



CYPRESS COLLEGE CURRICULUM COMMITTEE

Tuesday, October 13, 2020

<https://cccconfer.zoom.us/j/97745846674>

Passcode: ccmatters

3:00 p.m.

AGENDA

Your attendance is critical in helping to meet the curriculum needs of Cypress College. Remember, if you are unable to attend please find an alternate representative.

Call to Order:

Silvie Grote, Chair

1. **Establish Quorum and Acknowledge Alternates**
2. **Adoption of the Agenda**
3. **Approval of October 6, 2020 minutes:** (attached)
4. **Public Commentary** (3 minutes per speaker)
5. **Curriculum Specialist Report:** Marbelly Jairam
6. **Articulation Officer Report:** Jacky Rangel
7. **Credit for Prior Learning Report:** Juan Garcia
8. **BP/AP 4235 Credit for Prior Learning draft**
9. **Division Reports:** All division reps
10. **Chair Report**
11. **CC BLM Task Force curriculum recommendations/ Senate resolution draft**
12. **Approval of curriculum**

Info Items:

COUN 140 C-removal of materials fee from \$6 to \$0 effective Fall 2020-previously board approved 10/10/17 and updated catalog description.

Table 1. DE addenda effective Spring 2021. The list of courses will be provided at the meeting.

DEACTIVATE COURSES		
COURSE ID	EFF DATE	JUSTIFICATION
PHOT 230 C	2021 Fall	Course content is repetitive, removal of requirement would better serve students.

REVISED COURSES					
COURSE ID	ACTION TAKEN	CLASS SIZE	CLASS SIZE JUSTIFICATION	EFF DATE	JUSTIFICATION
HRC 265 C World Culture and Cuisine Units: 3 Lecture: 2 Laboratory: 4	*Outline Update *Add Distance Education (Hybrid) *Prerequisite revalidated *Course Classification Code change from II to I *Catalog/Schedule Description Update	25	Labs in which the instructor provides extensive individualized feedback/evaluation on a regular basis. (e.g. problem sets, scientific experiments, vocational skills, lab reports)	2021 Fall	Outline, add DE hybrid, prerequisite revalidated, change of course classification, catalog/schedule description, SLOs and textbook updated to better reflect course content.

	*Student Learning Outcomes Update *Textbook Update				
HRC 290 C Hospitality Career Capstone Units: 3 Lecture: 3 Laboratory: 0	*Outline Update *Add Distance Education (Fully) *Prerequisite revalidated *Advisory removed *Catalog/Schedule Description Update *Student Learning Outcomes Update *Textbook Update	30	Individualized Instruction/Group Learning/ Student Presentations Class time focuses on individualized instruction, student presentation time, and/or group learning. Requires three or more writing assignments using advanced analytical and critical thinking skills. Writing assignments are assessed for critical thinking, conceptual understanding, structure, style and mechanics.	2021 Fall	Outline, add DE fully, prerequisite revalidated, advisory removed, catalog/schedule description, SLOs and textbook updated to better reflect course content.
HRC 295 C Internship Units: 3 Lecture: 1 Laboratory: 0	*Outline Update *Title change from Hospitality Internship *Add Prerequisite: HRC 101 C *Student contact hours updated to 18 from 288 *Total learning hours updated to 54 from 324 *TOPS Code Update *CIP Code Update *Catalog Description Update *Student Learning Outcomes Update	25	Classes in which the instructor coordinates internship/field practice opportunities and supervises students individually at different locations.	2021 Fall	Outline, title, prerequisite/advisory, student contact hours, total learning hours, TOPS code, CIP code, catalog description and SLOs updated to better reflect course content.
JOUR 101 C Reporting and Writing Units: 3 Lecture: 3 Laboratory: 0	*Outline Update *Prerequisite revalidated *Advisory revalidated *Student Learning Outcomes Update *Textbook Update	30	Class time focuses on individualized instruction, student presentation time, and/or group learning. Requires three or more writing assignments using advanced analytical and critical thinking skills. Writing assignments are assessed for critical thinking, conceptual understanding, structure, style and mechanics.	2021 Fall	Outline, prerequisite revalidated, advisory revalidated, SLOs and textbook updated to better reflect course content.
JOUR 110 C Global Media Units: 3 Lecture: 3 Laboratory: 0	*Outline Update *Textbook Update	30	Class time focuses on individualized instruction, student presentation time, and/or group learning.	2021 Fall	Outline and textbook updated to better reflect course content.
JOUR 140 C Public Relations Units: 3 Lecture: 3 Laboratory: 0	*Outline Update *Advisory revalidated *Textbooks removed	30	Class time focuses on individualized instruction, student presentation time, and/or group learning. Requires three or more writing assignments using advanced analytical and critical thinking skills. Writing assignments are assessed for critical thinking, conceptual understanding, structure, style and mechanics.	2021 Fall	Outline, advisory revalidated and textbooks removed to better reflect course content.
JOUR 226 C Student Media Practicum II Units: 3 Lecture: 2 Laboratory: 3	*Outline Update *Prerequisite revalidated *Advisory revalidated *Textbook Update	30	Class time focuses on individualized instruction, student presentation time, and/or group learning. Requires three or more writing assignments using advanced analytical and critical thinking skills. Writing assignments are assessed for critical thinking, conceptual understanding, structure, style and mechanics.	2021 Fall	Outline, prerequisite revalidated, advisory revalidated and textbook updated to better reflect course content.

JOUR 228 C Visual Journalism Units: 3 Lecture: 2 Laboratory: 3	*Outline Update *Advisory revalidated	30	Class time focuses on individualized instruction, student presentation time, and/or group learning. Requires three or more writing assignments using advanced analytical and critical thinking skills. Writing assignments are assessed for critical thinking, conceptual understanding, structure, style and mechanics.	2021 Fall	Outline and advisory updated to better reflect course content.
PHOT 050 C Photography Special Projects Units: 3 Lecture: 2 Laboratory: 4	*Outline Update *Advisory revalidated	25	Labs in which the instructor provides extensive individualized feedback/evaluation on a regular basis. (e.g. problem sets, scientific experiments, vocational skills, lab reports)	2021 Fall	Outline and advisory revalidated to better reflect course content.
PHOT 104 C Wedding and Event Photography Units: 3 Lecture: 2 Laboratory: 4	*Outline Update *Advisory revalidated *Catalog/Schedule Description Update *Textbook Update	25	Most of the time the students are engaged in practicing the skill(s) they are learning and the instructor gives each student individual instruction as the class proceeds.	2021 Fall	Outline, advisory revalidated, catalog/schedule description and textbook updated to better reflect course content.
PHOT 106 C Advanced Wedding Photography Units: 3 Lecture: 2 Laboratory: 4	*Outline Update *Advisory revalidated *Schedule Description Update *Textbook Update	25	Most of the time the students are engaged in practicing the skill(s) they are learning and the instructor gives each student individual instruction as the class proceeds.	2021 Fall	Outline, advisory revalidated, schedule description and textbook updated to better reflect course content.
PHOT 118 C Available Light Photography Units: 3 Lecture: 2 Laboratory: 4	*Outline Update *Advisory revalidated *Course Classification Code change from A to I *Schedule Description Update	25	Most of the time the students are engaged in practicing the skill(s) they are learning and the instructor gives each student individual instruction as the class proceeds.	2021 Fall	Outline, advisory revalidated, course classification code and schedule description updated to better reflect course content.
PHOT 215 C Digital Photography Units: 3 Lecture: 2 Laboratory: 4	*Outline Update *Class fee from \$45 to \$35 *Advisory revalidated *Catalog/Schedule Description Update *Textbook Update	25	Labs in which the instructor provides extensive individualized feedback/evaluation on a regular basis. (e.g. problem sets, scientific experiments, vocational skills, lab reports)	2021 Fall	Outline, class fee, advisory revalidated, catalog/schedule description and textbook updated to better reflect course content.
PHOT 216 C Advanced Digital Photography Units: 3 Lecture: 2 Laboratory: 4	*Outline Update *Prerequisite revalidated *Advisory revalidated *Add FSA: C35 Photography *Textbook Update	25	Labs in which the instructor provides extensive individualized feedback/evaluation on a regular basis. (e.g. problem sets, scientific experiments, vocational skills, lab reports)	2021 Fall	Outline, prerequisite revalidated, advisory revalidated, add FSA C35 and textbook updated to better reflect course content.
PHOT 219 C Editorial Photography Units: 3 Lecture: 2 Laboratory: 4	*Outline Update *Class fee from \$20 to \$35 *Advisory revalidated *Add FSA: C35 Photography *Catalog/Schedule Description Update *Textbook Update	25	Most of the time the students are engaged in practicing the skill(s) they are learning and the instructor gives each student individual instruction as the class proceeds.	2021 Fall	Outline, class fee, advisory revalidated, add FSA C35, catalog/schedule description and textbook updated to better reflect course content.
PHOT 221 C Alternative Photo Processes II Units: 3	*Outline Update *Prerequisite revalidated *Catalog/Schedule Description Update *Textbook Update	25	Labs in which the instructor provides extensive individualized feedback/evaluation on a regular basis. (e.g. problem sets, scientific	2021 Fall	Outline, prerequisite revalidated, catalog/schedule description and textbook updated to better reflect course content.

Lecture: 2 Laboratory: 4			experiments, vocational skills, lab reports)		
PHOT 222 C Alternative Photo Processes III Units: 3 Lecture: 2 Laboratory: 4	*Outline Update *Catalog/Description Update *Textbook Update	25	Labs in which the instructor provides extensive individualized feedback/evaluation on a regular basis. (e.g. problem sets, scientific experiments, vocational skills, lab reports)	2021 Fall	Outline, catalog/schedule description and textbook updated to better reflect course content.
PHOT 223 C Alternative Photo Processes IV Units: 3 Lecture: 2 Laboratory: 4	*Outline Update *Prerequisite revalidated *Textbook Update	25	Labs in which the instructor provides extensive individualized feedback/evaluation on a regular basis. (e.g. problem sets, scientific experiments, vocational skills, lab reports)	2021 Fall	Outline, prerequisite revalidated and textbook updated to better reflect course content.
PHOT 227 C Retouching and Digital Workflow Units: 3 Lecture: 2 Laboratory: 4	*Outline Update *Advisory revalidated *Course Classification Code change from A to I *Add FSA: C35 Photography *Textbook Update	25	Most of the time the students are engaged in practicing the skill(s) they are learning and the instructor gives each student individual instruction as the class proceeds.	2021 Fall	Outline, advisory revalidated, course classification code, add FSA C35 and textbook updated to better reflect course content.
PHOT 236 C UAV Flight Lab - Photography Units: 2 Lecture: 1 Laboratory: 3	*Outline Update *Prerequisite revalidated *Textbook Update	25	Most of the time the students are engaged in practicing the skill(s) they are learning and the instructor gives each student individual instruction as the class proceeds.	2021 Fall	Outline, prerequisite revalidated and textbook updated to better reflect course content.

MODIFY DEGREES/CERTIFICATES

DEGREE		EFF DATE	JUSTIFICATION																																													
Hotel, Restaurant, Culinary Art	<p>BAKING AND PASTRY ARTS ASSOCIATE IN SCIENCE DEGREE The Baking and Pastry Arts Associate in Science Degree provides students with a broad and thorough foundation in the art of pastry and baking, from bread to chocolate to ice cream, and everything in between. The program is designed to help students develop a working knowledge of what is required to be successful in the fast pace culinary industry. To earn an Associate Degree student must complete all graduation requirements to include: (1) all major course requirements with a grade of C or better; (2) Cypress College Native General Education requirements; California State University General Education Breadth requirements (CSU GE Breadth) or IGETC General Education requirements; (3) the social justice, equity and sustainability and reading requirements; (4) any elective courses to complete a minimum of 60 units; and, (5) have a minimum GPA of 2.0. At least 50% of all major course work must be completed at Cypress College. Courses that fulfill major requirements for an Associate Degree at Cypress College might not be the same as those required for completing the major at a transfer institution offering a Baccalaureate Degree. For information on specific university requirements, please consult with your counselor, or visit the Transfer Center. This degree requires a total of 38 units.</p> <table border="1"> <thead> <tr> <th colspan="2">Required courses are listed in suggested sequence: (38 units)</th> <th>Units</th> </tr> </thead> <tbody> <tr> <td>HRC100 C</td> <td>Nutrition</td> <td>3</td> </tr> <tr> <td>HRC101 C</td> <td>Introduction to Hospitality Management</td> <td>3</td> </tr> <tr> <td>HRC120 C</td> <td>Sanitation and Safety</td> <td>2</td> </tr> <tr> <td>HRC135 C</td> <td>Culinary Fundamentals I</td> <td>3</td> </tr> <tr> <td>HRC136 C</td> <td>Baking Fundamentals I</td> <td>3</td> </tr> <tr> <td>HRC145 C</td> <td>The Art of Garde Manger</td> <td>3</td> </tr> <tr> <td>HRC152 C</td> <td>Menu Planning and Purchasing</td> <td>3</td> </tr> <tr> <td>HRC231 C</td> <td>Cost Control in Hospitality</td> <td>3</td> </tr> <tr> <td>HRC232 C</td> <td>Special Event Management</td> <td>3</td> </tr> <tr> <td>HRC236 C</td> <td>Baking Fundamentals II</td> <td>3</td> </tr> <tr> <td>HRC246 C</td> <td>Pastry Arts</td> <td>3</td> </tr> <tr> <td>HRC255 C</td> <td>American Regional Cuisine</td> <td>3</td> </tr> <tr> <td></td> <td>or</td> <td></td> </tr> <tr> <td>HRC265 C</td> <td>World Culture and Cuisine</td> <td>3</td> </tr> </tbody> </table>	Required courses are listed in suggested sequence: (38 units)		Units	HRC100 C	Nutrition	3	HRC101 C	Introduction to Hospitality Management	3	HRC120 C	Sanitation and Safety	2	HRC135 C	Culinary Fundamentals I	3	HRC136 C	Baking Fundamentals I	3	HRC145 C	The Art of Garde Manger	3	HRC152 C	Menu Planning and Purchasing	3	HRC231 C	Cost Control in Hospitality	3	HRC232 C	Special Event Management	3	HRC236 C	Baking Fundamentals II	3	HRC246 C	Pastry Arts	3	HRC255 C	American Regional Cuisine	3		or		HRC265 C	World Culture and Cuisine	3	2021 Fall	Addition of HRC 295 C Internship class option reflects hospitality industry priorities as recommended by HRC advisory board on 11/19/2019. Add: HRC 295 C Total units remain the same.
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	<p>food handling, cooking, and culinary management. It includes exposure to various styles, and proper use of culinary applications and equipment. The program is designed to help students develop a working knowledge of what is required to be successful for fast track culinary management potential. To earn a certificate, complete the required courses as listed with a grade of C or better. At least 50% of all course work must be completed at Cypress College. This certificate requires a total of 38 units.</p> <table border="1" data-bbox="293 296 992 793"> <thead> <tr> <th colspan="2">Required courses are listed in suggested sequence: (38 units)</th> <th>Units</th> </tr> </thead> <tbody> <tr><td>HRC100 C</td><td>Nutrition</td><td>3</td></tr> <tr><td>HRC101 C</td><td>Introduction to Hospitality Management</td><td>3</td></tr> <tr><td>HRC120 C</td><td>Sanitation and Safety</td><td>2</td></tr> <tr><td>HRC125 C</td><td>Restaurant Management</td><td>3</td></tr> <tr><td>HRC135 C</td><td>Culinary Fundamentals I</td><td>3</td></tr> <tr><td>HRC136 C</td><td>Baking Fundamentals I</td><td>3</td></tr> <tr><td>HRC145 C</td><td>The Art of Garde Manger</td><td>3</td></tr> <tr><td>HRC152 C</td><td>Menu Planning and Purchasing</td><td>3</td></tr> <tr><td>HRC231 C</td><td>Cost Control in Hospitality</td><td>3</td></tr> <tr><td>HRC235 C</td><td>Culinary Fundamentals II</td><td>3</td></tr> <tr><td>HRC255 C</td><td>American Regional Cuisine</td><td>3</td></tr> <tr><td>HRC265 C</td><td>World Culture and Cuisine</td><td>3</td></tr> <tr><td>HRC290 C</td><td>Hospitality Career Capstone</td><td>3</td></tr> <tr><td colspan="2">or</td><td></td></tr> <tr><td>HRC295 C</td><td>Internship</td><td>3</td></tr> <tr><td colspan="2">Total Units</td><td>38</td></tr> </tbody> </table>	Required courses are listed in suggested sequence: (38 units)		Units	HRC100 C	Nutrition	3	HRC101 C	Introduction to Hospitality Management	3	HRC120 C	Sanitation and Safety	2	HRC125 C	Restaurant Management	3	HRC135 C	Culinary Fundamentals I	3	HRC136 C	Baking Fundamentals I	3	HRC145 C	The Art of Garde Manger	3	HRC152 C	Menu Planning and Purchasing	3	HRC231 C	Cost Control in Hospitality	3	HRC235 C	Culinary Fundamentals II	3	HRC255 C	American Regional Cuisine	3	HRC265 C	World Culture and Cuisine	3	HRC290 C	Hospitality Career Capstone	3	or			HRC295 C	Internship	3	Total Units		38		<p>necessary culinary management business skills and addition of HRC 295 C Internship class option reflecting hospitality industry priorities as recommended by HRC advisory board on 11/19/2019.</p> <p>Title change from Culinary Arts Certificate Add: HRC 295 C Total units remain the same.</p>
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