

Registration Guide for 2020/2021 Sargent Central



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SRCTC Students

The Southeast Region Career and Technology Center offers educational programs and support services to students from the member school districts of Campbell-Tintah, Ellendale, Fairmount, Hankinson, Lidgerwood, Lisbon, North Sargent, Oakes, Richland 44, Sargent Central, Wahpeton and Wyndmere School Districts. In addition, students from Kulm and Edgeley are afforded CTE opportunities through cooperative arrangements with the Center. This cooperation allows you to enroll in classes and enjoy educational opportunities that would not be possible by your school alone.

Career and Technical Education classes can provide you with job entry skills, the background you need to succeed in a wide variety of related occupations, and the knowledge to go on for more education and training at a junior college, college, university, or technical college.

Southeast Region Career and Technology classes are held at SRCTC-Oakes, the North Dakota State College of Science Campus, Edgeley, Lidgerwood, Lisbon, North Sargent, Richland 44, Wyndmere, Wahpeton High School and the Center Office at 2101 N. 9th St. in Wahpeton, and over the Greater Southeast Interactive TV System.

CLUBS AND ORGANIZATIONS

The many opportunities available to you as an active member of a youth organization are countless. These include local activities, a chance at becoming a state officer and attendance at state, regional, and national conventions and conferences.



Agriculture Education



COURSE TITLE: **AGRICULTURAL EDUCATION I**

Grades 9-12; 1 credit; 36 weeks

Agriculture Education is a comprehensive career/technical program designed to give students competencies in the areas of plant science, animal science including pets, soil science, personal finance, public relations, introductory mechanics, woodworking, natural resource conservation, human relations and leadership development.

COURSE DESCRIPTION: Lecture demonstration, lab type courses that actively involve students in the learning process of a variety of areas of agriculture. The course is designed to give students a basic introduction to the entire agricultural/agribusiness area. Knowledge and skills developed in this course are useful for all students later in life; whatever future plans and career they choose. The development of foundation leadership skills is an important part of this course.

COURSE TITLE: **AGRICULTURAL EDUCATION II**

Grades 10-12; 1 credit; 36 weeks

COURSE DESCRIPTION: This course is designed to provide students with the foundation of principles and skills used in agriculture/agribusiness. It includes the use of a wide variety of tools and equipment in the lab. The course also incorporates science in applied settings using soils, plants and animals. This course offers a challenge to all students with its mechanical, science, metalworking, business and mathematical content.

COURSE TITLE: AGRICULTURAL MECHANICS

Grades 11-12; 1 credit; 36 weeks

COURSE DESCRIPTION: This applied course is designed to enhance student's perception of agriculture, its applications, and leadership development as the core foundation of the Agriculture Education program. Individual units will familiarize the student with: basic mechanical theory and skills. Areas of emphasis include leadership skills, plant science, animal science, mechanical skills, and agricultural economics.

COURSE TITLE: AGRISCIENCE I & II

Grades 11-12; 1 credit; 36 weeks

COURSE DESCRIPTION: This applied course is designed to enhance student's perception of agriculture, its applications, and leadership development as the core foundation of the Agriculture Education program. Individual units will familiarize the student with: Plant Science, food science, animal science, agricultural research, and scientific experimentation. Students will develop experiments, conduct research, and formalize lab reports. A full understanding of biology is very important. This course is available as a CTE credit or a Science credit.

Automotive Technology



COURSE TITLE: **AUTOMOTIVE TECHNOLOGY**

CURRICULUM: Maintenance and Light Repair

Grades 10-12; 2 credits; 36 weeks

COURSE DESCRIPTION: Automotive Technology is an entry level automotive program taught over a two-year period, designed to give students an understanding of the operation and maintenance of the modern automobile. Program emphasis is in the major areas of brakes, manual and auto drive train, steering and suspension, engine repair, engine performance, heating and air conditioning, electrical and safety.

INSTRUCTIONAL OBJECTIVES AND/OR GOALS: Upon completion of the course, students will have a basic understanding of the modern day automobile. Students will be able to demonstrate proper human relations and communications skills in a working environment as well as develop basic skills in job seeking and career development.

CAREER TECH STUDENT ORGANIZATION: SkillsUSA is the student organization for the automotive program. Students have the opportunity to take part in their local chapter and compete in leadership and skills contests.

COURSE TITLE: **AUTOMOTIVE ESSENTIALS**

CURRICULUM: Auto Upkeep: Maintenance Light Repair, Auto Ownership and How Cars Work

Grades 9-12; 1 credit; 36 weeks

COURSE DESCRIPTION: Automotive Essentials is an introductory course for any student that drives an automobile. Most automotive courses are taught in a way that is geared towards students exploring the idea of a career in the automotive industry. Automotive Essentials will provide the student the fundamental knowledge and experience in owning and maintaining their own vehicles.

INSTRUCTIONAL OBJECTIVES AND/OR GOALS: This course focuses on what every car owner should know and be able to do, while also introducing them to the rapidly advancing field of automotive technology. The student will be introduced to how cars work, buying an automobile, automotive expenses, repair facilities, safety around the automobile, tools and equipment, auto care and cleaning, fluid level check, electrical system, lubrication system, fuel system, cooling system and climate control, ignition systems, suspension, steering and tires, braking system, drivetrain, exhaust and emission system and alternative fuels and designs, automotive accessories and common problems and roadside emergencies. The class discussion, videos and lab activities will provide the student with the basic knowledge and experience they need to responsibly own and take care of a car.

CAREER TECH STUDENT ORGANIZATION: SkillsUSA is the student organization for the automotive program. Students have the opportunity to take part in their local chapter and compete in leadership and skills contests.

CULINARY ARTS



COURSE TITLE: **CULINARY ARTS I**

Grades 10-12, 1 credits; 36 weeks

COURSE DESCRIPTION: This course of study is designed to provide students with skills in the food service and hospitality industries. This includes food preparation, service techniques, restaurant management and operation of food service businesses. Students will learn a variety of chef functions including menu planning, cooking, portion control, human relations, catering, baking, and employee supervision. Students will work in lab settings that focus on the actual preparation and serving of professionally prepared meals.

INSTRUCTIONAL OBJECTIVES AND/OR GOALS: Upon completion of the Restaurant Management and Chef Training program students will be prepared for careers in the food service industry as cooks, bakers, mid-level restaurant managers, catering employees, or a variety of positions in institutional food service settings such as schools, hospitals, and colleges.

COURSE TITLE: **CULINARY ARTS II**

Grades 11-12, 1 credits; 36 weeks

Prerequisite: Restaurant Management/ Chef Training I

COURSE DESCRIPTION: Restaurant Management/Chef Training II continues training for the occupation of food service and additionally includes topics on financial management, current issues in food service, legislation affecting the industry and its workers and career maturity skills. The Restaurant Management/Chef Training program prepares students for college programs in food service.

COURSE TITLE: **BAKING AND PASTRY SCIENCE**

Grades 9-12, 1 credits; 36 weeks

Prerequisite: None

COURSE DESCRIPTION: Baking and Pastry. That's it! Learn how baking works and the fundamentals of baking through hands-on, real life projects. This course covers a wide array of topics from understanding ingredients such as flours, sugars, fats, eggs, milk and cocoa, along with principles such as leavening, thickening and gelling. Units may include breads (quick, artisan, yeast and laminated), cookies and brownies, pies and tarts, pastry and deserts, cakes and icings, ice creams, and specialty products such as chocolate and sugar work. This course will be tailored to higher level baking and confectionary skills and student interests.

Cybersecurity/Mobile Applications



COURSE TITLE: INTRODUCTION TO CYBERSECURITY

Grades 9-12; 1/2 credit; 18 weeks

COURSE DESCRIPTION: Introduction to Cybersecurity covers trends in cybersecurity and career opportunities. Course modules will define cybersecurity, explain why it's important, and introduce products and processes used to secure data. Students will also explore why cybersecurity is critical in business and medical industries, how hackers use unsuspecting individuals to propagate malware, and why cybersecurity is a growing profession.

COURSE TITLE: MOBILE APPLICATIONS DEVELOPMENT

Grades 9-12; 1/2 credit; 18 weeks

COURSE DESCRIPTION: This course will introduce students to mobile application development and management using a variety of commercial and open source software. Topics to be included in the course are: (1) Installation and modification of application; (2) Code modification; (3) Design and implementation; (4) Database systems management; (5) Security; and (6) Customer Service.

Entrepreneurship



COURSE TITLE: ENTREPRENEURSHIP

Gr. 10-12; 1 credit; 36 weeks

COURSE DESCRIPTION: Entrepreneurship is a course designed to provide an introduction to the process of turning an idea into a successful start-up business. A primary focus is for the student to explore the potential of being a successful entrepreneur. The course introduces the student to the processes for creating a successful business plan. The student will use entrepreneurial discovery processes, assess opportunities for venture creation, and develop communication skills to convince others of the potential success to implement the business entity. This course also includes units on personal finance and webpage design. The student will explore topics that include creating and designing appealing and technically-sound websites for businesses as well as successful long-term saving and investing strategies. Projects in this course will include creating, developing, and presenting a hypothetical business plan, designing a website, and composing a theoretical investment portfolio. Students in this course will have the opportunity to showcase and improve on their skills at DECA contests and conferences throughout the year.

Marketing



COURSE TITLE: MARKETING EDUCATION I

Grades 10-12; 1 Credit; 36 weeks

COURSE DESCRIPTION: To provide students with an overview of marketing occupations. It covers human relations, personality in business, business math and communications, cash register operation, change making, employee cooperation, personal grooming, career opportunities, product knowledge, consumer buying motives, and personal selling. Marketing functions include Distribution and Selling and Foundations of Economics.

INSTRUCTIONAL OBJECTIVES AND/OR GOALS: Upon completion of Marketing I, students will be able to demonstrate knowledge in distribution practices, pricing, selling, promotions and communications within the marketing world. They will also be able to demonstrate their knowledge in applying these concepts in situations where they will have to use critical thinking skills to help problem solve. Students will also complete a year in the DECA organization where they will learn leadership skills, public speaking skills and team building skills.

School-Based Enterprise



COURSE TITLE: **SCHOOL-BASED ENTERPRISE**

Grades 10-12; 1 credit; 36 weeks

COURSE DESCRIPTION: School-Based Enterprise (SBE) is an entrepreneurial operation in a school setting that provides goods/services to meet the needs of the market. The school-based enterprise class is managed and operated by students as hands-on learning laboratories that integrate National Curriculum Standards in Marketing, Finance, Hospitality or Management. SBEs provide realistic and practical learning experiences that reinforce classroom instruction.

School-Based Enterprise will sell to consumers through a permanent location at the Oakes SRCTC and through internet marketing. Products will include school spirit wear, food and beverage items, school supplies, signs and banners and more, as well as providing services such as creative design, advertising sales and more.

Cooperative Work Experience



- ELECTIVE:** Open to all students currently enrolled or who have been enrolled in a career, technical, business, or agriculture education program.
- CREDIT: 1** Upon completion of 360 clock hours of approved on-the-job training. Students may receive ½ credit for 180 hours of OJT.
- PREREQUISITES:** Past or present enrollment in a Career/Tech. class

(Cooperative Work Experience cannot be used to meet one of the five class requirements!)

Cooperative Work Experience is designed to provide students with on-the-job training and practical experience in addition to a comprehensive high school education. Students work at jobs relating to their individual career interests and are supervised by their employer and coordinator/instructors that also complete evaluations on each student’s work performance. Students are paid so they can earn and learn at the same time. Students should average about 10 hours per week; 360 hours during the school year for one credit.

Variations of the work experience program are available to students involved with special services and are coordinated by the Center staff. A non-co-op, straight Work Experience Program may be approved for students who have not taken a Career/Tech. class as approved by the Center Director and Home School Principal.

The following guidelines are provided to give students interested in or involved in the Cooperative Work Experience Program a list of expectations and requirements for successful involvement and completion of the program.

- 1) All students must be in attendance and registered on a full time basis. For seniors one registered period per day may be for a qualified cooperative work experience component. Release from school will be granted for one period per day as part of that experience.
- 2) For 9th, 10th, and 11th grade students, **no release from school** is permitted for cooperative work experience. Juniors may be released from school only by special exception. This exception must have approval from the home school principal, and CTE Director.
- 3) Students must register for the Cooperative Work Experience Program just as they register for any other class with appropriate approval from parents and their high school principal.
- 4) Students are not to count on their credit from the cooperative work experience program in meeting their high school graduation requirements. Loss of employment or a change in job availability will not be allowed to prevent a student from graduating from high school.
- 5) Students enrolled in the Cooperative Work Experience Program are expected to maintain passing grades in school, maintain regular attendance and not allow their out of school work to conflict with their educational program.
- 6) Students who enroll in Cooperative Work Experience do not have to use school time to take part in the program, but may include after school or weekend hours in order to balance the time requirements of school, studies, extra-curricular involvement, and still enjoy a cooperative work experience job.
- 7) One unit of credit will be granted for successful completion of all requirements of the Cooperative Work Experience Program. A limit of one credit is placed upon a student for a work experience that takes place at one job station. These requirements include:
 - a. Students are receiving or have received instruction in a career, technical, business, or agriculture education program.
 - b. 360 hours of work experience = 1 Credit. This is an average of 10 hours per week.
 - c. The work station/job site conforms to state and federal wage and hour laws and regulations.
 - d. Students maintain the required wage and hour documentation.

Fulfilling the requirements set forth by the supervising teacher-coordinator.

On-Line Companion Classes

All work for these on-line classes are on the students' own time or as scheduled during a free period or during study hall. Students are responsible to provide their own computer access and have a current and valid k12.nd.us e-mail account

Introduction to Agriculture

COURSE TITLE: **INTRODUCTION TO AGRICULTURE**

Grades 9-12; 1 credit; 36 weeks



Agriculture Education is a comprehensive career/technical program designed to give students competencies in the areas of plant science, animal science including pets, soil science, personal finance, public relations, introductory mechanics, woodworking, natural resource conservation, human relations and leadership development.

COURSE DESCRIPTION: Lecture demonstration, lab type courses that actively involve students in the learning process of a variety of areas of agriculture. The course is designed to give students a basic introduction to the entire agricultural/agribusiness area. Knowledge and skills developed in this course are useful for all students later in life; whatever future plans and career they choose. The development of foundation leadership skills is an important part of this course.

Introduction to Veterinary Science

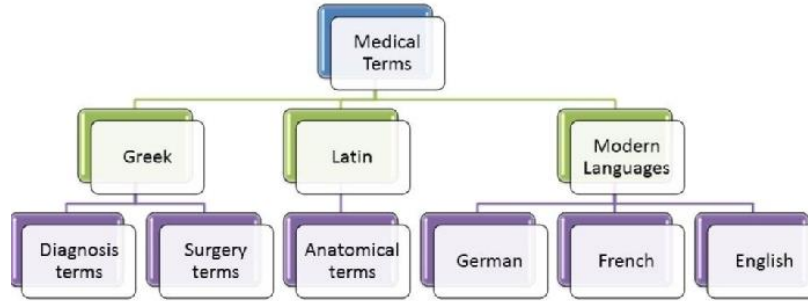


COURSE TITLE: INTRODUCTION TO VETERINARY SCIENCE

Grades 10-12; 1/2 cr.; 18 wks.

COURSE DESCRIPTION: As you proceed through this course, you will be introduced to the basic concepts of veterinary medicine, primarily focusing on the different body systems of the major species of pets and domesticated agricultural animals. Each lesson will examine concepts in veterinary medicine that will provide you with a very broad understanding of what the field of veterinary science is today. It is not the purpose of this course to turn you into a veterinarian, but rather to help you develop an appreciation for the vast nature of the science and to help you understand what is involved in this field.

Medical Terminology



COURSE TITLE: **MEDICAL TERMINOLOGY**

Grades 10-12; 1 Credit; 36 weeks

COURSE DESCRIPTION: In this course, students will develop skills necessary for decoding of commonly used medical terms. Students will learn the meaning of medical suffixes, prefixes, and word roots. Students will learn terminology associated with the body systems, diseases and disorders of those systems. Students will be expected to use correct spelling and pronunciation of medical terms they have learned. Students will also learn common medical abbreviations. This course is a self-paced course. (May be available for college credit)

Greater Southeast Dual Credit

College Credit Courses through NDSCS

ITV from High School
(Online from SRCTC)

COURSE TITLE: MEDICAL TERMINOLOGY/ BOTE 171 DUAL CREDIT (Fall or Spring Semesters) through Southeast Region career & Technology Center Wahpeton
Grades 10-12; (1/2) High school/ (4) college credit(s); 18 weeks.

PREREQUISITES: none

COURSE DESCRIPTION: Study of prefixes, suffixes, and root words of medical terms and their meaning, spelling, and pronunciation. Emphasis on building a working medical vocabulary based on body systems. Study of the location, functions, and terminology of the organs of the various systems of the body. This course is taken online through SRCTC Wahpeton and NDSCS.

COURSE TITLE: PREVENTION AND CARE OF SPORTS RELATED INJURIES (HPER 207) (Semester TBD) through Southeast Region career & Technology Center Wahpeton
Grades 10-12; (1/2) High school/ (3) college credit(s); 18 weeks.

PREREQUISITES: None

COURSE DESCRIPTION: This course will provide students with the principles of athletic training. Students will learn prevention, recognition, treatment of athletic injuries, organization and administration of athletic training and basic taping techniques.

Student Cost: *approximately \$240.36 (\$80.12/college credit)

Programs and courses are offered as a partnership
between the Public Schools of
Campbell-Tintah, Edgeley, Ellendale, Fairmount, Hankinson,
Lidgerwood, Lisbon, Milnor, North Sargent, Oakes,
Richland #44, Sargent Central, Wahpeton, Wyndmere and the
Southeast Region Career/Tech. Center