

CONTINUING EDUCATION CURRICULUM

See proposal Impact (PI) reports to view list of courses and/or programs that may be impacted by the following proposed actions.

Business Management

<p>*630 SMALL BUSINESS ESSENTIALS</p> <p>This course provides students with the principles, practices, strategies, and requirements needed to form and manage a small business. Students will learn about establishing online, home-based, mobile and commercially zoned small businesses. Topics include legal forms of organization, hiring employees, financial issues, establishing credit, securing loans, developing sales and marketing strategies and legal issues. Students will learn how to identify and analyze personal and business skills necessary to start a small business. (FT)</p>	<p>Offered At: None</p> <p>Action(s) Proposed: New Course Approved</p> <p>Originating Campus: Continuing Education</p> <p>Effective: Fall 2015</p>
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Business Management

<p>*631 SMALL BUSINESS PLANNING</p> <p>This course includes preplanning, strategizing, organizing, developing and writing a small business plan. Students will develop a personal vision statement and create a business concept that aligns with their plan. The course also includes management and organization, marketing strategies, financials and exit strategies. (FT)</p>	<p>Offered At: None</p> <p>Action(s) Proposed: New Course Approved</p> <p>Originating Campus: Continuing Education</p> <p>Effective: Fall 2015</p>
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Computer and Information Science

<p>*609 NETWORK SECURITY BASICS</p> <p>REQUISITES: <i>Advisory:</i> COMP 608 or equivalent</p> <p>This course provides the foundation and basic skills needed in computer and network security. Topics include identifying security risks, risk mitigation strategies, forensic procedures, incident response procedures and cryptography. Students will learn investigative techniques, types of threats, and application of security controls to maintain confidentiality, data integrity, and availability. Emphasis will be placed on security best practices and applying applicable policies, laws, and regulations. (FT)</p>	<p>Offered At: None</p> <p>Action(s) Proposed: New Course Approved</p> <p>Originating Campus: Continuing Education</p> <p>Effective: Fall 2015</p>
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Computer and Information Science

<p>*643 LINUX SERVER TECHNOLOGIES</p> <p>REQUISITES: <i>Advisory:</i> Microcomputer Basics or equivalent</p> <p>This course includes the installation, configuration, and management of network services and roles on the Linux Server Operating System. Students will learn about server administration tools, configuring common Linux services, and managing network and server security. Students will be introduced to network and server monitoring and troubleshooting tools and practices. (FT)</p>	<p>Offered At: None</p> <p>Action(s) Proposed: New Course Approved</p> <p>Originating Campus: Continuing Education</p> <p>Effective: Fall 2015</p>
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Foods and Nutrition

<p>*681 CULINARY ARTS AND SCIENCES I</p> <p>This course provides an overview of the culinary arts industry and the basic knowledge and skills required for entry-level positions in the culinary arts profession. Topics will include: culinary terminology, industry history, food safety and sanitation, tools, equipment, knife skills, and food service operations. Students will also learn the preparation of stocks, sauces and soups, bakeshop products, breakfast cookery, and American regional cuisine. (FT)</p>	<p>Offered At: None</p> <p>Action(s) Proposed: New Course <i>Approved</i></p> <p>Originating Campus: Continuing Education</p> <p>Effective: Fall 2015</p>
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Foods and Nutrition

<p>*682 CULINARY ARTS AND SCIENCES II</p> <p>This course provides an introduction to the principles of meat and seafood cookery, garde manger, nutrition fundamentals, and restaurant economics. Topics will include: principles of protein identification and fabrication, vegetable, fruit, and starch identification and preparation, and international cuisine. Students will also learn about restaurant management, standards, and menu development including food costing. (FT)</p>	<p>Offered At: None</p> <p>Action(s) Proposed: New Course <i>Approved</i></p> <p>Originating Campus: Continuing Education</p> <p>Effective: Fall 2015</p>
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Foods and Nutrition

<p>*683 CULINARY ARTS ADVANCED I</p> <p>This course provides an overview of current trends in the culinary industry, restaurant operations, and the basic knowledge required to design and open a food service business. Topics will include: molecular culinary terminology, molecular product identification, flavor affinities, business plan development, marketing, restaurant law, and restaurant concept development. Students will also learn how to prepare dishes using molecular gastronomy techniques. (FT)</p>	<p>Offered At: None</p> <p>Action(s) Proposed: New Course <i>Approved</i></p> <p>Originating Campus: Continuing Education</p> <p>Effective: Fall 2015</p>
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Foods and Nutrition

<p>*684 CULINARY ARTS ADVANCED II</p> <p>This course provides an overview of sustainable food systems, food and beverage management, front end operations and professional table service. Topics will include: farm-to-table concepts, purchasing and cost control, human resources and restaurant leadership and management. Students will also learn the basics of food and beverage pairing, as well as the preparation of seasonal dishes utilizing sustainable local ingredients. (FT)</p>	<p>Offered At: None</p> <p>Action(s) Proposed: New Course <i>Approved</i></p> <p>Originating Campus: Continuing Education</p> <p>Effective: Fall 2015</p>
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Clothing and Textiles

<p>*625 SEWING FUNDAMENTALS II</p> <p>REQUISITES: <i>Advisory:</i> Completion of Sewing Fundamentals CLTX 620 or Basic Clothing Construction Skills. This course bridges the skills between the beginner and the professional sewer. Emphasis in the course is on the attainment of intermediate skills needed to create apparel and sewn products. Topics include elements of style, textile knowledge and identification, equipment, tools, fitting techniques and evaluation of apparel quality. Introduction of fashion industry concepts including green technology is included. (FT)</p>	<p>Offered At: None</p> <p>Action(s) Proposed: New Course Approved</p> <p>Originating Campus: Continuing Education</p> <p>Effective: Fall 2015</p>
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PROGRAM CHANGES

*Business Management

New Program- *Approved*

Business Management- Continuing Education: Fall 2015

Certificate of Completion Small Business Planning

*Clothing and Textiles

Program Revision- *Approved*

Clothing and Textiles- Continuing Education: Fall 2015

Certificate of Completion Clothing Construction

*Computer and Information Science

New Program- *Approved*

Computer and Information Science- Continuing Education: Fall 2015

Certificate of Completion Security Essentials

*Computer and Information Science

New Program- *Approved*

Computer and Information Science- Continuing Education: Fall 2015

Certificate of Completion Linux Server Administration

*Foods and Nutrition

New Program- *Approved*

Foods and Nutrition- Continuing Education: Fall 2015

Certificate of Completion Culinary Arts and Sciences

*Foods and Nutrition

New Program- *Approved*

Foods and Nutrition- Continuing Education: Fall 2015

Certificate of Completion Culinary Arts Advanced