

Approved

**Curriculum Instructional Council
Actions Approved – December 09, 2021 Addendum**

Subject: Administration Of Justice (ADJU) Discipline: Administration of Justice

<p>*~ 395A Arrest and Control</p> <p style="text-align: right;">8 hours lab, 0.1 units Letter Grade or Pass/No Pass Option</p> <p>REQUISITES: <i>Prerequisite:</i> Administration of Justice 260 with a grade of "C" or better, or equivalent. The course will provide the student with the minimum topics of Arrest and Control required in the POST Perishable Skills Training Program (PSP). The student will develop the necessary tactical knowledge and skills to safely and effectively arrest and control a suspect. The course consists of hands-on/practical skills as well as policies and legal issues on the topic of arrest and control training.</p> <p>FIELD TRIP REQUIREMENTS: Required</p> <p>TRANSFER APPLICABILITY: Not applicable to the Associate Degree.</p>	<p>Offered At: NONE</p> <p>Action(s) Proposed: New Course <i>Approved</i></p> <p>Proposed for College(s): Miramar</p> <p>Originating Campus: MIRAMAR</p> <p>Effective: Spring 2022</p>
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Subject: Administration Of Justice (ADJU) Discipline: Administration of Justice

<p>*~ 395B Driver Training/Awareness</p> <p style="text-align: right;">4 hours lab, 0.05 units Letter Grade or Pass/No Pass Option</p> <p>REQUISITES: <i>Prerequisite:</i> Administration of Justice 260 with a grade of "C" or better, or equivalent. The course will provide the student with the minimum topics of Driver Training/Awareness required in the POST Perishable Skills Training Program including: Basic Driving Principles, Legal and Moral Aspects, Defensive Driving and Maneuvering Course Exercises.</p> <p>FIELD TRIP REQUIREMENTS: Required</p> <p>TRANSFER APPLICABILITY: Not applicable to the Associate Degree.</p>	<p>Offered At: NONE</p> <p>Action(s) Proposed: New Course <i>Approved</i></p> <p>Proposed for College(s): Miramar</p> <p>Originating Campus: MIRAMAR</p> <p>Effective: Spring 2022</p>
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Subject: Administration Of Justice (ADJU) Discipline: Public Safety

<p>*~ 395C Strategic Communications/De-Escalation</p> <p style="text-align: right;">8 hours lab, 0.1 units Letter Grade or Pass/No Pass Option</p> <p>REQUISITES: <i>Prerequisite:</i> Administration of Justice 260 with a grade of "C" or better, or equivalent. The purpose of this training is to provide the student with the knowledge, skills and abilities to communicate effectively during a critical incident to de-escalate the situation to limit the injury to the officer and/or the subject they are dealing with. The course will provide the student with information, techniques, and methods to successfully de-escalate critical incidents and high stress situations through effective De-Escalation techniques and Strategic Communication skills required in the POST Perishable Skills Training Program (PSP). This course provides updated legislative content of Penal Code Section 835a PC. The course will also allow for Deputies/Officers to understand how the principles of de-escalation can provide effective tools during contacts with the public and result in improved decision-making, reduction in situational intensity, and outcomes with greater voluntary compliance. The course consists of lecture, group discussion, and hands-on/practical strategic communications and de-escalation training.</p> <p>FIELD TRIP REQUIREMENTS: Required</p> <p>TRANSFER APPLICABILITY: Not applicable to the Associate Degree.</p>	<p>Offered At: NONE</p> <p>Action(s) Proposed: New Course <i>Approved</i></p> <p>Proposed for College(s): Miramar</p> <p>Originating Campus: MIRAMAR</p> <p>Effective: Spring 2022</p>
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Subject: Administration Of Justice (ADJU) Discipline: Public Safety

<p>*~ 395D Tactical Firearms</p> <p style="text-align: right;">8 hours lab, 0.1 units Letter Grade or Pass/No Pass Option</p> <p>REQUISITES: <i>Prerequisite:</i> Administration of Justice 260 with a grade of "C" or better, or equivalent. This course is designed to update skills in the use of the handgun, shotgun and rifle. Emphasis is placed on safety, teamwork marksmanship, and movement in tactical situations. Involves significant student participation. This course provides updated legislative content of Penal Code section 835a.</p> <p>FIELD TRIP REQUIREMENTS: Required</p> <p>TRANSFER APPLICABILITY: Not applicable to the Associate Degree.</p>	<p>Offered At: NONE</p> <p>Action(s) Proposed: New Course <i>Approved</i></p> <p>Proposed for College(s): Miramar</p> <p>Originating Campus: MIRAMAR</p> <p>Effective: Spring 2022</p>
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Subject: Administration Of Justice (ADJU) Discipline: Public Safety

<p>*~ 395E Use of Force</p> <p style="text-align: right;">4 hours lab, 0.05 units Letter Grade or Pass/No Pass Option</p> <p>REQUISITES: <i>Prerequisite:</i> Administration of Justice 260 with a grade of "C" or better, or equivalent. The course will provide the student with the minimum topics of Use of Force required in the POST Perishable Skills Training Program (PSP). The intent of the course is to improve the student’s knowledge of Use of Force laws and policies as well as critical decision-making skills. The course consists of facilitated discussion, case study analysis, and scenarios.</p> <p>FIELD TRIP REQUIREMENTS: Required</p> <p>TRANSFER APPLICABILITY: Not applicable to the Associate Degree.</p>	<p>Offered At: NONE</p> <p>Action(s) Proposed: New Course <i>Approved</i></p> <p>Proposed for College(s): Miramar</p> <p>Originating Campus: MIRAMAR</p> <p>Effective: Spring 2022</p>
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Subject: Black Studies (BLAS) Discipline: African American Studies

<p>100 Introduction to Black Studies</p> <p style="text-align: right;">48 - 54 hours lecture, 3 units Letter Grade or Pass/No Pass Option</p> <p>REQUISITES: <i>Advisory:</i> English 47A or English 48, and English 49, each with a grade of "C" or better, or equivalent or Milestone R50 and W50. This course is an overview of the Black Studies discipline including its social and academic origins, goals and development. Emphasis is placed on providing students with an understanding of the fundamental areas of study within the field and of the interdisciplinary approach to studying the African experience in America and the world. This course is intended for students majoring in Black Studies and Ethnic Studies; and all students interested in general knowledge of the Black experience.</p> <p>FIELD TRIP REQUIREMENTS: Not required</p> <p>TRANSFER APPLICABILITY: Associate Degree Credit & transfer to CSU. IGETC. UC Transfer Course List. CSU General Education.</p>	<p>Offered At: City, Mesa, Miramar</p> <p>Action(s) Proposed: Course Revision (May Include Activation) <i>Critical Thinking Assignments</i> <i>Outline of Topics</i> <i>Outside of Assignments</i> <i>Reading Assignments</i> <i>Student Learning Objectives</i> <i>Texts</i> <i>Approved</i></p> <p>Proposed for College(s): City, Mesa, Miramar</p> <p>Originating Campus: MESA</p> <p>Effective: Fall 2022</p>
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Subject: Black Studies (BLAS) Discipline: African American Studies

<p>140A History of the U.S., Black Perspectives</p> <p style="text-align: right;">48 - 54 hours lecture, 3 units Letter Grade or Pass/No Pass Option</p> <p>REQUISITES: <i>Advisory:</i> English 47A or English 48, and English 49, each with a grade of "C" or better, or equivalent or Milestone R50 and W50. This course is a survey of United States History from the Colonial period to 1877 with emphasis on African American experiences and contributions. Course content focuses on political, social, economic, and cultural development of the country. This course is intended for all students interested in Black Studies, Ethnic Studies and the history of the U.S. from an African American perspective.</p> <p>FIELD TRIP REQUIREMENTS: May be required</p> <p>TRANSFER APPLICABILITY: Associate Degree Credit & transfer to CSU. CSU General Education. IGETC. UC Transfer Course List.</p>	<p>Offered At: City, Mesa, Miramar</p> <p>Action(s) Proposed: Course Revision (May Include Activation) <i>Outside of Assignments</i> <i>Reading Assignments</i> <i>Student Learning Objectives</i> <i>Texts</i></p> <p style="text-align: center;">Approved</p> <p>Proposed for College(s): City, Mesa, Miramar</p> <p>Originating Campus: MESA</p> <p>Effective: Fall 2022</p>
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Subject: Black Studies (BLAS) Discipline: African American Studies

<p>140B History of the U.S., Black Perspectives</p> <p style="text-align: right;">48 - 54 hours lecture, 3 units Letter Grade or Pass/No Pass Option</p> <p>REQUISITES: <i>Advisory:</i> English 47A or English 48, and English 49, each with a grade of "C" or better, or equivalent or Milestone R50 and W50. This course is a survey of the history of the United States from Reconstruction to the present with emphasis on African American experience and contributions. Course content focuses on political, social, economic, cultural, and intellectual trends, the persistence of racism, and the struggle for full equality for all Americans. This course is intended for all students interested in Black Studies, Ethnic Studies and the history of the U.S. from an African American perspective.</p> <p>FIELD TRIP REQUIREMENTS: Not required</p> <p>TRANSFER APPLICABILITY: Associate Degree Credit & transfer to CSU. CSU General Education. IGETC. UC Transfer Course List.</p>	<p>Offered At: City, Mesa, Miramar</p> <p>Action(s) Proposed: Course Revision (May Include Activation) <i>Outside of Assignments</i> <i>Student Learning Objectives</i> <i>Texts</i></p> <p style="text-align: center;">Approved</p> <p>Proposed for College(s): City, Mesa, Miramar</p> <p>Originating Campus: MESA</p> <p>Effective: Fall 2022</p>
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**Curriculum Instructional Council
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Subject: Culinary Arts/Culinary Management (CACM) Discipline: Culinary Arts/Food Technology

<p>~ 102 Sanitation</p> <p align="right">32 - 36 hours lecture, 2 units Grade Only</p> <p>REQUISITES: <i>Limitation on Enrollment:</i> This course is not open to students with previous credit for Food Services Occupations 107 or Culinary Arts/Culinary Management 101. This course provides sanitation principles and practices for personal and institutional application. Methods and techniques for handling foods safely are examined including food preparation, storage, service, and the prevention of food contamination. The course emphasizes the importance of knowing and understanding microorganisms, food borne illness versus food allergies, sanitary facilities and equipment, accident prevention, crisis management, and pest management. Compliance with city, state, and federal health regulation as embodied in HACCP (Hazard Analysis Critical Control Point) are explained, along with the supervisor's responsibilities in maintaining high standards of these principles. It may be used for national American Culinary Federation (ACF) recertification. Students taking this class and passing with a "C" or better will be able to sit for the ServSafe national food safety and sanitation manager certification. ServSafe certification currently qualifies holder as qualified food handler in the county of San Diego. This course is required for all Culinary Arts/Culinary Management students and must be taken as prior to all culinary laboratory courses.</p> <p>FIELD TRIP REQUIREMENTS: May be required</p> <p>TRANSFER APPLICABILITY: Associate Degree Credit & transfer to CSU.</p>	<p>Offered At: Mesa</p> <p>Action(s) Proposed: Course Revision (May Include Activation) <i>Six Year Review Advisory (Remove) Course Description Course Number (was 101) Credit for Prior Learning (New) Equivalency (New) Hours Change Limitation on Enrollment (New) Texts Title Change Units Change</i></p> <p>Approved</p> <p>Proposed for College(s): Mesa</p> <p>Originating Campus: MESA</p> <p>Effective: Fall 2022</p>
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Subject: Culinary Arts/Culinary Management (CACM) Discipline: Culinary Arts/Food Technology

<p>*~ 103 Organization of Food</p> <p align="right">16 - 18 hours lecture, 1 units Grade Only</p> <p>REQUISITES: <i>Limitation on Enrollment:</i> This course is not open to students with previous credit for Culinary Arts/Culinary Management 106. This course provides a brief overview of the historic kitchen hierarchy, professionalism within the industry, Mise en Place, tools, equipment, and time management skills. The course is designed to give students the necessary knowledge to work in a professional commercial kitchen. Personal management and time management skills are highlighted throughout the course. This is a beginning course for students with an interest in culinary arts/culinary management.</p> <p>FIELD TRIP REQUIREMENTS: Required</p> <p>TRANSFER APPLICABILITY: Associate Degree Credit & transfer to CSU.</p>	<p>Offered At: NONE</p> <p>Action(s) Proposed: New Course Approved</p> <p>Proposed for College(s): Mesa</p> <p>Originating Campus: MESA</p> <p>Dist. Ed Proposed For College(s): Mesa (Fully Online)</p> <p>Effective: Fall 2022</p>
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*Requires Board of Trustees approval prior to implementation
~Course requires CCCCCO submission

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

<p>~ 106 Theory of Food Principles 40 - 45 hours lecture, 2.5 units Grade Only</p> <p>REQUISITES: <i>Limitation on Enrollment:</i> This course is not open to students with previous credit for Food Service Occupations 105 or Culinary Arts/Culinary Management 105. This course provides basic terminology and methods of food production and baking. The course provides an understanding of the physical, chemical, and biological characteristics of food. The emphasis is placed on the principles of cooking with an introduction to principles of the bakeshop. The variety of basic and specially prepared foods served in hotels, restaurants and other types of food service establishments are introduced. Food grades and standards of quality for finished products are presented. This is a beginning course for students with an interest in culinary arts/culinary management.</p> <p>FIELD TRIP REQUIREMENTS: May be required</p> <p>TRANSFER APPLICABILITY: Associate Degree Credit & transfer to CSU.</p>	<p>Offered At: Mesa</p> <p>Action(s) Proposed: Course Revision (May Include Activation) <i>Six Year Review</i> <i>Corequisite (Remove)</i> <i>Course Description</i> <i>Course Number (was 105)</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>Texts</i> <i>Title Change</i> <i>Units Change</i> Approved</p> <p>Proposed for College(s): Mesa</p> <p>Originating Campus: MESA</p> <p>Effective: Fall 2022</p>
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Subject: Culinary Arts/Culinary Management (CACM) Discipline: Culinary Arts/Food Technology

<p>110A Fundamental Food and Service: Restaurant Operations 96 - 108 hours lab, 2 units Grade Only</p> <p>REQUISITES: <i>Prerequisite:</i> Culinary Arts/Culinary Management 102 with a grade of "C" or better, or equivalent. <i>Corequisite:</i> Completion of or concurrent enrollment in Culinary Arts/Culinary Management 103 and Culinary Arts/Culinary Management 106, each with a grade of "C" or better, or equivalent. <i>Advisory:</i> Concurrent enrollment in Culinary Arts/Culinary Management 110B 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>FIELD TRIP REQUIREMENTS: May be required</p> <p>TRANSFER APPLICABILITY: Associate Degree Credit & transfer to CSU.</p>	<p>Offered At: Mesa</p> <p>Action(s) Proposed: Course Revision (May Include Activation) <i>Six Year Review</i> <i>Advisory (New)</i> <i>Corequisite (Change)</i> <i>Prerequisite (Change)</i> <i>Texts</i> Approved</p> <p>Proposed for College(s): Mesa</p> <p>Originating Campus: MESA</p> <p>Effective: Fall 2022</p>
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~Course requires CCCC submission

**Curriculum Instructional Council
Actions Approved – December 09, 2021 Addendum**

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

<p>110B Fundamental Food and Service: Cooking Techniques 96 - 108 hours lab, 2 units Grade Only</p> <p>REQUISITES: <i>Prerequisite:</i> Culinary Arts/Culinary Management 102 with a grade of "C" or better, or equivalent. <i>Corequisite:</i> Completion of or concurrent enrollment in Culinary Arts/Culinary Management 103 and Culinary Arts/Culinary Management 106, each with a grade of "C" or better, or equivalent. <i>Advisory:</i> Concurrent enrollment in Culinary Arts/Culinary Management 110A 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>FIELD TRIP REQUIREMENTS: May be required</p> <p>TRANSFER APPLICABILITY: Associate Degree Credit & transfer to CSU.</p>	<p>Offered At: Mesa</p> <p>Action(s) Proposed: Course Revision (May Include Activation) Six Year Review Advisory (New) Corequisite (Change) Prerequisite (Change) Supplies</p> <p>Approved</p> <p>Proposed for College(s): Mesa</p> <p>Originating Campus: MESA</p> <p>Effective: Fall 2022</p>
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Subject: Culinary Arts/Culinary Management (CACM) Discipline: Culinary Arts/Food Technology

<p>*~ 120 Menu Analysis and Event Catering 48 - 54 hours lecture, 3 units Grade Only</p> <p>REQUISITES: <i>Limitation on Enrollment:</i> This course is not open to students with previous credit for Food Service Occupations 120. This course covers the key aspects of menu planning essential to building a menu or complete concept and operation of a foodservice facility. The principles of planning a menu are presented, from concept development and design mechanics to menu pricing and marketing issues. Each menu element is analyzed as it applies to foodservice operations, balanced presentation, and profitability. Various types foodservices are presented for hotels, restaurants, foodservice facilities, and catering situations. This course is designed for students interested in pursuing a career in Culinary Arts/Culinary Management.</p> <p>FIELD TRIP REQUIREMENTS: May be required</p> <p>TRANSFER APPLICABILITY: Associate Degree Credit & transfer to CSU.</p>	<p>Offered At: Mesa</p> <p>Action(s) Proposed: Course Deactivation (Not at any College)</p> <p>Approved</p> <p>Proposed for College(s): Mesa</p> <p>Originating Campus: MESA</p> <p>Effective: Fall 2022</p>
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Subject: Culinary Arts/Culinary Management (CACM) Discipline: Culinary Arts/Food Technology

<p>*~ 122A Restaurant and Catering Operations</p> <p style="text-align: right;">24 - 27 hours lecture, 1.5 units Grade Only</p> <p>REQUISITES: <i>Limitation on Enrollment:</i> This course is not open to students with previous credit for Culinary Arts/Culinary Management 120. This course covers the various styles of operations from restaurant to catering. Students learn the concepts of each operation. The class provides resources and techniques in managing operations, as well as marketing plans, mission statements, staffing, and business plans. This course is designed for students interested in a career in culinary arts/culinary management and hospitality.</p> <p>FIELD TRIP REQUIREMENTS: May be required</p> <p>TRANSFER APPLICABILITY: Associate Degree Credit & transfer to CSU.</p>	<p>Offered At: NONE</p> <p>Action(s) Proposed: New Course Approved</p> <p>Proposed for College(s): Mesa</p> <p>Originating Campus: MESA</p> <p>Dist. Ed Proposed For College(s): Mesa (Hybrid only)</p> <p>Effective: Fall 2022</p>
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Subject: Culinary Arts/Culinary Management (CACM) Discipline: Culinary Arts/Food Technology

<p>*~ 122B The Art of Menu Creation</p> <p style="text-align: right;">24 - 27 hours lecture, 1.5 units Grade Only</p> <p>REQUISITES: <i>Advisory:</i> Culinary Arts/Culinary Management 122A 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 120. This course covers the key aspects to the art of creating menus for various styles of food service establishments. Menu planning essential to building a menu for a complete concept and operation is also covered. The principles of planning a menu are presented, from concept development and design mechanics to menu pricing and marketing issues. Each menu element is analyzed as it applies to foodservice operations, balanced presentation, and profitability. Various types of foodservices are presented for hotels, restaurants, foodservice facilities, and catering situations. This course is designed for students interested in pursuing a career in culinary arts/culinary management.</p> <p>FIELD TRIP REQUIREMENTS: May be required</p> <p>TRANSFER APPLICABILITY: Associate Degree Credit & transfer to CSU.</p>	<p>Offered At: NONE</p> <p>Action(s) Proposed: New Course Approved</p> <p>Proposed for College(s): Mesa</p> <p>Originating Campus: MESA</p> <p>Dist. Ed Proposed For College(s): Mesa (Hybrid only)</p> <p>Effective: Fall 2022</p>
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Subject: Culinary Arts/Culinary Management (CACM) Discipline: Culinary Arts/Food Technology

***~ 130 Quantity Food Preparation Theory**

48 - 54 hours lecture, 3 units
Grade Only

REQUISITES:

Prerequisite: 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.
Advisory: Concurrent enrollment in Culinary Arts/Culinary Management 131 with a grade of "C" or better, or equivalent.

Limitation on Enrollment 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.

FIELD TRIP REQUIREMENTS: May be required

TRANSFER APPLICABILITY: Associate Degree Credit & transfer to CSU.

Offered At: Mesa

Action(s) Proposed: Course Deactivation (Not at any College)

Approved

Proposed for College(s): Mesa

Originating Campus: MESA

Effective: Fall 2022

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

***~ 131 Quantity Food Preparation Laboratory**

192 - 216 hours lab, 4 units
Grade Only

REQUISITES:

Prerequisite: 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.
Corequisite: Completion of or concurrent enrollment in Culinary Arts/Culinary Management 130 with a grade of "C" or better, or equivalent.

Limitation on Enrollment: 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.

FIELD TRIP REQUIREMENTS: May be required

TRANSFER APPLICABILITY: Associate Degree Credit & transfer to CSU.

Offered At: Mesa

Action(s) Proposed: Course Deactivation (Not at any College)

Approved

Proposed for College(s): Mesa

Originating Campus: MESA

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

<p>*~ 132A Meat, Seafood & Poultry</p> <p style="text-align: right;">16 - 18 hours lecture, 1 units Grade Only</p> <p>REQUISITES: <i>Corequisite: Completion of or concurrent enrollment in Culinary Arts/Culinary Management 102 with a grade of "C" or better, or equivalent.</i> This course covers different types of meat, seafood, and poultry. Students learn how to choose the right cut, purchase options, determine tough versus tender cuts, primal and subprimal cuts. The emphasis is placed on the muscle composition and location for practical use in a commercial kitchen. This course is designed for Culinary Arts/Culinary Management major and specialized training in Meat, Seafood, and Poultry.</p> <p>FIELD TRIP REQUIREMENTS: Required</p> <p>TRANSFER APPLICABILITY: Associate Degree Credit & transfer to CSU.</p>	<p>Offered At: NONE</p> <p>Action(s) Proposed: New Course <i>Approved</i></p> <p>Proposed for College(s): Mesa</p> <p>Originating Campus: MESA</p> <p>Dist. Ed Proposed For College(s): Mesa (Hybrid only)</p> <p>Effective: Fall 2022</p>
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Subject: Culinary Arts/Culinary Management (CACM) Discipline: Culinary Arts/Food Technology

<p>*~ 132B Seafood Identification & Processing</p> <p style="text-align: right;">24 - 27 hours lecture, 1.5 units Grade Only</p> <p>REQUISITES: <i>Prerequisite: Culinary Arts/Culinary Management 132A with a grade of "C" or better, or equivalent.</i> This is an intermediate course that demonstrates the process of identifying and fabricating seafood. The emphasis is on identifying the classes of fish, shellfish: mollusks and crustaceans. Students will learn techniques required to handle and process seafood of all types. Demonstrations will provide the proper application of cooking techniques. The course is designed for Culinary arts/Culinary management majors and specialized training in seafood processing.</p> <p>FIELD TRIP REQUIREMENTS: Required</p> <p>TRANSFER APPLICABILITY: Associate Degree Credit & transfer to CSU.</p>	<p>Offered At: NONE</p> <p>Action(s) Proposed: New Course <i>Approved</i></p> <p>Proposed for College(s): Mesa</p> <p>Originating Campus: MESA</p> <p>Dist. Ed Proposed For College(s): Mesa (Online-Emergency Only)</p> <p>Effective: Fall 2022</p>
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Subject: Culinary Arts/Culinary Management (CACM) Discipline: Culinary Arts/Food Technology

<p>*~ 132C Meat Identification & Processing</p> <p style="text-align: right;">24 - 27 hours lecture, 1.5 units Grade Only</p> <p>REQUISITES: <i>Prerequisite:</i> Culinary Arts/Culinary Management 132A with a grade of "C" or better, or equivalent. This an intermediate course that demonstrates the process of identifying and fabricating meat. The emphasis is on identifying cuts of beef, veal, pork, lamb, and game. Students will learn the techniques required to cut large subprimal portions into individual cuts. Demonstrations will provide the proper application of cooking techniques. The course is designed for Culinary art/Culinary management majors and specialized training in meat processing.</p> <p>FIELD TRIP REQUIREMENTS: Required</p> <p>TRANSFER APPLICABILITY: Associate Degree Credit & transfer to CSU.</p>	<p>Offered At: NONE</p> <p>Action(s) Proposed: New Course <i>Approved</i></p> <p>Proposed for College(s): Mesa</p> <p>Originating Campus: MESA</p> <p>Dist. Ed Proposed For College(s): Mesa (Online-Emergency Only)</p> <p>Effective: Fall 2022</p>
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Subject: Culinary Arts/Culinary Management (CACM) Discipline: Culinary Arts/Food Technology

<p>*~ 133A Menu Preparation Lab</p> <p style="text-align: right;">96 - 108 hours lab, 2 units Grade Only</p> <p>REQUISITES: <i>Prerequisite:</i> 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 132A, Culinary Arts/Culinary Management 132B, and Culinary Arts/Culinary Management 132C, each 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 131. This laboratory course covers the daily creation and preparations of the menu. Large scale food preparation is produced in a time-restricted, quality-minded setting. Emphasis is placed on the menu development, organization, and preparations for daily service. The daily menu is derived from students' creativity, learned techniques and skills. This intermediate course is designed for students interested in a career in Culinary Arts/Culinary Management.</p> <p>FIELD TRIP REQUIREMENTS: May be required</p> <p>TRANSFER APPLICABILITY: Associate Degree Credit & transfer to CSU.</p>	<p>Offered At: NONE</p> <p>Action(s) Proposed: New Course <i>Approved</i></p> <p>Proposed for College(s): Mesa</p> <p>Originating Campus: MESA</p> <p>Dist. Ed Proposed For College(s): Mesa (Online-Emergency Only)</p> <p>Effective: Fall 2022</p>
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*Requires Board of Trustees approval prior to implementation

~Course requires CCCCCO submission

**Curriculum Instructional Council
Actions Approved – December 09, 2021 Addendum**

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

<p>*~ 133B Modern Breakfast Service</p> <p align="right">96 - 108 hours lab, 2 units Grade Only</p> <p>REQUISITES: <i>Prerequisite:</i> 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 132A, Culinary Arts/Culinary Management 132B, and Culinary Arts/Culinary Management 132C, each 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 131. This laboratory course is designed for students to learn breakfast cooking and service. The class covers various styles of breakfast, cooking methods, short order cooking, and egg cookery, including nutritious meals. Students create and serve weekly menus for service in the restaurant. The point-of-sales system is an integral part of the learning. This intermediate course is for students interested in a career in Culinary Arts /Culinary Management.</p> <p>FIELD TRIP REQUIREMENTS: May be required</p> <p>TRANSFER APPLICABILITY: Associate Degree Credit & transfer to CSU.</p>	<p>Offered At: NONE</p> <p>Action(s) Proposed: New Course Approved</p> <p>Proposed for College(s): Mesa</p> <p>Originating Campus: MESA</p> <p>Dist. Ed Proposed For College(s): Mesa (Online-Emergency Only)</p> <p>Effective: Fall 2022</p>
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Subject: Culinary Arts/Culinary Management (CACM) Discipline: Culinary Arts/Food Technology

<p>160 Fundamental of Baking Theory</p> <p align="right">48 - 54 hours lecture, 3 units Grade Only</p> <p>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>FIELD TRIP REQUIREMENTS: May be required</p> <p>TRANSFER APPLICABILITY: Associate Degree Credit & transfer to CSU.</p>	<p>Offered At: Mesa</p> <p>Action(s) Proposed: Course Revision (May Include Activation) <i>Six Year Review</i> <i>Corequisite (Remove)</i> <i>Prerequisite (Remove)</i> <i>Supplies</i> Approved</p> <p>Proposed for College(s): Mesa</p> <p>Originating Campus: MESA</p> <p>Effective: Fall 2022</p>
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*Requires Board of Trustees approval prior to implementation
 ~Course requires CCCC submission

Approved

Curriculum Instructional Council
Actions Approved – December 09, 2021 Addendum

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

<p>*~ 201 Gourmet Food Preparation Laboratory</p> <p style="text-align: right;">144 - 162 hours lab, 3 units Grade Only</p> <p>REQUISITES: <i>Prerequisite:</i> Culinary Arts/Culinary Management 101, Culinary Arts/Culinary Management 130, and Culinary Arts/Culinary Management 131, each 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 201. This laboratory course is designed to teach advanced food preparation techniques and methods. Students learn the science of scratch cookery through small batch assignments. Areas of focus include gourmet items, buffet specialties, hors d'oeuvres, and canapes, while practicing presentation and garnishing. Small scale 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>FIELD TRIP REQUIREMENTS: May be required</p> <p>TRANSFER APPLICABILITY: Associate Degree Credit & transfer to CSU.</p>	<p>Offered At: Mesa</p> <p>Action(s) Proposed: Course Deactivation (Not at any College) Approved</p> <p>Proposed for College(s): Mesa</p> <p>Originating Campus: MESA</p> <p>Effective: Fall 2022</p>
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Subject: Culinary Arts/Culinary Management (CACM) Discipline: Culinary Arts/Food Technology

<p>*~ 202 Contemporary Restaurant Service</p> <p style="text-align: right;">96 - 108 hours lab, 2 units Grade Only</p> <p>REQUISITES: <i>Prerequisite:</i> Culinary Arts/Culinary Management 133A and Culinary Arts/Culinary Management 133B, each with a grade of "C" or better, or equivalent. This laboratory course is designed to teach elevated dining preparation, techniques, and methods. This course covers concept menus, styles of dining, coursing service and levels of dining. Leadership roles in managing the kitchen and dining room are emphasized. This course is for students pursuing a career in culinary arts/culinary management.</p> <p>FIELD TRIP REQUIREMENTS: May be required</p> <p>TRANSFER APPLICABILITY: Associate Degree Credit & transfer to CSU.</p>	<p>Offered At: NONE</p> <p>Action(s) Proposed: New Course Approved</p> <p>Proposed for College(s): Mesa</p> <p>Originating Campus: MESA</p> <p>Dist. Ed Proposed For College(s): Mesa (Online-Emergency Only)</p> <p>Effective: Fall 2022</p>
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*Requires Board of Trustees approval prior to implementation
~Course requires CCCC submission

Approved

Curriculum Instructional Council
Actions Approved – December 09, 2021 Addendum

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

<p>*~ 205 Garde Manger Cold Food Production</p> <p style="text-align: right;">144 - 162 hours lab, 3 units Grade Only</p> <p>REQUISITES: <i>Prerequisite:</i> Culinary Arts/Culinary Management 101, Culinary Arts/Culinary Management 130, and Culinary Arts/Culinary Management 131, each 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 205. This laboratory course builds on skills previously learned while the student studies traditional upscale pantry preparation. Topics covered include hors d'oeuvres, canapes, pates, terrines and charcuterie. Artistic displays including buffet tables, centerpieces, culinary showpieces are presented. The student gains practical experience preparing and serving theme buffets for guests. Small and large-scale 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>FIELD TRIP REQUIREMENTS: May be required</p> <p>TRANSFER APPLICABILITY: Associate Degree Credit & transfer to CSU.</p>	<p>Offered At: Mesa</p> <p>Action(s) Proposed: Course Deactivation (Not at any College) Approved</p> <p>Proposed for College(s): Mesa</p> <p>Originating Campus: MESA</p> <p>Effective: Fall 2022</p>
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Subject: Culinary Arts/Culinary Management (CACM) Discipline: Culinary Arts/Food Technology

<p>*~ 206A Garde Manger I</p> <p style="text-align: right;">96 - 108 hours lab, 2 units Grade Only</p> <p>REQUISITES: <i>Prerequisite:</i> Culinary Arts/Culinary Management 132A and Culinary Arts/Culinary Management 132C, each with a grade of "C" or better, or equivalent. This laboratory course is an intermediate course in meat preservation process and charcuterie. The laboratory class emphasizes forced, cured, smoked, and aged meats. The art of charcuterie is also presented. Students learn the processes mold takes when transforming and preserving meat. The course covers the proper Hazard Analysis Critical Control Point (HACCP) plan and sanitation required by the local health authority. This course is for students pursuing a career in culinary arts/culinary management and specialized training in meat preservation processes.</p> <p>FIELD TRIP REQUIREMENTS: Required</p> <p>TRANSFER APPLICABILITY: Associate Degree Credit & transfer to CSU.</p>	<p>Offered At: NONE</p> <p>Action(s) Proposed: New Course Approved</p> <p>Proposed for College(s): Mesa</p> <p>Originating Campus: MESA</p> <p>Dist. Ed Proposed For College(s): Mesa (Online-Emergency Only)</p> <p>Effective: Fall 2022</p>
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*Requires Board of Trustees approval prior to implementation
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Approved

Curriculum Instructional Council
Actions Approved – December 09, 2021 Addendum

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

<p>*~ 206B Garde Manger II</p> <p style="text-align: right;">48 - 54 hours lab, 1 units Grade Only</p> <p>REQUISITES: <i>Prerequisite:</i> Culinary Arts/Culinary Management 133A and Culinary Arts/Culinary Management 133B, each 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 205. This laboratory course builds on skills previously learned while the student studies traditional upscale pantry preparation. Topics include sandwiches, hot & cold appetizers, amuse bouche, hors d'oeuvres, sushi, canapes, carving and cold soup. Artistic display centerpieces and culinary showpieces are emphasized for buffet presentations. Small and large-scale 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>FIELD TRIP REQUIREMENTS: Required</p> <p>TRANSFER APPLICABILITY: Associate Degree Credit & transfer to CSU.</p>	<p>Offered At: NONE</p> <p>Action(s) Proposed: New Course <i>Approved</i></p> <p>Proposed for College(s): Mesa</p> <p>Originating Campus: MESA</p> <p>Dist. Ed Proposed For College(s): Mesa (Online-Emergency Only)</p> <p>Effective: Fall 2022</p>
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Subject: Culinary Arts/Culinary Management (CACM) Discipline: Culinary Arts/Food Technology

<p>*~ 206C Garde Manger III</p> <p style="text-align: right;">72 - 81 hours lab, 1.5 units Grade Only</p> <p>REQUISITES: <i>Prerequisite:</i> Culinary Arts/Culinary Management 133A and Culinary Arts/Culinary Management 133B, each 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 205. This laboratory course will cover advanced techniques and skills in molecular gastronomy, food fermentation and preserving, cheese making and sous vide processes. Students learn the chemical and physical transformation of food during the molecular gastronomy and sous vide cooking process. This course emphasizes sous vide, food fermentation principles, classic preservation techniques, and processes. Hazard analysis critical control point (HACCP) plan is applied to food fermentation, reduced oxygen packaging (ROP) and sous vide processes. This course is for students pursuing a career in culinary arts/culinary management and specialized training in food fermentation.</p> <p>FIELD TRIP REQUIREMENTS: Required</p> <p>TRANSFER APPLICABILITY: Associate Degree Credit & transfer to CSU.</p>	<p>Offered At: NONE</p> <p>Action(s) Proposed: New Course <i>Approved</i></p> <p>Proposed for College(s): Mesa</p> <p>Originating Campus: MESA</p> <p>Dist. Ed Proposed For College(s): Mesa (Online-Emergency Only)</p> <p>Effective: Fall 2022</p>
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*Requires Board of Trustees approval prior to implementation

~Course requires CCCC submission

**Curriculum Instructional Council
Actions Approved – December 09, 2021 Addendum**

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

<p>212 Baking and Pastry</p> <p align="right">144 - 162 hours lab, 3 units Grade Only</p> <p>REQUISITES: <i>Prerequisite:</i> Culinary Arts/Culinary Management 102, Culinary Arts/Culinary Management 133A and Culinary Arts/Culinary Management 133B, each with a grade of "C" or better, or equivalent or <i>Corequisite:</i> Completion of or concurrent enrollment in Culinary Arts/Culinary Management 160 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 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>FIELD TRIP REQUIREMENTS: May be required</p> <p>TRANSFER APPLICABILITY: Associate Degree Credit & transfer to CSU.</p>	<p>Offered At: Mesa</p> <p>Action(s) Proposed: Course Revision (May Include Activation) <i>Six Year Review</i> <i>Corequisite (Change)</i> <i>Prerequisite (Change)</i> <i>Supplies</i> Approved</p> <p>Proposed for College(s): Mesa</p> <p>Originating Campus: MESA</p> <p>Effective: Fall 2022</p>
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Subject: Culinary Arts/Culinary Management (CACM) Discipline: Culinary Arts/Food Technology

<p>*~ 218 Seafood Fabrication - Whole Fish Lab</p> <p align="right">48 - 54 hours lab, 1 units Grade Only</p> <p>REQUISITES: <i>Prerequisite:</i> Culinary Arts/Culinary Management 132A with a grade of "C" or better, or equivalent. <i>Corequisite:</i> Completion of or concurrent enrollment in Culinary Arts/Culinary Management 132B with a grade of "C" or better, or equivalent. This is an advanced laboratory course in whole fish fabrication from large to small fish. Students learn techniques to handle whole fish, prepping fish for breakdown, complete breakdown, seafood processing, and sustainable practices. Students have hands-on training on all aspects of seafood fabrication. The course is designed for culinary arts/culinary management majors and anyone interested in specialized training with seafood processing.</p> <p>FIELD TRIP REQUIREMENTS: May be required</p> <p>TRANSFER APPLICABILITY: Associate Degree Credit & transfer to CSU.</p>	<p>Offered At: NONE</p> <p>Action(s) Proposed: New Course Approved</p> <p>Proposed for College(s): Mesa</p> <p>Originating Campus: MESA</p> <p>Dist. Ed Proposed For College(s): Mesa (Online-Emergency Only)</p> <p>Effective: Fall 2022</p>
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*Requires Board of Trustees approval prior to implementation
 ~Course requires CCCC submission

Approved

Curriculum Instructional Council
Actions Approved – December 09, 2021 Addendum

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

<p>*~ 220 Meat Butchery - Whole Animal Lab</p> <p style="text-align: right;">72 - 81 hours lab, 1.5 units Grade Only</p> <p>REQUISITES: <i>Prerequisite:</i> Culinary Arts/Culinary Management 132A with a grade of "C" or better, or equivalent. <i>Corequisite:</i> Completion of or concurrent enrollment in Culinary Arts/Culinary Management 132C with a grade of "C" or better, or equivalent. This is an advanced laboratory course in meat processing from a whole animal to primal cut. The course covers animal husbandry, livestock, various butchery techniques, and specialized equipment required. Students have a hands-on experience in this interactive laboratory course. The skill level is elevated and involves intricate cutting skills and animal muscle composition knowledge. The course is designed for culinary arts/culinary management majors and anyone interested in specialized training with meat butchery.</p> <p>FIELD TRIP REQUIREMENTS: May be required</p> <p>TRANSFER APPLICABILITY: Associate Degree Credit & transfer to CSU.</p>	<p>Offered At: NONE</p> <p>Action(s) Proposed: New Course <i>Approved</i></p> <p>Proposed for College(s): Mesa</p> <p>Originating Campus: MESA</p> <p>Dist. Ed Proposed For College(s): Mesa (Online-Emergency Only)</p> <p>Effective: Fall 2022</p>
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Subject: Culinary Arts/Culinary Management (CACM) Discipline: Culinary Arts/Food Technology

<p>*~ 222 Preservation of Meat Lab</p> <p style="text-align: right;">72 - 81 hours lab, 1.5 units Grade Only</p> <p>REQUISITES: <i>Prerequisite:</i> Culinary Arts/Culinary Management 132A and Culinary Arts/Culinary Management 132C, each with a grade of "C" or better, or equivalent. <i>Corequisite:</i> Completion of or concurrent enrollment in Culinary Arts/Culinary Management 206A with a grade of "C" or better, or equivalent. This is an advanced laboratory course in meat preservation processes. The laboratory class utilizes subprimal cuts fabricated in the meat butchery course. The emphasis is on ageing, curing, and smoking as a means of preserving subprimal cuts. Students experiment with molds, casing, and collagen to transform and preserve meat. Meat is shaped and encased to enhance the ageing process. Students use a combination of curing and smoking processes to create variations of preserved meats. This course is for students pursuing a career in culinary arts/culinary management and specialized training in meat preservation processes.</p> <p>FIELD TRIP REQUIREMENTS: May be required</p> <p>TRANSFER APPLICABILITY: Associate Degree Credit & transfer to CSU.</p>	<p>Offered At: NONE</p> <p>Action(s) Proposed: New Course <i>Approved</i></p> <p>Proposed for College(s): Mesa</p> <p>Originating Campus: MESA</p> <p>Dist. Ed Proposed For College(s): Mesa (Online-Emergency Only)</p> <p>Effective: Fall 2022</p>
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*Requires Board of Trustees approval prior to implementation
~Course requires CCCCCO submission

Approved

**Curriculum Instructional Council
Actions Approved – December 09, 2021 Addendum**

Subject: Chicana And Chicano Studies (CHIC) Discipline: Chicano Studies

<p>141A United States History from a Chicano Perspective 48 - 54 hours lecture, 3 units Letter Grade or Pass/No Pass Option</p> <p>This course is a survey of early American history from the Mexican/Chicano perspective. Emphasis is placed on the period of discovery to the period of Reconstruction with emphasis on the evolution, influence, and experience of the Chicano. Students analyze Chicano contributions to the political, social, economic, and cultural development of the United States. This course is intended for all students interested in history, ethnic studies, or other social sciences.</p> <p>FIELD TRIP REQUIREMENTS: May be required</p> <p>TRANSFER APPLICABILITY: Associate Degree Credit & transfer to CSU. CSU General Education. IGETC. UC Transfer Course List.</p>	<p>Offered At: City, Mesa, Miramar</p> <p>Action(s) Proposed: Course Revision (May Include Activation) <i>Outline of Topics</i> <i>Student Learning Objectives</i></p> <p>Approved</p> <p>Proposed for College(s): City, Mesa, Miramar</p> <p>Originating Campus: MESA</p> <p>Effective: Fall 2022</p>
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Subject: Chicana And Chicano Studies (CHIC) Discipline: Chicano Studies

<p>141B United States History from a Chicano Perspective 48 - 54 hours lecture, 3 units Letter Grade or Pass/No Pass Option</p> <p>This is a survey course in American history that covers the period of the American acquisition in 1848 of Mexico to the present. Emphasis is placed on the role of Chicanos in the development of the United States throughout the nineteenth and twentieth centuries. Topics include slavery in the former Mexican territories, the Native American experience, immigration patterns and constitutional development and government in California. This course is intended for all students interested in history, ethnic studies, or other social issues.</p> <p>FIELD TRIP REQUIREMENTS: May be required</p> <p>TRANSFER APPLICABILITY: Associate Degree Credit & transfer to CSU. CSU General Education. IGETC. UC Transfer Course List.</p>	<p>Offered At: City, Mesa, Miramar</p> <p>Action(s) Proposed: Course Revision (May Include Activation) <i>Outline of Topics</i> <i>Student Learning Objectives</i></p> <p>Approved</p> <p>Proposed for College(s): City, Mesa, Miramar</p> <p>Originating Campus: MESA</p> <p>Effective: Fall 2022</p>
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*Requires Board of Trustees approval prior to implementation
~Course requires CCCC submission

Curriculum Instructional Council Actions Approved – December 09, 2021 Addendum

Subject: Computer And Information Sciences (CISC) Discipline: Computer Information Systems

<p>~ 205 Object Oriented Programming using C++ 48 - 54 hours lecture, 48 - 54 hours lab, 4 units Grade Only</p> <p>REQUISITES: <i>Prerequisite:</i> Computer and Information Sciences 192 with a grade of "C" or better, or equivalent. This course introduces students to Object Oriented Programming (OOP) using the C++ programming language. Emphasis is placed on essential concepts related to OOP, including use of classes and objects, inheritance, templates, polymorphism, pointers and references, and input/output (I/O) streams. This course is intended for students majoring in computer information technology and all students interested in OOP.</p> <p>FIELD TRIP REQUIREMENTS: May be required</p> <p>TRANSFER APPLICABILITY: Associate Degree Credit & transfer to CSU. UC Transfer Course List.</p>	<p>Offered At: City</p> <p>Action(s) Proposed: Course Activation (Currently active at another college) <i>Texts</i> Approved</p> <p>Proposed for College(s): City, Mesa</p> <p>Originating Campus: MESA</p> <p>Dist. Ed Proposed For College(s): Mesa (Fully Online)</p> <p><i>This course is being proposed at Mesa College for UC Transfer Course List</i></p> <p>Effective: Fall 2023</p>
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Subject: Dance (DANC) Discipline: Dance

<p>~ 179A Advanced Classical Dance I 8 - 9 hours lecture, 48 - 54 hours lab, 1.5 units Letter Grade or Pass/No Pass Option</p> <p>REQUISITES: <i>Advisory:</i> Dance 112D 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 Dance 179. This class compares, discusses and analyzes the movement principles of the Royal and the French styles of classical dance. Advanced Classical dance focuses on movement design and artistic intent of the Royal and French methods. This course is designed for dance majors and all students interested in Advanced Classical dance.</p> <p>FIELD TRIP REQUIREMENTS: May be required</p> <p>TRANSFER APPLICABILITY: Associate Degree Credit & transfer to CSU. UC Transfer Course List.</p>	<p>Offered At: City, Mesa</p> <p>Action(s) Proposed: Course Deactivation *(Active at another College)* Approved</p> <p>Proposed for College(s): Mesa</p> <p>Originating Campus: MESA</p> <p>Effective: Fall 2022</p>
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*Requires Board of Trustees approval prior to implementation

~Course requires CCCC submission

**Curriculum Instructional Council
Actions Approved – December 09, 2021 Addendum**

Subject: Dance (DANC) Discipline: Dance

<p>~ 179B Advanced Classical Dance II 8 - 9 hours lecture, 48 - 54 hours lab, 1.5 units Letter Grade or Pass/No Pass Option</p> <p>REQUISITES: <i>Advisory:</i> Dance 112D with a grade of "C" or better, or equivalent. This class compares, discusses and analyzes the movement principles of the Cecchetti and the Russian styles of Classical dance. Advanced Classical focus on movement design, artistic intent, and intellectual property of the Cecchetti and Russian methods. This course is designed for dance majors and all students interested in Advanced Classical dance.</p> <p>FIELD TRIP REQUIREMENTS: May be required</p> <p>TRANSFER APPLICABILITY: Associate Degree Credit & transfer to CSU. UC Transfer Course List.</p>	<p>Offered At: City, Mesa</p> <p>Action(s) Proposed: Course Deactivation *(Active at another College)*</p> <p>Approved</p> <p>Proposed for College(s): Mesa</p> <p>Originating Campus: MESA</p> <p>Effective: Fall 2022</p>
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Subject: Dance (DANC) Discipline: Dance

<p>~ 180A Advanced Contemporary Dance I 8 - 9 hours lecture, 48 - 54 hours lab, 1.5 units Letter Grade or Pass/No Pass Option</p> <p>REQUISITES: <i>Advisory:</i> Dance 142D with a grade of "C" or better, or equivalent. This course is a study and application of the ideas, styles, and significant works of influential Contemporary dance choreographers from the period 1900-1960. Emphasis is placed on the techniques and choreographic methodologies of Contemporary dance pioneers, such as Martha Graham, Doris Humphrey, Lester Horton, and Merce Cunningham. Student performances include reproduction of historical Contemporary dance repertoire as well as original choreography based on historical Contemporary dance choreography and techniques. This course is intended for students majoring in dance.</p> <p>FIELD TRIP REQUIREMENTS: May be required</p> <p>TRANSFER APPLICABILITY: Associate Degree Credit & transfer to CSU. UC Transfer Course List.</p>	<p>Offered At: City, Mesa</p> <p>Action(s) Proposed: Course Deactivation *(Active at another College)*</p> <p>Approved</p> <p>Proposed for College(s): Mesa</p> <p>Originating Campus: MESA</p> <p>Effective: Fall 2022</p>
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*Requires Board of Trustees approval prior to implementation

~Course requires CCCC submission

Approved

Curriculum Instructional Council
Actions Approved – December 09, 2021 Addendum

Subject: Dance (DANC) Discipline: Dance

<p>~ 180B Advanced Contemporary Dance II 8 - 9 hours lecture, 48 - 54 hours lab, 1.5 units Grade Only</p> <p>REQUISITES: <i>Advisory:</i> Dance 180A with a grade of "C" or better, or equivalent. This course is a study and application of the ideas, styles, and significant works of one or more influential choreographers from the period 1960-present. Emphasis is placed on the movement concepts and choreographic practices in various geographic regions around the world, such as contemporary dance in Western Europe, Dance Theater in Germany, Gaga in Israel, and sensory practices in America. Instruction includes investigation and application of contemporary dance styles. This course is intended for students majoring in dance.</p> <p>FIELD TRIP REQUIREMENTS: Required</p> <p>TRANSFER APPLICABILITY: Associate Degree Credit & transfer to CSU. UC Transfer Course List.</p>	<p>Offered At: City, Mesa</p> <p>Action(s) Proposed: Course Deactivation *(Active at another College)*</p> <p>Approved</p> <p>Proposed for College(s): Mesa</p> <p>Originating Campus: MESA</p> <p>Effective: Fall 2022</p>
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Subject: Exercise Science (EXSC) Discipline: Physical Education

<p>110A Surfing I 24 - 54 hours lab, 0.5-1 units Grade Only</p> <p>REQUISITES: <i>Advisory:</i> Exercise Science 113A with a grade of "C" or better, or equivalent. <i>Limitation on Enrollment:</i> Health and Safety. Students will need to demonstrate the ability to swim in an ocean environment prior to being allowed to participate in ocean activities. This is the first of four courses in surfing. Topics include historical perspective of surfing, ocean safety, surfing equipment, surfing etiquette, and surfing fundamentals. This course is designed for students interested in the Aquatics Certificate of Achievement, kinesiology majors or those that want to learn about surfing.</p> <p>FIELD TRIP REQUIREMENTS: Required</p> <p>TRANSFER APPLICABILITY: Associate Degree Credit & transfer to CSU. UC Transfer Course List.</p>	<p>Offered At: Mesa</p> <p>Action(s) Proposed: Distance Learning - No Other Action</p> <p>Approved</p> <p>Proposed for College(s): Mesa</p> <p>Originating Campus: MESA</p> <p>Dist. Ed Proposed For College(s): Mesa (Hybrid only)</p> <p>Effective: Spring 2022</p>
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*Requires Board of Trustees approval prior to implementation

~Course requires CCCC submission

Approved

Curriculum Instructional Council
Actions Approved – December 09, 2021 Addendum

Subject: Exercise Science (EXSC) Discipline: Physical Education

<p>110B Surfing II</p> <p style="text-align: right;">24 - 54 hours lab, 0.5-1 units Grade Only</p> <p>REQUISITES: <i>Advisory:</i> Exercise Science 110A and Exercise Science 113A, each with a grade of "C" or better, or equivalent. <i>Limitation on Enrollment:</i> Health and Safety. Students will need to demonstrate the ability to swim in an ocean environment prior to being allowed to participate in ocean activities. This is the second of four courses in surfing. Topics include surfing fitness and conditioning, advanced wave selection, intermediate wave riding techniques and basic beach first aid. This course is designed for students interested in the Aquatics Certificate of Achievement, kinesiology majors or those that want to learn about surfing.</p> <p>FIELD TRIP REQUIREMENTS: Required</p> <p>TRANSFER APPLICABILITY: Associate Degree Credit & transfer to CSU. UC Transfer Course List.</p>	<p>Offered At: Mesa</p> <p>Action(s) Proposed: Distance Learning - No Other Action Approved</p> <p>Proposed for College(s): Mesa</p> <p>Originating Campus: MESA</p> <p>Dist. Ed Proposed For College(s): Mesa (Hybrid only)</p> <p>Effective: Spring 2022</p>
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Subject: Fire Protection Technology (FIPT) Discipline: Fire Technology

<p>*~ 110A Wildland Fire Control</p> <p style="text-align: right;">24 - 27 hours lecture, 24 - 27 hours lab, 2 units Grade Only</p> <p>REQUISITES: <i>Advisory:</i> English 47A or English 48, and English 49, each with a grade of "C" or better, or equivalent or Milestone R50 and W50. <i>Limitation on Enrollment:</i> This course is not open to students with previous credit for Fire Protection Technology 110. This course provides students with a fundamental knowledge of the factors affecting wildland fires including fuel, weather, topography, prevention, fire behavior, and public education. Students also learn about control techniques common to all agencies involved in wildland fire control. Course content includes certification in S-130 and S-190; students are required to complete manipulative wildland training sessions to certify in S-130. The course emphasizes the requirements of the California State Board of Fire Services Certified Firefighter I training (Wildland), International Fire Service Accreditation Congress standards and Professional Qualifications (ProBoard) requirements. This course is intended for students majoring in Fire Technology.</p> <p>FIELD TRIP REQUIREMENTS: May be required</p> <p>TRANSFER APPLICABILITY: Associate Degree Credit & transfer to CSU.</p>	<p>Offered At: Miramar</p> <p>Action(s) Proposed: Course Deactivation (Not at any College) Approved</p> <p>Proposed for College(s): Miramar</p> <p>Originating Campus: MIRAMAR</p> <p>Effective: Fall 2022</p>
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*Requires Board of Trustees approval prior to implementation
~Course requires CCCC submission

Approved

**Curriculum Instructional Council
Actions Approved – December 09, 2021 Addendum**

Subject: Geographic Information Systems (GISG) Discipline: Computer Service Technology

104 Geographic Information Science and Spatial Reasoning
40 - 45 hours lecture, 24 - 27 hours lab, 3 units
Grade Only

REQUISITES:

Prerequisite: Mathematics 96 with a grade of "C" or better, or equivalent or Milestone M50.

Advisory: English 101 with a grade of "C" or better, or equivalent.

This course is an introduction to Geographic Information Systems (GIS). Emphasis is placed on the fundamental concepts of GIS. Topics include an overview of cartography, remote sensing, and global positioning systems (GPS) as well as GIS data sources, implementation steps, spatial analysis, and applications in government and business. Students are provided the hands-on experience required to visualize information and identify spatial patterns. This course is designed for all students interested in GIS and for professionals who want to know how to use GIS to better understand and analyze geographic data in their field.

FIELD TRIP REQUIREMENTS: May be required

TRANSFER APPLICABILITY: Associate Degree Credit & transfer to CSU. CSU General Education. UC Transfer Course List.

Offered At: City, Mesa

Action(s) Proposed: Distance Learning - No Other Action

Approved

Proposed for College(s): City

Originating Campus: CITY

Dist. Ed Proposed For College(s): City (Fully Online)

Effective: Spring 2022

Subject: Geographic Information Systems (GISG) Discipline: Computer Service Technology

110 Introduction to Mapping and Geographic Information Systems
40 - 45 hours lecture, 24 - 27 hours lab, 3 units
Letter Grade or Pass/No Pass Option

REQUISITES:

Advisory: English 101 or English 105, each with a grade of "C" or better, or equivalent; Computer Business Technology 94 or Computer Business Technology 101 and Computer Business Technology 114, each with a grade of "C" or better, or equivalent.

This course is a practical study of Geographic Information Systems (GIS). Emphasis is placed on the use of ArcGIS software to map, analyze, and model geographic information relevant to fields such as forestry, economics, cartography, city planning, and health. Topics include map making, GIS data creation and management, and map projections and coordinate systems. This course is designed for students majoring in geographic information systems and professionals in the field who want to update their skills.

FIELD TRIP REQUIREMENTS: May be required

TRANSFER APPLICABILITY: Associate Degree Credit & transfer to CSU.

Offered At: City, Mesa

Action(s) Proposed: Distance Learning - No Other Action

Approved

Proposed for College(s): City

Originating Campus: CITY

Dist. Ed Proposed For College(s): City (Fully Online)

Effective: Spring 2022

*Requires Board of Trustees approval prior to implementation

~Course requires CCCC submission

**Curriculum Instructional Council
Actions Approved – December 09, 2021 Addendum**

Subject: Hospitality (HOSP) Discipline: Hotel and Motel Services, or Travel Services

<p>111 Food and Beverage Management</p> <p align="right">48 - 54 hours lecture, 3 units Grade Only</p> <p>REQUISITES: <i>Advisory: Completion of or concurrent enrollment in Hospitality 101 and Hospitality 102 or Culinary Arts/Culinary Management 122A, each with a grade of "C" or better, or equivalent.</i> <i>Limitation on Enrollment:</i> This course is not open to students with previous credit for Food Service Occupations 140 or Culinary Arts/Culinary Management 140. This course is designed to provide students with an understanding of food operations in the hospitality industry, its variety of operations/outlets and how to gain the skills to successfully manage these operations/outlets. Areas of study include an overview of food and beverage outlets, food service marketing, menu analysis, menu and pricing strategies and performance indicators. Students analyze service standard operating procedures, types of service, food and beverage sourcing and beverage management. Sanitation and safety issues are presented along with facility design and equipment. Competitive trends are determined. Financial acumen are developed. This course is intended for all students in Event & Hotel Management and Culinary Arts / Culinary Management.</p> <p>FIELD TRIP REQUIREMENTS: May be required</p> <p>TRANSFER APPLICABILITY: Associate Degree Credit & transfer to CSU.</p>	<p>Offered At: Mesa</p> <p>Action(s) Proposed: Course Revision (May Include Activation) <i>Six Year Review</i> <i>Advisory (Change)</i> <i>Texts</i></p> <p>Approved</p> <p>Proposed for College(s): Mesa</p> <p>Originating Campus: MESA</p> <p>Effective: Fall 2022</p>
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Subject: Medical Laboratory Technician Training (MLTT) Discipline: Biotechnology

<p>61 Directed Clinical Practice in Clinical Chemistry</p> <p align="right">160 hours other, 3 units Grade Only</p> <p>REQUISITES: <i>Prerequisite:</i> Medical Laboratory Technician Training 210, Medical Laboratory Technician Training 211, Medical Laboratory Technician Training 212, and Medical Laboratory Technician Training 213, each with a grade of "C" or better, or equivalent. <i>Limitation on Enrollment:</i> All prerequisites must be completed within five years prior to enrollment. Obtain Permission Number from Instructor required to verify recency of prerequisite coursework. This course is not open to students with previous credit for Medical Laboratory Technician Training 51. This course provides clinical laboratory practice and experience in general and specialized chemistry. Various instrumentation, as well as bench and manual methods, will be introduced. Emphasis is placed on technique, accuracy, and precision. This practicum will take place at a clinical affiliate site that will be assigned by the Medical Laboratory Technician Training Program Director. This course is intended for students majoring in Medical Laboratory Technology.</p> <p>FIELD TRIP REQUIREMENTS: May be required</p> <p>TRANSFER APPLICABILITY: Associate Degree Credit only and not Transferable.</p>	<p>Offered At: Miramar</p> <p>Action(s) Proposed: Course Revision (May Include Activation) <i>Six Year Review</i> <i>Limitation on Enrollment (Change)</i> <i>Prerequisite (Change)</i></p> <p>Approved</p> <p>Proposed for College(s): Miramar</p> <p>Originating Campus: MIRAMAR</p> <p>Effective: Fall 2022</p>
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*Requires Board of Trustees approval prior to implementation
 ~Course requires CCCC submission

**Curriculum Instructional Council
Actions Approved – December 09, 2021 Addendum**

Subject: Medical Laboratory Technician Training (MLTT) Discipline: Biotechnology

<p>62 Directed Clinical Practice in Clinical Hematology, Urinalysis and Coagulation 160 hours other, 3 units Grade Only</p> <p>REQUISITES: <i>Prerequisite:</i> Medical Laboratory Technician Training 210, Medical Laboratory Technician Training 211, Medical Laboratory Technician Training 212, and Medical Laboratory Technician Training 213, each with a grade of "C" or better, or equivalent. <i>Limitation on Enrollment:</i> All prerequisites must be completed within five years prior to enrollment. Obtain Permission Number from Instructor required to verify recency of prerequisite coursework. This course is not open to students with previous credit for Medical Laboratory Technician Training 52. This course provides laboratory practice and experience in hematology, urinalysis, and coagulation. Various instrumentation, as well as bench and manual methods, will be introduced. Emphasis is placed on technique, accuracy, and precision. This practicum will take place at a clinical affiliate site that will be assigned by the Medical Laboratory Technician Training Program Director. This course is intended for students majoring in Medical Laboratory Technology.</p> <p>FIELD TRIP REQUIREMENTS: May be required</p> <p>TRANSFER APPLICABILITY: Associate Degree Credit only and not Transferable.</p>	<p>Offered At: Miramar</p> <p>Action(s) Proposed: Course Revision (May Include Activation) <i>Six Year Review</i> <i>Limitation on Enrollment (Change)</i> <i>Prerequisite (Change)</i> Approved</p> <p>Proposed for College(s): Miramar</p> <p>Originating Campus: MIRAMAR</p> <p>Effective: Fall 2022</p>
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Subject: Medical Laboratory Technician Training (MLTT) Discipline: Biotechnology

<p>63 Directed Clinical Practice in Clinical Immunology and Immunoematology 160 hours other, 3 units Grade Only</p> <p>REQUISITES: <i>Prerequisite:</i> Medical Laboratory Technician Training 210, Medical Laboratory Technician Training 211, Medical Laboratory Technician Training 212, and Medical Laboratory Technician Training 213, each with a grade of "C" or better, or equivalent. <i>Limitation on Enrollment:</i> All prerequisites must be completed within five years prior to enrollment. Obtain Permission Number from Instructor required to verify recency of prerequisite coursework. This course is not open to students with previous credit for Medical Laboratory Technician Training 53. This course provides clinical laboratory practice and experience in serology and blood banking, including syphilis serology and general immunology. Various instrumentation, as well as bench and manual methods, will be introduced. Emphasis is placed on technique, accuracy, and precision. This practicum will take place at a clinical affiliate site that will be assigned by the Medical Laboratory Technician Training Program Director. This course is intended for students majoring in Medical Laboratory Technology.</p> <p>FIELD TRIP REQUIREMENTS: May be required</p> <p>TRANSFER APPLICABILITY: Associate Degree Credit only and not Transferable.</p>	<p>Offered At: Miramar</p> <p>Action(s) Proposed: Course Revision (May Include Activation) <i>Six Year Review</i> <i>Limitation on Enrollment (Change)</i> <i>Prerequisite (Change)</i> Approved</p> <p>Proposed for College(s): Miramar</p> <p>Originating Campus: MIRAMAR</p> <p>Effective: Fall 2022</p>
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*Requires Board of Trustees approval prior to implementation
~Course requires CCCC submission

Approved

Curriculum Instructional Council
Actions Approved – December 09, 2021 Addendum

Subject: Medical Laboratory Technician Training (MLTT) Discipline: Biotechnology

<p>64 Directed Clinical Practice in Clinical Microbiology</p> <p style="text-align: right;">160 hours other, 3 units Grade Only</p> <p>REQUISITES: <i>Prerequisite:</i> Medical Laboratory Technician Training 210, Medical Laboratory Technician Training 211, Medical Laboratory Technician Training 212, and Medical Laboratory Technician Training 213, each with a grade of "C" or better, or equivalent. <i>Limitation on Enrollment:</i> All prerequisites must be completed within five years prior to enrollment. Obtain Permission Number from Instructor required to verify recency of prerequisite coursework. This course is not open to students with previous credit for Medical Laboratory Technician Training 54. This course provides laboratory practice and experience in microbiology. Various instrumentation, as well as bench and manual methods, will be introduced. Emphasis is placed on technique, accuracy, and precision. This practicum will take place at a clinical affiliate site that will be assigned by the Medical Laboratory Technician Training Program Director. This course is intended for students majoring in Medical Laboratory Technology.</p> <p>FIELD TRIP REQUIREMENTS: May be required</p> <p>TRANSFER APPLICABILITY: Associate Degree Credit only and not Transferable.</p>	<p>Offered At: Miramar</p> <p>Action(s) Proposed: Course Revision (May Include Activation) <i>Six Year Review</i> <i>Limitation on Enrollment (Change)</i> <i>Prerequisite (Change)</i> Approved</p> <p>Proposed for College(s): Miramar</p> <p>Originating Campus: MIRAMAR</p> <p>Effective: Fall 2022</p>
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Subject: Medical Laboratory Technician Training (MLTT) Discipline: Biotechnology

<p>*~ 201 Clinical Chemistry and Urinalysis</p> <p style="text-align: right;">16 - 18 hours lecture, 144 - 162 hours lab, 4 units Grade Only</p> <p>REQUISITES: <i>Prerequisite:</i> Biology 107 or Biology 131, Chemistry 130, Chemistry 130L, Biology 230, and Biology 235, each with a grade of "C" or better, or equivalent completed within seven years prior to enrollment. <i>Advisory:</i> English 101 with a grade of "C" or better, or equivalent and Mathematics 96, each with a grade of "C" or better, or equivalent or Milestone M50. <i>Limitation on Enrollment:</i> Obtain Permission Number from Instructor required to verify recency of prerequisite coursework. This course introduces the theory and practice underlying the basic methodologies used in clinical chemistry and urinalysis. Lecture topics include an introduction to components of body fluids such as blood and urine; basic principles of the clinical laboratory; quality control and quality assurance; patient confidentiality; and safe handling practices of body fluids. Laboratory topics include principles and theories of clinical chemistry with an emphasis on methodologies and instrumentation common to the clinical chemistry and urinalysis laboratory; specimen handling; measurement; and data analysis. This course is intended for students majoring in Medical Laboratory Technology or those wanting to update their medical laboratory skill set.</p> <p>FIELD TRIP REQUIREMENTS: May be required</p> <p>TRANSFER APPLICABILITY: Associate Degree Credit & transfer to CSU.</p>	<p>Offered At: Miramar</p> <p>Action(s) Proposed: Course Deactivation (Not at any College) Approved</p> <p>Proposed for College(s): Miramar</p> <p>Originating Campus: MIRAMAR</p> <p>Effective: Fall 2022</p>
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*Requires Board of Trustees approval prior to implementation

~Course requires CCCC submission

**Curriculum Instructional Council
Actions Approved – December 09, 2021 Addendum**

Subject: Medical Laboratory Technician Training (MLTT) Discipline: Biotechnology

<p>*~ 202 Clinical Hematology and Immunology 32 - 36 hours lecture, 96 - 108 hours lab, 4 units Grade Only</p> <p>REQUISITES: <i>Prerequisite:</i> Biology 107 or Biology 131, Chemistry 130, Chemistry 130L, Biology 230, and Biology 235, each with a grade of "C" or better, or equivalent completed within seven years prior to enrollment. <i>Advisory:</i> English 101 with a grade of "C" or better, or equivalent and Mathematics 96, each with a grade of "C" or better, or equivalent or Milestone M50. <i>Limitation on Enrollment:</i> Obtain Permission Number from Instructor required to verify recency of prerequisite coursework. This course introduces the theory and practice underlying the basic methodologies used in clinical hematology, immunology, and blood banking. Lecture topics include an introduction to components of blood with emphasis on the immune system and blood typing; principles and practices of blood banking; quality control and quality assurance; patient confidentiality; and safe handling practices of body fluids. Laboratory topics include principles and theories of clinical hematology and immunology with an emphasis on methodologies; specimen handling; measurement; and data analysis. This course is intended for students majoring in Medical Laboratory Technology or those wanting to update their medical laboratory skill set.</p> <p>FIELD TRIP REQUIREMENTS: May be required</p> <p>TRANSFER APPLICABILITY: Associate Degree Credit & transfer to CSU.</p>	<p>Offered At: Miramar</p> <p>Action(s) Proposed: Course Deactivation (Not at any College) Approved</p> <p>Proposed for College(s): Miramar</p> <p>Originating Campus: MIRAMAR</p> <p>Effective: Fall 2022</p>
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Subject: Medical Laboratory Technician Training (MLTT) Discipline: Biotechnology

<p>*~ 204 Principles of Blood Banking 32 - 36 hours lecture, 2 units Grade Only</p> <p>REQUISITES: <i>Prerequisite:</i> Biology 107 or Biology 131, Chemistry 130, Chemistry 130L, Biology 230, and Biology 235, each with a grade of "C" or better, or equivalent completed within seven years prior to enrollment. <i>Advisory:</i> English 101 with a grade of "C" or better, or equivalent and Mathematics 96, each with a grade of "C" or better, or equivalent or Milestone M50. This course introduces the theoretical and practical concepts of blood banking and transfusion medicine. Major topics include donor screening and selection; basic blood group serology; component selection and therapeutic use; hemolytic disease of the fetus/newborn (HDN); and transfusion reactions. Other topics include blood group antigens and rhesus (ABO/Rh) grouping; antibody screening; compatibility testing; and single antibody identification. This course provides a deep understanding of the fundamentals of blood banking technology and equips entry level medical laboratory technicians with the required knowledge and skills to sit for the national certification examinations.</p> <p>FIELD TRIP REQUIREMENTS: May be required</p> <p>TRANSFER APPLICABILITY: Associate Degree Credit & transfer to CSU.</p>	<p>Offered At: Miramar</p> <p>Action(s) Proposed: Course Deactivation (Not at any College) Approved</p> <p>Proposed for College(s): Miramar</p> <p>Originating Campus: MIRAMAR</p> <p>Effective: Fall 2022</p>
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*Requires Board of Trustees approval prior to implementation
 ~Course requires CCCC submission

**Curriculum Instructional Council
Actions Approved – December 09, 2021 Addendum**

Subject: Medical Laboratory Technician Training (MLTT) Discipline: Biological Sciences

<p>*~ 210 Clinical Chemistry and Laboratory Operations 32 - 36 hours lecture, 96 - 108 hours lab, 4 units Grade Only</p> <p>REQUISITES: <i>Prerequisite:</i> Biology 107 or Biology 131 and Biology 230, Biology 235, and Chemistry 100 or Chemistry 152 and Chemistry 100L or Chemistry 152L, Chemistry 130, and Chemistry 130L, each with a grade of "C" or better, or equivalent, each within five years prior to enrollment. <i>Limitation on Enrollment:</i> Obtain Permission Number from Instructor required to verify course prerequisites recency. This course is not open to students with previous credit for Medical Laboratory Technician Training 201. This course introduces the theory and practice underlying the basic methodologies used in clinical chemistry and the basic principles of laboratory operations. Laboratory Clinical Chemistry topics include principles and methodologies common to the clinical laboratory to include specimen handling, measurement of biochemistry, data analysis and pathology. Laboratory operations topics include quality assessment, safety, laboratory mathematics, and instrumentations. This course is intended for students majoring in Medical Laboratory Technology to perform clinical chemistry and laboratory operations at an entry level competency.</p> <p>FIELD TRIP REQUIREMENTS: May be required</p> <p>TRANSFER APPLICABILITY: Associate Degree Credit & transfer to CSU.</p>	<p>Offered At: NONE</p> <p>Action(s) Proposed: New Course Approved</p> <p>Proposed for College(s): Miramar</p> <p>Originating Campus: MIRAMAR</p> <p>Dist. Ed Proposed For College(s): Miramar (Partially online only)</p> <p>Effective: Spring 2022</p>
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Subject: Medical Laboratory Technician Training (MLTT) Discipline: Biological Sciences

<p>*~ 211 Clinical Hematology Urinalysis And Body Fluids 32 - 36 hours lecture, 96 - 108 hours lab, 4 units Grade Only</p> <p>REQUISITES: <i>Prerequisite:</i> Biology 107 or Biology 131 and Biology 230, Biology 235, and Chemistry 100 or Chemistry 152 and Chemistry 100L or Chemistry 152L, Chemistry 130, and Chemistry 130L, each with a grade of "C" or better, or equivalent within five years prior to enrollment. <i>Limitation on Enrollment:</i> Obtain Permission Number from Instructor required to verify course prerequisites recency. This course is not open to students with previous credit for Medical Laboratory Technician Training 201 and Medical Laboratory Technician Training 202. This course covers the methodologies and procedures in the laboratory disciplines of hematology and urinalysis. Learning modules for course completion includes physiology, pathophysiology and laboratory analysis of blood, body fluids, bone marrow and urine. This course is intended for students majoring in Medical Laboratory Technology to perform clinical hematology and urinalysis at an entry level competency.</p> <p>FIELD TRIP REQUIREMENTS: Required</p> <p>TRANSFER APPLICABILITY: Associate Degree Credit & transfer to CSU.</p>	<p>Offered At: NONE</p> <p>Action(s) Proposed: New Course Approved</p> <p>Proposed for College(s): Miramar</p> <p>Originating Campus: MIRAMAR</p> <p>Dist. Ed Proposed For College(s): Miramar (Partially online only)</p> <p>Effective: Spring 2022</p>
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*Requires Board of Trustees approval prior to implementation

~Course requires CCCC submission

**Curriculum Instructional Council
Actions Approved – December 09, 2021 Addendum**

Subject: Medical Laboratory Technician Training (MLTT) Discipline: Biotechnology

<p>~ 212 Clinical Microbiology 32 - 36 hours lecture, 96 - 108 hours lab, 4 units Grade Only</p> <p>REQUISITES: <i>Prerequisite:</i> Biology 107 or Biology 131 and Biology 230, Biology 235, and Chemistry 100 or Chemistry 152 and Chemistry 100L or Chemistry 152L, each with a grade of "C" or better, or equivalent within five years prior to enrollment. <i>Limitation on Enrollment:</i> Obtain Permission Number from Instructor required to verify course prerequisites recency. This course is not open to students with previous credit for Medical Laboratory Technician Training 203. This course covers clinical laboratory methodologies and practices of microbiology. Topics for entry level clinical laboratory competency includes the preanalytical procedures of specimen collection, transport and processing; bacteriology, mycology, parasitology and virology analytical procedures. This course is intended for students majoring in Medical Laboratory Technology to perform clinical microbiology at an entry level competency</p> <p>FIELD TRIP REQUIREMENTS: May be required</p> <p>TRANSFER APPLICABILITY: Associate Degree Credit & transfer to CSU.</p>	<p>Offered At: Miramar</p> <p>Action(s) Proposed: Course Revision (May Include Activation) <i>Six Year Review</i> <i>Advisory (Remove)</i> <i>Course Description</i> <i>Course Number (was 203)</i> <i>Distance Education</i> <i>Equivalency (New)</i> <i>Limitation on Enrollment (New)</i> <i>Methods of Instruction</i> <i>Outline of Topics</i> <i>Prerequisite (Change)</i> <i>Student Learning Objectives</i> <i>Texts</i></p> <p>Approved</p> <p>Proposed for College(s): Miramar</p> <p>Originating Campus: MIRAMAR</p> <p>Effective: Fall 2022</p>
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Subject: Medical Laboratory Technician Training (MLTT) Discipline: Biological Sciences

<p>*~ 213 Blood Bank and Immunology 32 - 36 hours lecture, 96 - 108 hours lab, 4 units Grade Only</p> <p>REQUISITES: <i>Prerequisite:</i> Biology 107 or Biology 131 and Biology 230, Biology 235, and Chemistry 100 or Chemistry 152 and Chemistry 100L or Chemistry 152L and Chemistry 130 and Chemistry 130L, each with a grade of "C" or better, or equivalent within five years prior to enrollment. <i>Limitation on Enrollment:</i> Obtain Permission Number from Instructor required to verify course prerequisites recency. This course is not open to students with previous credit for Medical Laboratory Technician Training 202 and Medical Laboratory Technician Training 204. This course covers the clinical laboratory principles of the immunohematology and immunology. Immunohematology learning outcomes include donor screening, blood product collection, transfusion testing and quality management practices. Immunology learning objectives covers the knowledge and laboratory practicalities of the immune system physiology, immunoglobulins and complement functionalities, infectious diseases serologies, and transplantation. This course is intended for students majoring in Medical Laboratory Technology to perform immunohematology and immunology at an entry level competency.</p> <p>FIELD TRIP REQUIREMENTS: Required</p> <p>TRANSFER APPLICABILITY: Associate Degree Credit & transfer to CSU.</p>	<p>Offered At: NONE</p> <p>Action(s) Proposed: New Course Approved</p> <p>Proposed for College(s): Miramar</p> <p>Originating Campus: MIRAMAR</p> <p>Dist. Ed Proposed For College(s): Miramar (Hybrid only)</p> <p>Effective: Fall 2022</p>
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*Requires Board of Trustees approval prior to implementation

~Course requires CCCC submission

Approved

Curriculum Instructional Council
Actions Approved – December 09, 2021 Addendum

Subject: Multimedia (MULT) Discipline: Multimedia

<p>*~ 141 3D Animation III: Intermediate 3D Animation 48 - 54 hours lecture, 3 units Grade Only</p> <p>REQUISITES: <i>Advisory:</i> Multimedia 139 with a grade of "C" or better, or equivalent. This course is an intermediate study in special effects and character animation. Emphasis is placed on the use of advanced rigging systems, particle systems, physics engines, and lighting to create original animated scenes. This course is intended for multimedia majors and individuals pursuing careers in 3D animation, film and video game development.</p> <p>FIELD TRIP REQUIREMENTS: May be required</p> <p>TRANSFER APPLICABILITY: Associate Degree Credit & transfer to CSU.</p>	<p>Offered At: Mesa</p> <p>Action(s) Proposed: Course Deactivation (Not at any College) Approved</p> <p>Proposed for College(s): Mesa</p> <p>Originating Campus: MESA</p> <p>Effective: Fall 2022</p>
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Subject: Multimedia (MULT) Discipline: Multimedia

<p>*~ 143 3D Animation IV: Advanced 3D Animation 48 - 54 hours lecture, 3 units Grade Only</p> <p>REQUISITES: <i>Advisory:</i> Multimedia 141 with a grade of "C" or better, or equivalent. This course is a hands-on study of 3D short film production. This course is designed for multimedia students and students seeking employment in the entertainment industry.</p> <p>FIELD TRIP REQUIREMENTS: May be required</p> <p>TRANSFER APPLICABILITY: Associate Degree Credit & transfer to CSU.</p>	<p>Offered At: Mesa</p> <p>Action(s) Proposed: Course Deactivation (Not at any College) Approved</p> <p>Proposed for College(s): Mesa</p> <p>Originating Campus: MESA</p> <p>Effective: Fall 2022</p>
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Subject: Multimedia (MULT) Discipline: Multimedia

<p>*~ 201 Introduction to 3D Graphics 32 - 36 hours lecture, 48 - 54 hours lab, 3 units Grade Only</p> <p>This course is an introduction to 3D computer generated graphics. Emphasis is placed on student exploration of the various facets of 3D modeling and animation processes to create 3D computer generated art while using industry standard software. This course is designed for students interested in and those majoring in 3D Modeling and Animation.</p> <p>FIELD TRIP REQUIREMENTS: May be required</p> <p>TRANSFER APPLICABILITY: Associate Degree Credit & transfer to CSU.</p>	<p>Offered At: NONE</p> <p>Action(s) Proposed: New Course Approved</p> <p>Proposed for College(s): Mesa</p> <p>Originating Campus: MESA</p> <p>Dist. Ed Proposed For College(s): Mesa (Fully Online)</p> <p>Effective: Fall 2022</p>
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*Requires Board of Trustees approval prior to implementation
~Course requires CCCC submission

Approved

Curriculum Instructional Council
Actions Approved – December 09, 2021 Addendum

Subject: Multimedia (MULT) Discipline: Multimedia

<p>*~ 211 3D Modeling 32 - 36 hours lecture, 48 - 54 hours lab, 3 units Grade Only</p> <p>REQUISITES: <i>Prerequisite:</i> Multimedia 201 with a grade of "C" or better, or equivalent. <i>Advisory:</i> Multimedia 100 with a grade of "C" or better, or equivalent. This course covers modeling techniques used for building 3D organic and hard surface objects and environments. Students utilize industry standard techniques to produce a variety of realistic and stylized 3D objects. This course is designed for students interested in and those majoring in 3D Modeling and Animation.</p> <p>FIELD TRIP REQUIREMENTS: May be required</p> <p>TRANSFER APPLICABILITY: Associate Degree Credit & transfer to CSU.</p>	<p>Offered At: NONE</p> <p>Action(s) Proposed: New Course Approved</p> <p>Proposed for College(s): Mesa</p> <p>Originating Campus: MESA</p> <p>Dist. Ed Proposed For College(s): Mesa (Fully Online)</p> <p>Effective: Fall 2022</p>
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Subject: Multimedia (MULT) Discipline: Multimedia

<p>*~ 213 3D Texturing and Lighting 32 - 36 hours lecture, 48 - 54 hours lab, 3 units Grade Only</p> <p>REQUISITES: <i>Prerequisite:</i> Multimedia 201 with a grade of "C" or better, or equivalent. <i>Advisory:</i> Multimedia 100 with a grade of "C" or better, or equivalent. This course is an in-depth study about creation and application of realistic and stylized materials, textures and lights to emphasize the desired mood and feel in 3D computer generated scenes. This course is designed for students majoring in 3D Modeling and Animation.</p> <p>FIELD TRIP REQUIREMENTS: May be required</p> <p>TRANSFER APPLICABILITY: Associate Degree Credit & transfer to CSU.</p>	<p>Offered At: NONE</p> <p>Action(s) Proposed: New Course Approved</p> <p>Proposed for College(s): Mesa</p> <p>Originating Campus: MESA</p> <p>Dist. Ed Proposed For College(s): Mesa (Fully Online)</p> <p>Effective: Fall 2022</p>
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Subject: Multimedia (MULT) Discipline: Multimedia

<p>*~ 215 3D Character Design and Development 32 - 36 hours lecture, 48 - 54 hours lab, 3 units Grade Only</p> <p>REQUISITES: <i>Prerequisite:</i> Multimedia 201 with a grade of "C" or better, or equivalent. <i>Advisory:</i> Multimedia 100 with a grade of "C" or better, or equivalent. This course is an introduction to character design and modeling. Students design a simple stylized character, then model the character in 3D while using a variety of complementary techniques such as box modeling, edge looping, UV layout and texturing. Basic character rigging and animation is also explored. This course is designed for students majoring in 3D Modeling and Animation.</p> <p>FIELD TRIP REQUIREMENTS: May be required</p> <p>TRANSFER APPLICABILITY: Associate Degree Credit & transfer to CSU.</p>	<p>Offered At: NONE</p> <p>Action(s) Proposed: New Course Approved</p> <p>Proposed for College(s): Mesa</p> <p>Originating Campus: MESA</p> <p>Dist. Ed Proposed For College(s): Mesa (Fully Online)</p> <p>Effective: Fall 2022</p>
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*Requires Board of Trustees approval prior to implementation

~Course requires CCCC submission

Approved

Curriculum Instructional Council
Actions Approved – December 09, 2021 Addendum

Subject: Multimedia (MULT) Discipline: Multimedia

<p>*~ 217 3D Studio Pre-Production 32 - 36 hours lecture, 48 - 54 hours lab, 3 units Grade Only</p> <p>REQUISITES: <i>Prerequisite:</i> Multimedia 201 with a grade of "C" or better, or equivalent. <i>Advisory:</i> Multimedia 100 with a grade of "C" or better, or equivalent. This course is an introduction to industry standard pre-production workflows and processes for animation. Students take a production driven approach to conceptualize and write a script for an animated short film, conduct art research, produce a complete Production Document that serves as a blueprint for the production of an animated film, and validate their ideas and storyboards via an animatic. This course is designed for students majoring in 3D Modeling and Animation.</p> <p>FIELD TRIP REQUIREMENTS: May be required</p> <p>TRANSFER APPLICABILITY: Associate Degree Credit & transfer to CSU.</p>	<p>Offered At: NONE</p> <p>Action(s) Proposed: New Course Approved</p> <p>Proposed for College(s): Mesa</p> <p>Originating Campus: MESA</p> <p>Dist. Ed Proposed For College(s): Mesa (Fully Online)</p> <p>Effective: Fall 2022</p>
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Subject: Multimedia (MULT) Discipline: Multimedia

<p>*~ 221A 3D Studio Production I 32 - 36 hours lecture, 48 - 54 hours lab, 3 units Grade Only</p> <p>REQUISITES: <i>Prerequisite:</i> Multimedia 211, Multimedia 213, Multimedia 215, and Multimedia 217, each with a grade of "C" or better, or equivalent. This course is an introductory study of industry standard production workflows and processes for animation. Students follow their production document and animatic to produce all necessary 3D assets for an animated short film. This course is designed for students majoring in 3D Modeling and Animation.</p> <p>FIELD TRIP REQUIREMENTS: May be required</p> <p>TRANSFER APPLICABILITY: Associate Degree Credit & transfer to CSU.</p>	<p>Offered At: NONE</p> <p>Action(s) Proposed: New Course Approved</p> <p>Proposed for College(s): Mesa</p> <p>Originating Campus: MESA</p> <p>Dist. Ed Proposed For College(s): Mesa (Fully Online)</p> <p>Effective: Fall 2022</p>
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Actions Approved – December 09, 2021 Addendum

Subject: Multimedia (MULT) Discipline: Multimedia

<p>*~ 221B 3D Studio Production II 32 - 36 hours lecture, 48 - 54 hours lab, 3 units Grade Only</p> <p>REQUISITES: <i>Prerequisite:</i> Multimedia 221A with a grade of "C" or better, or equivalent. This course is an intermediate study of industry standard production workflows and processes for animation. Students follow their production document and animatic to stage scenes, animate characters and scenes, create visual effects and finish the production of an animated short film. This course is designed for students majoring in 3D Modeling and Animation.</p> <p>FIELD TRIP REQUIREMENTS: May be required</p> <p>TRANSFER APPLICABILITY: Associate Degree Credit & transfer to CSU.</p>	<p>Offered At: NONE</p> <p>Action(s) Proposed: New Course Approved</p> <p>Proposed for College(s): Mesa</p> <p>Originating Campus: MESA</p> <p>Dist. Ed Proposed For College(s): Mesa (Fully Online)</p> <p>Effective: Fall 2022</p>
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Subject: Multimedia (MULT) Discipline: Multimedia

<p>*~ 223 3D Visual Effects & Compositing 32 - 36 hours lecture, 48 - 54 hours lab, 3 units Grade Only</p> <p>REQUISITES: <i>Prerequisite:</i> Multimedia 211, Multimedia 213, Multimedia 215, and Multimedia 217, each with a grade of "C" or better, or equivalent. This course is an intermediate study of industry standard production workflows and processes for animation. Students follow their production document and animatic to stage scenes, animate characters and scenes, create visual effects (VFX) and finish the production of an animated short film. This course is designed for students majoring in 3D Modeling and Animation.</p> <p>FIELD TRIP REQUIREMENTS: May be required</p> <p>TRANSFER APPLICABILITY: Associate Degree Credit & transfer to CSU.</p>	<p>Offered At: NONE</p> <p>Action(s) Proposed: New Course Approved</p> <p>Proposed for College(s): Mesa</p> <p>Originating Campus: MESA</p> <p>Dist. Ed Proposed For College(s): Mesa (Fully Online)</p> <p>Effective: Fall 2022</p>
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Subject: Multimedia (MULT) Discipline: Multimedia

<p>*~ 225 3D Studio Post-Production 32 - 36 hours lecture, 48 - 54 hours lab, 3 units Grade Only</p> <p>REQUISITES: <i>Prerequisite:</i> Multimedia 223 with a grade of "C" or better, or equivalent. This course is designed as an introduction to industry standard post-production pipeline in animation. Students take a production driven approach to composite, edit, add visual effects, sound, sound effects, finish and export their final animated 3D films. This course is designed for students majoring in 3D Modeling and Animation.</p> <p>FIELD TRIP REQUIREMENTS: May be required</p> <p>TRANSFER APPLICABILITY: Associate Degree Credit & transfer to CSU.</p>	<p>Offered At: NONE</p> <p>Action(s) Proposed: New Course Approved</p> <p>Proposed for College(s): Mesa</p> <p>Originating Campus: MESA</p> <p>Dist. Ed Proposed For College(s): Mesa (Fully Online)</p> <p>Effective: Fall 2022</p>
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~Course requires CCCC submission

Approved

**Curriculum Instructional Council
Actions Approved – December 09, 2021 Addendum**

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.)

*Allied Health

New Program- *Approved*

Allied Health- Mesa, PID 4283: Effective Fall 2022

Patient Care Coordinator Certificate of Achievement

*Computer Information Systems

New Program- *Approved*

Computer and Information Sciences- Mesa, PID 4293: Effective Fall 2023

Software Engineering Foundations Certificate of Achievement

*Culinary Arts/Culinary Management in Hospitality

Program Revision- *Approved*

Culinary Arts/Culinary Management- Mesa, PID 4271: Effective Fall 2022

Baking and Pastry Certificate of Achievement

*Culinary Arts/Culinary Management in Hospitality

New Program- *Approved*

Culinary Arts/Culinary Management- Mesa, PID 4291: Effective Fall 2022

Meat and Seafood Processing Certificate of Achievement

*Culinary Arts/Culinary Management in Hospitality

Program Revision- *Approved*

Culinary Arts/Culinary Management- Mesa, PID 4273: Effective Fall 2022

Culinary Arts/Culinary Management Certificate of Achievement

*Culinary Arts/Culinary Management in Hospitality

Program Revision- *Approved*

Culinary Arts/Culinary Management- Mesa, PID 4272: Effective Fall 2022

Culinary Arts/Culinary Management Associate of Science

*Fire Protection Technology

Program Revision-*Approved*

Fire Protection Technology- Miramar, PID 4248: Effective Fall 2022

Entry Level Firefighter Certificate of Achievement

*Fire Protection Technology

Program Revision-*Approved*

Fire Protection Technology- Miramar, PID 4243: Effective Fall 2022

Entry Level Firefighter Associate of Science

*Interdisciplinary Studies

Program Revision-*Approved*

Business- Miramar, PID 4261: Effective Fall 2022

Occupational/Technical Studies Associate of Science

*Medical Laboratory Technology

Program Deactivation- *Approved*

Medical Laboratory Technician Training- Miramar, PID 4332: Effective Fall 2022

Medical Laboratory Technician Training Certificate of Performance

*Requires Board of Trustees approval prior to implementation

~Course requires CCCCCO submission

Approved

**Curriculum Instructional Council
Actions Approved – December 09, 2021 Addendum**

*Medical Laboratory Technology

Program Revision- *Approved*

Medical Laboratory Technology Technician Training- Miramar, PID 4330: Effective Fall 2022

Medical Laboratory Technology Certificate of Achievement

*Medical Laboratory Technology

Program Revision- *Approved*

Medical Laboratory Technology Training- Miramar, PID 4331: Effective Fall 2022

Medical Laboratory Technology Associate of Science

*Multimedia

New Program- *Approved*

Multimedia- Mesa, PID 4292: Effective Fall 2022

3D Modeling and Animation Associate of Science

*Multimedia

Program Revision- *Approved*

Multimedia- Mesa, PID 4299: Effective Fall 2022

3D Modeling and Animation Certificate of Achievement

*Multimedia

Program Revision- *Approved*

Multimedia- Mesa, PID 4251: Effective all 2022

Video Game Design and Development Associate of Science

*Multimedia

Program Revision- *Approved*

Multimedia- Mesa, PID 4301: Effective Fall 2022

Video Game Design and Development Certificate of Achievement

*Multimedia

Program Revision- *Approved*

Multimedia- Mesa, PID 4302: Effective Fall 2022

Visual Communication Associate of Science

*Multimedia

Program Revision- *Approved*

Multimedia- Mesa, PID 4303: Effective Fall 2022

Interactive Media Production Certificate of Achievement

*Requires Board of Trustees approval prior to implementation

~Course requires CCCC submission