

## Board Docket for 10/27/05

A. NAME OF DOCKET ITEM

Consideration and approval of new or revised courses and programs.

B. STATEMENT OF ISSUE/PURPOSE

1. Background and Purpose

The following curriculum changes are proposed:

Culinary Arts/Culinary Management	Adoption of three new courses at Mesa College.	Attachment A
Digital Media	Adoption of a course deactivation at Miramar College.	Attachment B
Educational Technology	Adoption of a course deactivation at City, Mesa, and Miramar Colleges.	Attachment C
Hospitality	Adoption of a new course at Mesa College.	Attachment D
Speech Communications	Adoption of a course deactivation at Miramar College.	Attachment E

2. Cost and Funding

There is no additional cost to the District

C. PROPOSAL

The Board of Trustees hereby approves the action outlined in Part A of this docket exhibit.

Henry T. Ingle, Ph.D  
Vice Chancellor  
Instructional Services, Planning and Technology

ACTION

Adoption of three new courses at Mesa College.

Proposed courses at Mesa College:

**OMIT-NOT APPROVED, BOARD DOCKET  
WILL BE AMENDED ON 12/08/05.**

**111 Fundamentals of Cooking & Service for Non-Majors**

**6 hours lab, 2 units  
Grade Only**

*Advisory:* ENGL 042 & ENGL 043 & 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.

*Limitation on Enrollment:* 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. (FT) Associate Degree Credit & transfer to CSU and/or private colleges and universities.

**150 Cultural Foods**

**3 hours lecture, 3 units  
Grade Only**

*Advisory:* ENGL 051 & 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. (FT) Associate Degree Credit & transfer to CSU and/or private colleges and universities.

**211 Advanced Baking and Pastry**

**9 hours lab, 3 units  
Grade Only**

*Prerequisite:* 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. (FT) Associate Degree Credit & transfer to CSU and/or private colleges and universities.

ACTION

Adoption of a course deactivation at Miramar College.

Proposed course deactivation at Miramar College:

**120A Web Page Design I**

~~—1.5 hours lecture, 1.5 hours lab, 2 units  
Letter Grade or Credit/No Credit Option~~

~~Advisory: 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. (FT) Associate Degree Credit & transfer to CSU and/or private colleges and universities.~~

## Educational Technology

### ACTION

Adoption of a course deactivation at City, Mesa, and Miramar Colleges.

Proposed course deactivation at City, Mesa, and Miramar Colleges:

**~~199 Introduction to Educational Technology~~**  
**~~— 1.5 hours lecture, 1.5 hours lab, 2 units~~**  
**~~Grade Only~~**

~~Advisory: CBTE 101 and ENGL 051 & 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. (FT) Associate Degree Credit & transfer to CSU and/or private colleges and universities.~~

ACTION

Adoption of a new course at Mesa College.

Proposed new course at Mesa College:

**101 Introduction to Hospitality & Tourism**  
**3 hours lecture, 3 units**  
**Grade Only**

*Advisory:* ENGL 042 & 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. (FT) Associate Degree Credit & transfer to CSU and/or private colleges and universities.

ACTION

Adoption of a course deactivation at Miramar College.

Proposed course deactivation at Miramar College:

**110 Introduction to Organizational Communication**  
— 3 hours lecture, 3 units  
**Letter Grade or Credit/No Credit Option**

*Advisory:* ENGL 051 & 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. (FT) Associate Degree Credit & transfer to CSU and/or private colleges and universities.