



## **CURRICULUM COMMITTEE MEETING**

*Friday, November 20, 2015 - 2:00 p.m.*

*Student Life Center, Dolphin Den – (Building 23, First Floor)*

### **AGENDA**

- I. Call to Order**
- II. Roll Call**
- III. Vice Chancellor's Welcome: Address to the Committee**
- IV. [Minutes of meeting of October 30, 2015](#)**
- V. Curriculum Operations Report – Tim Stamm**
- VI. New Business**
  - a) **[Allied Health/FSED](#)**  
**[New Course: FSED-129: Funeral Services Management \(4-0-4 / 60\).](#)**  
Creation of a new course, FSED-129: Funeral Services Management, designed to provide students with the fundamentals of small business management as well as the criteria required to comply with the Funeral Rule. Course description: "Survey of the basic principles of Funeral Service Management. Emphasis is on general management technique and theory, and specific guidelines for funeral service management. The subject area guidelines are designed to familiarize the student with the Federal Trade Commission and the Trade Regulation Rule on Funeral Industry Practices."
  - b) **[Allied Health/FSED](#)**  
**[Change of Course Title: FSED-131: Funeral Home Management and Directing.](#)** Change the name of FSED-131: Funeral Home Management and Directing *from* FSED-131: Funeral Home Management and Directing *to* FSED-131: Funeral Home Directing. Revised title better reflects student learning outcomes and course content.
  - c) **[Allied Health/FSED](#)**  
**[Change of Course Lecture, Credit, and Contact Hours: FSED-134: Mortuary Law and Ethics.](#)** Change the lecture, credit, and contact hours of FSED-134: Mortuary Law and Ethics *from* 3-0-3 / 45 *to* 4-0-4 / 60 to comply with American Board of Funeral Service Education requirements to increase (or include) introductory/overview content in Funeral Service Business Law.

- d) **Allied Health/FSED**  
**Change of Course Title: FSED-152: Problems in Anatomy.** Change the title of FSED-152: Problems in Anatomy *from* FSED-152: Problems in Anatomy *to* FSED-152: Funeral Service Anatomy and Physiology. The revised title better reflects the content and student learning outcomes of the course, as the course covers anatomy and physiology in general as these pertain to funeral service.
- e) **Allied Health/FSED**  
**Reactivation of previously terminated course: FSED-227: Funeral Service Microbiology (3-0-3 / 45).** Reactivation of the course, FSED-227: Funeral Service Microbiology. This course was last offered in the Summer of 2008, and had been removed from the A.A.S. curriculum in Funeral Services at that time. Subsequent assessment and evaluation indicate need to include an applied microbiology course in the A.A.S. curriculum. Course description: "Microscopic forms of life from a morphological, cultural, and staining viewpoint. Detail study of the causative agents of disease and their importance to a scientific approach to sanitation. Course instruction stresses the need for scientific knowledge concerning disease and its causes."
- f) **Allied Health/FSED**  
**Program Revision: Associate of Applied Science in Funeral Service Education.** Revise the A.A.S. in Funeral Service Education: Required Courses in Major: DELETE: BIOL-211: Microbiology of Human Pathogens and BUSL-250: Legal Environment of Business; ADD: FSED-129: Funeral Home Management and FSED-227: Funeral Service Microbiology. Required Related Courses: Delete: BUSG-115: Starting a New Business; ADD: HESC-111: Medical Terminology; General Education Requirements: DELETE: BIOL-141: General Biology I (Science Majors), BIOL-143: General Biology I Lab (Science Majors), ENGL-102: English Composition II OR ENGL-112: Writing for Business and Industry; ADD: Natural Science Requirement (three credit hours). Total Program Hours **decrease** *from* 72 to 70.
- g) **Allied Health/FSED**  
**Concept Proposal of New Instructional Program: Certificate of Technical Studies in Funeral Service Education.** The proposed C.T.S. in Funeral Service Education will be comprised of thirty-three (33) credit hours and the goal of the proposed program provide completers with skills necessary to serve in the role of funeral director. The proposed C.T.S. program is designed to prepare students to be successful in the business and public relations aspects of working in a funeral home, and does not include instruction in embalming. Students who complete the C.T.S. are eligible for licensure as funeral directors in the State of Louisiana, as outlined in Louisiana Revised Statute 37, subsection 842: Minimum

qualifications for license. Funeral Service Managers are listed as a “four star” occupation in Louisiana.

- h) **Business & Technology/BUSG**  
**Change of Course Prerequisite Requirements: BUSG-224: Business Computer Applications.** Addition of the following prerequisite requirements: “C” or better in MATH-093: Basic Algebra (now defunct: replaced with MATH-098: Algebra Foundations I) or Score of 40-99 on Compass Algebra Placement Test (defunct nationally: ACT discontinued COMPASS placement test; will be replaced in Louisiana by the Acuplacer Product).
- i) **Allied Health/RADT**  
**Change of Course Title: RADT-281: Magnetic Resonance Imaging for Radiologic Technologists II.** Change the name of RADT-281: Magnetic Resonance Imaging for Radiologic Technologists II *from* RADT-281: Magnetic Resonance Imaging for Radiologic Technologists II *to* RADT-281: Magnetic Resonance Imaging Practicum I.
- j) **Allied Health/RADT**  
**Change of Course lecture, lab, and contact hours: RADT-281: Magnetic Resonance Imaging Practicum I.** Change the lecture, lab, and contact hours of RADT-281: Magnetic Resonance Imaging Practicum I *from* 3-0-3 / 45 *to* 0-24-3 / 360. Revision of the course from a didactic course to a practicum based course.
- k) **Allied Health/RADT**  
**Change of Course Description: RADT-281: Magnetic Resonance Imaging Practicum I.** Change the course description of RADT-281: Magnetic Resonance Imaging Practicum I to state: “Clinical experience in all phases of fundamental Magnetic Resonance Imaging procedures and image critique of the studies submitted for interpretation.” Current description: “Preparation for advanced certification exam in MRI given by American Registry of Radiologic Technologists and for employment as an MRI technologist.”
- l) **Allied Health/RADT**  
**Change of Course Prerequisite Requirements: RADT-281: Magnetic Resonance Imaging Practicum I.** Change the prerequisite requirements of RADT-281: Magnetic Resonance Imaging Practicum I to state: “RADT-280: Magnetic Resonance Imaging for Radiologic Technologists I OR Permission of Instructor.” Current prerequisites: “Radiologic technologist certified by or eligible for certification by the ARRT with clinical knowledge of MRI.”
- m) **Allied Health/RADT**  
**Change of Course Title: RADT-271: Computed Tomography for**

Radiologic Technologists II. Change the title of RADT-271: Computed Tomography for Radiologic Technologists II *from* RADT-271: Computed Tomography for Radiologic Technologists II *to* RADT-271: Computed Tomography Imaging Practicum.

- n) **Allied Health/RADT**  
**Change of Course lecture, lab, and contact hours: RADT-271: Computed Tomography Imaging Practicum**. Change the lecture, lab, and contact hours of RADT-271: Computed Tomography Imaging Practicum *from* 3-0-3 / 45 *to* 0-24-3 / 360. Revision of the course from a didactic course to a practicum based course.
- o) **Allied Health/RADT**  
**Change of Course Description: RADT-271: Computed Tomography Imaging Practicum**. Change the course description of RADT-271: Computed Tomography Imaging Practicum to state: “Clinical experiences in all phases of Computed Tomography procedures, including image critique and post processing procedures or all studies submitted for interpretation.” Current description: “Preparation for advanced certification exam in CT given by the American Registry of Radiologic Technologists and for employment as a CT technologist.”
- p) **Allied Health/RADT**  
**Change of Course Prerequisite Requirements: RADT-271: Computed Tomography Imaging Practicum**. Change the prerequisite requirements of RADT-271: Computed Tomography Imaging Practicum to state: “RADT-270: Computed Tomography for Radiologic Technologists I OR permission of instructor.” Current prerequisites: “Radiologic technologist certified by or eligible for certification by the ARRT with clinical knowledge of CT.”
- q) **Nursing/NURS**  
**Publication of Suggested Program Sequence: Associate of Science in Nursing**. Publication of Suggested Program Sequence in College Catalog.
- r) **Business & Technology/ACCT**  
**Publication of Suggested Program Sequence: Associate of Applied Science in Accounting**. Publication of Suggested Program Sequence in College Catalog.
- s) **Business & Technology/ACCT**  
**Publication of Suggested Program Sequence: Certificate of Technical Studies in Accounting Technology: Account Clerk**. Publication of Suggested Program Sequence in College Catalog.

- t) **Business & Technology/CULA**  
**Change of Course Prerequisite Requirements: CULA-101: Introduction to Culinary Arts.** Change the prerequisite requirements of CULA-101: Introduction to Culinary Arts to state: “Compass Reading Placement Score of 91 or higher (defunct nationally: ACT discontinued COMPASS placement test; will be replaced in Louisiana by the Acuplacer Product) and Eligibility for MATH-098: Algebra Foundations I.” Current prerequisites: “Eligibility for ENGL 101 and MATH 120.”
- u) **Business & Technology/CULA**  
**Change of Course Prerequisite Requirements: CULA-102: Basic Culinary Skills.** Change the prerequisite requirements of CULA-102: Basic Culinary Skills to state: “CULA-101 OR PAST-101 or HOST-101; AND CULA-103 OR HOST-211.” Note: Sequencing sheets later in agenda list this course and its prerequisites in the same semester (or later).
- v) **Business & Technology/CULA**  
**Change of Course laboratory and contact hours: CULA-102: CULA-102: Basic Culinary Skills.** Change the laboratory and contact hours of CULA-102: Basic Culinary Skills *from* 1-3-2 / 60 *to* 1-4-2 / 75 to provide additional time for learning experiences in the laboratory/practical component of the course.
- w) **Business & Technology/CULA**  
**Change of Course Prerequisite Requirements: CULA-103: Food Safety and Sanitation.** Add prerequisite requirements to CULA-103: Food Safety and Sanitation as follows: “Compass Reading Placement Score of 71 or higher (defunct nationally: ACT discontinued COMPASS placement test; will be replaced in Louisiana by the Acuplacer Product) and Eligibility for ENGL-101. Note: different Reading score for courses taken in same semester.
- x) **Business & Technology/CULA**  
**Change of Course Lecture, Credit, and Contact Hours: CULA-103: Food Safety and Sanitation.** Change the Lecture, Credit, and Contact hours of CULA-103: Food Safety and Sanitation *from* 3-0-3 / 45 *to* 2-0-2 / 30.
- y) **Business & Technology/CULA**  
**Change of Course Prerequisite Requirements: CULA-105: Theory of Meat, Poultry, and Seafood.** Change the prerequisite requirements of CULA-105: Theory of Meat, Poultry, and Seafood to state: “CULA-101 and CULA-102, and CULA-103.” Current prerequisites: “CULA-101 and CULA-103.”
- z) **Business & Technology/CULA**  
**Change of Course Lecture, Laboratory, Credit, and Contact**

**Hours:** CULA-105: Theory of Meat, Poultry, and Seafood. Change the Lecture, Laboratory, Credit, and Contact Hours of CULA-105: Theory of Meat, Poultry, and Seafood *from* 3-0-3 / 45 *to* 2-2-3 / 60. Addition of a laboratory/practical component is necessary for success in achieving outcomes in basic butchering skills and meat science.

- aa) **Business & Technology/CULA**  
**Change of Course Description: CULA-105: Theory of Meat, Poultry, and Seafood**. Change the description of CULA-105: Theory of Meat, Poultry, and Seafood to state: “Theoretical and hands-on study of various meats, seafood, and poultry products used in a commercial kitchen setting. Includes instruction in basic fabrication of common commercial cuts.” Current description: “Meat, poultry, and seafood identification, grading, quality, and yield.”
- bb) **Business & Technology/CULA**  
**Change of Course Title: CULA-107: Foodservice Purchasing**. Change the name of CULA-107: Foodservice Purchasing *from* CULA-107: Foodservice Purchasing *to* CULA-107: Purchasing and Storeroom Operations to better reflect content and learning outcomes of the course.
- cc) **Business & Technology/CULA**  
**Change of Course Lecture, Lab, and Contact Hours: CULA-107: Purchasing and Storeroom Operations**. Change the Lecture, Lab, and Contact Hours of CULA-107: Purchasing and Storeroom Operations *from* 3-0-3 / 45 *to* 2-2-3 / 60. Addition of a laboratory component allows students to apply skills gained in the course to practical purchasing and storeroom operations.
- dd) **Business & Technology/CULA**  
**Change of Course Prerequisite Requirements: CULA-107: Purchasing and Storeroom Operations**. Change the prerequisite requirements of CULA-107: Purchasing and Storeroom Operations to state: “CULA-101 and CULA-103.” Current prerequisite: “CULA-101.” Note: Sequencing sheets later in agenda list this course and its prerequisites in the same semester (Pastry).
- ee) **Business & Technology/CULA**  
**Change of Course Description: CULA-107: Purchasing and Storeroom Operations**. Change the description of CULA-107: Purchasing and Storeroom Operations to state: “Principles and practices of food, beverage, equipment, and supplies purchasing for hotel and restaurant operations. Proper procedures for inventory, ordering, setting par levels, filling requisitions, receiving, storage, rotation, and issuing product and production specifications are discussed. Students completing this course are eligible for National Restaurant Association certification.” Current description: “Principles and practices of food, beverage, equipment, and

supply purchasing for hotel and restaurant operations. Covers USDA grades and yields for meats and produce.”

- ff) **Business & Technology/CULA**  
**Change of Course Lecture, Lab, and Contact Hours: CULA-121: American Regional Cuisine.** Change the Lecture, Lab, and Contact Hours of CULA-121: American Regional Cuisine *from* 1-3-2 / 60 *to* 1-4-2 / 75.
- gg) **Business & Technology/CULA**  
**Change of Course Lecture, Lab, and Contact Hours: CULA-207: Fundamentals of Baking.** Change the Lecture, Lab, and Contact Hours of CULA-207: Fundamentals of Baking *from* 1-3-2 / 60 *to* 1-4-2 / 75.
- hh) **Business & Technology/CULA**  
**Change of Course Prerequisite Requirements: CULA-207: Fundamentals of Baking.** Change the prerequisite requirements and co-requisite requirements to state: “CULA-101 and CULA-102 and CULA-103; no co-requisite requirements.” Current requisite requirements: “Prerequisite(s): CULA 107. Co-requisite(s): CULA 208 and 283 or permission of instructor.” Note: Sequencing sheets later in agenda list this course and its prerequisites in the same semester.
- ii) **Business & Technology/CULA**  
**Change of Course Lab and Contact Hours: CULA-208: Soups, Stocks, and Sauces.** Change the Lab and Contact hours of CULA-208: Soups, Stocks, and Sauces *from* 1-3-2 / 60 *to* 1-4-2 / 75.
- jj) **Business & Technology/CULA**  
**Change of Course Prerequisite Requirements: CULA-208: Soups, Stocks, and Sauces.** Change the prerequisite requirements of CULA-208: Soups, Stocks, and Sauces to state: “CULA-101 and CULA-102 and CULA-103.” Current prerequisites: “CULA 101, CULA 102, CULA 103, CULA 105, CULA 121, CULA 281.”
- kk) **Business & Technology/CULA**  
**Change of Course Prerequisite Requirements: CULA-209: Culinary Seminar.** Change the prerequisite requirements of CULA-209: Culinary Seminar to state: “CULA-101 OR HOST-101, AND CULA-102, AND CULA-103 OR HOST-211 OR Permission of Instructor. Current prerequisites: “CULA 101, CULA 102, CULA 103, CULA 105, CULA 121, CULA 281, CULA 282, CULA 283.”
- ll) **Business & Technology/CULA**  
**Change of Course Title: CULA-209: Culinary Seminar.** Change the title of CULA-209: Culinary Seminar *from* CULA-209: Culinary Seminar *to* CULA-209: Dining Room and Beverage Service” to better reflect course content and student learning outcomes.

- mm) **Business & Technology/CULA**  
**Change of Course Description: CULA-209: Dining Room and Beverage Service.** Change the description of CULA-209: Dining Room and Beverage Service to state: “Front of house positions. Table setting, service styles, proper service etiquette, alcoholic and non-alcoholic beverages and their service are taught in a simulated restaurant setting.” Current description: “Special topics course. Focus on trends and issues in the food service industry.”
- nn) **Business & Technology/CULA**  
**Change of Course Lecture, Lab and Contact Hours: CULA-209: Dining Room and Beverage Service.** Change the Lecture, Lab, and Contact Hours of CULA-209: Dining Room and Beverage Service *from* 3-0-3 / 45 *to* 2-3-3 / 75. Note: may discuss different distribution and generation at meeting.
- oo) **Business & Technology/CULA**  
**Change of Course Lab and Contact Hours: CULA-210: Introduction to Garde Manger.** Change the lab and contact hours of CULA-210: Introduction to Garde Manger *from* 1-3-2 / 60 *to* 1-4-2 / 75.
- pp) **Business & Technology/CULA**  
**Change of Course Prerequisite Requirements: CULA-210: Introduction to Garde Manger.** Change the prerequisite requirements of CULA-210: Introduction to Garde Manger to state: “CULA-101 and CULA-102 and CULA-103 and CULA-105.” Current prerequisites: “CULA 101, CULA 102, CULA 103, CULA 105, CULA 121, CULA 281, CULA 282.”
- qq) **Business & Technology/CULA**  
**Change of Course Title: CULA-211: Bakeshop Fundamentals.** Change the title of CULA-211: Bakeshop Fundamentals *from* CULA-211: Bakeshop Fundamentals *to* CULA-211: Dessert Fundamentals to better reflect the subject matter of the course.
- rr) **Business & Technology/CULA**  
**Change of Course Lab and Contact Hours CULA-211: Dessert Fundamentals.** Change the lab and contact hours of CULA-211: Dessert Fundamentals *from* 1-3-2 / 60 *to* 1-4-2 / 75.
- ss) **Business & Technology/CULA**  
**Change of Course Prerequisite Requirements: CULA-211: Dessert Fundamentals.** Change the prerequisite requirements of CULA-211: Dessert Fundamentals to state: “CULA-101 and CULA-102 and CULA-103.” Current prerequisites: “CULA 101, CULA 102, CULA 103, CULA 281, CULA 282.”



- tt) **Business & Technology/CULA**  
**Change of Course Level: CULA-213: Nutrition for the Culinary Professional.** Change the numerical level of CULA-213: Nutrition for the Culinary Professional *from* a 2XX level course *to* a 1XX level course.
- uu) **Business & Technology/CULA**  
**Change of Course Lecture, Credit, and Contact Hours: CULA-: Nutrition for the Culinary Professional.** Change the Lecture, Credit, and Contact hours of Nutrition for the Culinary Professional *from* 3-0-3 /45 *to* 2-0-2 / 45.
- vv) **Business & Technology/CULA**  
**Change of Course Prerequisite Requirements: CULA-: Nutrition for the Culinary Professional.** Change the prerequisite requirements of CULA-: Nutrition for the Culinary Professional to state: “Eligibility for ENGL-101 and completion of all Developmental Reading Requirements.” Current prerequisites: “CULA 101.”
- ww) **Business & Technology/CULA**  
**Change of Course Lecture, Credit, and Contact Hours: CULA-214: Restaurant and Hospitality Supervision.** Change the Lecture, Credit, and Contact Hours of CULA-214: Restaurant and Hospitality Supervision *from* 3-0-3 / 45 *to* 2-0-2 /30.
- xx) **Business & Technology/CULA**  
**Change of Course Description: CULA-214: Restaurant and Hospitality Supervision.** Change the description of CULA-214: Restaurant and Hospitality Supervision to state: “National Restaurant Association Certification Course. Basic principles of effective supervision, including human relations, motivation, communication, correct training principles, interviewing of staff, and discipline. Emphasizes working with supervisors and subordinates in food service and hospitality industries.” Current description: “Basic principles of effective supervision, including human relations, motivation, communication, correct training principles, interviewing of staff, and discipline. Emphasizes working with supervisors and subordinates in food service and hospitality industries.”
- yy) **Business & Technology/CULA**  
**Change of Course Title: CULA-217: Culinary Arts Practicum.** Change the title of CULA-217: Culinary Arts Practicum *from* CULA-217: Culinary Arts Practicum *to* CULA-217: Culinary Café.
- zz) **Business & Technology/CULA**  
**Change of Course Description: CULA-217: Culinary Café.** Change the description of CULA-217: Culinary Café to state: “Practical application in the use of theoretical, technical, and hands-on cooking skills as related to culinary arts. Students are provided opportunities to apply skills learned

while operating in a simulated restaurant setting. Students will rotate to a variety of stations that are similar to those in the food service industry.” Current description: “Kitchen and dining room area used to prepare and serve high quality lunches. Planning, preparation, service, and sanitation of every function. Includes managerial concepts of food and labor cost, scheduling, purchasing, and menu planning.”

- aaa) **Business & Technology/CULA**  
**Change of Course Prerequisite Requirements: CULA-217: Culinary Café.** Change the prerequisites of CULA-217: Culinary Café to state: “CULA 101, CULA 102, CULA 103, CULA 105, CULA 107, CULA 121, CULA 208, CULA 209, CULA 210, CULA 211, CULA 213, CULA 214, CULA 215, CULA 226, and new course in Menu Design and Management.” Current prerequisites: “CULA 101, CULA 102, CULA 103, CULA 105, CULA 107, CULA 121, CULA 208, CULA 209, CULA 210, CULA 211, CULA 213, CULA 214, CULA 215, CULA 226, CULA 281, CULA 282, CULA 283, CULA 284.” Note: Sequencing sheets later in agenda list this course and its several of identified prerequisites in the same semester.
- bbb) **Business & Technology/CULA**  
**Change of Course Title: CULA-218: Culinary Arts Certification Preparation.** Change the name of CULA-218: Culinary Arts Certification Preparation *from* CULA-218: Culinary Arts Certification Preparation *to* CULA-218: Culinary Capstone.
- ccc) **Business & Technology/CULA**  
**Change of Course Description: CULA-218: Culinary Capstone.** Change the description of CULA-218: Culinary Capstone to state: “Preparation for an assessment of the outcomes achieved in the Culinary Arts program. Synthesis and evaluation course to determine the student’s ability to enter the food service industry.” Current description: “A course to prepare Delgado apprentices to take both the American Culinary Federation Certified Culinarian written and practical exams. Both exams will be administered during the semester.”
- ddd) **Business & Technology/CULA**  
**Change of Course Lab, Credit, and Contact Hours: CULA-218: Culinary Capstone.** Change the lab, credit, and contact hours of CULA-218: Culinary Capstone *from* 2-3-2 / 75 *to* 2-4-3 / 90.
- eee) **Business & Technology/CULA**  
**Change of Course Prerequisite Requirements: CULA-218: Culinary Capstone.** Change the prerequisite requirements of CULA-218: Culinary Capstone to state: “CULA 101, CULA 102, CULA 103, CULA 105, CULA 107, CULA 121, CULA 208, CULA 209, CULA 210, CULA 211, CULA 213, CULA 214, CULA 215, CULA 217, CULA 226, new course in Culinary Internship.” Current Prerequisites: “CULA 101, CULA 102, CULA 103,

CULA 105, CULA 107, CULA 121, CULA 208, CULA 209, CULA 210, CULA 211, CULA 213, CULA 214, CULA 215, CULA 217, CULA 226, CULA 281, CULA 282, CULA 283, CULA 284, CULA 285.”

- fff) **Business & Technology/CULA**  
**Change of Course Description: CULA-226: International Cuisine.**  
Change the description of CULA-226: International Cuisine to state:  
“Fundamental concepts and techniques of food preparation utilizing the classical cooking methods, with an emphasis on international cuisines.”  
Current description: “Fundamental concepts and techniques of food preparation utilizing the classical cooking methods, with an emphasis on international cuisines. A complementary course to CULA 105 Theory of Meat, Poultry, & Seafood.”
- ggg) **Business & Technology/CULA**  
**Change of Course Lab and Contact Hours: CULA-226: International Cuisine.** Change the Lab and Contact Hours of CULA-226: International Cuisine *from 1-3-2 / 60 to 1-4-2 / 75.*
- hhh) **Business & Technology/CULA**  
**Change of Course Prerequisite Requirements: CULA-226: International Cuisine.** Change the Prerequisite Requirements of CULA-226: International Cuisine to state: “CULA 101, CULA 102, CULA 103”  
Current prerequisites: “CULA 101, CULA 102, CULA 103, CULA 105, CULA 121, CULA 208, CULA 281, CULA 282, CULA 283.”
- iii) **Business & Technology/PAST**  
**Change of Course Prerequisite Requirements: PAST-101: Introduction to Baking and Pastry.** Change the prerequisite requirements of PAST-101: Introduction to Baking and Pastry to state “Eligibility for ENGL-101 and MATH-098.” Current Prerequisites: “Eligibility for ENGL-101 and MATH-120.”
- jjj) **Business & Technology/PAST**  
**Change of Course Lab, Credit, and Contact Hours: PAST-102: Baking and Pastry Skills Lab I.** Change the Lab, Credit, and Contact Hours of PAST-102: Baking and Pastry Skills Lab I *from 1-5-3 / 90 to 1-4-2 / 75.*
- kkk) **Business & Technology/PAST**  
**Change of Course Description: PAST-102: Baking and Pastry Skills Lab I.** Change the description of PAST-102: Baking and Pastry Skills Lab I to state: “Fundamental concepts and techniques in basic baking and pastry production. Weight, volume, and measurement practices, proper sanitation procedures, tool and equipment safety and usage will be covered. Production items will include quick and yeast breads, cookies, pies, cakes, icing, and basic pastries.” Current description: “Includes the development of manipulative skills, measurement practice, sanitation,

equipment safety and usage, the many uses of puff pastry, and production of breads, cookies, pies, cakes, and basic pastries.”

- lll) **Business & Technology/PAST**  
**Change of Course Prerequisite Requirements: PAST-102: Baking and Pastry Skills Lab I.** Change the prerequisite requirements of PAST-102: Baking and Pastry Skills Lab I to state: “PAST 101, CULA 103, and Eligibility for ENGL 101 and MATH 098.” Current prerequisites: PAST 101, CULA 103, and Eligibility for ENGL 101 and MATH 118.”
- mmm) **Business & Technology/PAST**  
**Change of Course Lab and Contact Hours: PAST-103: Baking and Pastry Skills Lab II.** Revise the Lab and Contact Hours of PAST-103: Baking and Pastry Skills Lab II *from* 1-3-2 / 60 *to* 1-4-2 /75.
- nnn) **Business & Technology/PAST**  
**Change of Course Description: PAST-103: Baking and Pastry Skills Lab II.** Change the description of PAST-103: Baking and Pastry Skills Lab II to state: “Skill level work to include higher level mastery of skills and techniques introduced in earlier courses. Production of pastry mise en place, dessert preparation of pate a choux, meringues, sauces, international cakes, light desserts, frozen desserts, custards, mousses, chocolate and sugar work, plate design, and buffet presentations.” Current Description: “Covers the use of the following standard set up items: ganache, butter cream, frangipane, pastry cream, simple syrup and finishing items for decorating products, dessert prep, pate a choux, meringues, puddings, sauces, cake sponges, tarts, cake decorating, mousse cakes, Bavarians, charlottes, coupes and trifles, ice cream and frozen desserts, chocolate and sugar garnish work, plate design, and buffet presentation.”
- ooo) **Business & Technology/PAST**  
**Change of Course Prerequisite Requirements: PAST-103: Baking and Pastry Skills Lab II.** Change the prerequisite requirements of PAST-103: Baking and Pastry Skills Lab II to state: “PAST-102.” Current prerequisites: “CULA 103, PAST 101, and PAST 102.”
- ppp) **Business & Technology/PAST**  
**Change of Course Lab and Contact Hours: PAST-200: Contemporary Desserts.** Change the Lab and Contact Hours of PAST-200: Contemporary Desserts *from* 1-3-2 / 60 *to* 1-4-2 / 75.
- qqq) **Business & Technology/PAST**  
**Change of Course Prerequisite Requirements: PAST-200: Contemporary Desserts.** Change the prerequisite requirements of PAST-200: Contemporary Desserts to state: “CULA-102 and PAST-103.” Current Prerequisites: “CULA 103, PAST 101, 103, and 150.”

- rrr) **Business & Technology/PAST**  
**Change of Course Lecture, Lab, Credit, and Contact Hours:**  
**PAST-204: Specialty Decoration and Showpiece Design.** Change the Lecture, Lab, Credit, and Contact Hours of PAST-204: Specialty Decoration and Showpiece Design *from 2-6-4 / 120 to 1-4-2 / 75.*
- sss) **Business & Technology/PAST**  
**Change of Course Description: PAST-204: Specialty Decoration and Showpiece Design.** Change the description of PAST-204: Specialty Decoration and Showpiece Design to state: “Comprehensive study of products available to the pastry/baking industry. Design, fabricate, support, and set-up of showpieces, amenities, and displays. Includes the mediums of cookie and bread dough, marzipan, gum paste, cocoa painting, royal icing, sugar, fondant, chocolate work, and candies.” Current description: “Covers products available to the pastry/baking industry and how to design, fabricate, support, and set up showpieces and displays. Students will work in mediums of cookie and bread dough, marzipan, gum paste, cocoa painting, royal icing, sugar in many forms, rolled fondant chocolate work, chocolate candies, and wedding cake design and assembly.”
- ttt) **Business & Technology/PAST**  
**Change of Course Prerequisite Requirements: PAST-204: Specialty Decoration and Showpiece Design.** Change the prerequisite requirements of PAST-204: Specialty Decoration and Showpiece Design to state: “PAST-103.” Current prerequisites: “PAST-200 and PAST-250.”
- uuu) **Business & Technology/PAST**  
**Change of Course Title: PAST-217: Pastry Arts Capstone.** Change the title of PAST-217: Pastry Arts Capstone *from PAST-217: Pastry Arts Capstone to PAST-217: Baking and Pastry Café.*
- vvv) **Business & Technology/PAST**  
**Change of Course Description: PAST-217: Baking and Pastry Café.** Change the description of PAST-217: Baking and Pastry Café to state: “Practical application in the use of theoretical, technical, and hands-on cooking skills as related to baking and pastry arts. Students are provided with opportunities to apply skills acquired while operating in a simulated restaurant setting. Students will rotate to a variety of stations similar to those in the baking and pastry industry.” Current description: “A practical and theoretical approach to pastry operations. Management and non-management positions will be explored. Students will apply their knowledge of pastry applications and job positions to this class. Additionally, the class will incorporate the production of plated desserts and showpieces to the dining experience of invited guests.”

- www) **Business & Technology/PAST**  
**Change of Course Prerequisites: PAST-217: Baking and Pastry Café.**  
Change the prerequisites of PAST-217: Baking and Pastry Café to state:  
“PAST-200 and PAST-204.” Current prerequisites: “CULA 102, PAST 200,  
and PAST 251.”
- xxx) **Business & Technology/CULA**  
**Program Revision: Associate of Applied Science in Culinary Arts,**  
**Concentration in Catering.** Delete the Concentration in Catering from the  
Associate of Applied Science in Culinary Arts.
- yyy) **Business & Technology/CULA**  
**Change of Concentration Title Associate of Applied Science in**  
**Culinary Arts, Concentration in Chef Apprenticeship.** Change the Title of  
the Concentration in Chef Apprenticeship of the Associate of Applied  
Science in Culinary Arts to the Concentration in Professional Cooking of  
the Associate of Applied Science in Culinary Arts.
- zzz) **Business & Technology/CULA**  
**Change of Concentration Title: Associate of Applied Science in**  
**Culinary Arts, Concentration in Pastry Arts.** Change the Title of the  
Concentration in Pastry Arts of the Associate of Applied Science in  
Culinary Arts to the Concentration in Baking and Pastry Arts of the  
Associate of Applied Science in Culinary Arts.
- aaaa) **Business & Technology/CULA**  
**Program Revision: Associate of Applied Science in Culinary Arts.**  
Revise the A.A.S. in Culinary Arts: Comprehensive Revision and review of  
suggested sequences.

## **VII. Old Business**

**VIII. Next Meeting**      January 29, 2016 (Scheduled Meeting)

## **IX. Adjournment**