

- SOAR Articulated Credits: (student must pass NOCTI and have mastered all competencies)
- Students would be able to earn up to **27 credits** towards the Culinary Arts Associate of Applied Science Degree

Health Careers

CCAC Program: Health Related Programs

	September 2014		January 2015	
	PPS	CCAC Course/Certification	PPS	CCAC Course/Certification
Level 1 10th Grade	Orientation/Safety Infection Control Communication Body Mechanics Moving/Positioning Patients Health Related Math		Anatomy & Physiology Medical Terminology	
Level 2 11th Grade	Human Development Personal Care Skills Rehabilitation Urinary/Bowel Elimination	<ul style="list-style-type: none"> • ALH 140 – Medical Terminology (3 credit) 	Mental Health Nutrition/Hydration Anatomy/Physiology Medical Terminology	<ul style="list-style-type: none"> • BIO 103 – Introduction to Human Biology(3 credits)
Level 3 12th Grade	Sterilization/Disinfection Legal & Ethical Issues Basic Clinical Skills Emergency Care/Disaster Preparedness Death and Dying Allied Health Skills <ul style="list-style-type: none"> • OSHA 10-hour General Industry • BLS for Healthcare Providers 		Pathophysiology Medical Terminology	<ul style="list-style-type: none"> • BIO 103 – Introduction to Human Biology (3 credits) • If Nurse Aid Program is not possible

1. Nurse Aid Certification

- Located at CCAC Allegheny Campus or PPS Health Careers Labs in Carrick, Perry and Westinghouse
- Possibility that the Clinical experience would take place at Kane Regional Facilities in North Hills, Glenhazel, and Scott Twp.
- Nurse Aid Certification would be awarded upon successful completion of the program and successful results on the PA Nurse Aid Certification Exam

2. Dietetic Technician Associate of Science Degree

- Located at CCAC Allegheny Campus
 - Associate of Science Degree would be awarded upon the successful completion of the program
 - 72 credit program
 - Up to 6 concurrent enrollment credits could be earned
3. Medical Laboratory Assistant Certification
- Located at CCAC South Campus
 - Medical Laboratory Assistant Certification would be awarded upon successful completion of the program
 - 25 credit program
 - Up to 6 concurrent enrollment credits could be earned
4. Pharmacy Technician Degree
- Located at CCAC South Campus
 - Associate of Science Degree would be awarded upon the successful completion of the program
 - 63-64 credit program
 - Up to 6 concurrent enrollment credits could be earned
5. Pharmacy Technician Certification
- Located at CCAC South Campus
 - Pharmacy Technician certificate would be awarded upon the successful completion of the program
 - 40 credit program
 - Up to 6 concurrent enrollment credits could be earned

PPS HVAC

CCAC Program: Heating and Air Conditioning Technology

	September 2014		January 2015	
	PPS	CCAC Course/Certification	PPS	PSCTEI CCAC Course/Certification
Level 1 10th Grade	Intro to HVAC Basic safety Tools for HVAC		Blueprint reading Piping practices Basic electricity	
Level 2 11th Grade	<ul style="list-style-type: none"> OSHA safety Certification 	<ul style="list-style-type: none"> HAC 120 – Acquiring & Using HVAC Technical Documentation (1 credit) HAC 101 - Basic Electrical Wiring (5 credits) 	<ul style="list-style-type: none"> EPA 608 Certification for refrigeration, compressors, condensers, evaporators, and metering devices 	<ul style="list-style-type: none"> HAC 120 – Acquiring & Using HVAC Technical Documentation (1 credit) HAC 101 - Basic Electrical Wiring (5 credits)
Level 3 12th Grade	Air distribution systems Introduction to hydronic systems Leak detection, evacuation, recovery, and charging	<ul style="list-style-type: none"> HAC 102 – Refrigeration Systems (5 credits) 	Troubleshooting gas heating Troubleshooting cooling Heat pumps Computer fundamentals	<ul style="list-style-type: none"> HAC 102 – Refrigeration Systems (5 credits) HAC 108 – Industry Competency Exam Prep(ICE) –(1 credit)

- Heating and Air Conditioning
 - Located at CCAC North Campus
 - Associate of Science degree awarded upon successful completion of program
 - 66 credit program
- Concurrent Enrollment Credits
 - Up to 12 credits
- Locally Articulated Credits:
 - MMT 130 - Job Safety and First Aid (if students earn OSHA 10 Certification from PPS) – 1 credit (new code will be provided by CCAC)
 - HAC 107 - EPA Refrigerant Certification Prep (if students earn EPA 608 cert from PPS) – 1 credit
- SOAR Articulated Credits: (student must pass NOCTI and have mastered all competencies)
 - HAC 201 – Heating Systems (5 credits)
 - HAC 202 – Air Conditioning Systems(5 credits)
- Students would be able to earn up to **24 credits** towards the HVAC Associate of Science Degree.

Culinary Arts

CCAC Program: Culinary Arts

	September 2014		January 2015	
	PPS	CCAC Course/Certification	PPS	CCAC Course/Certification
Level 1 10th Grade	Safety & Sanitation Beverages Institutional Food Service Procedures Purchasing, Receiving & Storage Procedures		Breakfast Foods Prepare Reconstituted Foods Garde-Manger Math for Foodservice Workers	
Level 2 11th Grade	Cutting Tools & Utensils Salads/Fruits/Salad Dressings Front of the House Operations Dining Room Service	<ul style="list-style-type: none"> • CLR 119 – Elements of Nutrition (3 credits) 	Pasta & Rice Stocks, Soups and Sauces Vegetables & Fruits Cheese	<ul style="list-style-type: none"> • CLR 211 – Menu Design
Level 3 12th Grade	Meats, Poultry & Seafood Mechanical Food Preparation Equipment <ul style="list-style-type: none"> • ServSafe Manager • OSHA 10-hour General Industry • CPR/AED 		Basic Baking Practices Food Presentation Nutrition Menu Planning Management Skills International Cuisine	<ul style="list-style-type: none"> • CLR 211 – Menu Design

Culinary Arts

- Located at CCAC Allegheny Campus
- Associate of Applied Science degree awarded upon successful completion of program
- 67 credit program
- Concurrent Enrollment Credits
 - Up to 9 credits
- Locally Articulated Credits:
 - CLR 100 – Introduction to Food Service (3 credits)
 - CLR 110 – Applied Foodservice Sanitation and Safety (3 credits)
 - CLR 117 – Applied Science of Culinary Arts Theory (3 credits)
 - CLR 118 – Applied Science of Culinary Arts Practice (3 credits)
 - CLR 201 – Baking 1 (3 credits)
 - CLR 202 – Foodservice Specialties Garde-Manger 1 (3 credits)