

CYPRESS COLLEGE CURRICULUM COMMITTEE

Tuesday, April 17, 2018

TLC) Teaching Learning Center in the LRC.

3:00 p.m.

AGENDA

PLEASE BE ON TIME...The meeting will begin promptly at 3:00 p.m. in the (TLC) Teaching Learning Center in the LRC. 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:

Mark Majarian, Chair

1. **Approval of April 3, 2018 minutes: (attached)**
2. **Chair Report**
3. **Exception for late prelaunch of AA in Art degree**

Course Approvals

REVISED COURSES					
COURSE ID	ACTION TAKEN	CLASS SIZE	CLASS SIZE JUSTIFICATION	EFF DATE	JUSTIFICATION
HRC 100 C Nutrition Units: 3 Lecture: 3 Laboratory: 0	* Outline Update * Catalog Description Update * Schedule Description Update * Student Learning Outcomes * Textbook Update	35	While the instructor does lecture, much of the class time focuses on discussion, group learning, and/or formal/informal student presentations. Evaluation primarily through objective exams. Writing assignments are assessed mostly for concepts and structure.	2019 Fall	Update catalog and schedule description, course content, textbook and SLO to reflect most recent industry expectations as recommended by the Hotel, Restaurant, Culinary Arts Advisory Board.
HRC 101 C Introduction to Hospitality Management Units: 3 Lecture: 3 Laboratory: 0	* Outline Update * Title change * Catalog Description Update * Schedule Description Update * Prerequisite Deletion * Student Learning Outcomes	35	While the instructor does lecture, much of the class time focuses on discussion, group learning, and/or formal/informal student presentations. Evaluation primarily through objective exams. Writing assignments are assessed mostly for concepts and structure.	2019 Fall	Update course content to reflect most recent industry expectations as recommended by the Hotel, Restaurant, Culinary Arts Advisory Board (12/6/17) and to facilitate CID approval for pending AD-T Hospitality Management. Deletion of "eligibility for ENGL 60 prerequisite" due to state changes with use of placement tests, so as to not present enrollment barriers for incoming students.

HRC 120 C Sanitation and Safety Units: 2 Lecture: 2 Laboratory: 0	* Outline Update * Lecture hours changed from 3 to 2 * Units from 3 to 2 * Catalog Description Update * Schedule Description Update * Prerequisite Deletion * Textbook Update * Student Learning Outcomes	35	While the instructor does lecture, much of the class time focuses on discussion, group learning, and/or formal/informal student presentations. Evaluation primarily through objective exams. Writing assignments are assessed mostly for concepts and structure.	2019 Fall	Change of unit count from 3 units to 2 units to facilitate transfer and CID approval. Update of content based on current industry standards, approved by HRC advisory board, 12/6/17. Deletion of "eligibility for ENGL 60 prerequisite" due to state changes with use of placement tests, so as to not present enrollment barriers for incoming students.
HRC 125 C Restaurant Management Units: 3 Lecture: 2 Laboratory: 4	* Outline Update * Catalog Description Update * Schedule Description Update * Prerequisite revalidated * Add Hybrid * Student Learning Outcomes	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	2019 Fall	Update catalog, schedule, course content, and SLO to reflect most recent industry expectations. Add distance education hybrid option as recommended by the Hotel, Restaurant, Culinary Arts Advisory Board.
HRC 135 C Culinary Fundamentals I Units: 3 Lecture: 2 Laboratory: 4	* Outline Update * Prerequisite revalidated * Student Learning Outcomes	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	2019 Fall	Update course to reflect most recent industry expectations as recommended by the Hotel, Restaurant, Culinary Arts Advisory Board.
HRC 136 C Baking Fundamentals I Units: 3 Lecture: 2 Laboratory: 4	* Outline Update * Catalog Description Update * Schedule Description Update * Prerequisite revalidated * Student Learning Outcomes	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	2019 Fall	Update to course based on advisory meeting and course evolution with the advanced baking courses
HRC 145 C The Art of Garde Manger Units: 3 Lecture: 2 Laboratory: 4	* Outline Update * Catalog Description Update * Prerequisite revalidated * Student Learning Outcomes	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	2019 Fall	Update course content, catalog and SLO to reflect most recent industry expectations as recommended by the Hotel, Restaurant, Culinary Arts Advisory Board.

HRC 152 C Menu Planning and Purchasing Units: 3 Lecture: 3 Laboratory: 0	* Outline Update * Title change * Catalog Description Update * Schedule Description Update * Prerequisite revalidated * Add Hybrid * Student Learning Outcomes	35	While the instructor does lecture, much of the class time focuses on discussion, group learning, and/or formal/informal student presentations. Evaluation primarily through objective exams. Writing assignments are assessed mostly for concepts and structure.	2019 Fall	Update course content, title, catalog, schedule and SLO to reflect most recent industry expectations as recommended by the Hotel, Restaurant, Culinary Arts Advisory Board. Add distance education hybrid option.
HRC 160 C Hotel Operations Units: 3 Lecture: 3 Laboratory: 0	* Outline Update * Catalog Description Update * Schedule Description Update * Prerequisite revalidated * Textbook Update * Student Learning Outcomes	35	While the instructor does lecture, much of the class time focuses on discussion, group learning, and/or formal/informal student presentations. Evaluation primarily through objective exams. Writing assignments are assessed mostly for concepts and structure.	2019 Fall	Update course content, catalog, schedule, textbook and Student Learning Outcome to reflect most recent industry expectations as recommended by the Hotel, Restaurant, Culinary Arts Advisory Board, as well as, facilitate student matriculation for transfer.
HRC 164 C Hospitality Law Units: 3 Lecture: 3 Laboratory: 0	* Outline Update * Catalog Description Update * Schedule Description Update * Prerequisite revalidated * Textbook Update * Student Learning Outcomes	35	While the instructor does lecture, much of the class time focuses on discussion, group learning, and/or formal/informal student presentations. Evaluation primarily through objective exams. Writing assignments are assessed mostly for concepts and structure.	2019 Fall	Update schedule/ catalog description, course content, textbook and SLO to reflect most recent industry expectations as recommended by the Hotel, Restaurant, Culinary Arts Advisory Board.
HRC 170 C Beverage Management Units: 3 Lecture: 3 Laboratory: 0	* Outline Update * Prerequisite revalidated	35	While the instructor does lecture, much of the class time focuses on discussion, group learning, and/or formal/informal student presentations. Evaluation primarily through objective exams. Writing assignments are assessed mostly for concepts and structure.	2019 Fall	Update course to reflect most recent industry expectations as recommended by the Hotel, Restaurant, Culinary Arts Advisory Board.

HRC 230 C Hospitality Leadership Units: 3 Lecture: 3 Laboratory: 0	* Catalog Description Update * Schedule Description Update * Prerequisite revalidated * Advisory revalidated * Textbook Update * Student Learning Outcomes	35	While the instructor does lecture, much of the class time focuses on discussion, group learning, and/or formal/informal student presentations. Evaluation primarily through objective exams. Writing assignments are assessed mostly for concepts and structure.	2019 Fall	Update, catalog, schedule, textbook and Student Learning Outcomes to reflect most recent industry expectations as recommended by the Hotel, Restaurant, Culinary Arts Advisory Board.
HRC 231 C Cost Control in Hospitality Units: 3 Lecture: 3 Laboratory: 0	* Outline Update * Catalog Description Update * Schedule Description Update * Advisory revalidated * Add Hybrid * Student Learning Outcomes	35	While the instructor does lecture, much of the class time focuses on discussion, group learning, and/or formal/informal student presentations. Evaluation primarily through objective exams. Writing assignments are assessed mostly for concepts and structure.	2019 Fall	Update course content, catalog, schedule, and Student Learning Outcomes based on current industry expectations and to facilitate CID approval. Addition of Hybrid. Approved by HRC Advisory Board, 12/6/17.
HRC 232 C Special Event Management Units: 3 Lecture: 3 Laboratory: 0	* Outline Update * Add Hybrid * Prerequisite revalidated * Student Learning Outcomes	35	While the instructor does lecture, much of the class time focuses on discussion, group learning, and/or formal/informal student presentations. Evaluation primarily through objective exams. Writing assignments are assessed mostly for concepts and structure.	2019 Fall	Update course per program review and advisory board, minor course content change, SLO assessment update and instructional methodologies to include distance education, hybrid.
HRC 235 C Culinary Fundamentals II Units: 3 Lecture: 2 Laboratory: 4	* Outline Update * Prerequisites revalidated * Student Learning Outcomes	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)	2019 Fall	Update course outline and SLO to reflect most recent industry expectations as recommended by the Hotel, Restaurant, Culinary Arts Advisory Board.
HRC 236 C Baking Fundamentals II Units: 3 Lecture: 2 Laboratory: 4	* Outline Update * Catalog Description Update * Prerequisites Updated/Revalidated * Textbook Update * Student Learning Outcomes	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)	2019 Fall	Outline, catalog, textbook and SLO update based on advisory recommendations and to build a more seamless course evolution between all baking courses

HRC 246 C Pastry Arts Units: 3 Lecture: 2 Laboratory: 4	* Outline Update * Catalog Description Update * Schedule Description Update * Prerequisite revalidated * Textbook Update * Student Learning Outcomes	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)	2019 Fall	Update outline, catalog, schedule, textbook and SLO based on advisory meeting and course evolution with Baking Fundamentals I and Baking Fundamentals II
HRC 255 C American Regional Cuisine Units: 3 Lecture: 2 Laboratory: 4	* Outline Update * Catalog Description Update * Prerequisites revalidated * Hybrid removed * Textbook Update * Student Learning Outcomes	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)	2019 Fall	Update outline, catalog, textbook, SLO to reflect most recent industry expectations as recommended by the Hotel, Restaurant, Culinary Arts Advisory Board.
HRC 265 C World Culture and Cuisine Units: 3 Lecture: 2 Laboratory: 4	* Outline Update * Title change * Catalog Description Update * Schedule Description Update * Prerequisites revalidated * Fee from \$75 to \$95 * Classification code changed * AAGE: Cultural Diversity added * Textbook Update * Student Learning Outcomes	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)	2019 Fall	Outline, catalog, schedule, title, fee, textbook updated to reflect most recent industry expectations as recommended by the Hotel, Restaurant, Culinary Arts Advisory Board. Fee increase due to increase cost of commodities required to reach our student learning outcomes. Add Cultural Diversity
HRC 290 C Hospitality Career Capstone Units: 3 Lecture: 3 Laboratory: 0	* Outline Update * Prerequisite revalidated * Advisory revalidated * Student Learning Outcomes	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	2019 Fall	Program Review Outline and Student Learning Outcome update

understanding, structure,
style and mechanics.

NEW DEGREES/CERTIFICATES

DEGREE		EFF DATE	JUSTIFICATION																																																																														
Hotel, Restaurant, Culinary Arts	<p>Associate in Science in Hospitality Management for Transfer Degree (AS-T) Required CORE Course (3 units)</p> <table border="1"> <tr> <td></td> <td></td> <td>Units</td> </tr> <tr> <td>HRC101 C</td> <td>Introduction to Hospitality Management</td> <td>3</td> </tr> <tr> <td colspan="3"> </td> </tr> <tr> <td colspan="3">List A: Select 8-9 units or three courses from the following:</td> </tr> <tr> <td></td> <td></td> <td>Units</td> </tr> <tr> <td>ECON105 C</td> <td>Principles of Economics-Micro</td> <td>3</td> </tr> <tr> <td></td> <td>or</td> <td></td> </tr> <tr> <td>ECON105HC</td> <td>Honors Principles of Economics</td> <td>3</td> </tr> <tr> <td>HRC120 C</td> <td>Sanitation and Safety</td> <td>2</td> </tr> <tr> <td>HRC231 C</td> <td>Cost Control in Hospitality</td> <td>3</td> </tr> <tr> <td>HRC125 C</td> <td>Restaurant Management</td> <td>3</td> </tr> <tr> <td>HRC160 C</td> <td>Hotel Operations</td> <td>3</td> </tr> <tr> <td>HRC164 C</td> <td>Hospitality Law</td> <td>3</td> </tr> <tr> <td>HRC135 C</td> <td>Culinary Fundamentals I</td> <td>3</td> </tr> <tr> <td colspan="3"> </td> </tr> <tr> <td colspan="3">List B: Select 7-8 units or two courses from the below or any courses from List A not already used.</td> </tr> <tr> <td></td> <td></td> <td>Units</td> </tr> <tr> <td>ACCT101 C</td> <td>Financial Accounting</td> <td>4</td> </tr> <tr> <td>MATH120 C</td> <td>Introduction to Probability and Statistics</td> <td>4</td> </tr> <tr> <td>HRC100 C</td> <td>Nutrition</td> <td>3</td> </tr> <tr> <td>HRC152 C</td> <td>Menu Planning and Purchasing</td> <td>3</td> </tr> <tr> <td>HRC230 C</td> <td>Hospitality Leadership</td> <td>3</td> </tr> <tr> <td>HRC232 C</td> <td>Special Event Management</td> <td>3</td> </tr> <tr> <td>HRC235 C</td> <td>Culinary Fundamentals II</td> <td>3</td> </tr> <tr> <td></td> <td></td> <td></td> </tr> <tr> <td colspan="2">Total Units</td> <td>18-20</td> </tr> </table>			Units	HRC101 C	Introduction to Hospitality Management	3				List A: Select 8-9 units or three courses from the following:					Units	ECON105 C	Principles of Economics-Micro	3		or		ECON105HC	Honors Principles of Economics	3	HRC120 C	Sanitation and Safety	2	HRC231 C	Cost Control in Hospitality	3	HRC125 C	Restaurant Management	3	HRC160 C	Hotel Operations	3	HRC164 C	Hospitality Law	3	HRC135 C	Culinary Fundamentals I	3				List B: Select 7-8 units or two courses from the below or any courses from List A not already used.					Units	ACCT101 C	Financial Accounting	4	MATH120 C	Introduction to Probability and Statistics	4	HRC100 C	Nutrition	3	HRC152 C	Menu Planning and Purchasing	3	HRC230 C	Hospitality Leadership	3	HRC232 C	Special Event Management	3	HRC235 C	Culinary Fundamentals II	3				Total Units		18-20	2019 Fall	Implementation of newly approved Transfer Model Curriculum for Hospitality Management
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REVISED DEGREES/CERTIFICATES

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Hotel, Restaurant, Culinary Arts	<p>ASSOCIATE IN SCIENCE DEGREE BAKING AND PASTRY ARTS</p> <p>Required courses are listed in suggested sequence:</p> <table border="1"> <thead> <tr> <th></th> <th></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> <tr> <td>HRC290 C</td> <td>Hospitality Career Capstone</td> <td>3</td> </tr> <tr> <td></td> <td></td> <td></td> </tr> <tr> <td>Total Units</td> <td></td> <td>38</td> </tr> </tbody> </table>			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	HRC290 C	Hospitality Career Capstone	3				Total Units		38	2019 Fall	HRC 120 C from 3 to 2 units per HRC Advisory Board recommendation. HRC 101C title change. HRC 152C title change. Add HRC 145 C and HRC 265 C. Total units from 36 to 38.
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Hotel, Restaurant, Culinary Arts	HOSPITALITY MANAGEMENT CERTIFICATE		2019 Fall	Update Hospitality Management for program consistency. HRC 120 C from 3 to 2 units as approved by HRC Advisory Board on December 6, 2017. HRC 101C title change. HRC 152C title change. ECON 105HC added. Total units from 36 to 35.
	Required courses are listed in suggested sequence:			
		Units		
	HRC101 C	Introduction to Hospitality Management 3		
	HRC120 C	Sanitation and Safety 2		
	HRC125 C	Restaurant Management 3		
	HRC152 C	Menu Planning and Purchasing 3		
	HRC160 C	Hotel Operations 3		
	HRC164 C	Hospitality Law 3		
	HRC170 C	Beverage Management 3		
	HRC230 C	Hospitality Leadership 3		
	HRC231 C	Cost Control in Hospitality 3		
	HRC232 C	Special Event Management 3		
	HRC290 C	Hospitality Career Capstone 3		
	ECON105 C	Principles of Economics-Micro 3		
	or			
ECON105HC	Honors Principles of Economics 3			
	Total Units 35			
Hotel, Restaurant, Culinary Arts	SPECIAL EVENT MANAGEMENT CERTIFICATE		2019 Fall	Update to courses offered on certificate to reflect industry needs. HRC 170 C added. HRC 230 C added. HRC 152 C added. HRC 101C title change. HRC 232C title change. MKT 222 C removed. MGT 261 C removed. Total units from 15 to 18.
	Required courses are listed in suggested sequence:			
		Units		
	HRC101 C	Introduction to Hospitality Management 3		
	HRC125 C	Restaurant Management 3		
	HRC152 C	Menu Planning and Purchasing 3		
	HRC170 C	Beverage Management 3		
	HRC230 C	Hospitality Leadership 3		
	HRC232 C	Special Event Management 3		
		Total Units 18		

DELETE DEGREES/CERTIFICATES				
DEGREE		EFF DATE	JUSTIFICATION	
Hotel, Restaurant, Culinary Arts	RESTAURANT/LODGING ENTREPRENEUR CERTIFICATE		2019 Fall	Certificate is no longer relevant option.
	Required courses are listed in suggested sequence:			
		Units		
	HRC101 C	Introduction to Hospitality Careers 3		
	HRC152 C	Hospitality Purchasing 3		
	HRC160 C	Hotel Operations 3		
	MKT222 C	Principles of Marketing 3		
	MGT261 C	Small Business Management 3		
		Total Units 15		