

CONTINUING EDUCATION CURRICULUM

Consumer Education (CEMR)

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| <p>505 Consumer Education</p> <p align="right">Hours: 108 Advisories: NONE</p> <p>This course prepares students who are 55 years and older to make informed decisions concerning product purchases, accessing consumer services and goods, and evaluating sources of information online and in social media. Students participate in activities that promote cyber safety, effective and safe human interaction (face-to-face or online), and access to various resources to provide a satisfying life-style during senior years. This course is open to all adult students. (FT)</p> | <p>Action(s) Proposed: Course Revision</p> <p>Catalog Description Goals Objectives Content Assignments Text & Supplies</p> <p>Approved</p> <p>Effective: Summer 2021</p> |
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Foods and Nutrition (FDNT)

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| <p>661 Baking & Pastry Essentials</p> <p align="right">Hours: 112.5 Advisories: FDNT 501 Intro To Hospitality Careers</p> <p>This course provides an overview of beginning bakeshop skills and basic culinary skills in the baking industry from baking theory and techniques to hands-on production techniques used in working kitchens and bakeries. Students will prepare a variety of bakeshop products and will be taught to accurately read and measure recipes. Students will also be introduced to a variety of baking ingredients and will learn to interact effectively in a team-based environment. Basic math skills will be covered along with recipe equivalencies. (FT)</p> | <p>Action(s) Proposed: Course Revision (including distance education)</p> <p>Method of Instruction (distance education)</p> <p>Approved</p> <p>Effective: Fall 2021</p> |
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Foods and Nutrition (FDNT)

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| <p>662 Baking and Artisanal Breads</p> <p align="right">Hours: 112.5 Advisories: FDNT 501 Intro To Hospitality Careers</p> <p>This course provides an overview of how to produce yeasted and non-yeasted breads and doughs. Topics will include studying and create breads from around the world, analysis of their cultural origins, and beginning bakeshop skills. Students will also explore the basic culinary skills in the baking industry from baking theory and techniques to hands-on production techniques used in working kitchens and bakeries. Students will prepare a variety of bread products, learn to accurately read and measure recipes, and learn the how baking ingredients interact with each other. (FT)</p> | <p>Action(s) Proposed: Course Revision (including distance education)</p> <p>Method of Instruction (distance education)</p> <p>Approved</p> <p>Effective: Fall 2021</p> |
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Foods and Nutrition (FDNT)

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| <p>663 Advanced Pastries and Cakes</p> <p align="right">Hours: 112.5</p> <p align="center">Advisories: FDNT 501 Intro To Hospitality Careers</p> <p>Students will learn how to produce specialty occasion cakes and pastries utilizing techniques in cake and pastry production and design. Students will incorporate beginning bakeshop skills, baking and pastry making techniques and technologies in producing a variety of advanced pastries and cakes. Topics will include: frostings, various mixing methods, working with multiple cake decorating mediums, plate presentation, petit fours, and seasonality. Students will also be taught to accurately read and measure recipes. (FT)</p> | <p>Action(s) Proposed: Course Revision (including distance education)</p> <p>Method of Instruction (distance education)</p> <p><i>Approved</i></p> <p>Effective: Fall 2021</p> |
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Foods and Nutrition (FDNT)

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| <p>664 Chocolate & Sugar Fundamentals</p> <p align="right">Hours: 112.5</p> <p align="center">Advisories: FDNT 501 Intro To Hospitality Careers</p> <p>Students will learn how to produce a variety of baked goods, confections and decorations using chocolate and sugar as the main ingredient. Topics will include: working with multiple tools that are used in chocolate and sugar production, chocolate and sugar decorations, chocolate and sugar confections, tempering methods, ingredient identification, and beginner chocolate and sugar displays. (FT)</p> | <p>Action(s) Proposed: Course Revision (including distance education)</p> <p>Method of Instruction (distance education)</p> <p><i>Approved</i></p> <p>Effective: Fall 2021</p> |
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Interdisciplinary Studies (INTD)

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| <p>501 Career Development</p> <p align="right">Hours: 27</p> <p align="center">Advisories: NONE</p> <p>Group and individual instruction, guidance and analysis of personal and career goals using a career development model that focuses on digital soft skills, assessment, exploration, decision-making and job search/action. Course includes assessment of related interests, skills, abilities, values, aptitudes and personality type. Topics include preparing for the job search; employment applications; resumes; cover letters; interviewing techniques and mock interview practice; grooming; job development/professional networking and job retention. (FT)</p> | <p>Action(s) Proposed: Course Revision</p> <p>Catalog Description Content Assignments Evaluation Method of Instruction (Distance Education) Text & Supplies</p> <p><i>Approved</i></p> <p>Effective: Fall 2021</p> |
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Law (LAWS)

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| <p>510 Law and the Retiree</p> <p style="text-align: right;">Hours: 108 Advisories: NONE</p> <p>This course is designed to introduce students who are 55 years and older to basic laws and relevant regulations at federal, state, community levels that impact the daily life of seniors. Students will learn about different types of laws and consumer protection as they relate to current events and topics. Upon completion of the course students will become more educated consumers of legal systems, services, agencies and online processes. This course is open to all adult students. (FT)</p> | <p>Action(s) Proposed: Course Revision</p> <p>Catalog Description Goals Objectives Content Assignments Evaluation Text & Supplies</p> <p><i>Approved</i></p> <p>Effective: Summer 2021</p> |
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PROGRAM CHANGES

Business & Accounting

**Program Revision: Effective Fall 2021
Account Clerk Certificate of Completion**

Business & Accounting

**Program Revision: Effective Fall 2021
Data Entry Specialist Certificate of Completion**

*High School Diploma, High School Equivalency and Basic Skills

**New Program: Effective Spring 2022
Intro to Career and College Readiness Certificate of Completion**

Healthcare

**Program Revision: Effective Fall 2021
Nurse Assistant Training Certificate of Completion**

Hospitality and Culinary Arts

**Program Revision: Effective Fall 2021
Culinary Arts Certificate of Completion**

Skilled and Technical Trades

**Program Revision: Effective Fall 2021
Graphic Reproduction Certificate of Completion**