

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

**Digital Media (ARTD)**

**Action(s) Taken**

<p><b>*120A Web Page Design I</b></p> <p style="text-align: right;"><b>1.5 hours lecture, 1.5 hours lab, 2 units Letter Grade or Credit/No Credit Option</b></p> <p><b>REQUISITES:</b> <i>Advisory:</i> ARTF 150A and ARTF 150B each with a grade of "C" or better, or equivalent. This is an introduction to basic web page development with an emphasis on information design and graphic design strategies necessary for the creation of successful user interfaces. The course teaches the use of Macromedia's Dreamweaver and Flash software for the construction of web sites. Topics include; preparing images for the web, page layout, storyboarding and working with type and color.</p> <p><b>FIELD TRIP REQUIREMENTS:</b> May be required</p> <p><b>TRANSFER APPLICABILITY:</b> Associate Degree Credit &amp; transfer to CSU and/or private colleges and universities.</p> <p><b>CAN DATA:</b> NONE</p>	<p><b>Offered At:</b> Miramar</p> <p><b>Action(s) Proposed:</b> Course Deactivation (Not at any College) <i>Approved</i></p> <p><b>Proposed For College(s):</b> Miramar</p> <p><b>Originating Campus:</b> Miramar</p> <p><b>Effective:</b> Spring 2006</p>
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**Culinary Arts/Culinary Management (CACM)**

<p><b>101 Sanitation, Safety and Equipment</b></p> <p style="text-align: right;"><b>3 hours lecture, 3 units Grade Only</b></p> <p><b>REQUISITES:</b> <i>Advisory:</i> ENGL 042 &amp; ENGL 043, each with a grade of "C" or better, or equivalent or Assessment Skill Level R4/W4; and completion of or concurrent enrollment in CACM 105 (formerly FOOD 105), CACM 110 (formerly FOOD 110), and HOSP 101, each with a grade of "C" or better, or equivalent. <i>Limitation on Enrollment:</i> This course is not open to students with previous credit for FOOD 107. This course provides safety and sanitation principles and practices for personal and institutional application. Methods and techniques for handling foods safely are examined including food preparation, storage, service and the prevention of food contamination. Also covered are the importance of microorganisms, food borne illness and food allergies, sanitary facilities and equipment, accident prevention, crisis management, and pest management. Compliance with city, state, and federal health regulation as embodied in HACCP (Hazard Analysis Critical Control Point) are emphasized, along with the supervisor's responsibilities in maintaining high standards of these principles. The student receives a San Diego County food handler card and a certificate of completion from the Educational Foundation of the National Restaurant Association upon the successful completion of this course. This course is required for all Culinary Arts/Culinary Management students and is to be taken as the first course prior to all other culinary courses or in conjunction with the first few. It may be used for American Culinary recertification, and is required for the Dietary Service Supervisor Certificate offered by the Nutrition Department.</p>	<p><b>Offered At:</b> Mesa</p> <p><b>Action(s) Proposed:</b> Course Revision - (Including Activation) <i>Approved</i></p> <p><b>Proposal Actions:</b> Outline of Topics Writing assignments Outside assignments Method of Instruction Texts/Supplies Course Description Course Number Discipline/Subject Indicator Change Equivalency-FOOD 107</p> <p><b>Proposed For College(s):</b> Mesa</p> <p><b>Originating Campus:</b> Mesa</p> <p><b>Effective:</b> Fall 2006</p>
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<p><b>FIELD TRIP REQUIREMENTS:</b> May be required</p> <p><b>TRANSFER APPLICABILITY:</b> Associate Degree Credit &amp; transfer to CSU and/or private colleges and universities.</p> <p><b>CAN DATA:</b> NONE</p>	
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**Culinary Arts/Culinary Management (CACM)**

<p><b>105 Fundamentals of Food Production Theory</b></p> <p style="text-align: right;"><b>3 hours lecture, 3 units Grade Only</b></p> <p><b>REQUISITES:</b>  <i>Advisory:</i> ENGL 042 &amp; ENGL 043 &amp; MATH 032, each with a grade of "C" or better, or equivalent or Assessment Skill Levels R4/W4/M20; and completion of or concurrent enrollment in CACM 101 (formerly FOOD 107), with a grade of "C" or better, or equivalent. Food handler's permit may be accepted per instructor permission in lieu of CACM 101; and completion of or concurrent enrollment in CACM 110 (formerly FOOD 110), and HOSP 101, each with a grade of "C" or better, or equivalent.  <i>Limitation on Enrollment:</i> This course is not open to students with previous credit for FOOD 105.  This course provides basic terminology and methods of food production and an understanding of the physical, chemical, and biological characteristics of food. The variety of basic and specially prepared foods served in hotels, restaurants and other types of food service establishments are introduced, and hierarchy of culinary positions is also presented. Food grades and standards of quality for finished products are presented. This is a beginning course for students with an interest in culinary arts/culinary management.</p> <p><b>FIELD TRIP REQUIREMENTS:</b> May be required</p> <p><b>TRANSFER APPLICABILITY:</b> Associate Degree Credit &amp; transfer to CSU and/or private colleges and universities.</p> <p><b>CAN DATA:</b> NONE</p>	<p><b>Offered At:</b> Mesa</p> <p><b>Action(s) Proposed:</b> Course Integration (Including Activation) <i>Approved</i></p> <p><b>Proposal Actions:</b>  Title Change  Advisory-change  Outline of Topics  Outside assignments  Critical thinking assignments  Texts/Supplies  Course Description  Discipline/Subject Indicator Change  Equivalency-FOOD 105</p> <p><b>Proposed For College(s):</b> Mesa</p> <p><b>Originating Campus:</b> Mesa</p> <p><b>Effective:</b> Fall 2006</p>
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**Culinary Arts/Culinary Management (CACM)**

<p><b>110 Fundamentals of Cooking &amp; Service</b></p> <p style="text-align: right;"><b>12 hours lab, 4 units Grade Only</b></p> <p><b>REQUISITES:</b>  <i>Advisory:</i> ENGL 042 &amp; ENGL 043 and MATH 032, each with a grade of "C" or better, or equivalent or Assessment Skill Levels R4/W4/M20; and completion of or concurrent enrollment in CACM 101 (formerly FOOD 107), with a grade of "C" or better, or equivalent. Food handler's permit may be accepted per instructor permission in lieu of CACM 101; and concurrent enrollment in CACM 105 (formerly FOOD 105), with a grade of "C" or better, or equivalent.  <i>Limitation on Enrollment:</i> This course is not open to students with previous credit for FOOD 110.                  This is a beginning laboratory course in food preparation and presentation including cooking equipment, techniques, and safety procedures, using weights and measures, and interpretation of recipes. Product identification, basic cooking techniques and procedures based on nutrition and classic preparation methods are presented. Students are provided the hands-on experience in preparing meals by following recipe structure and using and modifying recipes based on knowledge gained through the course. Food preparation is produced in a time-restricted setting to prepare for functioning in a commercial kitchen. This course is designed for students interested in pursuing a career in Culinary Arts/Culinary Management.</p> <p><b>FIELD TRIP REQUIREMENTS:</b> May be required</p> <p><b>TRANSFER APPLICABILITY:</b> Associate Degree Credit &amp; transfer to CSU and/or private colleges and universities</p> <p><b>CAN DATA:</b> NONE</p>	<p><b>Offered At:</b> Mesa</p> <p><b>Action(s) Proposed:</b> Course Integration (Including Activation) <i>Approved</i></p> <p><b>Proposal Actions:</b>                  Title Change                  Advisory-change Hours                  Outline of Topics                  Reading assignments                  Writing assignments                  Outside assignments                  Method of Instruction                  Texts/Supplies                  Course Description                  Discipline/Subject Indicator Change                  Equivalency-FOOD 110</p> <p><b>Proposed For College(s):</b> Mesa</p> <p><b>Originating Campus:</b> Mesa</p> <p><b>Effective:</b> Fall 2006</p>
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**Culinary Arts/Culinary Management (CACM)**

<p><b>*111 Fundamentals of Cooking &amp; Service for Non-Majors</b></p> <p style="text-align: right;"><b>6 hours lab, 2 units Grade Only</b></p> <p><b>REQUISITES:</b>  <i>Advisory:</i> ENGL 042 &amp; ENGL 043 &amp; MATH 032, each with a grade of "C" or better, or equivalent or Assessment Skill Levels R4/W4/M20; and completion of or concurrent enrollment in HOSP 101 with a grade of "C" or better, or equivalent.  <i>Limitation on Enrollment:</i> This course is not open to students with previous credit for CACM 110 (formerly FOOD 110).                  This is an introductory course in the practical applications of cooking techniques, dining room service, and restaurant operations, including safety, sanitation, flow of goods, and industry trends. This course is designed for students interested in pursuing a certificate or degree in hospitality management, or others who maintain an interest. It is not for Culinary Arts/Culinary Management certificate or degree students. Through lab sessions, this course provides opportunity for students to gain hands-on experience in preparing meals by following and modifying recipes by using the knowledge gained through the course.</p> <p><b>FIELD TRIP REQUIREMENTS:</b> May be required</p>	<p><b>Offered At:</b> NONE</p> <p><b>Action(s) Proposed:</b> New Course</p> <p><b>Proposed For College(s):</b> Mesa</p> <p><b>Originating Campus:</b> Mesa</p> <p><b>Effective:</b> Fall 2006</p> <p><i>Deferred to 10/13/05 CIC meeting</i></p>
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<p><b>TRANSFER APPLICABILITY:</b> Associate Degree Credit &amp; transfer to CSU and/or private colleges and universities.</p> <p><b>CAN DATA:</b> NONE</p>	
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**Culinary Arts/Culinary Management (CACM)**

<p><b>120 Menu Analysis &amp; Event Catering</b></p> <p style="text-align: right;"><b>3 hours lecture, 3 units Grade Only</b></p> <p><b>REQUISITES:</b>  <i>Advisory:</i> ENGL 042 &amp; ENGL 043 and MATH 032, each with a grade of "C" or better, or equivalent or Assessment Skill Levels R4/W4/M20; and completion of or concurrent enrollment in CACM 101 (formerly FOOD 107), with a grade of "C" or better, or equivalent. Food handler's permit may be accepted per instructor permission in lieu of CACM 101; and completion of or concurrent enrollment in HOSP 101 with a grade of "C" or better, or equivalent.  <i>Limitation on Enrollment:</i> This course is not open to students with previous credit for FOOD 120.  This course covers the key aspects of menu planning essential to building a menu or complete concept and operation of a foodservice facility. The principles of planning a menu are presented, from concept development and design mechanics to menu pricing and marketing issues. Each menu element is analyzed as it applies to foodservice operations, balanced presentation, and profitability. Various types foodservices are presented for hotels, restaurants, foodservice facilities, and catering situations. This course is designed for students interested in pursuing a career in Culinary Arts/Culinary Management.</p> <p><b>FIELD TRIP REQUIREMENTS:</b> May be required</p> <p><b>TRANSFER APPLICABILITY:</b> Associate Degree Credit &amp; transfer to CSU and/or private colleges and universities.</p> <p><b>CAN DATA:</b> NONE</p>	<p><b>Offered At:</b> Mesa</p> <p><b>Action(s) Proposed:</b> Course Integration (Including Activation) <i>Approved</i></p> <p><b>Proposal Actions:</b>  Title Change  Advisory-change  Outline of Topics  Reading assignments  Writing assignments  Outside assignments  Method of Instruction  Texts/Supplies  Course Description  Discipline/Subject Indicator Change  Equivalency-FOOD 120</p> <p><b>Proposed For College(s):</b> Mesa</p> <p><b>Originating Campus:</b> Mesa</p> <p><b>Effective:</b> Fall 2006</p>
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**Culinary Arts/Culinary Management (CACM)**

<p><b>130 Quantity Food Preparation-Theory</b></p> <p style="text-align: right;"><b>3 hours lecture, 3 units Grade Only</b></p> <p><b>REQUISITES:</b>  <i>Prerequisite:</i> CACM 101 (formerly FOOD 107) with a grade of "C" or better, or equivalent. Food handler's permit may be accepted per instructor permission in lieu of CACM 101.  <i>Advisory:</i> ENGL 042 &amp; ENGL 043 &amp; MATH 032, each with a grade of "C" or better, or equivalent or Assessment Skill Levels R4/W4/M20; and concurrent enrollment in CACM 131 (formerly FOOD 131); and completion of or concurrent enrollment in , CACM 105 (formerly FOOD 105), CACM 110 (formerly FOOD 110), and HOSP 101, each with a grade of "C" or better, or equivalent.  <i>Limitation on Enrollment:</i> This course is not open to students with previous credit for FOOD 130.  This intermediate course sets forth the principles of preparing and serving food in volume with focus on entrees, breakfast foods, salads, sandwiches, short orders, and desserts. Emphasis is placed on recipe standardization, determination of need and procurement of supplies, organization of work stations, effective use of equipment and time, and attractive service. This course is for students pursuing a career in Culinary Arts/Culinary Management, and is also required for the Dietary Service Supervisor Certificate offered through the Nutrition Department.</p> <p><b>FIELD TRIP REQUIREMENTS:</b> May be required</p> <p><b>TRANSFER APPLICABILITY:</b> Associate Degree Credit &amp; transfer to CSU and/or private colleges and universities.</p> <p><b>CAN DATA:</b> NONE</p>	<p><b>Offered At:</b> Mesa</p> <p><b>Action(s) Proposed:</b> Course Integration (Including Activation) <i>Approved</i></p> <p><b>Proposal Actions:</b>  Advisory-change  Outline of Topics  Reading assignments  Writing assignments  Outside assignments  Critical thinking assignments  Method of Instruction  Texts/Supplies  Course Description  Prerequisite - New  Discipline/Subject Indicator Change  Equivalency-FOOD 130</p> <p><b>Proposed For College(s):</b> Mesa</p> <p><b>Originating Campus:</b> Mesa</p> <p><b>Effective:</b> Fall 2006</p>
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**Culinary Arts/Culinary Management (CACM)**

<p><b>131 Quantity Food Preparation Laboratory</b></p> <p style="text-align: right;"><b>12 hours lab, 4 units Grade Only</b></p> <p><b>REQUISITES:</b>  <i>Prerequisite:</i> CACM 101 (formerly FOOD 107) with a grade of "C" or better, or equivalent. Food handler's permit may be accepted per instructor permission in lieu of CACM 101; and CACM 105 (formerly FOOD 105), CACM 110 (formerly FOOD 110), and HOSP 101, each with a grade of "C" or better, or equivalent.  <i>Advisory:</i> ENGL 042 &amp; ENGL 043 &amp; MATH 032, each with a grade of "C" or better, or equivalent or Assessment Skill Levels R4/W4/M20; and completion of or concurrent enrollment in CACM 130 (formerly FOOD 130) with a grade of "C" or better, or equivalent.  <i>Limitation on Enrollment:</i> This course is not open to students with previous credit for Food 131.                  This laboratory course supplements the Culinary Arts/Culinary Management 130 theory course. Large scale food preparation is produced in a time-restricted quality-minded setting. Emphasis is placed on the development, organization and carrying out of recipe standardization, need and procurement of supplies, work stations, and attractive service. This intermediate course is for students interested in a career in Culinary Arts/Culinary Management and is required for the Dietary Service Supervisor Certificate offered through the Nutrition Department.</p> <p><b>FIELD TRIP REQUIREMENTS:</b> May be required</p> <p><b>TRANSFER APPLICABILITY:</b> Associate Degree Credit &amp; transfer to CSU and/or private colleges and universities.</p> <p><b>CAN DATA:</b> NONE</p>	<p><b>Offered At:</b> Mesa</p> <p><b>Action(s) Proposed:</b> Course Integration (Including Activation) <i>Approved</i></p> <p><b>Proposal Actions:</b>                  Advisory-change                  Hours                  Outline of Topics,                  Reading assignments                  Writing assignments                  Outside assignments                  Method of Evaluation                  Method of Instruction                  Texts/Supplies                  Course Description                  Prerequisite - New                  Discipline/Subject Indicator Change                  Equivalency-FOOD 131</p> <p><b>Proposed For College(s):</b> Mesa</p> <p><b>Originating Campus:</b> Mesa</p> <p><b>Effective:</b> Fall 2006</p>
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**Culinary Arts/Culinary Management (CACM)**

<p><b>140 Food and Beverage Purchasing and Control</b></p> <p style="text-align: right;"><b>3 hours lecture, 3 units Grade Only</b></p> <p><b>REQUISITES:</b>  <i>Advisory:</i> ENGL 042 &amp; ENGL 043 &amp; MATH 032, each with a grade of "C" or better, or equivalent or Assessment Skill Levels R4/W4/20; and completion of or concurrent enrollment in CACM 101 (formerly FOOD 107), with a grade of "C" or better, or equivalent. Food handler's permit may be accepted per instructor permission in lieu of CACM 101; and completion of or concurrent enrollment in HOSP 101 with a grade of "C" or better, or equivalent  <i>Limitation on Enrollment:</i> This course is not open to students with previous credit for FOOD 140.                  This course covers techniques for purchasing food, beverages, and supplies used in hotels and restaurants. Students learn to analyze the operation, promotion, sales cost, and inventory controls on food and beverages. Students gain realistic experience by writing foodservice specifications, based on general purchasing methods, requirements, procedures, as well as the importance of controlling portions, inventories and costs and their affect on menu pricing. This course is designed for students interested in a career in hospitality and culinary arts/culinary management, and those working toward certification with the American Culinary Federation.</p>	<p><b>Offered At:</b> Mesa</p> <p><b>Action(s) Proposed:</b> Course Integration (Including Activation) <i>Approved</i></p> <p><b>Proposal Actions:</b>                  Advisory-change                  Hours                  Outline of Topics                  Reading assignments                  Writing assignments                  Outside assignments                  Critical thinking assignments                  Method of Evaluation                  Method of Instruction                  Texts/Supplies                  Course Description                  Discipline/Subject Indicator Change                  Equivalency-FOOD 140</p>
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<p><b>FIELD TRIP REQUIREMENTS:</b> May be required</p> <p><b>TRANSFER APPLICABILITY:</b> Associate Degree Credit &amp; transfer to CSU and/or private colleges and universities.</p> <p><b>CAN DATA:</b> NONE</p>	<p><b>Proposed For College(s):</b> Mesa</p> <p><b>Originating Campus:</b> Mesa</p> <p><b>Effective:</b> Fall 2006</p>
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**Culinary Arts/Culinary Management (CACM)**

<p><b>*150 Cultural Foods</b></p> <p style="text-align: right;"><b>3 hours lecture, 3 units Grade Only</b></p> <p><b>REQUISITES:</b>  <i>Advisory:</i> ENGL 051 &amp; ENGL 056, each with a grade of "C" or better, or equivalent or Assessment Skill Levels W5/R5; and completion of or concurrent enrollment in HOSP 101 with a grade of "C" or better, or equivalent.  This course examines the regional, ethnic, cultural, religious, historical and social influences on food patterns and cuisine, as well as how food is viewed as an expression of cultural diversity.  Traditional foods of geographic areas and cultures, geographic factors in food availability, global food issues, dietary habits, religious influences and an overview of nutritional problems of ethnic groups are discussed and assessed. Connection is drawn between major historical events and how and why these events affected and defined the culinary traditions of different societies. Also presented are sanitation and safety practices, equipment and utensils, and applications to the food industry. This course is for students interested in a career in culinary, hospitality and tourism management, and those with an interest in ethnic cuisine.</p> <p><b>FIELD TRIP REQUIREMENTS:</b> May be required</p> <p><b>TRANSFER APPLICABILITY:</b> Associate Degree Credit &amp; transfer to CSU and/or private colleges and universities.</p> <p><b>CAN DATA:</b> NONE</p>	<p><b>Offered At:</b> NONE</p> <p><b>Action(s) Proposed:</b> New Course  <i>Approved pending modifications to remove the CSU-GE from proposal.</i></p> <p><b>Proposed For College(s):</b> Mesa</p> <p><b>Originating Campus:</b> Mesa</p> <p><b>Effective:</b> Fall 2006</p> <p><i>This course has been proposed for CSU General Education area D1, (Social, Political and Economic Institutions and Behavior, Historical Background—Anthropology &amp; Archeology), and Area D3, (Social, Political and Economic Institutions and Behavior, Historical Background—Ethnic Studies). To be reviewed at the May 25, 2006 CIC meeting.</i></p>
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**Culinary Arts/Culinary Management (CACM)**

<p><b>201 Gourmet Food Preparation Laboratory</b></p> <p style="text-align: right;"><b>9 hours lab, 3 units Grade Only</b></p> <p><b>REQUISITES:</b>  <i>Prerequisite:</i> CACM 101 (formerly FOOD 107) with a grade of "C" or better, or equivalent. Food handler's permit may be accepted per instructor permission in lieu of CACM 101; CACM 105 (formerly FOOD 105), CACM 110 (formerly FOOD 110), CACM 130 (formerly FOOD 130), CACM 131 (formerly FOOD 131) and HOSP 101, each with a grade of "C" or better, or equivalent.  <i>Advisory:</i> ENGL 042 &amp; ENGL 043 &amp; MATH 032, each with a grade of "C" or better, or equivalent or Assessment Skill Levels R4/W4/M20; and completion of or concurrent enrollment in: CACM 120 (formerly FOOD 120), CACM 140 (formerly FOOD 140), CACM 150 and HOSP 115 (formerly FOOD 115), each with a grade of "C" or better, or equivalent.  <i>Limitation on Enrollment:</i> This course is not open to students with previous credit for FOOD 201.                  This laboratory course is designed to teach advanced food preparation techniques and methods. Students learn the science of scratch cookery through small batch assignments. Areas of focus include gourmet items, buffet specialties, hors d'oeuvres, and canapés, while practicing presentation and garnishing. Small scale preparation is produced in a time-restricted quality-minded setting. This course is for students pursuing a career in culinary arts/culinary management.</p> <p><b>FIELD TRIP REQUIREMENTS:</b> May be required</p> <p><b>TRANSFER APPLICABILITY:</b> Associate Degree Credit &amp; transfer to CSU and/or private colleges and universities.</p> <p><b>CAN DATA:</b> NONE</p>	<p><b>Offered At:</b> Mesa</p> <p><b>Action(s) Proposed:</b> Course Integration (Including Activation) <i>Approved</i></p> <p><b>Proposal Actions:</b>                  Advisory-change                  Course Description                  Critical thinking assignments                  Discipline/Subject Indicator Change                  Hours,                  Method of Instruction                  Outline of Topics                  Outside assignments                  Prerequisite - New                  Reading assignments                  Texts/Supplies                  Units Change                  Writing assignments                  Equivalency-FOOD 201</p> <p><b>Proposed For College(s):</b> Mesa</p> <p><b>Originating Campus:</b> Mesa</p> <p><b>Effective:</b> Fall 2006</p>
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**Culinary Arts/Culinary Management (CACM)**

<p><b>205 Garde Manger Cold Food Production</b></p> <p style="text-align: right;"><b>9 hours lab, 3 units Grade Only</b></p> <p><b>REQUISITES:</b>  <i>Prerequisite:</i> CACM 101 (formerly FOOD 107) with a grade of "C" or better, or equivalent. Food handler's permit may be accepted per instructor permission in lieu of CACM 101; CACM 105 (formerly FOOD 105), CACM 110 (FOOD 110), CACM 130 (formerly FOOD 130), CACM 131 (formerly FOOD 131), and HOSP 101, each with a grade of "C" or better, or equivalent.  <i>Advisory:</i> ENGL 042 &amp; ENGL 043 &amp; MATH 032, each with a grade of "C" or better, or equivalent or Assessment Skill Levels R4/W4/M20; and completion of or concurrent enrollment in: CACM 120 (formerly FOOD 120), CACM 140 (formerly FOOD 140), CACM 150, and HOSP 115 (formerly FOOD 115), each with a grade of "C" or better, or equivalent.  <i>Limitation on Enrollment:</i> This course is not open to students with previous credit for FOOD 205.  This laboratory course builds on skills previously learned while the student studies traditional upscale pantry preparation. Topics covered include hors d'oeuvres, canapés, pates, terrines and charcuterie. Artistic displays including buffet tables, centerpieces, culinary showpieces are presented. The student gains practical experience preparing and serving theme buffets for guests. Small and large-scale preparation is produced in a time-restricted quality-minded setting. This course is for students pursuing a career in culinary arts/culinary management.</p> <p><b>FIELD TRIP REQUIREMENTS:</b> May be required</p> <p><b>TRANSFER APPLICABILITY:</b> Associate Degree Credit &amp; transfer to CSU and/or private colleges and universities.</p> <p><b>CAN DATA:</b> NONE</p>	<p><b>Offered At:</b> Mesa</p> <p><b>Action(s) Proposed:</b> Course Integration (Including Activation) <i>Approved</i></p> <p><b>Proposal Actions:</b>  Advisory-change  Course Description  Discipline/Subject Indicator Change  Hours  Method of Instruction  Outline of Topics  Outside assignments  Reading assignments  Title Change  Units Change  Writing assignments  Equivalency-FOOD 205</p> <p><b>Proposed For College(s):</b> Mesa</p> <p><b>Originating Campus:</b> Mesa</p> <p><b>Effective:</b> Fall 2006</p>
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**Culinary Arts/Culinary Management (CACM)**

<p><b>210 Basic Baking and Pastry</b></p> <p style="text-align: right;"><b>9 hours lab, 3 units Grade Only</b></p> <p><b>REQUISITES:</b>  <i>Prerequisite:</i> CACM 101 (formerly FOOD 107) with a grade of "C" or better, or equivalent. Food handler's permit may be accepted per instructor permission in lieu of CACM 101; CACM 105 (formerly FOOD 105), CACM 110 (formerly FOOD 110), CACM 120 (formerly FOOD 120), CACM 130 (formerly FOOD 130), CACM 131 (formerly FOOD 131), CACM 140 (formerly FOOD 140), CACM 150, HOSP 101, and HOSP 115 (formerly FOOD 115), each with a grade of "C" or better, or equivalent.  <i>Advisory:</i> ENGL 042 &amp; ENGL 043 &amp; MATH 032, each with a grade of "C" or better, or equivalent or Assessment Skill Levels R4/W4/M20; and completion of or concurrent enrollment in: CACM 201 (formerly FOOD 201) and CACM 205 (formerly FOOD 205), each with a grade of "C" or better, or equivalent.  <i>Limitation on Enrollment:</i> This course is not open to students with previous credit for FOOD 210.  This course covers fundamental baking skills for students who intend to specialize in baking and pastry making instead of general cooking. Production of yeast and quick breads, cakes, cookies, pies, and pastries, as well as decorating and icings are undertaken, with emphasis placed on more sophisticated items and gourmet specialties including cakes and pastries for weddings, birthdays and special occasions. Gourmet baked items and pastries are produced in a time restricted quality minded setting. This course is for students pursuing a certificate or degree in culinary arts/culinary management.</p> <p><b>FIELD TRIP REQUIREMENTS:</b> May be required</p> <p><b>TRANSFER APPLICABILITY:</b> Associate Degree Credit &amp; transfer to CSU and/or private colleges and universities.</p> <p><b>CAN DATA:</b> NONE</p>	<p><b>Offered At:</b> Mesa</p> <p><b>Action(s) Proposed:</b> Course Integration (Including Activation) <i>Approved</i></p> <p><b>Proposal Actions:</b>  Advisory-change  Course Description  Discipline/Subject Indicator Change  Hours  Method of Instruction  Outline of Topics  Outside assignments  Prerequisite - New  Reading assignments  Repeatability  Texts/Supplies  Title Change  Units Change  Writing assignments  Equivalency-FOOD 210</p> <p><b>Proposed For College(s):</b> Mesa</p> <p><b>Originating Campus:</b> Mesa</p> <p><b>Effective:</b> Fall 2006</p>
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**Culinary Arts/Culinary Management (CACM)**

<p><b>*211 Advanced Baking and Pastry</b></p> <p style="text-align: right;"><b>9 hours lab, 3 units Grade Only</b></p> <p><b>REQUISITES:</b> <i>Prerequisite:</i> CACM 210 with a grade of "C" or better, or equivalent. This course builds on the skills and knowledge gained in baking and pastry and familiarizes the student with advanced baking theories and techniques. Students are introduced to a variety of essential ingredients necessary to the professional pastry chef, as well as current trends in equipment. The techniques of sugar cooking and the handling of chocolate are also discussed. Special importance is placed on the following methods: folding, rolling, piping, and decorating of dessert plates. Emphasis is on the safe handling of foods and the production of high quality, handcrafted desserts for retail and commercial bakeries. This course is designed for students interested advanced baking and pastry techniques in culinary arts/culinary management.</p> <p><b>FIELD TRIP REQUIREMENTS:</b> May be required</p> <p><b>TRANSFER APPLICABILITY:</b> Associate Degree Credit &amp; transfer to CSU and/or private colleges and universities.</p> <p><b>CAN DATA:</b> NONE</p>	<p><b>Offered At:</b> NONE</p> <p><b>Action(s) Proposed:</b> New Course <i>Approved</i></p> <p><b>Proposed For College(s):</b> Mesa</p> <p><b>Originating Campus:</b> Mesa</p> <p><b>Effective:</b> Fall 2006</p>
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**Culinary Arts/Culinary Management (CACM)**

<p><b>270 Work Experience</b></p> <p style="text-align: right;"><b>Hours by Arrangement, 1 - 4 units Grade Only</b></p> <p><b>REQUISITES:</b> <i>Limitation on Enrollment:</i> To receive credit a student must complete a minimum of seven units during the semester, including work experience. A program of on-the-job learning experiences for students employed in a job related to their major. The combined maximum credit for all work experience courses from all disciplines may not exceed 16 units.</p> <p><b>FIELD TRIP REQUIREMENTS:</b> Required</p> <p><b>TRANSFER APPLICABILITY:</b> Associate Degree Credit &amp; transfer to CSU and/or private colleges and universities.</p> <p><b>CAN DATA:</b> NONE</p>	<p><b>Offered At:</b> Mesa</p> <p><b>Action(s) Proposed:</b> Course Revision - (Including Activation) <i>Approved</i></p> <p><b>Proposal Actions:</b> Discipline/Subject Indicator Change Outline of Topics Reading assignments Equivalency-FOOD 270</p> <p><b>Originating Campus:</b> Mesa</p> <p><b>Effective:</b> Fall 2006</p>
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**Culinary Arts/Culinary Management (CACM)**

<p><b>291 Culinary Practicum</b></p> <p style="text-align: right;"><b>3 - 9 hours lab, 1 - 3 units Grade Only</b></p> <p><b>REQUISITES:</b>  <i>Prerequisite:</i> CACM 101 (formerly FOOD 107), CACM 105 (formerly FOOD 105), and CACM 110 (formerly FOOD 110), and HOSP 101, each with a grade of "C" or better, or equivalent.  <i>Advisory:</i> ENGL 042 &amp; ENGL 043 &amp; MATH 032, each with a grade of "C" or better, or equivalent or Assessment Skill Levels R4/W4/ M20; and CACM 120 (formerly FOOD 120), CACM 130 (formerly FOOD 130), CACM 131 (formerly FOOD 131), CACM 140 (formerly FOOD 140), each with a grade of "C" or better, or equivalent.  <i>Limitation on Enrollment:</i> Enrollment in an approved related course. Must obtain an Add Code from the instructor for enrollment.  This course provides practical experiences designed to supplement the basic curriculum and includes special cooperative educational opportunities set up with the College and approved Chefs. Experiences include special and short-order food preparation and service, buffet service, catering, dining room management and service and receiving and storeroom procedures. Large scale and small quantity preparation is produced in a time-restricted quality-minded setting. This course is for students pursuing a career in culinary arts/culinary management. This course may be taken 4 times for credit.</p> <p><b>FIELD TRIP REQUIREMENTS:</b> May be required</p> <p><b>TRANSFER APPLICABILITY:</b> Associate Degree Credit &amp; transfer to CSU and/or private colleges and universities.</p> <p><b>CAN DATA:</b> NONE</p>	<p><b>Offered At:</b> Mesa</p> <p><b>Action(s) Proposed:</b> Course Integration (Including Activation) <i>Approved</i></p> <p><b>Proposal Actions:</b>  Course Description  Critical thinking assignments  Discipline/Subject Indicator Change  Method of Instruction  Outline of Topics  Outside assignments  Repeatability  Reading assignments  Title Change  Writing assignments  Equivalency-FOOD 291</p> <p><b>Proposed For College(s):</b> Mesa</p> <p><b>Originating Campus:</b> Mesa</p> <p><b>Effective:</b> Fall 2006</p>
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**Educational Technology (EDTC)**

<p><b>*199 Introduction to Educational Technology</b>  <b>1.5 hours lecture, 1.5 hours lab, 2 units</b>  <b>Grade Only</b></p> <p><b>REQUISITES:</b>  <i>Advisory:</i> CBTE 101 and ENGL 051 &amp; ENGL 056, each with a grade of "C" or better, or equivalent with a grade of "C" or better, or equivalent or Assessment Skill Levels W5/ R5.                  This course is intended for students participating in the Liberal Studies Blended Teacher Education Program and for students considering teaching as a profession. The curriculum is designed to introduce basic computer skills and terminology in the context of Teacher Education. Basic competencies required for meeting the Educational Technology standards required for teachers are addressed in the curriculum.</p> <p><b>FIELD TRIP REQUIREMENTS:</b> May be required</p> <p><b>TRANSFER APPLICABILITY:</b> Associate Degree Credit &amp; transfer to CSU and/or private colleges and universities.</p> <p><b>CAN DATA:</b> NONE</p>	<p><b>Offered At:</b> City, Mesa, Miramar</p> <p><b>Action(s) Proposed:</b> Course Deactivation (Not at any College)  <i>Approved</i></p> <p><b>Proposed For College(s):</b> Mesa, Miramar, City</p> <p><b>Originating Campus:</b> Mesa</p> <p><b>Dist. Ed Offered At College(s):</b> City</p> <p><b>Effective:</b> Spring 2006</p>
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**English (ENGL)**

<p><b>245 Writing Creative Nonfiction</b>  <b>3 hours lecture, 3 units</b>  <b>Grade Only</b></p> <p><b>REQUISITES:</b>  <i>Prerequisite:</i> ENGL 101 or ENGL 105 with a grade of "C" or better, or equivalent or Assessment Skill Levels R6/W6.  <i>Limitation on Enrollment:</i> This course is not open to students with previous credit for ENGL 246A and/or 246B.                  This is an intensive course in writing creative nonfiction. Exploration of the principles and methods of creative nonfiction are offered through lecture and the critical analysis of student and master works addressing personal, social, political, and/or cultural issues. Students submit original creative nonfiction for class discussion and learn to use the workshop format to further their work. Increased writing skills help students not only in preparing for such writing-related careers as publishing, journalism, communications, and education, but also in better understanding literature and learning to use language successfully, which is necessary in many professions.</p> <p><b>FIELD TRIP REQUIREMENTS:</b> May be required</p> <p><b>TRANSFER APPLICABILITY:</b> Associate Degree Credit &amp; transfer to CSU and/or private colleges and universities, UC Transfer Course List.</p> <p><b>CAN DATA:</b> NONE</p>	<p><b>Offered At:</b> City, Mesa</p> <p><b>Action(s) Proposed:</b> Course Revision - (Including Activation)</p> <p><b>Proposal Actions:</b>                  Prerequisite-New                  Advisory-removed                  Course Description                  Critical thinking assignments                  Method of Evaluation                  Outline of Topics                  Outside assignments                  Reading assignments                  Texts/Supplies                  Writing assignments</p> <p><b>Proposed For College(s):</b> City, Mesa</p> <p><b>Originating Campus:</b> Mesa</p> <p><b>Effective:</b> Fall 2006</p>
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**English (ENGL)**

<p><b>247 Writing Seminar - Poetry</b></p> <p style="text-align: right;"><b>3 hours lecture, 3 units Letter Grade or Credit/No Credit Option</b></p> <p><b>REQUISITES:</b> <i>Prerequisite:</i> ENGL 101 or ENGL 105 with a grade of "C" or better, or equivalent or Assessment Skill Levels R6/W6. This introductory course provides instruction in the study and creation of poetry. Students read and critique traditional, contemporary and multicultural poems that provide models for their original work. In addition, students create poetry which is discussed and analyzed by the class. Students learn to identify the basic elements and techniques of poetry, use invention strategies, understand different forms, analyze poems, examine published and unpublished poems as models for writing poetry, use constructive criticism, identify current poetic values, and explore potential markets for publishing poems.</p> <p><b>FIELD TRIP REQUIREMENTS:</b> May be required</p> <p><b>TRANSFER APPLICABILITY:</b> Associate Degree Credit &amp; transfer to CSU and/or private colleges and universities, UC Transfer Course List.</p> <p><b>CAN DATA:</b> NONE</p>	<p><b>Offered At:</b> City, Mesa</p> <p><b>Action(s) Proposed:</b> Course Revision - (Including Activation) <i>Approved</i></p> <p><b>Proposal Actions:</b> Prerequisite - New Advisory-removed Course Description Outside assignments Reading assignments Texts/Supplies Writing assignments</p> <p><b>Proposed For College(s):</b> Mesa, City</p> <p><b>Originating Campus:</b> Mesa</p> <p><b>Effective:</b> Fall 2006</p>
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**Fire Protection Technology (FIPT)**

<p><b>119 Aircraft Fire Control</b></p> <p style="text-align: right;"><b>3 hours lecture, 3 units Grade Only</b></p> <p><b>REQUISITES:</b> <i>Advisory:</i> ENGL 051 &amp; ENGL 056 each, with a grade of "C" or better, or equivalent or Assessment Skill Levels W5/ R5. This course provides students with a fundamental knowledge of factors that affect procedures for fires and other emergencies at airports or other locations involving private, commercial passenger, or military aircraft. Topics include pre-planning techniques, emergency standby procedures, analysis of factors common to emergencies involving aircraft on land or water, post-accident investigations, emergency procedures, aircraft accident reports, and legal aspects of aircraft rescue and fire protection.</p> <p><b>FIELD TRIP REQUIREMENTS:</b> May be required</p> <p><b>TRANSFER APPLICABILITY:</b> Associate Degree Credit &amp; transfer to CSU and/or private colleges and universities.</p> <p><b>CAN DATA:</b> NONE</p>	<p><b>Offered At:</b> Miramar</p> <p><b>Action(s) Proposed:</b> Course Integration (Including Activation) <i>Approved</i></p> <p><b>Proposal Actions:</b> Critical thinking assignments Method of Instruction Outline of Topics Outside assignments Reading assignments Writing assignments</p> <p><b>Proposed For College(s):</b> Miramar</p> <p><b>Originating Campus:</b> Miramar</p> <p><b>Effective:</b> Fall 2006</p>
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**Fire Protection Technology (FIPT)**

<p><b>121 Vertical Rescue</b></p> <p style="text-align: right;"><b>16 hours lecture (total), 24 hours lab (total), 1 unit Grade Only</b></p> <p><b>REQUISITES:</b>  <i>Prerequisite:</i> FIPT 100A and FIPT 100B, each with a grade of "C" or better, or equivalent.  <i>Advisory:</i> ENGL 051 &amp; ENGL 056, each with a grade of "C" or better, or equivalent or Assessment Skill Levels W5/ R5.  <i>Limitation on Enrollment:</i> This course is not open to students with previous credit for FIRE 121.                      This course offers advanced training in making vertical rescues. Students learn about current methods of rappelling, cliff rescue, raising and lowering victims, and high-rise rope rescue. Students practice at various locations within the community.</p> <p><b>FIELD TRIP REQUIREMENTS:</b> May be required</p> <p><b>TRANSFER APPLICABILITY:</b> Associate Degree Credit &amp; transfer to CSU and/or private colleges and universities.</p> <p><b>CAN DATA:</b> NONE</p>	<p><b>Offered At:</b> Miramar</p> <p><b>Action(s) Proposed:</b> Course Integration (Including Activation) <i>Approved</i></p> <p><b>Proposal Actions:</b>                      Advisory-change                      Course Description                      Critical thinking assignments                      Hours                      Method of Instruction                      Outline of Topics                      Reading assignments                      Units Change                      Writing assignments</p> <p><b>Proposed For College(s):</b> Miramar</p> <p><b>Originating Campus:</b> Miramar</p> <p><b>Effective:</b> Spring 2006</p>
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**Fire Protection Technology (FIPT)**

<p><b>210A Driver Operator – Driving</b></p> <p style="text-align: right;"><b>28 hours lecture (total), 12 hours lab (total), 1.5 units Grade Only</b></p> <p><b>REQUISITES:</b>  <i>Advisory:</i> ENGL 051 &amp; ENGL 056 &amp; MATH 032, each with a grade of "C" or better, or equivalent or Assessment Skill Levels W5/ R5/ M20.  <i>Limitation on Enrollment:</i> This course is not open to students with previous credit for FIRE 110 or 210A.                      This course meets the technical and driving requirements established by the State Fire Marshall for fire emergency vehicles. Topics include state code requirements for emergency vehicles, fire apparatus specifications and design, construction features, performance factors, basic inspection and maintenance of fire apparatus, and driving and placement exercises of pumpers.</p> <p><b>FIELD TRIP REQUIREMENTS:</b> May be required</p> <p><b>TRANSFER APPLICABILITY:</b> Associate Degree Credit &amp; transfer to CSU and/or private colleges and universities.</p> <p><b>CAN DATA:</b> NONE</p>	<p><b>Offered At:</b> Miramar</p> <p><b>Action(s) Proposed:</b> Course Integration (Including Activation) <i>Approved</i></p> <p><b>Proposal Actions:</b>                      Course Description                      Critical thinking assignments                      Hours                      Method of Instruction                      Outline of Topics                      Outside assignments                      Reading assignments                      Units Change                      Writing assignments</p> <p><b>Proposed For College(s):</b> Miramar</p> <p><b>Originating Campus:</b> Miramar</p> <p><b>Effective:</b> Spring 2006</p>
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**Fire Protection Technology (FIPT)**

<p><b>210B Driver Operator – Pumping</b></p> <p style="text-align: right;"><b>28 hours lecture (total), 12 hours lab (total), 1.5 units Grade Only</b></p> <p><b>REQUISITES:</b>  <i>Advisory:</i> ENGL 051 &amp; ENGL 056 &amp; MATH 032, each with a grade of "C" or better, or equivalent or Assessment Skill Levels W5/R5/M20.  <i>Limitation on Enrollment:</i> This course is not open to students with previous credit for FIRE 110 or 210B.                  This course meets the technical and practical requirements for using fire department pumpers. Topics include fire apparatus pumping specifications, testing, design and construction features, performance factors, and field hydraulics.</p> <p><b>FIELD TRIP REQUIREMENTS:</b> May be required</p> <p><b>TRANSFER APPLICABILITY:</b> Associate Degree Credit &amp; transfer to CSU and/or private colleges and universities.</p> <p><b>CAN DATA:</b> NONE</p>	<p><b>Offered At:</b> Miramar</p> <p><b>Action(s) Proposed:</b> Course Integration (Including Activation) <i>Approved</i></p> <p><b>Proposal Actions:</b>                  Course Description                  Hours                  Method of Instruction                  Outline of Topics                  Outside assignments                  Reading assignments                  Texts/Supplies                  Units change                  Writing assignments</p> <p><b>Proposed For College(s):</b> Miramar</p> <p><b>Originating Campus:</b> Miramar</p> <p><b>Effective:</b> Spring 2006</p>
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**History (HIST)**

<p><b>109 History of the United States I</b></p> <p style="text-align: right;"><b>3 hours lecture, 3 units Letter Grade or Credit/No Credit Option</b></p> <p><b>REQUISITES:</b>  <i>Advisory:</i> ENGL 051 &amp; ENGL 056, each with a grade of "C" or better, or equivalent or Assessment Skill Levels W5/R5.  <i>Limitation on Enrollment:</i> This course is not open to students with previous credit for BLAS 112A, 140A, or HIST 110A.                  This course, which covers the history of the United States from its colonial origins through the period of Reconstruction, provides an overview of the diverse peoples who interacted, settled, and influenced the history of the nation and its developing economic, social, and political institutions. The course requires students to analyze a variety of materials, think critically, and write thesis-based essays. The course is required for history majors and is recommended for transfer students. History 109 taken in conjunction with History 110, 115B, 123, 151; Black Studies 140B; Chicano Studies 141B; or Political Science 102 satisfies the District and may satisfy the CSU graduation requirements in United States History, Constitution, and American Institutions and the requirement in California state and local government.</p> <p><b>FIELD TRIP REQUIREMENTS:</b> Not required</p> <p><b>TRANSFER APPLICABILITY:</b> Associate Degree Credit &amp; transfer to CSU and/or private colleges and universities, IGETC, UC Transfer Course List, CSU General Education.</p> <p><b>CAN DATA:</b> CAN HIST 8 (City, Mesa, Miramar) HIST SEQ B (City, Mesa, Miramar)</p>	<p><b>Offered At:</b> City, Mesa, Miramar</p> <p><b>Action(s) Proposed:</b> Update Distance Learning - No Other Action <i>Reviewed</i></p> <p><b>Originating Campus:</b> City</p> <p><b>Dist. Ed Proposed For College(s):</b> City</p> <p><b>Effective:</b> Spring 2006</p>
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**History (HIST)**

<p><b>110 History of the United States II</b></p> <p style="text-align: right;"><b>3 hours lecture, 3 units Letter Grade or Credit/No Credit Option</b></p> <p><b>REQUISITES:</b>  <i>Advisory:</i> ENGL 051 &amp; ENGL 056, each with a grade of "C" or better, or equivalent or Assessment Skill Levels W5/R5.                  This course is not open to students with previous credit for BLAS 112B, 140B, or HIST 110B                  This course, which covers the history of the United States from Reconstruction to the present, provides an overview of the diverse peoples who influenced the history of the nation and it's maturing economic, social, and political institutions. The course requires students to analyze a variety of materials, think critically, and write thesis-based essays. The course is required for history majors and is recommended for transfer students. History 110 taken in conjunction with History 109, 115A, 150; Black Studies 140A; or Chicano Studies 141A satisfies the District and may satisfy CSU requirements in United States History, Constitution, and American Institutions and the requirement in California state and local government. History 110 also satisfies the District and CSU requirements in California state and local government for those students who have completed equivalent United States history, Constitution, and American Ideals courses outside the State of California.</p> <p><b>FIELD TRIP REQUIREMENTS:</b> Not required</p> <p><b>TRANSFER APPLICABILITY:</b> Associate Degree Credit &amp; transfer to CSU and/or private colleges and universities, CSU General Education, IGETC, UC Transfer Course List.</p> <p><b>CAN DATA:</b> CAN HIST 10 (City, Mesa, Miramar) HIST SEQ B (City, Mesa, Miramar)</p>	<p><b>Offered At:</b> City, Mesa, Miramar</p> <p><b>Action(s) Proposed:</b> Update Distance Learning - No Other Action  <i>Reviewed</i></p> <p><b>Originating Campus:</b> City</p> <p><b>Dist. Ed Proposed For College(s):</b>                  City</p> <p><b>Effective:</b> Spring 2006</p>
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**History (HIST)**

<p><b>168 The United States in Vietnam</b></p> <p style="text-align: right;"><b>3 hours lecture, 3 units Grade Only</b></p> <p><b>REQUISITES:</b>  <i>Advisory:</i> ENGL 051 &amp; ENGL 056, each with a grade of "C" or better, or equivalent or Assessment Skill Levels W5/R5.                  This is a lecture and video course in the history of the United States involvement in Southeast Asia between 1945 and 1975. The course incorporates one of the most comprehensive studies of the era, "Vietnam: A Television History," produced by Boston's public television station WGBH in 1983. The emphasis throughout is on the motivations leading the United States into the Vietnam War, and the impact of that involvement on American society. There is some focus on internal Southeast Asian developments, but this is secondary. This course is designed for anyone interested in recent United States history and international relations.</p> <p><b>FIELD TRIP REQUIREMENTS:</b> May be required</p> <p><b>TRANSFER APPLICABILITY:</b> Associate Degree Credit &amp; transfer to CSU and/or private colleges and universities.</p>	<p><b>Offered At:</b> Mesa</p> <p><b>Action(s) Proposed:</b> Course Integration (Including Activation)  <i>Approved pending modifications to remove the CSU-GE from proposal.</i></p> <p><b>Proposal Actions:</b>                  Course Description                  Method of Instruction                  Outside assignments                  Reading assignments                  Writing assignments</p> <p><b>Proposed For College(s):</b> Mesa  <b>Originating Campus:</b> Mesa  <b>Effective:</b> Spring 2006</p>
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<p><b>CAN DATA:</b> NONE</p>	<p><i>This course is being proposed at Mesa for <del>CSU General Education Area D6 (Social, Political, and Economics Institutions and Behavior, Historical Background-History) and for District General Education, Area D (Social and Behavioral Science) and District Multicultural Requirement, and UC Transfer Course List. To be reviewed at the May 25, 2006 CIC meeting.</del></i></p>
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**Hospitality (HOSP)**

<p><b>*101 Introduction to Hospitality &amp; Tourism</b></p> <p style="text-align: right;"><b>3 hours lecture, 3 units Grade Only</b></p> <p><b>REQUISITES:</b> <i>Advisory:</i> ENGL 042 &amp; ENGL 043, each with a grade of "C" or better, or equivalent or Assessment Skill Level R4/W4. Completion of or concurrent enrollment in CACM 101 (formerly FOOD 107) with a grade of "C" or better, or equivalent. This introductory course addresses a general overview and analyses of linkages between segments of the hospitality industry, including: history, career opportunities and service ethics, lodging products and service levels, travel and tourism, food and beverage throughout the industry segments, managed services, clubs, casinos, leisure and recreation, convention centers and meeting and event planning. The course touches on concerns related to health, safety, liability, the environment, technology, and globalization that are interrelated with the hospitality industry. Exploration of all aspects of the multifaceted hospitality and tourism industries are emphasized, including trends future projection and employment opportunities. This overview course is designed for students interested in the hospitality industry.</p> <p><b>FIELD TRIP REQUIREMENTS:</b> May be required</p> <p><b>TRANSFER APPLICABILITY:</b> Associate Degree Credit &amp; transfer to CSU and/or private colleges and universities.</p> <p><b>CAN DATA:</b> NONE</p>	<p><b>Offered At:</b> NONE</p> <p><b>Action(s) Proposed:</b> New Course <i>Approved</i></p> <p><b>Proposed For College(s):</b> Mesa</p> <p><b>Originating Campus:</b> Mesa</p> <p><b>Effective:</b> Fall 2006</p>
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**Hospitality (HOSP)**

<p><b>115 Hospitality Operations &amp; Management</b></p> <p style="text-align: right;"><b>3 hours lecture, 3 units Grade Only</b></p> <p><b>REQUISITES:</b>  <i>Advisory:</i> ENGL 042 &amp; ENGL 043, each with a grade of "C" or better, or equivalent or Assessment Skill Level R4/W4; completion of or concurrent enrollment in CACM 101 (formerly FOOD 107) and HOSP 101, each with a grade of "C" or better, or equivalent.  <i>Limitation on Enrollment:</i> This course is not open to students with previous credit for FOOD 115.  This course is designed to acquaint students with the leadership, management, and quality issues facing today's hospitality industry. It covers the organization and management of hospitality operations, occupational levels and responsibilities, labor-management relations, quality and service issues, and legal aspects and insurance. This course is designed for students who are interested in hospitality and culinary arts/culinary management, as well as those working toward American Culinary Federation certification and recertification.</p> <p><b>FIELD TRIP REQUIREMENTS:</b> May be required</p> <p><b>TRANSFER APPLICABILITY:</b> Associate Degree Credit &amp; transfer to CSU and/or private colleges and universities.</p> <p><b>CAN DATA:</b> NONE</p>	<p><b>Offered At:</b> Mesa</p> <p><b>Action(s) Proposed:</b> Course Integration (Including Activation) <i>Approved</i></p> <p><b>Proposal Actions:</b>  Advisory-change  Course Description  Critical thinking assignments  Discipline/Subject Indicator Change  Outline of Topics  Outside assignments  Reading assignments  Title Change  Writing assignments  Equivalency-FOOD 115</p> <p><b>Proposed For College(s):</b> Mesa</p> <p><b>Originating Campus:</b> Mesa</p> <p><b>Effective:</b> Fall 2006</p>
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**Hospitality (HOSP)**

<p><b>120 Hospitality Sales Promotion</b></p> <p style="text-align: right;"><b>3 hours lecture, 3 units Grade Only</b></p> <p><b>REQUISITES:</b>  <i>Advisory:</i> ENGL 043 with a grade of "C" or better, or equivalent or Assessment Skill Level W4 and HOSP 101 with a grade of "C" or better, or equivalent.  <i>Limitation on Enrollment:</i> This course is not open to students with previous credit for HOTL 120.  This course is designed to provide students with a background in marketing and sales, as they relate to the major decisions hospitality marketers face in balancing objectives and resources against the needs and opportunities in the global marketplace. Primary focus is on the creation of a marketing plan including: the marketing environment, market segments and target markets, and marketing strategies. This course is for students in hospitality and tourism or those interested in the area.</p> <p><b>FIELD TRIP REQUIREMENTS:</b> May be required</p> <p><b>TRANSFER APPLICABILITY:</b> Associate Degree Credit &amp; transfer to CSU and/or private colleges and universities.</p> <p><b>CAN DATA:</b> NONE</p>	<p><b>Offered At:</b> Mesa</p> <p><b>Action(s) Proposed:</b> Course Integration (Including Activation) <i>Approved</i></p> <p><b>Proposal Actions:</b>  Advisory-New  Course Description  Critical thinking assignments  Discipline/Subject Indicator Change  Method of Instruction  Outline of Topics  Outside assignments  Reading assignments  Title Change  Writing assignments  Equivalency-HOTL 120</p> <p><b>Proposed For College(s):</b> Mesa  <b>Originating Campus:</b> Mesa  <b>Effective:</b> Fall 2006</p>
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**Hospitality (HOSP)**

<p><b>130 Hospitality Law</b></p> <p style="text-align: right;"><b>3 hours lecture, 3 units Grade Only</b></p> <p><b>REQUISITES:</b>  <i>Advisory:</i> ENGL 051 with a grade of "C" or better, or equivalent or Assessment Skill Level W5 and HOSP 101 with a grade of "C" or better, or equivalent.  <i>Limitation on Enrollment:</i> This course is not open to students with previous credit for HOTL 115.                      This course introduces the student to the laws and regulations that influence business and management decisions applicable to the ownership and operation hospitality and tourism businesses. It is designed to provide practical knowledge of the law and how the legal system functions. The course focus is on legal fundamentals including negligence, relationships with guests, employees, contracts, liability, and the sale of food and alcohol. This course is designed for students interested in a career in hospitality and tourism or those interested in the area.</p> <p><b>FIELD TRIP REQUIREMENTS:</b> May be required</p> <p><b>TRANSFER APPLICABILITY:</b> Associate Degree Credit &amp; transfer to CSU and/or private colleges and universities.</p> <p><b>CAN DATA:</b> NONE</p>	<p><b>Offered At:</b> Mesa</p> <p><b>Action(s) Proposed:</b> Course Integration (Including Activation) <i>Approved</i></p> <p><b>Proposal Actions:</b>                      Advisory-New                      Course Description                      Critical thinking assignments                      Discipline/Subject Indicator Change                      Method of Instruction                      Outside assignments                      Reading assignments                      Title Change                      Writing assignments                      Equivalency-HOTL 115</p> <p><b>Proposed For College(s):</b> Mesa</p> <p><b>Originating Campus:</b> Mesa</p> <p><b>Effective:</b> Fall 2006</p>
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**Hotel-Motel Management (HOTL)**

<p><b>110 Lodging Management &amp; Operations</b></p> <p style="text-align: right;"><b>3 hours lecture, 3 units Grade Only</b></p> <p><b>REQUISITES:</b>  <i>Advisory:</i> ENGL 043 &amp; MATH 032, each with a grade of "C" or better, or equivalent or Assessment Skill Levels W4/M20. Completion of or concurrent enrollment in HOSP 101 with a grade of "C" or better, or equivalent.                      This overview of the management responsibilities of hotel operations is designed for students interested in the hospitality industry. The focus is on analysis and understanding of the interdependent nature of major departments within a hotel/resort operation: rooms division, food and beverage, sales and marketing, housekeeping and maintenance, and general and administrative. Analyses of the interrelationship between the major departments are examined through the concepts of organizing, planning, communicating, and ethical principles among the major departments of a lodging operation Job titles, functions, and their interactive relationships that are of utmost importance in understanding and working productively with the complexities of modern hotel management are discussed.</p> <p><b>FIELD TRIP REQUIREMENTS:</b> May be required</p> <p><b>TRANSFER APPLICABILITY:</b> Associate Degree Credit &amp; transfer to CSU and/or private colleges and universities.</p> <p><b>CAN DATA:</b> NONE</p>	<p><b>Offered At:</b> Mesa</p> <p><b>Action(s) Proposed:</b> Course Integration (Including Activation) <i>Approved</i></p> <p><b>Proposal Actions:</b>                      Advisory- New                      Course Description                      Critical thinking assignments                      Hours                      Method of Instruction                      Outline of Topics                      Outside assignments                      Reading assignments                      Title Change                      Writing assignments</p> <p><b>Proposed For College(s):</b> Mesa</p> <p><b>Originating Campus:</b> Mesa</p> <p><b>Effective:</b> Fall 2006</p>
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**Music (MUSI)**

<p><b>101 Music History I: Middle Ages to Mid 18th Century</b> <b>3 hours lecture, 3 units</b> <b>Letter Grade or Credit/No Credit Option</b></p> <p><b>REQUISITES:</b> <i>Advisory:</i> MUSI 150A with a grade of "C" or better, or equivalent. ENGL 051 &amp; ENGL 056 with a grade of "C" or better, or equivalent or Assessment Skill Levels W5/R5. This course is a study of Western (European) music from the Middle Ages through the middle of the 18th century. Emphasis is on aural and visual recognition of style, form, and other musical elements, examined through representative works of composers of each historical period. This course is designed for but not limited to music majors.</p> <p><b>FIELD TRIP REQUIREMENTS:</b> May be required</p> <p><b>TRANSFER APPLICABILITY:</b> Associate Degree Credit &amp; transfer to CSU and/or private colleges and universities, CSU General Education, UC Transfer Course List.</p> <p><b>CAN DATA:</b> NONE</p>	<p><b>Offered At:</b> Mesa, Miramar</p> <p><b>Action(s) Proposed:</b> Course Deactivation (Active at another College) <i>Approved</i></p> <p><b>Proposed For College(s):</b> Miramar</p> <p><b>Originating Campus:</b> Miramar</p> <p><b>Effective:</b> Spring 2006</p>
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**Music (MUSI)**

<p><b>102 Music History II: Mid 18th - Early 20th Century</b> <b>3 hours lecture, 3 units</b> <b>Letter Grade or Credit/No Credit Option</b></p> <p><b>REQUISITES:</b> <i>Advisory:</i> MUSI 150A with a grade of "C" or better, or equivalent. ENGL 051 &amp; ENGL 056 with a grade of "C" or better, or equivalent or Assessment Skill Levels W5/R5. This course is a study of Western (European) music from the middle of the 18th century through the early 20th century. Emphasis is on aural and visual recognition of style, form, and other musical elements examined through representative works of major composers of each historical period. This course is designed for but not limited to music majors.</p> <p><b>FIELD TRIP REQUIREMENTS:</b> May be required</p> <p><b>TRANSFER APPLICABILITY:</b> Associate Degree Credit &amp; transfer to CSU and/or private colleges and universities, CSU General Education, UC Transfer Course List.</p> <p><b>CAN DATA:</b> NONE</p>	<p><b>Offered At:</b> Mesa, Miramar</p> <p><b>Action(s) Proposed:</b> Course Deactivation (Active at another College) <i>Approved</i></p> <p><b>Proposed For College(s):</b> Miramar</p> <p><b>Originating Campus:</b> Miramar</p> <p><b>Effective:</b> Spring 2006</p>
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**Speech Communications (SPEE)**

<p><b>*110 Introduction to Organizational Communication</b> <b>3 hours lecture, 3 units</b> <b>Letter Grade or Credit/No Credit Option</b></p> <p><b>REQUISITES:</b> <i>Advisory:</i> ENGL 051 &amp; ENGL 056, each with a grade of "C" or better, or equivalent or Assessment Skill Level W5/ R5. The study and role of communication in the workplace. The course focuses on the theory and practice of communication in achieving organizational skills. Attention is given to developing intrapersonal and interpersonal skills for the workplace, meeting management, interviewing and presentational skills. The relationship between communication and leadership, conflict, corporate culture, gender and cultural diversity, team building, and workplace learning will be explored. This course may be divided into modules. Recommended for any new student, new or returning, seeking gainful employment and advancement.</p> <p><b>FIELD TRIP REQUIREMENTS:</b> May be required</p> <p><b>TRANSFER APPLICABILITY:</b> Associate Degree Credit &amp; transfer to CSU and/or private colleges and universities.</p> <p><b>CAN DATA:</b> NONE</p>	<p><b>Offered At:</b> Miramar</p> <p><b>Action(s) Proposed:</b> Course Deactivation (Not at any College) <i>Approved</i></p> <p><b>Proposed For College(s):</b> Miramar</p> <p><b>Originating Campus:</b> Miramar</p> <p><b>Effective:</b> Spring 2006</p>
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**Speech Communications (SPEE)**

<p><b>135 Interpersonal Communication</b> <b>3 hours lecture, 3 units</b> <b>Letter Grade or Credit/No Credit Option</b></p> <p><b>REQUISITES:</b> <i>Advisory:</i> ENGL 051 &amp; ENGL 056, each with a grade of "C" or better, or equivalent or Assessment Skill Levels W5/R5. This course offers students an opportunity to investigate those areas of speech communication that are oriented toward interpersonal contexts. The course emphasizes the development of effective interpersonal skills and provides strategies and practice in effective oral and written communication. Students develop an understanding of the idea of "self-concept" as well as an understanding of other viewpoints. The course provides students an opportunity to learn and apply the principles of interpersonal communication and strategies for applying these effectively. The course emphasizes personal, situational, and cultural influences of interaction. It pays particular attention to human perception, interpersonal dynamics, listening, conflict management, and verbal and nonverbal symbol systems. The course is intended for students interested in studying interpersonal communication, particularly majors in communication, fashion, allied health, and business. This course is also intended for all students who are interested in further development of effective interpersonal skills in work, volunteer, and personal environments.</p> <p><b>FIELD TRIP REQUIREMENTS:</b> May be required</p> <p><b>TRANSFER APPLICABILITY:</b> Associate Degree Credit &amp; transfer to CSU and/or private colleges and universities.</p> <p><b>CAN DATA:</b> CAN SPCH 8 (City, Mesa, Miramar)</p>	<p><b>Offered At:</b> City, Mesa, Miramar</p> <p><b>Action(s) Proposed:</b> Course Integration (Including Activation)</p> <p><b>Proposal Actions:</b> Course Description Critical thinking assignments Method of Instruction Outline of Topics Outside assignments Reading assignments Writing assignments</p> <p><b>Proposed For College(s):</b> City, Mesa, Miramar</p> <p><b>Originating Campus:</b> Miramar <b>Effective:</b> Spring 2006</p> <p><i>Deferred to 10/13/05 CIC meeting</i></p> <p><i>This course is being proposed at City, Mesa, and Miramar for CSU General Education Area A, A-1 (Communication in the English Language and Critical Thinking – Oral Communication). To be reviewed at the May 25, 2006 CIC meeting.</i></p>
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***APPROVED***

**Curriculum Instructional Council  
Actions Taken – September 22, 2005**