

# **CSISD Career & Technology Education**

## **Proposed Courses for 2012-2013**

### **Architecture and Construction**

#### **§130.47. Advanced Architectural Design (Two to Three Credits).**

(a) General requirements. This course is recommended for students in Grades 11-12. Recommended prerequisites: Principles of Architecture and Construction and Architectural Design or Advanced Interior Design.

(b) Introduction. In Advanced Architectural Design, students gain advanced knowledge and skills specific to those needed to enter a career in architecture and construction or prepare a foundation toward a postsecondary degree in architecture, construction science, drafting, interior design, and landscape architecture. Advanced Architectural design includes the advanced knowledge of the design, design history, techniques, and tools related to the production of drawings, renderings, and scaled models for commercial or residential architectural purposes.

#### **§130.48. Practicum in Architectural Design (Two to Three Credits).**

(a) General requirements. This course is recommended for students in Grade 12. Recommended prerequisite: completion of a coherent sequence in a program area related to the field of architectural design. Instruction may be delivered through laboratory training or through career preparation delivery arrangements.

(b) Introduction. Practicum in Architectural Design is an occupationally specific course designed to provide technical instruction in architectural design. Safety and career opportunities are included in addition to work ethics and architectural design study

#### **§130.54. Building Technology (One to Two Credits).**

(a) General requirements. This course is recommended for students in Grades 10-12. Recommended prerequisite: Principles of Architecture and Construction.

(b) Introduction. In Building Technology, students gain knowledge and skills specific to those needed to enter the field of building maintenance as a building maintenance technician or supervisor or secure a foundation for a postsecondary degree in construction management, architecture, or engineering. Students acquire knowledge and skills in plumbing, electrical, and Heating, Ventilation, and Air Conditioning (HVAC) systems. Additionally, students learn methods for repair and installation of drywall, roof, and insulation systems.

**§130.55. Advanced Building Technology (Two to Three Credits).**

(a) General requirements. This course is recommended for students in Grades 10-12. Recommended prerequisite: Building Technology.

(b) Introduction. In Advanced Building Technology, students continue to gain advanced knowledge and skills specific to those needed to enter the work force as a building maintenance technician or supervisor and construction project manager or secure a foundation for a postsecondary degree in construction management, architecture, or engineering. Students acquire knowledge and skills in safety, Occupational Safety and Health Administration (OSHA) standards, safety devices in electrical circuits, maintenance of electrical and heating, ventilation, and air conditioning (HVAC) systems, and concepts of historic preservation.

**§130.62. Practicum in Construction (Two to Three Credits).**

(a) General requirements. This course is recommended for students in Grade 12. Prerequisite: Completion of a coherent sequence in a program area related to the field of Construction. Instruction may be delivered through laboratory training or through career preparation delivery arrangements.

(b) Introduction. Practicum in Construction is an occupationally specific course designed to provide classroom technical instruction or on-the-job training experiences. Safety and career opportunities are included in addition to work ethics and job-related study in the classroom.

## **Hospitality – Culinary Emphasis**

**§130.226. Culinary Arts (One to Two Credits).**

(a) General requirements. This course is recommended for students in Grades 10-12. Recommended prerequisite: Restaurant Management, Lifetime Nutrition and Wellness, or Principles of Hospitality and Tourism.

(b) Introduction. Culinary Arts begins with the fundamentals and principles of the art of cooking and the science of baking and includes management and production skills and techniques. Students can pursue a national sanitation certification, a Texas culinary specialist certification, or any other appropriate industry certification. This course may be offered as a laboratory-based or internship course. Students are encouraged to participate in extended learning experiences such as career and technical student organizations and other leadership or extracurricular organizations

**§130.227. Practicum in Culinary Arts (Two to Three Credits).**

(a) General Requirements. This course is recommended for students in Grades 11-12. Recommended prerequisite: Culinary Arts or Hotel Management.

(b) Introduction. This course is a unique practicum that provides occupationally specific opportunities for students to participate in a learning experience that combines classroom instruction with actual business and industry career experiences. Practicum in Culinary Arts integrates academic and career and technical education; provides more interdisciplinary instruction; and supports strong partnerships among schools, businesses, and community institutions with the goal of preparing students with a variety of skills in a fast-changing workplace.

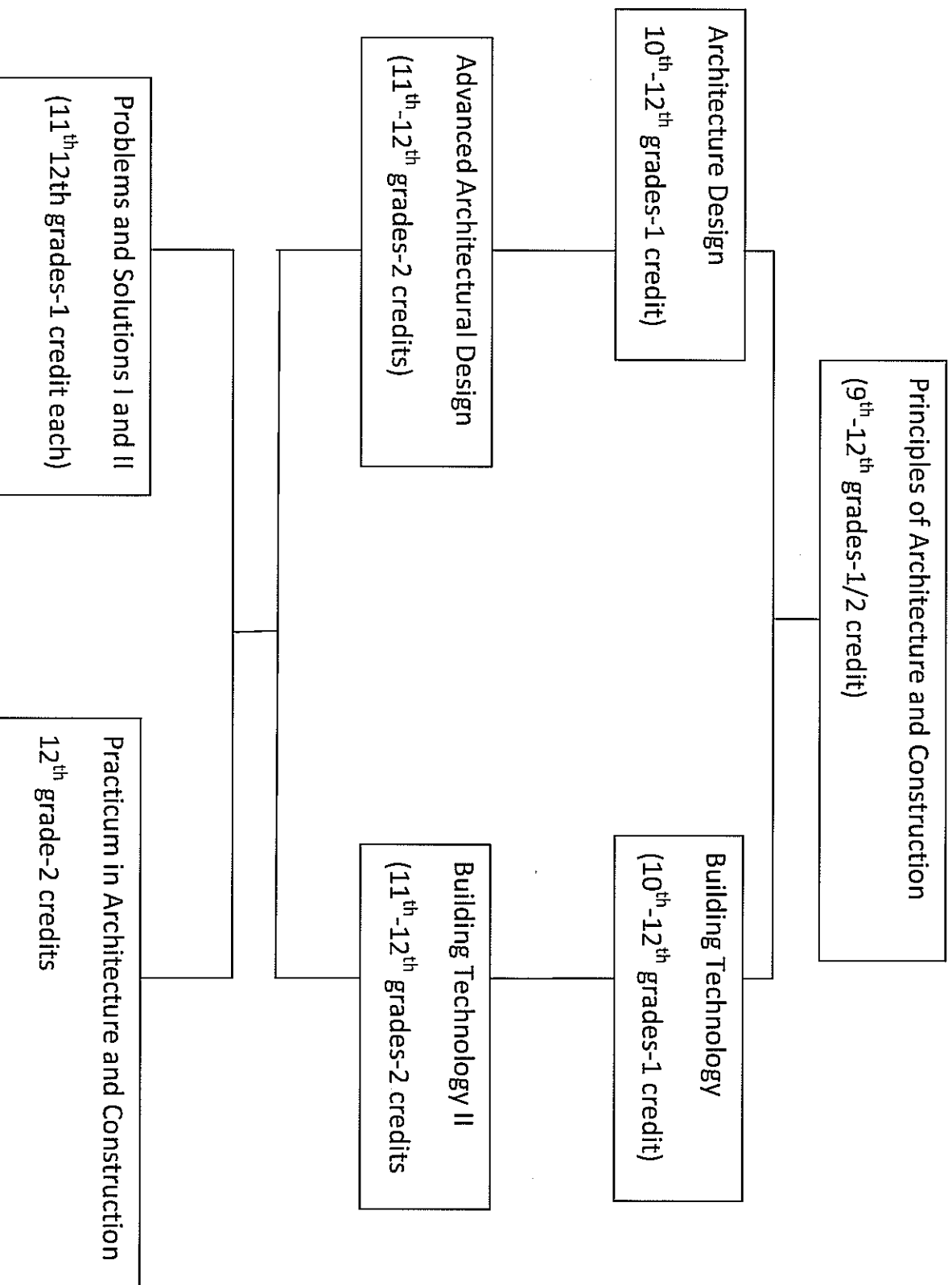
## **Education & Training**

### **§130.145. Practicum in Education and Training (Two to Three Credits).**

(a) General requirements. This course is recommended for students in Grade 12. Recommended prerequisites: Principles of Education and Training, Human Growth and Development, and Instructional Practices in Education and Training.

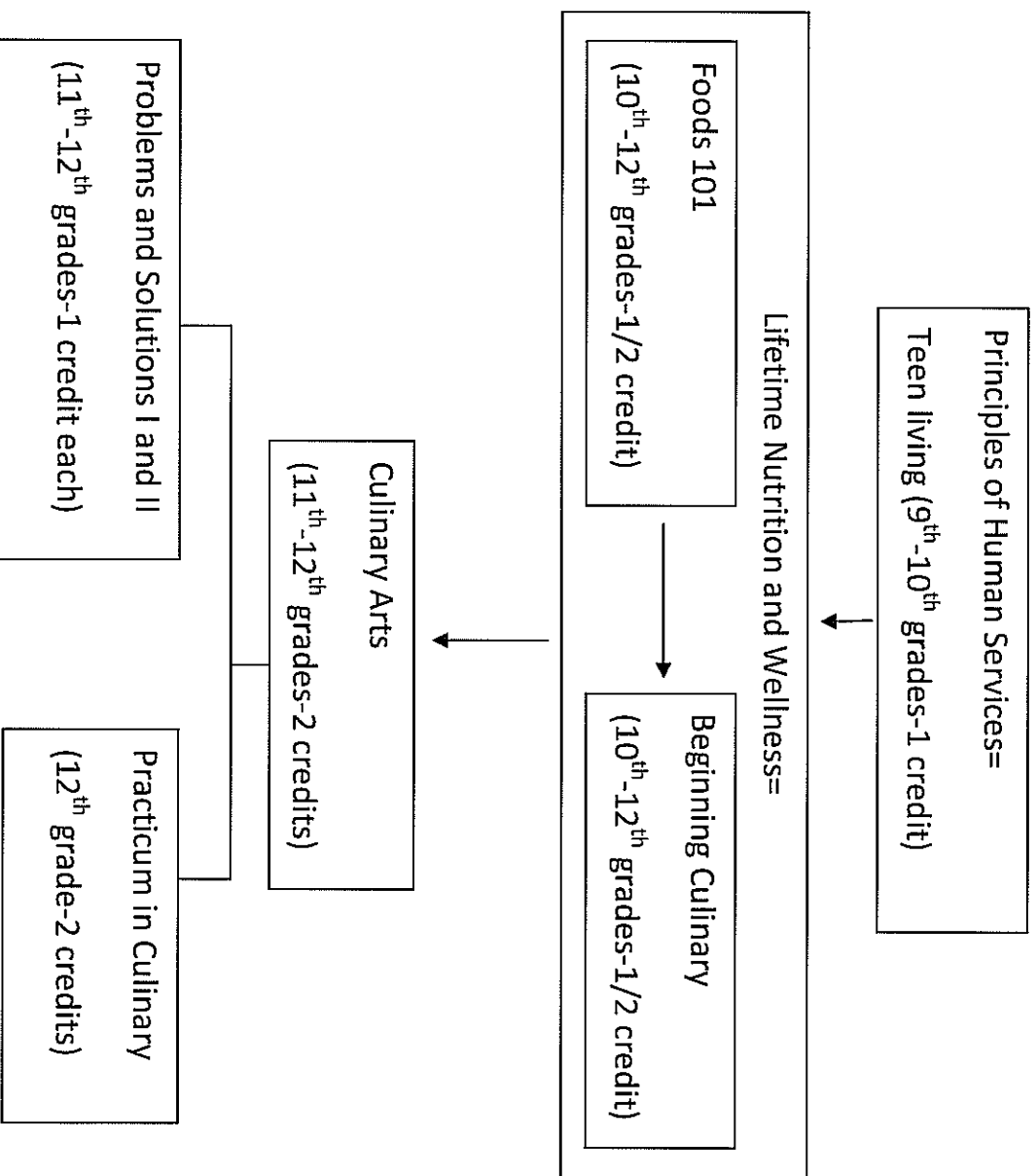
(b) Introduction. Practicum in Education and Training is a field-based internship that provides students background knowledge of child and adolescent development principles as well as principles of effective teaching and training practices. Students in the course work under the joint direction and supervision of both a teacher with knowledge of early childhood education and exemplary educators in direct instructional roles with elementary-, middle school-, and high school-aged students. Students learn to plan and direct individualized instruction and group activities, prepare instructional materials, assist with record keeping, make physical arrangements, and complete other responsibilities of classroom teachers, trainers, paraprofessionals, or other educational personnel

## ***Architecture and Construction***



## *Hospitality*

### *Culinary Emphasis*



Note: Restaurant Management TEKS will be incorporated throughout culinary curriculum