# **INDUSTRIAL OCCUPATIONS**

Upon completion, students will receive a "Mechanical/DT CAD Fundamentals" certificate. (MW lecture, TThF lab time)

Second semester students will learn 3D CAD advanced skills and project management in modules 6-7. Students will also learn selfemployment strategies and have internship opportunities. Advanced students will work with Solidworks 2004 or ArchiCAD 8.1 to develop solid modeling, rendering, and animation techinques. Upon completion of second semester (1200 Hours), students will receive a "Design Technician/ CAD " certificate.

<u>Prerequisites:</u> Knowledge of drafting and basic math skills are desirable, but not mandatory.

Length of Course: Two Semesters or upon completion of 1200 hours 4735 M-F 8:00 a.m.- 3:00 p.m. 20 wks Inchaurregui 304 \$70

### Design Technician/CAD Fundamentals/ Architectural......29-22-79

Students will learn conventional drafting techniques and standards to develop architectural drawings for structures and building. Modules 1-5 include 2D CAD basics, computer basics and employment preparation for architectural and related fields. Upon completion, students will receive an "Archetectural/DT CAD Fundamentals" certificate. <u>Prerequisites:</u> Knowledge of drafting and basic math skills desirable but not mandatory.

Length of Course: Two semesters, or upon completion of 240 hours. 4736 TTh 6:15 p.m.- 9:30 p.m. 20 wks Anderson 304 \$60

Design Technicial/CAD Fundamentals/Mechanical.29-22-79

Students will learn conventional drafting techniques and standards to develop mechanical drawings for parts and assemblies. Modules 1-5 include 2D CAD basics, computer basics and employment preparation for mechanical and related fields. Upon completion, students will receive a "Mechanical/DT CAD Fundamentals" certificate.

<u>Prerequisites:</u> Knowledge of drafting and basic math skills desirable but not mandatory.

Length of Course: Two semesters, or upon completion of 240 hours. 4737 MW 6:15 p.m.- 9:30 p.m. 20 wks Inchaurregui 304 \$60



## **Electronics**

Technician). Earn 17 units of Pierce College credit .

This is a complete electronics program that prepares students for careers in Electronics Technology, Computer Science and Network Administration.

**Computer Science and Information Technology** - Prepares students as IT professionals. This course uses extensive hands-on training. Instruction includes digital circuits; microprocessor architecture and construction; microcomputer and server upgrade, repair and maintenance. This course covers the installation of local area and wide area networks using Microsoft, Novell, & Cisco. Students learn how to install network cards, hubs, switches, routers and network cabling. Students assemble and test cables and connectors using cable testers. Students install drivers, applications, network client and server software, and operating systems from a network server. (8:00 a.m.-12:00 p.m.)

**Analog Electronics-** This part of the course covers DC & AC circuits, power supplies, transistors, amplifiers and integrated circuits, also troubleshooting, repair & prototyping. Students use state-of-the-art equipment, power supplies, multimeters, function generators and oscilloscopes. Students learn to use computer based electronic circuit design tools. (1:00 p.m.-3:00 p.m.)

	MW 6:15 p.m 9:30 p.m.		Rivas	44	\$60
4740	Sat 8:00 a.m12:15 p.m.	20 wks	Rivas	44	\$60

## **Electronics Technician/**

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This course prepares students for entry-level positions in the field of computer repair. It offers instruction in basic digital computer theory, and basic computer repair. Personal computer (PC) hardware operating system characteristics and basic troubleshooting repair techniques are introduced.

Length of Course: 20 weeks.

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4741	MW	6:15 p.m 9:30 p.m.	20 wks	Zendejas	52	\$60
4742	Sat	8:00 a.m12:15 p.m.	20 wks	Sovinski	52	\$60

## Electronics Technician / Computer Repairer......29-10-78

This course emphasizes hands-on training through lectures and lab sessions, personal computer (PC) hardware operating system characteristics and basic troubleshooting repair techniques are introduced. Students will develop the ability to disassemble/assemble a working PC, perform system upgrades, learn & perform reformatting and partitioning of Hard Drives, and to identify/replace malfunctioning hardware and peripheral devices. This is a first step in preparing students for the A+ Certification.

Length of Course: 10 weeks (Class begins Sept. 7 and Nov. 8, 2004). 4743/44 M-Th 8:00 a.m.- 1:30 p.m. and

Fri. 8:00 a.m.-12:15 p.m. 10 wks Sovinski 52 \$60



Baker/Fundamentals.28-08-72This course provides entry-level training. Graduates qualify for first<br/>year apprentices in the commercial baking industry. Hands-on<br/>production procedures include scaling, mixing, makeup, baking,<br/>finishing and merchandising of commercial bakery products. A TB<br/>Test will be required prior to handling food. Community classroom<br/>work experience is available. Students maintain a portfolio.<br/>Length of course:<br/>20 weeks. (Approximate Total Cost: \$200.00)4313MWF 8:00 a.m. - 3:00 p.m. 20 wks40/49 \$65

This course presents various techniques in the fundamentals of cake decorating. Basic procedures of cake production, construction, coloring, design transfers, and various borders and styles are taught. A variety of icings, tools of the trade and information on business and trade practices will be discussed. A TB Test will be required prior to handling food. Students maintain a portfolio.

Length of course: 20 weeks. (Approximate Total Cost: \$15000)					
4314	Т	5:15 p.m	9:30 p.m. 20 wks	Holtz	40/49 \$50
4315	Th	5:15 p.m	9:30 p.m. 20 wks	Holtz	40/49 \$50

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Earn 8 Units of Mission College credit

Entry-level and intermediate training that includes safety, sanitation, and knife skills. Enables graduates to qualify as a catering assistant, an institutional or restaurant apprentice cook, and positions that require firsthand knowledge and experience in food service. Students are exposed to "prep" cooking, presentation and storage in all food categories. A TB Test will be required prior to handling food. Theory, hands-on experience, and industry related field trips are included. Community classroom work experience is available. Students maintain a portfolio.

Length of course: 20 weeks. (Approximate Total Cost: \$200.00)

4316 TTh 8:00 a.m.- 4:15 p.m. 20 wks Holtz

40/49 \$60