# $\frac{1}{BOCES2}$ Career and Technical Education Programs and Courses



# Advanced Manufacturing

Shape the future as you wield lathes, mills and saws to craft metal into incredible parts. Get hands-on with computers and high-tech software to design and build your projects.



Discover the world of automotive transformation where you'll learn to restore cars, making dents, scratches and cracks disappear. Master repair techniques and unleash your creativity.

# Automotive Technology

Shift into learning about topics like suspension, brakes and electrical systems. Gain a deep understanding using both computers and a variety of tools to test, diagnose and repair cars.

# Baking

Transform into a pro in the kitchen as you use the science of baking to turn ingredients into delectable items. Create breads, pizzas, cakes, cookies and pastries as a culinary artist.



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#### **Building and Grounds** Maintenance

Fill your skill toolbox as you explore various trades. Equip yourself with lifelong skills in facility maintenance and landscape management. Learn how to be safe on the jobsite.

# **Careers in Agriculture**

Get your hands dirty as you dig into your future and feed your interests. Cultivate knowledge in horticulture, master the secrets of farm livestock and embrace the art of conservation.

# Carpentry

Climb the staircase to success with your craftsmanship. Frame walls, ceilings and roofs with skill. Complete shop projects, make cabinetry and smooth things over with drywall.

#### **Child and Family** Development

Support young children's physical, social-emotional and cognitive development. Create activities and facilitate a playgroup. Navigate the complex world of family needs.

# **Computer Technology**

Level up your computer skills from gaming to hardware and more. Open the portal to the exciting world of computers, networking, tech support and video game design.

# Cosmetology

Style your future as you comb through the essentials of the beauty industry. Brush up on the secrets of the scalp and hair. Be a cut above the rest with professional hair cutting skills.



# **Criminal Justice**

Crack the code to your future and journey through legal ins and outs. Navigate the roads of vehicle and traffic laws. Stay on top of current events and lead in security situations.

# **Culinary Arts**

Stir. sauté and sizzle your way to a career in the kitchen. Get things cooking in professional kitchens and discover the secrets of nutrition, menu planning and catering.

# Dental Assisting

Shine in professional clinics and polish up your dental assistant skills. Sink your teeth into diverse units of study like dental anatomy, infection control and clinical instruments.

#### **Digital and Visual** Communication

Ignite your creative spark with graphic arts and multimedia expertise. Use Adobe products to bring ideas to life. Draw upon art and design theory to create logos and marketing materials.

# **Exercise Science**

Power up your future as a fitness pro in health, wellness, athletics or

**Heavy Equipment Operation** 











preventative maintenance.

# HVAC





# basics, learn the essential tools and begin to read blueprints. Introduction to

**Construction Trades** 

Build your skills and take your first

steps into carpentry, HVAC, plumbing

and electrical. Get a grasp on safety

Introduction to

# Transportation Trades

Buckle up and prepare for a fast-paced future. Explore the transportation possibilities. Try your hand at cleaning, small engine maintenance, tire changes, tire rotations and oil changes.



# Life and Career Foundations

Shape your skills and let your abilities shine. Start building communication, teamwork and time management skills. Focus on completing tasks and following step-by-step directions.

### Medical Laboratory Assisting and Phlebotomy

Put on your lab coat to enter the medical laboratory world. Immerse yourself in laboratory science, mastering microbiology, immunology, physiology and anatomy.

# Nurse Assisting and **Associated Health Careers**

Hone the fundamentals of patient care for entry-level healthcare roles. Learn the human body's intricacies. Ensure patients feel safe and comfortable and care for elderly patients during clincial.

# **Outdoor Powersports** Technology

Master tools and equipment to support machines of all kinds. Fuel your future by immersing yourself in the diagnostics, troubleshooting and maintenance of powersports machines.

# **Residential and Commercial** Electrical

Get plugged into electrical fundamentals and code. Spark your knowledge of wiring, grounding and advanced techniques. Electrify your future in installations and layouts.

# Welding



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Master industry-standard techniques and the art of joining, cutting and shaping with precision. Flame your metal creativity, from the basics to cutting through challenges.

#### Locally Approved Courses

Courses created to meet the needs of students who thrive with additional support and flexibility.

# Foundation Courses

Heavily focused on career exploration and career readiness skills to prepare students for independence.

#### Introduction Courses

Greater focus on technical skills than Foundations Courses with increased rigor. Units are aligned to basic content knowledge and skills related to industry.

#### NYSED Approved Program Career Clusters

Programs approved through a complex and thorough process by the state. Provide rigorous curriculum on industry-aligned technical and academic skills, include work-based learning opportunities, and allow students to earn industry certifications.

Agricultu	re	Human Services
Communi	cation	Information Technology
Construct	ion	Law and Public Safety
Education		Manufacturing
Health Se	rvices	Transportation
Hospitalit	у	

# Detailed information about each offering available at monroe2boces.org/cte

rehabilitation. Gear up for certification and muscle your way through anatomy and exercise physiology. **Food Services** Get a taste of the culinary world in a

supportive kitchen environment. Savor the basics as you start a journey in the food industries and sharpen your culinary skills.



