





Valencia High School ROP Pathways

Career Pathway	Course Name	UC "A-G"	Articulation	Related Careers & Median Annual Wage
 Education	Child Development	G	SCC	Elementary Teacher (\$57,160)
	Teaching Students with Special Needs	G	—	Kindergarten Teacher (\$54,230)
	Principles of Teaching & Learning (2 period block)	G	SCC	Teacher's Assistant (\$26,260)
 Food Service & Hospitality	Introduction to Culinary Arts	G	—	Chef (\$45,950)
	Culinary Arts	G	—	Food Service Manager (\$52,030)
	Culinary Arts & Hospitality Management	G	OCC	General Operations Manager (\$100,410)
 Production & Managerial Arts	Photography: Traditional & Digital	F	CC	Graphic Designer (\$48,700)
	Digital Photography	F	CC	Art Director (\$92,500)
 Residential & Commercial Construction	BITA 1	G	FC	Construction Carpenter (\$45,170)
	BITA 2	G	FC	Construction Laborer (\$34,530)
	BITA 3	G	FC	Construction & Building Inspector (\$59,090)
	BITA 4	—	FC, OCC	

**Salary information obtained from onetonline.org

Articulated courses can earn students advanced placement or college credit | FC = Fullerton College; CCC=Coastline Community College; OCC =Orange Coast College; SCC=Santiago Canyon College

Education Pathway:

- AC UC Child Development:** Study children's developmental stages from conception through early adolescence. Focus is on the emotional/psychological, cognitive, and physical aspects of child development, and the influences of hereditary and environmental factors.
- UC Teaching Students with Special Needs:** Prepares students for employment as paraprofessionals in special education, English learner and extended day programs. This course also trains students for peer tutoring positions. As part of instruction, this course reinforces skills in reading, writing, speaking, listening and mathematics and requires their application in workplace situations. Integrated throughout the course are career preparation standards, which include communication, ethics, interpersonal/teamwork skills, critical thinking and problem solving, safety, technology and other employment skills.
- AC UC Principles of Teaching & Learning:** Learn principles of effective teaching, curriculum development, classroom management and school governance, and explore career opportunities. Students participate in work-based learning at elementary schools and prepare for advanced training.

Food Service & Hospitality Pathway:

- UC Introduction to Culinary Arts:** Learn garde manger (the art of fruit and vegetable carving), basic cooking, some international cooking, safety and sanitation, nutrition basics, and food service operations.
- UC Culinary Arts:** Learn to perform routine tasks under the direction of cooks, chefs, or food service managers. Students learn safety and sanitation, and introduction to food service operations, nutrition, food preparation, and presentation. Food preparation workers prepare cold foods, slice meat, peel and cut vegetables, and perform many other food service tasks.
- AC UC Culinary Arts & Hospitality Management:** Learn and apply knowledge through standards and project-based curriculum in the lab class setting and in a working food service kitchen. Students develop culinary skills through nutritional analysis and recipe costing and development. They learn the correct use of food service equipment and food and kitchen safety with an emphasis on local, organic, and seasonal products and prepare, season, and cook a wide range of foods, including soups, salads, entrees, and desserts. In addition, students learn about small business management, including production, finance, marketing, and customer service.

Production & Managerial Arts Pathway:

- AC UC Photography: Traditional & Digital:** Learn black and white film developing, black and white negative printing, basic photographic presentation techniques, and darkroom/manual camera equipment identification and use. Through laboratory experiences in the darkroom students learn portraiture, commercial and fine art application of traditional photography.
- AC UC Digital Photography:** Learn to compose images related to specific field of photography such as product, fashion, still life, portraiture, fine art, landscape and architecture. Students work to refine their photographic skills in relation to image analysis, composition elements, exposure and research in careers within photography. Upon successful completion students will develop a portfolio that is designed to showcase an advanced knowledge of the technical skills relating to shutter speeds, aperture settings, depth of field, and studio/natural lighting.

Residential & Commercial Construction Pathway:

- AC UC BITA 1-3 (Building Industry Technology Academy):** Trains students in construction and building design, performance, sustainability and the manner in which residential and commercial structures are designed and built. Students learn industry standard safety habits and procedures, vocabulary, use of hand and power tools, blueprint reading, measurement and estimating. During simulated builds, students acquire experience working with building materials.
- AC BITA 4:** Focus on a community service project by creating blueprints, planning materials, estimating cost, soliciting donations, and documenting project at all stages.