

# 2023-2025 O cial School Catalog

At the time of publication, every effort was made to assure that this catalog contains accurate information. Please refer to the catalog addendum for any changes or revisions that have occurred since the catalog was published.

#### **NEW BRITAIN**





Main Campus
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This catalog is certified as true and correct in content and policy.

Tina Cianchetti CAMPUS PRESIDENT NEW BRITAIN CAMPUS Dr. Susan G. Naples CAMPUS PRESIDENT SHELTON CAMPUS

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## A Letter from the President & CEO

We believe education and training increase your self-esteem and enable you to work in a rewarding and satisfying career. In order to achieve our high educational standards, we carefully select quali ed instructors that o er competency and experience, as well as a caring commitment to each student's success.

In the development of curricula, we continuously monitor the current industry standards and update our courses regularly to re ect change in the employment trends. Our classrooms o er industry standard equipment that simulates the workplace as closely as possible.

In addition to careful and detailed instruction, faculty, sta and administration provide ongoing support and encouragement. You gain, \_\_\_\_\_\_ at LTI, so you can achieve success here and in other areas of your life.

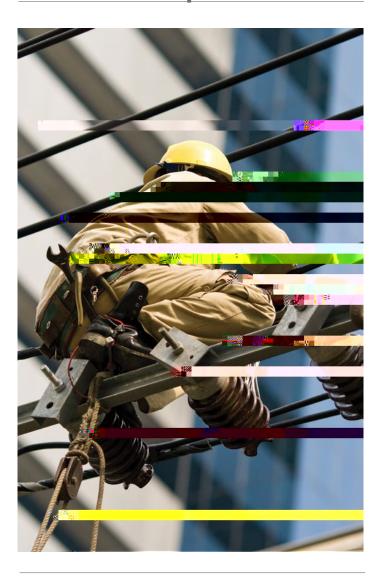
It is our desire to provide you with the ability and awareness to be of value in a technologically changing world. Your education and training here will be enriching, relevant and empowering. In a very short time, you can become a well-rounded, capable

Sincerely,

Scott M. Shaw

President & Chief Executive Officer





Air Conditioning, Refrigeration, and Heating Technology 7
Culinary Arts & Food Services
Electrician Training
International Baking and Pastry
Medical Assistant
Practical Nursing
Course Descriptions



#### NEW BRITAIN CAMPUS

approximate weeks to complete. . . . . 52 (includes scheduled breaks and holidays) approximate weeks to complete. . . . . 80 (includes scheduled breaks and holidays)

\*The listing of credit hours is not meant to imply that credits can be transferred into college or other private career school programs. Transfer credits are at the sole discretion of the receiving school.

### program objective

e Heating, Ventilation, Air Conditioning and Refrigeration eld anticipates high demand for skilled technicians according to the U.S Department of Labor's Bureau of Labor Statistics. is program ensures that students are skilled in the operation, design, installation, troubleshooting and repair of air conditioning, refrigeration, heating and ventilation equipment for today and the future.

Students enrolled in this program will obtain instruction and demonstrate skills and knowledge in construction safety, measuring and blueprint reading, calculations of ductwork & heating systems with an emphasis on both heat loss and heat gain heating and cooling calculations. Students are also instructed on domestic and commercial refrigeration systems, and gas, oil and electric heating of both water and steam. e systems that control indoor climate are constantly evolving to re ect technological advancements and environmental concerns and Lincoln students will be prepared to meet the evolution.

Students will receive both classroom and lab learning opportunities simulating real-world applications. Students are trained in the installation and repair of refrigeration, heating, and cooling mechanical and electrical control systems of both residential homes and commercial buildings. In addition, students receive instruction in energy e ciency, renewable energy, as well as energy conservation practices, energy auditing techniques and system performance veri cation of heating and cooling equipment.

Upon completion of this program, graduates can expect to meet the essential entry level skills and knowledge required of an HVAC technician.





## DAYAND EVENING PROGRAMS

### **NEW BRITAIN AND SHELTON CAMPUSES**

<sup>\*</sup>The listing of credit hours is not meant to imply that credits can be transferred into college or other private career school programs. Transfer credits are at the sole dilae ot0.5 (d) (o)-15.4 6doooooo raeddeirdi rogra. TrasfTlvh\*h(e ot0dSt.)]TJ/Span<</ActualText<li>I





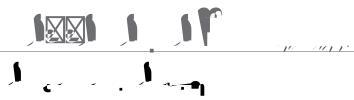
## DAYAND EVENING PROGRAMS

## SHELTON CAMPUS

\*The listing of credit hours is not meant to imply that credits can be transferred into college or other private career school programs. Transfer credits are at the sole discretion of the receiving school.

#### program objective

e program's objective is to develop graduates who are "Industry Ready"; con dent, competent and with a sense of urgency. Graduates are prepared to enter the foodservice industry in a variety of entry level positions.  $\,$ e





# DAYAND EVENING PROGRAMS



These are courses that may or may not have prerequisites defined and normally are offered to the student during the learning process in the first academic year



#### HV145B-SHEET METAL THEORY II

is course will focus on the sheet metal tools, machinery and safety in a sheet metal shop. Types of sheet metal, materials and fasteners will be discussed and demonstrated.

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## HV146-HEATING HYDRONIC AND STEAM

is course is designed to teach students the fundamentals of natural gas and oil red hydronic and steam systems. Students will learn about water side components, electrical wiring, piping con gurations, pumps and maintenance procedures. Additionally students will troubleshoot various component failures using equipment and visual trainers.

#### HV147-SMACNA

is course will introduce students to standards set forth by the Sheet Metal and Air Conditioning Contractors National Associations standards. Various installation standards such as basic duct construction, duct design,



#### CUL280SAEXTERNSHIP

For students, especially those with little previous

experience, an experiential learning opportunity o ers many bene ts. is initial externship intends to broaden the scope of the "new" chef experience not commonly encountered in a student's resident portion of their education or previous workplace environment. e focus is on training the student in culinary skills through greater insight into an actual work environment, developing sensitivity to professional responsibility and promoting student self-learning. Students typically receive an hourly wage. ey perform a variety of challenging tasks in and out of the kitchen, under the guidance of a supervising chef/manager at an approved externship location.

# IBP140SABAKING AND PASTRY TECHNIQUES

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is course explores the world of baking and pastry making through the eyes and needs of the culinary student. e baking skill, knowledge, experience and perspective gained through this course leads to the development of better overall chefs, managers and business owners. Each aspect of the baking spectrum is examined through its function of ingredients, mixing methods and nishing techniques. Basic bread baking principles explain how a simple formula of water, yeast, salt and our is transformed into bread with irresistible taste, texture and fragrance. Danish pastries, pies and cakes are prepared, presented, tasted and critiqued. Restaurant-style desserts are prepared in both classical and modern styles. On-going professional and personal development is continued through the exposure to, and examination of, professional baker and pastry chef organizations, and dessert menu development.

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#### IBP150SAARTISAN BREADS AND VIENNOISERIE

is course explores the time-honored craft of bread making. e focus is on the world of breads, doughs, and batters from the simplicity of the classical French baguette to the elegance of a aky croissant. e art and science of baking is explored through extensive ingredient identification and experimentation. Today's educated and quality-minded public has turned its sights to the professional baker to create handcrafted artisan-style breads. Viennoiserie style breakfast pastries such including Danish pastry along with mu ns, scones and a variety of croissants are created, critiqued and consumed. Elements of healthy alternatives are discussed and prepared.

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Students will learn about exponential equations, roots, addition, subtraction, multiplication, and division of polynomials as they apply it the electrical industry. is course will also discuss Pythagorean eorem including identifying and working with triangles and angles and the related trigonometric functions of Sine, Cosine, and Tangent. Students will also be exposed to problem solving algebraic and trigonometric word problems problems.

## ET106A - ELECTRICAL CODE II

... , ( - , , , , , , , , ) . . . , ) . . . is course is a continuation of Electrical Code I. e students continues to learn about National Electrical Code book (NEC). Students will evaluate each article within the NEC. In addition, students are trained to review each article and learn how to take copious 517.64a)-.91(i)tes-116:0 tyill hel

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number systems used in the programming of PLCs, PLC programming Logic, and the function of Input modules, output modules, and the PLC processor.

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ET121A-PROGRAMMATIC LOGIC CONTROLLERS II



# PN115A-NURSING II-ADVANCED FUNDAMENTALS OF NURSING

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is course is designed to expand on the knowledge base acquired in Nursing I-Fundamentals of Nursing, e emphasis will be on increasingly complex nursing procedures and techniques. Critical inking Skills and the Nursing Process will be utilized by the student to assist the client to obtain an optimum level of functioning on the Wellness/Illness continuum.

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## PN117A-CLINICAL EXPERIENCE/GERIATRICS

is Clinical Experience is a component of Nursing II - Advanced Fundamentals of Nursing. Clinical competencies must be successfully completed to receive a passing grade for this course.

## PN121A-ANATOMY AND PHYSIOLOGY II

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is course is a continuation of Anatomy and Physiology I. e primary focus encompasses anatomy and physiology of the remaining systems and nutrition. is course also relates how the parts of the body in uence each other and contribute to e ective overall functions in resistant parts of the protection. functioning in maintaining homeostasis.

PN122A-P5-7.8 (, 0 C)-22.9 (I)-9.2 (i)-10.5 (n)-8 (i)-16.7 (c)-14.I); 2.0 Credits





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	Admission Requirements
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meet the following requirements:

- Be a high school graduate or possess a state-approved high school equivalency assessment including, but not limited to: a GED, HiSET or TASC examination; or possess an associate's degree or higher from an accredited institution.
- Complete and sign an Enrollment Agreement.
- Complete the Learner Assessment to determine readiness for academic success.
- Have reliable internet connectivity and access to a device that meets the minimum systems requirements. See your Admissions contact for current systems requirements.



registration fee is non-refundable if a student decides to withdraw	







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A call or visit to Lincoln Technical Institute's Financial Aid O ce will help determine eligibility for the various sources of nancial assistance. LTI is an eligible institution under the following student nancial aid programs:

A portable student owned device (i.e. a laptop) is required in order to access the course companion platform utilized for classroom instruction. ere are minimum system requirements that these devices must meet for the learners to have a positive experience. See your Campus Representative to inquire about the programs that require devices and the related minimum systems requirements necessary to access the program course companion platform.



e policy of Lincoln Technical Institute is to distribute the



Monday-Thursday . 8:00 a.m. to 8:00 p.m. Friday . . . . . . . . . 8:00 a.m. to 4:00 p.m. Saturday . . . . . . . . 9:00 a.m. to 1:00 p.m.

All Lincoln Technical Institute campuses are air-conditioned and handicap accessible.

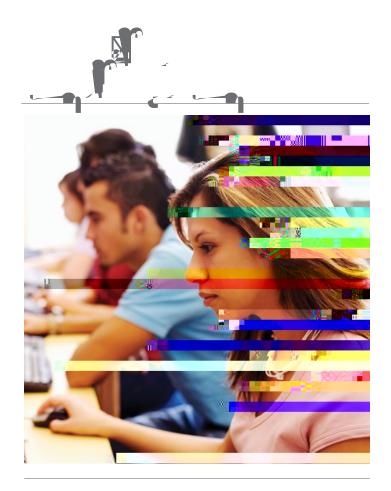


Lincoln Technical Institute does not guarantee job placement. However, it does provide employment assistance to its current students and graduates by means of the following services:

- Advises industry leaders of the availability of the school's students and graduates through regular contact, including several scheduled Career Days per year.
- All of the students attending Lincoln Technical Institute will participate in our Lincoln Edge program. Lincoln Edge is a



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Students can enroll at any time during the year. Class starting dates are scheduled at frequent intervals to enable students to start moving toward their career goals as soon as possible. Class size is limited so that each student can receive the personal attention so vital to successful mastery of the skills and understanding of the subject at hand.

e typical maximum class size for non-nursing programs is 40 for classroom settings and 40 for laboratory settings. maximum class size for the Practical Nursing program is 60 for classroom settings in Shelton and 40 in New Britain, and 40 for laboratory settings at both campuses. In order to accommodate those courses within the Practical Nursing program that have larger class sizes, su cient equipment is provided along with two or more instructors/ assistants to oversee the academic needs of all students.

e school reserves the right to alter hours of attendance and/ or starting dates when deemed necessary. Such changes will not alter the program costs or refund policy stated in the enrollment agreement. If conditions beyond the control of the school require postponement of a starting date or temporary suspension of classes, appropriate adjustments will be made to provide students all the instruction to which they are entitled under the terms of the enrollment agreement. Študents who have enrolled but have not started attending school will, upon request, be issued a refund of monies paid if postponement of classes extends beyond the next class starting date.



students prepare for jobs in the industry:

- The school may offer certificate of completion courses: however. some may not be approved by this institution's accrediting body.
- For the person wanting comprehensive training geared towards succeeding as a professional technician, the school offers diploma programs which prepare students for entry-level positions in their chosen field.

Rules and Regulations for the conferred certi cate or diploma awarded is in accordance with the state of Connecticut.

For a description of the subject matter covered in each course, please refer to the curricula on pages 7 through 18.

Students are required to comply with all Student and Safety Regulations. Failure to adhere to and observe School Regulations and Policy may result in probation or immediate dismissal. Conduct which may be conty renfof15.

of attendance and a student will be considered withdrawn from a	

accommodations. A quali ed student is one who, with or without reasonable accommodation, meets the essential institutional,	

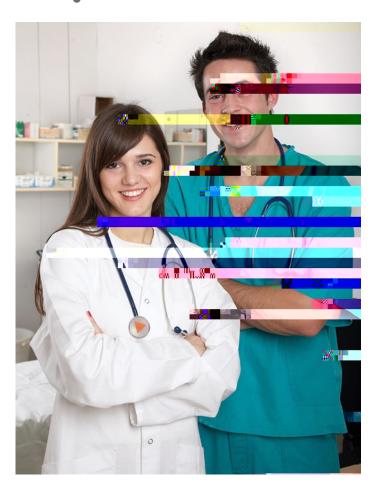
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timeframe. It is not included when calculating grade point average or earned credits.  $\;$  us, it does not impact CGPA but does negatively impact earned credits and, therefore, negatively impacts the student's percent of completion.

e mark of "WA" is assigned when a student withdraws from a class before the end of the Add/Drop period. It is not included when calculating grade point average or earned credits. us, it does not impact CGPA and does not negatively impact earned the company of t

Any student wishing to have a course grade reviewed must appeal in writing within 10 days after the nal grade has been assigned. Grade Appeal Forms are available from the Education O ce. Initially the appeal should be given to the faculty member who awarded the grade. If satisfaction is not obtained, the student should then appeal to the Director of Education who after reviewing with an Academic Review Panel, will respond in writing with a binding decision.



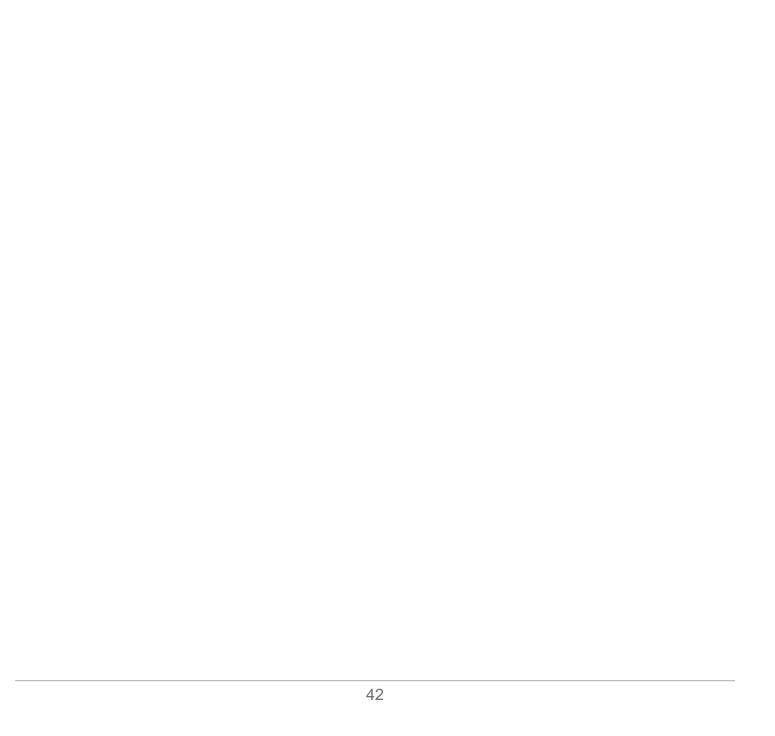


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NEW BRITAIN

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