



Choosing a Pathway at Rosemont High School....What does it mean?

If you choose to be in an academy program at RHS, here are your choices:

Engineering, Construction, & Design (ECD) is focused on drafting, design, engineering principles and technology in the freshman and sophomore years and more hands-on building and construction (electrical, plumbing and heating, ventilation, air conditioning) in the junior and senior years. Currently, ECD students have classes together (cohort) for three periods per day, their other classes are with the general population and can include a variety of electives such as: art, digital media, foreign language, music, or culinary. ECD students can take AP courses such as AP English, AP social science or AP Calculus when their schedules permit. ECD students can participate in 7th period offerings such as robotics, drama / theater, gardening, boxing, marching band, and speech & debate.

Leadership and Enrichment through Academic Development (LEAD) is an Advanced Placement/Honors program which focuses on the humanities (English and social science). It is expected that graduates of the LEAD program will gain acceptance to a university of their choice based on their performance in academically rigorous classes as well as on their involvement in a variety of community service and extracurricular activities. LEAD students have classes together (cohort) two periods per day. Their other classes are with the general population and can include electives such as art, digital media, foreign language, music, culinary or engineering (if available). LEAD students can take other AP courses such as AP Biology, AP Calculus or AP Physics, Culinary or Engineering (if available) when their schedules permit. LEAD students can participate in 7th period offerings such as robotics, drama / theater, gardening, boxing, marching band, and speech & debate.

The **RHS Culinary Academy** at Rosemont High prepares students for college and the workplace through the study of Culinary Arts, Environmental Science, and Urban Agriculture. Learn to cook in a professional kitchen and work in the school gardens on campus while taking classes required for graduation and college admissions. Students can earn 3 units of college credit through American River College when completing all of the work in Restaurant Production. RHS Culinary students have classes together (cohort) two periods per day. Their other classes are with the general population and can include a variety of electives such as art, digital media, foreign language, music, or engineering (if available). RHS Culinary students can take AP courses such as AP English, AP social science, AP Calculus and AP science when their schedules permit. RHS Culinary students can participate in 7th period offerings such as robotics, drama / theater, gardening, boxing, marching band, and speech & debate.