

# APPENDICES

Here you go! This is the good stuff. Here are the links to the tools that will help you fill that gap from where you are to where you want to be.

[Links to Templates and Samples](#)

[Links to Web Sources](#)

[Links to Organizations](#)

Some of the links are to my business pinterest boards. If you do not have a pinterest account and do not care to have one, you can request a pdf download of the links. If you are taking the master course for this e-book, there will be one uploaded to that learning portal.

## Examples and Templates

- **Spotlight Samples**
  - [Spotlight Sample 4-Year](#)
  - [Spotlight Sample 2-Year](#)
  - [Spotlight Sample Career Prep](#)
  - [Spotlight for Schools Template](#)
- [Top Picks Sample](#)
- [Top Picks Summary Template](#)
- **High School Roadmap Samples**
  - [4-Year Engineering Focus](#)
  - [4-Year Art Focus](#)
  - [4-Year English Focus](#)
  - [4-Year Business Focus](#)
  - [Military Academy](#)
  - [Military Enlistment](#)
  - [College Sports Focus](#)
  - [Cosmetology Focus](#)
  - [Culinary Focus](#)
  - [Auto Mechanic focus](#)
  - [“just graduate me” focus](#)
- **Course Description Examples**
  - [Art 1](#)
  - [Art 2](#)
  - [Algebra I](#)
  - [Culinary 1](#)
  - [Culinary 2](#)
  - [Culinary 3](#)
  - [Culinary 4](#)
  - [Carpentry 1](#)
  - [Performance & Composition](#)
  - [Child Development 1](#)
  - [Technical Drawing](#)
  - [Web Design and Development](#)

- [Transcript example](#)
- [Course Names & Elective Options](#)
- **Templates**
  - [High School Roadmap Printable Template](#)
  - [Spotlight for Schools Template](#)
  - [Top Picks Summary Template](#)
  - [High School Roadmap Draft template](#)
  - [Course Description Printable Template](#)
  - [Honors Course Description](#)
  - [Scholarship Requirements](#)

#### Editable documents (outside google links)

- [High School Roadmap Blank Template](#) (google link)
- [High School Roadmap - Blank with credit counter](#) (google link)
- [Course Description Template Editable](#) (google link)
- [Transcript Template Editable](#) (google link)

## Links to Web Resources

These links are provided for your personal research and not necessarily recommendations.

Links to my pinterest boards. (This is a work in process. check in often for updates.)

- High School Roadmap
- Transcript Examples
- Transcript How To links
- Transcript Services
- College Applications and Awards List
- College Essays
- ACT SAT Prep
- Grading Scales

(Direct Links (Note: there are more links on the pinterest boards))

- Transcript Services (These sources are not necessarily recommendations, but are provided for your research.)
  - <https://academicrecords.net/transcript.nsf/>
  - <https://www.parchment.com/>
  - <https://www.fasttranscripts.com/>
  - <https://organizedhomeschool.com/11-frustration-free-homeschool-recordkeeping-and-transcript-services>
- ACT
- SAT

## Links to Organizations

- Student Athletes

- [NCAA](#)
- [Looking for a Free Ride?](#) Coach Renee answers your questions.

- Military Branches

- [Army](#)
- [Navy](#)
- [Air Force](#)
- [Space Force](#)
- [Marines](#)
- [Army National Guard](#)
- [Air National Guard](#)
- [Coast Guard](#)
- [Merchant Marines](#)

- Military Academies

- [West Point](#)
- [Naval Academy](#)
- [Air Force Academy](#)
- [Coast Guard Academy](#)
- [Merchant Marine Academy](#)

**School**  
**Street Address**  
**City, State Zip Code**

Student's name: **"Engineering Focus"**

Date of Birth:

Total Number of Credits Earned:

24

Address:

Freshman Year:	GPA:	
Course	Grade	Credit
English: Grammar & Composition		1.0
Algebra I		1.0
Biology with Lab		1.0
Health & PE		1.0
Computer Applications		1.0
Spanish I		1.0
Total Units:		6.0

Sophomore Year:	GPA:	
Course	Grade	Credit
English: Research & Reporting		1.0
Geometry / Algebra II		1.0
Chemistry with Lab		1.0
Life Fitness		1.0
Spanish II		1.0
Mechanical Drawing		1.0
Total Units:		6.0

Junior Year:	GPA:	
Course	Grade	Credit
English: American Literature		1.0
Statistics AP		1.0
Physics: Mechanics AP		1.0
US History		1.0
Computer Coding		1.0
Spanish III		1.0
Total Units:		6.0

Senior Year:	GPA:	
Course	Grade	Credit
English: British Literature		1.0
Calculus AP		1.0
US Government		0.5
Economics		0.5
Physics: Electricity & Magnetism AP		1.0
CAD Drawing		1.0
Elective		1.0
Total Units:		6.0

**School**  
**Street Address**  
**City, State Zip Code**

Student's name: **"ART Focus"**  
 Date of Birth: \_\_\_\_\_

Total Number of Credits Earned: 24  
 Address: \_\_\_\_\_

Freshman Year:	GPA:	
Course	Grade	Credit
English: Grammar & Composition		1.0
Algebra I		1.0
Biology with Lab		1.0
Health & PE		1.0
Computer Applications		1.0
Art I: Drawing & Sketching		1.0
Total Units:		6.0

Sophomore Year:	GPA:	
Course	Grade	Credit
English: Research & Reporting		1.0
Geometry		1.0
Chemistry with Lab		1.0
Art History		1.0
French I		1.0
Art II: Painting		1.0
Total Units:		6.0

Junior Year:	GPA:	
Course	Grade	Credit
English: American Literature		1.0
Algebra II		1.0
Anatomy & Physiology		1.0
US History		1.0
French II		1.0
Art III: Sculpture, Weaving, Advanced		1.0
Painting, Pottery		
Total Units:		6.0

Senior Year:	GPA:	
Course	Grade	Credit
English: British Literature		1.0
Statistics		1.0
US Government		0.5
Economics		0.5
Botany		1.0
Art IV: Studio Art w/ Portfolio; portraits		1.0
Photography		1.0
Total Units:		6.0

**School**  
**Street Address**  
**City, State Zip Code**

Student's name: **"English Focus"**

Date of Birth:

Total Number of Credits Earned: 28

Address:

Freshman Year:	GPA:	
Course	Grade	Credit
English: Grammar & Composition		1.0
Algebra I		1.0
Biology with Lab		1.0
Theater I		1.0
Health & PE		1.0
Computer Applications		1.0
Spanish I		1.0
Total Units:		7.0

Sophomore Year:	GPA:	
Course	Grade	Credit
English: World Literature Honors		1.0
Geometry		1.0
Chemistry with Lab		1.0
Art I		1.0
Spanish II		1.0
Journalism		1.0
Theater II		1.0
Total Units:		7.0

Junior Year:	GPA:	
Course	Grade	Credit
English: American Literature Honors		1.0
Algebra II		1.0
Anatomy & Physiology with Lab		1.0
US History		1.0
Creative Writing		1.0
Spanish III		1.0
Theater III		1.0
Total Units:		7.0

Senior Year:	GPA:	
Course	Grade	Credit
English: Composition & Literature AP		1.0
Statistics & Probability		1.0
US Government		0.5
Economics		0.5
Art History AP		1.0
Spanish IV		1.0
Shakespeare: Plays & Poetry		1.0
Theater IV		1.0
Total Units:		7.0



**School**  
**Street Address**  
**City, State Zip Code**

Student's name: **"Business Focus"**  
 Date of Birth: \_\_\_\_\_

Total Number of Credits Earned: 24  
 Address: \_\_\_\_\_

Freshman Year:	GPA:	
Course	Grade	Credit
English: Grammar & Composition		1.0
Algebra I		1.0
Biology with Lab		1.0
Physical Geography		1.0
Health & PE		1.0
Computer Applications		1.0
Total Units:		6.0

Sophomore Year:	GPA:	
Course	Grade	Credit
English: Writing for Technology		1.0
Geometry		1.0
Chemistry with Lab		1.0
Art I		1.0
Spanish I		1.0
Business Math		1.0
Total Units:		6.0

Junior Year:	GPA:	
Course	Grade	Credit
English: American Literature		1.0
Algebra II Honors		1.0
Anatomy & Physiology with Lab		1.0
US History		1.0
Accounting I		1.0
Spanish II		1.0
Total Units:		6.0

Senior Year:	GPA:	
Course	Grade	Credit
English: British Literature		1.0
Statistics & Probability Honors		1.0
US Government		0.5
Economics		0.5
Accounting II		1.0
Entrepreneurship		1.0
Web Design		1.0
Total Units:		6.0

**School**  
**Street Address**  
**City, State Zip Code**

Student's name: **"Engineering Focus"**

Date of Birth: \_\_\_\_\_

Total Number of Credits Earned: 24

Address: \_\_\_\_\_

Freshman Year:	GPA:	
Course	Grade	Credit
English: Grammar & Composition		1.0
Algebra I		1.0
Biology with Lab		1.0
Health & PE		1.0
Computer Applications		1.0
Spanish I		1.0
Total Units:		6.0

Sophomore Year:	GPA:	
Course	Grade	Credit
English: Research & Reporting		1.0
Geometry / Algebra II		1.0
Chemistry with Lab		1.0
Life Fitness		1.0
Spanish II		1.0
Mechanical Drawing		1.0
Total Units:		6.0

Junior Year:	GPA:	
Course	Grade	Credit
English: American Literature		1.0
Statistics AP		1.0
Physics: Mechanics AP		1.0
US History		1.0
Computer Coding		1.0
Spanish III		1.0
Total Units:		6.0

Senior Year:	GPA:	
Course	Grade	Credit
English: British Literature		1.0
Calculus AP		1.0
US Government		0.5
Economics		0.5
Physics: Electricity & Magnetism AP		1.0
CAD Drawing		1.0
Elective		1.0
Total Units:		6.0

**School**  
**Street Address**  
**City, State Zip Code**

Student's name: **"ART Focus"**  
 Date of Birth: \_\_\_\_\_

Total Number of Credits Earned: 24  
 Address: \_\_\_\_\_

Freshman Year:	GPA:	
Course	Grade	Credit
English: Grammar & Composition		1.0
Algebra I		1.0
Biology with Lab		1.0
Health & PE		1.0
Computer Applications		1.0
Art I: Drawing & Sketching		1.0
Total Units:		6.0

Sophomore Year:	GPA:	
Course	Grade	Credit
English: Research & Reporting		1.0
Geometry		1.0
Chemistry with Lab		1.0
Art History		1.0
French I		1.0
Art II: Painting		1.0
Total Units:		6.0

Junior Year:	GPA:	
Course	Grade	Credit
English: American Literature		1.0
Algebra II		1.0
Anatomy & Physiology		1.0
US History		1.0
French II		1.0
Art III: Sculpture, Weaving, Advanced		1.0
Painting, Pottery		
Total Units:		6.0

Senior Year:	GPA:	
Course	Grade	Credit
English: British Literature		1.0
Statistics		1.0
US Government		0.5
Economics		0.5
Botany		1.0
Art IV: Studio Art w/ Portfolio; portraits		1.0
Photography		1.0
Total Units:		6.0

**School**  
**Street Address**  
**City, State Zip Code**

Student's name: **"English Focus"**

Date of Birth:

Total Number of Credits Earned:

28

Address:

Freshman Year:	GPA:	
Course	Grade	Credit
English: Grammar & Composition		1.0
Algebra I		1.0
Biology with Lab		1.0
Theater I		1.0
Health & PE		1.0
Computer Applications		1.0
Spanish I		1.0
Total Units:		7.0

Junior Year:	GPA:	
Course	Grade	Credit
English: American Literature Honors		1.0
Algebra II		1.0
Anatomy & Physiology with Lab		1.0
US History		1.0
Creative Writing		1.0
Spanish III		1.0
Theater III		1.0
Total Units:		7.0

Sophomore Year:	GPA:	
Course	Grade	Credit
English: World Literature Honors		1.0
Geometry		1.0
Chemistry with Lab		1.0
Art I		1.0
Spanish II		1.0
Journalism		1.0
Theater II		1.0
Total Units:		7.0

Senior Year:	GPA:	
Course	Grade	Credit
English: Composition & Literature AP		1.0
Statistics & Probability		1.0
US Government		0.5
Economics		0.5
Art History AP		1.0
Spanish IV		1.0
Shakespeare: Plays & Poetry		1.0
Theater IV		1.0
Total Units:		7.0

**School**  
**Street Address**  
**City, State Zip Code**

Student's name: **"Business Focus"**  
 Date of Birth: \_\_\_\_\_

Total Number of Credits Earned: 24  
 Address: \_\_\_\_\_

Freshman Year:	GPA:	
Course	Grade	Credit
English: Grammar & Composition		1.0
Algebra I		1.0
Biology with Lab		1.0
Physical Geography		1.0
Health & PE		1.0
Computer Applications		1.0
Total Units:		6.0

Sophomore Year:	GPA:	
Course	Grade	Credit
English: Writing for Technology		1.0
Geometry		1.0
Chemistry with Lab		1.0
Art I		1.0
Spanish I		1.0
Business Math		1.0
Total Units:		6.0

Junior Year:	GPA:	
Course	Grade	Credit
English: American Literature		1.0
Algebra II Honors		1.0
Anatomy & Physiology with Lab		1.0
US History		1.0
Accounting I		1.0
Spanish II		1.0
Total Units:		6.0

Senior Year:	GPA:	
Course	Grade	Credit
English: British Literature		1.0
Statistics & Probability Honors		1.0
US Government		0.5
Economics		0.5
Accounting II		1.0
Entrepreneurship		1.0
Web Design		1.0
Total Units:		6.0

**School**  
**Street Address**  
**City, State Zip Code**

Student's name: **"Military Academy"**  
 Date of Birth: \_\_\_\_\_

Total Number of Credits Earned: 28  
 Address: \_\_\_\_\_

Freshman Year:	GPA:	
Course	Grade	Credit
English: Grammar & Composition		1.0
Algebra I		1.0
Biology with Lab: AP		1.0
Physical Geography		1.0
Health & PE		1.0
Computer Applications		1.0
Art I		1.0
Total Units:		7.0

Sophomore Year:	GPA:	
Course	Grade	Credit
English: Research & Reporting Honors		1.0
Geometry		1.0
Chemistry with Lab AP		1.0
Global Studies Honors History		1.0
Arabic I		1.0
Life Fitness		1.0
JROTC		1.0
Total Units:		7.0

Junior Year:	GPA:	
Course	Grade	Credit
English: American Literature Honors		1.0
Algebra II Honors		1.0
Physics with Lab Honors		1.0
US History		1.0
Military History		1.0
Arabic II		1.0
JROTC		1.0
Total Units:		7.0

Senior Year:	GPA:	
Course	Grade	Credit
English Composition & Literature AP		1.0
Calculus AP		1.0
Biology: Dual Enrollment		1.0
Government Honors		0.5
Economics Honors		0.5
Arabic III		1.0
JROTC		1.0
		1.0
Total Units:		7.0

**School**  
**Street Address**  
**City, State Zip Code**

Student's name: **"MILITARY ENLISTMENT"**

Date of Birth: \_\_\_\_\_

Total Number of Credits Earned: 12

Address: \_\_\_\_\_

Freshman Year:	GPA:	
Course	Grade	Credit
English: Grammar & Composition		1.0
Algebra		1.0
Environmental Science		1.0
Civics & Current Events		1.0
Health & PE		1.0
JROTC		1.0
Total Units:		6.0

Junior Year:	GPA:	
Course	Grade	Credit
English: American Literature		1.0
Algebra II		1.0
Biology II		1.0
US History		1.0
Spanish I		1.0
JROTC		1.0
Total Units:		

Sophomore Year:	GPA:	
Course	Grade	Credit
English: Research & Reporting		1.0
Geometry		1.0
Biology I		1.0
Physical Geography		1.0
Life Fitness		1.0
JROTC		1.0
Total Units:		6.0

Senior Year:	GPA:	
Course	Grade	Credit
English: World Literature		1.0
Statistics & Probability		1.0
Introduction to Physics		1.0
US Government		0.5
Economics		0.5
Spanish II		1.0
JROTC		1.0
Total Units:		

**School**  
**Street Address**  
**City, State Zip Code**

Student's name: **"SPORTS"**  
 Date of Birth: \_\_\_\_\_

Total Number of Credits Earned: 24  
 Address: \_\_\_\_\_

Freshman Year:	GPA:	
Course	Grade	Credit
English: Grammar & Composition		1.0
Algebra I		1.0
Environmental Science		1.0
Civics & Current Events		1.0
Spanish I		1.0
Health & PE		1.0
Total Units:		6.0

Junior Year:	GPA:	
Course	Grade	Credit
English: American Literature		1.0
Algebra II		1.0
Chemistry		1.0
US History		1.0
Life Fitness: Weight Training		1.0
Comparative Religion		1.0
Total Units:		6.0

Sophomore Year:	GPA:	
Course	Grade	Credit
English: Research & Reporting		1.0
Geometry		1.0
Biology with Lab		1.0
Global Studies		1.0
Spanish II		1.0
Life Fitness: Aerobics & Nutrition		1.0
Total Units:		6.0

Senior Year:	GPA:	
Course	Grade	Credit
English British Literature		1.0
Statistics		1.0
Anatomy & Physiology		1.0
Government Honors		0.5
Economics Honors		0.5
Sports Medicine		1.0
Life Fitness: Advanced Weight Training		1.0
Total Units:		6.0



**School**  
**Street Address**  
**City, State Zip Code**

Student's name: **"Cosmetology"**  
 Date of Birth: \_\_\_\_\_

Total Number of Credits Earned: **24**  
 Address: \_\_\_\_\_

Freshman Year:	GPA:	
Course	Grade	Credit
English I		1.0
Algebra		1.0
Environmental Science		1.0
Civics & Current Events		1.0
Cosmetology I: Hair Care & Sanitation		2.0
Total Units:		6.0

Sophomore Year:	GPA:	
Course	Grade	Credit
English II		1.0
Geometry		1.0
Biology		1.0
Spanish II		1.0
Cosmetology II: Facials, manicures, basic hair cutting		2.0
Total Units:		6.0

Junior Year:	GPA:	
Course	Grade	Credit
English III		1.0
Algebra II		1.0
Biology & Sanitation		1.0
US History		1.0
Cosmetology III: Advanced Hair Cut, Color, Relaxing, Chemical Treatment		2.0
Total Units:		6.0

Senior Year:	GPA:	
Course	Grade	Credit
English IV		1.0
Statistics		1.0
Chemistry for Cooking		1.0
US Government		0.5
Economics		0.5
Cosmetology IV: Licensing Prep/Practicum		2.0
Total Units:		6.0

**School**  
Street Address  
City, State Zip Code

Student's name: **"Culinary Focus"**  
Date of Birth: \_\_\_\_\_

Total Number of Credits Earned: 24  
Address: \_\_\_\_\_

Freshman Year:	GPA:	
Course	Grade	Credit
English I		1.0
Algebra		1.0
Environmental Science		1.0
Civics & Current Events		1.0
Culinary Arts I: Cooking Basics		1.0
Spanish I		1.0
Total Units:		6.0

Junior Year:	GPA:	
Course	Grade	Credit
English III		1.0
Algebra II		1.0
Biology & Sanitation		1.0
US History		1.0
Culinary Arts III: Fine Dining		2.0
Total Units:		6.0

Sophomore Year:	GPA:	
Course	Grade	Credit
English II		1.0
Geometry		1.0
Biology		1.0
Spanish II		1.0
Culinary Arts II: Baking & Pastry		2.0
Total Units:		6.0

Senior Year:	GPA:	
Course	Grade	Credit
English IV		1.0
Statistics		1.0
Chemistry for Cooking		1.0
US Government		0.5
Economics		0.5
Culinary Arts IV: Practicum		2.0
Total Units:		6.0

**School**  
Street Address  
City, State Zip Code

Student's name: **"Auto Mechanic"**  
Date of Birth: \_\_\_\_\_

Total Number of Credits Earned: 24  
Address: \_\_\_\_\_

Freshman Year:	GPA:	
Course	Grade	Credit
English I		1.0
Algebra		1.0
Environmental Science		1.0
Current Events		1.0
Mechanical Design		1.0
Machine Tool Technology		1.0
Total Units:		6.0

Sophomore Year:	GPA:	
Course	Grade	Credit
English II		1.0
Geometry		1.0
Biology		1.0
Geography		1.0
Auto Technology I		1.0
elective		1.0
Total Units:		6.0

Junior Year:	GPA:	
Course	Grade	Credit
English III		1.0
Algebra II		1.0
Mechatronics I		1.0
US History		1.0
Auto Technology II		1.0
Welding		1.0
Total Units:		6.0

Senior Year:	GPA:	
Course	Grade	Credit
English IV		1.0
Statistics		1.0
Mechatronics II		1.0
US Government		0.5
Economics		0.5
Auto Technology III		1.0
Auto Body Repair		1.0
Total Units:		6.0

**School**  
**Street Address**  
**City, State Zip Code**

Student's name: **"Just Graduate Me"**

Date of Birth:

Total Number of Credits Earned:

24

Address:

Freshman Year:	GPA:	
Course	Grade	Credit
English 9		1.0
Introduction to Algebra		1.0
Environmental Science		1.0
Physical Geography		1.0
Health and P.E.		1.0
Computer Applications		1.0
Total Units:		6.0

Sophomore Year:	GPA:	
Course	Grade	Credit
English 10		1.0
Intermediate Algebra		1.0
Biology 1		1.0
State History		1.0
Driver's Ed		0.5
Spanish 1		1.0
Current Events		0.5
Total Units:		6.0

Junior Year:	GPA:	
Course	Grade	Credit
English II		1.0
Geometry		1.0
Biology II		1.0
US History		1.0
Life Fitness		1.0
Spanish II		1.0
Total Units:		6.0

Senior Year:	GPA:	
Course	Grade	Credit
English 12		1.0
Algebra 2		1.0
US Government		0.5
Economics		0.5
Family Living		1.0
Art: Drawing		1.0
Digital Photography		1.0
Total Units:		6.0

## ART 1

Grade: A

(1 Credit)

Art 1 is a general overview of art concepts. The student will begin with the fundamentals of drawing, with a focus on shape, line, angle, depth, and contrast using pencils, charcoal, colored pencils, and markers. The student will explore various media including pastels, weaving, collage, printmaking, clay sculpture, and calligraphy and an introduction to painting. The student will compile a portfolio to be evaluated for the final grade.

### Resources

- Professional Art Teacher as Mentor
- Art supplies and various “how to” art books

**Completed** (date: \_\_\_\_\_)

The student will:

- ☐ demonstrate the fundamentals of drawing using more than one medium.
  - ⊙ Pencil
  - ⊙ Charcoal
  - ⊙ Colored pencils
  - ⊙ Markers
  - ⊙ Pastels
- ☐ demonstrate the fundamentals of painting by completing two projects.
- ☐ complete the following projects:
  - ⊙ weaving
  - ⊙ collage
  - ⊙ printmaking
  - ⊙ clay sculptures
  - ⊙ calligraphy

Evaluation					
50	Drawing with various media	.50	*	100	50
30	Painting Projects	.30	*	100	30
16	Point average on other art projects	.16	*	100	16
96					96

## ART 2

Grade: A

(1 Credit)

Art 2 builds upon the skills in Art 1 and the student will continue to study the fundamentals of art in more depth. The student will learn to analyze paintings according to lines, light, contrast, and color and complete an in-depth visual analysis of a specific painting. The student will study and produce a portfolio of paintings using watercolors, acrylics, and oils. The student will use polymer clay to create a variety of projects including home décor and jewelry.

### Resources

- Masterworks (Thunder Bay Press, CA, 2003)
- Various art supplies
- Various books and videos on famous artists and artwork

**Completed:** (date: \_\_\_\_\_)

☐ demonstrate advanced drawing skills:

- ⊙ line analysis
- ⊙ portrait
- ⊙ advanced drawings
- ⊙ still life
- ⊙ animals
- ⊙ people / portraits

☐ demonstrate advanced sculpting skills by completing at least 5 projects:

- ⊙ Polymer clay sculptures (2)
- ⊙ Polymer clay jewelry (2)

Evaluation					
66	Advanced drawing: portraits, still life	.66	*	100	66
30	Sculpting projects	.30	*	100	30
96					96

## Algebra I

Grade: A

(1 Credit)

The Algebra I: Part 1 includes a review of basic mathematical operations, properties of the real number system, order of operations, applications using integers and rational numbers, absolute value, ratios, proportions, exponents, inequalities, factoring polynomials and solving linear and nonlinear equations; and requires that students develop abstract reasoning and logic skills in the application of these mathematical principles.

### Resources

*Algebra 1* by Math Plus, Publishers

**Completed** (date: \_\_\_\_\_)

- **Operations with Whole Numbers**
- **Fractions** (multiplying, dividing, comparison)
- **Graphs on the Coordinate Plane**, (Slope, Slope-intercept, liner, standard form of a line)
- **Number Sets**
- **Real Numbers** - Factors, Decimals Ratio, Proportion, Percent, and Rate
- **Exponents** Dividing and Multiplying Rules, Order of Operations
- **Roots** (Radical Expressions and Simplifying - Square Roots)
- **Statistics and Probability**
- **Simplifying Expressions and factoring**,
- **Simplifying and Solving Equations**
- **Linear Equations** ( Distance Formula , Slope-Intercept Form of a Line, Graphing Systems)
- **Quadratic Equations** (factoring, modeling, graphing, formula)

Evaluation					
25	Complete Daily Practice Problems	.25	*	100	25
75	Test averages	.75	*	95	71.25
100					<b>96.25</b>

## Child Development

Grade: A

(1 Credit)

This course represents and independent study and practicum experience in child development. The student will use a variety of resources to plan and implement early childhood studies with a group of preschoolers (ages 3-5) on a weekly basis, excluding holidays, for a period of at least 22 out of 26 weeks. The student is expected to gather all materials, directly implement lesson plans, maintain classroom discipline in a pleasant manner, to promote a caring atmosphere, and to provide all basic care including first aid when necessary. The student will grow in awareness of the stages of early childhood development. The student will plan the lessons accordingly, making accommodations, as necessary, for any significant differences in the children's ages

### Resources

- Slow and Steady Get Me Ready by June Oberlander
- (online web sources of activities)
- library---use of various read aloud and instructional resources

Completed: (Date: \_\_\_\_\_)

- ☐ collaborate to plan lessons covering all 26 letters of the alphabet and numerals 1-10.
- ☐ design and implement art lessons that reinforce the basic lesson of each day.
- ☐ Develop lessons that use a classical model of learning for letter, numbers, shapes, colors, etc.
- ☐ complete a set of 26 lesson plans (typed and turned into supervising adult).
- ☐ gather all supplies necessary for each lesson.
- ☐ devise a schedule that will provide adequately for all instruction, eating, breaks, recreation, and enrichment.
- ☐ spend 60 hours of actual instruction time as either as main teacher or assistant.
- ☐ spend at approximately 40 hours of preparation time for this independent study.
- ☐ maintain an orderly and pleasant classroom, taking the initiative to ask for all needed advice.
- ☐ Develop a plan of communication with parents for both general and urgent matters regarding their children.
- ☐ Read a book child development book.

Evaluation					
6	Read a book about child development or learning	.6	*	100	6
20	Lesson Plans and materials	.2	*	100	20
20	Create a Working Schedule	.2	*	100	20
50	Instruction (60+ hours) Class Management	.5	*	100	50
96					96



## Computer Applications

Grade: A

(1 Credit)

The student will learn and use Microsoft Word (word processing), Excel (spreadsheet), and Publisher (desktop publishing) to format and produce memos, letter, reports, research, compositions, outlines. The student will also use the spreadsheets to assist in the design business solutions such as invoices, recipe analyses, tracking inventory and for accounting purposes. Desk top publishing applications will include the use of formatting text, pictures, graphics to produce various project including, but not limited to business cards, greeting cards, flyers, banners, newsletters, pamphlets, post cards.

### Resources

- Computer
- Microsoft Word, Excel, Publisher by Microsoft

**Completed** (Date: \_\_\_\_\_)

- ☐ demonstrate the use of Microsoft Word in producing and editing texts.
- ☐ demonstrate the use of Microsoft Excel in producing charts, including one which involves a math function such as summation.
- ☐ demonstrate the use of Microsoft Publisher to complete the following projects:
  - ⊙ Business card
  - ⊙ Flyer
  - ⊙ Banner
  - ⊙ Card
  - ⊙ Pamphlet
- ☐ demonstrate the use of the internet:
  - ⊙ Email
  - ⊙ Internet Safety
  - ⊙ Conducting searches
  - ⊙ Bookmarking

Evaluation					
20	Create 10+ documents with Microsoft Word	.20	*	100	20
20	Edit Documents with Microsoft Word	.20	*	100	20
20	Create and use 10+ EXCEL documents	.20	*	100	20
20	Create 5+ Microsoft Publishing Projects	.20	*	100	20
16	Demonstrated use of internet and email	.16	*	100	16
96					96

## Course Title: Culinary Arts 1: Introduction Grade: A (1 Credit)

The student will become acquainted with general food preparation, cooking terms, the safe use of small kitchen tools and appliances. The student will apply safety and sanitation rules to ensure the food is stored and prepared properly. The student will prepare food on at least a weekly basis including at least one breakfast meal, one mid-day meal, one evening meal and a variety of snacks and beverages. The student will apply basic nutrition and demonstrate knowledge of etiquette and simple table settings.

### Resources

- *Fanny Farmer Cookbook* (Alfred A. Knopf, New York, 1984)
- *Joy of Cooking* (Irma S. Rombauer, et als. Simon & Schuster, New You)
- *The Amy Vanderbilt Complete Book of Etiquette* (Doubleday, Inc., 1978)
- Adult Mentor

### Completed (date: \_\_\_\_\_)

- ☐ demonstrate a working knowledge of cooking terms and tools.
- ☐ demonstrate safely rules:
  - in keeping hot foods hot and cold foods cold
  - in the safe use of basic knives and other implements use for chopping or slicing
  - using small appliances: blender, hand mixer, coffee maker, tea kettle, stove/oven, toaster
- ☐ demonstrate basic etiquette in table manners: the use of napkins and utensils, passing /serving protocol, proper posture and conversation, and basic table settings.
- ☐ **Foods prepared:**

toast	bacon	tuna fish	juice
oatmeal	sausage	hotdogs	coffee
grits	pancakes	hamburgers	lemonade
farina	French toast	salad	punch
muffins	cold sandwiches	tea	
eggs	grilled sandwich		

Meals prepared: Macaroni and Cheese with raw vegetables and fruit salad.  
Spaghetti tossed salad and garlic bread.  
Tacos

Evaluation					
10%	Cooking terms and tools.	.10	*	100	10
20%	Safety skills and small appliances.	.20	*	100	20
10%	Basic etiquette	.10	*	100	10
14%	Preparation of 3+ meals	.14	*	100	14
42%	Preparation of simple food items.	.42	*	100	42
96%					96

## Culinary Arts 2: Baking & Pastries

Grade: A

(1 Credit)

Culinary Arts: Baking and Pastries 1 is a project-based course in which the student will prepare a variety of pastries and baked goods including cakes, pies, cookies, cupcakes, quick breads, yeast breads, cinnamon rolls, biscuits, ice cream and other frozen desserts. The student will learn to use the basic techniques of cake decorating and make a variety of seasonal and special occasion cakes. The student will also demonstrate knowledge of various plate presentations and appropriate packaging for effective marketing. The student will also demonstrate safety in the proper storage and serving of all foods regarding temperature, risk of contamination, and the safe use of advanced appliances as regulated by government standards. The student will collaborate in the choice of recipes with an awareness of quality ingredients. The student will create labels for various baked goods according to government standards, including ingredients, weight, and possible allergens.

### Resources

- *Cake Mix Doctor* (Workman Publishing, NY, 1999)
- *Fanny Farmer Cookbook* (Alfred A. Knopf, New York, 1984)
- Adult mentors
- Wilton Cake decorating books and cake decorating kits Wilton Industries.
- Various internet recipe websites

**Completed:** (date: \_\_\_\_\_)

- ☐ demonstrate safety rules re: hand washing, kitchen hygiene, temperature and storage according to regulations of the Department of Agriculture concerning wholesale baking.
- ☐ demonstrate safety rules in the use of various knives, chopping devices and appliances such as coffee grinder, stand-alone mixer, dough mixer, ice cream machine and food processor.
- ☐ demonstrate various plate presentations of whole and by the slice desserts using a variety of plates and garnishes including but not limited to fresh fruit, confectioner's sugar, cocoa, whipped cream, various icings and sauces, chocolate chips, decorative confections, herbs, flowers and chocolate creations (leaves, shapes, etc.)
- ☐ prepare a variety of confections including cakes, pies, cookies, candies, specialty cupcakes, sweet breads, yeast breads, rolls, frozen desserts.
- ☐ prepare a variety of decorated cakes regarding holidays or special occasions.
- ☐ assist in the choice of recipes and calculating cost.
- ☐ design and prepare labels for baked goods according to government standards with regard to weight, proper listing of ingredients and notification of all allergens.
- ☐ use a variety of packaging to prepare products for a wholesale market and will experiment with
- ☐ various packaging and designs to increase sales.
- ☐ plan and prepare for a variety of children's birthday parties, complete with theme, decorations and confections (Cowboy party, Tea Party, Football Party, holiday parties)
- ☐ will log in at least 200 hours of actual baking time.

(continued on next page)

☐ **Foods Prepared:**

**Breads**

White yeast bread  
Whole wheat yeast bread  
French bread  
Bread sticks  
Pizza dough  
Cinnamon rolls  
Ultimate cinnamon rolls

**Candy**

Fudge  
Haystacks  
Peppermint bark  
Peanut butter balls  
Peanut Brittle

**Cookies and Bars**

Peanut butter cookies  
Chocolate chip cookies  
Peanut butter Chocolate Chip  
Sugar Cookies

Molasses  
Oatmeal Cookies  
Brownies

**Pies**

Blue Ribbon Apple Pie  
Pumpkin Pie  
Frozen Yogurt Pie  
Derby Pie  
Pie Crust from Scratch  
Blueberry cobbler  
Peach Cobbler  
Pecan Pie  
Apple Crisp

**Cakes**

Pound cake  
Sock It To Me Cake  
Lemon Supreme Cake  
Chocolate Yellow Layer  
Mississippi Mud Cake

Honey Bun Cake  
Italian Cream Cake  
Coconut Cream Cake  
Carrot Cake

**Quick Breads**

Buttermilk Biscuits  
Garlic Cheese Biscuits  
Blueberry Muffins  
  
Gingerbread Muffins  
Apple Cinnamon Muffins  
Banana Cream Bread  
Corn Bread  
Cinnamon Bread  
Zucchini Bread

Evaluation					
10	Safety/hygiene skills in storage and prep.	.10	*	100	10
10	Equipment safety use.	.10	*	100	10
10	Presentation, garnish, packaging. labeling.	.10	*	100	10
10	Recipe and cost analysis.	.10	*	100	10
10	Plan parties: food, theme, specialty cakes.	.10		100	10
46	200+ hours of baking time.	.46	*	100	46
96					<b>96</b>

## Culinary Arts 3: Fine Dining

Grade: A (1 Credit)

Culinary Arts: Fine Dining is an advanced, project-based course in which the student will learn how to prepare a variety of complicated entrées, side dishes, yeast breads, appetizers, and deserts. The student will exercise safety in all areas of food preparation, storage and serving. The student will demonstrate skill in plate presentations and garnishes, as well as, advanced place settings, napkin folding and table décor. The student will serve several meals and demonstrate skill in providing an appropriate atmosphere including centerpieces, candles, background music. Cooking skills will involve a variety meat, poultry and fish, vegetables, starches, salads, sauces and appetizers and advanced recipes for desserts.

### Resources

- *Fanny Farmer Cookbook* (Alfred A. Knopf, New York, 1984)
- *Joy of Cooking* (Irma S Rombauer, et als, Simon & Schuster, New York)
- Various internet websites for recipes
- Adult Mentor

Completed (Date: \_\_\_\_\_)

- ☐ exercise safety in all areas of food preparation, storage and serving.
- ☐ demonstrate skill in plate presentations / garnishes: individual plates, serving plates or buffet.
- ☐ will serve several meals and demonstrate skill in providing atmosphere: lighting, candles, music and table décor.
- ☐ prepare at least 10 different centerpieces using fresh flowers, greenery, candles, or various household items.
- ☐ use a meat thermometer to insure safe cooking temperatures for meats.
- ☐ will demonstrate good time management by preparing at least five complete meals being careful to serve each dish at the proper temperature and in a timely fashion with all dishes ready to serve at the proper time.

(continued on next page)

☐ **Foods Prepared:**

**Appetizers**

Cheese balls  
Onion dip  
Vegetable trays  
Fruit trays  
Nacho Cheese  
Appetizer

**Sauces**

Pizza Sauce  
Spaghetti Sauce  
White Sauce  
Cheese Sauce

**Meats, Fish, Poultry**

Various grilled chicken  
Grilled Salmon  
Baked Salmon  
Baked Chicken  
Barbecued Chicken  
Chicken Pot Pie  
Chicken Casserole  
Roast Beef  
Ground Beef with  
Gravy

Cube Steak and Gravy

Meat loaf  
Chili  
Tilapia  
Flounder  
Boiled Shrimp  
Barbecued Pork Chops  
Roast with  
carrot/potatoes  
Beef Stew  
Mexican Casserole

**Salads**

Tossed Salads  
Baby Greens  
Pasta Salads  
Fruit Salads

**Starches**

White rice  
Brown rice  
Various Pasta dishes  
Baked potatoes  
French Fries  
Garlic Mashed Potatoes

Stuffed Baked potatoes

Potato Soup  
Steamed vegetables  
Broccoli au Gratin  
Corn on the cob

**Vegetables**

Green beans  
Cheesecake  
White rice  
Brown rice

**Desserts**

Decadent Chocolate  
Cake  
Rose Pound Cake  
Sunflower Shaped Cake  
Strawberry Shortcake  
Fresh Strawberry  
Cream Cake  
Mocha Fudge Cake  
Cheese Cake  
German Chocolate  
Cake

Evaluation					
10	Safety/hygiene skills in storage and prep.	.10	*	100	10
10	Equipment safety use.	.10	*	100	10
10	Presentation, garnish, packaging. labeling.	.10	*	100	10
10	Recipe and cost analysis	.10	*	100	10
10	Plan parties: food, theme, specialty cakes	.10	*	100	10
46	200+ hours of baking time.	.46	*	100	46
96					96

## Culinary Arts IV Food Management Internship

Grade: A (1 Credit)

Culinary Arts: Food Management Internship involves at least 200 hours of mentored work experience in the restaurant business. The student will be cross trained in several areas of the food management business and demonstrate a knowledge of and consistently follow safety and accident prevention practices. The student will demonstrate competency in each area, will strive for efficiency and will consistently be respectful. The student will demonstrate a strong work ethic and show initiative and thoroughness in each assigned task. The student will work to develop the communication skills necessary in the workplace.

**Internship Location:** Downtown Bistro with Professional Chef Eileen Nordstrum

**Completed** (Date: \_\_\_\_\_)

- ☐ exercise safety in all areas of food preparation, storage and serving.
- ☐ be punctual and arrive on time.
- ☐ be courteous and respectful to mentors, fellow employees, and customers.
- ☐ demonstrate a willingness to take direction and to take appropriate initiative to do her job well.
- ☐ demonstrate a willingness to be instructed and to be trained across several job descriptions.

Hostess duties:

- ☐ Greet guests upon arrival, lead them to their seats, and distribute menus.
- ☐ Answer the phone and take reservations.
- ☐ Assign tables efficiently to ensure each server has adequate opportunity.
- ☐ Assist servers and wait staff in their duties to tend the needs of the customer.
- ☐ Greet guests as they leave the restaurant.

Food Runner duties:

- ☐ Serve drink orders. Be attentive to the customers need or desire for refills.
- ☐ Serve bread to the tables.
- ☐ Assist in the kitchen to organize the meals to be served.
- ☐ Assist with garnishing as needed.
- ☐ Serve each course in a timely and organized fashion.
- ☐ Clear tables in a timely and discreet fashion after the customers leave.
- ☐ Assist in cleaning and organizing tasks: polishing flatware and glasses, wrapping flatware in napkins, sweeping, cleaning tables, refilling salt and pepper grinders, etc.

Wait Staff duties:

- ☐ Greet customers in a pleasant manner.
- ☐ Take orders with proper decorum, being prepared to answer questions about the menu and make suggestions.
- ☐ Be attentive to customer: refills, disappointment with order, wanting their bill, etc.
- ☐ Assist in serving food from the kitchen.
- ☐ Clean and organize, as necessary.

Deli duties

- ☐ Serve customers who purchase ready-made items from a deli/bakery case.
- ☐ Make various specialty teas and coffees.
- ☐ Be able to open and close the deli/bakery following all established procedures.
- ☐ Use the cash register to process orders and collect money.

Food Preparation:

- ☐ Prepare various cold salads according to prescribed recipes.
- ☐ Prepare various baked goods according to prescribed recipes.
- ☐ Prepare ingredients for made-to-order evening menu.
- ☐ Assist with catering.

Evaluation					
66	Complete 200+ hours of internship	.66	*	100	66
20	Demonstrate	.20	*	100	20
10	Essays	.10	*	100	10
96					96



## Carpentry I

Grade: A (93)

(1 Credit)

A project-based course that requires knowledge of the tools, materials, techniques, and safety guidelines to convert a screen porch to livable space. The student will learn the basics of measurement, cutting wood and sheetrock, construction of window insets, installing windows, installation and finishing sheetrock, framing of storage space, installation of wainscot, finishing surfaces: painting, stain, and polyurethane.

### Resources

- *Carpentry for Dummies* by Katie Hamilton and Gene Hamilton
- *tutorial project as an apprentice on with an experience contractor: Brian McNeil*

**Completed** (date:\_\_\_\_\_)

☐ Demonstrate a knowledge of tools involved:

- |  |                  |
|--|------------------|
| ○ Rulers                                       | ○ sanders        |
| ○ measuring tape                               | ○ paint brushes  |
| ○ various saws                                 | ○ trowel         |
| ○ hammer                                       | ○ safety glasses |
| ○ screwdriver                                  | ○ gloves         |
| ○ wrench                                       |                  |
| ○ power tools: circular saw, jig saw, nail gun |                  |

☐ Demonstrate safety skills with tools, power tools, ladders chemical cleaning agents.

☐ Complete project under supervision of experience contractor:

- Construct framing for storage space, windows, and wainscot.
- Install windows.
- Install insulation in new ceiling.
- Cut, install, finish sheetrock for storage walls and ceiling.
- Cut and install trim work for windows, baseboard and door frame.
- Install storage pocket door.
- Paint sheetrock walls. Decorative mud on ceiling sheetrock.
- Install stainless exterior door.
- Install plywood floor.
- Stain and poly plywood floor.

Evaluation					
10	Demonstrate knowledge of tools and materials	.10	*	100	10
10	Demonstrate safety skills	.10	*	100	10
6	Readings from Carpentry for Dummies	.6	*	75	4.5
70	Project Completion	.70	*	100	70
96					94.5

## Performance and Composition

Grade: A

(1 Credit)

This is a project-based course focused on performance and composition with various instruments and voice. The student will create original compositions and periodically perform. The student will perform and original composition in recital.

### Resources

- Local playhouse and videos
- Keyboard
- Piano
- Guitar
- Harp

### Completed

- ☐ Play a variety of songs written for keyboard/piano.
- ☐ Compose original songs for keyboard/piano.
- ☐ Play a variety of songs written for guitar and harp.
- ☐ Compose original songs for guitar and harp.
- ☐ Compose original lyrics.
- ☐ Participate in a local handbell choir.
- ☐ Participate in a local choir with semi-annual performances.
- ☐ Perform a recital of an original composition for piano.

Evaluation					
30	Composition piano	.30	*	100	30
20	Composition guitar and harp	.20	*	100	20
20	Composition voice	.20	*	100	20
15	Participation in hand bell choir	.15	*	100	15
11	Perform original composition	.11	*	100	11
96					96

## Technical Drawing

Grade: A (95)

(1 Credit)

A project-based course to explore basic to intermediate technical drawing from basic line sketching to projects that require 3D perspectives. The student will use both paper/pencil and software to create a series of interior and exterior design.

### Resources

- *D.I.M.E Sketching Projects Books 1-3* by SI Manufacturing Ltd.
- *Complete a Sketch Books 1-3* by Insight Technical Education
- PUNCH! Platinum Home Design Suite Version 8.0.0 (Punch Software LLC 2004)

Completed: (date:\_\_\_\_\_)

- ☐ Complete D.I.M.E Sketching Projects:
  - Book 1
  - Book 2
  - Book 3
- ☐ Complete the “Complete-a- Sketch Series”
  - Orthographic
  - Isometric
  - Perspective
- ☐ Design 5+ projects using PUNCH! Software
  - Outdoor recreational space including a basketball court
  - Exterior and Landscaping of a single-dwelling house
  - Bedroom space that will maximize small space
  - Study area
  - Entertainment Space with television/stereo/gaming area

Evaluation					
35	Complete DIME Sketching Projects	35	*	100	35
35	Complete “Complete-a-Sketch Series”	35	*	100	35
25	Design 5+ projects with home design software	25	*	100	25
95					95

## Computer Web Design

Grade: A (96)

(1 Credit)

The student use [www.wix.com](http://www.wix.com) to design and maintain a working website for a local Civil Air Patrol organization. The student will create a platform for news, information, and education. The student will create and maintain a blog that will be updated on a weekly basis. Under the supervision of a mentor, the student will follow all branding guidelines for the organization.

**Resources:** [www.wix.com](http://www.wix.com) *Mentor: Jack Evans*

### Completed

- ☐ Basic Planning
  - Secure a domain name.
  - Create a profile.
- ☐ Website Components
  - Set up a template.
  - Created graphics.
  - Incorporate graphics and video content.
  - Create a blog to be update weekly.
- ☐ Maintain the website for a period of one year.
  - Update weekly to reflect weekly meetings.
  - Update to reflect recent achievements and promotions in the organization.
  - Update monthly to include educational materials.
- ☐ Work closely with a mentor in the learning process to build and maintain the website.

Evaluation					
70	Complete Daily Practice Problems	70	*	100	70
26	Mentorship evaluation	26	*	100	26
96					96

## Core Courses Names

This list is a collection of course names I have found in a wide sampling of high schools around the country. It is not exhaustive. It might not be the best fit in your state, your home-education association, or your accountability group. It is a guideline to jump start ideas. Some of the class names could also include Advanced, Honors, or AP depending on the content of the course: Biology Advanced, Honors Literature, AP US History, Dual Enrollment.

**Key:** Core Courses

***Core Courses scaled to 2 courses***

Electives

### English

Grammar and Composition  
Writing for Communication  
World Literature  
American Literature  
British Literature  
English 9, 10, 11, 12  
English I, II, III, IV  
English I, II Advanced  
Honors English III, IV  
AP Literature & Composition  
Public speaking  
Film Studies  
Creative  
Writing  
Journalism  
Poetry  
Shakespeare  
Mythology  
SAT or ACT Vocabulary & English  
Prep

### Math

Math Applications  
Math Foundations  
Integrated Math  
Algebra 1  
***(Algebra 1A, 1B)***  
***(Foundations of Algebra)***  
***(Intermediate Algebra)***  
Geometry  
Algebra 2

### Trigonometry

Pre-Calculus  
Calculus  
Statistics  
Accounting I, II  
Logistics  
Discreet Math  
Differential Calculus

### Science

Integrated Science  
Physical Science  
Environmental Science  
Biology  
***(Biology 1, Biology 2)***  
Chemistry  
Organic Chemistry  
Anatomy & Physiology  
Agricultural Science  
Astronomy  
Botany  
Geology  
Horticulture  
Marine Biology  
Meteorology  
Oceanography  
Forensic science  
Stem courses  
Veterinary Science  
Zoology

## **Social Studies**

Civics  
Current events  
Global Studies  
World History  
World Geography  
United States History  
US government  
Economics  
Law Education  
Constitutional Law  
Political Studies  
Psychology  
Sociology  
Anthropology  
Military History  
Criminal justice

## **Physical Education**

Health & PE  
Physical Education  
Comprehensive Fitness  
Leisure Studies  
PE: Sports  
PE: Weight -training  
Life Fitness  
Health & Nutrition  
Team Sports  
Sports Medicine  
JROTC

## **Foreign Language**

### Most common

French I, II, III, IV  
German I, II, III, IV  
Spanish I, II, III, IV  
Latin I, II, III, IV

### Less Common

American Sign Language  
Ancient Greek I, II, III, IV  
Arabic I, II, III, IV  
Chinese I, II, III, IV

Japanese I, II, III, IV  
Hebrew I, II, III, IV  
Italian I, II, III, IV  
Russian I, II, III, IV

## **Business**

Advertising  
Accounting  
Business Law  
Business Math  
Business Systems  
Business management  
Entrepreneurship  
International Business  
Introduction to business  
Microsoft Office Skills  
Marketing

## **Computer**

Coding  
Computer applications  
Animation  
App development  
Audio production  
Computer programming  
Computer repair  
Desk Top Publishing  
Digital Photography  
Film Production  
Game Design  
Graphic Design  
Image Editing  
Media technology  
Multi-media  
Music production  
Podcasting  
Programming  
Typing  
Web design  
Word processing

## Classical

Debate  
Ethics  
Logic  
Rhetoric  
Philosophy  
Public Speaking

## Arts

Fine Arts

### Visual

Art I, II, III, IV  
Art History  
Art Appreciation  
Music History  
Music Appreciation  
Ceramics  
Digital media  
Drawing  
Sketching  
Film production  
Jewelry design  
Painting  
Mixed Media  
Media Technology I, II, III  
Photography  
Printmaking  
Sculpture  
Studio Arts

### Performing

Music History  
Music Appreciation  
Chorus I, II, III, IV  
Choir I, II, III, IV  
Concert band I, II, III, IV  
Jazz band I, II, III, IV  
Marching band I, II, III, IV  
Color Guard  
Orchestra I, II, III, IV  
Symphony Orchestra

Music theory  
Percussion  
Piano  
Dance I, II, III, IV  
Drama I, II, III, IV  
Theater I, II, III, IV

## Vocational

Architectural Design  
Auto body repair  
Auto mechanics  
Building construction  
Biomedical Studies  
Carpentry  
C.A.D. Computer-aided drafting  
Cinematography  
Cosmetology  
Culinary arts  
Electronics  
Engineering  
Equine Studies  
Fashion and retail merchandising  
Fashion construction  
Fire Fighter Studies  
Heating and cooling systems  
HVAC  
Horticulture  
Hospitality and tourism  
Interior Design  
Landscape Technology  
Law Enforcement Studies  
Machine Tool Technology  
Mechanical Design  
Mechatronics  
Metalworking  
Plumbing  
Robotics  
Small Animal Care  
Surveying  
Woodworking  
Welding

### Family

Early childhood development

Early childhood education

Family studies

Personal Finance

### Other

Yearbook

Comparative Religion

Strategies for Academic Success

Study Strategies



## Spotlight Sample 4-Yr School

School: Dream University

<b><i>Subjects</i></b>	<b><i>Required</i></b>			
4 English	Grammar & Composition	American Literature	British Literature	English Elective
4 Math	Algebra 1	Geometry	Algebra 2	Calculus or Statistics
4 Science ( 3 w/lab)	Biology with Lab	Chemistry with Lab	Physics with lab or Advanced Science Option	
3 Social Studies	(history elective)	US History & Constitution	.5 credit Government	.5 credit Economics
3 Foreign Language	3 years of same language			
5 Electives	Computer Applications	Academic Electives	Academic Electives	

\* Dual Enrollment: Check with the colleges or universities to verify that any dual enrollment courses will transfer.

Notes
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\* Elective options

Creative Writing  
Journalism

Discreet Math  
Algorithms

Astronomy  
Botany  
Marine Science

Geography  
World History Studies  
Global History Studies

**NOTE: This a sample only, NOT a suggestion for college requirements. Graduation requirements may differ.**

## Spotlight Sample 2-Year Prep

School: Gold Star College

<b><i>Subjects</i></b>	<b><i>Required</i></b>			
4 English	Grammar & Composition	Grammar & Composition	Literature	Literature
4 Math	Foundations of Algebra	Intermediate Algebra	Geometry	Algebra 2
3 Science	Biology with lab	Second Lab Science		
3 Social Studies	(History Elective)	US History & Constitution	.5 credit Government	.5 credit Economics
2 Foreign Language	2 -years same language			
5 Electives	computer applications	5 electives		

### Notes

Science can be Biology 1 and Biology 2 for a span of 2 years OR a span of 2 semesters on a block schedule.  
Foundations of Algebra and Intermediate Algebra can merge as Algebra 1 if Geometry and Algebra II are completed.

**NOTE: This a sample only, NOT a suggestion for college requirements. Graduation requirements may differ.**

## Spotlight Sample Career Prep

School: Yes, You Can Community College

<b><i>Subjects</i></b>	<b><i>Required</i></b>			
4 English	Grammar & Composition	Writing for Communication	English III: Am Lit	English IV: World Lit
3 Math	Foundations of Algebra	Foundations of Algebra Adv	Intermediate Algebra	Intermediate Algebra Adv
2 Science with lab	Environmental Science	Biology 1 with Lab	Biology 2 with lab	
3 Social Studies	US History & Constitution	.5 credit Government	.5 credit Economics	
1 Foreign Language	1 year same language or occupational credit might be substituted with approval			
5 Electives	5 electives	(1 computer applications credit required)		

### Notes

Science can be Biology 1 and Biology 2 for a span of 2 years OR a span of 2 semesters on a block schedule.

Option: 6 cluster career courses might substitute for one science

**NOTE: This a sample only, NOT a suggestion for college requirements. Graduation requirements may differ.**

## Top Picks

<i>Top Picks</i>		<i>Number of Credits Required</i>							
Picks	School	English	Math	Science	Social Studies	Foreign Language	Computer	Electives	Total
<b>#1</b>	My Favorite Place University	4	4	4: 3 w/lab	3*	3+ same	1	5	24
<b>#2</b>	Dream University	4	4	4: 3w/lab	3*	3+ same	1	5	24
<b>#3</b>	Travel the World College	4	4	3: 2w/lab	3*	3+ same	1	6	24
<b>#4</b>	Gold Star College	4	4	3 2w/lab	3*	2+ same	1	5	22
<b>#5</b>	Yes, You Can Community College	4	3	2w/lab	3*	0	1	5	18

## Notes

My Favorite Place University

Must include math higher than Algebra 2

Dream University

4 science + Science course + 3 courses with labs

Computer

Only the Community College will accept keyboard for the computer credit.

