



2023-2024 COURSES AT KENNEDY HIGH

(Some classes available only in blocks indicated on the JFK Bell Schedule)

Anatomy and Physiology for Medical Careers | Block 2- Center Campus (74008)

UC "g" Credit | Ohlone College Credit

Students will gain a strong foundation in Anatomy and Physiology needed in the healthcare profession, terminology and tests related to the body's systems in the classroom, visits from guest speakers, and labs. Lab skills include the study of body systems and basic medical terminology.

Auto Body Painting and Refinishing 1, 2 | Block 2- Center Campus (74020/74021)

This course offers an introduction to Auto Body and Refinishing. Students will learn from a Certified Instructor and use industry-standard techniques, materials, and tools including a state-of-the-art, heated downdraft paint booth.

Automotive Technology 1, 2 | Block 2- Center Campus (74040/74041)

Chabot College Credit for Year 1

Prerequisite: B- or better in Auto Tech 1 This course offers hands-on experience in auto shop operations, tool usage, safety procedures, equipment operation, and customer service; skills learned include general auto repair, brakes, steering and suspension, electrical systems, and engine performance. Students will have the opportunity to earn many industry-level certifications.

Baking & Pastry (74182)

This class will give future Food Service Managers, Bakers, and Pastry Chef's a complete overview of quality baking. The course begins with an introduction to baking and then looks closely at breads, quick breads, basic sauces, pies, cookies, custards, fruit desserts, decoration, and presentation. Recommended for 9th graders only.

Construction Technology 1, 2 | Center Campus (74150/74151)

Chabot College Credit for Year 1

This course prepares students for entry-level employment in residential and commercial construction. Students receive hands-on training in carpentry, electrical, and plumbing; including roofing, kitchen and bath remodeling, and using energy-efficient building materials.

Culinary Arts 1 (74170)

UC "g" Credit | Mission College Credit

This competency-based course introduces the Hospitality and Food Service Industry. Included in the course are food safety and sanitation, basic culinary terms, hospitality standards, knife skills, fundamentals of cooking techniques, pantry, soups, and basic pastry. Throughout the course are career preparation standards, including basic academic skills, communication, interpersonal skills, problem-solving, workplace safety, technology, and employment literacy. Students earn Food Handlers Certification.

Culinary Arts 2 (74180)

UC "g" Credit

Prerequisite: Culinary Arts 1. Students continue to focus on food safety, sanitation, and knife skills. Students gain advanced skills in preparing stocks, soups, sauces, and main entree courses, nutrition, costing out recipes and menu and other culinary math skills, menu design, and regional cooking.

Digital Video Arts Production 1, 2 | Block 1 or 2- Center Campus (74230/74231)

UC "f" Credit

Video production including camera work, editing, the production process of short fiction, documentary, commercial, and "live TV"; analyze film scenes and sequences, develop production management skills. (Recommend prior class in fine arts, computer applications, or digital graphics.)

Event Planning and Catering (74280)

Prerequisite Culinary Arts 1 and Culinary 2. Students learn the principles and practices of public relations, planning and organizing events, and preparation for employment opportunities with a variety of profit and non-profit organizations and corporations. Internship opportunities are available. Students must maintain a grade of "B" or better to be eligible for internships.

Engineering Essentials Course-PLTW (74360)

UC "d" Credit

This Project Lead the Way (PLTW) course introduces students to engineering concepts that are applicable across multiple engineering disciplines and empowers them to build technical skills through the use of a variety of engineering tools, such as Arduino and Tinkercad Circuits design.

Introduction to Culinary Arts & Hospitality (74390)

Mission College Credit

This class gives students an introduction to the Hospitality and Food Service Industry. Included in the course are sections on food safety and sanitation, basic culinary skills, and cooking techniques. This course is part of the Green Ventures Academy. Recommended for 10th graders only.

Introduction to Engineering and Design-PLTW (74209)

UC "d" Credit

This Project Lead the Way (PLTW) course will expose students to the design process, research and analysis, teamwork, communication methods, global and human impacts, engineering standards, and technical documentation. Students will make models and use 3D solid modeling design software to help them design solutions to solve proposed problems and will learn how to document their work and communicate solutions to peers and members of the professional community.

Principles of Biomedical Science/ Human Body Systems- PLTW (74216/74217)

UC "d" Credit for each semester course

This Project Lead the Way (PLTW) course is a year-long combined program. During the first semester, in Principles of Biomedical Science, students learn about human physiology, immunology, microbiology, medicine, and research processes. During the second semester, in Human Body Systems, students examine the interactions of human body systems and take on roles of biomedical professionals.

Principles of Engineering- PLTW (74213)

UC "d" Credit

This Project Lead the Way (PLTW) survey course of engineering exposes students to major concepts they'll encounter in a postsecondary engineering course of study. Students employ engineering and scientific concepts in the solution of engineering design problems. They develop problem-solving skills and apply their knowledge of research and design to create solutions to various challenges, documenting their work and communicating solutions to peers and members of the professional community.

