

Approved

**Curriculum Instructional Council**  
**Actions Approved – February 11, 2021 Addendum**

**Subject: Culinary Arts/Culinary Management (CACM) Discipline: Culinary Arts/Food Technology**

<p><b>~ 110A Fundamental Food and Service: Restaurant Operations</b> <b>96 - 108 hours lab, 2 units</b> <b>Grade Only</b></p> <p><b>REQUISITES:</b> <i>Prerequisite:</i> Culinary Arts/Culinary Management 101 with a grade of "C" or better, or equivalent. <i>Corequisite:</i> Culinary Arts/Culinary Management 110B. <i>Corequisite:</i> Completion of or concurrent enrollment in Culinary Arts/Culinary Management 105 with a grade of "C" or better, or equivalent. <i>Limitation on Enrollment:</i> This course is not open to students with previous credit for Food Service Occupations 110 or Culinary Arts/Culinary Management 110. This is a beginning laboratory course in restaurant food preparation and presentation including cooking equipment, techniques and safety procedures while cooking in a real-life setting. Students practice basic cooking techniques, restaurant procedures and dining room management in a hands-on experience. Students prepare meals by following recipe structure and procedures based on knowledge gained through the course. Food preparation is produced in a time-restricted setting to prepare for functioning in a commercial kitchen. This course is designed for students interested in pursuing a career in Culinary Arts/Culinary Management.</p> <p><b>FIELD TRIP REQUIREMENTS:</b> May be required</p> <p><b>TRANSFER APPLICABILITY:</b> Associate Degree Credit &amp; transfer to CSU.</p>	<p><b>Offered At:</b> Mesa</p> <p><b>Action(s) Proposed:</b> Course Revision (May Include Activation) <i>Six Year Review</i> <i>Corequisite (Change)</i> <i>Course Description</i> <i>Course Renumbering (was 110)</i> <i>Equivalency (New)</i> <i>Hours Change</i> <i>Limitation on Enrollment (New)</i> <i>Outline of Topics</i> <i>Student Learning Objectives</i> <i>Supplies</i> <i>Title Change</i> <i>Units Change</i> <b>Approved</b></p> <p><b>Proposed for College(s):</b> Mesa</p> <p><b>Originating Campus:</b> MESA</p> <p><b>Dist. Ed Proposed For College(s):</b> Mesa (Online-Emergency Only)</p> <p><b>Effective:</b> Fall 2021</p>
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**Subject: Culinary Arts/Culinary Management (CACM) Discipline: Culinary Arts/Food Technology**

<p><b>*~ 110B Fundamental Food and Service: Cooking Techniques</b>  <b>96 - 108 hours lab, 2 units</b>  <b>Grade Only</b></p> <p><b>REQUISITES:</b>  <i>Prerequisite:</i> Culinary Arts/Culinary Management 101 with a grade of "C" or better, or equivalent.  <i>Corequisite:</i> Culinary Arts/Culinary Management 110A.  <i>Corequisite:</i> Completion of or concurrent enrollment in Culinary Arts/Culinary Management 105 with a grade of "C" or better, or equivalent.  <i>Limitation on Enrollment:</i> This course is not open to students with previous credit for Culinary Arts/Culinary Management 110.                  This is a beginning laboratory course in food preparation and presentation including cooking equipment, techniques, and safety procedures, using weights, measures and interpretation of recipes. Product identification, basic cooking techniques and procedures based on nutrition and classic preparation methods are presented. Students are provided the hands-on experience in preparing meals by following recipe structure and using and modifying recipes based on knowledge gained through the course. Food preparation is produced in a time-restricted setting to prepare for functioning in a commercial kitchen. This course is designed for students interested in pursuing a career in Culinary Arts/Culinary Management.</p> <p><b>FIELD TRIP REQUIREMENTS:</b> May be required</p> <p><b>TRANSFER APPLICABILITY:</b> Associate Degree Credit &amp; transfer to CSU.</p>	<p><b>Offered At:</b> NONE</p> <p><b>Action(s) Proposed:</b> New Course  <b>Approved</b></p> <p><b>Proposed for College(s):</b> Mesa</p> <p><b>Originating Campus:</b> MESA</p> <p><b>Dist. Ed Proposed For College(s):</b> Mesa (Online-Emergency Only)</p> <p><b>Effective:</b> Fall 2021</p>
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**Subject: Culinary Arts/Culinary Management (CACM) Discipline: Culinary Arts/Food Technology**

<p><b>130 Quantity Food Preparation Theory</b>  <b>48 - 54 hours lecture, 3 units</b>  <b>Grade Only</b></p> <p><b>REQUISITES:</b>  <i>Prerequisite:</i> Culinary Arts/Culinary Management 101, Culinary Arts/Culinary Management 105, Culinary Arts/Culinary Management 110A, and Culinary Arts/Culinary Management 110B, each with a grade of "C" or better, or equivalent.  <i>Advisory:</i> Concurrent enrollment in Culinary Arts/Culinary Management 131 with a grade of "C" or better, or equivalent.  <i>Limitation on Enrollment:</i> This course is not open to students with previous credit for Food Service Occupations 130.                  This intermediate course sets forth the principles of preparing and serving food in volume with focus on entrees, breakfast foods, salads, sandwiches, short orders, and desserts. Emphasis is placed on recipe standardization, determination of need and procurement of supplies, organization of work stations, effective use of equipment and time, and attractive service. This course is for students pursuing a career in Culinary Arts/Culinary Management.</p> <p><b>FIELD TRIP REQUIREMENTS:</b> May be required</p> <p><b>TRANSFER APPLICABILITY:</b> Associate Degree Credit &amp; transfer to CSU.</p>	<p><b>Offered At:</b> Mesa</p> <p><b>Action(s) Proposed:</b> Course Revision (May Include Activation)                  Six Year Review                  Prerequisite (Change)  <b>Approved</b></p> <p><b>Proposed for College(s):</b> Mesa</p> <p><b>Originating Campus:</b> MESA</p> <p><b>Effective:</b> Fall 2021</p>
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**Subject: Culinary Arts/Culinary Management (CACM) Discipline: Culinary Arts/Food Technology**

<p><b>131 Quantity Food Preparation Laboratory</b></p> <p align="right"><b>192 - 216 hours lab, 4 units Grade Only</b></p> <p><b>REQUISITES:</b>  <i>Prerequisite:</i> Culinary Arts/Culinary Management 101, Culinary Arts/Culinary Management 105, Culinary Arts/Culinary Management 110A, and Culinary Arts/Culinary Management 110B, each with a grade of "C" or better, or equivalent.  <i>Corequisite:</i> Completion of or concurrent enrollment in Culinary Arts/Culinary Management 130 with a grade of "C" or better, or equivalent.  <i>Limitation on Enrollment:</i> This course is not open to students with previous credit for Food Service Occupations 131.                      This laboratory course supplements the Culinary Arts/Culinary Management theory course. Large scale food preparation is produced in a time-restricted, quality-minded setting. Emphasis is placed on the development, organization and carrying out of recipe standardization, need and procurement of supplies, work stations, and attractive service. This intermediate course is for students interested in a career in Culinary Arts/Culinary Management and is required for the Dietary Service Supervisor Certificate offered through the Nutrition Department.</p> <p><b>FIELD TRIP REQUIREMENTS:</b> May be required</p> <p><b>TRANSFER APPLICABILITY:</b> Associate Degree Credit &amp; transfer to CSU.</p>	<p><b>Offered At:</b> Mesa</p> <p><b>Action(s) Proposed:</b> Course Revision (May Include Activation)  <i>Six Year Review                      Prerequisite (Change)</i></p> <p><b>Approved</b></p> <p><b>Proposed for College(s):</b> Mesa</p> <p><b>Originating Campus:</b> MESA</p> <p><b>Effective:</b> Fall 2021</p>
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**Subject: Culinary Arts/Culinary Management (CACM) Discipline: Culinary Arts/Food Technology**

<p><b>*~ 140 Food and Beverage Purchasing and Control</b></p> <p align="right"><b>48 - 54 hours lecture, 3 units Grade Only</b></p> <p><b>REQUISITES:</b>  <i>Corequisite:</i> Completion of or concurrent enrollment in Culinary Arts/Culinary Management 105 with a grade of "C" or better, or equivalent.  <i>Limitation on Enrollment:</i> This course is not open to students with previous credit for Food Service Occupations 140.                      This course covers techniques for purchasing food, beverages, and supplies used in hotels and restaurants. Students learn to analyze the operation, promotion, sales cost, and inventory controls on food and beverages. Students gain realistic experience by writing foodservice specifications, based on general purchasing methods, requirements, procedures, as well as the importance of controlling portions, inventories and costs and their affect on menu pricing. This course is designed for students interested in a career in hospitality and culinary arts/culinary management, and those working toward certification with the American Culinary Federation.</p> <p><b>FIELD TRIP REQUIREMENTS:</b> May be required</p> <p><b>TRANSFER APPLICABILITY:</b> Associate Degree Credit &amp; transfer to CSU.</p>	<p><b>Offered At:</b> Mesa</p> <p><b>Action(s) Proposed:</b> Course Deactivation (Not at any College)</p> <p><b>Approved</b></p> <p><b>Proposed for College(s):</b> Mesa</p> <p><b>Originating Campus:</b> MESA</p> <p><b>Effective:</b> Fall 2021</p>
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**Subject: Culinary Arts/Culinary Management (CACM) Discipline: Culinary Arts/Food Technology**

<p><b>*~ 160 Fundamental of Baking Theory</b></p> <p style="text-align: right;"><b>48 - 54 hours lecture, 3 units</b> <b>Grade Only</b></p> <p><b>REQUISITES:</b> <i>Prerequisite:</i> Culinary Arts/Culinary Management 101 with a grade of "C" or better, or equivalent. <i>Corequisite:</i> Culinary Arts/Culinary Management 212. This course provides students with an understanding of the principles of baking and pastry utilizing various methods of production. The course is a study of terminology, specialty equipment and tool characteristics. Students learn the functions and proper use of ingredients, formula versus recipe, and conversions. This is a beginning course for students with an interest in baking and pastry certification in culinary arts/culinary management.</p> <p><b>FIELD TRIP REQUIREMENTS:</b> May be required</p> <p><b>TRANSFER APPLICABILITY:</b> Associate Degree Credit &amp; transfer to CSU.</p>	<p><b>Offered At:</b> NONE</p> <p><b>Action(s) Proposed:</b> New Course <b><i>Approved</i></b></p> <p><b>Proposed for College(s):</b> Mesa</p> <p><b>Originating Campus:</b> MESA</p> <p><b>Dist. Ed Proposed For College(s):</b> Mesa (Fully Online)</p> <p><b>Effective:</b> Fall 2021</p>
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**Subject: Culinary Arts/Culinary Management (CACM) Discipline: Culinary Arts/Food Technology**

<p><b>*~ 211 Advanced Baking and Pastry</b></p> <p style="text-align: right;"><b>144 - 162 hours lab, 3 units</b> <b>Grade Only</b></p> <p><b>REQUISITES:</b> <i>Prerequisite:</i> Culinary Arts/Culinary Management 210 with a grade of "C" or better, or equivalent. This course builds on the skills and knowledge gained in Basic Baking and Pastry. Emphasis is on the safe handling of foods and the production of high quality, handcrafted desserts for retail and commercial bakeries. This course includes techniques in management of quantity preparation. Student will also be familiarized 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. Techniques of sugar cooking, chocolate production, frozen desserts, and artisan breads are also discussed. This course is designed for students interested in high quantity baking and pastry techniques in a commercial setting.</p> <p><b>FIELD TRIP REQUIREMENTS:</b> May be required</p> <p><b>TRANSFER APPLICABILITY:</b> Associate Degree Credit &amp; transfer to CSU.</p>	<p><b>Offered At:</b> Mesa</p> <p><b>Action(s) Proposed:</b> Course Deactivation (Not at any College) <b><i>Approved</i></b></p> <p><b>Proposed for College(s):</b> Mesa</p> <p><b>Originating Campus:</b> MESA</p> <p><b>Effective:</b> Fall 2021</p>
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**Subject: Culinary Arts/Culinary Management (CACM) Discipline: Culinary Arts/Food Technology**

<p><b>~ 212 Baking and Pastry</b></p> <p align="right"><b>144 - 162 hours lab, 3 units Grade Only</b></p> <p><b>REQUISITES:</b>  <i>Prerequisite:</i> Culinary Arts/Culinary Management 101, and Culinary Arts/Culinary Management 131, each with a grade of "C" or better, or equivalent or  <i>Corequisite:</i> Culinary Arts/Culinary Management 160.  <i>Limitation on Enrollment:</i> This course is not open to students with previous credit for Food Service Occupations 210 or Culinary Arts/Culinary Management 210.                  This course is an introduction to techniques and skills required for baking and pastry. Students who wish to specialize or enhance their baking and pastry skills benefit from the specialized training in various areas. The principles of bakeshop cover concepts in methods, formulas, dough and batter, bread, basic creams, fillings and toppings, cookies, pastries, and cakes, processing dairy products, frozen desserts, chocolate work, sugar design, confections, as well as plating, decorating and icings. Emphasis is placed on refining skills to include specialty, gourmet, fine dining baked goods and pastries. Bakeshop items are produced in a time-restricted, quality-minded setting. This course is for students pursuing a certificate in baking and pastry and/or degree in culinary arts/culinary management.</p> <p><b>FIELD TRIP REQUIREMENTS:</b> May be required</p> <p><b>TRANSFER APPLICABILITY:</b> Associate Degree Credit &amp; transfer to CSU.</p>	<p><b>Offered At:</b> Mesa</p> <p><b>Action(s) Proposed:</b> Course Revision (May Include Activation)  <i>Six Year Review</i>  <i>Corequisite (New)</i>  <i>Course Description</i>  <i>Course Renumbering (was 210)</i>  <i>Equivalency (New)</i>  <i>Limitation on Enrollment (New)</i>  <i>Methods of Instruction</i>  <i>Prerequisite (Change)</i>  <i>Reading Assignments</i>  <i>Student Learning Objectives</i>  <i>Texts</i>  <i>Title Change</i>  <b>Approved</b></p> <p><b>Proposed for College(s):</b> Mesa</p> <p><b>Originating Campus:</b> MESA</p> <p><b>Dist. Ed Proposed For College(s):</b> Mesa (Online-Emergency Only)</p> <p><b>Effective:</b> Fall 2021</p>
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**Subject: Culinary Arts/Culinary Management (CACM) Discipline: Culinary Arts/Food Technology**

<p><b>*~ 214 Advanced Baking</b></p> <p align="right"><b>144 - 162 hours lab, 3 units Grade Only</b></p> <p><b>REQUISITES:</b>  <i>Prerequisite:</i> Culinary Arts/Culinary Management 212 with a grade of "C" or better, or equivalent.                  This course builds and enhances the basic baking skills obtained throughout the beginning labs and basic baking &amp; pastry course. Emphasis is on commercial bakeries specializing in breads, cakes and designs. Techniques introduced are in design, types, shaping, decorating, planning stages, and storage. Techniques using chocolate and frozen dairy are introduced. This course includes management, production process and procedures. This course is designed for students interested in commercial bakeries and specialty cake shops.</p> <p><b>FIELD TRIP REQUIREMENTS:</b> May be required</p> <p><b>TRANSFER APPLICABILITY:</b> Associate Degree Credit &amp; transfer to CSU.</p>	<p><b>Offered At:</b> NONE</p> <p><b>Action(s) Proposed:</b> New Course  <b>Approved</b></p> <p><b>Proposed for College(s):</b> Mesa</p> <p><b>Originating Campus:</b> MESA</p> <p><b>Dist. Ed Proposed For College(s):</b> Mesa (Online-Emergency Only)</p> <p><b>Effective:</b> Fall 2021</p>
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<p><b>*~ 215 Advanced Pastry</b></p> <p align="right"><b>144 - 162 hours lab, 3 units Grade Only</b></p> <p><b>REQUISITES:</b> <i>Prerequisite:</i> Culinary Arts/Culinary Management 212 with a grade of "C" or better, or equivalent. This advanced course builds and enhances the skills and knowledge of fundamental labs and the basic baking and pastry courses. Emphasis is on the intricate creations of delicate pastries while focusing on the plating and presentation. Students learn how to integrate gastronomy and classical techniques to form modern pastries. Students produce high quality, professional pastries using techniques and skills of a pastry chef. This course is designed for students interested in French, classical and modern patisseries.</p> <p><b>FIELD TRIP REQUIREMENTS:</b> May be required</p> <p><b>TRANSFER APPLICABILITY:</b> Associate Degree Credit &amp; transfer to CSU.</p>	<p><b>Offered At:</b> NONE</p> <p><b>Action(s) Proposed:</b> New Course <b>Approved</b></p> <p><b>Proposed for College(s):</b> Mesa</p> <p><b>Originating Campus:</b> MESA</p> <p><b>Dist. Ed Proposed For College(s):</b> Mesa (Online-Emergency Only)</p> <p><b>Effective:</b> Fall 2021</p>
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**Subject: Culinary Arts/Culinary Management (CACM) Discipline: Culinary Arts/Food Technology**

<p><b>*~ 292 Culinary Practicum</b></p> <p align="right"><b>96 - 108 hours lab, 2 units Grade Only</b></p> <p><b>REQUISITES:</b> <i>Prerequisite:</i> Culinary Arts/Culinary Management 110 with a grade of "C" or better, or equivalent. <i>Limitation on Enrollment:</i> Obtain Permission Number from Instructor. This course is not open to students with previous credit for Food Service Occupations 291 or Culinary Arts/Culinary Management 291. 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. Large scale and small quantity preparation is produced in a time-restricted quality-minded setting. This course is for students pursuing a career in culinary arts/culinary management.</p> <p><b>FIELD TRIP REQUIREMENTS:</b> May be required</p> <p><b>TRANSFER APPLICABILITY:</b> Associate Degree Credit &amp; transfer to CSU.</p>	<p><b>Offered At:</b> Mesa</p> <p><b>Action(s) Proposed:</b> Course Deactivation (Not at any College) <b>Approved</b></p> <p><b>Proposed for College(s):</b> Mesa</p> <p><b>Originating Campus:</b> MESA</p> <p><b>Effective:</b> Fall 2021</p>
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**Subject: Neurodiagnostic Technology (NDTE) Discipline: Diagnostic Medical Technology**

<p><b>121 Neurodiagnostic Lab Practice</b></p> <p align="right"><b>24 - 27 hours lab, 0.5 units Grade Only</b></p> <p><b>REQUISITES:</b>  <i>Corequisite: Completion of or concurrent enrollment in Neurodiagnostic Technology 101 with a grade of "C" or better, or equivalent.</i>  <i>Limitation on Enrollment: Special Admission - must be admitted to program.</i>                      This course is an application of basic technical skills to successfully record routine electroencephalographic (EEG) and Evoked Potential (EP) procedures according to published American Clinical Neurophysiology Society's (ACNS) guidelines. This course is designed for students enrolled in the Neurodiagnostic Technology Program.</p> <p><b>FIELD TRIP REQUIREMENTS:</b> May be required</p> <p><b>TRANSFER APPLICABILITY:</b> Associate Degree Credit &amp; transfer to CSU.</p>	<p><b>Offered At:</b> Mesa</p> <p><b>Action(s) Proposed:</b> Course Revision (May Include Activation)  <i>Six Year Review</i>  <i>Corequisite (New)</i>  <i>Prerequisite (Remove)</i>  <b>Approved</b></p> <p><b>Proposed for College(s):</b> Mesa</p> <p><b>Originating Campus:</b> MESA</p> <p><b>Effective:</b> Fall 2021</p>
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**Subject: Neurodiagnostic Technology (NDTE) Discipline: Diagnostic Medical Technology**

<p><b>140 Directed Clinical Practice I</b></p> <p align="right"><b>96 – 108 hours other, 2 units Grade Only</b></p> <p><b>REQUISITES:</b>  <i>Prerequisite: Neurodiagnostic Technology 101 with a grade of "C" or better, or equivalent.</i>  <i>Limitation on Enrollment: Special Admission - must be admitted to program.</i>                      This course is the beginning clinical experience of electroencephalographic (EEG) testing on patients at an affiliated neurodiagnostic laboratory. The clinical experience provides students a supervised application of previously-learned techniques and skills. These include application of electrodes, performance of EEG testing on clinical patients, medical recordkeeping and clinical history reporting in a timely manner. The focus is on safe, legal and professional behavior. This course also fosters the development of communication skills and interpersonal relationships required for the healthcare field. Supervision of the students is provided by a neurodiagnostic technologist and/or physician of the affiliating institution and is coordinated by the college faculty. This course is designed for students enrolled in the Neurodiagnostic Technology Program.</p> <p><b>FIELD TRIP REQUIREMENTS:</b> May be required</p> <p><b>TRANSFER APPLICABILITY:</b> Associate Degree Credit &amp; transfer to CSU.</p>	<p><b>Offered At:</b> Mesa</p> <p><b>Action(s) Proposed:</b> Course Revision (May Include Activation)  <i>Six Year Review</i>  <i>Prerequisite (Change)</i>  <b>Approved</b></p> <p><b>Proposed for College(s):</b> Mesa</p> <p><b>Originating Campus:</b> MESA</p> <p><b>Effective:</b> Fall 2021</p>
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**Subject: Neurodiagnostic Technology (NDTE) Discipline: Diagnostic Medical Technology**

<p><b>150 Directed Clinical Practice II</b></p> <p align="right"><b>96 – 108 hours other, 2 units Grade Only</b></p> <p><b>REQUISITES:</b>  <i>Corequisite: Completion of or concurrent enrollment in Neurodiagnostic Technology 131 and Neurodiagnostic Technology 140, each with a grade of "C" or better, or equivalent.</i>  <i>Limitation on Enrollment: Special Admission - must be admitted to program.</i>                      This course is the second clinical experience in electroencephalographic (EEG) testing at an affiliated healthcare facility. The clinical experience provides students a supervised application of previously learned techniques and skills. The course builds on skills attained in the first clinical experience course including performance of EEG testing on clinical patients, medical record keeping and clinical history taking in a timely manner. The focus is on safe, legal and professional behavior. This course also fosters the development of communication skills and interpersonal relationships required for the healthcare field. Supervision of the students is provided by a neurodiagnostic technologist and/or physician of the affiliating institution and is coordinated by the college faculty. This course is designed for students enrolled in the Neurodiagnostic Technology Program.</p> <p><b>FIELD TRIP REQUIREMENTS:</b> May be required</p> <p><b>TRANSFER APPLICABILITY:</b> Associate Degree Credit &amp; transfer to CSU.</p>	<p><b>Offered At:</b> Mesa</p> <p><b>Action(s) Proposed:</b> Course Revision (May Include Activation)  <i>Six Year Review</i>  <i>Corequisite (New)</i>  <i>Prerequisite (Remove)</i>  <b>Approved</b></p> <p><b>Proposed for College(s):</b> Mesa</p> <p><b>Originating Campus:</b> MESA</p> <p><b>Effective:</b> Fall 2021</p>
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**Subject: Neurodiagnostic Technology (NDTE) Discipline: Diagnostic Medical Technology**

<p><b>260 Directed Clinical Practice IV</b></p> <p align="right"><b>144 – 162 hours other, 3 units Grade Only</b></p> <p><b>REQUISITES:</b>  <i>Prerequisite: Neurodiagnostic Technology 250 with a grade of "C" or better, or equivalent.</i>  <i>Limitation on Enrollment: Special Admission - must be admitted to program.</i>                      This course is the fourth clinical experience in the Neurodiagnostic Technology Program and takes place at an affiliated healthcare facility. The emphasis for this course is on evoked potential (EP), advanced skills in electroencephalographic (EEG) recording and analysis, and more specialized diagnostic testing procedures (as available). The specialized areas may include intraoperative neurophysiologic monitoring (IONM), neonatal testing, long-term epilepsy monitoring, pediatric tests, transcranial doppler (TCD) studies, nerve conduction (NCV) studies and others. The clinical experience provides students a supervised application of previously learned techniques and skills at an advanced level and progressing toward entry level. The focus is on safe, legal and professional behavior. This course also fosters the development of communication skills and interpersonal relationships required for the healthcare field. Supervision of the students is provided by a neurodiagnostic technologist and/or physician of the affiliating institution and is coordinated by the college faculty. This course is designed for students enrolled in the Neurodiagnostic Technology Program.</p> <p><b>FIELD TRIP REQUIREMENTS:</b> May be required</p> <p><b>TRANSFER APPLICABILITY:</b> Associate Degree Credit &amp; transfer to CSU.</p>	<p><b>Offered At:</b> Mesa</p> <p><b>Action(s) Proposed:</b> Course Revision (May Include Activation)  <i>Six Year Review</i>  <i>Prerequisite (Change)</i>  <i>Student Learning Objectives</i>  <i>Texts</i>  <b>Approved</b></p> <p><b>Proposed for College(s):</b> Mesa</p> <p><b>Originating Campus:</b> MESA</p> <p><b>Effective:</b> Fall 2021</p>
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***PROGRAM CHANGES***

(Note: To view from *Proposals* screen, click *Program Search* button, scroll down to program name, then option title, if appropriate, and click *PR* icon.)

\*Culinary Arts/Culinary Management in Hospitality

**Program Revision- *Approved***

Culinary Arts/Culinary Management- Mesa, PID 4188: Effective Fall 2021

**Culinary Arts/Culinary Management Associate of Science**

\*Culinary Arts/Culinary Management in Hospitality

**Program Revision- *Approved***

Culinary Arts/Culinary Management- Mesa, PID 4189: Effective Fall 2021

**Culinary Arts/Culinary Management Certificate of Achievement**

Dental Assisting (RDA, CDA)

**Program Revision- *Approved***

Dental Assisting- Mesa, PID 4229: Effective Fall 2021

**Dental Assisting (RDA, CDA) Certificate of Achievement**

Dental Assisting (RDA, CDA)

**Program Revision- *Approved***

Dental Assisting- Mesa, PID 4230: Effective Fall 2021

**Dental Assisting (RDA, CDA) Associate of Science**

\*Dental Assisting (RDA, CDA)

**New Program- *Approved***

Dental Assisting- Mesa, PID 4125: Effective Fall 2021

**Dental Office Administration Certificate of Achievement**

\*Neurodiagnostic Technology

**Program Revision- *Approved***

Neurodiagnostic Technology- Mesa, PID 4246: Effective Fall 2021

**Neurodiagnostic Technology Certificate of Achievement**

\*Neurodiagnostic Technology

**Program Revision- *Approved***

Neurodiagnostic Technology- Mesa, PID 4247: Effective Fall 2021

**Neurodiagnostic Technology Associate of Science**

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