

# EXAMPLE COURSES WITH CONSIDERATIONS FOR STUDENTS WITH DISABILITIES

## CRITICAL CONSIDERATIONS:

Students MUST have excellent attendance  
Students with diverse needs can be accommodated  
Please note that there are many cases where industry standards **can**  
**NOT be modified**

## TABLE OF CONTENTS:

	CAREER PATHWAY	COURSE TYPES:	RECOMMENDATIONS AND CONSIDERATIONS:
Breakout Room 1 & 5	<a href="#">BUSINESS &amp; MARKETING PATHWAY</a>	<b>YEAR 1</b> PRINCIPLES OF MARKETING - YEAR OR EVENT MARKETING - SEMESTER & BUSINESS COMMUNICATIONS - SEMESTER <b>YEAR 2 - 4</b> PRINCIPLES OF ADVERTISING & SOCIAL MEDIA FOR BUSINESS - YEAR ACCOUNTING PRINCIPLES 1 & 2 - YEAR LEGAL ENVIRONMENT OF BUSINESS & ETHICAL LEADERSHIP - YEAR SCHOOL-BASED ENTERPRISE - OPERATIONS MANAGEMENT SCHOOL-BASED ENTERPRISE - RETAIL	<ul style="list-style-type: none"> <li>• Consistent attendance and class participation are required</li> <li>• Student has an interest and passion for innovation, entrepreneurship, idea making, public speaking, and following projects through to the end</li> <li>• Ability to work on a team and collaborate with others</li> <li>• Business Pathway is specific to the sequence of classes</li> </ul>
Breakout Room 2 & 6	<a href="#">CULINARY PATHWAY</a>	<b>YEAR 1</b> CULINARY ESSENTIALS 1 [.5] 1 – SEMESTER CULINARY ESSENTIALS 2 [.5] 1 – SEMESTER <b>YEAR 2</b> CULINARY ARTS 1A [.5] 1 – SEMESTER CULINARY ARTS 1B [.5] 1 – SEMESTER WORK BASED LEARNING FAC's [.5] 1 – SEMESTER	<ul style="list-style-type: none"> <li>• Focus on food preparation and safety</li> <li>• Student has an interest and passion for pursuing a career in the culinary pathway to own a business or run a restaurant</li> <li>• Ability to work under pressure</li> <li>• Ability to follow rules required to ensure a safe work environment, to include using knives, navigating safely in a chaotic work environment</li> <li>• Ability to work on a team</li> <li>• Ability to communicate effectively, especially in stressful situations</li> </ul>

Breakout Room 3 & 7	HEALTH SCIENCE PATHWAY	<b>YEAR 1</b> PRINCIPLES OF BIOMEDICAL SCIENCE [1] 1 – YEAR <b>YEAR 2</b> HUMAN BODY SYSTEMS [1] 1 – YEAR MEDICAL INTERVENTIONS 1 – YEAR HUMAN ANATOMY AND PHYSIOLOGY [1] 1 – YEAR AP CHEMISTRY [1] 1 – YEAR AP BIOLOGY [1] 1 – YEAR BIOMEDICAL INNOVATION [1] 1 - YEAR	<ul style="list-style-type: none"> <li>Relies heavily on memorization</li> <li>Ability to read a college level text</li> <li>Requires solid study skills and completion of regular homework assignments</li> <li>Has had success in mainstream science classes and enjoys Biology</li> </ul>
Breakout Room 4 & 8	SKILLED TRADES PATHWAY	<b>YEAR 1</b> CONSTRUCTION 1A [.5] - SEMESTER CONSTRUCTION 1B [.5] - SEMESTER <b>YEAR 2</b> CARPENTRY TECHNOLOGY 1A & 1B [1] - YEAR <b>YEAR 3</b> CONSTRUCTION MANAGEMENT 1 [1] - SEMESTER CONSTRUCTION MANAGEMENT 2 [1] - SEMESTER	<ul style="list-style-type: none"> <li>Ability to follow multi-step instructions independently</li> <li>Solid understanding of number sense and strong measurement skills</li> <li>Strong interest in working with hands</li> <li>Ability to work in small groups and independently</li> <li>Respects and honors safety protocol</li> <li>Basic math skills</li> </ul>

[Back to Table of Contents](#)

BUSINESS PATHWAY

SAMPLE COURSE OUTLINE			
9 <sup>TH</sup>	10 <sup>TH</sup>	11 <sup>TH</sup>	12 <sup>TH</sup>
	Principles of Marketing (DECA)		
	Event Marketing (Sports & Entertainment)/Business Communications (DECA)		
	Principles of Advertising/Social Media for Business (DECA)		
	Accounting Principles 1 & 2 (FBLA)		
	Legal Environment of Business/Ethical Leadership (FBLA/DECA)		
	School-Based Enterprise- Operations Management/Retail (DECA)		
	Project Management in Organizations /Management in Action (DECA)		

PROGRAM	DESCRIPTION	OTHER CONSIDERATIONS	APPROPRIATE ACCOMMODATIONS
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<b>PRINCIPLES OF MARKETING</b> YEAR	Principles of Marketing is an introductory business and marketing course. It enables students to acquire a realistic understanding of business processes and activities. Students examine fundamental economic concepts, the business environment, and primary business activities. They develop an understanding of skills in such areas as customer relations, economics, emotional intelligence, financial analysis, human resources management, information management, marketing, operations, professional development, and strategic management. Throughout the course, students are presented ethical dilemmas and problem-solving situations for which they must apply academic and critical-thinking skills. The students also will be presented with the analysis of theoretical marketing processes and the strategies of product development, pricing, promotion and distribution, and their applications to businesses and the individual consumer.	<ul style="list-style-type: none"> <li>• Entrepreneurial thinking</li> <li>• Willingness to develop public speaking skills</li> <li>• Attention to detail</li> <li>• Strong computer skills/file management</li> <li>• Good communication skills</li> <li>• Problem solving skills</li> <li>• Collaboration and teamwork - they will be working in teams of up to 4 people</li> <li>• Competitive component is involved</li> <li>• Able to advocate for themselves regarding the particular accommodations needed to address their disability</li> <li>• Will take the Google Workspace certification</li> <li>• DECA participation</li> </ul>	
<b>EVENT MARKETING (SPORTS &amp; ENTERTAINMENT)</b> SEMESTER 1	Event Marketing and Communications is a unique and innovative course designed for students with an interest in the sports and entertainment industry. This course defines the importance and role of marketing, media and public relations in the event planning industry. Students will identify marketing and communication tools such as social media, promotional events, networking and blogs. They will also design a marketing plan to include target market research, communication tools, objectives, strategies, and implementation. This course stresses the utilization of fundamental marketing concepts and will include an orientation to the sports and entertainment industry. Marketing strategies along with topics in sponsorship, pricing, marketing research, endorsements, and promotions will be part of this course. The course will develop critical thinking, decision making and communication skills through real world applications. Students will be prepared to handle		

<b>BUSINESS COMMUNICATIONS</b> SEMESTER 2	specific tasks associated with industry.		
	People possessing good communication skills have an advantage in the workplace. This course focuses on verbal, nonverbal, and written forms of communication. The course will emphasize effective business writing and cover letters, memoranda, reports, application letters, and resumes. This course includes the fundamentals of business communication and an introduction to international communication. The Business Communications and Speech Course will provide students with the information and practice they need to communicate effectively in a variety of business settings.	•	
<b>PRINCIPLES OF ADVERTISING</b> SEMESTER 1	Principles of Advertising examines the principles and practices of advertising and its relationship to business to promote a business or organization. Areas of major emphasis include advertising principles, strategies, media, copy and layout, and ethical considerations.	•	
<b>SOCIAL MEDIA FOR BUSINESS</b> SEMESTER 2	Social Media for Business teaches students how to use social media as a business strategy and covers how to match that strategy with the goals of the business. This course addresses current trends, ethics, regulations, legal challenges, strategy, content development, and change management. This course helps students develop a better understanding of how marketing with social media is similar to and different from traditional marketing and how to best use online methods to further business goals.	•	
<b>ACCOUNTING PRINCIPLES 1</b> SEMESTER 1	Accounting, also known as the "Universal Language of Business," plays an important role in the business world. Students will learn how accounting information is used by people both inside and outside the business in making decisions. This course introduces accounting fundamentals with emphasis	•	

<b>Accounting Principles 2</b> SEMESTER 2	on the procedures and practices used in business organizations. Major topics include the accounting cycle for service and merchandising companies, including end-of-period reporting. The course covers accounting for sole proprietorships, merchandising companies, and corporations.		
	Accounting Principles 2 provides a strong foundation in basic accounting theory and procedures and includes instruction on computerized accounting systems. This course continues the application of accounting principles to business organizations. Major topics include corporate equity and debt financing, investments, cash flow statements, financial analysis, budgeting, cost and managerial accounting. The advanced accounting topics include financial analysis, budgeting, break-even, and cost accounting. Advanced Accounting will cover accounting procedures for partnerships and not-for-profit organizations. This course is ideal for students going to college, as well as, those entering the workforce upon graduation.	<ul style="list-style-type: none"><li>•</li></ul>	

<p><b>LEGAL ENVIRONMENT OF BUSINESS</b> SEMESTER 1</p> <p><b>ETHICAL LEADERSHIP</b> SEMESTER 2</p>	<p>Legal Environment of Business is designed to provide students with a basic understanding of the legal and ethical issues related to business law. This course emphasizes public law, regulation of business, ethical considerations, and various relationships existing within society, government, and business. Specific attention is given to economic regulation, social regulation, labor-management issues, environmental issues, and contract fundamentals. This course analyzes the role of law in social, political, and economic change business environments. This class will discuss the basic nature of the U.S. legal system starting with constitutional law, how statutes are formed, and the differences between criminal and civil cases and procedures. More specifically, areas of study include legal and ethical issues that arise in business decisions, laws that apply to social responsibility, contract law, employment and labor law, and tort and liability law. Personal topics include buying and insuring a car, renting an apartment, buying a home, marriage, divorce, and the use of personal credit. This course looks to combine theory and practice to give students real-world opportunities to explore the intersection of law and business. Upon completion, students will be prepared with a real world understanding of business-related areas such as bankruptcy, corporate law, mergers and acquisitions, consumer rights, legal considerations of business ownership, finance, and commercial law and taxation.</p>	<ul style="list-style-type: none"><li>•</li></ul>	
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<b>SCHOOL-BASED ENTERPRISE - OPERATIONS MANAGEMENT/ RETAIL</b> YEAR-LONG	A School-based Enterprise (SBE) is an entrepreneurial operation in a school setting that provides goods/ services to meet the needs of the market. SBEs are managed and operated by students as hands-on learning laboratories that integrate National Curriculum Standards in Marketing, Finance, Hospitality or Management. SBEs provide realistic and practical learning experiences that reinforce classroom instruction.	<ul style="list-style-type: none"> <li></li> </ul>	
<b>PROJECT MANAGEMENT IN ORGANIZATIONS &amp; MANAGEMENT IN ACTION</b> YEAR-LONG	Project Management in Organization and Management investigates the concepts and applicability of project management within organizations. It examines the unique nature of the project management structure including its emphasis on integrated decision making throughout a lifecycle of a product from the planning, implementing, monitoring, and controlling phases. Emphasis is on the processes of initiating, planning, executing, controlling, and closing activities of project management.	<ul style="list-style-type: none"> <li></li> </ul>	

PATHWAY CERTIFICATE	COMMON ACCOMMODATIONS	ELA AND MATHEMATICS ACADEMIC LEVELS
Google Workspace Certification Google Ads Certification Accounting Certification National Retail Federation Certification NRFC Certified Associate Project Management CAPM	<ul style="list-style-type: none"> <li>Extra time</li> <li>Tests read aloud</li> <li>Alternative setting</li> </ul>	<b>READING:</b> Textbook or reading selections from assignments <a href="#">Sample of text</a>  <b>MATH:</b>

[Back to Table of Contents](#)

## CULINARY ARTS

### SAMPLE COURSE OUTLINE

9 <sup>TH</sup>	10 <sup>TH</sup>	11 <sup>TH</sup>	12 <sup>TH</sup>
	Culinary Essentials 1 & 2		
		Culinary Arts 1 A & B	
		Work-Based Learning FACS	

PROGRAM	DESCRIPTION	OTHER CONSIDERATIONS	APPROPRIATE ACCOMMODATIONS
<b>CULINARY ESSENTIALS 1</b> SEMESTER	<p>This course is designed to introduce students to a variety of culinary skills and food preparation. Through instruction and culinary lab practice, this course will provide an opportunity for students to learn food preparation and demonstrate food safety. Some topics include introductory culinary skills and preparation of items such as quick breads, yeast breads, and eggs; as well as meal and menu planning; nutrition, and food borne illnesses; basic rules of sanitation; and local/state regulations for food service operations. At the completion of the course, students take the ServSafe Test, a nationally recognized test from the Education Foundation of the National Restaurant Association. If passed with a score of 75% or more, students receive a Certificate from the Education Foundation and can enroll in Culinary Essentials 2.</p>	<ul style="list-style-type: none"> <li>• Working with commercial-grade equipment</li> <li>• Ability to learn Workforce Readiness Skills</li> <li>• FCCLA participation</li> <li>• Willing to develop public speaking skills</li> <li>• Attention to detail</li> <li>• Average computer skills</li> <li>• Good communication skills</li> <li>• Problem solving skills</li> <li>• Collaboration and teamwork required</li> <li>• Competitive component</li> <li>• High school writing and reading level for English component</li> <li>• Basic math</li> <li>• Can handle a fast-moving, potentially stressful environment during Cafe service times</li> <li>• Will take ServSafe Food Handlers Certification Exam</li> <li>• Field trips</li> </ul>	
<b>CULINARY ESSENTIALS 2</b> SEMESTER	<p>This intermediate culinary course is designed for students interested in exploring culinary careers, and to advance them to the next level of food preparation. The students will have the opportunity to prepare menu items that involve more detailed procedures and practice techniques used in the culinary field. Students will learn the basic skills and concepts such as knife skills, basic food prep, menu planning, nutrition, and basic culinary math.</p>	<ul style="list-style-type: none"> <li>•</li> </ul>	
<b>CULINARY ARTS A</b> SEMESTER 1	<p>Culinary Arts A covers the preparation of the five mother sauces and small derived sauces. Enables students to prepare stocks, consommés, emulsified sauces, clear</p>	<ul style="list-style-type: none"> <li>•</li> </ul>	



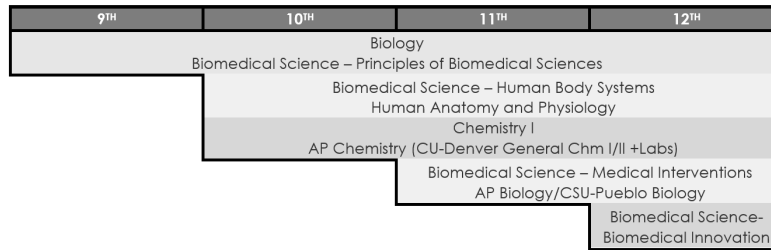
	soups, pureed soups, chowders, national and cream soups in a commercial kitchen. Introduces gravies and sauce garnishing.		
<b>CULINARY ARTS B</b> SEMESTER 2	Culinary Arts B provides the student with the fundamentals of baking terminology, principles of baking, and the characteristics of the functions of the main ingredients that is used in bakery production. Orients student to use commercial equipment, tools, and provides the student with the fundamentals of basic yeast-raised production and quick breads, white bread, rolls, variety grain breads, specialty breads, sweet yeast-raised products, and quick bread, fundamentals of basic cake, pie, pastry, and cookie production. Enables the student to produce a variety of cakes, pies, pastries, cookies, and assorted dessert items in a commercial kitchen.	•	
<b>WORK-BASED LEARNING FACS</b> SEMESTER	Students must be working in an internship, apprenticeship or be employed in a Family and Consumer Sciences (FACS) related field.	•	

PATHWAY CERTIFICATE	COMMON ACCOMMODATIONS	ELA AND MATHEMATICS ACADEMIC LEVELS
ServSafe Food Handlers Certification ServSafe Manager Certification	<ul style="list-style-type: none"> <li>• Extra time</li> <li>• Tests read aloud</li> <li>• Alternative setting</li> </ul>	<b>Reading:</b> Textbook or reading selections from assignments <a href="#">Digital version of textbook</a> <b>Math:</b> Sample problem sets, math concepts <a href="#">Example of technical reading (recipe)</a>

[Back to Table of Contents](#)

# HEALTH SCIENCE

## SAMPLE COURSE OUTLINE



PROGRAM	DESCRIPTION	OTHER CONSIDERATIONS	APPROPRIATE ACCOMMODATIONS
<b>PRINCIPLES OF BIOMEDICAL SCIENCE</b> YEAR	In this lab-based science course students will investigate various health conditions including heart disease, diabetes, sickle-cell disease, Hypercholesterolemia, and infectious diseases. They determine the factors that led to the death of a fictional person and investigate lifestyle choices and medical treatments that might have prolonged the person's life. The activities and projects introduce students to human physiology, medicine, and research processes. This course provides an overview of all the courses in the Biomedical Sciences program and lay the scientific foundation for subsequent courses. <b>This is the first course taken in the Biomedical Pathway.</b>	<ul style="list-style-type: none"> <li>• High school reading level</li> <li>• Memorization of hundreds of medical terms, suffixes, prefixes, and abbreviations</li> <li>• Basic math</li> <li>• Will develop public speaking skills</li> <li>• Class moves at a college level pace to get all 7 credits completed in a semester</li> <li>• Students have had success in regular education core classes</li> <li>• Relies heavily on reading comprehension of college level text</li> <li>• Requires solid study skills</li> <li>• Students will participate in HOSA</li> </ul>	
<b>HUMAN BODY SYSTEMS</b> YEAR	In this lab-based science course students will examine the interaction of body systems as they explore identity, communication, power, movement, protection, and homeostasis. Students design	<ul style="list-style-type: none"> <li>•</li> </ul>	

	experiments, investigate the structures and functions of the human body. Students use data acquisition software to monitor body functions such as muscle movement, reflex and voluntary action, and respiration. Exploring science in action, students build organs and tissues on a skeletal manikin, work through interesting real-world cases and often play the role of biomedical professionals to solve medical mysteries. <b>This is the second course in the Biomedical Pathway.</b>		
<b>MEDICAL INTERVENTION</b> YEAR	In this lab-based science course students will investigate a variety of interventions involved in the prevention, diagnosis and treatment of disease as they follow the life of a fictitious family. The course is a "How-To" manual for maintaining overall health and homeostasis in the body. Students explore how to prevent and fight infection; screen and evaluate the code in human DNA; prevent, diagnose and treat cancer; and prevail when the organs of the body begin to fail. Through these scenarios, students are exposed to a range of interventions related to immunology, surgery, genetics, pharmacology, medical devices, and diagnostics. <b>This is the third course taken in the Biomedical Pathway.</b>	•	
<b>BIOMEDICAL INNOVATION</b> YEAR	In this lab-based science course students aim to develop a pathway into health careers for the 21st century. They work through progressively challenging open-ended problems addressing topics such as emergency treatment, project management, manner of	•	

	death, and public health. They achieve certification in CPR/AED/First Aid, and practice job-skills such as basic suturing, statistical analysis, and public speaking. <b>The course is designed for 12th grade students only and is taken as the fourth course in the Biomedical Pathway.</b>		
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PATHWAY CERTIFICATE	COMMON ACCOMMODATIONS	ELA AND MATHEMATICS ACADEMIC LEVELS
Pharmacy Technician	Common accommodations: <ul style="list-style-type: none"> <li>• Extra time</li> <li>• Test read aloud</li> <li>• Alternative setting</li> </ul>	<b>Reading:</b> <b>Math:</b> <a href="#">Sample problem sets, math concepts</a>

[Back to Table of Contents](#)

## SKILLED TRADES

### SAMPLE COURSE OUTLINE

9 <sup>TH</sup>	10 <sup>TH</sup>	11 <sup>TH</sup>	12 <sup>TH</sup>
		Construction 1A Construction 1B	
		Carpentry Technology 1A & 1B	
		Construction Management 1 Construction Management 2	

PROGRAM	DESCRIPTION	OTHER CONSIDERATIONS	APPROPRIATE ACCOMMODATIONS
<b>CONSTRUCTION 1A</b> YEAR	This beginning construction class introduces woodworking skills and basic drafting concepts; as well as basic building materials, components, methods, and sequences in residential construction. Students will study theory and practices of building for a range of industry trades and gain	<ul style="list-style-type: none"> <li>• Ability to work in harsh cold and hot conditions.</li> <li>• Ability to follow multi-step instructions independently</li> <li>• Basic math skills, strong number sense, and measurement sense</li> <li>• Enjoys working with tools, large machines</li> <li>• Due to hazards in the shop (sharp objects, cutting tools, heavy equipment) students must demonstrate strong self and situational awareness</li> </ul>	

	<p>knowledge of a variety of industry careers. The course includes in-depth instruction on hand, power, and stationary tools. It is designed to give students basic, entry-level skills in construction and related trades along with an overview of the multitude of career opportunities available. Students will develop knowledge of building trade safety, construction math, tools and construction materials, and employability. Emphasis is placed on safety and the proper use of both hand and power tools. Students will also be introduced to the ICC-700 National Green Building Standards, as well as the Pre-Apprenticeship Certificate Training (PACT) curriculum and the Skill Achievement Records (SARs) process for certification.</p>	<ul style="list-style-type: none"> <li>• Ability to follow safety rules and regulate self behavior around these expectations</li> </ul>	
<b>CONSTRUCTION 1B</b> SEMESTER	<p>This course focuses on the fundamentals of structural design and framing. Students will learn the construction and finish of roofs, walls, windows, doors, stairs, and more in an Home Builder Institute (HBI) pre-apprentice carpentry program. Students will identify common materials used in carpentry. They will learn to use hand and power tools safely to cut and mold material into specific shapes. Students will develop essential knowledge on construction codes, reading blueprints, and preparing for the inspection process. They will explore work-based learning with vocational and academic skills training. Related academics (contextual learning), industry-focused job readiness,</p>		

	employability skills, career development, life skills, and on-the-job training are all part of PACT. This includes an Occupational Safety and Health Administration (OSHA) 10-hour Safety Certification for Construction.		
<b>CARPENTRY TECHNOLOGY 1A &amp; 1B</b> YEAR	This course focuses on the fundamentals of structural design and framing. Students will learn the construction and finish of roofs, walls, windows, doors, stairs, and more in an Home Builder Institute (HBI) pre-apprentice carpentry program. Students will identify common materials used in carpentry. They will learn to use hand and power tools safely to cut and mold material into specific shapes. Students will develop essential knowledge on construction codes, reading blueprints, and preparing for the inspection process. They will explore work-based learning with vocational and academic skills training. Related academics (contextual learning), industry-focused job readiness, employability skills, career development, life skills, and on-the-job training are all part of PACT. This includes an Occupational Safety and Health Administration (OSHA) 10-hour Safety Certification for Construction.	•	
<b>CONSTRUCTION MANAGEMENT 1</b> SEMESTER	This course introduces construction management principles used in the industry, including the organization of project teams, role of the project manager, how project management is used within the		

	industry, and basic project management concepts and techniques.		
<b>CONSTRUCTION MANAGEMENT SEMESTER</b>	This course introduces basic project management techniques and tools used in the construction industry to oversee the planning, design, and construction of a project, from its beginning to its end.		

PATHWAY CERTIFICATE	COMMON ACCOMMODATIONS	ELA AND MATHEMATICS ACADEMIC LEVELS
<ul style="list-style-type: none"> <li>• OSHA-10 Construction (Occupational Safety and Health Administration)</li> <li>• HBI PACT Home Builders Institute Pre Apprenticeship Training</li> <li>• NCCER National Center for Construction and Education Research</li> </ul>	Common accommodations: <ul style="list-style-type: none"> <li>• Extra time</li> <li>• Test read aloud</li> <li>• Alternative setting</li> </ul>	<p><b>Reading:</b> Textbook or reading selections from assignments  <a href="#">Electrical vocabulary</a></p> <p><b>Math:</b> Sample problem sets, math concepts  <a href="#">Mitre saw cut practice</a>  <a href="#">Advance mitre saw speed square</a>  <a href="#">Mitre saw cut practice fractions</a>  <a href="#">Wall layout material take off</a>  <a href="#">345 Squaring by battleboard</a>  <a href="#">Construction Math</a></p>