Good morning Seema,

These are crazy times and I know your district has closed. If any CTE teachers need distance learning options I will put them on a free spring pilot with student licenses. Please let them know if you think it is appropriate! Thank you and stay well!

Maggie

Thank You,

Maggie McGill M.Ed.
CEV Multimedia
CTE Territory Manager
Cell Phone | 858.837.9110
Office Fax | 800.243.6398
www.icevonline.com
https://www.icevonline.com/hirecertified
Create Career-Ready Students with Industry Certifications
Integrate Certifications into Your Existing Curriculum with iCEV

Throughout the company’s 34-year history, iCEV has teamed with recognized specialists, industry professionals and educators nationwide to create quality and accurate educational content in efforts to bring the expert to the classroom, to save teachers time and to provide students with the focus and preparation needed for successful transition from K-12 to postsecondary studies and/or career success.

Additionally, iCEV serves as the testing platform for industry-valued certifications. Recognized companies and trade associations, such as Southwest Airlines, the American Meat Science Association and Elanco, utilize iCEV as the third-party provider for their certifications.

As the third-party provider, iCEV fulfills the following responsibilities:

1. Provide secure testing technology for certification exams
2. Regulate testing environment
3. Work with secondary and post-secondary academic institutions, workforce development associations and the public at-large to offer certification options for career advancement
4. Provide certification verification to employers for potential job applicants

For more information regarding industry certifications tested for on the iCEV platform contact Kelli Neuman:

Kelli Neuman
Director of Business & Industry Partnerships, CEV Multimedia
Office: 806.745.8820
kelli.neuman@cevmultimedia.com
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The Center for Financial Responsibility is committed to enhancing the financial wellbeing of individuals and families. The Center advances these causes by supporting multiple initiatives such as backing research surrounding important policy issues in the financial planning industry and hosting outreach programs to promote future financial success.

MEETING THE INDUSTRY NEED

The Center for Financial Responsibility
Personal Financial Literacy Certification verifies individuals possess the ability to successfully navigate vital monetary decisions which affect both their personal and professional lives.

The Certification assesses industry valued and accepted standards produced by the Center for Financial Responsibility, a premier institution which works closely with professionals in the field to lead the way in financial education.

The certification validates the knowledge and skills pertaining to credit cards, loans, retirement, investments and mortgages. Those who earn the certification are more qualified and prepared to enter any workplace and achieve long-term financial success, no matter what job they choose. Additionally, the certification allows employers to connect with more skilled candidates, filling gaps in the labor market and jump-starting individuals’ careers.

**INDUSTRY STANDARDS**

The certification exam consists of 100 questions and assesses knowledge and skills from the following weighted industry standards:

- **BUDGETS**
  - Financial Goal Development
  - Strategies for Meeting Financial Goals
  - SMART Goal Setting Techniques
- **INVESTMENTS & RISK MANAGEMENT**
  - Investment Options
  - Saving Techniques
  - Investing Risk & Return Relationships
  - Retirement & Estate Planning Methods
  - Risk Management Strategies
  - Insurance Overview
- **LOANS**
  - Sources & Types of Credit
  - Credit Reports & Scores
  - Education & Training Costs
- **BANKING OPTIONS & RECORDS**
  - Types of Financial Service Providers
  - Products & Services Offered by Financial Institutions
  - Financial Record Maintenance
  - Financial Statement Interpretation
- **TAXES & PAYCHECKS**
  - Tax Types
  - Tax Liabilities & Related Forms
  - Tax Returns
  - Tax Savings, Deductions, Credits & Exemptions
  - Employee Compensation & Benefits
- **MAJOR PURCHASING DECISIONS**
  - Home Buying Process
  - Amortization/Mortgage Payment Structure
  - Types of Mortgages
  - Car Buying Basics
  - Incorporating a Major Purchase into a Budget

**SOUTHWEST AIRLINES**

For more than 46 years, Dallas-based Southwest Airlines continues to differentiate itself from other air carriers with exemplary Customer Service delivered by over 36,000 employees to more than 120 million customers annually. Southwest is one of the most recognized brands in the world, an internationally honored airlines in the world, known for a triple bottom line approach that contributes to the carrier’s performance and productivity, the importance of its People and the communities they serve, and an overall commitment to efficiency and the planet. The mission of Southwest Airlines is dedication to the highest quality of Customer Service delivered with a sense of warmth, friendliness, individual pride, and Company Spirit.

Linda Rutherford
Senior Vice President, Chief Communications Officer
Southwest Airlines

**PROFESSIONAL COMMUNICATIONS CERTIFICATION**

In a Wall Street Journal survey (2016) of nearly 900 executives, 92 percent said soft skills were equally important or more important than technical skills. But 89 percent said they have a very or somewhat difficult time finding people with the requisite attributes.

The Southwest Airlines Professional Communications Certification verifies individuals possess the soft skills necessary to thrive in any workplace or post-secondary environment.

The certification assesses industry valued and accepted standards produced by Southwest Airlines, an internationally known brand. Southwest Airlines has been recognized by FORTUNE Magazine as one of the World’s Most Admired Companies for 22 consecutive years and has won a multitude of awards in recognition of their customer service.

The certification validates the knowledge and skills necessary to communicate effectively, think critically and work with others, resulting in an employee with greater interpersonal and customer service skills. Those who earn the certification are more qualified and prepared to enter any workplace environment, regardless of industry interest. Additionally, the certification allows employers to connect with more skilled candidates, filling gaps in the labor market and jump-starting individuals’ careers.

**INDUSTRY STANDARDS**

The certification exam consists of 100 questions and assesses knowledge and skills from the following weighted industry standards:

- **ENGLISH LANGUAGE PROFICIENCIES**
  - Vocabulary Comprehension
  - Reading Comprehension
  - Listening Comprehension
  - Writing Applications
- **WORKPLACE COMMUNICATION TECHNIQUES**
  - Communication Styles
  - Components of Workplace Communication
  - Digital Communication Technologies
  - Customer Service Techniques
- **COMMUNICATION THEORY**
  - Communication Process & Models
  - Communication Styles Overview
  - Listening Process
- **INTERPERSONAL COMMUNICATION TECHNIQUES**
  - Teamwork Strategies
  - Individual Skills, Styles & Roles in Collaboration
  - Conflict Management Techniques
  - Effective Leadership Styles
- **WRITTEN COMMUNICATION PROCEDURES**
  - Writing Process
  - Elements of Professional Writing
  - Business Letters
  - Memorandums
  - Research Process
  - Interpreting Information
  - Citing Sources
- **VERBAL COMMUNICATION PROCEDURES**
  - Presentation Strategies
  - Speech Components
  - Public Speaking Procedures
  - Extemporaneous Speaking Techniques

ABOUT CENTER FOR FINANCIAL RESPONSIBILITY

The Center for Financial Responsibility is committed to enhancing the financial wellbeing of both individuals and families. The Center advances these causes by supporting multiple initiatives such as backing research surrounding important policy issues in the financial planning industry and hosting outreach programs to promote future financial success.

**PERSONAL FINANCIAL LITERACY CERTIFICATION**

The 2018 Purchasing Power Financial Stress Survey found 87 percent of U.S. adults are at least somewhat stressed about money. “With employees’ financial stress affecting an organization’s bottom line in terms of productivity, higher absenteeism and more healthcare claims, employers today are compelled to pay more attention to their employees’ financial wellbeing.” - Scott Rosenberg, Purchasing Power President

“The CFR believes teaching financial skills to young people prior to them entering college or the workforce is critical to better equipping them to live independently as adults. By partnering with CEFV Multimoda, we are able to expand our educational outreach to enhance the overall financial stability of students nationwide.”

Ashley Guillemette, MPA
Director for Financial Responsibility
MEETING THE INDUSTRY NEED

The Express Employment Professionals Business Office Technology Certification verifies individuals have acquired the technical computer skills necessary to be competitive in today’s modern workplace.

The certification assesses industry valued and accepted standards produced by Express Employment Professionals. A premier staffing agency in the U.S., Canada and South Africa, Express specializes in recruiting and placing highly-skilled professionals in a wide variety of industries, all of which require a basic knowledge of business office technology.

Those who earn the certification are more qualified and prepared to implement core technology and business skills in the workplace. Additionally, the certification allows employers to connect with more skilled candidates, filling gaps in the labor market and jump-starting individuals’ careers.

INDUSTRY STANDARDS

The certification exam consists of 100 questions and assesses knowledge and skills from the following weighted industry standards:

OFFICE TECHNOLOGY SKILLS
- Technology Impacts on the Workplace
- Internet Use Methods
- Computer Hardware Components
- Computer Setup & Care
- Operating, Networking, & Information Systems

WORD PROCESSING APPLICATIONS
- Document Creation & Editing Procedures
- Business Applications of Word Processing Technology

DIGITAL PRESENTATION APPLICATIONS
- Presentation Creation, Editing & Sharing Procedures
- Presentation Management Techniques

SPREADSHEET APPLICATIONS
- Spreadsheet Creation & Management
- Business Applications of Spreadsheet Technology

DATABASE APPLICATIONS
- Database Design, Creation & Management
- Business Applications of Database Technology

DESKTOP PUBLISHING PROGRAMS
- Publication Creation & Editing Procedures

WORKPLACE COMMUNICATION STRATEGIES
- E-mail Creation Procedures
- Electronic Scheduling Practices
- Telecommunications Techniques

ETHICAL APPLICATIONS IN THE WORKPLACE
- Online Etiquette
- Web Privacy & Copyright Standards
- Business Ethics Procedures

According to a recent survey conducted by Pew Research Center, a large majority of Americans rank technical skills as critical to workplace success, including a detailed understanding of how to use computers, of which 85 percent rate as “extremely” or “very” important.

MEETING THE INDUSTRY NEED

The certification exam consists of 100 questions and assesses knowledge and skills from the following weighted industry standards:

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ABOUT EXPRESS EMPLOYMENT PROFESSIONALS

Express Employment Professionals is a leading staff provider in the U.S., Canada and South Africa. The company was founded in 1983 and has more than 800 franchise locations worldwide. The company’s long-term goal is to put a million people to work annually and currently, the organization employs more than 566,000 people annually.

“We want to empower the next generation to make knowledgeable decisions about education and careers, and this partnership with CEV Multimedia is a powerful stepping stone in helping students discover and achieve their career goals.”

Rachel Rudisill
Recruitment Advertising & Marketing Manager
Express Employment Professionals

CAREER PREPAREDNESS CERTIFICATION

The Express Employment Professionals Career Preparedness Certification verifies individuals possess the skills necessary to discover, pursue and successfully achieve career goals.

The certification assesses industry valued and accepted standards produced by Express Employment Professionals. A premier staffing agency in the U.S., Canada and South Africa, the Express brand is synonymous with career preparation as evidenced by the multitude of companies and associations they work with to place qualified candidates in various career fields.

The certification validates candidates have a basic understanding of the workplace and their role in a professional environment. Additionally, the certification allows employers to connect with more skilled candidates, filling gaps in the labor market and jump-starting individuals’ careers.

INDUSTRY STANDARDS

The certification exam consists of 100 questions and assesses knowledge and skills from the following weighted industry standards:

CAREER APTITUDE & ASSESSMENT
- Career Testing
- Career Investigation

EDUCATION & TRAINING ANALYSIS
- Education & Training Requirements
- Education & Training Financing Options

JOB APPLICATION TECHNIQUES
- Job Application Process
- Cover Letter Writing Procedures
- Resume Writing Process
- Portfolio Development Techniques

INTERVIEW TECHNIQUES
- Interview Preparation
- Interview Process
- Proper Interview Follow-Up Procedures

PERSONAL DEVELOPMENT
- Goal Setting Techniques
- Leadership Development Team Building Dynamics

PROFESSIONAL DEVELOPMENT
- Employability Skills
- Workplace Technology Applications
- Electronic Communication Techniques

WORKPLACE REGULATIONS & STANDARDS
- Workplace Laws
- Standard Workplace Etiquette
- Employee Payment & Compensation

According to a Gallup survey, Americans have little confidence in high school graduates’ preparedness to enter college or the workforce, with only five percent of adults thinking graduates are “very prepared” to enter the workforce and only three percent thinking students are “very prepared” for college.

icevonline.com/bustech

icevonline.com/careerprep
MEETING THE INDUSTRY NEED

The Elanco Fundamentals of Animal Science Certification verifies individuals have acquired foundational knowledge and skills to pursue a career within the animal science industry. The certification assesses industry valued and accepted standards produced by Elanco, a global company creating products to improve animal health and protein production since 1954. Due to their leadership in the field of animal science, employers — veterinarians, animal health-care providers, livestock farm managers/herdsman, feed sales/consultants, zoologists, sales representatives, etc.— recognize the value behind the Elanco brand.

The certification validates individuals are more qualified and prepared to enter a variety of roles within the labor market and jump-starting individuals’ careers.

INDUSTRY STANDARDS

The certification exam consists of 100 questions and assesses knowledge and skills from the following weighted industry standards:

- **29%** General Animal Science
  - Origins & Evolution of Livestock
  - Traits & Terminology
  - External Anatomy
  - Meat Inspection Regulations
  - Harvesting Process

- **11%** Animal Breeding
  - Animal Monogenetics
  - Breeding Systems
  - Breeding Methods
  - Cloning

- **19%** Animal Health & Wellness
  - Common Diseases
  - Common Parasites
  - Basic Surgical Procedures
  - Injection Methods
  - Injection & Vaccination Rules and Regulations

- **16%** Animal Nutrition
  - Digestive Systems
  - Digestive Requirements & Nutritional Needs
  - Balanced Rations
  - Feeds & Additives
  - Hays & Legumes

- **25%** Animal Management Practices
  - Production Systems
  - Handling & Equipment
  - Nutrition & Health
  - Selection & Breeding
  - Management Practices

MEETING THE INDUSTRY NEED

The Elanco Veterinary Medical Applications Certification verifies the competencies needed to achieve employability within the veterinary science field and is transferable to health and animal science fields.

The certification assesses industry valued and accepted standards produced by Elanco, a global company producing products to improve animal health and protein production in more than 75 countries. Due to their leadership in the field of animal science and husbandry, employers — veterinarians, animal health-care providers, livestock farm managers/herdsman, feed sales/consultants, zoologists, sales representatives, etc.— recognize the value behind the Elanco brand.

The certification validates the knowledge and skills necessary to begin animal health care careers. Those who earn the certification are more qualified and prepared to enter a variety of roles within the veterinary, animal science, and health industries. Additionally, the certification allows employers to connect with more skilled candidates, filling gaps in the labor market and jump-starting individuals’ careers.

INDUSTRY STANDARDS

The certification exam consists of 100 questions and assesses knowledge and skills from the following weighted industry standards:

- **24%** Veterinary Terms & Terminology
  - Legal & Ethics
  - Word Structure & Abbreviations
  - Medical Equipment Identification
  - Mathematical Applications

- **10%** Animal Welfare & Behavior
  - Animal Roles in Society
  - Animal Rights & Animal Welfare
  - Animal Protection
  - Animal Research Laws & Policies & Regulations
  - Animal Behavior

- **16%** Anatomy & Physiology
  - External Anatomy
  - Circulatory System
  - Respiratory System
  - Digestive System
  - Immune System
  - Integumentary System
  - Nervous System
  - Skeletal System
  - Muscular System

- **50%** Veterinary Medical Practices
  - Animal Handling & Restraint
  - Vital Signs
  - Blood Samples
  - Injections
  - Clinical Examinations
  - Laboratory Procedures
  - Hospital Procedures
  - Surgical Procedures
  - Pharmacology

ABOUT ELANCO

Elanco is a global animal health company that develops products and knowledge services to prevent and treat disease in food animals and pets in more than 90 countries. With a 64-year heritage, Elanco rigorously innovates to improve the health of animals and benefit customers, while fostering an inclusive, cause-driven culture for more than 5,800 employees. Elanco is driven by their vision of food and companionship enriching life - all to advance the health of animals, people and the planet.

“"These certifications will equip the next generation of animal science professionals with the foundational knowledge they need to advance in the industry.”

Todd Armstrong
Beef Business Director
Elanco
The need for qualified workers within the agriculture industry is evident and exists at all levels. According to Miranda Driver of CalAgraJobs, an organization that works to connect farm businesses with employees, there are two jobs available in agriculture for every new job seeker. In some states, there are four jobs open for every applicant.*

MEETING THE INDUSTRY NEED

The National Collegiate Livestock Coaches’ Association (NCLCA) Principles of Livestock Selection & Evaluation Certification verifies individuals have acquired the specialized skills necessary to excel in the livestock industry.

The certification assesses industry valued and accepted standards produced by NCLCA, an organization known for providing individuals with applicable knowledge of the livestock industry and honing important employability skills such as communication, character and leadership, with the goal of making students more marketable to potential employers.

The certification validates the foundational competencies needed to begin animal science careers, specifically those related to the selection and evaluation of breeding and market animals. Those who earn the certification are more qualified and prepared to enter a variety of roles within the industry. Additionally, the certification allows employers to connect with more skilled candidates, filling gaps in the labor market and jump-starting individuals’ careers.

INDUSTRY STANDARDS

The certification exam consists of 100 questions and assesses knowledge and skills from the following weighted industry standards:

- BREED IDENTIFICATION
  - Cattle
  - Goat
  - Sheep
  - Swine

- EXTERNAL ANATOMY
  - Terms & Terminology
  - External Components of Livestock
  - External Anatomy Identification

- EXPECTED PROGENY DIFFERENCES (EPDs) & BREEDING SYSTEMS
  - Parent Selection
  - Types of Breeding Systems
  - Crossbreeding Methods
  - Mating Systems

- SELECTION & EVALUATION CRITERIA
  - Cattle
  - Goat
  - Sheep
  - Swine

According to the American Horse Council Foundation, the equine industry has a $122 billion economic impact nationally, and jobs range from working with horses for recreation, show, racing and labor. This results in a total employment impact of 1.7 million jobs.*

MEETING THE INDUSTRY NEED

The National Horse Judging Team Coaches’ Association (NHJTCA) Equine Management & Evaluation Certification verifies individuals are prepared to pursue a career in the fields of equine evaluation, management and production.

The certification assesses industry valued and accepted standards produced by NHJTCA. Comprised of coaches from across the country, NHJTCA serves as an official voice for horse judging team leaders who set industry standards for equine evaluation and selection. The certification validates the knowledge and skills needed to begin equine-related careers in evaluation, breeding, handling, stable management and more. Those who earn the certification are more qualified and prepared to enter a variety of roles within the industry. Additionally, the certification allows employers to connect with more skilled candidates in a highly-specialized industry.

INDUSTRY STANDARDS

The certification exam consists of 100 questions and assesses knowledge and skills from the following weighted industry standards:

- EQUINE INDUSTRY
  - Health & Safety Practices
  - Employability Skills & Resources
  - Selection & Breeding

- BREED IDENTIFICATION
  - Light Breeds
  - Draft & Coach Horses

- ANATOMY & PHYSIOLOGY
  - External Anatomy Identification
  - Mouth Parts Identification

- EQUINE DISEASES
  - Fungal
  - Bacterial
  - Viral

- EQUINE MANAGEMENT
  - Housing, Care & Management
  - Nutrition & Health

- HORSE EVALUATION
  - Hunter Evaluation
  - Western Evaluation

* figures are approximate and may vary
School is the marquee name when it comes to the art of floral design. As an Educational Partner, ensuring the school remains in compliance the school is recognized by the American Institute of Floral Designers.

**ABOUT BENZ SCHOOL OF FLORAL DESIGN**

The Bureau says it takes months to learn from event planners to wholesale traders. education opportunities for florists across entrepreneurs and delivers continuing education opportunities for florists across the globe.

The certification validates mastery of fundamental artistic elements and principles and their application, specifically in floral design. Those who earn the certification are more qualified and prepared to enter a variety of roles within the floral industry. Additionally, the certification allows employers to connect with more skilled candidates, filling gaps in the labor market and jump-starting individuals’ careers.

**INDUSTRY STANDARDS**

The certification exam consists of 100 questions and assesses knowledge and skills from the following weighted industry standards:

**FLORAL DESIGN HISTORY**
- Significance of Floral Design
- Oriental Influence
- Classical Influence
- European Influence
- American Influence

**FLOWER IDENTIFICATION**
- Line Flowers
- Mass Flowers
- Form Flowers
- Filter Flowers
- Foliage & Greens
- Pot-Botanicals

**FLORAL DESIGN BASICS**
- Elements & Principles
- Color
- Design Techniques
- Wiring Methods
- Design Creation
- Post-Harvest Care of Flowers

**ARRANGEMENT CREATION**
- Corsage & Bouquets
- Wreaths & Wreath Arrangement
- Special Arrangements
- Bouquet Arrangement

**FLOWER BUSINESS MANAGEMENT**
- Location Selection
- Store Layout & Design
- Inventory Management
- Pricing
- Customer Service

**ABOUT BAYER CROP SCIENCE**

Bayer is a global enterprise with core competencies in the Life Science fields of healthcare and agriculture. Bayer’s products and services are designed to benefit people and improve their quality of life. At the same time, Bayer aims to create value through innovation, growth and high earning power.

Bayer’s products help address some of today’s biggest challenges, including global population growth, an aging society and the need to make efficient – use of natural resources. global population growth, an aging society and the need to make efficient – use of natural resources.

**INDUSTRY STANDARDS**

The certification exam consists of 100 questions and assesses knowledge and skills from the following weighted industry standards:

**PLANT ANATOMY**
- Plant Cell Biology
- Plant Structures

**CLASSIFICATION & NOMENCLATURE**
- Taxonomic Hierarchy
- Cell, Tissue, Organs & Organ Systems

**PLANT PROCESSES**
- Plant Growth
- Plant Reproduction
- Plant Biology

**PLANT GENETICS**
- Plant Breeding
- Biotechnology

**CROP PRODUCTION**
- Plant Science

**PLANT PESTS**
- Bacterial Diseases
- Fungal Diseases
- Viruses
- Mating Insects

**FERTILIZERS, PESTICIDES & HERBICIDES**
- Application Methods
- Equipment & Schedules

**WATER RESOURCES**
- Proper Handling & Storage
- Water Quality & Pollution

**MEETING THE INDUSTRY NEED**

The Bayer Crop Science Plant Science Certification verifies individuals have acquired the knowledge and skills necessary to excel in a variety of plant, natural and environmental science related fields.

The certification assesses industry valued and accepted standards produced by Bayer Crop Science; an internationally known brand recognized for providing solutions to reflect the specific needs of farmers’ fields, crops and soil for more than 15 years. Bayer helps provide an adequate supply of high-quality food, feed and renewable plant-based raw materials. For those endeavors, Bayer focuses on developing and successfully commercializing innovative products and solutions based on scientific knowledge.

The certification validates individuals are prepared to play a vital role in ensuring agricultural productivity, food safety and conservation of natural resources. Additionally, the certification allows employers to connect with more skilled candidates, filling gaps in the labor market and jump-starting individuals’ careers.

**MEETING THE INDUSTRY NEED**

The certification exam consists of 100 questions and assesses knowledge and skills necessary to excel in a variety of plant, natural and environmental science related fields.

The certification assesses industry valued and accepted standards produced by Bayer Crop Science; an internationally known brand recognized for providing solutions to reflect the specific needs of farmers’ fields, crops and soil for more than 15 years. Bayer helps provide an adequate supply of high-quality food, feed and renewable plant-based raw materials. For those endeavors, Bayer focuses on developing and successfully commercializing innovative products and solutions based on scientific knowledge.

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Bayer’s products help address some of today’s biggest challenges, including global population growth, an aging society and the need to make efficient – and, wherever possible, sustainable – use of natural resources.

“Continuing to lead innovation in agriculture will require bright minds with expertise in all areas of plant sciences. This certification program will provide students with essential tools to equip them to be the next great leaders in plant science.”

Mike Gilbert, Ph.D.
Head of Breeding and Trait Development
Bayer Crop Science
FOOD SAFETY & SCIENCE CERTIFICATION

The certification exam consists of 100 questions and assesses knowledge and skills from the following weighted industry standards:

**FOOD CHEMISTRY PRINCIPLES**
- Chemical Properties of Food
- Chemical Changes Related to Cooking & Food Processing
- Food Production Processes

**FOOD HANDLING, PACKAGING & STORAGE PROCEDURES**
- Sanitary Food Handling Practices
- Food Packaging Regulations
- Cold Food Storage Methods
- Food Additives
- Food Preservation Techniques
- Food Packaging & Labeling Guidelines

**FOOD SAFETY & SANITATION METHODS**
- Workplace Safety Protocols
- Food Industry Inspections
- Foodborne Illness Prevention Strategies
- Sanitation Procedures
- Sanitation Laws & Regulations

**HAZARD ANALYSIS CRITICAL CONTROL POINT (HACCP) SYSTEMS**
- Hazards in Food Processing
- Hazard Analysis Process
- Critical Control Points Identification
- Establishing of Critical Limits
- Monitoring of Critical Limits
- Methods for Taking Corrective Actions
- Establishing Verification Procedures
- Recertification Procedures

MEETING THE INDUSTRY NEED

The American Meat Science Association (AMSA) Food Safety & Science Certification verifies individuals possess an in-depth knowledge of food safety procedures and standards necessary to thrive in the food industry.

The certification assesses industry valued and accepted standards produced by AMSA, an internationally known organization with membership of more than 1,000 meat scientists representing meat processing companies, such as Tyson, Cargill, Maple Leaf Foods and major university research institutions.

The certification validates the expertise and skills needed to enter meat and food industries. Those who earn the certification are more qualified and prepared to begin a career with a profound understanding of food handling, food storage and food safety careers. Additionally, the certification allows employers to connect with more skilled candidates, filling gaps in the labor market and jump-starting individuals’ careers.

INDUSTRY STANDARDS

- **FOOD CHEMISTRY PRINCIPLES**
  - Chemical Properties of Food
  - Chemical Changes Related to Cooking & Food Processing
  - Food Production Processes
- **FOOD HANDLING, PACKAGING & STORAGE PROCEDURES**
  - Sanitary Food Handling Practices
  - Food Packaging Regulations
  - Cold Food Storage Methods
  - Food Additives
  - Food Preservation Techniques
  - Food Packaging & Labeling Guidelines
- **FOOD SAFETY & SANITATION METHODS**
  - Workplace Safety Protocols
  - Food Industry Inspections
  - Foodborne Illness Prevention Strategies
  - Sanitation Procedures
  - Sanitation Laws & Regulations
- **HAZARD ANALYSIS CRITICAL CONTROL POINT (HACCP) SYSTEMS**
  - Hazards in Food Processing
  - Hazard Analysis Process
  - Critical Control Points Identification
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  - Establishing Verification Procedures
  - Recertification Procedures

ABOUT AMERICAN MEAT SCIENCE ASSOCIATION

The American Meat Science Association is a broad-reaching organization of individuals that discovers, develops and disseminates its collective meat science knowledge to provide leadership, education and professional development. Their passion is to help meat science professionals achieve previously unimaginable levels of performance and reach even higher goals. They accomplish this by fostering a learning community of meat science industry partners, outside thought leaders and other stakeholders who embrace this vision. Its members conduct basic and applied research and educational programs to drive growth and development, meet quality, food safety, processing technology and consumer and marketing issues relevant to the international meat industry.

“Our partnership with CEV is a strategic part of the American Meat Science Association’s efforts to recruit and equip the next generation of meat scientists. Our member scientists have worked closely with CEV to ensure high quality, accurate, science-based training materials for the food safety certification.”

Deidrea Mabry, M.S.
Associate Executive Director
American Meat Science Association

CULINARY MEAT SELECTION & COOKERY CERTIFICATION

The certification exam consists of 100 questions and assesses knowledge and skills from the following weighted industry standards:

**CULINARY FOUNDATIONS**
- Knife Care & Use
- Knife Sharpening Procedures
- Cutting Techniques
- Proper Storage Practices

**MEAT SCIENCE & FOOD SAFETY PRINCIPLES**
- Meat Storage & Handling Procedures
- Meat Purchasing Specifications
- Food Microbiology Practices

**MEAT & POULTRY OVERVIEW**
- Culinary Meat Fabrication Procedures
- Meat Curation Techniques
- Culinary Poultry Fabrication Procedures

**BEEF GRADING PROCEDURES**
- USDA Quality Grading
- USDA Yield Grading

**RETAIL CUT IDENTIFICATION**
- Beef Retail Cut Identification
- Pork Retail Cut Identification
- Lamb Retail Cut Identification
- Variety Meats Identification
- Poultry Parts & Products Identification

MEETING THE INDUSTRY NEED

The American Meat Science Association (AMSA) Culinary Meat Selection & Cookery Certification verifies individuals possess knowledge and skills needed to thrive within the restaurant and culinary industries.

The certification assesses industry valued and accepted standards produced by AMSA, an internationally known organization with a membership of more than 1,000 meat scientists representing meat processing companies, such as Tyson, Cargill, Maple Leaf Foods and major university research institutions.

The certification validates fluency in culinary techniques, food safety, meat selection and retail cut identification. Those who earn the certification are more qualified and prepared to enter a variety of careers, specifically those that involve the selection and preparation of meat. Additionally, the certification allows employers to connect with more skilled candidates, filling gaps in the labor market and jump-starting individuals’ careers.

INDUSTRY STANDARDS

- **CULINARY FOUNDATIONS**
  - Knife Care & Use
  - Knife Sharpening Procedures
  - Cutting Techniques
  - Proper Storage Practices
- **MEAT SCIENCE & FOOD SAFETY PRINCIPLES**
  - Meat Storage & Handling Procedures
  - Meat Purchasing Specifications
  - Food Microbiology Practices
- **MEAT & POULTRY OVERVIEW**
  - Culinary Meat Fabrication Procedures
  - Meat Curation Techniques
  - Culinary Poultry Fabrication Procedures
- **BEEF GRADING PROCEDURES**
  - USDA Quality Grading
  - USDA Yield Grading
- **RETAIL CUT IDENTIFICATION**
  - Beef Retail Cut Identification
  - Pork Retail Cut Identification
  - Lamb Retail Cut Identification
  - Variety Meats Identification
  - Poultry Parts & Products Identification

ABOUT AMERICAN MEAT SCIENCE ASSOCIATION

The American Meat Science Association is a broad-reaching organization of individuals that discovers, develops and disseminates its collective meat science knowledge to provide leadership, education and professional development. Their passion is to help meat science professionals achieve previously unimaginable levels of performance and reach even higher goals. They accomplish this by fostering a learning community of meat science industry partners, outside thought leaders and other stakeholders who embrace this vision. Its members conduct basic and applied research and educational programs to drive growth and development, meet quality, food safety, processing technology and consumer and marketing issues relevant to the international meat industry.

“Our partnership with CEV is a strategic part of the American Meat Science Association’s efforts to recruit and equip the next generation of meat scientists. Our member scientists have worked closely with CEV to ensure high quality, accurate, science-based training materials for the food safety certification.”

Deidrea Mabry, M.S.
Associate Executive Director
American Meat Science Association

“Forecasting the workforce demands of the industry, AMSA has partnered with CEV in developing the Food Safety & Science Certification to prepare professionals for the years of growth expected to 2028. This certification will prepare the workforce needed to meet the future demands of the industry and the consumers of the future.”

Deidrea Mabry, M.S.
Associate Executive Director
American Meat Science Association

For students looking to start a career in the culinary arts, this new certification provides a viable path towards a successful and rewarding career in the culinary industry.”

Deidrea Mabry, M.S.
Associate Executive Director
American Meat Science Association

According to the U.S. Bureau of Labor Statistics, the food safety field is expected to grow at a rate of 27 percent over the next decade. In 2016 alone, more than 21 million people were employed in food safety, fraud and security jobs, which accounted for over 11 percent of total U.S. employment.
MEET THE INDUSTRY NEED

The American Meat Science Association (AMSA) MEAT Evaluation Certification validates knowledge and skills in meat carcass quality grading, meat handling and food safety. Those who earn the certification are more qualified and prepared to enter high-demand roles within the industry. Additionally, the certification allows employers to connect with more skilled candidates, filling gaps in the labor market and jump-starting individuals’ careers.

INDUSTRY STANDARDS

The certification exam consists of 100 questions and assesses knowledge and skills from the following weighted industry standards:

**MEAT SCIENCE PRINCIPLES**
- Animal Care & Handling Procedures
- Meat Nutrition
- Meat Storage & Handling
- Meat Cuts and Techniques
- Processed Meats
- Food Industry Safety

**ANIMAL HARVESTING PROCEDURES**
- Inspecting Regulations & Policies
- Animal Harvest Process
- Animal Byproducts

**CARCASS & CUTS EVALUATION**
- Beef Evaluation
- Pork Evaluation
- Lamb Evaluation

**USDA BEEF GRADING**
- USDA Quality Grading
- USDA Yield Grading

**RETAIL CUT FABRICATION & IDENTIFICATION**
- Beef Retail Cuts
- Pork Retail Cuts
- Lamb Retail Cuts
- Variety Meats
- Processed Meats

**MEETING THE INDUSTRY NEED**

The Equipment & Engine Training Council (EETC) Principles of Small Engine Technology Certification verifies competency in industry-standard equipment and tools needed to enter the outdoor power equipment industry.

The certification assesses industry valued and accepted standards produced by EETC, a membership comprised of industry professionals from manufacturers, distributors, dealers, educational institutions and associations. Companies who are represented through membership include Kawasaki Engines, Honda Engines, Briggs and Stratton, Kohler Engines and others.

The certification validates individuals have acquired the technical knowledge and skills necessary to troubleshoot, repair, service and maintain 4-stroke small engines. Those who earn the certification are more qualified and prepared to enter high-demand roles within the industry. Additionally, the certification allows employers to connect with more skilled candidates, filling gaps in the labor market and jump-starting individuals’ careers.

INDUSTRY STANDARDS

The certification exam consists of 100 questions and assesses knowledge and skills from the following weighted industry standards:

**ENGINE COMPONENTS & OPERATIONS OVERVIEW**
- Engine Component Identification
- Engine Cooling Systems
- Engine Oil & Lubricant Systems
- Fuel System
- Emission System
- Electrical System
- Governor Systems

**TOOLS, PARTS & EQUIPMENT IDENTIFICATION AND MANAGEMENT**
- Precision Measuring Tools
- Testing Instruments
- Servicing Tools & Equipment
- Hand Tools
- Testing Tools & Equipment Storage & Maintenance

**DISASSEMBLY PROCEDURES**
- Preparation for Disassembly
- Removal of Muffler Assembly
- Removal of Levies & Linkage
- Removal of Valve Cover Breather Assembly
- Removal of Clutch Plate

**ASSEMBLY PROCEDURES**
- Installation of Oil Sump
- Installation of Flywheel
- Installation of Ignition Module
- Installation of Fuel Tank

**TROUBLESHOOTING, REPAIR, SERVICE & MAINTENANCE PROCEDURES**
- Inspection of Parts
- Evaluation of Parts for Wear Tolerance
- Repairing Parts
- Testing Procedures

ABOUT AMERICAN MEAT SCIENCE ASSOCIATION

The American Meat Science Association is a broad-reaching organization of individuals who discover, develop and disseminate its collective meat science knowledge to provide leadership, education and professional development. Their passion is to help meat science professionals achieve previously unimaginable levels of performance and reach even higher goals. They welcome this diversity, a learning community of meat scientists, industry partners, outside thought leaders and other stakeholders who embrace this vision. Its members contribute to applied research and educational programs in animal growth and development, meat quality, food safety, processing technology and consumer and marketing issues relevant to the international meat industry.

"All of the [American Meat Science Association] membership is interested in trying to find ways to make up the shortage that we presently have in the United States for meat scientists..."

Deirdrea Mabry, M.S.
Associate Executive Director
American Meat Science Association

ABOUT EQUIPMENT & ENGINE TRAINING COUNCIL

The Equipment & Engine Training Council (EETC) is a non-profit association addressing the critical shortage of service technicians through its school accreditation and EETC technician certification programs. Membership is made up of industry professionals from manufacturers, distributors, dealers, educational institutions and associations.

"We strive to provide relevant and meaningful training opportunities for students providing them the first step on the pathway to a career within the outdoor power equipment industry..."

Erik Sides
Executive Director
Equipment & Engine Training Council
MEETING THE INDUSTRY NEED

Responsible land and water use, along with conservation methods, are important for the future of natural resources. To help the next generation understand ecology issues and gain experience in the field that helps lead to a meaningful career, Ducks Unlimited has developed the Ecology & Conservation Management Certification.

The Ducks Unlimited Ecology Conservation & Management Certification verifies that students have obtained exceptional knowledge and skills in the areas of ecological principles and wildlife management, as well as habitat, forest, grasslands, wetlands and waterfowl conservation management.

INDUSTRY STANDARDS

Ecological Principles
Wildlife Management
North American Model of Wildlife Conservation
Wildlife Population Ecology
Wildlife ID Series
Principles of Habitat Conservation & Management

Forests: Conservation & Management
Grasslands: Conservation & Management
Wetlands: Conservation & Management
Wetlands: Ecosystem Goods & Services
Waterfowl Ecology
Waterfowl: Conservation & Management

ABOUT DUCKS UNLIMITED

Ducks Unlimited Inc. is the world’s largest nonprofit organization dedicated to conserving North America’s continually disappearing waterfowl habitats. Established in 1937, Ducks Unlimited has conserved more than 14 million acres thanks to contributions from more than a million supporters across the continent. Guided by science and dedicated to program efficiency, DU works toward the vision of wetlands sufficient to fill the skies with waterfowl today, tomorrow and forever.

“It’s important that students understand not only the conservation and ecology of wildlife and wildlife habitat, but also their personal roles as future stewards.”

Mark Horobetz
Manager of Youth & Education Programs
Ducks Unlimited

According to the U.S. Bureau of Labor Statistics, employment of conservation scientists and foresters is projected to grow 6 percent from 2016 to 2026. The continued need for wildfire prevention and suppression services will help drive demand for conservation scientists and foresters.


Comprehensive Online Resource for CTE Educators & Students

ICEV’s curriculum was created with educators and students in mind. With ICEV’s innovative, learning-on-demand platform, educators have access to pre-built, fully customizable courses, complete with multimedia lessons and supporting coursework.

Make the Most of Your Budget

Vast Library of Multimedia Content
Gain unlimited access to ICEV’s online Career & Technical Education curriculum library. Everything we’ve ever created and new exclusive content included in one subscription.

Keeping You Current
ICEV’s online platform is constantly evolving to adapt to future educational standards and new technologies. Weekly updates to ICEV are communicated in our newsletters.

Multiple Courses Per Teacher
Replace all those costly textbooks. One site subscription includes enough content to teach a range of courses.

Perkins Approved
Perkins funding can be applied to your ICEV subscription purchases, freeing up valuable resources for other needs.

Technology Anyone Can Use

Getting Started is Simple
All you have to do is log in. A setup wizard begins immediately and guides you through setting up courses.

Everything in One Place
ICEV lesson pages consist of easy to access multimedia content and ready-to-use supplemental materials.

Easily Track Grades
ICEV’s online coursework is automatically graded and logged, allowing educators to track progress by class, lesson or student.

Meet Technology Requirements
Prepare students for a future in today’s technology driven marketplace with our online environment.

Industry Certifications

Industry certifications, tested for on ICEV, are developed and issued by industry leaders, validate industry-valued and industry-recognized standards, allow employers to identify and connect with skilled candidates and jump-start individuals’ careers. Certification exam preparation materials are available through the ICEV platform.

Perkins Approved
Perkins funding can be applied to your ICEV subscription purchases, freeing up valuable resources for other needs.

Culinary Meat Selection & Cookery
American Meat Science Association

Food Safety & Science
American Meat Science Association

Meat Evaluation

Crop Science
Bayer Crop Science

Plant Science

Benz School of Floral Design
Principles of Floral Design

Ducks Unlimited
Ecology Conservation & Management

Elanco
Fundamentals of Animal Science

Elanco
Veterinary Medical Applications

Equipment & Engine Training Council
Principles of Small Engine Technology

Express Employment Professionals
Career Preparedness

National Collegiate Livestock Coaches’ Association
Principles of Livestock Selection & Evaluation

National Horse Judging Team Coaches’ Association
Equine Management & Evaluation

Southwest Airlines
Professional Communications

“...was web-based, A to G approved, had a large selection of courses, industry-backed certifications, and mostly because of the customer service. The representative was great in explaining everything to me, so that I totally understood the true value of the software.”

Cynthia Amos
The Academy of Science and Engineering Director
A-G Approved Course List:

- Advanced Culinary Arts
- Advertising Design
- Agriculture Biology
- Animal Science
- Animal Science & Biotechnology
- Art & History of Floral Design
- Career Exploration
- Computer Applications
- Contemporary Media
- Culinary Arts
- Entrepreneurship
- Food Science, Dietetics & Nutrition
- Forensic Science
- Horticulture Science
- Introduction to Business, Marketing & Finance
- Plant and Soil Science
- Plant Science
- Professional Communications

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**Agricultural Science**

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**Business, Marketing, Finance, IT & Media**

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**Career Exploration**

- Personal Development
- Career Guidance

- A-G Approved Course List
- Anatomy & Physiology
- Culinary Arts
- Family & Consumer Sciences
- Health Science
- Law, Public Safety, Corrections & Security

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**Career Guidance**

- A-G Approved Course List
- Anatomy & Physiology
- Culinary Arts
- Family & Consumer Sciences
- Health Science
- Law, Public Safety, Corrections & Security

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**Contact Information**

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