning course will reinforce the concepts and topics necessary for the comprehensive understanding of the meetings, events, and conventions industry. The focus of this course is to integrate academic education with local businesses and district organizations/event planning to prepare students for success in the work force and/or postsecondary education. Students will benefit from a combination of classroom instruction and a work- based learning experience. Students will learn employability skills, communication skills, customer service skills, and other activities related to job acquisition.

PRACEN	Practicum in Entrepreneurship	130011111	At least 2 credits in POS including a Level 2 or 3 course	2	$24

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.

CPPOS1 (2cr) EXPOS2 (3cr)	Career Preparation for Programs of Study	12701121 (2cr) 12701141 (3cr)	16+ YO, Level 2 POS Course, Employment in POS Field	2-3	$0

FOR STUDENTS WHO ARE EMPLOYED IN A POSITION THAT IS 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.

FOR ADDITIONAL INFORMATION ON THE HOSPITALITY AND TOURISM CAREER CLUSTER,
PLEASE CONTACT: CTE@sfisd.org or visit our webpage: https://www.sfisd.org/departments/career-and-technical-education

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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

Lodging, Tourism & Event Management
Statewide Program of Study

This program of study focuses on occupational and educational opportunities associated with the logistical and operational management of lodging, resorts, and event planning. This program of study allows students to learn about human resources, financial analysis, marketing, and general management strategies

Courses for High School Credit

Level 1
- Principles of Hospitality & Tourism

Level 2
- Travel & Tourism Mgmt.

Level 3
- Event and Meeting Planning

Level 4
- Practicum in Event Planning -OR-
- Practicum in Entrepreneurship -OR-
- Career Preparation for Programs of Study

Recommended Electives
- Business English (4th English Credit)
- Statistics & Business Decision Making
- Financial Mathematics

Work-Based Learning and Expanded Learning Opportunities

Exploration Activities	Work-Based Learning Activities
• Participate in DECA or Family, Career & Community Leaders of America (FCCLA) CTE Organizations	• Intern with a local hote or theme park or in a business office • Work in the School Store– Indian Outlets

Postsecondary Opportunities

Associate 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

Associate 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

Related Industry-Based Certifications

- General Management

NOCTI

General Management

Occupations	Median Wage	Annual Openings	% Growth
Administrative Service Managers	$96,138	2,277	21%
Reservation and Ticketing Agents and Travel Clerks	$44,779	2,785	17%
General and Operations Managers	$96,046	44,419	23%
Meeting, Convention & Event Planners	$51,060	1,972	25%

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

TEA Texas Education Agency

LODGING, TOURISM & EVENT MANAGEMENT
Course Information

	KEY	COURSE NAME	SERVICE ID	PREREQ	CREDIT	FEE
LEVEL 1	JH – JHHOSP HS - PRINHT	Principles of Hospitality & Tourism	13022200	None	1	$12
	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	TRAVTM	Travel & Tourism Management	13022500	Pre/Co-Req: Prin H&T	1	$12
	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. Certification: NOCTI General Management					
LEVEL 3	EVENT	Event & Meeting Planning	13022730	Pre/Co-Req: Travel & Tourism Mgmt.	1	$30
	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	PRAEMP	Practicum in Event & Meeting Planning	13022920	At least 2 credits in Culinary Arts or Lodging, Tourism & Event Mgmt POS including a level 2 course	2	$30
	The Practicum in Event and Meeting Planning course will reinforce the concepts and topics necessary for the comprehensive understanding of the meetings, events, and conventions industry. The focus of this course is to integrate academic education with local businesses and district organizations/event planning to prepare students for success in the work force and/or postsecondary education. Students will benefit from a combination of classroom instruction and a work- based learning experience. Students will learn employability skills, communication skills, customer service skills, and other activities related to job acquisition.					
	PRACEN	Practicum in Entrepreneurship	130011111	Pre/Co-Req: Bus Mgmt or Level 2 or 3 POS Course	2	$24
	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.					

	CPPOS1 (2cr) EXPOS2 (3cr)	Career Preparation for Programs of Study	12701121 (2cr) 12701141 (3cr)	16+ YO, Level 2 POS Course, Employment in POS Field	2-3	$0
	FOR STUDENTS WHO ARE EMPLOYED IN A POSITION THAT IS 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.					
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; 11th grade	1 (Math)	$0
	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.					

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

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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.

College of the Mainland

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.

Recommended 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

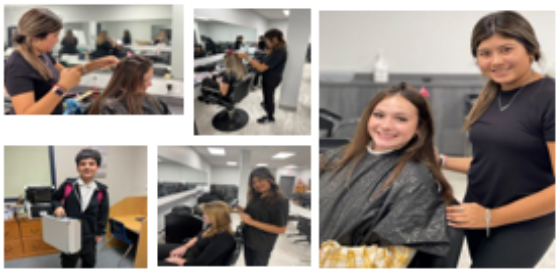
Postsecondary Opportunities

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

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

Work-Based Learning and Expanded Learning Opportunities

Exploration Activities	Work-Based Learning Activities
• Participate in TIVA or SkillsUSA	• 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

Aligned Occupations

Occupations	Median Wage	Annual Openings	% Growth
First-Line Supervisors of Personal Service Workers	$42,027	2,614	29%
Barbers	$28,267	348	14%
Hairdressers, Hairstylists, and Cosmetologists	$29,272	8,385	25%
Manicurists and Pedicurists	$21,715	418	45%
Skincare Specialists	$35,572	1,233	38%

Successful completion of the Cosmetology and Personal Care Services regional program of study will fulfill requirements of the **Public Service endorsement**.

TEA Texas Education Agency

COSMETOLOGY AND PERSONAL CARE SERVICES
Course Information
DUAL CREDIT ONLY (Not offered at SFHS Campus) - See COM website for more information
Additional fees for tuition, books, and supplies apply

	KEY	COURSE	SERVICE ID	PREREQ	CREDIT	FEE
LEVEL 1 (Elective Only)	SFJS-HUMSEV SFHS- PRINHU	Principles of Human Services	13024200	None	1	$12
	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 (Elective Only)	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 & Color Theory (COM: Princ of Hair Coloring & Related Theory)	13025050 CSME 2401	See College of the Mainland Webpage www.com.edu	1	College tuition, fees, and supplies
	DCCOIN	Introduction to Cosmetology (COM: Orientation to Cosmetology)	13025100 CSME 1401		1	
	DCCM1A	Cosmetology I/Lab (COM: Artistry of Hair, Theory & Practice)	13025200 CSME 1451		1 of 2	
	DCCM1A	Cosmetology I/Lab (COM: Intro Haircutting & Related Theory)	13025200 CSME 1410		2 of 2	
	TBD	Barbering I (COM: Intro to Barber Styling)	N1302534 BARB 1404		3	
LEVEL 4	DCCOES	Esthetics (COM: Principles of Skin Care)	N1302533 CSME 1348	See College of the Mainland Webpage www.com.edu	1 of 2	
	DCCONC	Nail Care, Enhancements, & Spa Services (COM: Manicuring & Related Theory)	N1302531 CSME 1443		2	
	DCCO2A	Cosmetology II/Lab (COM: Chemical Reformation & Related Theory)	13025300 CSME 1453		1 OF 2	
	DCCO2B	Cosmetology II/Lab (COM: Prep for State Licensing Exam)	13025300 CSME 2441		2 OF 2	
	TBD	Barbering II	N1302535 BARB TBD		3	

ADDITIONAL NOTES – COSMETOLOGY & BARBERING:
*Courses sequence, credit and schedule varies based on COM's schedule of classes
*Transportation to College of the Mainland may be provided but is not guaranteed
*Courses will likely extend beyond the school day (1:30-6:30)
*Students must purchase their own kit to use throughout the COM 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)

COM/Dual Credit Textbooks/Supplies:
During the first week of COM classes, the instructor will provide a syllabus and outline the required textbook(s) and supplies. Required textbooks are available in the COM Bookstore; however, students may purchase textbooks from other vendors if preferred. Students who qualify for FAST Financial Assistance will receive instructions from SFISD on how to purchase textbooks/supplies at the COM bookstore. Students who do not qualify must cover the cost of their own tuition and fees, required textbooks, and supplies. The COM bookstore accepts cash or credit cards.

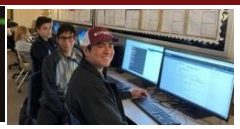
Planning for CTE Dual Credit Textbooks/Supplies:
Cosmetology/Barbering- Initial cost of $1,000-$1,600 for kit and $300-$500 for year 1 books; Same kit can also be used year 2, only textbooks would need to be purchased at a cost of $300-$500 for the second year. Lab Jacket (will be ordered the first week of school) $56.

Dual Credit Payments:
Payment for dual credit courses must be paid before the payment deadline as outlined in the COM catalog. Some students may qualify for FAST Financial Assistance to cover tuition, fees, and textbooks. To qualify, the student must generally have been eligible for the national free/reduced-price lunch program in any of the four school years prior to the academic year in which the student is enrolled in the eligible dual credit course. This decision is made by the Texas Higher Education Coordinating Board. Notification is sent to COM, which then communicates the decision to SFISD. SFISD will notify students if they qualify. Questions about payment arrangements or textbooks should be directed to College of the Mainland. For payment assistance, contact the COM Cashier's Office at 409-933-8377.

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

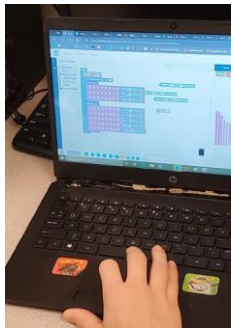


The Programming and Software Development program of study explores the occupations and education opportunities associated with researching, designing, developing, and testing operating systems-level software, compilers, and network distribution software for medical, industrial, military, communications, 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.

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 -OR-
- Career Preparation for Programs of Study

Postsecondary Opportunities

Associate 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

Work-Based Learning and Expanded Learning Opportunities

Exploration Activities	Work-Based Learning Activities
• Participate in a coding club at school	• Obtain a programming/ coding certification • Work part-time or intern with an IT related business

Industry-Based Certifications

- Certified Entry-Level Python Programmer (PCEP)

Python INSTITUTE PI
Open Education & Development Group

Aligned Occupations

Occupations	Median Wage	Annual Openings	% Growth
Computer User Support Specialists	$51,823	6,387	21%
Software Developers	$127,000	12,350	36%
Computer Programmers	$99,177	657	4%

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.

TEA Texas Education Agency

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	$18
	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	$18
	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	JH- CS1JH HS- TACS1	Computer Science I	03580200	Pre/Co-Req: Algebra I	1 (LOTE)	$24
	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					
	TACSAP	AP Computer Science Principles	A3580300	Pre/Co-Req: Algebra I	1 (LOTE)	$24
	AP Computer Science Principles is an introductory college-level course that explores the breadth of computer science, focusing on problem-solving, programming, and the impact of computing innovations. Students will be introduced to the foundational concepts of computer science, emphasizing creativity, collaboration, and ethical computing, allowing students to engage with the material in a meaningful way. Key components of the course include Design and Evaluation, Abstraction, Data Analysis, and Computing Culture.					
LEVEL 2	TACS2	Computer Science II	03580300	Algebra I, CS I	1 (LOTE)	$24
	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	03580350	Computer Science II	1	$24
	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. Certification: Certified Entry-Level Python Programmer (PCEP)					
LEVEL 4	PRACIT	Practicum in Information Tech (IT)	13028000	Computer Science II + PCEP Cert Preferred	2	$12
	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. Certification: Certified Entry-Level Python Programmer (PCEP)					

	CPPOS1 (2cr) EXPOS2 (3cr)	Career Preparation for Programs of Study	12701121 (2cr) 12701141 (3cr)	16+ YO, Level 2 POS Course, Employment in POS Field	2-3	$0
	FOR STUDENTS WHO ARE EMPLOYED IN A POSITION THAT IS 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.					

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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.

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

Associate 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	Work-Based Learning Activities
• Join Skills USA	• 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	$74,014	5,461	13%
Detectives and Criminal Investigators	$89,394	1,555	8%
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**.

Texas Education Agency

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	$30
	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	$30
	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	$30
	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. Certification: Non-Commissioned Security Officer Level II (Note: This certification does not meet CCMR requirements)					
LEVEL 4	FORENS	Forensic Science	13029500	Biology and Chemistry	1 (Science)	$30
	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. Certification: Non-Commissioned Security Officer Level II (Note: This certification does not meet CCMR requirements)					
	CPPOS1 (2cr) EXPOS2 (3cr)	Career Preparation for Programs of Study	12701121 (2cr) 12701141 (3cr)	16+ YO, Level 2 POS Course, Employment in POS Field	2-3	$0
	FOR STUDENTS WHO ARE EMPLOYED IN A POSITION THAT IS 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.					

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.

Courses for High School Credit

Required Electives
- Principles of Construction

AND/OR
- Principles of Agriculture, Food & Natural Resources

Level 1
- Introduction to Welding

Level 2
- Welding I

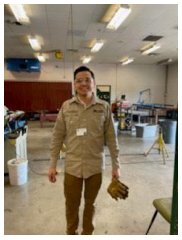
Level 3
- Welding II

AND/OR
- Career Preparation for Programs of Study

Postsecondary Opportunities

Associate 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	Work-Based Learning Activities
• Participate and compete in SkillsUSA • Job shadow a machinist	• 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

AWS
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 (Elective Credit Only)	PRINCO	Principles of Construction	13004220	None	1	$30
	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	$18
	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; 10th Grade	1	$48
	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. Certification: AWS D9.1 Sheet Metal Welding					
LEVEL 3	WELD-I	Welding I	13032300	Intro Weld	2	$48
	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. Certification: AWS D1.1 Structural Steel					
LEVEL 4	WELDII	Welding II	13032400	Welding I	2	$48
	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. Certification: API 1104 Welding Pipelines and Related Facilities					

FOR ADDITIONAL INFORMATION ON THE MANUFACTURINGCAREER CLUSTER, PLEASE CONTACT: CTE@sfisd.org or visit our webpage: https://www.sfisd.org/departments/career-and-technical-education

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CTE Course Electives

LEVEL 1

KEY	COURSE NAME	SERVICE ID	PREREQ	CREDIT	FEE
TACSAP	**AP Computer Science Principles**	**A3580300**	**Pre/Co-Req: Algebra I**	**1 (LOTE)**	**$24**
AP Computer Science Principles is an introductory college-level course that explores the breadth of computer science, focusing on problem-solving, programming, and the impact of computing innovations. Students will be introduced to the foundational concepts of computer science, emphasizing creativity, collaboration, and ethical computing, allowing students to engage with the material in a meaningful way. Key components of the course include Design and Evaluation, Abstraction, Data Analysis, and Computing Culture.					
TACS1	**Computer Science I**	**03580200**	**Pre/Co-Req: Algebra I**	**1 (LOTE)**	**$24**
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.					
DIMEDI	**Digital Media**	**13027800**	**None**	**1**	**$18**
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.					
DOLLAR	**Dollars and Sense**	**13024300**	**Grades 10-12**	**0.5**	**$0**
Dollars and Sense focuses on consumer practices and responsibilities, money-management processes, decision-making skills, impact of technology, and preparation for human services careers.					
INTSTU	**Interpersonal Studies**	**13024400**	**Grades 10-12**	**0.5**	**$0**
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.					
INTCUL	**Introduction to Culinary Arts**	**13022550**	**None**	**1**	**$30**
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.					
PRINAF	**Principles of Agriculture, Food, and Natural Resources**	**13000200**	**None**	**1**	**$18**
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.					
PRINCO	**Principles of Construction**	**13004220**	**None**	**1**	**$30**
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.					
PRINET	**Principles of Education & Training**	**13014200**	**None**	**1**	**$18**
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.					
PRINHL	**Principles of Health Science**	**13020200**	**None**	**1**	**$18**
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.					

	PRINHT	**Principles of Hospitality & Tourism**	**13022200**	**None**	**1**	**$12**
	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.					
	PRINHU	**Principles of Human Services**	**13024200**	**None**	**1**	**$18**
	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.					
	PRINLP	**Principles of Law, Public Safety, Corrections, and Security**	**13029200**	**None**	**1**	**$30**
	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	FLORAL	**Floral Design**	**13001800**	**None**	**1 (Fine Art)**	**$60**
	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	ANATPH	**Anatomy and Physiology (A&P)**	**1302060**	**Bio, + Chem, IPC, or Physics**	**1 (Science)**	**$18**
	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.					
LEVEL 4	CPPOS1 (2cr) EXPOS2 (3cr)	**Career Preparation for Programs of Study**	**12701121 (2cr) 12701141 (3cr)**	**16+ YO, Level 2 POS Course, Employment in POS Field**	**2-3**	**$0**
	FOR STUDENTS WHO ARE EMPLOYED IN A POSITION THAT IS 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. ***This course satisfies a Level 4 CTE Program of Study credit.					
	CAREE1 (2cr) EXCAR2 (3cr)	**Career Preparation- General**	**12701111 (2cr) 12701131 (3cr)**	**16+ YO, Level 2 CTE Course, Employment**	**2-3**	**$0**
	FOR STUDENTS WHO ARE EMPLOYED IN A POSITION NOT 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. ***This course DOES NOT satisfy a level 4 CTE Program of Study requirement.					
	FOODSC	**Food Science**	**13023000**	**Bio, Chem + 1 Level 2 or Higher Culinary Arts POS Course**	**1 (Science)**	**$30**
	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.					
	FORENS	**Forensic Science**	**13029500**	**Biology and Chemistry**	**1 (Science)**	**$30**
	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.					
	MICRO	**Medical Microbiology**	**13020700**	**Bio, Chem, + 1 H Sci**	**1 (Science)**	**$30**
	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.					
ELECTIVES	AGLEAD	**Ag Leadership, Research, & Communication**	**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.					
	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.					
	HOSA-I	**Leadership & Mgmt in Nursing**	**13000950**	**Bio, Chem, 1 H Sci, 1 Year of Previous HOSA Membership**	**1**	**HOSA Dues**
	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.					
	STABDM	**Statistics and Business Decision Making**	**13016900**	**Algebra II & Geometry; 11th grade**	**1 (Math)**	**$0**
	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.					
	WFECGT	**Wildlife, Fish & Ecology Mgmt.**	**13001500**	**Princ. of AFNR**	**1**	**$18**
	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.					

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EARN YOUR ENTRY-LEVEL INDUSTRY CREDENTIALS THROUGH THESE PARTNERING AGENCIES

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

Adobe

Elanco

AWS
American Welding Society

STATE BOARD OF DENTAL EXAMINERS
TEXAS

AVMA
American Veterinary Medical Association

nccer

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NOCTI

General Management

Python INSTITUTE
Open Education & Development Group

Texas Department of Public Safety

TEA
Texas Education Agency

ServSafe

CERTIFIED PLANT SCIENCE CERTIFIED

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