

PROGRAMS

Each of our programs are individualized to fit the specific needs of each student.

****We are MSDE Certified****

Middle School Program

Our middle school program serves grades 6-8.

High School Program

Our high school program serves grades 9-12. After completion of the program, students are eligible to receive a high school diploma or certificate of completion.

Vocational Programs

Our individuals can choose from 4 different vocational programs including: Automotive, Barbering, Building & Maintenance, Culinary Arts and Horticulture.

Autism Program

Our autism program is comprehensive and self-contained. The curriculum contains language arts, math, social studies and life skills.

Quotes From the

“ I went to so many different schools, but Youth in Transition finally was the right school for me ”

-C.S, Student at YIT

“ My son LOVES coming to school every day now, he didn't like school before ”

-Ms. Butler, Parent of YIT Student

Contact Info:

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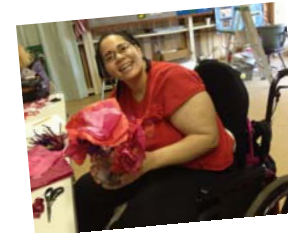
Fax: 410-944-7622

Visit our website to connect with us:



www.ncianet.org

YOUTH IN TRANSITION SCHOOL



7130 Rutherford Road
Baltimore, Maryland
21244

410-944-9994

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OUR MISSION

The mission of the NCIA Youth in Transition School is to provide a structured learning environment that will support the maximum development of each student. The school addresses the students' physical, psychological, intellectual, and social needs.



VOCATIONAL

NCIA Youth in Transition School offers several vocational education programs including Automotive, Barbering, Culinary Arts & Horticulture.



Automotive

Students Learn: Safety, basic fluid maintenance, brake services and repair.



Barbering

Students Learn: Chemistry, anatomy & physiology, bacteriology, facials, nails, shaving, hairstyling & color treatment

PROGRAMS

We have the following options:

- Completer Pathway
- High School Electives
- Vocational/Job Training



Horticulture

Students Learn: Planting, repotting, harvesting, composting, fertilization and pest/disease control



Culinary

Students Learn: Grilling, roasting, baking, sautéing & frying and sanitation