

DUAL CREDITS

ONE COLLEGE COURSE = TWO CREDITS

SPECIALIST HIGH SKILLS MAJOR & OTHER DUAL CREDITS					
Project	Course Name	Course Code	Schedule (changes may occur)	Course Description	Sault College program:
JANUARY START					
SHSM Manufacturing	Shield Metal Arc Welding I (SMAW 1)	MTF107-12 On-campus	Thursdays 4:30 – 8:30 pm January 12 to April 20, 2023	In this course, students are taught the processes of shielded metal arc welding (SMAW), including how to safely set up, use and maintain equipment operated in this type of welding. It will also cover how to select filler metals/electrodes needed to suit base metal for welding. Proper techniques on how to weld in the flat and horizontal positions are also developed throughout the course. Mandatory: 6-8" CSA Approved Safety Boots	Metal Fabrication Technician, Welding Techniques
FEBRUARY START					
Dual Credit for Computer Programming	Introduction to Computer Programming	CSD110-14 On-campus	Wednesdays 3:30 – 7:30 pm February 15 to May 24, 2023	The ability to solve arbitrary problems using a computer programming language is a valuable skill for anyone. Accessible to all regardless of previous experience, the goal of this course is to give students a sense of how to solve computing problems using the fundamental constructs in all programming languages: values, types, operators, variables, lists, conditionals, loops, functions, input & output. Students gain an understanding of how to break problems into sub problems that can be solved using these fundamental constructs, and they learn how computers can 'understand' and execute the instructions they write in their programs.	Computer Programmer
Dual Credit for Hospitality & Tourism	Fundamentals of Professional Baking	CUL152-20 On-campus	Tuesdays 4:30 – 8:30 pm February 14 to May 23, 2023	This course is designed to provide students with the essential knowledge, skills and techniques of baking and pastry arts. Learning is comprised of hands-on practical baking labs that introduce students to the fundamental ingredients, techniques and procedures used in the bake industry. A series of in-lab baking demonstrations will emphasize the importance of understanding the function of ingredients in a range of basic baked products. With knowledge acquired from these demonstrations, students will produce assorted yeast products, quick breads, cookies, choux paste, puff pastry, sponge based pastries, and a variety of pies, tarts and flans.	Culinary Management; Culinary Skills –Chef Training

REGISTRATION DEADLINES:

December 16, 2022 – MTF107

January 25, 2023 – CSD110 & CUL152

TAKE ONE COURSE OF YOUR CHOICE WHICH INCLUDES FREE TUITION, BOOKS, AND TRANSPORTATION

**TO BE PART OF THIS EXCITING DUAL CREDIT OPPORTUNITY
PLEASE CONTACT STUDENT SERVICES FOR DETAILS**

