

Career and Technical Education Courses

Foundations of Web Design Honors (Web 1)

9001110

1 year, Grades 9-12, Performing/Fine Arts Credit, **Honors Course**

Learn from scratch, with detailed instruction, how to create professional, industry-focused Web pages with site-development software and XHTML & CSS coding, and learn project management skills for any career in business. Industry certifications can be earned in the Web Development program.

User Interface Design Honors (Web 2)

9001120

1 year, Grades 10-12, Performing/Fine Arts Credit, **Honors Course**

Prerequisite: Foundations of Web Design

This course builds upon previously acquired Web page creation skills while providing higher-level instruction in Web document development, with an in-depth focus on Web animation software and Adobe Photoshop. Seniors who are computer savvy may take this course without the prerequisite.

E-Commerce and Marketing Essentials Honors (Web 3)

9001150

1 year, Grade 12, Performing/Fine Arts Credit, **Honors Course**

Prerequisite: Foundations of Web Design and User Interface Design

This course focuses on all the elements related to E-Commerce, including: B2B, B2C, C2C, connecting with online customers, marketing strategies, Web server hardware and software, payment gateways, and online shopping security. In addition, explore the world of video editing using Adobe Premiere Pro and After Effects. Seniors who are computer savvy may take this course without the prerequisite.

Introduction to Hospitality and Tourism

8850110

1 year, Grades 9 – 10

Have you ever thought about a career in Travel and Tourism? This is an excellent place to start a career exploration of a very exciting field that offers endless opportunities for positions from the bottom to the top of hotels, restaurants, amusement parks, cruise lines, air lines, and many others.

Hospitality & Tourism Marketing Management

8703120

1 year, Grades 10 – 11

Prerequisite: Intro to Hospitality and Tourism and Teacher Approval

Continue your career exploration in this lucrative field by learning about the marketing and promotion of tourism. Real-world experiences are included, and you will lay a foundation that could take you directly to a career or continue to post-secondary degrees at HCC or USF.

Hospitality & Tourism Entrepreneurship

8703130

1 year, Grades 11 – 12

Prerequisite: Intro to Hospitality and Tourism, Hospitality & Tourism Marketing Management, and Teacher Approval

This is the third course in the program, which focuses on travel industry trends, owning your own business, planning special events, laws and regulations, and various roles and responsibilities within this exciting industry.

Marketing Essentials

8827110

1 year, **Grades 9-12**

Students will learn how to develop strategic marketing plans aimed at customers, and learn about market segmentation and how to target your products to the right customers. The goal is to identify and deliver a marketing package that satisfies customers and beats your competition.

Marketing Applications (Marketing 2)

8827120

1 year, *Grades 10-12*

Prerequisite: Marketing Essentials

The course provides an in-depth study of marketing in a free enterprise society, including: advertising, promotion, product development, branding, selling, and marketing research.

Marketing Management (Marketing 3)

8827130

1 year, *Grades 11-12*

Prerequisite: Marketing Essentials, Marketing Applications

This course provides instruction for a career-sustaining level of employment in the industry. This includes applied skills related to marketing functions, employment skills in the marketing field, and career planning related to the industry.

Business Ownership (Marketing 4)

8812000

1 year, *Grades 11-12*

Prerequisite: Marketing Essentials, Marketing Applications, Marketing Management

Get prepared for a career as an entrepreneur, learn skills needed to evaluate your potential as a business owner, and develop the fundamental knowledge and skills necessary to start and operate a business.

Welding Technologies 1

8754510, LAB FEE

1 year, **Grades 9-12**, *Performing/Fine Arts Credit, LAB FEE*

This course is an introductory look at this very lucrative and in-demand field. Hands-on instruction will prepare students for employment and advanced training in a variety of occupations in the welding industry. Explore what it takes to be a welder, and how your work will contribute to the overall safety and building of America, both on land and underwater. The cost involved is for the proper clothing needed to use the welding equipment (needed by late September).

Welding Technologies 2 - 4

1 year, *Grades 10-12, LAB FEE*

Prerequisite: Welding 1 and Teacher Approval

Included in this program of study are all the techniques of welding, from basic principles to more advanced applications. Welding is such a widely accepted form of material construction, and individuals in this field can expect employment in a vast number of areas. Multi-levels can be taken during the same year. Consider this program to establish a solid foundation in a very lucrative field.

Welding Technologies Capstone

1 year, *Grade 12, LAB FEE*

Prerequisite: Welding 1 – 4 and Teacher Approval

This is the fifth year for the Welding students, getting closer to an actual career in this very lucrative field. Students take on unique projects and visit industry sites throughout the year.

Culinary Operations 1

8800510

1 year, **Grades 9-11**(no 12th grade)

Prepare for employment in the food service and hospitality industry. Students will learn both front and back house procedures, cross-train in food service jobs, study leadership and employability skills, and operate a restaurant and catering business in a high school laboratory setting, which includes a commercial kitchen and café. The focus of this course is on food and kitchen safety, and on the basic elements of cooking.

Culinary Operations 2-3

1 year each, Grades 10-12, Performing/Fine Arts Credit, LAB FEE REQUIRED

Prerequisite: Culinary 1 and Teacher Approval

As a continuation of Culinary Operations 1, students learn about food planning and preparation for large numbers, such as banquets, luncheons and receptions. Multi-levels can be taken during the same year. Students will purchase a cook uniform jacket.

Culinary Operations 4

1 year, Grades 12, LAB FEE REQUIRED

Prerequisite: Culinary 1-3 and Teacher Approval

Offers three (3) tracks to best suit your future career in culinary arts:

Track 1: Culinary and Hospitality Management

Learn how to be successful in customer service and management roles. Learn the skills necessary for planning and catering an event. Explore trends in marketing and business.

Track 2: Advanced Baking Techniques

Learn baking mathematics knowledge and skills. Explore how to demonstrate standard and advanced preparation skills for baking and pastry products. Apply the knowledge and skills necessary to successfully cater an event.

Track 3: Advanced Cooking

Learn how to follow state mandated guidelines for food service. Utilize industry technology to enhance methodology and efficiency of preparation and, how to demonstrate buffet style service. Demonstrate advanced preparation skills for various proteins.

Customer Service Rep 1

8848110

1 year, **Grades 10-12 ONLY** (NO 9th grade)

This course is designed for students who desire on-the-job training in one of the offices or assisting one of the teachers within the school. Students will work towards earning an Industry Certification in the field of Project Management.

Customer Service Rep 2

8848120

1 year each, Grades 11-12

This course may be taken simultaneously with CSR 1 or 3, but in sequence. Students learn the skills and requirements of administrative assistants, as well as other life and industry skills

Customer Service Rep 3

8848130

1 year each, Grade 12 ONLY

This course may be taken simultaneously with CSR 1 or 2, but in sequence. Students learn the skills and requirements of administrative assistants, as well as other life and industry skills.

Barbering 1

8905210

1 year, **Grades 9-12**

This course is designed to provide instruction in safety rules and procedures with classroom/laboratory procedures. It provides competencies in hair shampooing and conditioning, trimming and shaping hair using clippers, shears and razors.

Barbering 2 - 4

1 year, *Grades 10-12, OPTIONAL LAB FEE*

Prerequisite: Barbering 1 and Teacher Approval

This program will prepare students for a career in barbering. Instruction is designed to qualify students for employment upon successfully passing the Florida Restricted Barber or Barber License Examination. Multi-levels can be taken during the same year. Students may purchase personal barbering equipment

Cosmetology 1 (Grooming & Salon Services)

8757210

1 semester, **Semester 1, Grades 9-12**

This course prepares students for a career in cosmetology, including the skills and services needed for clients in the school cosmetology salon. Begin your quest to learn about a very creative career working with hair, nails, and skincare.

Nails Specialty 2

8757310

1 semester, **Semester 2, Grades 9-12, OPTIONAL LAB FEE**

Prerequisite: Cosmetology 1

Instruction for providing manicures, pedicures, applying artificial nails, and learn about the selection of supplies and equipment as well as sanitation procedures. Students may purchase a personal nail kit.

Two Courses of Study (Choose One or Both) – Nails or Hair Styling

Nails Program - Nails Specialty 3

8757320

1 year, *Grades 10-12, LAB FEE*

Prerequisite: Cosmetology 1 and Nails Specialty 2, and Teacher Approval

This course is the follow-up to Nails Specialty 2, with a more in-depth exploration and experience providing manicures, pedicures, and applying artificial nails. Students work towards earning state licensing in the field. Students will purchase a personal nail kit.

Hair Styling Program - Cosmetology 4 - 6

1 year, *Grades 11-12, OPTIONAL LAB FEE*

Prerequisite: Cosmetology 1, Nails Specialty 2, and Teacher Approval

Students perform skills and services for clients in the school cosmetology salon. Successful students are prepared and eligible to take the Florida Board of Cosmetology examination for licenses. Multi-levels can be taken during the same year. Students may purchase a personal cosmetology kit.

Family, Home and Consumer Technology (Senior Survival)

8500365

1 year, *Grade 12 ONLY*

This course focuses on becoming productive and successful adults. Concepts include managing money, consumer choices, menu planning and preparation, interpersonal relationships and decision making. Practical everyday skills needed for survival on your own will be covered.

Personal Financial Literacy

8500120

1 semester, Grades 9 – 12 (Best suited for 11th-12th grade)

SATISFIES GRADUATION REQUIREMENT

This course provides students an overview of personal and family finance concepts including the American economic system, management of resources including income, money management, saving and investing, spending and credit, the role of financial institutions and the consumer, consumer information and taxation and financial planning.

Nutrition and Wellness

8500355

1 semester, Semester 1, Grades 9-12

Students will learn the relationship between preparation of healthy foods and their nutritional choices. Practice safe food-handling and demonstrate the dangers of improper selection, preparation, service and storage of foods.

Principles of Food Preparation

8500390

1 semester, Semester 2, Grades 9-12

Prerequisite: Nutrition and Wellness

Gain a foundation of food preparation, selection and storage of foods, and basic presentation skills for home and commercial cooking. This is a great introduction to a Culinary career.

3DE - AVID 1

1700390

1 year, Grade 9

This is an exciting program that focuses on *REAL* business case studies. Students work in groups to solve a problem given by different businesses such as Home Depot, Arby's, Delta Airlines, and many more. You will develop study skills and work habits that focus on organization, communication, and future planning!

3DE - AVID 2

1700400

1 year, Grade 10

Develop your problem-solving and communication skills while solving real-world case studies for businesses in the Tampa area. Continue your skill-building within this program designed to help with studying, test-taking, and organization, while preparing for your future career and education goals.

3DE - AVID 3

1700410

1 year, Grade 11

This is the third year of the program that develops problem-solving and communication skills while working with businesses in Tampa. At this point in the program, you and your teammates are creating diverse and exciting presentations as you solve real industry issues.

3DE – AVID 4

1700420

1 year, Grade 12

This is the final of a four-course program designed to explore business situations in the Tampa area, with visits, demonstrations, and exploration of possible careers.
