

**Curriculum Instructional Council  
Actions Approved – March 8, 2007**

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

<b>Administration Of Justice (ADJU)</b>	<b>Action</b>
<p><b>180 Drug Abuse and Law Enforcement</b></p> <p align="right"><b>3.00 hours lecture, 3.00 units Grade Only</b></p> <p><b>REQUISITES:</b>  <i>Advisory:</i> English 51 and English 56, each with a grade of "C" or better, or equivalent, or Assessment Skill Levels W5 and R5.  <i>Limitation on Enrollment:</i> This course is not open to students with previous credit for ADJU 265: Drug Abuse and Law Enforcement.                      This course offers students the opportunity to analyze and effectively address drug abuse issues that are encountered in law enforcement. The course emphasizes understanding drug laws and recognizing the major drug categories, their effects, and associated types of paraphernalia.</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> Miramar</p> <p><b>Action(s) Proposed:</b> Course Revision (May Include Activation)                      Six Year Review                      Advisory (New)                      Course Description                      Critical Thinking Assignments                      Methods of Evaluation                      Student Learning Outcomes                      Outline of Topics                      Outside Assignments                      Reading Assignments                      Text                      Writing Assignments  <i>Approved</i></p> <p><b>Proposed For College(s):</b> Miramar</p> <p><b>Originating Campus:</b> Miramar</p> <p><b>Effective:</b> Fall 2007</p>
<p><b>Aviation Maintenance Technology (AVIM)</b></p> <p><b>* 102G General Aviation Maintenance Technology Practices I</b></p> <p align="right"><b>6.00 hours lab, 2.00 units Grade Only</b></p> <p><b>REQUISITES:</b>  <i>Corequisite:</i> Completion of or concurrent enrollment in: Aviation Maintenance Technology 101G with a grade of "C" or better, or equivalent.  <i>Advisory:</i> English 51 and English 56 and Mathematics 32, each with a grade of "C" or better, or equivalent, or Assessment Skill Levels W5, R5 and M20.  <i>Limitation on Enrollment:</i> This course is not open to students with previous credit for Aviation Maintenance Technology 050, 100L, 100S, 102A, 102B, or 102E.                      This course provides practical training in the use of basic aviation maintenance hand and power tools. Students learn about safety wiring, twist drills, torque methods, Federal Aviation Administration (FAA) forms and publications, and aircraft weight and balance. The content of this course meets the minimum requirements of Federal Aviation Regulation (FAR) Part 147; Appendix B; Subjects C, F, H, I, J, K, and L.</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> NONE</p> <p><b>Action(s) Proposed:</b> New Course  <i>Approved</i></p> <p><b>Proposed For College(s):</b> Miramar</p> <p><b>Originating Campus:</b> Miramar</p> <p><b>Effective:</b> Fall 2007</p>

**Aviation Maintenance Technology (AVIM)**

<p><b>* 102H General Aviation Maintenance Technology Practices II</b>  <b>6.00 hours lab, 2.00 units</b>  <b>Grade Only</b></p> <p><b>REQUISITES:</b>  <i>Corequisite: Completion of or concurrent enrollment in: Aviation Maintenance Technology 101H and Aviation Maintenance Technology 102G, each with a grade of "C" or better, or equivalent.</i>  <i>Advisory: English 51 and English 56 and Mathematics 32, each with a grade of "C" or better, or equivalent, or Assessment Skill Levels W5, R5 and M20.</i>  <i>Limitation on Enrollment: This course is not open to students with previous credit for AVIM 050, 100L, 100S, 102C, 102D, or 102E.</i>                      This course provides practical training in aircraft fuel and instrument systems, materials, and blueprints. Topics include materials and processes, aircraft hardware, corrosion control, and drafting and blueprint reading. The content of this course meets the minimum requirements of Federal Aviation Regulation (FAR) Part 147; Appendix B; Subjects B, D, E, and G and Part 147; Appendix C, Section II, Subjects D and F.</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> NONE</p> <p><b>Action(s) Proposed:</b> New Course <i>Approved</i></p> <p><b>Proposed For College(s):</b> Miramar</p> <p><b>Originating Campus:</b> Miramar</p> <p><b>Effective:</b> Fall 2007</p>
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**Biology (BIOL)**

<p><b>* 111 Cancer Biology</b>  <b>3.00 hours lecture, 3.00 units</b>  <b>Letter Grade or Credit/No Credit Option</b></p> <p><b>REQUISITES:</b>  <i>Advisory: English 51 and English 56, each with a grade of "C" or better, or equivalent, or Assessment Skill Levels W5 and R5.</i>  <i>Limitation on Enrollment: This course is not open to students with previous credit for BIOL 123.</i>                      This is an introductory course that examines the basic biology of cancer and the approaches currently taken in cancer treatment. Basic principles of cell biology and genetics are explored to unravel the mechanisms of cancer development and the development of effective cancer therapeutics and preventative measures. The course emphasizes the process of scientific inquiry to illustrate how cancer biologists gather and analyze data in order to better understand and treat this disease estimated to be the number two killer in the US. The course is intended for all that want to learn about the types of cancer, causes of cancer, treatments of cancer, and the social impact of this disease on patients, families and society.</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>Offered At:</b> NONE</p> <p><b>Action(s) Proposed:</b> New Course <i>Approved</i></p> <p><b>Proposed For College(s):</b> City</p> <p><b>Originating Campus:</b> City</p> <p><b>Effective:</b> Fall 2007</p> <p><i>This course is being proposed at City for CSU GE B2 Area B. Physical Universe and its Life Forms – Life Science, District GE Area B1 – Life Sciences, IGETC Area 5 Physical and Biological Sciences – Biological Science Courses to be reviewed at the May 24, 2007 CIC meeting.</i></p> <p><i>This course is being proposed at City for UC transfer course list.</i></p>
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**Business (BUSE)**

<p><b>155 Managing the Small Business</b></p> <p align="right"><b>3.00 hours lecture, 3.00 units Grade Only</b></p> <p><b>REQUISITES:</b>  <i>Advisory:</i> English 51 and English 56 and Mathematics 35, each with a grade of "C" or better, or equivalent, or Assessment Skill Levels W5, R5 and M30; Business 101 with a grade of "C" or better, or equivalent.                      This course is a study of the elements involved in successfully operating a small business. Key issues include human resource management, marketing for small business, and legal issues. This course is intended for the student who plans to major in Business Studies or Business Management. This course is also intended for students from any discipline who are interested in owning or operating a small business.</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> City, Mesa</p> <p><b>Action(s) Proposed:</b> Course Revision (May Include Activation)                      Six Year Review                      Advisory (New)                      Course Description                      Methods of Instruction                      Student Learning Outcomes                      Outline of Topics                      Reading Assignments                      Supplies                      Text                      Transferability Change  <i>Approved</i></p> <p><b>Proposed For College(s):</b> City, Mesa</p> <p><b>Originating Campus:</b> City</p> <p><b>Effective:</b> Fall 2007</p>
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**Culinary Arts/Culinary Management (CACM)**

<p><b>105 Fundamentals of Food Production Theory</b></p> <p align="right"><b>3.00 hours lecture, 3.00 units Grade Only</b></p> <p><b>REQUISITES:</b>  <i>Corequisite: Completion of or concurrent enrollment in:</i> Culinary Arts/Culinary Management 101 with a grade of "C" or better, or equivalent.  <i>Advisory: Completion of or concurrent enrollment in:</i> Hospitality 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 Service Occupations 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>Offered At:</b> Mesa</p> <p><b>Action(s) Proposed:</b> Course Integration (May Include Activation)                      Advisory (New)                      Corequisite (Change)                      Text  <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 2007</p>
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**Culinary Arts/Culinary Management (CACM)**

<p><b>110 Fundamentals of Cooking &amp; Service</b></p> <p align="right"><b>12.00 hours lab, 4.00 units Grade Only</b></p> <p><b>REQUISITES:</b>  <i>Corequisite: Completion of or concurrent enrollment in:</i>            Culinary Arts/Culinary Management 105 with a grade of "C" or better, or equivalent.  <i>Advisory: Completion of or concurrent enrollment in:</i> Hospitality 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 Service Occupations 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>Offered At:</b> Mesa</p> <p><b>Action(s) Proposed:</b> Course Revision (May Include Activation)            Advisory (Change)            Text  <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 2007</p>
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**Culinary Arts/Culinary Management (CACM)**

<p><b>120 Menu Analysis &amp; Event Catering</b></p> <p align="right"><b>3.00 hours lecture, 3.00 units Grade Only</b></p> <p><b>REQUISITES:</b>  <i>Limitation on Enrollment:</i> This course is not open to students with previous credit for Food Service Occupations 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>Offered At:</b> Mesa</p> <p><b>Action(s) Proposed:</b> Course Revision (May Include Activation)            Advisory (Change)            Critical Thinking Assignments            Writing Assignments  <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 2007</p>
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**Culinary Arts/Culinary Management (CACM)**

<p><b>131 Quantity Food Preparation Laboratory</b></p> <p align="right"><b>12.00 hours lab, 4.00 units Grade Only</b></p> <p><b>REQUISITES:</b>  <i>Prerequisite:</i> Culinary Arts/Culinary Management 105 and Culinary Arts/Culinary Management 110, each with a grade of "C" or better, or equivalent.  <i>Corequisite:</i> Completion of or concurrent enrollment in: Culinary Arts/Culinary Management 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 Service Occupations 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>Offered At:</b> Mesa</p> <p><b>Action(s) Proposed:</b> Course Revision (May Include Activation)                      Advisory (New)                      Corequisite (New)                      Text  <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 2007</p>
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**Culinary Arts/Culinary Management (CACM)**

<p><b>140 Food and Beverage Purchasing and Control</b></p> <p align="right"><b>3.00 hours lecture, 3.00 units Grade Only</b></p> <p><b>REQUISITES:</b>  <i>Prerequisite:</i> Culinary Arts/Culinary Management 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 Service Occupations 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>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 Revision (May Include Activation)                      Advisory (Change)                      Corequisite (Change)                      Prerequisite (New)  <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 2007</p>
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**Culinary Arts/Culinary Management (CACM)**

<p><b>150 Cultural Foods</b></p> <p style="text-align: right;"><b>3.00 hours lecture, 3.00 units Grade Only</b></p> <p><b>REQUISITES:</b>  <i>Advisory:</i> English 51 and English 56, each with a grade of "C" or better, or equivalent, or Assessment Skill Levels W5 and R5.  <i>Advisory: Completion of or concurrent enrollment in:</i> Hospitality 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>Offered At:</b> Mesa</p> <p><b>Action(s) Proposed:</b> Distance Learning - No Other Action</p> <p><b>Proposed For College(s):</b> Mesa</p> <p><b>Originating Campus:</b> Mesa</p> <p><b>Dist. Ed Proposed For College(s):</b> Mesa</p> <p><b>Effective:</b> Fall 2007</p> <p><i><b>Pulled by Mesa to be placed on a future agenda.</b></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>9.00 hours lab, 3.00 units Grade Only</b></p> <p><b>REQUISITES:</b>  <i>Prerequisite:</i> Culinary Arts/Culinary Management 130 and Culinary Arts/Culinary Management 131, 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 Service Occupations 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>Offered At:</b> Mesa</p> <p><b>Action(s) Proposed:</b> Course Revision (May Include Activation) Advisory (Change) Prerequisite (Change) Text  <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 2007</p>
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**Culinary Arts/Culinary Management (CACM)**

<p><b>205 Garde Manger Cold Food Production</b></p> <p align="right"><b>9.00 hours lab, 3.00 units Grade Only</b></p> <p><b>REQUISITES:</b>  <i>Prerequisite:</i> Culinary Arts/Culinary Management 130 and Culinary Arts/Culinary Management 131, 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 Service Occupations 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>Offered At:</b> Mesa</p> <p><b>Action(s) Proposed:</b> Course Revision (May Include Activation) Advisory (Change) Prerequisite (Change) <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 2007</p>
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**Culinary Arts/Culinary Management (CACM)**

<p><b>210 Basic Baking and Pastry</b></p> <p align="right"><b>9.00 hours lab, 3.00 units Grade Only</b></p> <p><b>REQUISITES:</b>  <i>Prerequisite:</i> Culinary Arts/Culinary Management 130 and Culinary Arts/Culinary Management 131, 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 Service Occupations 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>Offered At:</b> Mesa</p> <p><b>Action(s) Proposed:</b> Course Revision (May Include Activation) Advisory (Change) Prerequisite (Change) <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 2007</p>
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**Culinary Arts/Culinary Management (CACM)**

<p><b>291 Culinary Practicum</b></p> <p align="right"><b>3.00 hours lab, 1.00 unit Grade Only</b></p> <p><b>REQUISITES:</b>  <i>Prerequisite:</i> Culinary Arts/Culinary Management 110 with a grade of "C" or better, or equivalent.  <i>Limitation on Enrollment:</i> Enrollment in an approved related course.  <i>Limitation on Enrollment:</i> 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.</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 Revision (May Include Activation) Advisory (Change) Hours (Change) Units (Change) Repeatability (Removed) Prerequisite (Change)  <i>Approved w/Modifications to remove variable units and remove repeatability</i></p> <p><b>Proposed For College(s):</b> Mesa</p> <p><b>Originating Campus:</b> Mesa</p> <p><b>Effective:</b> Fall 2007</p>
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**Culinary Arts/Culinary Management (CACM)**

<p><b>291A Culinary Practicum Small Events</b></p> <p align="right"><b>3.00 hours lab, 1.00 unit Grade Only</b></p> <p><b>REQUISITES:</b>  <i>Prerequisite:</i> Culinary Arts/Culinary Management 110 with a grade of "C" or better, or equivalent.  <i>Limitation on Enrollment:</i> Enrollment in an approved related course. and  <i>Limitation on Enrollment:</i> 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. Small event 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>Offered At:</b> Mesa</p> <p><b>Action(s) Proposed:</b> Course Revision (May Include Activation) Advisory (Change)  <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 2007</p>
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**Culinary Arts/Culinary Management (CACM)**

<p><b>291B Culinary Practicum for Formal Events</b></p> <p align="right"><b>3.00 hours lab, 1.00 unit Grade Only</b></p> <p><b>REQUISITES:</b>  <i>Prerequisite:</i> Culinary Arts/Culinary Management 110 with a grade of "C" or better, or equivalent.  <i>Limitation on Enrollment:</i> Must obtain an Add Code from the instructor for enrollment.  <i>Limitation on Enrollment:</i> Enrollment in an approved related course.                  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. Formal event 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>Offered At:</b> Mesa</p> <p><b>Action(s) Proposed:</b> Course Revision (May Include Activation) Advisory (Change)  <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 2007</p>
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**Culinary Arts/Culinary Management (CACM)**

<p><b>291C Culinary Practicum for Informal Events</b></p> <p align="right"><b>3.00 hours lab, 1.00 unit Grade Only</b></p> <p><b>REQUISITES:</b>  <i>Prerequisite:</i> Culinary Arts/Culinary Management 110 with a grade of "C" or better, or equivalent.  <i>Limitation on Enrollment:</i> Must obtain an Add Code from the instructor for enrollment.  <i>Limitation on Enrollment:</i> Enrollment in an approved related course.                  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. Informal event quantity 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>Offered At:</b> Mesa</p> <p><b>Action(s) Proposed:</b> Course Revision (May Include Activation) Advisory (Change)  <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 2007</p>
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**Child Development (CHIL)**

<p><b>165 Children With Special Needs</b></p> <p style="text-align: right;"><b>3.00 hours lecture, 3.00 units Grade Only</b></p> <p><b>REQUISITES:</b>  <i>Advisory:</i> English 42 and English 43, each with a grade of "C" or better, or equivalent, or Assessment Skill Levels W4 and R4.                      An educational and parenting approach to working with children with exceptionalities. Methods of integrating the exceptional child into a mainstreamed educational program will be investigated. Differences and needs of each area of exceptionality will be investigated as well as the roles of different professionals in the educational process. The course is designed primarily for parents, teachers, nurses, social workers, and paraprofessionals employed in schools, day care centers, and child development programs.</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> City, Mesa, Miramar</p> <p><b>Action(s) Proposed:</b> Distance Learning - No Other Action  <i>Reviewed</i></p> <p><b>Proposed For College(s):</b> City, Mesa, Miramar</p> <p><b>Originating Campus:</b> Miramar</p> <p><b>Dist. Ed Proposed For College(s):</b> Miramar</p> <p><b>Effective:</b> Summer 2007</p>
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**Fire Protection Technology (FIPT)**

<p><b>202C Fire Prevention IC</b></p> <p style="text-align: right;"><b>1.75 hours lecture, 0.75 hours lab, 2.00 units Grade Only</b></p> <p><b>REQUISITES:</b>  <i>Prerequisite:</i> Fire Protection Technology 202B with a grade of "C" or better, or equivalent.  <i>Advisory:</i> English 51 and English 56, each with a grade of "C" or better, or equivalent, or Assessment Skill Levels W5 and R5.  <i>Limitation on Enrollment:</i> This course is not open to students with previous credit for FIRE 248 or Fire Protection Technology 248.                      This course focuses on the special hazards associated with flammable and combustible liquids and gases. Topics include bulk handling and storage, transportation of flammable gases and liquids, regional and national codes, and methods of control and enforcement. This course is part of the California State Fire Academy 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>Offered At:</b> Miramar</p> <p><b>Action(s) Proposed:</b> Course Revision (May Include Activation)                      Six Year Review                      Advisory (New)                      Course Description                      Critical Thinking Assignments                      Methods of Evaluation                      Methods of Instruction                      Student Learning Outcomes                      Outline of Topics                      Outside Assignments                      Prerequisites                      Reading Assignments                      Text                      Writing Assignments  <i>Approved</i></p> <p><b>Proposed For College(s):</b> Miramar</p> <p><b>Originating Campus:</b> Miramar</p> <p><b>Effective:</b> Summer 2007</p>
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**Mathematics (MATH)**

<p><b>015C Intermediate Algebra Refresher</b></p> <p align="right"><b>3.00 hours lab, 1.00 units Credit/No Credit Only</b></p> <p>This course is intended for those students who have completed the math assessment with a level of M40 (intermediate algebra) and wish to improve their placement level; students who have successfully completed Math15B; students who have successfully completed Math 96 but need more review; or students who unsuccessfully attempted Math 104, 116, 141 or 210A and need review of intermediate algebra skills. The course will consist of lecture classes and/or independent study using a computer program to refresh those concepts identified as needed for each student. Successful completion of this course may serve as a basis for a petition to challenge Math 96. This course will not replace a failing grade in Math 96.</p> <p><b>FIELD TRIP REQUIREMENTS:</b> Not required</p> <p><b>TRANSFER APPLICABILITY:</b> Not Applicable to Associate Degree, pre-collegiate basic skills - reading, writing, computation.</p>	<p><b>Offered At:</b> City, Mesa, Miramar</p> <p><b>Action(s) Proposed:</b> 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 and Miramar</p> <p><b>Effective:</b> Summer 2007</p>
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**Medical Assisting (MEDA)**

<p><b>* 130 Advanced Clinical Assisting</b></p> <p align="right"><b>3.00 hours lecture, 3.00 hours lab, 4.00 units Grade Only</b></p> <p><b>REQUISITES:</b> <i>Prerequisite:</i> Medical Assisting 120 with a grade of "C" or better, or equivalent. Students are instructed in basic microbiology, immunology and hematology. Principles of various methods of disinfection and sterilization and principles of minor surgery as performed in the medical office. They are introduced to elementary pharmacology with emphasis on prescription reading and handling and care of medicines, preparation of patients for diagnostic examinations. Students are required to obtain CPR certification from a community source and present the certificate before completion of the course.</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 Deactivation (Not at any College) <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 2007</p>
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**Physical Education (PHYE)**

<p><b>* 249A Professional Activities/Badminton</b>  <b>1.50 hours lecture, 1.50 hours lab, 2.00 units</b>  <b>Letter Grade or Credit/No Credit Option</b></p> <p><b>REQUISITES:</b>  <i>Corequisite:</i> Physical Education 200.                  This is a course in which students competing in their first intercollegiate badminton season learn the theoretical concepts necessary for successful participation. Topics covered include mechanical analysis of fundamentals through advanced badminton skills, offensive/defensive strategies, statistics, rules and officiating.</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> NONE</p> <p><b>Action(s) Proposed:</b> New Course <i>Approved</i></p> <p><b>Proposed For College(s):</b> City</p> <p><b>Originating Campus:</b> City</p> <p><b>Effective:</b> Spring 2007</p> <p><i>This course is being proposed at City for UC transfer course list.</i></p>
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**Physical Therapist Assistant (PHYR)**

<p><b>110 Physical Therapy Introduction</b>  <b>2.00 hours lecture, 2.00 units</b>  <b>Grade Only</b></p> <p><b>REQUISITES:</b>  <i>Advisory:</i> English 51 and English 56, each with a grade of "C" or better, or equivalent, or Assessment Skill Levels W5 and R5.                  This course provides general information regarding the field of physical therapy (P.T.) to those persons who have been admitted into the program or who have an interest in the profession of P.T. The course focuses on the history and development of the profession, its relationship to the health care delivery system in the United States, the settings utilized in the delivery of therapy, and an exploration of the roles and functions of the workers in the field and their part on the healthcare team. The development of the professional organization, the American Physical Therapy Association (A.P.T.A) and its purpose are presented as well as the general ethical, legal principles and state laws relating to the delivery of physical therapy. Medical terminology specific to P.T. and the need of the health care worker to develop a therapeutic presence are also presented. This course fosters the development of communication skills, interpersonal relationships and professionalism required for the health care field.</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 Revision                  (May Include Activation)                  Six Year Review                  Course Description                  Methods of Evaluation                  Methods of Instruction                  Student Learning Outcomes                  Outline of Topics                  Outside Assignments                  Text                  Transferability Change                  Writing Assignments  <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 2007</p>
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**Physical Therapist Assistant (PHYR)**

<p><b>114 Introduction To Human Movement</b>  <b>2.00 hours lecture, 3.00 hours lab, 3.00 units</b>  <b>Grade Only</b></p> <p><b>REQUISITES:</b>  <i>Corequisite:</i> Physical Therapist Assistant 110 and Physical Therapist Assistant 111.  <i>Limitation on Enrollment:</i> Special Admission - must be admitted to program.                  This course introduces the student Physical Therapist Assistant to the relationship between physical laws and the biomechanical principles of joint motion as well as the concepts of normal posture and human locomotion contrasted with obvious posture and gait deviations. The course also provides the students with the opportunity to apply kinesiological concepts to the body's major joints in performing basic exercise applications with the client who has an orthopedic condition. This course fosters a development of communication skills, interpersonal relationships and professionalism required for the health care field.</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 Revision (May Include Activation)                  Six Year Review                  Course Description                  Critical Thinking Assignments                  Methods of Evaluation                  Student Learning Outcomes                  Outline of Topics                  Outside Assignments                  Text                  Transferability Change                  Writing Assignments  <b>Approved</b></p> <p><b>Proposed For College(s):</b> Mesa</p> <p><b>Originating Campus:</b> Mesa</p> <p><b>Effective:</b> Fall 2007</p>
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**Physical Therapist Assistant (PHYR)**

<p><b>122 Introduction to Pathology</b>  <b>3.00 hours lecture, 3.00 units</b>  <b>Grade Only</b></p> <p><b>REQUISITES:</b>  <i>Advisory:</i> English 51 and English 56, each with a grade of "C" or better, or equivalent, or Assessment Skill Levels W5 and R5.                  This course focuses on the etiology and characteristics of diseases of the body's systems as they relate to physical therapy and includes a consideration of the general principles of tissue injury, inflammation and healing. The course is designed for students enrolled in the Physical Therapist Assistant Program but is also appropriate for those interested in physical therapy or pathology with a musculoskeletal emphasis. This course is offered in the spring semester only.</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 Revision (May Include Activation)                  Six Year Review                  Methods of Evaluation                  Methods of Instruction                  Student Learning Outcomes                  Outline of Topics                  Reading Assignments                  Text                  Transferability Change  <b>Approved</b></p> <p><b>Proposed For College(s):</b> Mesa</p> <p><b>Originating Campus:</b> Mesa</p> <p><b>Effective:</b> Fall 2007</p>
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**Physical Therapist Assistant (PHYR)**

<p><b>142A Directed Clinical Practice</b></p> <p align="right"><b>2.00 units 10.00 hours other Grade Only</b></p> <p><b>REQUISITES:</b>  <i>Prerequisite:</i> Physical Therapist Assistant 120 with a grade of "C" or better, or equivalent.  <i>Corequisite:</i> Physical Therapist Assistant 134 and Physical Therapist Assistant 135.  <i>Limitation on Enrollment:</i> Special Admission - must be admitted to program.  <i>Limitation on Enrollment:</i> This course is not open to students who have successfully completed Physical Therapist Assistant 140A &amp; 140B.                  This course provides the third semester Physical Therapist Assistant (PTA) student a supervised application of previously learned techniques and skills in the rehabilitation of patients in a selected clinical facility affiliated with the college. The focus is on safe, legal, ethical and effective use of physical therapy interventions. This course also fosters the development of communication skills, interpersonal relationships and professionalism required for the healthcare field. It requires a high level of critical thinking related to implementing, modifying and progressing physical therapy rehabilitation programs. Students are placed in either an inpatient or an outpatient facility. Supervision of the student at the intermediate level is provided by the staff of the affiliating institution and is coordinated by the college faculty. This course is the first of two Directed Clinical Practice courses in the PTA Program. The class includes 150 hours by arrangement.</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 Revision                  (May Include Activation)                  Six Year Review                  Course Description                  Methods of Evaluation                  Methods of Instruction                  Student Learning Outcomes                  Outline of Topics                  Text                  Writing Assignments  <b>Approved</b></p> <p><b>Proposed For College(s):</b> Mesa</p> <p><b>Originating Campus:</b> Mesa</p> <p><b>Effective:</b> Fall 2007</p>
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**Physical Therapist Assistant (PHYR)**

<p><b>142B Directed Clinical Practice</b></p> <p align="right"><b>4.00 units 20.00 hours other Grade Only</b></p> <p><b>REQUISITES:</b>  <i>Prerequisite:</i> Physical Therapist Assistant 142A and Physical Therapist Assistant 134 and Physical Therapist Assistant 135, each with a grade of "C" or better, or equivalent.  <i>Limitation on Enrollment:</i> Health and Safety. This course is only open to students enrolled in the Physical Therapist Assistant Program.  <i>Limitation on Enrollment:</i> This course is not open to students with previous credit for Physical Therapist Assistant 140C.                  This course provides the fourth semester Physical Therapist Assistant (PTA) student a supervised application of previously learned techniques and skills in the rehabilitation of patients in two selected clinical facilities affiliated with the college. The focus is on job-ready application in the safe, legal, ethical and effective use of physical therapy interventions. This course requires a professional level of communication and interpersonal relationships necessary for the healthcare field. It requires an advanced level of critical thinking related to the implementation, modification and progression of physical therapy rehabilitation programs. Students are placed in both an inpatient and outpatient facility. Supervision of the student at the job-ready level is provided by the staff of the affiliating institution and is coordinated by the college faculty. This course is the second of two Directed Clinical Practice course in the PTA program. This class includes 300 hours by arrangement.</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 Revision (May Include Activation)                  Six Year Review                  Course Description                  Critical Thinking Assignments                  Methods of Evaluation                  Methods of Instruction                  Student Learning Outcomes                  Outline of Topics                  Text                  Transferability Change                  Writing Assignments  <b>Approved</b></p> <p><b>Proposed For College(s):</b> Mesa</p> <p><b>Originating Campus:</b> Mesa</p> <p><b>Effective:</b> Fall 2007</p>
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*Approved*

**Curriculum Instructional Council  
Actions Approved – March 8, 2007**

***PROGRAM CHANGES***

(Note: To view from *Proposals* screen, click *Program Search* button, scroll down to program name, then option title, if appropriate, and click *PR* icon.)

**Engineering Technology – City College, PID 1164, Effective Fall 2007**

Program Revision - *Approved*

**Certificate of Completion:** *Pre-Engineering Technology*  
Added/Removed Courses

**\* Travel and Tourism – Mesa College, PID 1044, Effective Fall 2007**

Program Deactivation - *Approved*

**Certificate of Achievement:** *Airline and Travel Agency*  
**Certificate of Achievement:** *Meeting and Convention Planning*  
**Associate in Science Degree:** *Airline and Travel Agency*  
**Associate in Science Degree:** *Meeting and Convention Planning*