

\*Effective 2014 Spring

## Motorcycle Mechanics

**Credential: Certificate in Motorcycle Mechanics**

**C60260**

This curriculum provides a training program for developing the basic knowledge and skills needed to inspect, maintain, diagnose, repair and/or adjust motorcycles, and other similar powered vehicles. Coursework provides a thorough understanding of the operating principles involved in modern motorcycles and includes instruction in lubrication and cooling systems, electrical and ignition systems, carburetion, fuel systems and adjustments of moving parts. Graduates receiving a certificate may find employment with motorcycle dealers, independent repair shops or may set up their own business after they have developed skills in the trade.

Program Length: 2 semesters

Career Pathway Options: Diploma in Motorcycle Mechanics (Higher entrance standards required), Certificate in Motorcycle Mechanics

Program Sites: Lee Campus - Day and Evening Program

### Course Requirements for Motorcycle Mechanics Certificate

#### A. Technical Core Courses (7 SHC)

TRN 110	Intro to Transport Tech	1-2-2
TRN 120	Basic Transp Electricity	4-3-5

#### B Program Major Courses (9 SHC)

TRN 120A	Basic Transp Electricity Lab	0-3-1
MCM 122	Motorcycle Engines	2-9-5
MCM 115	Motorcycle Chassis	1-6-3

Total Semester Hours Credit required for graduation: 16

### Semester Curriculum for Motorcycle Mechanics Certificate

#### 1<sup>st</sup> Semester

TRN 110	Intro to Transport Tech	1-2-2
MCM 115	Motorcycle Chassis	<u>1-6-3</u> 2-8-5

#### 2<sup>nd</sup> Semester

TRN 120	Basic Transp Electricity	4-3-5
TRN 120A	Basic Transp Electricity Lab	0-3-1
MCM 122	Motorcycle Engines	<u>2-9-5</u> 6-15-11

Total Semester Hours Credit required for graduation: 16

## Programs at Harnett Correctional Institution (HCI)

### Public Service Technologies

#### Barbering

**Credential: Certificate in Barbering C55110P0**

The Barbering Curriculum is designed to provide competency-based knowledge, scientific/artistic principles, and hands-on fundamentals associated with the barber industry. The curriculum also provides a simulated environment that enables students to develop manipulative skills.

Coursework includes instruction in all phase of professional barbering, hair design, chemical processes, skin care, nail care, multi-cultural practices, business/computer principles, product knowledge, and other selected topics. Graduates should qualify to sit for the State Board of Examiners. Upon successfully passing the State Board exam, graduates will be issued a license. Employment is available in barbershops and related businesses.

Entrance Standards: See General Admission Standards in catalog

Academic Standards: See General Academic Standards in catalog

Program Length: 3 semesters

Career Pathway Option: Certificate in Barbering

Program Site: Harnett Correctional Institution - Day Program

### Course Requirements for Barbering Certificate

#### A. Required Major Core Courses (32 SHC)

			C-L-SHC
BAR 111	Barbering Concepts I	4-0-4	
BAR 112	Barbering Clinic I	0-24-8	
BAR 113	Barbering Concepts II	4-0-4	
BAR 114	Barbering Clinic II	0-24-8	
BAR 115	Barbering Concepts III	4-0-4	
BAR 116	Barbering Clinic III	0-12-4	

#### B. Other Major Hours Required for Graduation (9 SHC)

			C-L-SHC
BAR 117	Barbering Concepts IV	2-0-2	
BAR 118	Barbering Clinic IV	0-21-7	

Total Semester Hours Credit Required for Graduation: 41

### Semester Curriculum for Barbering Certificate

#### 1st Semester (Fall)

			C-L-SHC
BAR 111	Barbering Concepts I	4-0-4	
BAR 112	Barbering Clinic I	0-24-8	
BAR 117	Barbering Concepts IV	2-0-2	
BAR 118A	Barbering Clinic IV	0-9-3	

2nd Semester (Spring)	6-33-17
BAR 113 Barbering Concepts II	C-L-SHC 4-0-4
BAR 114 Barbering Clinic II	0-24-8
BAR 118B Barbering Clinic IV	0-12-4
	4-36-16
3rd Semester (Summer)	C-L-SHC
BAR 115 Barbering Concepts III	4-0-4
BAR 116 Barbering Clinic III	0-12-4
	4-12-8
Total Semester Hours Credit: 41	

**Foodservice Technology**

**Credential: Diploma in Foodservice Technology  
D55250PO**

**Certificate in Foodservice Technology  
C55250P0**

The Foodservice Technology curriculum is designed to introduce students to the foodservice industry and prepare them for entry-level positions. Courses include sanitation and safety, basic and advanced foodservice skills, baking, menu planning, and cost control. Graduates should qualify for employment as line cooks, prep cooks, or bakers in foodservice settings.

Entrance Standards: See General Admission Standards in catalog  
 Academic Standards: See General Academic Standards in catalog  
 Program Length: 2 semesters  
 Career Pathway Options: Diploma in Foodservice Technology; Certificate in Foodservice Technology  
 Program Site: Harnett Correctional Institution - Day Program

Course Requirements for Foodservice Technology Diploma  
 A. General Education Courses (6 SHC)

	C-L-SHC
ENG 102 Applied Communication II	3-0-3
MAT 101 Applied Mathematics	2-2-3

B. Required Major Core Courses (17 SHC)

	C-L-SHC
FST 100 Introduction to Foodservice	3-0-3
FST 101 Introduction to Baking	1-4-3
FST 102 Basic Foodservice Skills	4-8-8
FST 103 Safety and Sanitation	2-2-3

C. Other Major Hours Required for Graduation (18 SHC)

	C-L-SHC
CIS 111 Basic PC Literacy	1-2-2
FST 105 Menu Planning	4-2-5
FST 106 Advanced Foodservice Skills	2-6-5
FST 107 Advanced Baking	1-4-3
FST 108 Cost Control	2-2-3

Total Semester Hours Credit Required for Graduation: 41

Semester Curriculum for Foodservice Technology Diploma  
 1st Semester (Fall)

	C-L-SHC
FST 100 Introduction to Foodservice	3-0-3
FST 101 Introduction to Baking	1-4-3
FST 102 Basic Foodservice Skills	4-8-8
FST 103 Safety and Sanitation	2-2-3

\*MAT 101 Applied Mathematics I 2-2-3  
12-16-20

\* Not required for certificate student.  
Student may exit with a certificate.

2nd Semester (Spring)

	C-L-SHC
CIS 111 Basic PC Literacy	1-2-2
ENG 102 Applied Communication II	3-0-3
FST 105 Menu Planning	4-2-5
FST 106 Advanced Foodservice Skills	2-6-5
FST 107 Advanced Baking	1-4-3
FST 108 Cost Control	2-2-3
	13-16-21

Total Semester Hours Credit for Foodservice Technology

Diploma : 41

Total Semester Hours Credit for Foodservice Technology

Certificate : 17