



The following Technical Education courses are offered through a partnership with the Olathe School District and Shawnee Mission School District. Blue Valley students may apply to enroll in these courses if space is available. Students should plan on providing their own transportation. **Seniors receive priority when enrolling.**

	0.5 Credit Available	1.0 Credit Available	9	10	11	12	Prerequisite(s)	GRADUATION REQUIREMENT					Weighted Grade	KS Regents Qualified Admissions	NCAA Eligibility	Recommendation Required	Repeatable
								ELA	Mathematics	Science	Social Studies	Fine Arts					
<b>Olathe Advanced Technical Center</b>																	
Auto Collision Technology I					•	•										■	
Auto Collision Technology II					•	•										■	
Automotive Chassis and Driveline					•	•										■	
Automotive Electrical and Drivability					•	•										■	
Construction Trades I					•	•										■	
Construction Trades II					•	•										■	
Welding Technology I					•	•										■	
Welding Technology II					•	•										■	
<b>Olathe North High School</b>																	
Culinary Arts I					•	•					◆					■	
Culinary Arts II					•	•					◆					■	
<b>Shawnee Mission Broadmoor Center</b>																	
Commercial Baking I					•	•										■	
Commercial Baking II					•	•										■	
Culinary Arts I					•	•					◆					■	
Culinary Arts II					•	•					◆					■	
Introduction to Restaurant Management					•	•										■	

**Olathe Advanced Technical Center**  
611 N. Nelson • Olathe, KS • (913) 780-7026

**Olathe North High School**  
600 E Prairie • Olathe, KS • (913) 780-7140

**Broadmoor Center in Shawnee Mission**  
6701 W. 83rd Street • Shawnee Mission, KS • (913) 993-9817

## NOTES:

- Even course numbers are first semester courses.
- Odd numbers are second semester courses.

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## OLATHE PROGRAMS INFORMATION

**Lab courses are designed to be a two-year program, three hours daily. Juniors successfully completing the first year with a "C" or better may return as seniors to complete the full program which consists of 1080 clock hours of classroom instruction and hands on experience. Students must provide their own transportation.**

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### Courses at

## OLATHE ADVANCED TECHNICAL CENTER

TE4160, TE4162, TE4165, TE4167, TE4169

### Auto Collision Technology I

TE4170, TE4172, TE4175, TE4215

### Auto Collision Technology II

11 12

3.0

Prerequisite: None

Auto Collision Technology includes classroom instruction with hands-on experience to prepare students for entry-level employment in the auto body repair field. Students reconstruct, repair and replace vehicle body parts, develop an understanding of metal work fundamentals, learn unibody and structure repair, replace glass and hardware, paint and restore vehicles to their original condition. Students are required to provide specific tools and safety equipment, which should not be purchased until students have met with the instructor. Students have the opportunity to participate in the Vocational Industrial Clubs of America (VICA).

TE4178, TE4180, TE4182, TE4185, TE4187, TE4189

### Automotive Chassis and Driveline

TE4176, TE4190, TE4191, TE4195, TE4177, TE4194

### Automotive Electrical and Drivability

11 12

3.0

Prerequisite: None

Automotive Chassis and Driveline and Automotive Electrical and Drivability include classroom instruction and automotive shop work in the basic principles of auto maintenance through inspection, diagnosis and repair work. Students are required to provide specific tools and safety equipment. Tools should not be purchased until students have met with the instructors. Students have the opportunity to participate in the Vocational Industrial Clubs of America (VICA).

TE4148, TE4150, TE4153, TE4155

### Construction Trades I

TE4156, TE4158, TE4161, TE4163

### Construction Trades II

11 12

3.0

Prerequisite: None

Students in Construction Trades build a house or building from the foundation work to the finish work. Instruction includes classroom as well as job-site activities and experiences. Students work with measurements, mathematical calculations, and listings of materials from blueprints as they work with building materials and equipment. Students learn to work with sub-contractors and construction inspectors. Students study building plans, building permits, insurance coverage, and building codes. Students are required to provide specific tools and safety equipment. Students will have the opportunity to compete in state and national contests through Skills USA-VICA.

TE4196, TE4198, TE4200, TE4199, TE4201, TE4197

### Welding Technology I

TE4202, TE4204, TE4206, TE4203, TE4207, TE4205

### Welding Technology II

11 12

3.0

Prerequisite: None

The Welding program provides students with the opportunity to gain entry-level welding skills. Welding skills and competencies are gained through classroom instruction as well as shop/lab workstations involve a wide variety of processes, techniques, and equipment. Welding introduces students to cutting and joining metals by the use of heat or pressure in the fabrication and repair of metal parts. Students are involved in gas welding and cutting; using a variety of electrodes to complete string and fillet beads; groove welding techniques; gas metal arc (GMAW) welding equipment used to make welds in flat, vertical, horizontal and overhead positions; practice using short circuiting and spray transfers with solid and flux cored wire; gas tungsten arc welding processes, running beads, fillet, groove welds on steel and aluminum; and planning and construction of approved projects. Students have the opportunity to participate in Skills USA-VICA. An articulation agreement with Johnson County Community College is in place allowing students to receive credit for successful completion of the program.

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## Courses at OLATHE NORTH HIGH SCHOOL

TE4056, TE4057, TE4208, TE4209

### Culinary Arts I

TE4058, TE4059, TE4210, TE4212, TE4211, TE4213

### Culinary Arts II

11 12

3.0

Prerequisite: Culinary Essentials

This program develops high skills and competence demanded in the food service industry. Students have a monthly opportunity to work in and manage the Culinary Restaurant. This is a sequential program that prepares students for occupations and higher education programs of study related to culinary arts. **Culinary Arts II** is an in-house training program. Skill areas to be developed include teamwork, decision making process, goal setting, leadership, business etiquette, conflict resolution, professional dress, communication, workplace ethics, career education, resume writing, finding and applying for a job.

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## SHAWNEE MISSION PROGRAM INFORMATION

**These courses are offered on space available basis. Courses are designed as a two-hour block. Students must provide their own transportation to Broadmoor.**

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## Courses at BROADMOOR CENTER

TE4222, TE4224, TE4227

### Commercial Baking I

TE4228, TE4231

### Commercial Baking II

11 12

2.0

Prerequisite: Culinary Essentials

This course is designed to introduce students to the basic understanding of yeast, sweet and quick dough, and pie, pastry, and cake production through basic lectures and lab practicums. Emphasis will be in scaling ingredients, kitchen math, and formula expansion. Students will use industrial equipment and will apply sanitation procedures to food production. Course cost is \$35.00 for consumables. Students must wear appropriate professional attire and may be required to purchase pants and shoes to meet the program requirements. Credit may be applied toward the minimum fine arts graduation requirement.

TE4234, TE4237

### Culinary Arts I (Broadmoor)

TE4238, TE4241

### Culinary Arts II (Broadmoor)

11 12

Fee: \$35

2.0

Prerequisite: Culinary Essentials

This course is designed to introduce students to the fundamentals of culinary arts and food service hospitality. Students learn preparation skills, quantity food production, service of food, use of commercial equipment, and other facets of the hospitality industry. Course cost is \$35.00 for consumables. Students must wear appropriate professional attire and may be required to purchase pants and shoes to meet the program requirements. Credit may be applied toward the minimum fine arts graduation requirement. Course may qualify for JCCC advanced standing credit.

TE4146, TE4147

### Introduction to Restaurant Management

11 12

Fee: \$35

1.5

Prerequisite: Concurrent enrollment in Culinary Arts I, Culinary Arts II, Commercial Baking I or Commercial Baking II; and an application interview and written assessment.

Culinary students will learn how to be restaurant entrepreneurs as they learn all facets of the restaurant business. Course includes two hours per week instruction in quality service, restaurant financials, restaurant management, food production, beverage service, modified table service, marketing and promotion. In addition, students will run the Broadmoor restaurant and perform front-of-the-house operations and culinary/baking production duties five hours per week. The course is held two evenings per week, Tuesday from 4:00 PM-6:00 PM and Wednesday from 4:00 PM-9:00 PM. This course can be repeated for credit. Course cost is \$35 for consumables. Students must wear appropriate professional attire and may be required to purchase pants and shoes to meet the program requirements.