



ENDORSEMENT: BUSINESS & INDUSTRY
AGRICULTURE SCIENCE

PRINCIPLES OF AGRICULTURE, FOOD, & NATURAL RESOURCES	Students will develop technical knowledge and skills related to plant and animal systems, food production, mechanical systems, entrepreneurship, leadership, and environmental sciences.
SMALL ANIMAL MANAGEMENT	An overview of the small animal industry, including pet and exotic animals. Topics include species, breeds, animal health, reproduction, genetics, facilities, equipment and marketing.
WILDLIFE, FISHERIES, & ECOLOGY MANAGEMENT	Designed to examine the important of wildlife, outdoor recreation, and ecological concepts with emphasis on wildlife and natural resources.
VET MEDICAL APPLICATIONS	Topics covered in this course include, but are not limited to, veterinary practices as they relate to both large and small animal species.
ADVANCED ANIMAL SCIENCE	This course examines the interrelatedness of human, scientific, and technological dimensions of livestock production. Instruction is designed to allow for the application of scientific and technological aspects of animal science through field and laboratory experiences.



ENDORSEMENT: BUSINESS & INDUSTRY
WELDING

AG MECHANICS AND METAL TECHNOLOGIES	Designed to introduce career opportunities in the agricultural power, structural and technical systems. Skills to be developed include an understanding of agricultural mechanics as it relates to safety and skills in tool operations, fencing, concrete, and metal working techniques of welding and metal fabrication.
WELDING	Welding provides the knowledge, skills, and technologies required for employment in metal technology systems.
ADVANCED WELDING	Students will develop advanced welding concepts and skills as they relate to personal and career development; integrates academic and technical knowledge and skills.



ENDORSEMENT: BUSINESS & INDUSTRY
BUSINESS MANAGEMENT

PRINCIPLES OF BUSINESS, MARKETING, & FINANCE	An introduction course where students gain knowledge and skills in economies and private enterprise systems, the impact of global business, marketing of goods and services, advertising and product pricing.
MONEY MATTERS	Students will gain knowledge and skills necessary to set long-term financial goals through investment, tax planning, asset allocation, risk management, retirement planning, and estate planning.
BUSINESS INFORMATION MANAGEMENT I	Prepares students to apply technology skills to personal and workplace business situations. Students develop mastery in using MS Office applications; recommended for preparing students for career and college entry. Students will be given the opportunity to take the Microsoft Office Specialist Word and Excel Certification tests.
BUSINESS INFORMATION MANAGEMENT II	Enhances students' skills in working with the advanced features in Microsoft Office suite. Computer terminology, hardware, software, operating systems, and information systems relating to the business environment will be covered. Students will be encouraged to take the Microsoft Office Specialist Word Expert, Excel Expert, PowerPoint, and Access Certification tests.
BUSINESS MANAGEMENT	This course offers students a background in owning their own business and future post-secondary studies in various business majors.



ENDORSEMENT: BUSINESS & INDUSTRY
CULINARY ARTS

PRINCIPLES OF HOSPITALITY AND TOURISM	Introduces students to the largest national employment base in the private sector; the hospitality and tourism industry which includes lodging, travel and tourism, recreation, amusements, attractions and resorts, restaurants and food and beverage service.
INTRO TO FOOD (NUTRITION)	This laboratory course allows students to use principles of lifetime wellness and nutrition in food preparation to help them make informed choices that promote wellness as well as pursue careers related to culinary arts, hospitality and tourism, education and training and health sciences.
CULINARY ARTS	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.
RESTAURANT MANAGEMENT	This course will emphasize the principles of planning, organizing, staffing, directing, and controlling the management of a variety of food service operations. The course will provide insight into the operation of a well-run restaurant.



ENDORSEMENT: BUSINESS & INDUSTRY
WEB GAME DEVELOPMENT

BUSINESS INFORMATION MANAGEMENT I	Prepares students to apply technology skills to personal and workplace business situations. Students develop mastery in using MS Office applications; recommended for preparing students for career and college entry. Students will be given the opportunity to take the Microsoft Office Specialist Word and Excel Certification tests.
DIGITAL AND INTERACTIVE MEDIA	Develops proficiencies in designing, importing, and manipulating advanced text, graphics, audio, and video used in presentation management, multimedia productions, publishing systems, and emerging technologies
VIDEO GAME DESIGN	The student will be provided the opportunity to design, program, and create a functional video game. The course will introduce basic programming language and skills that are essential to developing a video game. Topics covered are math, physics, design, and computer programming.
WEB DESIGN	In this course, the Internet is studied from inception to the present and social, legal and ethical implications are explored. Students will create simple web sites using HTML, learning the foundation of the Internet. Technical skills are developed in designing, creating, and editing web pages.
WEB GAME DEVELOPMENT	The technology applications curriculum has six strands based on the National Educational Technology Standards for Students (NETS•S) and performance indicators developed by the International Society for Technology in Education (ISTE): creativity and innovation; communication and collaboration; research and information fluency; critical thinking, problem solving, and decision making; digital citizenship; and technology operations and concepts.



ENDORSEMENT: PUBLIC SERVICES
HEALTH SCIENCE

PRINCIPLES OF HEALTH SCIENCE	The Principles of Health Science provides an overview of the therapeutic, diagnostic, health informatics, support services, and biotechnology research and development systems of the health care industry. The student applies mathematics, science, English language arts, and social studies in health science.
MEDICAL TERMINOLOGY	This course is designed to introduce students to the structure of medical terms, including prefixes, suffixes, word roots, combining forms, and singular and plural forms, plus medical abbreviations and acronyms.
HEALTH SCIENCE	The Health Science course is designed to provide for the development of advanced knowledge and skills related to a wide variety of health careers. Students will have hands-on experiences for continued knowledge and skill development.
PRACTICUM IN HEALTH SCIENCE	Practicum experiences can occur in a variety of locations appropriate to the nature and level of experience. To pursue a career in the health science industry, students should learn to reason, think critically, make decisions, solve problems, and communicate effectively. Students will be encouraged to pursue the CNA or Pharmacy Tech certification.
ANATOMY & PHYSIOLOGY	In Anatomy and Physiology, students conduct laboratory and field investigations, use scientific methods during investigations, and make informed decisions using critical thinking and scientific problem solving.



**ENDORSEMENT: CAREER PREPARATION
CAREER DEVELOPMENT**

PRINCIPLES OF BUSINESS, MARKETING, & FINANCE	An introduction course where students gain knowledge and skills in economies and private enterprise systems, the impact of global business, marketing of goods and services, advertising and product pricing.
MONEY MATTERS	Students will gain knowledge and skills necessary to set long-term financial goals through investment, tax planning, asset allocation, risk management, retirement planning, and estate planning.
CAREER PREPARATION I	This course provides opportunities for students to participate in a learning experience that combines classroom instruction with paid business and industry employment experiences and supports strong partnerships among school, business and community stakeholders.
CTE ELECTIVES	
PROFESSIONAL COMMUNICATIONS	Professional Communications blends written, oral, and graphic communication in a career-based environment. Careers in the global economy require individuals to be creative and have a strong background in computer and technology applications, a strong and solid academic foundation, and a proficiency in professional oral and written communication.
THEATRE & MEDIA COMMUNICATIONS	This course blends written, oral, and graphic communication in a career-based environment. Career in the global economy require individuals to be creative and have a strong background in computer and technology applications, a strong and solid academic foundation, and a proficiency in professional oral and written communication.
COMPUTER PROGRAMMING	This business/IT course emphasizes both high-tech and professional skills – such as critical thinking, problem solving, debate, negotiation, presentation and organizational skills – necessary for future careers in the corporate world. Students learn database design, programming, application, and Java.
ADVANCED COMPUTER PROGRAMMING	Students expand their knowledge and skills in structured programming techniques and concepts by addressing more complex problems and developing comprehensive programming solutions.
VIDEO TECHNOLOGY	This course will provide students with the skills needed for creative video production. Students will learn all three phases of video creation: pre-production, production, and post-production. The course will place special emphasis on the computer software and hardware used for editing, special effects, and the addition of sound, graphics, and animation.

CAREER & TECHNOLOGY EDUCATION DEPARTMENT STAFF

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