

WAHPETON REGISTRATION GUIDE

2020-2021



SOUTHEAST REGION
CAREER AND TECHNOLOGY CENTER

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NORTH DAKOTA SCHOLARSHIP PROGRAM

SRCTC Member School students last year earned will over a half million dollars in North Dakota Scholarships due to enrolling in, and having successful, comprehensive high school experiences. To be eligible for a \$6,000 ND CTE Scholarship students must take four credits of CTE classes, two of which must be in one program area, minimum of 3.0 GPA, have no grade lower than a C while in high school, and get either three 5's on the ACT Work Keys Test or a 23 on the traditional ACT. The biggest single advantage of the CTE Scholarship is that students can take either the ACT Work Keys or Traditional ACT Test. The CTE Scholarship can be used at any North Dakota University, 4 year college, or two year college and students may enroll in any program of study.

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 and Technology Center.

AGRICULTURAL EDUCATION



COURSE TITLE: Introduction to Agriculture (Ag Education I)

Grades 9-12; 36 weeks; 1 credit

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

COURSE DESCRIPTION: This is a lecture/demonstration lab type course that actively involves students in the learning process in a variety of areas of agriculture. The course is designed to give students a basic introduction to the entire agricultural/agribusiness and agriscience areas. Knowledge and skills developed in the course are useful for all students later in life, whatever future and career path they choose. The development of foundational leadership skills through the FFA are an integral part of this course.

COURSE TITLE: Foundations of Agriculture (Ag Education II)
Grades 9-12; 36 weeks; 1 credit

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



COURSE TITLE: Agricultural Education Food Processing/Food Science-Location-New Ag. Science Lab

Grades 11-12; 18 weeks; 1/2 credit



COURSE DESCRIPTION: Food Processing/Food Science is a new course for juniors and seniors that will take place in the brand-new Food Science Lab. This class will include a variety of agricultural processing demonstrations and group teamwork exercises such as food production, biofuels, meat cutting and meat processing, and scientific food analysis. Food science lab activities will include grain based, poultry, pork, beef and wild game processing including sausage making, packaging, and cooking.

COURSE TITLE: Community Development
Grades 11-12; 18 weeks; 1/2 credit

COURSE DESCRIPTION: Community development is a course designed to undertake a variety of meaningful, high impact activities. This course will help you understand the fundamentals of community development and needs. You will have the opportunity to study the community development process and select, plan, and implement a community development projects Student will select, plan, and implement projects and activities that will make the City of Wahpeton and Richland County a better place to live, work, and raise a family. This is a hands-on leadership and service-based learning opportunity.

TITLE: Ag. Mechanics and Ag. Engineering-Location-New Ag. Engineering Lab
Grades 11-12; 18 weeks; 1/2 credit

This is a lab-based engineering and production class that will focus on mechanical skills in welding, electrical, plumbing, hydraulics, CNC milling and computerized plasma cutting with a new Lincoln Torchmate 4400. In addition, students will have project-based instruction in advanced manufacturing, welding, fabrication, machining, metal fusion, a mechanical unit in small engines and Bobcat Skid steer loader operator and safety training. Students complete Career readiness skill development in respective personalized related career interest areas. Large capstone projects as group experiences are a highlight of this course.



COURSE TITLE: Veterinary Science and Small Animal Care
Grades 11-12; 18 weeks; 1/2 credit

COURSE DESCRIPTION: This course will focus on Vet Science and related careers as a Veterinary doctor, Vet. Tech. Vet lab assistant, small animal care and grooming.



Technical skills in animal husbandry, rations, feeding, diseases, breeding and showmanship. Pet care, kennel operations, pet grooming and pet training and pet showmanship will be a focus area.

BOTANY/HORTICULTURE & LANDSCAPE DESIGN



COURSE TITLE: Botany/Horticulture/Landscape Design

Grades 9-12; 36 weeks; 1 credit

COURSE DESCRIPTION: This is a participation-oriented course focusing on the fundamental principles of horticulture. Students will be exposed to a variety of careers and to propagating plants in a greenhouse setting. Students will study botany/plant science, growing plants, the business of raising and selling plants, and small business management. Special emphasis will be placed on activities within the greenhouse setting. Students will have many opportunities to work in the operation and management of project in a modern greenhouse. Hands-on experiences will include computer assisted landscape design, home and business landscaping, commercial greenhouse operation, plant nutrition, landscape beautification, and community involvement through public flowerbed design and planting. Students raise a variety of bedding plants, flowers, ornamentals, and garden plants as a part of the lab activities and work on community floral projects. This class will meet ND Lab Science requirement for student's 3rd science credit.

AUTOMOTIVE TECHNOLOGY



COURSE TITLE: Automotive Technology I

Grades 10-12; 36 weeks; 2 credits – this course is available for college/dual credit

COURSE DESCRIPTION: Automotive Technology I is a comprehensive technical program designed to give students an understanding of the operation and maintenance of late model automobiles. Program emphasis is in the major area of basic service, fuel systems, engine tune-up, electrical systems, engine overhaul, tool use, and chassis systems. Students are eligible for SkillsUSA membership & competition and are also in the SRCTC/NDSCS Preferred Student Status Program.

INSTRUCTIONAL OBJECTIVES AND/OR GOALS: Upon completion of the course, students will have a basic understanding of the operation, maintenance, and repair of engine systems, electrical systems, fuel systems, and chassis systems. Students will be able to demonstrate proper human relations and communication skills in a working environment as well as develop basic skills in job seeking and career development in mechanical and repair fields.

COURSE TITLE: Automotive Technology II

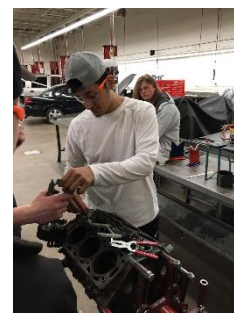
Grades 11-12; 36 weeks; 2 credits

PREREQUISITE: Automotive Technology I

This course is available for college/dual credit.

COURSE DESCRIPTION: Automotive Technology II is a comprehensive career and technical automotive program designed to give students and understanding of the operations, maintenance, repair, and problem diagnosis in cars and pick-up trucks. Program emphasis is in the major areas of vehicle service, fuel systems, electronic ignition systems, engine tune-up, electrical systems, engine overhaul, and chassis systems. Also included are many opportunities to work with a variety of components and systems such as laser assisted wheel alignment equipment, computers auto systems and test equipment including Snap-On™ electronics training, and electronics applications. Students are eligible for SkillsUSA membership and competition.

INSTRUCTION OBJECTIVES AND/OR GOALS: At the conclusion of the course, the students will understand the function of each unit and its components as it relates to the automobile. They will also be able to identify parts, handle most repair procedures, test procedures, and entry level diagnostic procedures as outlined by the manufacturers. 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. This is a national award-winning program. *Students who complete both Auto I and Auto II may graduate from NDSCS one semester early.*



AUTOMOTIVE TECHNOLOGY COURSES ARE HELD AT SCHUETT HALL ON THE CAMPUS OF NDSCS.

CONSTRUCTION TECHNOLOGY



COURSE TITLE: Construction Technology I

Grades 10-12; 36 weeks; 2 credits

COURSE DESCRIPTION: The Construction Technology I program is designed for students who like to work with their hands, build, be innovative, take pride in a finished project, and have an interest in carpentry or a construction related area. Students who already have some basic shop skills or want to start a construction trade career can gain a wide variety of skills and experience from the Construction Technology Program. Students are eligible for membership in SkillsUSA and related skill and leadership competitive events. Students have the opportunity to learn entry-level construction skills and perform most residential construction tasks including reading blueprints, calculating measurements, house framing, and finishing. Students will take part in building a new home as a practical way to practice and develop skills in the construction industry. The National Center for Center for Construction Education and Research – Core Curriculum and Carpentry Level I is used, giving each student the opportunity to have national recognition for their completed construction modules. 10-hour OSHA training certificates are part of the instruction and can help students with future employment. Each student will take part in the Bobcat Skid Steer Loader Operator Training Course.

COURSE TITLE: Construction Technology II

Grades 11-12; 36 weeks; 2 credits

COURSE DESCRIPTION: Students in Construction Technology II assume a leadership role as student foreman on the job site. Students will help with the instruction of first year students by providing a helping hand and using the experience of their first-year instruction. In addition, students will have “hands-on” experiences with power tools, blueprints, wall and partition layout, roof framing and shingling, window and door installation, house wrap, and exterior finishing to include siding, soffit and fascia. Students will be involved with drywall application and finishing, woodwork, trim, cabinets, and door hanging. Students are eligible for membership in SkillsUSA and related skill and leadership competitive events. The National Center for Construction Education and Research Core Curriculum and Carpentry Level I will be used, giving each student the opportunity to have national recognition for their completed construction modules. 10-hour OSHA training certificates are required (which are completed in Construction Technology I) Each student will take part in the advanced Bobcat Skid-Steer Loader Operator Training Course.



COURSE TITLE: Summer Internship

Grades 11-12: 150 hour; 1 credit

Prerequisite: Construction Technology I or Construction Technology II or other background as approved by Administration.

COURSE DESCRIPTION: Students are in a lean and earn internship where they work on-site, 40 hours per week and are paid an hourly wage.

MEDICAL AND HEALTH SCIENCES



COURSE TITLE: Medical and Health Sciences I

Grades 10-12; 36 weeks; 1 credit

COURSE DESCRIPTION: This course is designed to provide an overview of the therapeutic, diagnostic, environmental, and information systems of the health care industry. Curriculum involves current trends in medicine, careers in the medical field, personal characteristics necessary to work in the medical field, legal and ethical issues in medicine, growth and development of the human body and mind, technology in medicine, sudden injury and illness management, and patient assessment skills. A significant portion of the program includes a variety of lab and group projects where students are actively engaged. Computer assisted instruction, Buzz, internet and social networking programs are all incorporated as part of the instruction. The Medical and Health Sciences I course will provide students assistance in determining their own career and educational pathways in medical and health science professions.

COURSE TITLE: Medical and Health Sciences II

Grades 10-12; 36 weeks; 1 credit

Prerequisite: Previous or concurrent Medical and Health Sciences I



COURSE DESCRIPTION: This course is designed to provide information and overview of the therapeutic, diagnostic, environmental, and information systems of the health care industry. Curriculum involves Anatomy and Physiology including Pathophysiology and treatment of

diseases/illness, CPR instruction and certification, geriatrics and the aging process, cultural diversity in medicine, diet and nutrition, and preparing for the work world. A significant portion of this program includes a variety of lab and group projects where students are actively engaged. Computer assisted instruction, Buzz, internet and social networking programs are all incorporated.



ANATOMAGE TABLE VIDEO – Click on QR code to view

COURSE TITLE: Medical and Health Sciences I & II

Grades 10-12; two period block; 36 weeks; 2 credits

COURSE DESCRIPTION: This course is designed to provide an overview of the therapeutic, diagnostic, environmental, and information systems of the health care industry. Curriculum involves history and current trends in medicine, careers in the medical field, personal characteristics necessary to work in the medical field, legal and ethical issues in medicine, growth and development of the human body and mind, technology in medicine, sudden injury and illness management, patient assessment skills, anatomy and physiology including pathophysiology and treatment of diseases/illness, CPR instruction and certification, geriatrics and the aging process, cultural diversity in medicine, diet and nutrition, and preparing for the work world. The Medical and Health Science course will help prepare students for collegiate level college courses in a medically related fields and is challenging in terms of content and preparation. Successful completion results in students being better prepared for future post-secondary careers and advanced medical and health science programs at colleges and universities.

COURSE TITLE: Sports Medicine-Prevention and Care of Athletic Injuries

Grades 10-12; one period; 18 weeks; ½ credits

COURSE DESCRIPTION:

Provides the student with a background in athletic training and basic health care. The course emphasizes injury prevention, first responder daily management for athletic or personal sports injuries and skills to fulfill the activities of daily living. Students will be able to in on semester complete the requirements to become a student athletic trainer.



INSTRUCTIONAL OBJECTIVES AND/OR GOALS OF THE HEALTH SCIENCES PROGRAM

- Enable students to select a career in the health care delivery system best suited to their individual needs, abilities, and career objectives.
- Enable students to develop and apply basic care competencies that will prepare them with entry level skills for immediate employment as non-credentialed health assistants.
- Enable students to develop and apply basic core competencies that will prepare them for pursuit of a health career through further education.

This course provides students considering health careers an opportunity to develop a broader knowledge and insight into the work of the health professionals. All students also become First Aid and CPR certified. Some of the experience include: Registered Nurse, Licensed Practical Nurse, Athletic Trainer, Sports Medicine, Medical Technician, Chiropractor, Dentist, Dental Hygienist, Dental Assistant, Emergency Medical Technician, EEG and EKG Technician, Radiology Technician, Medical Laboratory Technician, Optometrist, Pharmacist, Physician, Physician Assistant, Veterinarian, Medical Records Technician, Surgical Technician, and Nursing Assistant.

RESTAURANT MANAGEMENT/CHEF TRAINING



COURSE TITLE: Restaurant Management/Chef Training I

Grades 10-12; 36 weeks; 2 credits

COURSE DESCRIPTION: This course of study is designed to provide student 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 professional prepared meals.

INSTRUCTION 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 setting such as schools, hospitals, and colleges.

COURSE TITLE: Restaurant Management/Chef Training II

Grades 11-12; 36 weeks; 2 credits

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.



ONLINE COURSES

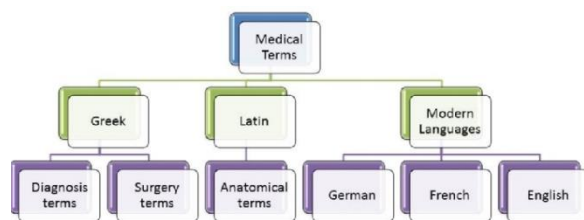
All work for these on-line classes are on the students' own time or as scheduled during a free period or during study hall. Students are responsible to provide their own computer access and have a current and valid k12.nd.us e-mail account

COURSE TITLE: **Medical Terminology**

Grades 10-12; 36 weeks; 1 credit

Prerequisites: Medical and Health Sciences concurrent or previous enrollment

COURSE DESCRIPTION: In this on-line course, students will develop skills necessary for decoding of commonly used medical terms. Students will learn the meaning of medical suffixes, prefixes, and work 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 the medical terms they have learned.

Students will also learn medical abbreviations.

COURSE TITLE: **Introduction to Veterinary Science**

Grades 10-12; 18 weeks; ½ credit

COURSE DESCRIPTION: The basic concepts of veterinary medicine are presented. The course focuses on the different body systems of the major systems of the major species of pets and domesticated agricultural animals. Each lesson examines concepts in veterinary medicine to provide the student with a broad understanding of today's field of veterinary science. The final lesson is a career

research project which give students the opportunity to investigate a specific career in veterinary medicine.



Grades 10-12; 36 weeks; 1 credit

students for marketing and occupations. The contents cover receiving, checking and marketing merchandise; budgeting, pricing for a proper margin; markups and markdowns; history of retailing and display, advertising and sales promotion. Marketing functions include pricing and promotion and foundations of communication and Interpersonal skills.

INSTRUCTIONAL OBJECTIVES AND/OR GOALS: Upon completion of Marketing II, students will demonstrate knowledge in marketing information systems, economics, business management, financing and product service management skills 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 earn leadership skills, public speaking skills and team building skills.



COOPERATIVE WORK EXPERIENCE



ELECTIVE: Open to all students currently enrolled or who have been enrolled in a career, technical, business, or agriculture education programs.

CREDIT: One credit upon completion of 360 clock hours of approved on-the-job training. Students may receive $\frac{1}{2}$ credit for 180 hours of OJT.

PREREQUISITES: Past or present enrollment in a Career/Tech class.

(Cooperative Experiences cannot be used to meet one of your minimum 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 qualified cooperative work experience component. Release from school will be granted for one period per day as part of that experience.
2. For 9th and 10th 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 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 requirement of school, studies, extracurricular 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 Wok 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 state/job site conforms to state and federal wage and hour laws and regulations.
- d. Students maintain the required wage and hour documentation.

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