

*Voici les tableau de comparaisons avec les cours de C&E:

https://www.learnalberta.ca/content/cts/ke/ke_cts.html

1 Credit, 30 Level CTS Courses

Career Transitions [Each course is worth 1 credit.]

CTR1010 Job Preparation (is prerequisite for following courses:)

CTR2010 Job Maintenance

CTR2310 Career Directions—Expansion

CTR3010 Preparing for Change *CTR3310 Career Directions—Transitions*

<https://education.alberta.ca/media/160571/ctr3010-2000.pdf>

https://education.alberta.ca/media/160526/rec_course_summaries.pdf

REC2060: LEADERSHIP IN RECREATION & SPORT Students learn basic skills and developmental principles for teaching recreation activities and foundational movement concepts to children and youth. Prerequisite: None

COURSE REC3130: OFFICIATING Students analyze the historical development of at least one specific sport, including an in-depth analysis of the rules of play. Students analyze the roles and responsibilities of officials in sport and demonstrate officiating skills for a specific sport in simulated scenarios and actual practices and games. Prerequisite: None

COURSE REC3140: SPORT & SOCIETY Students explore the structure and function of community, amateur and professional sport organizations. The impact of sport organizations and events on society is also examined. Prerequisite: None

COURSE REC3910: REC PROJECT D Students develop project design and management skills to extend and enhance competencies and skills in other CTS courses through contexts that are personally relevant. Prerequisite: None

COURSE REC3920: REC PROJECT E Students develop project design and management skills to extend and enhance competencies and skills in other CTS courses through contexts that are personally relevant. Prerequisite: None

COURSE REC3950: REC ADVANCED PRACTICUM Students apply prior learning and demonstrate the attitudes, skills and knowledge required by an external organization to achieve a credential/credentials or an articulation. Prerequisite: None

https://education.alberta.ca/media/160276/wld_sum.pdf

ADVANCED WLD3020: WILDLIFE PROTECTION & STEWARDSHIP Students examine how human populations and wildlife affect each other, and explore management strategies that enable humans and wildlife to coexist and individual and shared actions that foster environmental stewardship.

Prerequisite: None

WLD3040: WILDLIFE MANAGEMENT RESEARCH STUDY Students explain applications of the wildlife research process and conduct a research study on the management of a wildlife space or species. Prerequisite: None

WLD3050: WILDLIFE MANAGEMENT PRINCIPLES Students examine the functions and processes of wildlife management and identify issues that may affect the development of a wildlife management plan. Prerequisite: None

WLD3910: WLD PROJECT D Students develop project design and management skills to extend and enhance competencies and skills in other CTS courses through contexts that are personally relevant. Prerequisite: None

WLD3920: WLD PROJECT E Students develop project design and management skills to extend and enhance competencies and skills in other CTS courses through contexts that are personally relevant. Prerequisite: None

WLD3950: WLD ADVANCED PRACTICUM Students apply prior learning and demonstrate the attitudes, skills and knowledge required by an external organization to achieve a credential/credentials or an articulation. Prerequisite: None

LDC3693 Studio Art (3)

LDC3123 Foundations in Industry Workplace Safety 35 (5) The Foundations in Industry Workplace Safety course is designed to provide students with a foundational understanding and awareness of the legislative requirements and responsibilities under the following seven industry standard safety courses including: H2S Alive, Confined Space, WHMIS 2015, Transportation of Dangerous Goods, Ground Disturbance, Detection and Control of Flammable Substances, and Fall Restraint Systems.

Prerequisite: HCS3000 and HCS3010

**Course created by Yolanda Chang from Black Gold School Division*

https://education.alberta.ca/media/160527/tou_sum.pdf

TOU1010: THE TOURISM SECTOR Students analyze the organizational structure of the tourism industry at local, provincial, national and global levels. Students will perform introductory investigations of employment opportunities in tourism. Prerequisite: None

TOU3000: TOURISM ESSENTIALS Students develop essential employability or transferable skills for the tourism sector as well as the ever-changing workplace. Prerequisite: TOU1010: The Tourism Sector

TOU3010: FOOD & BEVERAGE FUNCTIONS Students develop an understanding of the knowledge and skills required to plan and execute a food function that meets the needs of a client. Prerequisite: CKA3900: Apprenticeship Safety or FOD1010: Food Basics or TOU1010: The Tourism Sector

TOU3040: ACCOMMODATIONS OPERATIONS Students research and discuss issues related to alternative accommodations. Prerequisite: TOU1010: The Tourism Sector

TOU3060: DESTINATION MANAGEMENT Students research the management and operation of a travel destination. Prerequisite: None

TOU3080: AIR TRANSPORTATION Students research, report on and develop a concept plan for the organization and operation of an airline. Prerequisite: TOU1010: The Tourism Sector

TOU3090: SURFACE TRANSPORTATION Students research the business operations of the rail, motor coach, auto, recreational vehicle and cruise travel industries. Prerequisite: TOU1010: The Tourism Sector

TOU3910: TOU PROJECT D Students develop project design and management skills to extend and enhance competencies and skills in other CTS courses through contexts that are personally relevant. Prerequisite: None

TOU3920: TOU PROJECT E Students develop project design and management skills to extend and enhance competencies and skills in other CTS courses through contexts that are personally relevant. Prerequisite: None

TOU3950: TOU ADVANCED PRACTICUM Students apply prior learning and demonstrate the attitudes, skills and knowledge required by an external organization to achieve a credential/credentials or an articulation. Prerequisite: None

https://education.alberta.ca/media/159484/mam_sum.pdf

COURSE MAM3010: THE BUSINESS ORGANIZATION Students identify and describe organizational structures, management theories and organizations as working units. Students also explain their beliefs of what successful organizations might look like in the future. Prerequisite: None

COURSE MAM3020: BUSINESS IN THE CANADIAN ECONOMY Students investigate and relate their knowledge of economics to how business decisions are made within the community, provincially, nationally and internationally. Prerequisite: None

COURSE MAM3030: BUSINESS IN THE GLOBAL MARKETPLACE Students examine the opportunities and challenges that confront business persons in establishing a global business operation. Prerequisite: None

COURSE MAM3040: PROMOTION – SALES TECHNIQUES Students learn and demonstrate techniques for successful selling. Prerequisite: None

COURSE MAM3050: DISTRIBUTING GOODS & SERVICES Students explore the channels of distribution and modes of transportation used to direct goods from the producer to the consumer. Prerequisite: None

COURSE MAM3060: SETTING UP A RETAIL STORE Students develop retail store images, examine potential locations and design store layouts. Students should be given hands-on experience by researching a location for an actual retailing opportunity and by designing a layout for this retail store. This course focuses on students owning a retail business and learning the necessary steps for success. Prerequisite: None

COURSE MAM3100: PROMOTION – BROADCAST ADVERTISING Students are introduced to broadcast communication channels, delivery strategies and advertising media that can be used to inform potential customers about products and services available in the marketplace. Prerequisite: None

https://education.alberta.ca/media/159485/inf_pos.pdf

COURSE INF3010: HARDWARE & SOFTWARE ANALYSIS Level: Advanced Prerequisite: None Description: Students analyze, compare and evaluate hardware and software based on user requirements. Parameters: Access to computer equipment, appropriate software, the Internet and support materials. Supporting Course: NET2020: Workstation Technology & Operations

https://education.alberta.ca/media/160528/hss_sum.pdf

HSS1010: HEALTH SERVICES FOUNDATIONS Students examine fundamental attitudes, knowledge and skills to prepare for further study in career pathways in health, recreation and community services. Concepts related to the determinants of health, the dimensions of wellness, basic principles of anatomy, physiology and disease, and basic safety and reporting protocols for providing care to individuals in health, recreation, volunteer and community support settings are reviewed. Prerequisite: None

HSS3010: PROFESSIONAL STANDARDS & ETHICS Students examine the roles and responsibilities of government, organizations and consumers in the Canadian health care system. Students investigate various roles and responsibilities related to the development and administration of professional standards and ethics in health care and recreation settings. Students gain knowledge and understanding regarding how to manage legal and ethical responsibilities when working in helping relationships. Prerequisite: HSS1010: Health Services Foundations

HSS3020: MENTAL HEALTH & WELLNESS Students acquire the attitude, skills and knowledge necessary for achieving and maintaining mental health and wellness. Students study stress and its relationship to health and wellness and examine resources to prevent and manage stress as well as adaptive and maladaptive coping mechanisms related to stress. Students gain an appreciation for the complexity of a variety of mental health conditions including dementia and depression and the medical and integrative health approaches and resources available to manage them. Students examine the impact of mental health as it pertains to the individual, family, peers and community. Prerequisite: HSS1010: Health Services Foundations

HSS3050: BECOMING A MENTEE Students build a personal profile to engage as a mentee in a successful mentoring relationship to explore career and/or personal goals for citizenship or volunteering in their community. Prerequisite: None

https://education.alberta.ca/media/160519/fod_sum.pdf

FOD3010: FOOD FOR LIFE STAGES Students describe how food and nutrition needs change over various life stages, and demonstrate how to meet the challenges of each stage and the adapting of foods to satisfy all ages. Prerequisite: FOD1010: Food Basics

FOD3020: NUTRITION & DIGESTION Students learn about nutrition and how the body processes food by appraising current nutritional theories/issues and dietary needs. Prerequisite: FOD1010: Food Basics

FOD3030: CREATIVE BAKING Students learn about specialty cakes and pastry products by selecting and creating specialty cakes, pastries, desserts and a major baked project. Prerequisite: FOD1010: Food Basics

FOD3040: YEAST PRODUCTS Students further their skills in the handling of yeast dough through the preparation of a variety of yeast products. Prerequisite: FOD1010: Food Basics

FOD3050: ADVANCED SOUPS & SAUCES Students learn the techniques and ingredients of classic cuisine through the preparation of traditional soups and sauces and by adapting them for the trend toward lighter eating and nouveau cuisine. Prerequisite: FOD1010: Food Basics

FOD3060: FOOD PRESENTATION Students develop creativity and flair while learning the techniques of tempting and artistic food presentation. Prerequisite: FOD1010: Food Basics

FOD3070: SHORT-ORDER COOKING Students develop knowledge and skills in the principles and preparation underlying short-order cookery. Prerequisite: CKA3900: Apprenticeship Safety or FOD1010: Food Basics or FOD3900: Food Safety

FOD3080: ADVANCED MEAT COOKERY Students develop further awareness of the different types of meats available and of meat cookery through the preparation of a variety of meat dishes. Prerequisite: FOD1010: Food Basics

FOD3090: BUTCHER SHOP Students develop knowledge and skills related to meat cutting. Prerequisite: CKA3900: Apprenticeship Safety or FOD1010: Food Basics or FOD3900: Food Safety

FOD3100: ENTERTAINING WITH FOOD Students plan and prepare food for an event and develop organizational skills that may be used in the hospitality industry, at home or in entrepreneurial endeavors. Prerequisite: FOD1010: Food Basics

FOD3110: FOOD PROCESSING Students explore how technology affects our food supply by using a variety of methods to process fresh foods. Prerequisite: FOD1010: Food Basics
CTS, HRH: FOD Course Summaries / 5 © Alberta Education, Alberta, Canada Revised March 2015

FOD3120: FOOD EVOLUTION/INNOVATION Students explore historical influences that have had an impact on food and factors that will influence food in the future, and will prepare a variety of foods that illustrate food evolution and innovation. Prerequisite: FOD1010: Food Basics

FOD3130: THE FOOD ENTREPRENEUR Students plan, test and market a food product or products. Prerequisite: FOD1010: Food Basics
FOD3160: REGIONAL CUISINE Students explore, in depth, the cuisine of a region in order to appreciate the richness of its history and culture. They discover its foods, learn about food customs, experience traditional cooking methods, and adapt local produce to create regional recipes. Prerequisite: FOD1010: Food Basics

FOD3900: FOOD SAFETY Students develop knowledge, skills and attitudes in the practice of food safety and sanitation as it pertains to the Food Regulation (Alberta Regulation 31/2006) of the Public Health Act. Prerequisite: None

FOD3910: FOD PROJECT D Students develop project design and management skills to extend and enhance competencies and skills in other CTS courses through contexts that are personally relevant. Prerequisite: None

https://education.alberta.ca/media/159488/ent_pos.pdf

ENTREPRISE

COURSE ENT1010: CHALLENGE & OPPORTUNITY Level: Introductory

Prerequisite: None Description: Students identify, compare and assess a variety of venture opportunities and ideas.

Parameters: No specialized equipment or facilities.

COURSE ENT1020: ELEMENTS OF A VENTURE PLAN Level: Introductory

Prerequisite: None

Description: Students learn the elements of a venture planning process.

Parameters: No specialized equipment or facilities.

COURSE ENT3010: MANAGING THE VENTURE Level: Advanced

Prerequisite: None

Description: Students develop management procedures for a venture.

Parameters: No specialized equipment or facilities.

Supporting Course: ENT2040: Create the Venture

COURSE ENT3020: EXPANDING THE VENTURE Level: Advanced

Prerequisite: None

Description: Students explore and assess the elements of success in expanding a venture.

Parameters: No specialized equipment or facilities.

COURSE ENT3910: ENT PROJECT D

Level: Advanced

Prerequisite: None

Description: Students develop project design and management skills to extend and enhance competencies and skills in other CTS courses through contexts that are personally relevant.

Parameters: Advanced project courses must connect with a minimum of two CTS courses, one of which must be at the advanced level and be in the same occupational area as the project course. The other CTS course(s) must be at least at the intermediate level from any occupational area.

Project courses cannot be connected to other project courses or practicum courses. All projects and/or performances, whether teacher- or student-led, must include a course outline or student proposal.

https://education.alberta.ca/media/160510/ccs_sum.pdf

CCS3010: HEALTH CARE 2 Students perform work assignments related to the role of a health care aide, including taking vital signs, making beds, providing skin care, repositioning clients and feeding clients using a variety of diets. Prerequisite: CCS2010: Health Care 1

CCS3020: HEALTH CARE 3 Students continue to learn about providing health care as it relates to special conditions and long-term care. Prerequisite: CCS3010: Health Care 2

CCS3030: AGING Students examine principles of care related to aging and gain an appreciation for the contributions seniors can make to the health and wellness of other individuals and communities. Students develop the attitude, knowledge and skills related to the care of older adults. The impact of aging on the individual is explored and students gain an appreciation for resources available to help individuals maintain independence and to assist their family, peers and community. Prerequisite: HSS1010: Health Services Foundations

CCS3050: SUPPORTING POSITIVE BEHAVIOUR Students learn basic concepts related to human behaviour and analyze behaviour with a behaviour pathways model. Strategies for intentional support for positive behaviours are examined. Prerequisite: None

CCS3060: SUPPORTING PERSONS WITH DISABILITIES 1 Students examine the roles and responsibilities of an individual providing services to persons with disabilities, and gain an appreciation of the transforming perception of societal values and beliefs related to disabilities. Students demonstrate understanding of commonly recognized disabilities and examine strategies and safety considerations for providing services to persons with disabilities. Prerequisite: None

https://education.alberta.ca/media/160263/com_sum.pdf

COM3165: AV BROADCASTING Students work through the sequential steps of audio/video production, including shooting, writing, editing and performance. Group work, peer-collaboration and deadlines make this a real-life experience culminating in a broadcast that is produced by students. Prerequisite: COM1105: Audio/Video

COM3205: PHOTOGRAPHY – LIGHTING Students apply various light sources, multiple lighting arrangements and metering techniques with an emphasis on flash and studio lighting. Prerequisite: COM1205: Photography – Introduction

COM3215: PHOTOGRAPHY – PHOTOJOURNALISM Students develop skills and explore processes to present a story, primarily through the use of pictures and text. Prerequisite: COM1205: Photography – Introduction

COM3225: PHOTOGRAPHY – COLOUR Students are introduced to various techniques used to create high-quality colour photographs through understanding the process, parameters and issues that arise when working on colour photographs. Prerequisite: COM1205: Photography – Introduction

COM3235: PHOTOGRAPHY – B/W DIGITAL TECHNIQUES Students develop an understanding of various production and postproduction black-and-white digital techniques and

the differences in mood and appeal between colour and monochrome. Prerequisite: COM1205: Photography – Introduction

COM3245: PHOTOGRAPHY – OUTDOOR Students plan and respond to outdoor conditions to capture and produce high-quality outdoor images. Prerequisite: COM1205: Photography – Introduction

COM3275: PHOTOGRAPHY – DIGITAL PROCESSING 2 Students acquire original digital images from a digital camera and extend and refine their knowledge of image-editing software. Students focus on composition principles and more advanced editing techniques to enhance images as well as ways to maintain and organize personal libraries. Prerequisite: COM1275: Photography – Digital Processing 1