



Course Approvals 2025

Hastings Public Schools is currently in the process of working through the course approval process for the upcoming school year. Unfortunately, approvals are on an ongoing basis without specific notification dates. As approvals come in, work will continue with prioritizing courses, etc.

The request at this time is to approve all proposed courses, both CIS and the two additional courses that are not linked to a university.

Current CIS Courses		
College Public Speaking	UMN	
College Literature	UMN	
College French	UMN	
College Macroeconomics	Southwest MN State	
College Psychology	Southwest MN State	
College Biology	Southwest MN State	
Intermediate Spanish	Southwest MN State	
College Child Psychology	CVTC	
College Personal Finance	CVTC	
College General Metals	CVTC	
College Criminal Justice	CVTC	
College Technical Math	CVTC	
College Accounting	CVTC	
Proposed Additions CIS		Potential Course Replacement
College Algebra	Southwest MN State	Algebra 3
College Trigonometry and Special Functions	Southwest MN State	Precalculus
College Precalculus	Southwest MN State	Honors Precalculus
College Academic Writing	Southwest MN State	AP Language and Composition
College Ethnic Studies	Southwest MN State	New Statutory Course Requirement
College Chemistry 1	Southwest MN State	Honors Chemistry
College Chemistry 2	Southwest MN State	AP Chemistry



College Physics	Southwest MN State	AP Physics
College Government (Poli. Sci.)	Southwest MN State	AP Government
College STEM	CVTC	STEM
College Literature	U of M	AP Language and Literature
College Writing	U of M	AP Literature

Additional Courses

<p>Introduction to Culinary Studies</p> <p>Course number(s): Credit(s): 1 Grade(s): 9, 10, 11, 12 <i>This course aims to equip you with essential culinary techniques and knowledge that will serve as a foundation for both personal cooking and potential career opportunities in the culinary field. Students will be introduced to various cooking topics, including knife skills, basic cooking and baking techniques, safety and sanitation practices, alternative food choices, and career exploration. Labs may include quick bread, yeast bread, main dishes, vegetables, fruits, cakes, desserts, and snacks.</i></p>		
<p>Healthcare Professions</p> <p>Course Number: Credits: 1 Grade(s): 11, 12 <i>This course provides an in-depth orientation to health professions and the healthcare industry. Topics covered may include an overview of healthcare delivery, patient care (including assessment of vital signs, body mechanics, and diet), disease processes, medical equipment and supplies, medical terminology, infection and disease prevention, first aid and CPR procedures, diagnostic procedures, and ethical, legal, and regulatory responsibilities.</i></p>		