



2025-2026 COURSES AT AMERICAN HIGH

2-D Animation (74005)

UC "f" Credit | Ohlone College Credit

Students learn the creative process for producing 2-dimensional digital animations. Students write short stories, draw sketches and storyboards; develop original characters, backgrounds and objects on two-dimensional software, to finally produce short animations. Students may choose to apply to Ohlone College towards possible college credits, upon successful completion of the application process, required paperwork, and successful completion of the annual course with a grade of "B" or "A."

Anatomy and Physiology (74007)

UC "d" Credit | Ohlone College Credit

Students will learn the study of body systems and basic medical terminology. Lab skills will include dissections and career-specific skills (blood pressure, vision screening, etc.)

Culinary Arts 1 (74170)

UC "g" Credit | Mission College Credit

This competency-based course introduces the Hospitality and Food Service Industry. Included in the course are food safety and sanitation, basic culinary terms, hospitality standards, knife skills, fundamentals of cooking techniques, pantry, soups, and basic pastry. Throughout the course are career preparation standards. Students earn Food Handlers Certification.

Culinary Arts 2 (74180)

UC "g" Credit

Prerequisite: Culinary Arts 1 Students continue to focus on food safety, sanitation, and knife skills. Students gain advanced skills in preparing stocks, soups, sauces, and main entree courses, nutrition, costing out recipes and menu and other culinary math skills, menu design, and regional cooking.

Digital Photography 1, 2 (74200/74201)

UC "f" Credit | Ohlone Credit for Year 1

The study of digital photography encourages conceptual thinking and creativity. Explore hands-on digital photography fundamentals including Adobe Photoshop, lighting, set design, studio configuration, camera operation, software interfaces, color management, photo editing, and compositing. Students may choose to apply to Ohlone College towards possible college credits, upon successful completion of the application process, required paperwork, and successful completion of the annual course with a grade of "B" or "A."

Event Planning and Catering (74280)

Prerequisite: Culinary Arts 1 and Culinary 2 Students learn the principles and practices of public relations, planning and organizing events, and preparation for employment opportunities with a variety of profit and non-profit organizations and corporations. Internship opportunities are available. Students must maintain a grade of "B" or better to be eligible for internships.

Entrepreneurship (74281)

UC "g" Credit | Mission College Credit

Students will learn what it takes to be an entrepreneur, including recognizing and evaluating a business opportunity. Students will expand their critical thinking, problem-solving, communication, and business skills through practice. Team and individual projects incorporate accounting, finance, marketing, operations, management, and understanding legal and economic environments. Students will develop and present a business plan, the capital required, the return on investment desired, and the potential for profit. The curriculum is designed to help students explore entrepreneurship as a career pathway and provide a realistic framework for starting a new business. This course is recommended for 11th/12th-grade students.

Entrepreneurial Marketing (74282)

UC "g" Credit | Mission College Credit

Prerequisite: Entrepreneurship In this capstone course students will understand the fundamentals of marketing and its importance to small businesses. This course focuses on essential ideas including identifying markets, the 4 P's (product, price, place & promotion), ethical practices, and the development of a marketing plan building on plans developed in Entrepreneurship. The class will include career exploration and concepts of retail sales, business presentations, business management, and political influences. Students will need to follow oral and written directions, work well in groups, and demonstrate good work habits to be successful in the course.