Career, Technical, and Agricultural Education

Audio/Video Technology and Film Pathway

Course Title	Course #	Term	Grade(s)	Prerequisite(s)	Major Topics
Audio/Video Technology & Film	10.5181000	Y	9-12	None	This course is designed to prepare students in the fundamentals in the Broadcast/Video production field. Topics covered may include the history of mass media, equipment safety and terminology, script writing, production teams, production and programming, lighting, and recording and editing.
Audio/Video Technology & Film 2	10.5191000	Y	10-12	A/V Tech & Film 1	This course is the second in a series to prepare students for participation in the field of Broadcast/Video or to prepare them for future study in a post-secondary institution. Topics include planning, writing, directing and editing; advanced editing operations; studio productions and studio operations; mass media journalist skills. Students will help in the production of the Raider Broadcast.
Audio/Video Technology & Film 3	10.5201000	Y	11-12	A/V Tech & Film 2	This course is the third in a series, and students take on individual projects under the guidance of the instructor to further develop their technical and journalist skills. Students will help in the production of the Raider Broadcast.
Work-based Learning in Entrepreneurship Or Internship via TAG (see Talented and Gifted)	06.7114001	Y	11-12	A/V Tech & Film 2 and application to work-based learning program or completion of internship requirements via TAG	Students earn elective credit while participating in a work-based learning experience within the field of Broadcast & Video. Must apply to be in work-based learning program or must have completed TAG internships requirements

Computer Science Pathway

Course Title	Course #	Term	Grade(s)	Prerequisite(s)	Major Topics
Introduction to Digital Technology	11.4150000	Y	9-11	None	Introduction to Digital Technology is the foundational course for Web and Digital Communications, Programming, Advanced Programming, Information Support and Services, and Network Systems pathways. This course is designed for high school students to understand, communicate, and adapt to a digital world as it impacts their personal life, society, and the business world. Exposure to foundational knowledge

					in hardware, software, programming, web design, IT support, and networks are all taught in a computer lab with hands-on activities and project-focused tasks. ed in this course.
Work-based Learning in Computing/Network Or Internship via TAG (see Talented and Gifted)	06.7114000	Y	11-12	Computer Science Principles or completion of internship requirements via TAG	Students earn elective credit while participating in a work-based learning experience within the field of Computing. Must apply to be in work-based learning program or must have completed TAG internship requirements.

Engineering and Technology Pathway

Course Title	Course #	Term	Grade(s)	Prerequisite(s)	Major Topics
Foundations of Engineering Technology	21.4250000	Y	9-12	None	The Foundations of Engineering and Technology is the introductory course for the Engineering and Technology Education pathways. This STEM driven course provides the students with an overview of engineering and technology including the different methods used in the engineering design process developing fundamental technology and engineering literacy. Students will demonstrate the skills and knowledge they have learned through various project-based activities while using an engineering design process to successfully master the "E" in STEM. The pre-requisite for this course is advisor approval
Engineering Concepts	21.4710000	Y	10-12	Foundations of Eng & Technology	Students will learn to design technical solutions to engineering problems using a whole systems approach to engineering design. Students will demonstrate the application of mathematical tools, teamwork, and communications skills in solving various design challenges, while maintaining a safe work environment.
Engineering Applications	21.4720000	Y	11-12	Foundations of Eng & Technology Engineering Concepts	Students will apply their knowledge of Science, Technology, Engineering, and Math (STEM) to develop solutions to technological problems. Solutions will be developed using a combination of engineering software and prototype production processes. Students will use market research, cost benefit analysis, and an understanding of the design cycle to create and present design, marketing, and business plans for their solutions. A capstone project will allow students to demonstrate their depth of knowledge of the engineering design process and prepare them for future opportunities in the field of engineering.
Work-based Learning in Engineering	06.7114000	Y	11-12 (at least 16 years old)	Engineering Applications	Students earn elective credit while participating in a work-based learning experience within the field of Engineering.

Or Internship via TAG (see Talented and Gifted)					Must apply to be in work-based learning program or must have completed TAG internship requirements.

Culinary Arts Pathway

Course Title	Course #	Term	Grade(s)	Prerequisite(s)	Major Topics
Introduction to Culinary Arts	20.5310000	Y	9-12	None	This course is designed to introduce students to fundamental food preparation terms, concepts, and methods in Culinary Arts where laboratory practice will parallel class work. Fundamental techniques, skills, and terminology are covered and mastered with an emphasis on basic kitchen and dining room safety sanitation, equipment maintenance and operation procedures. The course also provides an overview of the professionalism in the culinary industry and career opportunities leading into a career pathway to Culinary Arts.
Culinary Arts 1	20.5321000	Y	10-12	Intro to Culinary Arts	This course is designed to create a complete foundation and understanding of Culinary Arts leading to post-secondary education or a foodservice career Building from techniques and skills learned in Foundation of Culinary Arts, this fundamentals course begins to involve in-depth knowledge and hands on skill master of Culinary Arts.
Culinary Arts 2	20.5331000	Y	11-12	Intro to Culinary Arts, Culinary Arts 1	This course is an advanced and rigorous in-depth course designed for the student who has continued the Culinary Arts pathway and wishes to continue their education at the post-secondary level or enter the foodservice industry as a proficient and well-rounded individual. Strong importance in given to refining hand-on production of the classic fundamentals in the commercial kitchen.
Work-based Learning in Culinary Or Internship via TAG (see Talented and Gifted)	06.7114000	Y	11-12 (at least 16 years old)	Intro to Culinary Arts, Culinary Arts 1, Culinary Arts 2	Students earn elective credit while participating in a work-based learning experience within the field of Culinary. Must apply to be in work-based learning program or must have completed TAG internship requirements.

Business Management and Administration Pathway

Course Title	Course #	Term	Grade(s)	Prerequisite(s)	Major Topics
Introduction to Business Technology	07.4413000	Y	9-11	None	Introduction to Business and Technology is the foundational course for Administrative Support, Small Business Development, and Human Resource Management pathways. The course is designed for high school students as a gateway to the career pathways above and provides an overview of business and technology skills required for today's business environment. Knowledge of business principles, the impact of financial decisions, and technology proficiencies demanded by business combine to establish the elements of this course.
Legal Environment of Business	06.4150000	Y	10-12	Intro to Business and Technology	Legal Environment of Business addresses statutes and regulations affecting businesses, families, and individuals. All students will benefit with the knowledge of business law as they will eventually assume roles as citizens, workers, and consumers in their communities and in society at large.
Entrepreneurship	06.4161000	Y	101-12	Intro to Business and Technology	This course concentrates on the management skills necessary for successful business operation. Students will study management strategies for developing and implementing business plans; structuring the organization; financing the organization; and managing information, operations, marketing and human resources. International business principles are infused in the standards for Entrepreneurial Ventures. An integral component of the Entrepreneurial Ventures course is a school-based or community-based entrepreneurial venture that will engage students in the creation and management of a business and the challenges of being a small business owner.
IB Business SL **IB Business HL Yr.1** **IB Business HL Yr. 2**	06.4200000 06.4200010 06.4300010	 Y Y	 11-12 12	 None IB Business SL	International Baccalaureate Curriculum and Course Descriptions IB level content culminating in portfolio submission and/or IB exams
Work-based Learning in Business **Or Internship via TAG (see Talented and Gifted)**	06.7114000	Y	11-12 (at least 16 years old)		Students earn elective credit while participating in a work-based learning experience within the field of Business. Must apply to be in work-based learning program or must have completed TAG internship requirements.

HealthCare Pathway

Course Title	Course #	Term	Grade(s)	Prerequisite(s)	Major Topics
Intro to Healthcare Science	25.52100000	Yr.	9th and 10th	N/A	Students wishing to pursue a career in the area of Public Health will receive initial exposure to public health skills and attitudes applicable to public health including the concepts of epidemiology, research and statistics. The Introduction to Public Health Course is designed to provide an overall framework of basic skills utilized in the provision of public health services. Career planning, community and world health, healthcare systems, and bioterrorism skills are emphasized. Academics and other related sciences are integrated throughout the course. The students are required to meet both national and intrastate professional guidelines as designated by applicable regulatory agencies such as the Occupational Safety and Health Administration (OSHA) and Center for Disease Control (CDC). Students continue with the development of individual career portfolios utilizing postsecondary program research, employability skills, and /or work-based learning. Competencies for the co-curricular student organization, Health Occupations Students of America (HOSA) are integral components of both core employability standards and the technical skills standards. HOSA activities should be incorporated throughout the instructional strategies developed for the course.
Essentials to Healthcare	25.4400000	Y	10-12	Intro to Healthcare	The Essentials of Healthcare is a medical-focused anatomy course addressing the physiology of each body system, along with the investigation of common diseases, disorders and emerging diseases. The prevention of disease and the diagnosis and treatment that might be utilized are addressed, along with medical terminology related to each system. This course provides an opportunity to demonstrate technical skills that enforce the goal of helping students make connections between medical procedures and the pathophysiology of diseases and disorders.

Sports Medicine (Can be 3rd or 4th level class)	25.4460000	Y	11-12	Intro to Healthcare, Essentials to Healthcare	This course focuses on the musculoskeletal system, injury assessment, injury prevention, or rehabilitation including careers in Sports Medicine and Rehabilitative Services. This course will enable students to receive initial exposure to therapeutic services skills and attitudes applicable to the healthcare industry. The concepts of anatomy and physiology, assessment, preventative and rehabilitative care are introduced. Fundamental healthcare skills development is initiated, including medical terminology, kinesiology, patient assessment, record keeping, and basic life support.
Patient Care Fundamentals (Can be 3rd or 4th level class)	25.4360000	Y	11-12	Intro to Healthcare, Essentials to Healthcare	This course is designed to provide students interested in the careers that involve patient care with entry level skills most commonly associated with the career Nursing Assistant. The students are required to meet both national and intrastate professional guidelines as designated by applicable regulatory agencies such as the Occupational Health and Safety Administration (OSHA), Center for Disease Control (CDC), and the Department of Health and Human Services (HHS) with a specific focus on the Omnibus Budget Reconciliation Act of 1987 (OBRA) and the Health Insurance Portability and Accountability Act of 1996 (HIPAA). Upon completion of this course and its prerequisites, this course meets the Certified Nurse Assistant curriculum content as specified by the Georgia Medical Care Foundation. Students meeting all academic, attendance, and age requirements may sit for the Georgia Registry's Examination. Successful completion of the Georgia Registry Examination allows students to seek employment in the state of Georgia as a Certified Nurse Assistant.
IB Sports and Exercise Science	26.0200000	Y	11-12	> 80% in Biology and Chemistry	International Baccalaureate Curriculum and Course Descriptions IB level content culminating in portfolio submission and/or IB exams