

Program Submission to Tech Review Email for 24-25 Catalog: **October 6, 2023**
 Facilitator and chair Approval in Curricunet Deadline for 24-25 Catalog: **October 6, 2023**
 Tech Review Last Possible Approval for 24-25 Catalog: **November 7, 2023**
 College Curriculum Last Possible Approval for 24-25 Catalog: **November 14, 2023**
 District Curriculum Last Possible Approval for 24-25 Catalog: **November 16, 2023 (Special Meeting)**



Riverside City College Curriculum Committee Final Minutes

<https://www.rcc.edu/about/strategic-planning/tllc/curriculum-committee/resources.html>

October 10, 2023 • 3-5 pm • Hall of Fame / Zoom for public participation

1. Call to Order

Voting Committee Members Present	Voting Members Absent
Juan Ahumada , <i>Communication Studies Dept. Rep. (23-25)</i>	Robert Jew , <i>Art Dept. Rep. (23-25)</i>
Madeline Bettencourt , <i>Cosmetology Dept. Rep. (23-25)</i>	Non-Voting Members Absent
Parissa Clark , <i>Economics/Geography/Political Science Dept. Rep. (23-25)</i>	David Caloca , <i>ASRCC Student Co-Representative</i>
Paul Conrad , <i>Business Admin/Info Sys Tech Dept. Rep. (22-24)</i>	
Ellen Drinkwater , <i>Articulation Officer</i>	
Bobbie Grey , <i>Chemistry Dept. Rep. (23-25)</i>	
Mark Haines , <i>Dance and Theater Dept. Rep. (22-24)</i>	
Shannon Hammock , <i>Library/Learning Resources Dept. Rep. (22-24)</i>	
Scott Hernández , <i>Applied Technology Dept. Rep. (22-24)</i>	
Ryan Joseph , <i>Life Sciences Dept. Rep. (22-24)</i>	
Tammy Kearns , <i>English & Media Studies Dept. Rep. (Fall 23)</i>	
DyanSue Kovacs , <i>World Languages Dept. Rep. (22-24)</i>	
Amber Lappin , <i>Early Childhood Education Dept. Rep. (23-25)</i>	
Clara Lowden , <i>Kinesiology/Athletics Dept. Rep. (23-25)</i>	
Karyn Magno , <i>Counseling Dept. Rep. (23-25)</i>	
Valerie Merrill , <i>Mathematics Dept. Rep. (22-24)</i>	
Doris Namala , <i>History/Humanities/Philosophy/Ethnic Studies Dept. Rep. (22-24)</i>	
Brock Russell , <i>Physical Sciences Dept. Rep. (23-25)</i>	
Steven Schmidt , <i>Music Dept. Rep. (23-25); Technical Review Com Chair</i>	
Amy Vermillion , <i>Nursing Education Dept. Rep. (23-25)</i>	
Kweku Williams , <i>Behavioral Science / Psychology Dept. Rep. (22-24)</i>	
Non-Voting Committee Members	
Tucker Amidon , <i>English & Media Studies Dept. faculty. (Spring 24 Rep)</i>	
Kelly Douglass , <i>Faculty Chair**, Curriculum Committee (22-24); English</i>	
Cassandra Greene , <i>RCC Curriculum Instructional Support Coordinator</i>	
Alexa Salazar Trujillo , <i>ASRCC Student Co-Representative</i>	
Lynn Wright , <i>VP of Academic Affairs; Administrative Co-Chair of CC</i>	

Riverside City College MISSION: Riverside City College serves a diverse community of learners by offering certificates, degrees, and transfer programs that help students achieve their educational and career goals. The college strives to improve the social and economic mobility of its students and communities by being ready to meet students where they are, valuing and supporting each student in the successful attainment of their goals and promoting an inclusive, equity-focused environment.

VISION: Riverside City College strives to provide excellent educational opportunities that are responsive to the diverse needs of its students and communities, and empowers both to be active participants in shaping the future.

Consistent with Executive Order N-29-20 and Government Code sections 54953.2, 54954.1, 54954.2, and 54957.5, the Riverside City College Curriculum Committee will provide to individuals with disabilities reasonable modification or accommodation including an alternate, accessible version of all meeting materials. To request an accommodation, please contact Office of Diversity, Equity, & Compliance at 951-222-8039 or by email to Georgina Villaseñor-Lee: georgina.villasenor-lee@rccd.edu or Lorraine Jones: lorraine.jones@rccd.edu.

Liaisons/Admin/Staff/Guests	
Jennifer Corr , <i>Business Admin/Info Sys Tech faculty member</i>	
Jo Scott-Coe , <i>Academic Senate President (English Media Studies and World Languages Faculty)</i>	
Mia Timme , <i>Instructional Department Specialist, English Media Studies and World Languages; IDS Liaison</i>	
Shari Yates , <i>Dean of Instruction, CTE</i>	

2. **Approval of the Agenda**

The agenda will be reviewed, discussed, and considered for approval.

- a. Motion to approve agenda: 1st Williams; 2nd Lowden; approved by consensus after discussion
- b. Discussion: Chair Douglass would like to adjust the placement of the Chair’s report on the agenda to give opportunity for Senate President Jo Scott-Coe to address the committee

3. **Motion to Approve Minutes from September 26, 2023: 1st Williams; 2nd Merrill; approved by consensus**

The minutes will be reviewed, discussed, and considered for approval.

4. **Public comment: none**

Public comment period provided for members of the public..

5. **Action Items: Motion to approve spreadsheet technical approvals: Motion to approve agenda: 1st Merrill; 2nd Lowden; approved unanimously after discussion**

Review of items added to open spreadsheet of technical, no-discussion-needed minor corrections to curriculum proposals.

- a. Discussion: Baking course has writing assignments in the reading assignments; content mentioned in course description of BAK 72/872 is not actually in the course content; BAK 84 missing entrance skills (Steven discovered an oversight in his edits during the meeting and corrected it)
- b. Spreadsheet comments:

DISC	HCA-	Healthcare Ancillaries	Could not find proposal in CurriQunet, despite variations of searching. Is there a proposal associated with new Disciplines, or is it reflected in new Program and Courses COR's?
DISC	PUB-	Public Health Science	Could not find proposal in CurriQunet, despite variations of searching. Is there a proposal associated with new Disciplines, or is it reflected in new Program and Courses COR's?
GE	PSY-11	Psychology of Human Sexuality - Addition to GE Area E2	No link to outline in CurriQunet.
NEW	BAK-65	Introduction to Breads, Rolls and Pastry Basics	Bullet #2 in Sample Reading Assignments looks more like a Sample Writing Assignment (compile a notebook of recipes and lecture notes) **SAME COMMENT for all BAK CORs
NEW	BAK-84	Sugar Artistry and Pastillage	Lots of prereq's listed, but no entrance skills. Also, an SLO (or Objective) should include Royal Icing piping techniques, since it appears on Course Content. STEVE FIX

PROG C	HCA-	Anesthesia Technology	Could not find proposal in CurriQunet, despite variations of searching.
PROG N	SJS-	Social Justice Studies: Black Studies	Black Studies, Ethnic Studies, and Native America/Indigenous Studies all have the same description "...designed to prepare students for successful engagement and mastery of upper division work in Africana studies"

6. Curriculum Chair's Report – Kelly Douglass

a. Senate President Jo Scott-Coe:

- i. Came to greet the curriculum committee and thank them for their hard work. We don't always recognize the work the committee does once proposals are launched and wants the committee to know how much Senate appreciates them.
- ii. Douglass: We know Senate is doing a bylaw review – curriculum committee has had a very informal conversation about the possibility of amending curriculum bylaws to have a 3 year term. But the discussion hasn't been had in full and hasn't gone to departments to weigh in for the rep to bring back. What is the time line and process for curriculum to consider this idea?
- iii. Scott-Coe: Senate bylaws are being opened for clean-up in 23-24, and to make sure they reflect current process. Next year would look at making adjustments. Recommend suggested changes come to Senate by May 2024 as a preview. The change has potential to impact other committees and smaller departments.
- iv. Douglass: Curriculum committee will wait until return in February to discuss in spring term

b. Brown Act mistake

- i. If a committee member is attending by zoom they can attend two meetings a year using "just cause" or "emergency circumstances"
- ii. From AB 2449:
 1. Just cause includes caring for a family member, *contagious* illness, a need related to a physical or mental disability, or travel while on business of the legislative body [in our case, the college?]
 2. Emergency circumstances require the member to provide a description of the circumstances, and the body must take action to approve (a vote of the membership).
- iii. As an absence in the previous meeting noted as just cause likely would have been approved by the committee under emergency circumstances, this doesn't alter our votes or outcomes. Just FYI for future reference.
- iv. Pre-College Math Courses in Prerequisites and Advisories – The Tech Review committee agreed at the October 3 meeting that pre-college level math courses, such as Elementary or Intermediate Algebra, that are used as prerequisites on other courses can be administratively updated so that the course discipline and number are removed and replaced with the title of the course. Any precollege

math courses still listed on any courses as pre req/advisory (MAT 35 or 52) they will be administratively updated to be compliant with AB 705 and AB 1705. Rep. Merrill noted STEM faculty should keep in mind if appropriate and not too high a pre-req level, that there is now a Math 9 course option; it is transfer level and covers pre-calc except trigonometry.

7. **Curriculum proposals (see below)**

Curriculum proposals will be reviewed, discussed, and considered for approval and forwarding to the District Curriculum Committee.

8. **Additional Reports**

a. **Articulation Officer – Ellen Drinkwater**

- i. AB 928 and CalGETC – Aug 1 2024 – students who chose a major that we have an ADT in will be placed in the ADT with some exceptions: student is UC bound, in CTE program, etc.
- ii. Will impact CCCApply – will route them into the ADT.
- iii. Dr. Mills will be discussing with a team from Admissions, Student Services, and IT to address this at point of application.
- iv. One component is that the exemptions will need to be tracked – to be determined.
- v. Counselors will address the SEP – both abbreviated and comprehensive and how that plays into the placement on ADT.
- vi. If a student changes their major – it will also route them to an ADT when meeting criteria to be placed on ADT.
- vii. Chair Douglass encourages everyone to try and find half a class session to give your students a catalog tour. Show them the Gen Ed page and a few sample majors and degree patterns – show them the list of courses that would be required. Explain double count.
- viii. Reps. Magno and Drinkwater encouraged faculty to connect with pathways counselors to have presentation in the classes.

b. **Instructional Programs Support Coordinator – Casandra Greene – no report**

c. **Tech Review Chair – Steven Schmidt – no report**

d. **VPAA – Lynn Wright**

- i. At Guided Pathways Conference – there were questions about having the ADT certified.
- ii. AO Drinkwater: Discussion about having a FLEX session on ADT certify.
- iii. There is a postcard that explains process – Ellen will bring to future meeting and send electronic copy to send with minutes
- iv. Discussion about the steps and barriers students face getting into a Cal State with an ADT. Including additional courses not on the ADT. How does community college support the transition.

- e. ASRCC Representative – Alexa Salazar Trujillo
 - i. This week is homecoming week:
 - 1. Today was Karaoke and tacos
 - 2. Wednesday - Scavenger hunt and Jumaji
 - 3. Thursday – pep rally and In’n’out burgers
 - 4. Friday – Women’s volleyball game – RCC students get pizza.
 - 5. Saturday – Tailgate – game is at noon. Questions about seating – Alexa says get their early, and VPAA Wright notes to sit up high so you can see over the tents.
 - ii. Halloween town planning in progress. Need 3000 from each club. Donation letter is in the band app. The club pres and rep know about the letter.
- f. Equity-Minded Curriculum
 - i. See overlap with Articulation report and helping students to access catalog information, and advocate for their transfer degrees.
 - ii. Rep. Williams: Encourage students for self-advocacy. Reach out to them and educate them about the importance of coming to class and other practices that help them succeed and regroup when necessary.

9. Curriculum Policy & Procedure: Adjustment to Minor Modification Proposal Approvals

- a. The tech review committee agreed to begin forwarding minor modifications to the Board of Trustees effective with the 10/3/2023 DCC meeting.
- b. Bryan Medina will compile minor modifications that have already gone through the approval process this year to send to the Board so they can also receive a new Board date.
- c. Courses still need to be reviewed in full the discipline and subject matter experts during a minor mod; a minor mod as opposed to a major mod just means that after the complete review, only changes below the content line were needed.

10. Open Forum

- a. AO Drinkwater: If submitting a new course and it should be in RCCD GE or AOE please submit it at the same time. Forms can be found on the curriculum web page.
- b. VPAA Wright: At the end of Sept. an alarm in quad went off as a result of a faulty sensor. Kweku stepped up to get people out of the building and knew emergency procedures. Dr. Wright thanked Kweku for his quick action.

11. Next Meeting: October 24

12. Meeting adjourned at 4:50pm

Action Items:

- 1. Course Exclusions: pg. 6
- 2. Course Major Modifications: pg. 6-10

3. Distance Education: pg. 10-11
4. General Education: pg. 11
5. New Courses: pg. 11-17
6. New Disciplines: pg. 17-18
7. New State/Locally Approved Certificates/Degrees: pg. 18-27
8. State/Locally Approved Certificate/Degree Modifications: pg. 28

Information Items: Course Minor Modifications for RCC : pg. 28-29

Information Items: All Information and Action Items for MVC and NC: pg. 29-32

1. Course Exclusions
2. Course Inclusions
3. Course Major Modifications
4. Course Minor Modifications
5. New Courses
6. New State/Locally Approved Certificates/Degrees
7. State/Locally Approved Certificate/Degree Modifications

Attachments:

- Minutes from September 26, 2023
- ADT Application Process Postcard

Action Items:

Course	Long Title	Rationale	Campus	RCC CC Past Action
<i>Motion to approve Course Exclusions: 1st Williams; 2nd Kearn; approved unanimously</i>				
ENG-35	Women in Literature	<i>Riverside City College would like to exclude English 35, Women in Literature (formerly Images of Women in Literature) from its course offerings. English 35 is no longer scheduled/offered at Riverside City College because it has not successfully filled in the past attempts to offer it. Students prefer the more standard English 34, Literature by Women, which does continue to fill when offered. Held at 9/12 and 9/26 RCC CC to wait for ENG ADT modification which is on this agenda. (Remove hold at meeting; consider for approval)</i>	R	Approved

		<i>The RCC Political Science discipline has decided to exclude these courses to clear them from the college catalog and adjacent ADT's for equity purposes. This is the most gainful and equitable option for our discipline until a district wide decision is made on the future of these courses.</i>	R	Approved
POL-3	Intro to Politics			
<i>Motion to approve Course Major Modifications: 1st Lowden; 2nd Merrill; approved unanimously; discussion of ENG 8 / HUM 8 cross-listed courses. One has RCC Gen Ed the other has all three. Do they have to have the same books? Book mismatch – Chair Douglass will look into it.</i>				
<i>Note for the RCC Curriculum Committee: All of the AUT courses listed here were approved as minor modifications last year and were originally launched as minor mods again this year. They are coming through as major mods for programmatic reasons, but have not had any changes or only textbook changes since their approval last year.</i>				
AUT-13B	Advanced Hybrid and Electric Vehicle Technology	<i>2 year review and course book review/update as needed.</i>	R	Approved
AUT-1A	Automotive Engine Repair (Upper End)	<i>2 year review and update of course materials as needed.</i>	R	Approved
AUT-1B	Automotive Engine Repair (Lower End)	<i>2 year review and update of course materials as needed.</i>	R	Approved
AUT-2	Automotive Automatic Transmission/Transaxles	<i>2 year review and book update.</i>	R	Approved
AUT-3	Automotive Manual Drivetrain Systems	<i>2 year review and review/update course books as needed.</i>	R	Approved
AUT-4A	Automotive Steering and Suspension	<i>2 year review and course book review/update as needed.</i>	R	Approved
AUT-4B	Advanced Suspension and Brake Systems	<i>2 year review and course book review/update as needed.</i>	R	Approved
AUT-5	Automotive Brakes	<i>2 year review and course book review/update as needed.</i>	R	Approved
AUT-50	Automotive Principles	<i>2 year review and update course book as required.</i>	R	Approved
AUT-6A	Automotive Electrical Systems 1	<i>2 year review and course book update as required.</i>	R	Approved
AUT-6B	Automotive Electrical Systems 2	<i>2 year review and course book review/update as needed.</i>	R	Approved
AUT-7	Automotive Heating and Air Conditioning	<i>2 year review and course book review/update as needed.</i>	R	Approved

AUT-801	ASE Test Preparation- Engine Repair	<i>2 year review and update of course materials as needed.</i>	R	Approved
AUT-802	ASE Test Preparation- Automatic Transmission/ Transaxle	<i>2 year review and update of course materials as needed.</i>	R	Approved
AUT-803	ASE Test Preparation- Manual Drive Train and Axles	<i>2 year review and update of course materials as needed.</i>	R	Approved
AUT-804	ASE Test Preparation - Suspension and Steering	<i>2 year review and update of course materials as needed.</i>	R	Approved
AUT-805	ASE Test Preparation- Brakes	<i>2 year review and update of course materials as needed.</i>	R	Approved
AUT-806	ASE Test Preparation- Electrical/Electronic Systems	<i>2 year review and update of course materials as needed.</i>	R	Approved
AUT-807	ASE Test Preparation- Heating and Air Conditioning	<i>2 year review and update of course materials as needed.</i>	R	Approved
AUT-808	ASE Test Preparation- Engine Performance	<i>2 year review and update of course materials as needed.</i>	R	Approved
AUT-811	ASE Test Preparation- Advanced Engine Performance	<i>2 year review and update of course materials as needed.</i>	R	Approved
AUT-8A	Automotive Engine Performance 1	<i>2 year review and course book update as required.</i>	R	Approved
AUT-8B	Automotive Engine Performance 2	<i>2 year course review and book update as required.</i>	R	Approved
AUT-8C	Automotive Emission Controls	<i>2 year review and book update as required.</i>	R	Approved
BAK-48	Dietary Baking	<i>Updating discipline from CUL to BAK.</i>	R	Approved
COS-61A	Level I Cosmetology Instructor Concepts A	<i>Adjust lab hours</i>	R	Approved
COS-61B	Lev II Cosmetology Instructor Concepts B	<i>Adjust lab hours</i>	R	Approved

ENG-8	Introduction to Mythology	<i>Regularly scheduled 5-year major modification: Updated the description to make the emphasis more global and comparative; updated the pre-req , advisory, and advisory skills sections to be consistent with other literature courses; updated the objectives, methods of instruction and evaluation; added sample assignments; revised a few course content elements, focused on ensuring that the course is taught from a global rather than Euro-centric perspective; updated textbook selections.</i>	NR	Approved
HUM-8	Introduction to Mythology	<i>Updates to Course Description, SLOs, Objectives, Content, Methods of Instruction, Methods of Evaluation, Sample Assignments, and Course Materials. Removed outdated advisories, entrance skills, and prerequisites and updated each of these sections.</i>	MNR	Approved
NNA-79	Medical Terminology for Healthcare Professionals	<i>Change to degree credit and update textbooks.</i>	R	Approved
NNA-80	Nursing Assistant Training Program (NATP)	<i>Add NNA-80A (27 hour, 0.5 unit lab) as a required co-requisite course to supplement the NNA-80 skills component. Weekly assignments for skill practice will be assigned in NNA-80A that correlate with lecture and clinical content delivered in NNA-80.</i>	R	Approved
NNA-80A	Nursing Learning Laboratory	<i>Add NNA-80A (27 hour, 0.5 unit lab) as a required co-requisite course to supplement the NNA-80 skills component. Weekly assignments for skill practice will be assigned in NNA-80A that correlate with lecture and clinical content delivered in NNA-80. Changed requisites, updated entrance skills, and unlinked NNA-81 and 86.</i>	R	Approved
NNA-86	Acute Care Nurse Assistant	<i>Reviewed objectives, requisites, course content, MOI, and MOE. Updated course materials. Added TOPS code.</i>	R	Approved

		<i>Increased units by 0.5 units from 1 to 1.5 and hours from 18 to 27 hours. Currently the course is only be run over 6 weeks and needs to be run over 8 weeks for efficiency. Adding in more purposeful critical thinking and clinical judgment in calculating drug dosages. Also, to provide support for students who are struggling in meeting course outcomes in the program with an additional course offering. Updated SLOs, course content, MOI, MOE, and textbooks.</i>	R	Approved
NRN-93	Calculations for Healthcare Providers			
NVN-55A	Vocational Nursing Practice and Nutrition Across the Lifespan	<i>Update course content, MOI, and textbooks</i>	R	Approved
NVN-55B	Principles of Pathophysiology	<i>Update MOI and prereq Entrance Skills.</i>	R	Approved
NXN-78	Pharmacology in Clinical Nursing Practice	<i>Remove CA BRN provider number in short description. Update resources.</i>	R	Approved
NXN-84	Preparing for Success in Nursing School	<i>Increased units from 1.5 to 2 units and 27 to 36 hours to add additional content that was missing and noted to be a gap in preparing students for the nursing programs. Revised course objectives, SLOs, course content, MOI, and MOE.</i>	R	Approved
<i>Motion to approve Distance Education Proposals: 1st Kearn; 2nd Joseph. Friendly amendment to approved KIN 44B DE only at this time: 1st Lowden; 2nd Russell. Both motions approved unanimously.</i>				
<i>Discussion:</i>				
<i>On form – asks for course and data analysis. How does this impact success and retention as well as equity. This is a required field – but the only reason you would fill it out is to start a new DE, however, if it has never been taught and therefore no data. Perhaps solution is to look at other courses that could provide guidance on potential for success. Perhaps discussions should be had in program review, or address potential solutions. Should also address through Distance Ed committee.</i>				
<i>All ACC/ENP/BUS/MAG – Reg Effective Contact – we have held this language before. Previously they didn't have the webcast, zoom, etc. Checked other but didn't fill anything in. The answers are there, but not in the section specifically about regular effective contact; need to be clearer; Faculty need more guidance about what this means</i>				
ACC-19DE	Volunteer Income Tax Assistance Tax Training		R	Hold
ACC-19LDE	Volunteer Income Tax Assistance Tax Preparation Lab		R	Hold

ACC-40DE	Accounting for Managers		R	Hold
ACC-819LDE	Volunteer Income Tax Assistance Tax Preparation Lab		R	Hold
		Held at 9/12/23 meeting to request info from originator; From minutes: Lacks detail in describing “how” a combination of Regular Substantive Contact will be done; Chair Douglass collected notes from committee to share with originator for improvements. Revised version of proposal has been added to “Attached Files” – Ready to remove from hold and consider for approval.		
BUS-73DE	Exploring the Entrepreneurial Mindset		R	Hold
ENP-30DE	QuickBooks Online for Entrepreneurs		R	Hold
		Held at 9/12/23 meeting; from minutes: Marked as both but lab is face to face, should be hybrid only? Rep. Lowden will follow up and ask. Revised version of proposal noting hybrid only has been added to “Attached Files” – Ready to remove from hold and consider for approval.		
KIN-44BDE	Yoga Instructor Methodologies		MR	Approved
		Held at 9/12/23 meeting to request info from originator; from minutes: Leadership, Trust, and Emotional Intelligence Discussion: Lacks detail in describing “how” a combination of Regular Substantive Contact will be done; Chair Douglass collected notes from committee to share with originator for improvements. Revised version of proposal has been added to “Attached Files” – Ready to remove from hold and consider for approval.		
MAG-41DE	Leadership, Trust, and Emotional Intelligence		R	Hold
<i>Motion to approve General Education Proposal: 1st Williams; 2nd Namala; approved unanimously</i>				

PSY-11	Psychology of Human Sexuality - Addition to GE Area E2	<i>Addition of PSY-11 to RCCD GE Area E2 - Self-Development. PSY-11 Psychology of Human Sexuality and PSY-10 Personal & Social Adjustment include specific course content, objective, and learning outcomes that link to fitness and wellness. Physical and mental health are explicitly covered in both courses, with an emphasis on both self and others. Finally, both courses are aligned with the GE Outcome for Self-Development and Global Awareness, which is a key component of the general education requirements.</i>	MNR	Approved
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Motion to approve New Courses: 1st Haines; 2nd Kearn; approved with one abstention (Ahumada)

Note for the committee: We held all the BAK courses in order to keep them together as a unit but asked for elaborated content on these courses specifically: 68/868, 69/869, 71/871, 80/880 through 84/884. The course originator, Chef Joshua Orlando, provided more content for all of the courses requested except 82/882 and 83/883, as well as some additional info not intended for the COR in case anyone has further questions about the added (and not added) material – he is not able to make it to our meeting because it is at the time of one of his courses.

BAK-65	Introduction to Breads, Rolls and Pastry Basics	<i>This course will be part of a series for students, to obtain a Certificate in Baking & Pastry Skills, and essentially a Certificate in Professional Skills of Baking & Pastry Arts. Essentially, taking the current Baking & Pastry Certificate Program, and dividing it into smaller, more manageable classes to meet the students' needs.</i>	R	Approved
BAK-66	Artisanal and Specialty Breads	<i>This course will be part of a series for students, to obtain a Certificate in Baking & Pastry Skills, and essentially a Certificate in Professional Skills of Baking & Pastry Arts. Essentially, taking the current Baking & Pastry Certificate Program, and dividing it into smaller, more manageable classes to meet the students' needs.</i>	R	Approved
BAK-67	Viennoiserie & Breakfast Pastries	<i>This course will be part of a series for students, to obtain a Certificate in Baking & Pastry Skills, and essentially a Certificate in Professional Skills of Baking & Pastry Arts. Essentially, taking the current Baking & Pastry Certificate Program, and dividing it into smaller, more manageable classes to meet the students' needs.</i>	R	Approved

BAK-68	Cookies and Brownies	<i>This course will be part of a series for students, to obtain a Certificate in Baking & Pastry Skills, and essentially a Certificate in Professional Skills of Baking & Pastry Arts. Essentially, taking the current Baking & Pastry Certificate Program, and dividing it into smaller, more manageable classes to meet the students' needs.</i>	R	Approved
BAK-69	Custards and Creams	<i>This course will be part of a series for students, to obtain a Certificate in Baking & Pastry Skills, and essentially a Certificate in Professional Skills of Baking & Pastry Arts. Essentially, taking the current Baking & Pastry Certificate Program, and dividing it into smaller, more manageable classes to meet the students' needs.</i>	R	Approved
BAK-70	Cake Mixing Techniques	<i>This course will be part of a series for students, to obtain a Certificate in Baking & Pastry Skills, and essentially a Certificate in Professional Skills of Baking & Pastry Arts. Essentially, taking the current Baking & Pastry Certificate Program, and dividing it into smaller, more manageable classes to meet the students' needs.</i>	R	Approved
BAK-71	Pies, Tarts, and Fillings	<i>This course will be part of a series for students, to obtain a Certificate in Baking & Pastry Skills, and essentially a Certificate in Professional Skills of Baking & Pastry Arts. Essentially, taking the current Baking & Pastry Certificate Program, and dividing it into smaller, more manageable classes to meet the students' needs.</i>	R	Approved
BAK-72	Quickbreads, Muffins and Pastries	<i>This course will be part of a series for students, to obtain a Certificate in Baking & Pastry Skills, and essentially a Certificate in Professional Skills of Baking & Pastry Arts. Essentially, taking the current Baking & Pastry Certificate Program, and dividing it into smaller, more manageable classes to meet the students' needs.</i>	R	Approved

BAK-73	Buttercreams and Cake Assembly Techniques	<i>This course will be part of a series for students, to obtain a Certificate in Baking & Pastry Skills, and essentially a Certificate in Professional Skills of Baking & Pastry Arts. Essentially, taking the current Baking & Pastry Certificate Program, and dividing it into smaller, more manageable classes to meet the students' needs.</i>	R	Approved
BAK-74	Cost Control for Professional Skills in Baking	<i>This course will be part of a series for students, to obtain a Certificate in Baking & Pastry Skills, and essentially a Certificate in Professional Skills of Baking & Pastry Arts. Essentially, taking the current Baking & Pastry Certificate Program, and dividing it into smaller, more manageable classes to meet the students' needs.</i>	R	Approved
BAK-80	Plated Desserts and Sauces	<i>This course will be part of a series for students, to obtain a Certificate in Baking & Pastry Skills, and essentially a Certificate in Professional Skills of Baking & Pastry Arts. Essentially, taking the current Baking & Pastry Certificate Program, and dividing it into smaller, more manageable classes to meet the students' needs.</i>	R	Approved
BAK-81	Candies, Confections and Treats	<i>This course will be part of a series for students, to obtain a Certificate in Baking & Pastry Skills, and essentially a Certificate in Professional Skills of Baking & Pastry Arts. Essentially, taking the current Baking & Pastry Certificate Program, and dividing it into smaller, more manageable classes to meet the students' needs.</i>	R	Approved
BAK-82	Advanced Cake Decorating Techniques	<i>This course will be part of a series for students, to obtain a Certificate in Baking & Pastry Skills, and essentially a Certificate in Professional Skills of Baking & Pastry Arts. Essentially, taking the current Baking & Pastry Certificate Program, and dividing it into smaller, more manageable classes to meet the students' needs.</i>	R	Approved

BAK-83	Chocolate Techniques and Bonbons	<i>This course will be part of a series for students, to obtain a Certificate in Baking & Pastry Skills, and essentially a Certificate in Professional Skills of Baking & Pastry Arts. Essentially, taking the current Baking & Pastry Certificate Program, and dividing it into smaller, more manageable classes to meet the students' needs.</i>	R	Approved
BAK-84	Sugar Artistry and Pastillage	<i>This course will be part of a series for students, to obtain a Certificate in Baking & Pastry Skills, and essentially a Certificate in Professional Skills of Baking & Pastry Arts. Essentially, taking the current Baking & Pastry Certificate Program, and dividing it into smaller, more manageable classes to meet the students' needs.</i>	R	Approved
BAK-865	Introduction to Breads, Rolls and Pastry Basics	<i>This course will be part of a series for students, to obtain a Certificate in Baking & Pastry Skills, and essentially a Certificate in Professional Skills of Baking & Pastry Arts. Essentially, taking the current Baking & Pastry Certificate Program, and dividing it into smaller, more manageable classes to meet the students' needs.</i>	R	Approved
BAK-866	Artisanal and Specialty Breads	<i>This course will be part of a series for students, to obtain a Certificate in Baking & Pastry Skills, and essentially a Certificate in Professional Skills of Baking & Pastry Arts. Essentially, taking the current Baking & Pastry Certificate Program, and dividing it into smaller, more manageable classes to meet the students' needs.</i>	R	Approved
BAK-867	Viennoiserie and Breakfast Pastries	<i>This course will be part of a series for students, to obtain a Certificate in Baking & Pastry Skills, and essentially a Certificate in Professional Skills of Baking & Pastry Arts. Essentially, taking the current Baking & Pastry Certificate Program, and dividing it into smaller, more manageable classes to meet the students' needs.</i>	R	Approved

BAK-868	Cookies and Brownies	<i>This course will be part of a series for students, to obtain a Certificate in Baking & Pastry Skills, and essentially a Certificate in Professional Skills of Baking & Pastry Arts. Essentially, taking the current Baking & Pastry Certificate Program, and dividing it into smaller, more manageable classes to meet the students' needs.</i>	R	Approved
BAK-869	Custards and Creams	<i>This course will be part of a series for students, to obtain a Certificate in Baking & Pastry Skills, and essentially a Certificate in Professional Skills of Baking & Pastry Arts. Essentially, taking the current Baking & Pastry Certificate Program, and dividing it into smaller, more manageable classes to meet the students' needs.</i>	R	Approved
BAK-870	Cake Mixing Techniques	<i>This course will be part of a series for students, to obtain a Certificate in Baking & Pastry Skills, and essentially a Certificate in Professional Skills of Baking & Pastry Arts. Essentially, taking the current Baking & Pastry Certificate Program, and dividing it into smaller, more manageable classes to meet the students' needs.</i>	R	Approved
BAK-871	Pies, Tarts and Fillings	<i>This course will be part of a series for students, to obtain a Certificate in Baking & Pastry Skills, and essentially a Certificate in Professional Skills of Baking & Pastry Arts. Essentially, taking the current Baking & Pastry Certificate Program, and dividing it into smaller, more manageable classes to meet the students' needs.</i>	R	Approved
BAK-872	Quickbreads, Muffins and Pastries	<i>This course will be part of a series for students, to obtain a Certificate in Baking & Pastry Skills, and essentially a Certificate in Professional Skills of Baking & Pastry Arts. Essentially, taking the current Baking & Pastry Certificate Program, and dividing it into smaller, more manageable classes to meet the students' needs.</i>	R	Approved

BAK-873	Buttercreams and Cake Assembly Techniques	<i>This course will be part of a series for students, to obtain a Certificate in Baking & Pastry Skills, and essentially a Certificate in Professional Skills of Baking & Pastry Arts. Essentially, taking the current Baking & Pastry Certificate Program, and dividing it into smaller, more manageable classes to meet the students' needs.</i>	R	Approved
BAK-874	Cost Control for Professional Skills in Baking	<i>This course will be part of a series for students, to obtain a Certificate in Baking & Pastry Skills, and essentially a Certificate in Professional Skills of Baking & Pastry Arts. Essentially, taking the current Baking & Pastry Certificate Program, and dividing it into smaller, more manageable classes to meet the students' needs.</i>	R	Approved
BAK-880	Plated Desserts and Sauces	<i>This course will be part of a series for students, to obtain a Certificate in Baking & Pastry Skills, and essentially a Certificate in Professional Skills of Baking & Pastry Arts. Essentially, taking the current Baking & Pastry Certificate Program, and dividing it into smaller, more manageable classes to meet the students' needs.</i>	R	Approved
BAK-881	Candies, Confections and Treats	<i>This course will be part of a series for students, to obtain a Certificate in Baking & Pastry Skills, and essentially a Certificate in Professional Skills of Baking & Pastry Arts. Essentially, taking the current Baking & Pastry Certificate Program, and dividing it into smaller, more manageable classes to meet the students' needs.</i>	R	Approved
BAK-882	Advanced Cake Decorating Techniques	<i>This course will be part of a series for students, to obtain a Certificate in Baking & Pastry Skills, and essentially a Certificate in Professional Skills of Baking & Pastry Arts. Essentially, taking the current Baking & Pastry Certificate Program, and dividing it into smaller, more manageable classes to meet the students' needs.</i>	R	Approved

BAK-883	Chocolate Techniques and Bonbons	<p><i>This course will be part of a series for students, to obtain a Certificate in Baking & Pastry Skills, and essentially a Certificate in Professional Skills of Baking & Pastry Arts. Essentially, taking the current Baking & Pastry Certificate Program, and dividing it into smaller, more manageable classes to meet the students' needs.</i></p>	R	Approved
BAK-884	Sugar Artistry and Pastillage	<p><i>This course will be part of a series for students, to obtain a Certificate in Baking & Pastry Skills, and essentially a Certificate in Professional Skills of Baking & Pastry Arts. Essentially, taking the current Baking & Pastry Certificate Program, and dividing it into smaller, more manageable classes to meet the students' needs.</i></p>	R	Approved
<p><i>Motion to approve New Disciplines; 1st Vermillion; 2nd Williams; Motion tabled to the next meeting (1st Lowden; 2nd Merrill; motion to table approved unanimously)</i> <i>Committee voted to table until next meeting since there is still time in approval calendar to approve for next year's catalog and several committee members could not find the proposals in their approvals; Rep. Schmidt demonstrated the regular Curriculum lookup function available when approvals aren't showing a proposal.</i></p>				
HCA-	Healthcare Ancillaries	<p><i>Healthcare agency partners are in need of various healthcare technicians in the workforce to support licensed healthcare professionals in our region. This is a broad discipline that aligns with Guided Pathways and the Nursing & Health-Related Sciences Pathway. This new discipline is a CCCCCO approved discipline and has associated criteria to determine the appropriate Faculty Service Area.</i></p> <p><i>The School of Nursing is proposing a new Anesthesia Technology program that will be housed under the proposed discipline. Currently, Pasadena City College is the only community college that is offering this program. Locally, Kaiser Permanente, Riverside Community Hospital, Eisenhower, Desert Regional, and Loma Linda University Medical Center are using Anesthesia Technologist in their perioperative inpatient and outpatient areas. Local healthcare agencies are also requesting other like programs such as Cardiovascular Technician to be developed and offered regionally</i></p>	R	Hold

PUB-	Public Health Science	<i>To offer a complementary pathway to students who either want to earn a dual degree in Public Health Science and Nursing or an additional healthcare pathway to a transferring university. The prerequisites for Public Health ADT and Nursing are similar and this new pathway can provide students with a declared nursing major an additional healthcare pathway while either awaiting admission or for those who determine nursing may not be their desired educational goal. The COVID-19 pandemic illuminated the critical need for employability in the public health sector.</i>	R	Hold
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Motion to approve all new programs: 1st Kearn; 2nd Williams; amended motion approved unanimously. Friendly amendment to remove HCA Degree and Certificate because we held the discipline and SJS: Native American and Indigenous Studies to consider additional classes that might need to be added: 1st Lowden; 2nd Kearn; amendment approved.

New Programs - ADTS

SJS-	Social Justice Studies: Asian American Studies	<i>The Associate in Arts in Social Justice Studies: Asian American Studies for Transfer Degree will provide a rigorous educational experience designed to prepare students for successful engagement and mastery of upper division work, and is comparable to the first two years of undergraduate study at a California State University.</i>	R	Approved
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SJS-	Social Justice Studies: Black Studies	<i>The Associate in Arts in Social Justice Studies: Black Studies for Transfer Degree will provide a rigorous educational experience designed to prepare students for successful engagement and mastery of upper division work in Africana studies, and is comparable to the first two years of undergraduate study at a California State University.</i>	R	Approved
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SJS-	Social Justice Studies: Chi- canx and Latinx Studies	<i>The Associate in Arts in Social Justice Studies: Chicax and Latinx Studies for Transfer Degree will provide a rigorous educational experience designed to prepare students for successful engagement and mastery of upper division work in Chicax and Latinx studies, and is comparable to the first two years of undergraduate study at a California State University.</i>	R	Approved
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SJS-	Social Justice Studies: Ethnic Studies	<i>The Associate in Arts in Social Justice Studies: Ethnic Studies for Transfer Degree will provide a rigorous educational experience designed to prepare students for successful engagement and mastery of upper division work in Africana studies, and is comparable to the first two years of undergraduate study at a California State University.</i>	R	Approved
SJS-	Social Justice Studies: LGBTQ+ Studies	<i>The Associate in Arts in Social Justice Studies: Chicana and Latinx Studies for Transfer Degree will provide a rigorous educational experience designed to prepare students for successful engagement and mastery of upper division work in LGBTQ+ studies, and is comparable to the first two years of undergraduate study at a California State University.</i>	R	Approved
SJS-	Social Justice Studies: Native American and Indigenous Studies	<i>The Associate in Arts in Social Justice Studies: Native American and Indigenous Studies for Transfer Degree will provide a rigorous educational experience designed to prepare students for successful engagement and mastery of upper division work in Africana studies, and is comparable to the first two years of undergraduate study at a California State University.</i>	R	Hold

New Programs - Certificates

With the new “Alternate Pathway”, students will be able to complete a similar certificate at the end, but in smaller bits and pieces. The logic is to offer the same material (plus a little more), but allowing the students to take smaller unit classes (between 1.5 and 2 credits). There are a total of 15 classes, which are broken up into smaller “Certificates of Completion”, based on Introduction, Intermediate, and Advanced skills. Sanitation is a prerequisite for all of the Introduction level classes as well. Once they’ve completed all 5 Introduction level classes, they can receive a “Certificate of Completion in Introduction to Baking & Pastry Skills”. Then, they can start to take any of the Intermediate level classes, and again, upon completion, receive a “Certificate of Completion in Intermediate Baking & Pastry Skills”. Once they’ve completed all of the Intermediate level courses, they can then sign up for the Advanced level courses. Again, they can take any of these Advanced level courses in any order. Upon successful completion, they can receive a “Certificate of Completion in Advanced Baking & Pastry Skills”. Also, they can then apply for the “Certificate in Professional Skills of Baking & Pastry Arts” upon successful completion of all required courses.

BAK- Advanced Professional Skills in Baking & Pastry Arts

R

Approved

BAK- Intermediate Professional
Skills Baking & Pastry
Arts

With the new “Alternate Pathway”, students will be able to complete a similar certificate at the end, but in smaller bits and pieces. The logic is to offer the same material (plus a little more), but allowing the students to take smaller unit classes (between 1.5 and 2 credits). There are a total of 15 classes, which are broken up into smaller “Certificates of Completion”, based on Introduction, Intermediate, and Advanced skills. Sanitation is a prerequisite for all of the Introduction level classes as well. Once they’ve completed all 5 Introduction level classes, they can receive a “Certificate of Completion in Introduction to Baking & Pastry Skills”. Then, they can start to take any of the Intermediate level classes, and again, upon completion, receive a “Certificate of Completion in Intermediate Baking & Pastry Skills”. Once they’ve completed all of the Intermediate level courses, they can then sign up for the Advanced level courses. Again, they can take any of these Advanced level courses in any order. Upon successful completion, they can receive a “Certificate of Completion in Advanced Baking & Pastry Skills”. Also, they can then apply for the “Certificate in Professional Skills of Baking & Pastry Arts” upon successful completion of all required courses.

R

Approved

BAK- Introduction to Professional Skills in Baking & Pastry Arts

With the new “Alternate Pathway”, students will be able to complete a similar certificate at the end, but in smaller bits and pieces. The logic is to offer the same material (plus a little more), but allowing the students to take smaller unit classes (between 1.5 and 2 credits). There are a total of 15 classes, which are broken up into smaller “Certificates of Completion”, based on Introduction, Intermediate, and Advanced skills. Sanitation is a prerequisite for all of the Introduction level classes as well. Once they’ve completed all 5 Introduction level classes, they can receive a “Certificate of Completion in Introduction to Baking & Pastry Skills”. Then, they can start to take any of the Intermediate level classes, and again, upon completion, receive a “Certificate of Completion in Intermediate Baking & Pastry Skills”. Once they’ve completed all of the Intermediate level courses, they can then sign up for the Advanced level courses. Again, they can take any of these Advanced level courses in any order. Upon successful completion, they can receive a “Certificate of Completion in Advanced Baking & Pastry Skills”. Also, they can then apply for the “Certificate in Professional Skills of Baking & Pastry Arts” upon successful completion of all required courses.

R

Approved

Currently, we are offering a “Traditional Pathway” for the Baking & Pastry Arts Program, where students are enrolled for 2 full semesters (Fall and Spring), taking Fundamentals of Baking & Pastry (CUL 46), and Advanced Baking & Pastry (CUL 47). In addition to these two classes, students start out with Food Safety & Sanitation (CUL 50), and also need to take Human Resources Management (MAG 56), and Nutrition (KIN 4). Together, this equals 25 credits, and the students are eligible to receive a Certificate in Baking & Pastry Arts. With the new “Alternate Pathway”, students will be able to complete a similar certificate at the end, but in smaller bits and pieces. The logic is to offer the same material (plus a little more), but allowing the students to take smaller unit classes (between 1.5 and 2 credits). There are a total of 15 classes, which are broken up into smaller “Certificates of Completion”, based on Introduction, Intermediate, and Advanced skills. Sanitation is a prerequisite for all of the Introduction level classes as well. Once they’ve completed all 5 Introduction level classes, they can receive a “Certificate of Completion in Introduction to Baking & Pastry Skills”. Then, they can start to take any of the Intermediate level classes, and again, upon completion, receive a “Certificate of Completion in Intermediate Baking & Pastry Skills”. Once they’ve completed all of the Intermediate level courses, they can then sign up for the Advanced level courses. Again, they can take any of these Advanced level courses in any order. Upon successful completion, they can receive a “Certificate of Completion in Advanced Baking & Pastry Skills”. Also, they can then apply for the “Certificate in Professional Skills of Baking & Pastry Arts” upon successful completion of all required courses.

BAK- Professional Skills of Baking & Pastry Arts

R

Approved

NNA-	Acute Care Nursing Assistant	<i>Students are able to earn a certificate for completion of the Nursing Assistant program. The Acute Care Nursing Assistant certificate would allow students to earn an additional certificate to enter into the workforce with.</i>	R	Approved
NNA-	Home Health Aide	<i>Students are able to earn a certificate for completion of the Nursing Assistant program. The Home Health Aide certificate would allow students to earn an additional certificate to enter into the workforce with.</i>	R	Approved
New Programs - Degree and Certificate				
HCA-	Anesthesia Technology	<i>Healthcare agency partners are in need of various healthcare technicians in the workforce to support licensed healthcare professionals in our region. This associate degree and/or certificate program aligns with Guided Pathways and the Nursing & Health-Related Sciences Pathway. Currently, Pasadena City College is the only community college that is offering this program. Locally, Kaiser Permanente, Riverside Community Hospital, Eisenhower, Desert Regional, and Loma Linda University Medical Center are using Anesthesia Technologist in their perioperative inpatient and outpatient areas. In addition, the SON has developed a new course for non-nursing professionals who may desire to transition and advance place into the ADN (RN) program which enables students to continue on an educational pathway.</i>	R	Hold
New Programs - Non-Credit Certificates				

BAK-

Advanced Professional
Skills in Baking & Pastry
Arts

With the new “Alternate Pathway” non-credit option, students will be able to complete a similar certificate in Baking & Pastry Arts at the end, but in smaller bits and pieces. The logic is to offer the same material (plus a little more), but allowing the students to take smaller unit classes (between 1.5 and 2 credits). There are a total of 15 classes, which are broken up into smaller “Certificates of Completion”, based on Introduction, Intermediate, and Advanced skills. Sanitation is a prerequisite for all of the Introduction level classes as well. Once they’ve completed all 5 Introduction level classes, they can receive a “Certificate of Completion in Introduction to Baking & Pastry Skills”. Then, they can start to take any of the Intermediate level classes, and again, upon completion, receive a “Certificate of Completion in Intermediate Baking & Pastry Skills”. Once they’ve completed all of the Intermediate level courses, they can then sign up for the Advanced level courses. Again, they can take any of these Advanced level courses in any order. Upon successful completion, they can receive a “Certificate of Completion in Advanced Baking & Pastry Skills”. Also, they can then apply for the “Certificate in Professional Skills of Baking & Pastry Arts” upon successful completion of all required courses.

R

Approved

BAK-

Intermediate Professional
Skills in Baking & Pastry
Arts

With the new “Alternate Pathway” non-credit option, students will be able to complete a similar certificate in Baking & Pastry Arts at the end, but in smaller bits and pieces. The logic is to offer the same material (plus a little more), but allowing the students to take smaller unit classes (between 1.5 and 2 credits). There are a total of 15 classes, which are broken up into smaller “Certificates of Completion”, based on Introduction, Intermediate, and Advanced skills. Sanitation is a prerequisite for all of the Introduction level classes as well. Once they’ve completed all 5 Introduction level classes, they can receive a “Certificate of Completion in Introduction to Baking & Pastry Skills”. Then, they can start to take any of the Intermediate level classes, and again, upon completion, receive a “Certificate of Completion in Intermediate Baking & Pastry Skills”. Once they’ve completed all of the Intermediate level courses, they can then sign up for the Advanced level courses. Again, they can take any of these Advanced level courses in any order. Upon successful completion, they can receive a “Certificate of Completion in Advanced Baking & Pastry Skills”. Also, they can then apply for the “Certificate in Professional Skills of Baking & Pastry Arts” upon successful completion of all required courses.

R

Approved

BAK-	Introduction to Professional Skills in Baking & Pastry Arts	<p><i>With the new “Alternate Pathway” non-credit option, students will be able to complete a similar certificate in Baking & Pastry Arts at the end, but in smaller bits and pieces. The logic is to offer the same material (plus a little more), but allowing the students to take smaller unit classes (between 1.5 and 2 credits). There are a total of 15 classes, which are broken up into smaller “Certificates of Completion”, based on Introduction, Intermediate, and Advanced skills. Sanitation is a prerequisite for all of the Introduction level classes as well. Once they’ve completed all 5 Introduction level classes, they can receive a “Certificate of Completion in Introduction to Baking & Pastry Skills”. Then, they can start to take any of the Intermediate level classes, and again, upon completion, receive a “Certificate of Completion in Intermediate Baking & Pastry Skills”. Once they’ve completed all of the Intermediate level courses, they can then sign up for the Advanced level courses. Again, they can take any of these Advanced level courses in any order. Upon successful completion, they can receive a “Certificate of Completion in Advanced Baking & Pastry Skills”. Also, they can then apply for the “Certificate in Professional Skills of Baking & Pastry Arts” upon successful completion of all required courses.</i></p>	R	Approved
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BAK-	Professional Skills of Baking & Pastry Arts	<p><i>With the new “Alternate Pathway” non-credit option, students will be able to complete a similar certificate in Baking & Pastry Arts at the end, but in smaller bits and pieces. The logic is to offer the same material (plus a little more), but allowing the students to take smaller unit classes (between 1.5 and 2 credits). There are a total of 15 classes, which are broken up into smaller “Certificates of Completion”, based on Introduction, Intermediate, and Advanced skills. Sanitation is a prerequisite for all of the Introduction level classes as well. Once they’ve completed all 5 Introduction level classes, they can receive a “Certificate of Completion in Introduction to Baking & Pastry Skills”. Then, they can start to take any of the Intermediate level classes, and again, upon completion, receive a “Certificate of Completion in Intermediate Baking & Pastry Skills”. Once they’ve completed all of the Intermediate level courses, they can then sign up for the Advanced level courses. Again, they can take any of these Advanced level courses in any order. Upon successful completion, they can receive a “Certificate of Completion in Advanced Baking & Pastry Skills”. Also, they can then apply for the “Certificate in Professional Skills of Baking & Pastry Arts” upon successful completion of all required courses.</i></p>	R	Approved
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Motion to approve all program modifications: 1st Merrill; 2nd Williams; approved unanimously

Program Modifications - ADTS

ENG-	English	Update is being made to delete ENG-35, <i>Women in Literature</i> , from List B on the ENG ADT as it will be deleted from the college inventory by 2024. In addition, a revision was made to the title of ENG 15 (<i>American Literature II: 1865 to Present</i>) to reflect the change in course name that was approved and adopted in 2022.	R	Approved
PAL-	Law, Public Policy, and Society	POL 3 is going through course deletion; must delete from ADT. Adding POL 5, Area 5.	R	Approved
POL-	Political Science	Included new POL courses and language needed updated in Goals and Objectives and Learning Outcomes.	R	Approved

Program Modifications - Certificates

COS-	Cosmetology Instructor Training	Courses had an increase in unit values, program is being updated to reflect change.	R	Approved
NNA-	Nursing Assistant	Adding a corequisite laboratory course, NNA-80A.	R	Approved

Program Modifications - Degree and Certificate

CUL-	Baking & Pastry Arts	Certain course codes are changing from CUL to BAK. Students may not be aware of looking under Culinary courses for Baking classes. Additionally, we will be offering more Baking & Pastry classes in the near future, and it will be much easier to avoid crossover and limitation of codes.	R	Approved
NVN-	Vocational Nursing	Revised courses in program as units/hours were re-distributed, added two corequisite laboratory courses, and removed three courses in which content was integrated into the four new courses.	R	Approved

Information Items - RCC Minor Modifications

COS-60F	Remedial Training Course	No modifications to course	R	
COS-70B	Level II Makeup and Hair Removal Concepts	No modifications were made to the course.	R	
COS-90B	Level II Clinic Floor Concepts	No modifications were made to the course.	R	

NRN-6	Nursing Learning Laboratory	Update textbook resources	R
NRN-7	Nursing Learning Laboratory	Update textbook resources	R
NRN-8	Nursing Learning Laboratory	Update textbook resources	R
SPA-1	Spanish 1	Updating course materials over five years.	MNR
SPA-11	Spanish Culture and Civilization	Updating course material over five years	MNR
SPA-12	Latin American Culture and Civilization	This COR proposal updated the course materials.	MNR
SPA-2	Spanish 2	Updating course materials over five years.	MNR
SPA-3	Spanish 3	Updating course materials over five years.	MNR
SPA-4	Spanish 4	Updating course materials over five years.	MNR
SPA-8	Intermediate Conversation	Updating course material over five years	MNR

Information Items - MVC and NC Proposals

Course Exclusions

PHI-22	Philosophy of Science	<i>Philosophy 22 has never been offered at MVC. It is a specialized course, best taught face to face, and given enrollment trends is unlikely to enroll a sufficient number of students if scheduled. It is not included in the MVC Philosophy ADT.</i>	M
PHI-36	Asian Philosophy	<i>Philosophy 36 has never been offered at MVC. It was inadvertently added to the MVC Catalog three years ago when the course was created by an RCC faculty member with expertise in the subject matter. The course is not included in the MVC Philosophy ADT.</i>	M

Course Inclusions

ADM-63B	Design for Electronic Publication	<i>These courses would be necessary and are industry-relevant for students seeking to earn an associate's degree in Graphic Design.</i>	M
ADM-71B	Adobe Photoshop, Advanced	<i>These courses would be necessary and are industry-relevant for students seeking to earn an associate's degree in Graphic Design.</i>	M

ADM-77B	Adobe Illustrator, Advanced	<i>These courses would be necessary and are industry-relevant for students seeking to earn an associate's degree in Graphic Design.</i>	M
ANT-10	Forensic Anthropology	<i>We have not previously had this course in the MVC Catalog because we did not have faculty with the necessary education, expertise, and education to be able to teach it. We have hired a new full-time anthropologist, Dr. Kanya Godde Chrisco, as of Fall 2023, and this course falls under her specialty training. Dr. Godde Chrisco is nationally recognized in this field, which is a great asset to MVC. She is currently working on updating our lab materials inventory in preparation for teaching the course once it is available and we are consulting with district Anthropology faculty to plan ahead.</i>	M
HUM-18	Walking with the Dead: An Interdisciplinary Perspective on Death and Dying	<i>This course is cross-listed with Philosophy 18, a course already in the MVC Catalog. Including Humanities 18 will aid enrollment whenever the course is offered and better reflect the course content for students.</i>	M

Course Minor Modifications

EMS-41	Emergency Medical Responder	<i>1st level of training for EMS professionals.</i>	M
EMS-50	Emergency Medical Technician	<i>To offer an EMT course for training at the state and county level.</i>	M
EMS-51	Emergency Medical Services-Basic Clinical/Field	<i>Clinical rotations for the EMT certification.</i>	M
EMS-60	Patient Assessment and Airway Management	<i>Patient Assessment and airway class for the paramedic program.</i>	M
EMS-61	Introduction to Medical Pathophysiology	<i>Pathophysiology for the Paramedic Program.</i>	M
EMS-62	Emergency Pharmacology	<i>Pharmacology class for the paramedic program.</i>	M
EMS-63	Cardiology	<i>Cardiology class for the paramedic program.</i>	M
EMS-70	Trauma Management	<i>Trauma class for paramedic program.</i>	M

EMS-71	Clinical Medical Specialty I	<i>Part 1 of clinical rotations for paramedic program.</i>	M
EMS-80	Medical Emergencies	<i>Medical Emergencies and protocol class for the paramedic program.</i>	M
EMS-81	Special Populations	<i>Special Population class for paramedic program.</i>	M
EMS-82	Special Topics	<i>Special Topics class for paramedic program.</i>	M
EMS-83	Clinical Medical Specialty II	<i>Part 2 of the clinical rotations for the paramedic program.</i>	M
EMS-90	Assessment Based Management	<i>Capstone class for the paramedic program.</i>	M
EMS-91	Paramedic Field Internship	<i>Field clinical placement for paramedic program.</i>	M
FIT-1	Fire Protection Organization	<i>Provides students with a basic understanding of firefighting and the culture of the fire service.</i>	M
SPA-2H	Honors Spanish 2	<i>Updating course materials over five years.</i>	M

New Course

FIT-S3B1	Fire Control 3: Structural Firefighting	<i>Required for firefighter skill competency to ensure students meet the requirements for operating safely and efficiently while in Inherently Dangerous to Life and Health (IDLH) environments where fire is involved.</i>	M
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New Program - ADT

ECO-	Economics	<p><i>The Associate in Arts in Economics for Transfer degree proposed by Norco College represents an initiative to equip our students with a solid understanding and practical skills in the discipline of Economics. Given the increasing demand for economics professionals, as indicated by the Bureau of Labor Statistics, this degree ensures that our students are primed to capitalize on the diverse career opportunities this field offers. Economics, being fundamental to understanding diverse aspects of society, provides a firm foundation in analytical thinking, decision-making, and data interpretation skills. Our proposed ADT in Economics is developed with the intention of not only meeting our graduation requirements but also fulfilling lower-division requirements at four-year institutions, such as CSUs and UCs. By making this field of study more accessible and affordable, Norco College stands at the forefront of promoting educational equity, enhancing diversity within the economics profession, and contributing to the local and regional economy by equipping students with a solid foundation in Economics.</i></p>	N
ADJ-Cert Prog. Mod	Administration of Justice/Basic Public Safety Dispatch	<p><i>Update to the program's TOP and CIP codes.</i></p>	M
PHI-ADT Prog. Mod	Philosophy	<p><i>With these amendments the MVC Philosophy ADT will include only courses in the most recent MVC Catalog and every MVC philosophy offering. Inclusion of HIS 14 / ETS 14 and HIS 15 / ETS /15 allows the ADT to include courses that satisfy the Area F Ethnic Studies requirement while complementing the overall course of study.</i></p>	M

TIGER PRIDE VALUES

Tradition and Innovation: We work collaboratively to develop flexible and creative solutions to meet the evolving needs of our community and embrace change while respecting our tradition and legacy of strong partnerships.

Integrity and Transparency: We promote an environment of trust by being honest, fair, transparent, and equitable. We honor our commitments to our students, staff, and communities.

Growth and Continual Learning: We commit to intellectual inquiry, reflection, professional development, and growth for all stakeholders. We adjust our teaching practices to provide equitable opportunities and outcomes and to encourage continual learning for our students, faculty, and staff.

Equity-Mindedness: We promote social justice and equity.

Responsiveness: We respond to the needs of our students and communities through engagement and collaboration.

Student-Centeredness: We create meaningful learning environments that value the strengths and experiences our students bring and that support students in developing and accomplishing their personal, education, and career goals.



Associate Degree
for Transfer



ADT Check-off List

- Complete courses on Student Ed Plan.
- Submit CSU application, declaring ADT on admission application.
- Apply for respective ADT degree through MyPortal. Ensure correct selection of the appropriate term and program code.
- After ADT degree is posted, request official transcripts to be sent to university.

It is your responsibility to meet all deadlines!

CSU ADT Enrollment Process

- Students should only select the ADT option on the CSU application if they are indeed transferring with an ADT. Students will receive email notifications from CSU with information on additional responsibilities and deadline information.
- Students must submit a degree application for the ADT through MyPortal in accordance with CSU deadlines. Students who do not have an application on file for the ADT will not be verified. Deadlines for CSU admission: **fall** - apply no later than February 15 ; **winter or spring** - apply no later than September 30.
- CSUs will notify our evaluations personnel at Riverside City College when eVerify portable is available.
- Evaluators will review CSU Portal and compare it to the list of applications. Students who have already been awarded an ADT or are in progress of completing an ADT will be verified in the CSU Portal.
- CSU campuses can review verification data in the Portal in real time.
- Students may contact the Evaluations office by phone at (951) 222-8610 to check status.
- Students who had their ADT posted must send official transcript.
- Students who miss the cut-off deadlines will need to submit an ADT application and submit a Paper Verification Form, which is available by emailing Evaluations@rcc.edu.