

## Math I (21002X0000)

Credit: 1 unit Rigor: 2 Length: SEM Grade(s): 9-12

Prerequisite: None

Description: Algebra I continues the study of algebraic concepts. It includes operations with polynomials and matrices, creation and application of linear functions and relations, algebraic representations of geometric relationships and an introduction to nonlinear functions. Students will be expected to describe and translate among graphic, algebraic, numeric, tabular, and verbal representations of relations and use those representations to solve problems. Appropriate technology, from manipulatives to calculators and application software, will be used regularly for instruction and assessment.

MATH

## FOUNDATIONS OF Math II (20512X0000)

Credit: 1 unit Rigor: 2 Length: SEM Grade(s): 9-12

Prerequisite: Math I

Description: Foundations of Math II prepares students for the study of geometric concepts. Students will move from an inductive approach to deductive methods of proof in their study of geometric figures. Two- and three-dimensional reasoning skills will be emphasized and students will broaden their use of the coordinate plane to include transformations of geometric figures. Appropriate technology, from manipulatives to calculators and graphics software, will be used regularly for instruction and assessment.

*delete*

MATH

## FOUNDATIONS OF Math III (20522X0000)

Credit: 1 unit Rigor: 2 Length: SEM Grade(s): 9-12

Prerequisite: Math II

Description: Foundations of Math III prepares students for the study of algebraic concepts. Students will move from an inductive approach to deductive methods of proof in their study of geometric figures. Appropriate technology, from manipulatives to calculators and graphics software, will be used regularly for instruction and assessment.

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MATH

## Math II (22002X0000)

Credit: 1 unit Rigor: 2 Length: SEM Grade(s): 10-12

Prerequisite: Algebra I

Description: Math II continues the study of geometric concepts building upon middle school topics. Students will move from an inductive approach to deductive methods of proof in their study of geometric figures. Two- and three-dimensional reasoning skills will be emphasized and students will broaden their use of the coordinate plane to include transformations of geometric figures. Appropriate technology, from manipulatives to calculators and graphics software, will be used regularly for instruction and assessment.

MATH

## Pro Start I (FH712X0000)

**Credit:** 1 **Rigor:** Length: SEM **Grade(s):** 10-12

**Prerequisite:** Foods I

**Description:** This national credentialing and fundamental food service course allows students to master kitchen basics, such as foodservice equipment, nutrition, breakfast foods, salads and garnishes, and fruits and vegetables. A heavy emphasis is placed on safety and sanitation, including preparing and serving safe food and preventing accidents and injuries. Students learn about successful customer relations and working with people, business math, and controlling foodservice cost. A required, one-credit paid or unpaid 200-hour internship will count toward the National ProStart™ Certificate of Achievement at the conclusion of ProStart™ II. English language arts and mathematics are reinforced. Work-based learning strategies appropriate for this course include cooperative education, entrepreneurship, internship, mentorship, school-based enterprise, service learning, and job shadowing. Apprenticeship is not available for this course. Students are eligible to compete at the state and

## Pro Start II (FH722X0000)

**Credit:** 1 **Rigor:** Length: SEM **Grade(s):** 11-12

**Prerequisite:** Pro Start I

**Description:** In this national credentialing, one credit, and second level fundamental food service course, students study advanced skills hospitality industry, including tourism and the retail industry, the history of foodservice, and the lodging industry. Advanced food service skills include potatoes and grains, meat, poultry, seafood, stocks, soups and sauces, desserts, and baked goods. Service skills are refined through the art of service and communicating with customers. Students learn purchasing and industry control, standard accounting practices and how to build restaurant sales through marketing and the menu. Students will complete the remainder of a required 400-hour paid or unpaid one-credit internship, which will count toward the National ProStart™ Certificate of Achievement. Work-based learning strategies appropriate for this course include apprenticeship, cooperative education, entrepreneurship, internship, mentorship, school-based enterprise, service learning, and

## FOODS I (FN412X0000)

**Credit:** 1 unit (Potential Community College credit if course grade of 85+ and CTE post-assessment of 93+)

**Rigor:** 2 **Length:** SEM **Grade(s):** 9-12

**Prerequisite:** None **NOTE:** We do not cook and eat daily in this class.

**Description:** This course examines nutritional needs of the individual. Emphasis is placed on the relationship of diet to health, kitchen and meal management, food preparation and on the selection of food to satisfy needs. Limited cooking labs to apply skills application will accompany select objective. Skills in science and mathematics are reinforced in this course. Work-based learning strategies appropriate for this course are field trips, job shadowing, and service learning. Skill development and FCCLA leadership activities provide the opportunity to apply instructional competencies and workplace readiness skills to authentic experiences.

## TEEN LIVING (FU102X0000)

**Credit:** 1 unit **Rigor:** 2 **Length:** SEM **Grade(s):** 9-12

**Prerequisite:** None

**Description:** This course examines life management skills in nutrition and wellness, family living, child development, and consumer management. Emphasis is placed on students applying these skills during their teen years. Through simulated experiences, they learn to fulfill their responsibilities associated with the work of the family and community. Skills in mathematics, communication, science, technology, and personal and interpersonal relationships are reinforced in this course. Work-based learning strategies appropriate for this course are field trips and service learning. Skill development and FCCLA leadership activities provide the opportunity to apply instructional competencies and workplace readiness skills to authentic experiences.

ADD  
 Foods II  
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## **PUBLIC HEALTH FUNDAMENTALS (HN452X0000)**

**Credit:** 1 unit **Rigor:** 2 **Length:** SEM **Grade(s):** 12

**Prerequisite:** Health Science II

**Description:** This course will assist future healthcare professionals in understanding the unique challenges and strategies involved in healthcare delivery in a less controlled environment outside traditional facilities and without traditional in-house supervision. Medical industry and healthcare regulating agencies agree that home is the best setting for providing healthcare to increasing numbers of critically ill patients needing very high tech and very skilled care. Healthcare professionals without the ability to function outside traditional facilities will be ill prepared to meet current healthcare industry needs. After successful completion of this course and receiving their Nurse Aide I certification students are eligible to add "Home Care Aide" endorsement on the Nurse Aide I Registry.

HLTH Occ ED

## **Honors Public Health Fundamentals (HN455X0000)**

**Credit:** 1 **Rigor:** Length: SEM **Grade(s):** 12

**Prerequisite:** Health Science II

**Description:** This course is an enhanced version that will assist future healthcare professionals in understanding the unique challenges and strategies involved in healthcare delivery in a less controlled environment outside traditional facilities and without traditional in-house supervision. Medical industry and healthcare regulating agencies agree that home is the best setting for providing healthcare to increasing numbers of critically ill patients needing very high tech and very skilled care. Healthcare professionals without the ability to function outside traditional facilities will be ill prepared to meet current healthcare industry needs. After successful completion of this course and receiving their Nurse Aide I certification students are eligible to add "Home Care Aide" endorsement on the Nurse Aide I Registry.

HLTH Occ ED

## **Honors Pharmacy Technician (HH325X0000)**

**Credit:** 1 **Rigor:** Length: SEM **Grade(s):** 12

**Prerequisite:** Health Science II

**Description:** This course has self-paced, on-line instruction designed to prepare high school seniors for a pharmacy technician career. Topics included in this course are federal law, medication used in major body systems, calculations, and pharmacy operations. The student will be eligible to take the Pharmacy Technician Certification Board (PTCB) exam upon successful completion of the course, graduation from high school, and having no felony record. Pharmacy clinical experience is recommended. Language arts, mathematics, and communications are reinforced in this course. HOSA activities support networking with health care professionals through volunteerism. The enhanced honors section of this will give Pharmacy Technician candidates the opportunity for advanced work through a clinical option to apply knowledge and skill in work-based settings.

HLTH Occ ED

## **ENTREPRENEURSHIP I (ME112X0000)**

**Credit:** 1 unit (Potential Community College credit if course grade of 85+ and CTE post-assessment of 93+)

**Rigor:** 2 **Length:** SEM **Grade(s):** 11-12

**Prerequisite:** Marketing or Personal Finance or Principles of Business & Finance

**Description:** Students will evaluate the concepts of going into business for themselves and working or operating a small business. Emphasis is on the exploration of feasible ideas of products/service, research procedures, business financing, marketing strategies, and access to resources for starting a small business. Students develop components of a business plan and evaluate startup requirements. English language arts and social studies are reinforced. Work-based learning strategies appropriate include cooperative education, entrepreneurship, internship, mentorship, school-based enterprise, service learning, and job shadowing. Apprenticeship is not available for this course. DECA and FBLA competitive events, community service, and leadership activities allow application of workplace readiness skills via authentic experiences.

MARKETING ED

\* Are we offering any NCUPS courses? The E-Learning section before the CCP section was not included.

## **Career and College Promise: Technical Career Pathway**

Earn both high school and college credit with Central Carolina Community College through Career and College Promise. High School juniors and seniors can earn college credit by enrolling in either the College Transfer or the Career Technical Education Pathway. Courses are tuition-free, and as funding allows, Technical Career books are paid for through high school funding (however some courses may have related fees based on community college requirements). Course work can lead to a credential that builds skills for a technical career. Students must provide their own transportation. Following the completion of registration, course changes are limited. Parents and students must make wise choices to ensure a quality educational experience for all.

### **Intro to Broadcasting (Broadcasting I - 1 of 3)**

High School Course Code: 85982X0000 College Course Code: BPT 110 Length: SEM

High School Credit: 1 unit College Credit: 3 hours Grade(s): 11-12

Prerequisite: None Corequisite(s): Radio Performance IA and Broadcast Speech IA

This course introduces the field of broadcasting and other electronic media. Emphasis is placed on the history, development, and current status of radio, television, and related industries. Upon completion, students should be able to demonstrate knowledge of regulations, organizational structure, revenue sources, historical development, and ongoing operation of broadcasting and related industries.

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### **Radio Performance IA (Broadcasting I - 2 of 3)**

High School Course Code: 85982X0004 College Course Code: BPT 135A Length: SEM

High School Credit: 0.5 unit College Credit: 2 hours Grade(s): 11-12

Prerequisite: None Corequisite(s): Intro to Broadcasting and Broadcast Speech IA

This course provides an opportunity to operate the college radio station as an announcer/board operator. Emphasis is placed on operating control-room equipment, logging transmitter readings, EBS tests, reading news, and broadcasting free of interruptions. Upon completion, students should be able to prepare music, public service announcements, and promos for timely broadcast; introduce songs/programs smoothly; and follow FCC rules.

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