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ABOUT THE PROGRAM
The Culinary Arts Program is a 2-year MSDE Approved Completer Program of Study. It provides hands-on clinical experience through school-based enterprises, giving the students the opportunity to develop the technical skills required in future culinary and baking courses as well as the food service industry. Students are introduced to professional standards of the industry, safety and sanitation procedures, knife skills, including handling and care, cooking processes and procedures, product identification, vocabulary and terminology, industry equipment, recipe costing and quantity adjustments. Students participate in demonstrations and group exercises to supplement their development of technical skills and knowledge. Students rotate through food handling methods and techniques, portion control, costing, production, plating and garnishing of soups, salads, starches, vegetables, and entrees.

PROGRAM LENGTH- 2 YEARS

UNIFORM REQUIRED/ADDITIONAL FEES
Uniforms are required to be worn daily. The parent/guardian is responsible for purchasing culinary arts student kit. The cost for the student kit is approximately $200 which includes Chef Jacket, Chef Pants, Chef Hat, thermometer, Slip Resistant Chef Shoes, etc. $60 yearly culinary fee.

ARTICULATED CREDITS
Available through Prince George's Community College

ACCREDITATION RECEIVED
American Culinary Federation Certified ServSafe Certification

PROGRAMS OF STUDY
Grade 11: Culinary Basics
Grade 12: Professional Cooking 1 & 2

GPA Requirements: Students must maintain a 2.0 GPA in order to be eligible for the program.
Attendance and/Hours Requirement: A 95% percent attendance rate is required.

POSSIBLE CAREERS
Executive Chef, Sous Chef, Pastry Chef, Food Service Business Owner, Food Stylist, Food Safety Health Inspector, Food Safety Manager, Prep Cook, Line Cook, Hostess, Waitress/Waiter, Culinary Instructor, etc.
FIRE SCIENCE
CADET PROGRAM

ABOUT THE PROGRAM

The High School Fire Science Cadet Program, developed in collaboration with the Prince George's County Fire/EMS Department (PGFD), prepares students for opportunities in Firefighting and Emergency Medical Service (EMS). Students receive appropriate and certified training coordinated through the Fire/EMS Training Academy and are instructed by certified PGFD fire instructors in a two year program during their 11th and 12th grade years. While enrolled in the Cadet Program, students participate in both classroom and practical experiences. These experiences build knowledge and skills that prepares them to further their education in colleges and universities or enter the career field.

PROGRAM LENGTH- 2 YEARS

UNIFORM REQUIRED
- Uniform shirt $30 (through fire department)
- Work boots
- Navy blue t-shirt
- Black socks

ARTICULATED CREDITS
Available through University of Maryland Fire and Rescue Institute

PROGRAMS OF STUDY

Grade 11: Firefighter 1 (Firefighter Skills, Survival and Rescue), Fire Cadet 1 (Personal Protective Equipment & Self Contained Breathing Apparatus (PPE/SCBA), Hazardous Materials, FEMA)
Grade 12: Firefighter 2 (Firefighter Skills, Survival and Rescue), Fire Cadet 2 (Emergency Medical Technician)

Prerequisites: Students must have at least a 2.0 GPA and a grade of a "C" or higher in Algebra and/or Biology.
GPA Requirements: Students must maintain a 2.0 cumulative GPA in order to be eligible for the program. Students must be 16 years of age by September 1 of the 11th grade year.

Students must complete the physical packet provided by Program Coordinators at host sites.

Students must be approved medically fit by the PG Fire Department Medic.

Students must pass a background check performed by the PG Youth Court System.

Students must receive 3 separate satisfactory recommendations from core content teachers.

POSSIBLE CAREERS/ CERTIFICATIONS

Firefighter 1, Firefighter 2, Hazardous Materials Awareness, Hazardous Materials Operations, Emergency Medical Technician, CPR/First Aid
ABOUT THE PROGRAM

The ProStart program introduces high school students to a wide variety of careers within the restaurant, food service, and hospitality industry. Students will study and practice professional food preparation of international cuisines, food safety and sanitation, customer relations, accounting, cost control, marketing, and an introduction to aspects of lodging management. Upon acceptance into the program students will be required to purchase specific materials such as a uniform, proper shoes, and trade tools. Recommended Electives: Food and Nutrition, Entrepreneurship, Financial Literacy for Teens, and International Culture & Cuisine.

PROGRAM LENGTH - 2 YEARS.

UNIFORM REQUIRED/ADDITIONAL FEES

Students are required to purchase and wear chef uniforms and approved kitchen shoes.

ACCREDITATION RECEIVED

American Culinary Federation Certified ServSafe Certification

ARTICULATED CREDITS

Prince George’s Community College - Culinary and Hospitality Institute
*Anne Arundel Community College - Hospitality and Tourism Institute College Credit

Dual Enrollment Programs.

Prince George’s Community College - Articulated Credit upon successful completion of the Culinary Arts or ProStart Programs, students may be eligible to earn credit for the following courses:

1. HSM 1550 Food Service Manager Training and Certification (1 Credit)

2. HSM 2050 Human Resource Management in the Hospitality Industry (3 Credits)

Stratford University - A student who successfully completes courses listed below will be granted advanced credit for CUL 111 Culinary Theory & Sanitation (4.5 Credits), CUL 121 Kitchen Fundamentals (4.5 Credits), CUL 160 Fundamentals of Baking (4.5 Credits), HOS Hospitality Supervision (4.5 Credits):

1. Culinary Arts, Professional Cooking or Professional Baking/ Pastry pathway in the Maryland ACF CTE Program of Study including: Foundations of Professional Cooking (2 Credits), Professional Cooking (2 Credits), Professional Baking (2 Credits)

2. Maryland CTE Program of Study in Food and Beverage Management/ProStart pathway including:

   Food Service Professional 1 (1 Credit),
   Food Service Professional (400 Hour Internship)

POSSIBLE CAREERS

- Executive Chef
- Sous Chef
- Pastry Chef
- Restaurant Manager
- Professional Chef
- Travel Agent
- Resort Manager
ABOUT THE PROGRAM

AFJROTC is a four-year program offered at Gwynn Park High School. We are a citizenship program modeled after the Air Force's organizational structure and values. The curriculum advances each year with three areas of focus (Aerospace Science, Leadership, Physical Fitness). Aerospace Science will address the mechanics of flight ranging from the first aircraft to space vehicle. Instructors emphasize the necessary qualities for leadership. Beginning cadets will learn followership and basic communication skills. The more advanced students will plan, organize and direct activities. Physical fitness will take place in the form of weekly exercise and introduction to nutrition and the importance of mental health.

PROGRAM LENGTH - 4 YEARS *Students can enter any year.

UNIFORM REQUIRED/ ADDITIONAL FEES

Once a week students will be required to wear a uniform. When in uniform, there will be strict enforcement of the military dress and appearance standards (hair style, jewelry...) There is a one-time activity fee of $25

AWARDS

Students in the program have won full scholarships to college. Cadets have also won drill and leadership competitions.

ARTICULATED CREDITS

Completion of two years of the program will enable those that choose military service to begin at an advanced rank.

POSSIBLE CAREERS

Recruiting is not the mission of this program. Students will be exposed to different career and educational options.
- Commissioned or Non-commissioned Military Officer
ABOUT THE PROGRAM

Cosmetology is governed by the State Board of Cosmetology and prepares students to be licensed in the field of Cosmetology. The program prepares students to take the Maryland State Board of Cosmetology Licensure exam. Students are instructed in the art and science of cosmetology as well as all aspects of the industry. Emphasis is placed on safety, sanitation and infection control as well as State Board of Cosmetologists’ rules and regulations. Related areas of instruction include human relations; anatomy and physiology; mathematics and measurement; analysis, diagnosis and histology of hair, skin and nails; chemistry which includes chemical textured hair services; fundamentals of electricity; product knowledge; customer relations; and employability skills. Salon management is an integral part of the classroom and clinical experience. The 1,500-hour program includes classroom instruction, clinical experience, related mentored work-based learning experience.

PROGRAM LENGTH- 2 YEARS *Junior & Senior Year

UNIFORM REQUIRED/ADDITIONAL FEES

A classroom smock is required to create uniformity. A classroom kit is required at the expense of the student ranging between $550 - $600 which includes all books and materials needed to complete the two-year program.

PROGRAMS OF STUDY

This is a double block class for juniors usually scheduled during 1st and 2nd periods and seniors scheduled during 3rd and 4th periods.

POSSIBLE CAREERS

-Cosmetologist

ACCREDITATION RECEIVED

Upon passing the State Board of Cosmetology Licensing Exams, which consist of a two-part exam theory and practical applications with a score of 75%, students will receive a State License to practice cosmetology in Maryland at any hair salon, nail salon or spa.

AWARDS

Presently has the highest-ranking cosmetology program in the county with a 100% pass rate on the State Licensing Exam for the 2019-2020 school year. They turned their Can't into Cans!
INFORMATION TECHNOLOGY:
ORACLE ACADEMY

ABOUT THE PROGRAM
The Oracle Academy is a four year program offered at Gwynn Park High School.

In 9th Grade Students take the Oracle Java Fundamentals, in 10th grade the take the Oracle Java Foundations, in 11th grade they take the AP Computer Science Java, and in 12 grade the take the Oracle Java Programming, Artificial Intelligence and Machine Learning.

Attending the Oracle Academy comes with multiple benefits, including but not limited to learning software developed and provided by Amazon Funding, using software known for greater success rate of passing the AP Exams than the national average, applying and having the opportunity to receive $10,000.00 in scholarship, up to four year during the senior year, receiving paid internships, and setting up for a great carrier in Information Technology.

PROGRAM LENGTH- 4 YEARS
UNIFORM REQUIRED
Students may purchase and use IT Academy shirts with the appropriate logo.

AWARDS
Students in the program have won the Congressional App Challenge during the last two years.

POSSIBLE CAREERS/ CERTIFICATIONS

- IT Consultant $96,400/ year.
- Cloud Architect $112,000/ year.
- Web Developer $90,000/ year.
- Health IT Specialist $45,000/year.
- Mobile Application Developer $90,000.
ABOUT THE PROGRAM

The Environmental, Agricultural, and Natural Resources Program embraces an interdisciplinary approach to the study of earth systems and the human impact on the environment. The course of study is built on obtaining a solid foundation of biology, chemistry, physics, and mathematics. Students successfully completing the programs of study are equipped to pursue areas of study in college and the expanding career fields related to environmental science.

Animal Science involves the study of communication, the science of agriculture, plants, animals, natural resources, and agricultural mechanics. While surveying the opportunities available in agriculture and natural resources, students will learn to solve problems, conduct research, analyze data, work in teams, and take responsibility for their work, actions, and learning. Recommended Electives: Advanced Placement Biology, Advanced Placement Chemistry, Advanced Placement Environmental Science, Environmental Issues

PROGRAM LENGTH- 3 YEARS *Begins 10th Grade Year

UNIFORM REQUIRED/ADDITIONAL FEES

Students may purchase Official FFA Dress for competitions and Academy shirts with the appropriate logo for experiential learning.

AWARDS

-MSDE Outstanding CTSO Program Award - 2018
-National MANRRS 1st, 2nd, & 3rd place
-World Food Prize
-1890 National Scholars Program
-Borlaug Ruan International Interns

ACCREDITATION RECEIVED

In the capstone course, students will apply the methods and knowledge learned from previous CASE™ courses to synthesize their own research project to further expand their understanding and knowledge surrounding a specific problem. Students will identify a problem, develop and implement research procedures, document the research, analyze the resulting data, and present their findings and recommendations through a written report, a visual display, and an oral presentation. Students that complete the student-directed research project will be eligible to apply for and earn three transcripted credits from the Institute of Applied Agriculture at the University of Maryland.

POSSIBLE CAREERS

-Agricultural Lawyer: $115,820
-Agricultural Economist: $104,920
-Biochemist: $91,190
-Environmental Engineer: $86,800
-Bioinformatics Scientist: $80,200
-Agronomy Sales Manager: $76,470
AUTOMOTIVE TECHNOLOGY

ABOUT THE PROGRAM

Students gain knowledge and skills for entering careers in automotive service and repairs, parts supply, and after market product installation. Instruction and experiences include the functioning, servicing and repairing of suspension systems, brake systems, electrical system, fuel systems and air conditioning.

This is a "Technical Prep Program." Upon satisfactory completion, there is potential for Advanced placement.

The course objectives are:
Identify, diagnose and repair brakes, suspension and steering, fuel system, starting system, tires, and electrical.

PROGRAM LENGTH- 2 YEAR *Begins Junior Year

UNIFORM REQUIRED

Standard automotive coveralls and work boots are required to be worn each day in class.

ACCREDITATION RECEIVED

Automotive Service Excellence Certification

POSSIBLE CAREERS/CERTIFICATIONS

- Automotive Service Excellence Certification
- Auto Service and Repair
- Parts Supply
- Aftermarket Product Installation
ABOUT THE PROGRAM

The Computer Science Academy prepares students for college and career readiness. Students learn through hands-on projects, collaboration, and competition-based experiences. In the words of Mark Zuckerberg “Solving small problems that impact millions of people’s lives.” Computer Science takes a look at real-world situations and developing solutions that will help enrich the lives of others. Through this basic description, you can expand the idea to problem-solving using a language that computers can understand.

PROGRAM LENGTH- 4 YEARS

PROGRAMS OF STUDY
- Software Development and Design
- Computer Science
- Computer System Analysis
- Software Engineer

ACCREDITATION RECEIVED
- Systems Engineering
- CompTIA A+
- MCITP
- MCSE Desktop Infrastructure
- CCENT
- CCNA

AWARDS

Some of the recent accomplishments of the Computer Science Academy have been Amazon Future Engineering Sponsorship which creates a pipeline to a possible career in software engineering for Amazon. Back-to-Back 1st Place winning of the Maryland Congressional App Challenge, which allows students to develop apps to solve real-world impactful problems. Finally, internships have been obtained at the State’s Attorney Office, Facebook, and DoD Agencies.

POSSIBLE CAREERS
- Computer Support Specialist
- Webmaster
- Software Designer
- Apps Designer
- Computer Programmer
- Database Administrator