HUMAN SERVICES

PATHWAY: Early Care Development & Services

Program											
Names				Availa	able Co	ourses				Available Certifications	
Early Care & Education Teacher	FC00172 Nutrition Health & Guidance Young Children FC00172 FC00169	Behavior & Guidance of Young Children FC00169	Early Child Program Planning FC00174	Child Development FC00012	Early Care Internship/ Practicum FC00328	Caring for School Aged Children FC00300	Caring for Pre- School Age Children FC00301	Portfolio Development FC00176	Fundamentals of Career Readiness FC00104	 Entry-Level Child-Care Training 	
<u>CIP</u> 13.1501 Mana	Program Management FC00279	Observing and Recording Children's Behavior FC00284	Safe and Healthy Learning Environment FC00274	Physical and Intellectual Competence FC00275	Social and Emotional Development and Positive Guidance FC00276	FCS Work-Based Learning FC00370				 Teacher Assistant Basic Life Support Early Childhood Education (Pre-PAC) 	
Child Development Associate OCAS: 9480,9489 SOC: 39-9011 CIP: 19.0709 (600 hrs)	Safe and Healthy Learning Environment FC00274	Physical and Intellectual Development FC00275	Social and Emotional Development and Positive Guidance FC00276	Relationships with Families FC00278	Program Management FC00279	Professionalism FC00280	Child Development FC00012	Observing & Recording Children's Behavior FC00284	Professional Work Experience FCS Work-Based Learning FC00370	 Basic Life Support Entry-Level Child-Care Training Master Teacher Child Development Associate First Aid/CPR/AED-Adult-Pediatric 	
Master Teacher OCAS: 9480,9489 SOC: 25-2011 CIP: 13.1209	Safe and Healthy Learning Environment FC00274	Physical and Intellectual Competence FC00275	Social and Emotional Development and Positive Guidance FC00276	Relationships with Families FC00278	Program Management FC00279	Professionalism FC00280	Child Development FC00012	Observing & Recording Children's Behavior FC00284	Professional Work Experience FCS Work-Based Learning FC00370	 Basic Life Support Entry-Level Child-Care Training Teacher Assistant Master Teacher Infant and Toddler Child Care Provide Early Education Pathway to National 	
(960 hrs)	Child Care Center Rotation FC00296	Child Care Center Rotation II FC00297	Complying with Licensing Standards FC00285							Credential Early Childhood Care and Education Child Development Associate	
Early Care & Education Director OCAS: 9480,9489 SOC: 11-9031	Safe and Healthy Learning Environment FC00274	Physical and Intellectual Competence FC00275	Social and Emotional Development and Positive Guidance FC00276	Relationships with Families FC00278	Program Management FC00279	Professionalism FC00280	Child Development FC00012	Observing & Recording Children's Behavior FC00284	Professional Work Experience FCS Work-Based Learning FC00370	 Basic Life Support Entry-Level Child-Care Training Master Teacher Infant and Toddler Child Care Provider Early Education Pathway to National Credential Early Childhood Care and Education Director's Pathway to Program Administration Child Development Associate 	
(960 hours)	Complying with Licensing Standards FC00285	Infant & Toddler Care FC00022	Director- Responsibilities, Skills, and Attributes FC00288	Director-Planning for Business Success FC00289	Director-Planning for Educational Practice FC00290						

EDUCATION & TRAINING

PATHWAY: TEACHING/TRAINING

Program Names		Available Courses										
Teacher Prep Yr. 1 OCAS: 9241,9244 SOC: 25-2011 CIP: 13.1210 (480 hrs)	Foundations of Education FC00568	The History of Education FC00569	Educator of Tomorrow FC00271	Diverse Learners FC00570	Instructional Planning and Assessment FC00571	Activity Development and Lesson Planning FC00266	Instructional Methods FC00572	LEAD Oklahoma FC00035	Teach Oklahoma FC00028	PAC) • Early PAC)	PAC)	
	Teacher Prep Capstone FC00390	FCS Career Readiness Core FC00399	FCS Career Readiness Advanced FC00393	Teacher Prep Internship FC00268	FCS Work- Based Learning FC00370	Para-Professional Modules FC00509	Human Growth & Development FC00079	Relationships with Families FC00278	Social and Emotional Development and Positive Guidance FC00276			
	Foundations of Education FC00568	The History of Education FC00569	Educator of Tomorrow FC00271	Diverse Learners FC00570	Instructional Planning and Assessment FC00571	Activity Development and Lesson Planning FC00266	Instructional Methods FC00572	LEAD Oklahoma FC00035	Teach Oklahoma FC00028			
Teacher Prep Yr. 2 OCAS: 9241, 9244 SOC: 35-2021	Teacher Prep Capstone FC00390	FCS Career Readiness Core FC00399	FCS Career Readiness Advanced FC00393	Teacher Prep Internship FC00268	FCS Work- Based Learning FC00370	Para-Professional Modules FC00509	Human Growth & Development FC00079	Relationships with Families FC00278	Social and Emotional Development and Positive Guidance FC00276	PAC) • Early PAC)	Education Fundamentals (AAFCS Pre-PAC) Early Childhood Education (AAFCS Pre-PAC)	
(960 hrs)	Introduction to Education FC00188	LEAD Oklahoma FC00035	Teach Oklahoma FC00028	Classroom Management FC00186	Introduction to Education Technology FC00352	Activity Development and Lesson Planning FC00266	Work Ethics FC00178	Portfolio Development FC00176	Professional Development for Teacher Prep FC00208	 Praxis Paraprofessional Assessment Teacher Assistant (ODCTE) Master Teacher (ODCTE) 	cher Assistant (ODCTE)	
	Professionalism FC00280											

PATHWAY: RESTAURANT & FOOD/BEVERAGE SERVICES

Program Names				ļ	Available Certifications						
Culinary Arts Entry Level OCAS: 9426,9427 SOC: 35-2012 CIP: 12.0500	Culinary Basic Skills FC00003 F	Culinary Advanced Skills FC00015	Foundations in Culinary I FC00349	Safety, Sanitation and Tools FC00159	Learning How to Use Standardize Recipes FC00356	Grains, Legumes and Pasta FC00123	Stocks, Soups, and Sauces FC00148	Fruit and Vegetables FC00180	Meat, Poultry and Seafood FC00363	•	ProStart I ServSafe- Allergens ServSafe- Food Handler
(480 hrs)	Introduction to Service and Management FC00359	Culinary Arts Internship FC00097	FCS Work-Based Learning FC00370							•	Selvsale- Food Hallulei
	Nutrition & Healthy Cooking Techniques FC00136	Culinary Basic Skills FC00003	Culinary Advanced Skills FC00015	Safety, Sanitation and Tools FC00159	Safety and Sanitation II FC00360	Sustainability & Nutrition FC00368	Principles of Cooking FC00522	Foundations in Culinary II FC00340	Intro to Marketing & Menu Management FC00369	•	Advanced Culinary Arts Basic Culinary Arts
Culinary Arts OCAS Codes: 9426, 9427 SOC: 35-1011 CIP: 12.0503	Introduction To Hospitality & Tourism FC00018	Foundations in Baking I FC00134	Foundations in Baking II FC00135	Dining Room Management FC00027	Industry Overview FC00438	Breakfast Foods FC00122	Fruit and Vegetables FC00180	Stocks, Soups and Sauces FC00148	Garde Manger FC00095	•	Culinary Arts (AAFCS Pre-PAC) Introduction to Hospitality and Tourism ProStart I ProStart II ServSafe- Manager
(960 hrs)	Meat, Poultry and Seafood FC00363	Grains, Legumes and Pasta FC00123	International Cuisines FC00143	Culinary Internship FC00097	FCS Work- Based Learning FC00370					•	ServSafe- Allergens SERV Safe- Food Handler
Culinary Arts Management Assistant (3 rd yrAdult students only)	Culinary Business & Management Principles FC00115	Hospitality Business Management FC00004	Restaurant Communication FC00165	Culinary Advance Skills FC00015	Safety and Sanitation III FC00354	Entrepreneurship & Employment Skills FC00344	Dining Room Management FC00027	FCS Work-Based Learning FC00370		• Ba • Cu • In	Advanced Culinary Arts Basic Culinary Arts Culinary Arts (AAFCS Pre-PAC) Introduction to Hospitality and Tourism ProStart I
OCAS: 9426, 9427 SOC: 11-9051 CIP: 12.0504 (600 hrs)										•	ProStart II ServSafe- Manager ServSafe- Allergens ServSafe- Food Handler

PATHWAY: LODGING SERVICES

Program		Available Courses										
Hospitality & Tourism Assistant OCAS: 9426, 9427 SOC: 35-2019 CIP: 12.0503 (480 hrs)	Foundations in Culinary I FC00349	Safety, Sanitation and Tools FC00159	Nutrition & Healthy Cooking Techniques FC00136	Foundations in Baking I FC00134	Foundations in Baking II FC00135	Hospitality & Service Techniques FC00341	International Cuisines FC00143	Garde Manger FC00095	FCS Work- Based Learning FC00370	 Basic Culinary Arts Introduction to Hospitality & Tourism Hospitality & Tourism Management Program Year 1 Exam 		
Hospitality and	Foundations in Culinary I FC00349	Safety, Sanitation and Tools FC00159	Nutrition & Healthy Cooking Techniques FC00136	Foundations in Baking I FC00134	Foundations in Baking II FC00135	Hospitality & Service Techniques FC00341	International Cuisines FC00143	Hospitality & Tourism Management FC00258	Leadership and Customer Service Management FC00245	 Basic Culinary Arts Introduction to Hospitality & Tourism 		
Tourism Manager OCAS: 9426, 9427 SOC:11-9051 CIP: 12.0508 (960 hrs)	Garde Manger FC00095	FC00095 FC00573 Management Mar	Lodging Management II FC00030	Introduction to Education Technology FC00352	Human Resources Concepts FC00574	Introduction To Hospitality & Tourism FC00018	pitality & Tourism Management		 Hourism Hospitality & Tourism Management Program Year 1 Exam Hospitality & Tourism Management Program Year 2 			
	FCS Work- Based Learning FC00370									Exam		

PATHWAY: Casino & Gaming

Program Names		Available Courses									
Recreation Amusements & Attractions Management	Nutrition & Healthy Cooking Techniques FC00136	Hospitality & Tourism Customer Service FC00330	Event Planning FC00346	Foundations in Culinary I FC00349	Foundations in Culinary II FC00340	Hospitality & Entertainment FC00348	Business Communications FC00576	FCS Work-Based Learning FC00370			
Assistant OCAS: 9446, 9447 SOC: 35-2014.00 CIP: 12.0503 (960 hrs)	Introduction To Hospitality & Tourism FC00018	Hospitality & Service Techniques FC00341	Hospitality & Tourism Management FC00258	Leadership and Customer Service Management FC00245						 Basic Culinary Arts ServSafe- Food Handler 	

PATHWAY: Service Careers Hospitality

Program Names			Available Certifications							
Service Careers Hospitality &	Safety and Sanitation II FC00360	Using Food Service Equipment, Knives & Smallware FC00502	Introduction to Hospitality and Tourism FC00018	Culinary Basic Skills FC00003	Introduction to Culinary Arts FC00114	Measuring Tools and Utensils FC00047	Food Production Equipment FC00045	FCS Career Readiness Core FC0039	Life Skills FC00129	
Restaurant Assistant OCAS: 9434, 9442 SOC: 35-9011, 35-9031 CIP: 12.9999	Preparing For Work in the Food Service Industry FC00048	Job Readiness FC00310	Culinary Applications FC00499	Culinary Applications II FC00552	Hospitality Applications FC00500	Working in a Restaurant FC00485	Workforce Staging FC00577	Workforce Connection FC00578	Customer Service & Guest Relations FC00330	 Hospitablities
(960 hrs)	Introduction to Hospitality and Tourism FC00018	Sanitation And Cleaning FC00329	Food and Beverage Services FC00036	Event Services FC00093	Employment Readiness FC00331	Lodging Services FC00518	Industry Certification FC00311	FCS Work-Based Learning FC00370		

PATHWAY: Service Careers Hospitality

Program Names			Available Certifications							
Service Careers Food Service	Safety and Sanitation II FC00360	Using Food Service Equipment, Knives & Smallware FC00502	Introduction to Hospitality and Tourism FC00018	Culinary Basic Skills FC00003	Introduction to Culinary Arts FC00114	Measuring Tools and Utensils FC00047	Food Production Equipment FC00045	FCS Career Readiness Core FC00399	Life Skills FC00129	 Hospitablities
Assistant OCAS: 9434, 9442 SOC: 35-2012, 35-2019 CIP: 12.0500	Preparing For Work in the Food Service Industry FC00048	Job Readiness FC00310	Culinary Applications FC00499	Culinary Applications II FC00552	Hospitality Applications FC00500	Working in a Restaurant FC00485	Workforce Staging FC00577	Workforce Connection FC00578	FCS Work-Based Learning FC00370	
(480 hrs)	Industry Certification FC00311									
Service Careers Food Service Assistant	Safety and Sanitation FC00365	Using Food Service Equipment, Knives & Smallware FC00502	Culinary Applications FC00499	Culinary Basic Skills FC00003	Bread Level 1 FC00550	Desserts FC00128	Working in a Restaurant FC00485	Safety and Sanitation II FC00360	Using Food Service Equipment, Knives & Smallware II FC00307	Hospitablities
OCAS: 9434, 9442 <u>C:</u> 35- 2012, 35-2019 <u>CIP:</u> 12.0500 (960 hrs)	Culinary Advanced Skills FC00015	Culinary Applications II FC00552	Breads Level II FC00559	Desserts Level II FC00553	Hospitality Applications FC00500	Working in a Restaurant Level 2 FC00560	Independent Living Skills FC00156	Job Readiness FC00310	Industry Certification FC00311	