



Payette River Regional Technical Academy

Online Course Offerings

2020-2021

Fall (September 7 – January 15)

Spring (January 25-May 21)

Business Management

Computer Applications 1: (Fall/Spring)

Students will develop computer skills for personal and/or career use. This course is designed to introduce students to the use of industry standard computer applications used for solving business problems. Microsoft Office applications software will be used throughout this course. Topics include the use of word processing software for purposes of creating basic business documents utilizing an industry Style & Reference guide and an introduction to the use of spreadsheet software for storing data and solving mathematically based problems, Students will also learn technology terminology, Internet search techniques and file management skills. **Students will have an opportunity to earn Microsoft Office Certification in MS Word. Prerequisites: None**

Computer Applications 2: (Fall/Spring)

A course designed to build on the skills and knowledge established in Computer Applications I. Microsoft Office applications software will be used throughout this course. Topics include the use of word processing software for creating complex business documents and reports, spreadsheet software for solving mathematically based problems involving business finance, presentation software to support the delivery of effective presentations, and an introduction to database applications. Students will continue to improve Internet search techniques, and file management skills. **Students will have an opportunity to earn Microsoft Office Certification in MS Word, MS Excel, and MS PowerPoint. Dual Credit opportunity through CWI**
Prerequisites: Successful completion of Computer Applications 1, with a grade of C or better.

Personal Finance: (Fall/Spring)

A course designed to provide students personal finance skills and knowledge; to include goal setting, budgeting, saving, investing, borrowing, insuring, identity protection and retirement planning. **Open to juniors and seniors.**

Business Essentials: (Fall/Spring)

A course designed to introduce students to career exploration strategies with a focus on foundational skills and knowledge necessary for occupations in business. Establishment of employability traits will occur through the study and development of interpersonal, communications and leadership skills and knowledge. The course includes integration of skills and knowledge in reading, writing, mathematics, and economics as they relate to business occupations.

Principles of Marketing (Fall/Spring)

A course designed to focus on the fundamentals and functions of marketing as they relate to the competitive enterprise system. Marketing theory is presented and applied to business problems, practices, and the business environment and management systems.

Graphic Communications/Media Technologies & Visual Arts

Graphic Communications Level I A (Fall/Spring)

Graphic Communications 1 A is an activity-based class that teaches skills for image editing and illustration techniques. The curriculum aligns to all of the required certification exam objectives in order to become ACA certified in Adobe Photoshop.

Graphic Communications Level I B (Fall/Spring)

Graphic Communications 1 B is an activity-based class that teaches skills for graphic design and illustration techniques. The curriculum aligns to all of the required certification exam objectives in order to become ACA certified in Adobe Illustrator.

Drawing 1 (Fall/Spring)

This course is designed to build a foundation of fundamental drawing skills. This course provides a skills base, which enables students to be successful in upper-division art courses. Students will work with pencil, pen, and charcoal as well as other art materials. Art history topics will be integrated into lessons throughout the course.

Engineering and Technology

Intro to Engineering: (Fall)

Students dig into the engineering design process, applying math, science, and engineering standards to hands-on projects like designing a new toy or improving an existing product. They work both individually and in teams to design solutions to a variety of problems using 3-D modeling software, hands on modeling, computer programming, and use an engineering notebook to document their work.

Engineering 1A – Principles of Engineering (Spring)

Principles of Engineering (POE) is a high school-level survey course of engineering. The course exposes students to some of the major concepts that they will encounter in a post-secondary engineering course of study. Students have an opportunity to investigate engineering and high tech career POE gives students the opportunity to develop skills and understanding of course concepts through activity-, project-, and problem-based (APPB) learning. Used in combination with a teaming approach, APPB learning challenges students to continually hone their interpersonal skills, creative abilities, and problem solving skills based upon engineering concepts. It also allows students to develop strategies to enable and direct their own learning, which is the ultimate goal of education.

Prerequisites: None (Intro to Engineering suggested)

Engineering 1B – Computer Science Principles (Fall/Spring)

Computer science is everywhere, from our smartphones and video games to music, medicine, and much more. Computer Science Principles can help you understand how computing and technology influence the world around you. Learn how to creatively address real-world issues while using the same tools and processes that artists, writers, computer scientists, and engineers use to bring ideas to life. This course will introduce you to the field of computer science and the fundamentals of computer programming. Computer Science Principles is specifically designed for students with no prior programming experience, and taking this course does not require a background in Computer Science. This course will touch upon a variety of fundamental topics within the field of Computer Science and will use an open-source web application originally provided by Google, and Massachusetts Institute of Technology, to demonstrate those principles.

Prerequisites: None

Health Science

Introduction to Health Professions A (Fall/Spring)

Intro to Health Professions A: Students will be introduced to careers available in the health care field. Careers include but are not limited to first responders, emergency medical technicians, paramedic, and emergency dispatchers. Students will learn what is required to become a successful healthcare professional, learn terminology in the healthcare field, learn and become certified in first-aid, and CPR/AED use. This course will also introduce the variety of professions available in the sports medicine fields including but not limited to CAN, athletic trainers, physical therapists, occupational therapists, personal trainers, nurses, etc.

Introduction to Health Professions B (Spring)

Intro to Health Professions B (Medical Terminology): This course presents a study of medical terminology, prefixes, suffixes, word roots, combining forms, special endings, plural forms, abbreviations, and symbols. All body systems, anatomical reference, pharmacology and medical specialties will be considered. Emphasis is placed on spelling, definition, usage, and pronunciation. **Prerequisites:** Successful completion of Introduction to Health Professions A. This course is available for Dual Credit through CWI.

Automotive Technology

Auto I (Fall/Spring) Hybrid Course

This is the beginning level course of the Automotive technology program. This course is designed to introduce students to basic automobile systems such as engine, drive train, brakes, suspension/steering, and electronic systems. This class also explores careers in the automotive field. Limited hands on and requires a local cooperating teacher/supervisor. **May be repeatable if student fails to obtain the necessary grade to move on to Auto II.**

Auto II (Fall/Spring) Hybrid Course (2 semester course)

This is the intermediate level course of the Automotive technology program. This course is designed to instruct students in advanced automobile systems such as engine, drive train, brakes, suspension/steering, and electronic systems. This class also encourages job shadows and internships in the automotive field. Limited hands on and requires a local cooperating teacher/supervisor. **Auto I is a pre-requisite.**

Agriculture and Natural Science

Plant and Soil Science (Fall)

A course designed to examine soil and plant relationships that affect the production of food and fiber. Topics include soils, plants, plant ID, and plant pests. Includes supervised agricultural experience as a graded component of course.

Botany/Science of Plant Growth & Development (Spring)

A course designed to examine the importance of plant cell structure, functions of cells, plant processes, nonvascular plants, vascular plants, roots, stems, leaves, flowers and reproduction of plants.

Family and Consumer Science

Culinary 1 A and B: (2 semesters: 2 credits)

Culinary Arts is a course of study designed to provide students with the opportunity to reach competency in major areas of food preparation. Students will be expected to work in all areas of the culinary arts field, such as cooking, baking, dining room operations, and management controls. They will learn to work individually, in groups, and in a professional kitchen brigade. There will be reinforcement of basic cooking skills, food safety and sanitation, Item cost analysis, use of culinary terminology and industrial food preparation. Idaho Food Handlers Certificate activities will be integrated into this course. **IFH Certificate must be obtained before entering into cooking labs. Open to sophomores, juniors, and seniors only. Participation in FCCLA is strongly recommended.**

Culinary 2 A and B: (2 semesters: 2 credits)

Culinary Arts is a course of study designed to provide students with the opportunity to reach competency in major areas of food preparation. Students will be expected to work in all areas of the culinary arts field, such as cooking, baking, dining room operations, and management controls. They will learn to work individually, in groups, and in a professional kitchen brigade. There will be reinforcement of basic cooking skills, food safety and sanitation, Menu cost analysis, use of culinary terminology and industrial food preparation.

Open to juniors and seniors only. Participation in FCCLA is strongly recommended.

Prerequisites: Culinary I A and B with a grade of C or higher and Idaho Food Handlers Certificate.

Culinary 3: (1 Semester: 1 credit); Repeatable

Culinary arts III is a course of study designed to provide students with the opportunity to reach competency in major areas of food production and management. Students will work in all areas of the culinary arts field and management controls. They will learn skills including menu development and pricing, labor management, inventory controls and running a day by day food production facility. Students will engage in a wide range of hands on learning experiences to reinforce their job skill in keeping with industry expectations. **Culinary Arts III work experience may be in a school-based enterprise or at local restaurant. Open to seniors only. Participation in FCCLA is strongly recommended.**

Prerequisites: Culinary II A and B and Idaho Food Handlers Certificate.