



## **PUBLIC SAFETY**

### **Firefighter Level 1B Transitions**

(104-Hour)

This is the Firefighter Level 1, 84-hour transition course. This course provides the training, knowledge, and skills required to become a state certified firefighter trained to the Firefighter I level. Upon completion you must pass a State of Ohio test to become certified. This course can be used as the second step in a three step process in becoming a full-time professional firefighter trained to the Firefighter I and II level. Prerequisites: High School Diploma or GED and assessment testing.

### **Firefighter Level I**

(140-Hour)

This course provides the training, knowledge, and skills required to become a state certified firefighter trained to the Firefighter I level. Upon completion, you must pass a State of Ohio test to become certified. This course can be used as the first step in a two step process in becoming a full-time professional firefighter trained to the Firefighter I and II level. Prerequisites: High School Diploma or GED and assessment testing.

### **Firefighter Level II**

(120-Hour)

This course provides the training, knowledge, and skills required to become a state certified firefighter trained to the Firefighter II level. Upon completion, you must pass a State of Ohio test to become certified. This course can be used as the first step in a two step process in becoming a full-time professional firefighter trained to the Firefighter I and II level. Prerequisites: High School Diploma or GED and assessment testing.

### **EMT-Basic**

At the EMT-Basic level, coursework emphasizes emergency skills such as managing respiratory, trauma, and cardiac emergencies, and patient assessment. Formal courses are often combined with time in an emergency room or ambulance. This program provides instruction and practice in dealing with bleeding, fractures, airway obstruction, cardiac arrest, and emergency childbirth. Students learn how to use and maintain common emergency equipment, such as backboards, suction devices, splints, oxygen delivery systems, and stretchers. Graduates of approved EMT-Basic training programs must pass a written and practical exam. Prerequisites: High School Diploma or GED and assessment testing.

## **TRADE AND INDUSTRIAL** **Certified Industrial Technology**



### **Machining Major**

The Certified Industrial Technology program prepares students for careers in industry with an emphasis on technology applications. Consider these key features distinguishing this program at MCCTC.

The program is available with three specified major concentrations: one of which is Machining. Completers of this program will find a variety of career opportunities. Prerequisites: High School Diploma or GED, and assessment testing.

### **Maintenance Major**

The Certified Industrial Technology program prepares students for careers in industry with an emphasis on technology applications. Consider these key features distinguishing this program at MCCTC. The program is available with three specified major concentrations: one of which is Maintenance Major. Completers of this program will find a variety of career opportunities. Prerequisites: High School Diploma or GED, and assessment testing.



### **Welding Major**

The Certified Industrial Technology program prepares students for careers in industry with an emphasis on technology applications. Consider these key features distinguishing this program at MCCTC. The program is available with three specified major concentrations: one of which is Welding. Completers of this program will find a variety of career opportunities. Prerequisites: High School Diploma or GED, and assessment testing.



## **Career Development Programs**

# **Informational Session**



# **Post-secondary Adult Career Education**

**MCCTC**

7300 N. Palmyra Road—Canfield, OH 44406

330-729-4100

[www.mahoningctc.com](http://www.mahoningctc.com)

## HEALTH OCCUPATIONS



### Advanced Patient Care Technician

The Patient Care Technician plays a vital role in the healthcare delivery setting often having more patient contact

than any other team member including doctors and nurses. They work along side doctors, nurses, and other healthcare professionals to provide direct patient care in a variety of healthcare environments. Graduates will be able to check vital signs, perform CPR and first aid, assist in medical examinations, perform EKGs, basic laboratory procedures, and phlebotomy. This program is taught in conjunction with the STNA protocol. Upon completing this course the student will take the national certification for Patient Care Technician, EKG Technician, and STNA.

Prerequisites: High School Diploma or GED, and assessment testing.

### Health Information/ Medical Office Management

Learn skills for healthcare settings, learn communication skills,

scheduling appointments, computer skills, medical records, and making patient referrals. Obtain insurance verification and authorizations, post insurance and patient payments to accounts, perform medical coding and billing procedures and more. Document and utilize electronic records. National Certification in Certified Medical Office Assistant, Certified Professional Coder, and Certified Medical Billing Specialist. Prerequisites: High School Diploma or GED, and assessment testing.



## HEALTH OCCUPATIONS

### Medical Assistant

#### Accredited—Allied Health Education



This program combines clinical, laboratory, and administrative skills to prepare graduates for a variety of allied health jobs. Learn medical terminology, anatomy and physiology, a variety of laboratory procedures, EKG, phlebotomy, medication administration, CPR/First Aid, and more. Students will sit for the National CMA Certification.

Prerequisites: High School Diploma or GED, assessment testing and the first injection of the Hepatitis B Series.

### Pharmacy Technician

The function of the pharmacy technician is to assist the pharmacist with the day-to-day activities in the pharmacy. A Pharmacy Technician assists the pharmacist in packaging or mixing a prescription, maintaining client records, referring clients to the pharmacist for counseling, assisting with inventory and purchasing, as well as collecting payments and coordinating billing. Eligible students completing this program will sit for the National Certification exam. Prerequisites: High School Diploma or GED, and assessment testing.

### Phlebotomy

This program provides students with the skill and knowledge to collect blood samples by venipuncture and fingerstick. The course covers all academic classes regarding phlebotomy and 100+ hours of clinical practicum. You will sit for phlebotomy certification through NCCT upon completion of this course. Prerequisites: High School Diploma or GED, and assessment testing and the first injection of the Hepatitis B series of inoculations.



## CULINARY ARTS/ RESTAURANT MANAGEMENT



Have you always wanted to be a professional cook but don't have the time or money to attend a culinary college?

Perhaps you're already working in the food service industry and want to advance. Or maybe you've dreamed about running your own restaurant. Then a culinary education is for you!

This 12-month program combines classroom study and hands-on instruction. Students are also required to participate in an internship to broaden their exposure to the multiple facets of the foodservice industry, and to network with local professionals.

Topics include basic and advanced cooking, basic baking, nutrition, culinary math, purchasing, kitchen management, menu planning and design, customer service and more. Students will receive a certificate of completion from MCCTC and will be encouraged to pursue an ACF (American Culinary Federation) certification and membership. Students who pass course exams and complete 800 hours of industry experience will receive certification in the ManageFirst program.

In addition, upon successful completion of the course and exam, students will receive industry-mandated ServSafe Food Safety and Responsible Alcohol Service certification. ServSafe® the industry standard in food-safety training provides food service employees with the latest information on all aspects of food handling, from receiving and storing to preparing and serving. Accepted by the Ohio Restaurant Association and Ohio Department of Health, the course is designed for all employee levels.

You can apply your skills in a variety of industry settings such as restaurants, catering, banquets, cruise lines, resorts/private clubs, corporate food service establishments, research & development and more, working in these positions: Kitchen Manager ▪ Sous Chef Executive Chef ▪ Restaurant Manager Lead Cook ▪ Kitchen Supervisor Business Owner/Caterer.