

Board Docket for February 23, 2006

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 four new courses at Mesa College.	Attachment A
Hospitality	Adoption of two new courses at Mesa College.	Attachment B
Learning Skills	Adoption of a course deactivation at Miramar College.	Attachment C
Photography	Adoption of a new course at City College.	Attachment D
Physical Education	Adoption of two new courses at City 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 four new courses at Mesa College.

Proposed new courses at Mesa College:

111 Professional Cooking & Service in Hospitality
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 Level R4/W4/M20. 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.

291A Culinary Practicum Small Events
3 hours lab, 1 unit
Grade Only

Prerequisite: CACM 110 (formerly FOOD 110) meets prerequisite.

Advisory: 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.

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

291B Culinary Practicum for Formal Events
3 hours lab, 1 unit
Grade Only

Prerequisite: CACM 110 (formerly FOOD 110) with a grade of "C" or better, or equivalent.

Advisory: 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.

Limitation on Enrollment: Must obtain an Add Code from the instructor for enrollment. 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. (FT) Associate Degree Credit & transfer to CSU and/or private colleges and universities.

291C Culinary Practicum for Informal Events
3 hours lab, 1 unit
Grade Only

Prerequisite: CACM 110 (formerly FOOD 110) with a grade of "C" or better, or equivalent.

Advisory: 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.

Limitation on Enrollment: Must obtain an Add Code from the instructor for enrollment. 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. (FT) Associate Degree Credit & transfer to CSU and/or private colleges and universities.

ACTION

Adoption of two new courses at Mesa College.

Proposed new courses at Mesa College:

105 Customer Service

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

Advisory: ENGL 051 with a grade of "C" or better, or equivalent or Assessment Skill Level W5. Completion of or concurrent enrollment in HOSP 101 with a grade of "C" or better, or equivalent.

This course is designed to provide the student with an understanding of the importance of customer service in a service economy and the critical necessity of service in hospitality and tourism management. Students gain insight into employer and customer expectations of service levels. Customer loyalty will be examined in depth and how to create value for customers. Specific skills will be enhanced including: positive attitude projection, anticipation of and exceeding customer expectations, telephone and written communication skills, and management tools that will help inspire others to offer excellent customer service. This course is designed for students interested in a career in hospitality and tourism or those interested in the area. (FT) Associate Degree Credit & transfer to CSU and/or private colleges and universities.

150 Hospitality Human Resources

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

Advisory: ENGL 051 & MATH 032, each with a grade of "C" or better, or equivalent or Assessment Skill Level W5/M20. HOSP 101 with a grade of "C" or better, or equivalent.

This course presents a systematic approach to human resources management in the hospitality industry. Students develop theoretic lenses for understanding people and organizations, and practical tools for accomplishing personal and organizational goals. Topics include: individual differences, conflict management, problem solving, power and influence, motivation, leadership, coaching and counseling, and group process. Students learn through the case method, self-assessments, experiential exercises, readings, discussions, papers, and group activities. Contemporary issues and practices and employment laws that have an impact on the way people are managed are analyzed. This course is designed for students interested in a career in hospitality and tourism or those interested in the area. (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:

050 College Learning Skills

~~— 3 hours lab, 1 unit~~

~~Letter Grade or Credit/No Credit Option~~

~~Corequisite: Concurrent enrollment in at least one other college course.~~

~~English as a second language, basic developmental skills, and study techniques. Multi media materials are prescribed according to student needs, as determined by diagnostic surveys and instructor conference. Students work at their own rate with scheduled conferences to monitor progress and made adjustments to the student's education plan. Not Applicable to Associate Degree, pre-collegiate basic skills, English as a Second Language~~

ACTION

Adoption of a new course at City College.

Proposed new course at City College:

150 History of Photography

3 hours lecture, 3 units

Grade Only

Advisory: ENGL 051 & ENGL 056 with a grade of "C" or better, or equivalent or Assessment Skill Level W5/R5.

This class is a survey of the history and development of photography and traces the various scientific and aesthetic issues involved in creating the 'light-based' image. It traces its progress from being a tool of fine art mediums through its involvement in the digital revolution. The course examines photography's social/cultural/economic impact, its impact on the study of history, and discusses present and future directions. The class is required for photography majors in the degree program. (FT) Associate Degree Credit & transfer to CSU and/or private colleges and universities.

ACTION

Adoption of a new course at City College.

Proposed new course at City College:

133 Cardio Kickboxing

2 - 3 hours lab, 0.5 - 1 unit

Letter Grade or Credit/No Credit Option

This course is an introduction to cardiorespiratory fitness combined with basic kickboxing techniques, practices and principles. Instruction includes upper body punching functions, kick techniques and combination series of both upper body and lower body kickboxing routines. The benefits of kickboxing include increased strength, flexibility, and balance as well as stress reduction. The class will have a pre-designed format along with choreographed music. Cardio Kickboxing is a unique form of non-contact cardiovascular exercise. (FT) Associate Degree Credit & transfer to CSU and/or private colleges and universities.

165 Pre-season Volleyball Conditioning for Elite Athletic Performance

2 - 3 hours lab, 0.5 - 1 unit

Letter Grade or Credit/No Credit Option

This course provides individually programmed coaching in the fundamental skills of volleyball specific training and aerobic conditioning. Through progressive inquiry and practice, students demonstrate more advanced levels of athletic performance. This course is of particular interest to students who want to improve their athletic performance through comprehensive sport specific strength and conditioning. (FT) Associate Degree Credit & transfer to CSU and/or private colleges and universities.