

Cosumnes Oaks High School

Xovtooj: (916) 683-7670

www.egusd.net/cohs

Architectural Design and Engineering Academy (ADE)

Txoj kev kawm Architectural Design thiab Engineering (ADE) Academy yog tsim los qhia cov menyuam uas nyiam thiab mob siab rau phab kev kawm architecture, engineering, thiab kev tswj phab kev tsim vajtsev uas yuav qhia txog lub niam tswvyim rau phab “Design thiab Build” uas luag siv rau hauv phab kev tsim vajtsev. Txoj kev kawm no tseem yuav txhawb thiab qhia cov menyuam txog cov kev siv thiab green technologies uas lawv yuav ua nyob rau hauv lawv cov projects uas lawv yog cov uas los teeb qauv thiab tsim lawv li qhov lawv teeb. Txoj kev kawm, uas raug qhua thoob tebchaws, no yog peb qhov *R-house* “House of the Future” uas yog ib lub tsev dav li 1400 square foot uas tsim rau hauv lub tsev kawm ntawv thiab yog ib lub tsev ua qauv (model) rau cov menyuam thoob plaws hauv lub school district thiab lub xeev uas qhia hais tias peb siv tau “Going Green” rau hauv peb lub neej uas muaj Hniaj hnuv nyob rau hauv peb lub tsev. Hauv txoj kev kawm no cov menyuam tseem yuav tau txais college credit rau Cosumnes River College (CRC) lawv li txoj kev coglus pom zoo ntawm lawv thiab peb thiab cov menyuam tseem yuav nkag tau mus kawm hauv CRC cov kev kawm uantej yuav nkaag moog kawm ib lub university kws muaj kev kawm plaub xyoos. Nws muaj ob hoob hauv txoj kev kawm no kws yog cov hoob “a-g” uas lub college pom zoo txais yuav ua cov hoob tuameem kawm: *Engineering Design A* hab *Principles of Engineering A*. Cov menyuam uas kawm txoj kev kawm no siv tau ua cov hoob uas nkag mus rau UC/CSU. Txoj kev kawm no txhawb cov menyuam kom muaj kev mus koom thiab pab tej zejzov thiab saamfwm kom lawv yuav tau mus ua haujlwm pab zejzov yam tsawg li 50 xuabmoos. Cosumnes Oaks High School lub counseling department ua haujlwm nyob ze nrog rau txoj kev kawm kom cov menyuam tau txais cov kev txhawb thiab pab uas lawv xav tau sub thiaj li yuav mus nkag tau rau university.

Cov menyuam uas kawm txoj kev kawm no yuavtsum tau kawm kom tas cov hoob uas hais hauv txuj Career Technical Education Courses li hauv qab no nrog rau cov kev kawm loj uas lawv yuav tau kawm (xws li, Aaskiv, lej, science, social science, etc.) nrog uake (as one cohort).

Cov Hoob Architectural Design hab Engineering Academy Kws Yuavtsum Tau Kawm

Industry Sector: Engineering and Architecture

Pathway: Architectural Design

Grade	Academic 1	Academic 2	Academic 3	CTE	Advocacy
9	English 9	Mathematics I	Geography	Exploring Technology 9	Yes
10	English 10	Mathematics II	World History	Building Trades 1	Yes
11	English 11	Pre-Calculus	US History	Principles of Engineering A	Yes
12	English 12	Calculus A and B	Government Economics	Design and Implementation	Yes

Architectural Design and Engineering Academy (ADE)

Cov hoob CTE uas yuavtsum tau kawm rau txoj kev kawm no teev rau hauv qab no.

Hoob Kawm	Leejtwg thiaj kawm tau hoob no	Credits	Kev Qhia Txog
<p>ADE Exploring Technology</p> <p style="text-align: right;">Course #12350</p>	<p>Freshman</p>	<p>5</p>	<p>Hoob no yuav tshawb nrhiav txog cov Computer Aided Drawing/Computer Aided Machining/Computer Aided Control milling thiab lathe machinery, aerodynamics, digital TV/Video production, small engine assembly, transportation, plastics, pneumatics, electronics, biotechnology, research and design, robotics, nrog rau general hand tool usage thiab tseem muaj ntiv. Hoob kawm MPTA nrog rau (PowerPoint) yuav pab tau cov tub ntxhais kom muaj sijhawm los mus sojntsuam txog ntau yam technologies thiab tej haujlwm uas zoo li ntawd. Cov tub ntxhais uas tau txais qhov hais tias dhau lawm (pass) rau district qhov kev hais lus (speech) lawm siv tau qhov no mus rau kev kawm ntawv tiav uas yuav tsum muaj rau speech. Cov tub ntxhais yuav tsum tau kawm ib hoob lej rau MPTA, Ib hoob ntawv Askiv qib 9 rau MPTA, MPTA General Science, MPTA Drafting 1A and MPTA los txhawb rau 9 hoob kawm me.</p> <p>Qhov uas yuav tsum tau kawm uantej: Cov tub ntxhais yuav tsum xeeb kom dhau kev cobphum (safety) nyob rau thawj 5 hnub thaum pib kawm nyob hoob ntawd. Yuav tsi pub cov tub ntxhais sau npe kawm ntawv ntiv lawm tomqab uas twb kawm 5 hnub lawm. Cov tub ntxhais uas xeeb tsi dhau rau kev cobphum (safety) yuav raug muab rho tawm ntawm hoob kawm rau MPTA.</p> <p><u>Cov ntaub ntawv uas siv:</u> <i>Technology Today & Tomorrow</i>, Glencoe</p>
<p>ADE Building Trades I Beginning Woodworking</p> <p style="text-align: right;">Course #12311</p>	<p>Sophomore</p>	<p>10</p>	<p>Hoob no tsim rau cov tub ntxhais hluas kawm kom to taub txog kev txuas ntoo nrog rau ntau yam txuj ci ntawm kev kho vaj kho tsev. Tej yam tseem ceeb yog kev xyuam xim thaum siv twj hlau ntawm tes, thaum siv cov twj hlau muaj hluav taws xob, thiab thaum siv cov twj hlau loj. Tus tub/ntxhais yuav tau siv ntoo los tsim thiab txuas plaub yam khoom, nws thiaj paub ua haujlwm nrog ntoo. Muaj kawm txog kev ntsuas, kev xyuam xim, tej yam nyob hauv ntoo thiab kev xaiv ntoo, kev tsim thiab txuas, pleev/tha xim, xaiv tus khawm/xiab, kev tu twj hlau, thiab kev yuav khoom siv.</p> <p><u>Cov ntaub ntawv uas siv:</u> Tsis muaj</p>
<p>ADE Principles of Engineering A</p> <p>“a-g”/“g” approved</p> <p style="text-align: right;">Course #12344</p>	<p>Junior</p>	<p>10</p>	<p>Hoob tsim los qhia cov tub ntxhais hluas pab cev tes ua tej num muaj nyob rau cov haujlwm ua tshuab, ua kev, ua choj, thiab lwm yam ntau heev (engineering fields). Lub sijhawm no, lawv yuav kawm txog kev kawm ntawv qeb siab ntawm ib tug kws engineer, kev txawj yuav tsum muaj, thiab paub txog lub luag haujlwm. Kev xyaum daws teeb meem muaj xyaum kho tshuab hlau (mechanical engineering), tshuab fais fab (electronic engineering), tshuab teeb tsa (structural engineering), thiab tshuab hluav taws xob (electrical engineering). Cov tub ntxhais yuav tau siv txoj engineering process thaum tsim tus qauv duab, npaj ua yam khoom, muab teeb tsa saib, thiab sim/tw ib yam lus teb rau teeb meem saib nws puas raug tus qauv ntsuam. Cov tub ntxhais kawm yuav nyias tsim nyias ib qho engineer's portfolio uas piav txog nws kev txawj ntse log yog kev paub ua haujlwm zoo thooob xyoo kawm ntawv ntawd thiab sau txog txoj kev npaj tsim lawv qho student projects.</p> <p><i>Hoob kawm ua ntej mam kawm tau lwm hoob: Mathematics I (or Algebra 1).</i></p> <p><u>Cov ntaub ntawv uas siv:</u> Tsis muaj.</p>

Architectural Design and Engineering Academy (ADE) (txuas ntxiv)

Hoob Kawm	Leejtwg thiaj kawm tau hoob no	Credits	Kev Qhia Txog
ADE Design and Implementation “a-g”/“f” approved Course #12320	Senior	10	Hoob no yuav kawm txog kev tsim kom zoo nkauj thiab siv tswvyim, tsim tus qauv, kos qauv, ua raws li tau npaj lawm. Yuav siv ntoo, hlau, thiab av los txua thiab puab tej yam. Yuav muaj tej yam uas luag muab rau ua thiab xav tau ntawm tus kheej los ua nrog rau kev tsim tej yam raws li tej tus qauv uas luag muaj. Yuav muaj kev xeem ua ntu zus thiab cov menyuam kawm ntawv yuav tau koomtes ua cov projects thiab lwm yam. Txoj kev nrog tsomxam tias tsim tau puas zoo nkauj yuav yog ib feem hauv txoj kev kawm. Cov credits hauv hoob no suav tau ua ib hoob Visual thiab Performing Arts hauv kev kawm kom tiav. Hoob no suav tau ua ib hoob uas tuamyem kawm rau kev nkag mus rau UC thiab CSU thiab fine arts hauv CSU. <u>Cov ntaub ntawv uas siv:</u> Tsis siv phau ntawv.

Cov hoob tuamyem kawm uas tus menyuam kawm hauv txoj kev kawm Architectural Design thiab Engineering Academy yuav kawm tau yog:

- Engineering Design A
- Digital Art and Graphic Design
- Physics
- Beginning 2-D Art

Yog xav paub meej txog cov hoob kawm (academic courses) thiab cov hoob tuamyem kawm uas hais sau no, mus saib Section 1.
Thov hu mus rau lub tsev kawm ntawv yog koj xav tau kev qhia ntxiv.

COSUMNES OAKS HIGH SCHOOL
Culinary Arts Academy (CAA)

Thaum lub Yim Hlis 2010, lub Elk Grove Unified School District ua tiav lub tsev rau kev kawm Culinary Arts Institute huv lub Cosumnes Oaks High School. Lub EGUSD tau txais nyiaj pab los ntawm lub xeev los tsim lub tsev uas dav li 8200 square foot uas muaj txhua yam tshiab (state-of-the-art) nyob rau hauv. Lub tsev no muaj ib chav ua noj uas muaj yim lub chaw qhia mivnyuas kev ua noj, computer lab, thiab café, nrog rau ib chav ua noj loj uas ua rau peb cov mivnyuas muaj chaw los kawm thiab xyaum ua noj li ib tus uas ua noj. Txoj kev kawm Culinary Arts siv txoj kev qhia kws “ProStart” kam muab ntawv ua povthawj rau los qhia thiab yuav ua rau peb cov menyuum kawm junior thiab senior mus xyaum ua haujlwm hauv cov tsev muag zaubmov noj (restaurants) uantej kawm tas high school. Cov menyuum yuav tau txais ServSafe certified thaum lawv kawm hoob no, uas lawv yuav mus ua tau haujlwm hauv cov chaw muag zaubmov noj thaum lub sijhawm tseem kawm nyob rau hauv Cosumnes Oaks. Cov menyuum uas kawm hauv txojkev kawm Culinary Arts Academy yuav mus kawm tau cov hoob sab nraud ntawm txoj kev kawm no kom yuav kawm tas cov hoob rau kev nkag mus kawm UC/CSU. Cov menyuum yuav tau txais kev pab hab txhawb txog kev yuav mus kawm college thiab career txog lwm cov hoob uas lawm kawm.

Cov menyuum uas kawm txoj kev kawm no yuavtsum tau kawm kom tag cov hoob uas hais hauv txoj Career Technical Education Courses li hauv qab no nrog rau cov kev kawm loj uas lawv yuav tau kawm (xws li, Aaskiv, lej, science, social science, etc.) nrog uake (as one cohort).

Cov Hoob Culinary Arts Academy Kws Yuavtsum Tau Kawm

Industry Sector: Hospitality, Tourism, and Recreation
Pathway: Food Service Hospitality

Grade	Academic 1	Academic 2	Academic 3	CTE	Advocacy
9	English 9	Computer Tech	World Geography	Foods & Nutrition & Introduction to Culinary Arts	Yes
10	English 10	Biology	World History	Baking & Pastry & World Cuisines	Yes
11	English 11	Chemistry	Marketing	Culinary Arts 1	Yes
12	Culinary English 12	Culinary Business Finance	Culinary Government	Culinary Arts 2	Yes

Cov hoob CTE uas yuavtsum tau kawm rau txoj kev kawm no teev rau hauv qab no.

Culinary Arts Academy (CAA) (txuas ntxiv)

Hoob Kawm	Leejtwg thiaj kawm tau hoob no	Credits	Kev Qhia Txog
CAA Foods and Nutrition Course #12423	Freshman	5	Hoob no qhia cov menyuum kawm ntawv txog zaubmov thiab kev ua zaubmov. Cov menyuum kawm ntawv yuav tau los xyaum ua tej yam khoom noj xwsl: ncuav ci (breads), txiv hmab txiv ntoo, zaub, khoom qabzib, zaub hau, salads, etc. Cov menyuum yuav tau ua lossis mus tshawb txog tej yam uas hais txog: zaubmov, kev noj tej zaubmov uas zoo, kev paub txog zaubmov, thiab kev tswj yus lub sijhawm. Cov menyuum kawm ntawv yuav tau siv ntau yam twj tais ua zaubmov, thiab kawm tau tej yam xwsl kev siv riam, kev luj, kev ua tej yam zaubmov, thiab kev npaj zaubmov. Hoob no yuav job ib hoob pib rau cov menyuum kawm ntawv uas xav mus kawm cov haujlwm uas hais txog kev ua Zaubmov thiab Khoom Noj. <u>Cov ntaub ntawv uas siv:</u> <i>Guide to Good Food, Goodhart/Wilcox</i>

Culinary Arts Academy (CAA) (txuas ntxiv)

Hoob Kawm	Leejtwg thiaj kawm tau hoob no	Credits	Kev Qhia Txog
CAA Culinary Arts, Introduction to “a-g”/”g” approved Course #12425	Freshman	5	Hoob no tsim rau cov tub ntxhais hluas uas nyiam tej yam txuj ci tshiab ntawm kev ua zaub mov pab nws tus kheej los yog muaj lub homphiaj yuav mus ua haujlwm ua zaub mov. Lawv yuav kawm qho yooj yim ntawm kev npaj khoom noj, ntsuas khoom, thiab kev hloov nrog rau kev xyuam xim thiab tu huv si. Cov tub ntxhais yuav tau nqes tes ua haujlwm sim stocks, leej niam cov kua tov khoom, txuj ci ua noj thiab kev siv riam. Yam tseem ceeb qhia txog yog kev saibxyuas kev ua liaj ua teb, “green” cooking, kev ntis npe rau tej zaub mov, kev npaj ib pluag hmo thiab kev rau mov noj. Cov tub ntxhais hluas yuav kawm txog ntau yam khoom noj haus thiab cov txuj ci siv rau kev ua noj. Hoob no yog thawj hoob kawm txog kev ua noj nyob rau lub Culinary Arts Career Pathway. <u>Cov ntaub ntawv uas siv:</u> <i>Culinary Essentials</i> , Glencoe McGraw-Hill
CAA Baking & Patisserie Course #12424	Sophomore	5	Hoob no yog tsim los rau cov tub ntxhais hluas uas xav kawm txog kev ua zaub mov noj ntxiv thiab chaw ci khaub noom (bakeshop). Lawv yuav kawm txog cov nplem uas ceev ceev (quick breads), poov xab breads (yeast breads), ncuav qab zib (cookies), ncuav (cakes), nrog rau lwm yam khoom noj. Qho tseem ceeb yuav qhia txog yog cov ncuav qab zib uas muaj ob peb theem (cakes), khoom qab zib hauv lub tais (plated desserts), nrog rau kev siv chocolate thiab suab thaj (sugar). <i>Hoob yuav tsum tau kawm ua ntej:</i> <u>Cov ntaub ntawv uas siv:</u> <i>Introduction to Culinary Arts & Foods & Nutrition</i> .
CAA World Cuisines Course #12422	Sophomore	5	Hoob no yuav qhia txog cov zaubmov thiab kev coj noj coj ua ntawm ntau haiveeg hauv qabntuj. Yuav hais ntau txog kev npaj, yuav, thiab ua cov zaubmov neeg txawv tebchaws thiab neeg tebchaws no. Kev ua zaubmov yuav suav kev qhia txog tej txujlom (herbs), khoom ntsim (spices), tej khoom siv los ua (ingredients), kev ua thiab laujkaub tasi-diaiv ntawm ntau haivneeg hauv qabntuj. Cov units tshwjxeeb yuav qhia txog kev tu-ncau zaubmov hauv qabntuj thiab kev paub txog tej haivneeg kev coj noj coj ua. Hoob no suav tau ua ib hoob nrab rau kev yuav mus kawm txog txog haujlwm ua zaubmov thiab khoom noj. <i>Yam yuavtsum tau kawm uantej: Xav kom kawm Foods and Nutrition I.</i> <u>Cov ntaub ntawv uas siv:</u> <i>Guide to Good Food</i> , Goodhart/Wilcox
CAA Culinary Arts I, Advanced Course #12420	Junior	10	Hoob no yog muaj los rau cov menyuam kawm ntawv uas nyiam thiab xav kawm txog kev ua zaubmov los siv rau tuskheej lossis muaj homphiaj tias xav mus ua ib txoj haujlwm ua zaubmov noj. Cov menyuam kawm ntawv yuav kawm txog cov kev ci cov ncuav uas muaj poovxab thiab ci ncuav, nrog kev ci cov khoom qabzib thiab khoom txomncauj, kev ua kom tej zaubmov zoo nkauj, kev siv chocolate, thiab kev ci cake thiab txua kom zoo nkauj. Cov menyuam kawm ntawv yuav kawm txog ntau yam zaubmov uas tshwjxeeb thiab hom zaubmov uas tibneeg tabtom nyiaj noj thiab ua. Cov menyuam kawm ntawv tseem yuav kawm txog kev sau recipe, kev npaj zaubmov rau tej rooj noj haus thiab ua ntau yam txog zaubmov. Yuav muaj kev qhia txog cov haujlwm ua zaubmov uas yog caw lwm tus tuaj tham txog thiab/lossis mus xyuas luag kev ua zaubmov. <i>Yam yuav tsum tau kawm uantej: Kawm kom tiav tagrho cov hoob nram qab no thiab tau tus “C” lossis zoo dua rau: Foods & Nutrition, Introduction to Culinary Arts 1, Baking & Patisseries, World Cuisines.</i> <u>Cov ntaub ntawv uas siv:</u> <i>Culinary Essentials</i> , Glencoe/McGraw-Hill

