

Construction Technology

Offered by the Advanced Technology Division

Two-Year Associate of Applied Science Degree

One-Year Certificate of Completion

Purpose To train students in the technical skills and knowledge of the construction industry. The graduate of this program can expect to work in the residential and commercial building construction field.

Learning Outcomes The graduate will:

- demonstrate basic carpentry skills for the construction industry.
- cut, fit, and assemble wood and other materials for building construction.
- demonstrate and use industry safety standards.
- use blueprint reading skills necessary to the profession.
- demonstrate knowledge of laser level and field elevations.
- be adequately prepared to enter the workforce in the field of construction.
- use appropriate library and information resources to research professional issues.
- interpret the concepts of a problem-solving task and translate them into mathematics.

Employment Trends Statewide, 350 annual openings for construction are projected in Oregon and 35 openings are projected annually in Lane County. Those with formal training and related work experience would have a competitive advantage in this labor market.

Wages Statewide average, \$18 hourly, \$38,000 annually (\$45,000+ with experience). Lane County average, \$19 hourly, \$39,000 annually.

Costs in Addition to Tuition and Registration Fees (estimates)*

Books	\$700
Tools	\$150
Total	\$850

* Subject to change without notice.

Prerequisites Minimum placement scores - Reading 68, Writing 64. A high school diploma or equivalent is recommended for all applicants to this program.

Criteria Used for Admission Students may enter this program fall, winter or spring term. Students should attend a program orientation in fall terms (dates available in Counseling or Enrollment Services) or contact advisor/counselor in winter and spring terms.

Cooperative Education (Co-op) Co-op offers students college credit and a grade for on-the-job work experience related to their educational and career goals. Through Co-op, students connect theory and practice, develop skills, expand career knowledge, and make contacts for the future. Work schedules and work sites vary. Under the supervision of the Construction Technology Co-op Coordinator and with instructor consent, a maximum of 18 Co-op credits may be earned in lieu of required Construction Technology course credits. Contact Marv Clemons, Construction Technology Co-op Coordinator, Bldg. 8, Rm. 111, (541) 463-3158.

Program Advisor Betty Svarverud, Bldg. 12, Rm. 203, (541) 463-5378, svarverudb@lanec.edu

Program Counselor Carolyn Litty, Bldg. 12, Rm. 202, (541) 463-5236, littyc@lanec.edu

Two-Year Associate of Applied Science Degree

First Year	Fall
CIS 101 Computer Fundamentals ^G	3
CST 110 Blueprint Reading 1 ^{*,D,G}	3
CST 111 Construction Orientation and Environment ^{*,1,D,G}	2
CST 118 Building Construction ^{*,D,G}	5
MTH 076 Applied Geometry for Technicians or higher ^{*,D,G,M}	4
Total Credits	17

Winter	Fall
CST 118 Building Construction ^{*,D,G}	5
CST 122 Construction Codes ^{D,G}	2
CST 211 Blueprint Reading 2 ^{*,D,G}	3
DRF 167 CAD 1 *	4
WR 121 English Composition: Exposition and Introduction to Argument ^{*,D,W}	4
Total Credits	18

Spring	Fall
CST 116 Construction Estimating ^{D,G}	4
CST 118 Building Construction ^{*,D,G}	5
CST 119 Building Construction Surveying ^{D,G}	3
CST 283 Introduction to Bricklaying ^{D,G}	1
DRF 208 Residential Buildings *	4
Total Credits	17

Second Year

Second Year	Fall
Arts and Letters requirement ^R	3
CST 280 Co-op Ed: Construction ^{D,G}	3
Human Relations requirement ^R	3
Choice of:.....	3
HE 125 Workplace Health and Safety ^{D,P}	
HE 252 First Aid ^{D,P}	
PE/Health requirement ^{D,R}	
Directed electives (see list below).....	3
Total Credits	15

Winter	Spring
DRF 210 Commercial Buildings ^{*,D,G}	4
CST 280 Co-op Ed: Construction ^{D,G}	3
Science or Computer Science course ^S	3
Directed electives (see list below).....	6
Total Credits	16

Spring	Fall
CST 280 Co-op Ed: Construction ^{D,G}	3
Directed electives (see list below).....	9
Choice of:.....	3
Arts/Letters, Science or Computer Science course,	
Social Science/Human Relations requirement ^R	
Total Credits	15

Directed Electives (18 credits required for AAS degree) –

NOTE: DRF 142, 167, and 208 should be completed during first year.

Apprenticeship Courses

APPR 101 Trade Skills Fundamentals	4 credits
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Business Courses

BA 101 Introduction to Business	4 credits
BT 165 Introduction to Accounting Cycle	3 credits

Drafting Courses

DRF 137 Architectural Drafting – Plans*	4 credits
DRF 142 Graphic Concepts	2 credits
DRF 168 CAD 2 *	4 credits
DRF 170 CAD 3D *	4 credits
DRF 205 Drafting: Structures *	4 credits
DRF 207 Drafting: Strength of Materials *	4 credits

Skill Development Courses

LAT 131 Landscape Construction	3 credits
WLD 121 Shielded Metal Arc Welding 1 *	4 credits
WLD 122 Shielded Metal Arc Welding 2 *	4 credits

Mathematics Courses, Choice of:

MTH 070 Introductory Algebra *	5 credits
MTH 086 Applied Algebra for Technicians *	4 credits
MTH 095 Intermediate Algebra or higher *	5 credits

One-Year Certificate of Completion

	Fall
CST 118 Building Construction ^{*,D,G}	5
CST 110 Blueprint Reading 1 ^{*,D,G}	3
CST 111 Construction Orientation and Environment ^{*,1,D,G}	2
MTH 076 Applied Geometry for Technicians or higher math ^{*,D,G,M}	4
CIS 101 Computer Fundamentals	3
Total Credits	17

	Winter
CAD 1 DRF 167 *	4
CST 118 Building Construction ^{*,D,G}	5
CST 122 Construction Codes ^{D,G}	2
CST 211 Blueprint Reading 2 ^{*,D,G}	3
WR 115W Introduction to College Writing: Workplace Emphasis or higher ^{*,D,W}	3
Total Credits	17

	Spring
CST 116 Construction Estimating ^{D,G}	4
CST 118 Building Construction ^{*,D,G}	5
CST 119 Building Construction Surveying ^{D,G}	3
CST 283 Intro to Bricklaying ^{D,G}	1
Human Relations requirement ^R	3
Choice of:	3
HE 125 Workplace Health and Safety ^D	
HE 252 First Aid ^D	
PE/Health course ^D	
Total Credits	19

1 Corequisite requirement is CST 110 Blueprint Reading 1.

Culinary Arts and Food Service Management

Offered by Culinary Arts and Hospitality Management
Two-Year Associate of Applied Science Degree

Purpose To transform student passion for food and cooking into careers as future chefs, restaurant owners, food and beverage managers, and more. The program is accredited by the American Culinary Federation and focuses on classical culinary principles and techniques. Coursework is sequenced in building blocks of knowledge and skills with an emphasis on learning by doing.

Learning Outcomes The graduate of the two-year AAS will:

- develop a broad range of culinary and dining room service skills.
- operate equipment including cooktops, food processors, ovens (baking, convection, and conventional), dough mixers, meat slicers, espresso machines, cash register, and a variety of kitchen tools.
- develop supervisory and human relations skills.
- understand the fundamentals of financial analysis, purchasing and receiving, menu planning and costing, and food and beverage controls.
- access library, computer and communications services and obtain information and data from regional, national and international networks.
- perform mathematical functions related to food service operations.

- gain hands-on experience planning and preparing large events in the Center for Meeting and Learning.

Employment Trends Statewide, 385 annual openings first-line supervisors/manager of food preparation and serving workers are projected in Oregon, and 33 openings are projected annually in Lane County; statewide, 65 annual openings for chefs and head cooks are projected in Oregon, and 4 openings are projected annually in Lane County; and statewide, 615 annual openings for restaurant cooks are projected in Oregon, and 54 openings are projected annually in Lane County.

Wages Graduates qualify as first-line supervisors/manager of food preparation and serving workers with an hourly range from \$10.86 to \$17.10 and average annual salary of \$29,662; chefs' and head cooks' wages range from \$13.24 to \$18.81 an hour with an annual salary of \$35,450; and restaurant cooks' wages range from \$8.84 to \$11.09 with an annual average salary of \$21,341.

Costs in Addition to Tuition (2-year program estimate)*

Program fee (non-refundable)	\$325
Books, class fees, college fees, etc.	\$5,085
Differential tuition	<u>\$2,900</u>
Total estimate	\$8,310

This program uses a differential tuition model based on the number of lab hours in each class.

* Subject to change without notice.

Licensing and Other Certification Exams Required During the course of the program, students earn a Lane County Food Handlers Card and may be eligible to take National Restaurant Association (NRA) certificate examinations in the following areas: principles of sanitation, basic food preparation, and introduction to food service management.

Prerequisites Placement test scores of reading, 68; writing, 64; and readiness for MTH 025 or higher. Students can enter the Culinary Arts sequence in fall term only.

Admission Deadline Student applications are accepted beginning March 1 and are reviewed and interviews are held spring and summer terms for fall admission. Steps to be completed for entry into the Culinary Arts program include the following:

1. Complete an application for admission to Lane Community College, available in Enrollment Services or online at www.lanec.edu/es/admissions.html.
2. Complete an application for admission to the Culinary Arts program, available from the Culinary Arts and Hospitality Management office or online at www.lanec.edu/culinary.
3. Submit the completed Culinary Arts application with supporting documentation to the Culinary Arts and Hospitality Management office. Applications are accepted March 1-June 30. Late applications accepted through August 30, if spaces are available.

Number of New Students Admitted Annually Facilities limit the number of students admitted to this program. Approximately 70 students enter the program in the fall.

Criteria Used for Admission Students are selected based on timely application to the program and a point allocation system.

Standard footnotes:

- * Prerequisite required
- A Meets Arts/Letters requirement
- B Must be passed with grade of "B" or better to use as a prerequisite
- D Degree or certificate requirement; must be passed with grade of "C-" or better
- G Must be taken for a grade, not P/NP; major requirement

- H Meets Human Relations/Social Science requirement
- M Meets Mathematics requirement
- P Meets PE/Health requirement
- R Required for AAS degree—see page 48
- S Meets Science/Math/Computer Science requirement
- W Meets Written Communications or English Composition requirement