

June 26, 2019

TO: THE DISTRICT BOARD OF TRUSTEES

OF VALENCIA COLLEGE

FROM: SANFORD C. SHUGART

President

RE: ADDITIONS, DELETIONS OR MODIFICATIONS OF COURSES & PROGRAMS

RECOMMENDED ACTION:

The President recommends that the District Board of Trustees of Valencia College approve the Additions, Deletions or Modifications of Courses and Programs as presented.

President

COLLEGE CURRICULUM COMMITTEE May 8, 2019 East Campus, 3-113 2:00 – 5:00 p.m.

MINUTES

Members Present: Joan Alexander, Beverly Bond, Ana Caldero Figueroa, Amy Comerford, Yolanda Gonzalez, Carin Gordon, Leann Hudson, Chris Klinger, Adrienne Mathews, Stanton Reed, Karen Styles, Raul Valery (Co-Chair), Betty Wanielista

Alternates Present: Mohua Kar, Jerry Reed

Ex-Officio Present: Ed Holmes, Darnell Purcell, Edwin Sanchez, Pat Sebastian,

Visitors Present: Miguel Naranjo

Staff Present: Krissy Brissett

1. Welcome to the Committee Members and Visitors.

Raul Valery opened the meeting with a welcome to all attendees.

2. Review of April, 2019 Minutes

(http://valenciacollege.edu/curriculumcommittee/Minutes.cfm)

The minutes were approved by consensus.

- 3. **Consent Agenda** Course modifications or deletions involving minor editing of course descriptions or level changes which do not impact other departments are eligible for placement on the consent agenda. Any members of the committee may request to remove a proposal from the consent agenda for the purpose of discussion.
 - a) The following course(s) have outlines in Course Information Management that may be viewed in ATLAS:

NUR 3169, NUR 3634, NUR 3825, NUR 3870, NUR 4829, NUR 4837, NUR 4945C

The FSS course outlines were removed from the agenda and will be presented at a later date.

b) The following outlines are being presented as part of the Two-Year Program Review Cycle:

There are no outlines being presented.

4. Regular Agenda

1819-160 FSS 1068C Enriched Artisan Bread, CCA................K. Bourgoin *Purpose:* Adding this course for the ATC to enhance the pastry programs; *Credit/Contact/Lab:* 3/6/5; *Prerequisites:* None; *Co-requisites:* None; *Catalog Course Description:* This course teaches the traditional artisan mixing, kneading, folding, shaping and baking techniques used to produce a variety of sweet and soft artisan breads, including cinnamon buns, Challah, Croissants, Kugelhopf, Brioche, Babka and other buns and breads; *Effective Date:* Fall 2019 (202010).

1819-161 FSS 1075C Rustic Artisan Bread, CCA.................K. Bourgoin *Purpose:* Part of the Advanced Technical Certificate in bread baking; *Credit/Contact/Lab:* 3/6/5; *Prerequisites:* None; *Co-requisites:* None; *Catalog Course Description:* This course explores rustic artisan breads in a wide variety of traditional styles, including baguette, miche, lavosh, focaccia, marble rye and ciabatta. Learn mixing, kneading, folding and shaping techniques as you make crusty hearth-style artisan breads using a range of grains, including wheat, rye, oats and spelt and GLuten Free, and Non-GMO; *Effective Date:* Fall 2019 (202010).

1819-163 FSS 2052C Whole Grain Artisan Bread, CCA............K. Bourgoin Purpose: Part of the Advanced Technical Certificate in bread baking; *Credit/Contact/Lab:* 3/6/5; *Prerequisites:* None; *Co-requisites:* None; *Catalog Course Description:* This course teaches you the nutritional benefits of whole grain bread baking by giving you the opportunity to produce a variety of artisanal breads. Learning how the proper techniques for milling grain and preparing starters and soakers can help you extract the maximum flavor and nutritional value from such whole grains as wheat, rye, oats, spelt, millet, buckwheat and corn. You will be able to create a variety of breads from across the globe such as Finnish hapanleipä, Bavarian pumpernickel and Turkish flatbread; *Effective Date:* Fall 2019 (202010).

Proposals 1819-160 to 163 were tabled.

1819-164 FSS 2068C Global Artisan Bread, CCA.......K. Bourgoin Purpose: Part of the Advanced Technical Certificate in bread baking; *Credit/Contact/Lab:* 3/6/5; *Prerequisites:* None; *Co-requisites:* None; *Catalog Course Description:* This course is designed to help you build an impressive repertoire of traditional artisan yeast and non-yeast breads from across the globe. The baker will learn essential bread-making techniques to produce bagels, dahlpourie, doubles, pita, empanadas, roti, naan and tortillas as well as other traditional breads from Turkey, Morocco, Mexico, Greece and the Caribbean. Expand your knowledge on how these distinctive breads are used as you produce accompaniments that you can pair with the breads to make complete dishes; *Effective Date:* Fall 2019 (202010).

1819-165 FSS 2074C Sourdough Artisan Bread, CCA.......K. Bourgoin Purpose: Part of the Advanced Technical Certificate in bread baking; *Credit/Contact/Lab:* 3/7/6; *Prerequisites:* None; *Co-requisites:* None; *Catalog Course Description:* This course will teach you to culture and nurture your own starter so that you can enhance flavor in a variety of artisan breads. Explore the fundamentals of sourdough artisan bread-making, including mixing, kneading, folding, shaping and fermentation methods. The baker will also use your sourdough starter to produce English muffins, red grape tarts and specialty loaves, including pumpernickel, walnut sourdough, sprouted grain and whole grain sourdough; *Effective Date:* Fall 2019 (202010).

1819-166 FSS 2080C Complex Cake Decorating, CCA.......K. Bourgoin Purpose: Part of the Advanced Technical Certificate in Continuing education for students and professionals already in the industry; *Credit/Contact/Lab:* 3/6/5; *Prerequisites:* None; *Co-requisites:* None; *Catalog Course Description:* This course is designed to develop the essential skills for working with marzipan, pastillage, rolled fondant and royal icing. Students will use different piping tips, practice creating the effect of fine lace pieces and beautiful brush embroidery. They will also learn to complement specialty cakes with cocoa painting, stenciling, quilting, flood work, and bas-relief to name a few; *Effective Date:* Fall 2019 (202010).

1819-167 FSS 2081C Advanced Cake Decorating, CCA.......K. Bourgoin Purpose: Part of the Cake Artistry Advanced Technical Certificate Framework; *Credit/Contact/Lab:* 3/6/5; *Prerequisites:* None; *Co-requisites:* None; *Catalog Course Description:* This course is designed to take your cake decorating skills to the intermediate level. Through demonstrations and hands on practice, learn to design and produce tiered wedding cakes. Students will explore ribbon insertion, ruffling, pleating, draping, ruching, tufted billows and ribbon roses, as well as painting on sugar and basic isomalt work; *Effective Date:* Fall 2019 (202010).

Proposals 1819-164 to 167 were tabled.

1819-168 FSS 2083C Sugar, Sculpting, and String Work, CCA.......K. Bourgoin Purpose: Part of the Cake Artistry Advanced Technical Certificate Framework; *Credit/Contact/Lab:* 3/6/5; *Prerequisites:* None; *Co-requisites:* None; *Catalog Course Description:* Students will expand their knowledge in modeling pastes, and chocolate clay. They will learn to sculpt and model lively, colorful characters and accent pieces to final design. The course includes practicing delicate and elaborate string works known as gravity defying Oriental String work with royal icing, flo-gel, and chocolate; *Effective Date:* Fall 2019 (202010).

Proposal 1819-168 was tabled.

1819-252 NUR 3125 Pathophysiology for Nursing Practice, CCM......L Hudson *Purpose:* As the program is growing we are wanting to gateway student progression in the program; *Revised Prerequisites:* Admission to the B.S.N. program and NUR 3825; *Revised Co-Requisites:* NUR 3825; *Effective Date:* Fall 2019 (202010).

The prerequisite was changed to: NUR 3825

Proposal 1819-252 was approved with the above change.

1819-253 NUR 3145 Pharmacology, CCM......L Hudson *Purpose:* As the program is growing we are wanting to gateway student progression in the program; *Revised Prerequisites:* Admission to the B.S.N. program and NUR 3825; *Revised Co-Requisites:* NUR 3825; *Effective Date:* Fall 2019 (202010).

The prerequisite was changed to: NUR 3825

Proposal 1819-253 was approved with the above change.

The prerequisite was changed to: Minimum grades of C in STA 2023, NUR 3825 and NUR 3125

Proposal 1819-254 was approved with the above change.

1819-255 NUR 3634 Community Health Nursing, CCM.....L Hudson *Purpose:* As the program is growing we are wanting to gateway student progression in the program; *Revised Prerequisites:* Admission to the B.S.N program, NUR 3825, NUR 3125 and NUR 4837; *Revised Co-Requisites:* NUR 4837; *Effective Date:* Fall 2019 (202010).

The prerequisite was changed to: NUR 3125, NUR 3169, NUR 3825, and NUR 4837

The co-requisite was changed to: NUR 3169, NUR 4837

Proposal 1819-255 was approved with the above changes.

1819-256 NUR 3825 Professions of Role Transformation, CCM......L Hudson *Purpose:* As the program is growing we are wanting to gateway student progression in the program; *Revised Prerequisites:* Admission to the B.S.N program, NUR 3145; *Revised Co-Requisites:* NUR 3125, NUR 3145; *Effective Date:* Fall 2019 (202010).

The prerequisite was changed to: Admission to the B.S.N. program

The co-requisite was changed to: None

Proposal 1819-256 was approved with the above changes.

1819-257 NUR 3870 Informatics in Healthcare Nursing, CCM......L Hudson *Purpose:* As the program is growing we are wanting to gateway student progression in the program; *Revised Prerequisites:* Admission to the B.S.N. program and NUR 3825; *Revised Co-Requisites:* NUR 3825; *Effective Date:* Fall 2019 (202010).

Some committee members asked if the courses or the overview tab should have wording about being in good standing in order to continue in the program. Their concern is that students can fail a class and still petition to continue in the program even though they are not in good standing.

The prerequisite was changed to: NUR 3825

Proposal 1819-257 was approved with the above change.

The prerequisite was changed to: NUR 3825

The co-requisites were changed to: None

Proposal 1819-258 was approved with the above changes.

1819-259 NUR 4837 Healthcare Policy and Economics in Nursing,
CCM.......L Hudson
Purpose: As the program is growing we are wanting to gateway student progression in
the program; Revised Prerequisites: Admission to the B.S.N. program and NUR 3825;
Revised Co-Requisites: NUR 3634; Effective Date: Fall 2019 (202010).

The prerequisite was changed to: NUR 3825

The co-requisites were changed to: None

Proposal 1819-259 was approved with the above changes.

1819-260 NUR 4945C Nursing Capstone, CCM......L Hudson *Purpose:* As the program is growing we are wanting to gateway student progression in the program; *Revised Prerequisites:* NUR 3825; *Revised Co-Requisites:* NUR 4839; *Effective Date:* Fall 2019 (202010).

The committee questioned whether all the courses they are requesting to be listed as prerequisites actually need to be listed.

The nursing advisor is concerned that if they list only one of the courses that a student could essentially get into the capstone course without having taken all the required courses.

The prerequisite was changed to: NUR 3125, NUR 3169, NUR 3634, NUR 3667, NUR 3825, NUR 4829, and NUR 4837

The co-requisites were changed to: NUR 3169, and NUR 4829

Proposal 1819-260 was approved with the above changes.

5. Discussion Items

Raul announced that he would be continuing as the CCC co-chair as there were no other members who showed an interest.

6. Information Items

CUD-A Code Assignments:

AOM 1461C	12101	Agriculture - PSV
ASC 2870	12501	Business - PSV
APA 2000	12501	Business - PSV
AVM 1010	12501	Business - PSV
CCJ 2942, CCJ 2943, CCJ 2944 12701 Public Service - PSV		
CEN 3024C, CEN 4025C, CEN 4333C, CEN 4350C, CEN 4360C, CEN 4370C, CEN 4390, CEN		
4802C, CEN 4910C	11109	Engineering - AP
CET 2118C	12601	Industrial - PSV
CET 4370C, CET 4542	11109	Engineering - AP
COM 2942	11806	Communications - AP
COP 3330C	11109	Engineering - AP
DAA 1680C	11210	Fine and Applied Arts - AP

DIG 2180C, DIG 2562C, DIG 2564C, DIG 1452C 12601 Industrial - PSV

EET 1084C **12601** Industrial - PSV EET 3081C **11109** Engineering - AP

EMS 2522 **12301** Health Occupations - PSV

ETI 1110, ETI 2420, ETI 1622, ETI 1644, ETI 1701 12601 Industrial - PSV

ETI 4448C 11109 Engineering - AP

ETM 2010C, ETM 2315C, ETM 2531C, ETM 2606C, ETM 2607C, ETM 2608C, ETM 2609C

12601 Industrial – PSV

ETS 2535

FAS 2010C

FPP 1301

FSS 1075C, FSS 1206C

GEB 2893, GEB 2942

12601

Industrial – PSV

Agriculture - PSV

Public Service - PSV

Marketing - PSV

Business - PSV

HFT 2021C, HFT 2065C, HFT 2240, HFT 2263, HFT 2861C **12201** Marketing - PSV

 HOS 2005C
 12101
 Agriculture - PSV

 MGF 1106H
 11617
 Mathematics - AP

MMC 2122, MMC 2212, MMC 2450, MMC 2126C **11806 Communications - AP** MUM 2645L, MUM 1642L, MUM 1646C, MUM 2637L, MUM 2623C, MUM 2624C, MUM

2670C, MUM 2671C, MUM 2672C, MUM **12701 Public Service – PSV**

 PEM 2122C, PEM 2144C
 11408
 Education - AP

 PHI 2102
 11849
 Interdisciplinary - AP

 PLS 2402C
 12101
 Agriculture - PSV

 REL 1200
 11849
 Interdisciplinary - AP

 VEC 1201C
 12101
 Agriculture - PSV

The next meeting of the College Curriculum Committee is scheduled for June 12, 2019, and will be held on the West Campus, Room 6-202. *Deadline for submission of materials for the June agenda is* **May 29, 2019**.