

## 68 AVAILABLE COURSES ON TESDA ONLINE PROGRAM

Course
<b>Agriculture Sector</b>
1. Fruit Grower
<b>Automotive Servicing Sector</b>
2. Diesel Engine Tune Up
3. Automotive Battery Servicing
<b>Electronics Sector</b>
4. Solar Night Light Assembly
5. Star Online Training Program
6. Managing Your Personal Finances
7. Start and Improve your Business
<b>Health Care</b>
<b>Massage Therapy</b>
8. Foundations of Massage Practice (1 of 4)
9. Fundamentals of Massage Therapy (2 of 4)
10. Swedish Massage (3 of 4)
11. Shiatsu Massage (4 of 4)
<b>HEATING, VENTILATION AND AIR CONDITION</b>
12. Packaged Air Conditioner Unit Servicing
<b>INFORMATION AND COMMUNICATION TECHNOLOGY</b>
13. Basic Computer Operation (Intel Easy Steps)
14. SMART Android Mobile Apps Development for Beginners
15. SMART Technopreneurship 101

16. Web Development using HTML5 and CSS3
17. C# Fundamentals for Beginners
18. Software Development Fundamentals
19. Android 4.0 Programming in Java
<b>Lifelong Learning</b>
20. Job Interview Skills Training Course
21. How to Build Confidence in Your Abilities
22. Skills to Succeed Academy
<b>Maritime</b>
23. Ships' Catering NC III (Update)
<b>Social, Community Development and Other Services</b>
24. Beauty Care Services (Nail Care) NC II
<b>Tourism</b>
<b>Bread And Pastry Production NC II</b>
25. Preparing Cakes
<b>Cookery NC II</b>
26. Fundamentals of Professional Cookery (Updated)
27. Preparing Meat Dishes (Updated)
28. Preparing Poultry and Game Dishes (Updated)
29. Preparing Seafood Dishes
30. Preparing Eggs, Vegetable and Farinaceous Dishes (Updated)
31. Preparing Stock Soup and Sauces (Updated)
<b>Preparing Cold Meals (COC2)</b>
32. Preparing Appetizers
33. Preparing Salads and Salad Dressing

34. Preparing Sandwiches
<b>Preparing Sweets (COC3)</b>
35. Preparing Desserts
<b>Food And Beverage Servicing NC II</b>
36. Introduction to Food and Beverage Service
37. Providing Table Service
38. Providing Room Service
<b>Housekeeping NC II</b>
39. Provide Housekeeping Services to Guests
40. Providing Guest Room Services
41. Providing Valet Services
42. Providing Laundry Services
43. Providing Public Area Services
44. Deal With Intoxicated Guest
<b>Front Office Services</b>
45. Introduction to Front Office Services
46. Providing Front Office Services
<b>Trainers Methodology</b>
<b>Trainers Methodology I</b>
<b>Deliver Training Session (Coc1)</b>
47. Plan Training Session
48. Facilitate Learning Session
49. Utilize Electronic Media in Facilitating Training
50. Maintaining Training Facilities
51. Supervising Work-based training

<b>Conduct Competency Assessment (Coc2)</b>
52. Conduct Competency Assessment
<b>Trainers Methodology II</b>
53. Curriculum Development
21 <sup>st</sup> Century Skills
<b>Environmental Literacy</b>
54. Orient Oneself To Environmental Sustainable Work Standards
55. Environmental Literacy – Exercising Sustainable Development in the Workplace
Communication
56. Receiving and Responding to Workplace Communication
57. Participating in Workplace Communication

Course
<b>Food Processing NC II (for alpha testing)</b>
58. Introduction to Food Processing
59. Processing Food by Salting, Curing and Smoking
60. Processing Food by Fermenting and Pickling
61. Processing Food by Sugar Concentration
62. Processing Food by Drying And Dehydration
63. Processing Food by Thermal Application
<b>Computer Systems Servicing NC II (for alpha testing)</b>
64. Introduction to Computer Systems Servicing
65. Installing and Configuring Computer Systems
66. Setting up Computer Networks

67.Setting up Computer Servers
68.Maintaining Computer Systems and Networks