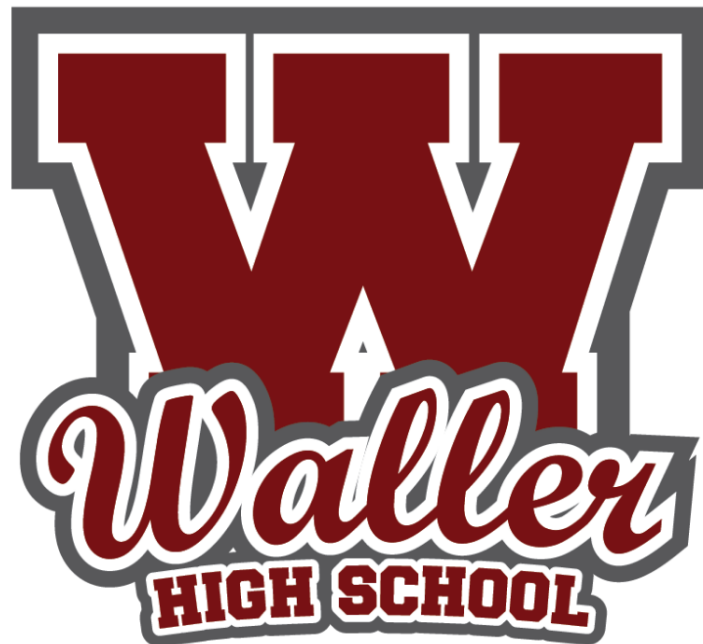


CAREER & TECHNICAL EDUCATION (CTE)

ONLINE & ON-CAMPUS
PROTOCOLS

Waller
Independent School District
2020-2021



PLEASE NOTE: The details in this document are subject to change as directives are provided by governing authorities or as environmental conditions change. Individual needs will be addressed on a case-by-case basis. Concerns should be submitted to campus administration. **THESE PROTOCOLS EXPIRE MAY 31, 2021. AT THIS TIME WALLER ISD IS PLANNING FOR A NORMAL 2021-2022 SCHOOL YEAR.**

TABLE OF CONTENTS

[CTE OPTIONS - 3](#)

[CTE COURSES VIA WISD ONLINE - 3](#)

[Courses Offered Exclusively Online - 3](#)

[Courses Requiring On-Campus Lab - 4](#)

[CTE via WISD ON-CAMPUS - 5](#)

[Work & Learning Environments - 6](#)

[Culinary Arts - 6](#)

[Ag, Welding, & Construction Shops - 7](#)

[Work-Based Learning/Internships - 6](#)

[Times of Closure - 8](#)

CAREER/TECHNICAL EDUCATION (CTE) OPTIONS

During the 2020-2021 school year, CTE course offerings will be available in both [WISD Online](#) and [WISD On-Campus](#).

CTE COURSES VIA WISD ONLINE

Some CTE courses can be offered exclusively via WISD Online while others require a combination of Online coursework and some On-Campus lab time for credit. All curriculum is aligned with Texas Essential Knowledge Skills (TEKS).

Teachers and students will have the online learning tools they need to be successful. Some course content may be adjusted to accommodate software or hardware issues. To the greatest extent possible, electronic access to learning materials and platforms, including a district-supplied Chromebook for home use, will be made available if needed.

COURSES OFFERED EXCLUSIVELY ONLINE

Advanced Animal Science	Principles of Business, Marketing & Finance
Livestock Production	Child Development
Principles of Agriculture	Child Guidance
Principles of Floral Design	Instructional Practices
Veterinary Medicine	Principles of Education & Training
Wildlife	Anatomy/Physiology
Architectural Design I	Health Science Theory

Architectural Design II	Medical Terminology
Principles of Architecture	Pathophysiology
Principles of Construction	Principles of Health Science
Professional Communications	Intro to Culinary Arts
Principles of Arts, AV, & Communications	Principles of Hospitality
Audio/Video Production I	Principles of Human Services
Audio/Video Production II	Principles of Info Technology
Accounting I	Forensic Science
Accounting II	Law Enforcement I
Business Information Management I	Law Enforcement II
Entrepreneurship	Principles of Law, Public Safety, Corrections & Security
Money Matters	Principles of Manufacturing
Career Prep I <i>(student still needs a job)</i>	Computer Science One & Two On-Level
Career Prep II <i>(student still needs a job)</i>	Computer Science 1,2,3,4 PreAP & AP

COURSES REQUIRING ON-CAMPUS LAB

If your child is enrolled in any of the courses listed in the table below (generally our more advanced practicum courses), On-Campus lab time is required to receive credit. When lab time is necessary and allowed, students MUST provide their own transportation to/from the selected course during the regularly scheduled class time and be dropped off/picked up promptly from campus-designated locations as allowed by state and local authorities, TEA, and/or WISD On-Campus guidelines and protocols. i.e. If you are enrolled in

3rd period Welding II, you would need to arrive/depart campus at the designated start/end time of the regular class period time.

Ag Mechanics & Metal Technologies	Introduction to Cosmetology
Ag Structures Design & Fabrication	Cosmetology I
Ag Equipment Design & Fabrication	Cosmetology II
Construction Tech I	Disaster Response
Construction Tech II	Introduction to Welding
Practicum in Construction Tech	Welding I
Health Science Theory w/Clinicals	Welding II
Practicum in Health Science	Robotics I
Culinary Arts	Robotics II
Practicum in Culinary Arts	

When On-Campus, students are expected to follow all [WISD On-Campus Health & Safety Protocols](#) as well as those included in this document.

NOTE: On-Campus instruction, including lab requirements may only be completed when the WISD On-Campus option is available to all students.

CTE via WISD ON-CAMPUS

GENERAL

Students participating in CTE courses via WISD On-Campus will follow all WISD health and safety protocols with additional safety precautions. Families are expected to review the following health and safety protocols:

- [WISD On-Campus Health & Safety Protocols: High School \(9-12\)](#)

This section outlines additional protocols for CTE courses.

- If necessary, additional supplies will be provided to prevent sharing of materials.
- Parent permission forms will be updated.
- Interactions with any shadowing locations, student employers, or business partners will be guided by both WISD protocols and participating institutions.
- Some course requirements may be adjusted to ensure adherence to the necessary WISD safety protocols or requirements from other governing bodies.

WORK & LEARNING ENVIRONMENTS

- Our primary goal is to ensure students have a safe learning environment.
- Specialized equipment may be used in CTE classrooms.
- Teachers will follow updated safety procedures based on guidelines from the industry, Texas Education Agency (TEA), CTE, WISD, and others as needed.
- Students will be taught strict health and safety procedures and expected to follow them at all times.
- All health and safety guidelines are subject to change based on state and local guidance as well as TEA.

CULINARY ARTS

The Culinary Arts program will follow the CDC, TEA, and Texas Restaurant Association guidelines to ensure proper food handling safety and kitchen safety.

In addition to the safety protocols utilized in every WISD classroom, Culinary courses will follow these additional guidelines:

- Practice safety protocols during food preparation: gloves, mask
- Take temperatures of students working in the kitchen
- Additional spacing between workstations
- Use of disposable items used when available
- Mandatory stops throughout class for hand washing and sanitizing, and surface cleaning
- Use of stainless steel utensils and food preparation equipment when available
- Sanitize all equipment with 185 degree sanitizing setting on dishwasher
- [Texas Restaurant Association Guidelines](#)

AG, WELDING, & CONSTRUCTION SHOPS

In addition to the safety protocols utilized in every WISD classroom, all shops will follow these additional guidelines:

- Practice safety protocols while working in shop: gloves (required for shop work), mask
- One student at a time working at each workstation (tool)
- Sanitize surface areas between students

WORK-BASED LEARNING/INTERNSHIPS

Some CTE courses require a student internship or for students to participate in learning activities at a work site. Due to the current public health situation, some internships or student work sites may not allow this. If students are unable to complete internship or work hours, alternative options will be provided to complete their WISD coursework. However, it may not be possible to complete some industry certifications without the required internship or work experience hours.

If students are allowed to participate in an internship or off-site work experience, students and parents/guardians will be required to complete additional documentation to allow student participation. Students will be required to follow the safety protocols utilized by the internship site.

TIMES OF CLOSURE

During a school closure, all CTE courses will move to WISD Online.

- Adjustments will be made to the curriculum so that a transition to online instruction is streamlined.
- Parent permission forms will be updated.
- Interactions with mentors will be guided by both WISD protocols and participating mentor institutions.
- Teachers and students will have the tools they need to be successful in this learning environment. Some course content may be adjusted to accommodate for software and hardware issues. To the greatest extent possible, electronic access to learning materials and platforms, including a district supplied Chromebook for home use based on student need, will be made available.