



Riverside City College Curriculum Committee Agenda

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

September 26, 2023 • 3-5 pm • Hall of Fame with Zoom for public participation

1. Meeting called to order at 3:01 pm followed by introductions of all committee members and guests

Voting Committee Members Present	Absent Committee Members
Juan Ahumada , <i>Communication Studies Dept. Rep. (23-25)</i>	Kweku Williams , <i>Behavioral Science / Psychology</i>
Madeline Bettencourt , <i>Cosmetology Dept. Rep. (23-25)</i>	
Parissa Clark , <i>Economics/Geography/Political Science Dept. Rep. (23-25)</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> <i>(via Zoom under Just Cause AB2449 exception)</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>	
Robert Jew , <i>Art Dept. Rep. (23-25)</i>	
Ryan Joseph , <i>Life Sciences Dept. Rep. (22-24)</i>	
Tammy Kearn , <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>	
Non-Voting Committee Members	
Tucker Amidon , <i>English & Media Studies Dept. faculty. (Spring 24 Rep)</i>	
David Caloca , <i>ASRCC Student Co-Representative</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>	
Liaisons/Admin/Staff/Guests	

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.

Mia Timme, Instructional Department Specialist, English Media Studies and World Languages; IDS Liaison

Dean Shari Yates, Dean of CTE Programs

2. Approval of the Agenda – 1st Lowden, 2nd Vermillion, approved by consensus
The agenda will be reviewed, discussed, and considered for approval.
3. Approval of Minutes: September 12, 2023 with correction to change “agenda” to “minutes” on title line – 1st Russell; 2nd Namala, 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

a. **Spreadsheet technical approvals:**

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

- i. 1st Haines, 2nd Kearn, approved by consensus
- ii. Discussion of items in course description no longer required for faculty to include because they will be added at district and college level in uniform format (lecture/lab hours and grading method). Rep. Schmidt noted the repeated content mentioned below and will address.
- iii. Dean Yates shared in the chat:

Here is a complete list of noncredit grades:

<i>Grades</i>	<i>Legend</i>
<i>NCA</i>	<i>A - Noncredit A</i>
<i>NCB</i>	<i>B - Noncredit B</i>
<i>NCC</i>	<i>C - Noncredit C</i>
<i>NCD</i>	<i>D - Noncredit D</i>
<i>NCF</i>	<i>F - Noncredit F</i>
<i>NCP</i>	<i>P - Noncredit Pass</i>
<i>NCN</i>	<i>NP - Noncredit NP</i>
<i>NCW</i>	<i>W - NC Withdrawn</i>

RCC Curriculum Committee Proposal Review Spreadsheet: September 26, 2023 Meeting

			COMMENTS/CONCERNS
NEW	BAK-65	Introduction to Breads, Rolls and Pastry Basics	Needs course lecture/lab hours and grading method in course description.
NEW	BAK-66	Artisanal and Specialty Breads	Needs course lecture/lab hours and grading method in course description.
NEW	BAK-67	Viennoiserie & Breakfast Pastries	Needs course lecture/lab hours and grading method in course description.
NEW	BAK-68	Cookies and Brownies	Needs course lecture/lab hours and grading method in course description.
NEW	BAK-69	Custards and Creams	Needs course lecture/lab hours and grading method in course description.
NEW	BAK-70	Cake Mixing Techniques	Needs course lecture/lab hours and grading method in course description.
NEW	BAK-71	Pies, Tarts, and Fillings	Needs course lecture/lab hours and grading method in course description.

NEW	BAK-72	Quickbreads, Muffins and Pastries	Needs course lecture/lab hours and grading method in course description.
NEW	BAK-73	Buttercreams and Cake Assembly Techniques	Needs course lecture/lab hours and grading method in course description.
NEW	BAK-74	Cost Control for Professional Skills in Baking	Course Text is more than 5-years old (but still seems relevant). Is the 5-year requirement applicable to the course? Duplication in course content starting at #4-8 and then begins to repeat #11-16; Needs course lecture/lab hours and grading method in course description.
NEW	BAK-80	Plated Desserts and Sauces	Needs course lecture/lab hours and grading method in course description.
NEW	BAK-81	Candies, Confections and Treats	Needs course lecture/lab hours and grading method in course description.
NEW	BAK-82	Advanced Cake Decorating Techniques	Needs course lecture/lab hours and grading method in course description.
NEW	BAK-83	Chocolate Techniques and Bonbons	Needs course lecture/lab hours and grading method in course description.
NEW	BAK-84	Sugar Artistry and Pastillage	Needs course lecture/lab hours and grading method in course description.
NEW	BAK-865	Introduction to Breads, Rolls and Pastry Basics	"
NEW	BAK-866	Artisanal and Specialty Breads	"
NEW	BAK-867	Viennoiserie and Breakfast Pastries	"
NEW	BAK-868	Cookies and Brownies	"
NEW	BAK-869	Custards and Creams	"
NEW	BAK-870	Cake Mixing Techniques	"
NEW	BAK-871	Pies, Tarts and Fillings	"
NEW	BAK-872	Quickbreads, Muffins and Pastries	"
NEW	BAK-873	Buttercreams and Cake Assembly Techniques	"
NEW	BAK-874	Cost Control for Professional Skills in Baking	"
NEW	BAK-880	Plated Desserts and Sauces	"
NEW	BAK-881	Candies, Confections and Treats	"
NEW	BAK-882	Advanced Cake Decorating Techniques	"
NEW	BAK-883	Chocolate Techniques and Bonbons	"
NEW	BAK-884	Sugar Artistry and Pastillage	"
NEW	MUS-829	Concert Choir for Older Adults	"

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

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

6. Reports

- a. Curriculum Chair – Kelly Douglass - More AB 1111 updates from Friday 9/22 webinar:
 - i. Infrastructure by July 1, 2024; aiming for implementation by Fall 2027; ASCCC doesn't know when we will get list of courses that will be part of first "tier" but the *earliest* would be mid-spring 2024.
 - ii. Common elements to expect: course number, discipline abbreviation, course title, but the rest likely more like C-ID: required elements of course description, outcomes/objectives, but then local bits added in.
 - iii. Colleges should start thinking about how to expedite courses that are only making changes required by AB1111. Is a different local process or even curriculum process possible
 - iv. Departments asked to begin thinking about their disciplines in context of other college offerings to start thinking about what areas lacking alignment might be for future work and discussion
 - v. Goal is to make it easier for Cal States/UCs to accept the courses and for students to understand transfer requirements more easily.
 - vi. Again, faculty are advised to go to opportunities to listen, ask questions, share concerns. (Serving on Faculty Discipline Review Groups, surveys, workshops, etc.)
- b. Articulation Officer – Ellen Drinkwater
 - i. List of newly UC transferable courses for Fall 2023 is ready; Rep. Drinkwater will share with Chair Douglass to forward with minutes
 - ii. AOE submission form deadline – October 6th
- c. Instructional Programs Support Coordinator – Casandra Greene: Please email Casandra Greene if you want a print catalog
- d. Tech Review Chair – Steven Schmidt: When submitting new courses, getting them in earlier allows the tech review and curriculum committees to get changes made without a rush.
- e. VPAA – Lynn Wright
 - i. AB 1111 – work group is in the Aug 31 – Oct 18 drafting plan phase. Moving soon to the Oct – Dec writing their conclusion phase.
 - ii. AB 928 Webinar, this Wednesday 9/27 @ 1
 - iii. Enrollment continues to be good!
- f. ASRCC Representative –Alexa Salazar Trujillo
 - i. Homecoming week events – Oct 9-14 – (Alexa noted she will email flyer to Chair Douglass to include in minutes)

- ii. Events during that week include Homecoming Royalty voting, Karaoke and tacos, Scavenger Hunt and Movie, Pep Rally with In'n'Out burger, Volleyball Game, Football Game
 - iii. Alexa, in her role as Inter Club Council Director – asked faculty reps to alert any advisors and please let them know packets are due Oct 6 to keep ASRCC funding.
 - g. Equity-Minded Curriculum
 - i. Douglass: Joe Feldman – Grading for Equity (especially part 3 on equitable grading practices)
 - ii. Rep. Hammock noted that the library has online and paper copies of this book available.
- 7. Curriculum Policy & Procedure
 - a. Curriculum Institute Highlights
 - i. Some disappointments: Had hoped for more AB 928 info but they didn't have a lot to offer; Didn't seem as expansive or creative; Not a lot of actual updates; Some repeated presentations.
 - ii. Rep. Vermillion: Accounting methods Presenter (Erik Shearer) was really good. Explained positive attendance; how to code attendance/how the institution gets reimbursed. If interested, contact Amy Vermillion for power point.
 - iii. Chair Douglass notes:
 - 1. Policy changes that we will be seeing like work experience; AB 1705 and non-credit for ENG and MAT
 - 2. Student panel discussing different transfer and CC level issues; they talked about wanting to maximize their path to transfer and minimize confusion; flexibility and accessibility; more low and zero cost textbooks.
 - 3. Your curriculum specialists (Casandra Greene!) are incredible.
 - b. Additional procedure / launch / approval timeline clarifications
 - i. Launch is this Friday (*all* course related proposals); October 6 for program proposals that are emailed directly to techreview@rccd.edu
 - ii. When New Courses come through, we really are the first eyes on it; it is our role to really make sure they have everything. We will see it again in a major mod if something accidentally gets through that shouldn't have, but we should make sure to give a thorough review for new courses.
 - iii. Extensive prep proposals and Distance Ed proposals essentially never get modified – once they are approved, they are approved in perpetuity (unless deleted? It's never happened). So review with that in mind – likely the only time we will see it or be able to weigh in if more clarity or detail is needed.
- 8. Open Forum: Deaf Awareness event– 9/28 6:30-8:30 DL 121 with Professor Tommy Korn
- 9. Next Meeting: October 10, 2023

10. Meeting Adjourned at 4:47pm

Action Items:

1. Course Deletions: pg. 6
2. Course Exclusions: pg. 6
3. Course Major Modifications: pg. 7
4. Distance Education: pg. 7-8
5. New Courses: pg. 8-15
6. State/Locally Approved Certificate/Degree Modifications: pg. 15-16

Information Items: Course Minor Modifications for RCC : pg. 16

Information Items: All Information and Action Items for MVC and NC: pg. 16

1. State/Locally Approved Certificate/Degree Modifications

Attachments: September 19, 2023

Action Items:

- Technical Corrections on Spreadsheet: <https://websites.rcc.edu/curriculum/agendas-minutes/>
See “Proposal Review Spreadsheet”

Course	Long Title	Rationale	Campus	Action
<i>Motion to approve Deletion and Course Major Mods with note that Course Exclusion will stay on hold to wait for ENG ADT: 1st Kearn; 2nd Lowden; approved unanimously</i>				
<i>Discussion of ART 30B and info in Sample Assignments and discussion of amount and type of material to include; Discussion of GEO 4 to clarify “for educators” refers to reasoning behind scope of content, not pedagogical methods for K-12.</i>				
Course Deletion				
KIN-200	Kinesiology Work Experience	This course has been approved for deletion.	MNR	Approved
Course Exclusion				
ENG-35	Women in Literature	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. (RCC English Rep. Kearn and Tech Review requested at 9/12/23 RCC CC that the course hold at RCC College Curriculum level to wait for ADT modifications that reflects these changes to catch up.)	R	Continue to Hold

Course Major Modifications				
ART-30A	Printmaking-Introduction	Modifications to existing course; update to grading methods, SLOs, and content. Addition of objectives.	R	Approved
ART-30B	Printmaking-Intermediate	Modifications to existing course; update to grading methods, SLOs, and content. Addition of objectives.	R	Approved
ART-49A	Studio Printmaking-Portfolio Preparation	Modifications to existing course; update to grading methods, SLOs, and content. Addition of objectives.	R	Approved
ART-49B	Studio Printmaking-Portfolio Presentation	Modifications to existing course; update to grading methods, SLOs, and content. Addition of objectives.	R	Approved
GEO-30A	Geologic Field Studies of Southern California	Update textbook.	R	Approved
GEO-30B	Geologic Field Studies of Southern California	Update textbook.	R	Approved
GEO-31	Regional Field Studies in Geology	Update textbook	R	Approved
GEO-32	Regional Field Studies in Geology	Update textbook.	R	Approved
GEO-4	Earth Science for Educators	Update course content to maintain CI-D compliance. Added some topics on the atmosphere.	R	Approved
Distance Education Proposals				
<i>Motion to approve Distance Education Proposals: 1st Vermillion; 2nd Merrill approved unanimously</i>				
<i>Discussion of DE proposals on hold waiting for clarification (KIN) and additional information to add to proposal (BUS / MAG) and note to continue holding; discussion about criteria that CC should consider for courses that faculty may consider difficult to offer online. Committee is should look at how discipline experts proposing the DE modality intend to meet the course description, content, and methods of instruction and evaluation. Further discussion of specific question about honors courses offered online; discussion ensued re-affirming above criteria and questioning if HTCC had any opinion.</i>				
BUS-73DE	Exploring the Entrepreneurial Mindset	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.	R	Continue to Hold

KIN-44BDE	Yoga Instructor Methodologies	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	MR	Continue to Hold
MAG-41DE	Leadership, Trust, and Emotional Intelligence	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.	R	Continue to Hold
PHI-33DE	Introduction to Social and Political Philosophy		NR	Approved
<p>New Courses (Note from Chair Douglass: please note for your reviewing efficiency that all of the new BAK courses have a credit and non-credit mirrored version that should be identical and that have corresponding numbers. For example BAK 65 and BAK 865 should be identical except for the unit award.)</p> <p>Motion to approve all New Courses: 1st Merrill; 2nd Joseph</p> <p>Motion amended by friendly amendment (Schmidt; Merrill) to hold all BAK courses to keep the batch together and request more content and review on some after discussion of content and review of the idea of content commensurate to unit/hour designations and concern among committee members that some of the content doesn't match the unit load. In particular, committee requested that the following courses be reviewed for mor content: 68/868, 69/869, 71/871, 80/880 through 84/884</p> <p>Amendment to original motion to hold all BAK courses passes unanimously; vote on original amendment to approve remaining New Courses (MUS) also passes unanimously.</p>				
BAK-65	Introduction to Breads, Rolls and Pastry Basics	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.	R	Hold

BAK-66	Artisanal and Specialty Breads	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.	R	Hold
BAK-67	Viennoiserie & Breakfast Pastries	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.	R	Hold
BAK-68	Cookies and Brownies	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.	R	Hold
BAK-69	Custards and Creams	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.	R	Hold
BAK-70	Cake Mixing Techniques	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.	R	Hold

BAK-71	Pies, Tarts, and Fillings	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.	R	Hold
BAK-72	Quickbreads, Muffins and Pastries	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.	R	Hold
BAK-73	Buttercreams and Cake Assembly Techniques	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.	R	Hold
BAK-74	Cost Control for Professional Skills in Baking	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.	R	Hold
BAK-80	Plated Desserts and Sauces	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.	R	Hold

BAK-81	Candies, Confections and Treats	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.	R	Hold
BAK-82	Advanced Cake Decorating Techniques	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.	R	Hold
BAK-83	Chocolate Techniques and Bonbons	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.	R	Hold
BAK-84	Sugar Artistry and Pastillage	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.	R	Hold
BAK-865	Introduction to Breads, Rolls and Pastry Basics	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.	R	Hold

BAK-866	Artisanal and Specialty Breads	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.	R	Hold
BAK-867	Viennoiserie and Breakfast Pastries	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.	R	Hold
BAK-868	Cookies and Brownies	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.	R	Hold
BAK-869	Custards and Creams	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.	R	Hold
BAK-870	Cake Mixing Techniques	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.	R	Hold

BAK-871	Pies, Tarts and Fillings	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.	R	Hold
BAK-872	Quickbreads, Muffins and Pastries	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.	R	Hold
BAK-873	Buttercreams and Cake Assembly Techniques	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.	R	Hold
BAK-874	Cost Control for Professional Skills in Baking	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.	R	Hold
BAK-880	Plated Desserts and Sauces	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.	R	Hold

BAK-881	Candies, Confections and Treats	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.	R	Hold
BAK-882	Advanced Cake Decorating Techniques	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.	R	Hold
BAK-883	Chocolate Techniques and Bonbons	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.	R	Hold
BAK-884	Sugar Artistry and Pastillage	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.	R	Hold

MUS-829	Concert Choir for Older Adults	<p>Offers additional point of entry into our college music program and for the development of concert choir performance skills for older adults. Sample equivalent active course description from Santa Monica College (MUSIC E34, Lyric Chorus): "This course provides older adults with a musical growth experience, opportunities to enhance their self-esteem and sense of belonging, and a way to express their creativity and interact with peers. Older adults rehearse and perform three-part arrangements of classics, Broadway hits, and ragtime music, and learn to be positive contributors to the sound, appearance, and artistic personality of a performing chorus while keeping their concentration and lung capacity at a peak."</p>	MR	Approved
MUS-858	Gospel Choir for Older Adults	<p>Offers additional point of entry into our college music program and for the development of gospel choir performance skills for older adults. Sample equivalent active course description from Santa Monica College (MUSIC E06, Gospel Community Chorus): "This course introduces older adults to gospel music, literature, and singing techniques with the goal of performing throughout the community. The course provides a venue for older adult students to express themselves through gospel music, gain knowledge of the history of gospel music, build or rebuild their self-confidence as soloists or group performers, and interact with a group of creative peers."</p>	MR	Approved
<p>Program Modification - Degree and Certificate <i>Rep. Magno noted that this proposal should be held to wait for the course changes it is reflecting. Rep. Schmidt confirmed that those courses will be coming through on an agenda soon.</i></p>				

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	Hold
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Information Items - RCC Minor Modifications

ADM-801	Design Process for Graphic Design and Printing Entrepreneur	This minor mod is done in order to maintain the 2-year minor mod cycle. Books are updated to the most current edition.	R
ADM-802	Adobe Illustrator for Graphic Design and Printing Entrepreneur	This minor mod is done in order to maintain the 2-year minor mod cycle. Books are updated to the most current edition.	R
ADM-803	Adobe Photoshop for Graphic Design and Printing Entrepreneur	This minor mod is done in order to maintain the 2-year minor mod cycle. Books are updated to the most current edition.	R
ADM-804	Promotional Printing for Graphic Design and Printing Entrepreneur	This minor mod is done in order to maintain the 2-year minor mod cycle. Books are updated to the most current edition.	R

Information Items - MVC and NC Proposals

BUS-ADT	Business Administration 2.0	Adding MAT-1AH Honors Calculus I under required courses.	M
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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.