

District Curriculum Committee Meeting Agenda

Tuesday, October 3, 2023

4:00-5:00pm

CAADO 209/Zoom

Committee Members	Guests
<input type="checkbox"/> Ann Pfeifle (Chair, HIS, MOV)	<input type="checkbox"/> Lijuan Zhai (AVC Ed Services and Institutional Effectiveness, RCCD)
<input type="checkbox"/> Susan Mills (Co-Chair, VC Ed. Services)	<input type="checkbox"/> Steven Schmidt (MUS, RCC)
<input type="checkbox"/> Brian Johnson (MAT, NOR)	<input type="checkbox"/> Nick Sinigaglia (PHI, MOV)
<input type="checkbox"/> Kelly Douglass (ENG, RIV)	<input type="checkbox"/> Bryan Medina (Staff, RCCD)
	<input type="checkbox"/> Ellen Brown-Drinkwater (AO, RCC)
	<input type="checkbox"/> Nick Franco (AO, NOR)
	<input type="checkbox"/> Jeanne Howard (AO, MVC)
	<input type="checkbox"/> Sabina Fernandez (Staff, MVC)
	<input type="checkbox"/> Casandra Greene (Staff, RCC)
	<input type="checkbox"/> Nicole Brown (Staff, NOR)
Additional Guests:	

Zoom Information

<https://rccd-edu.zoom.us/j/86555446612?pwd=R0dDakVkSzNZQitZZEN0Zm1TTIYvQT09>

+1 669 900 6833 US

Meeting ID: 865 5544 6612

Passcode: 627472

Call to Order:

Agenda and Minutes

1. Approval of Agenda
The agenda will be reviewed, discussed, and considered for approval.

2. Approval of Minutes – September 19, 2023
The minutes will be reviewed, discussed, and considered for approval.

Reports from Colleges

1. Moreno Valley
2. Norco
3. Riverside

Action Items

1. Curriculum Proposals
Curriculum proposals will be reviewed, discussed, and considered for forwarding to the Board of Trustees.

Discussion Items and Public Comment

1. Work Experience Updates – Ann Pfeifle
2. Open Forum
3. Public Comment for all items on or not otherwise on the agenda.

Adjournment:

District Curriculum Committee

Proposals for Review for Meeting: 10/03/2023

Courses

Course Deletions

M N R Discussion

H ADM 200DX **Applied Digital Media Work Experience**
Rationale: Course deletion due to disuse. Have sought out and attached all necessary approval documentation: department minutes, discipline minutes, and email approvals (from RCC and MOV).
MOV: **Approved, 9/26/2023** **NOR:** Info Item, 9/12/2023 **RIV:** **Approved, 9/12/2023**

H ART 200DX **Art Work Experience**
Rationale: Because discipline has agreed to delete the un-used ART 200 course, this emergency only DE is no longer needed.
MOV: **Approved, 9/26/2023** **NOR:** **Approved, 9/26/2023** **RIV:** **Approved, 9/12/2023**

H ENG 50 **Basic English Composition**
Rationale: English 50 is a below-transfer course and is no longer scheduled/offered at any of the college in RCCD due to AB705. Instead, students are placed directly into transfer-level English courses.
MOV: Info Item, 9/12/2023 **NOR:** **Approved, 9/26/2023** **RIV:** **Approved, 9/12/2023**

H ENG 80 **Preparatory Composition**
Rationale: English 80 is a below-transfer-level course and is no longer scheduled/offered at any of the colleges in RCCD due to AB705. Instead, students are placed directly into transfer-level English courses.
MOV: Info Item, 9/12/2023 **NOR:** **Approved, 9/26/2023** **RIV:** **Approved, 9/12/2023**

H ENG 90B **Special Topics in English: Research Methodologies**
Rationale: English 90B, Special Topics in English: Research Methodologies, has never been offered and none of the RCCD colleges plan to offer it in the future.
MOV: Info Item, 9/12/2023 **NOR:** **Approved, 9/26/2023** **RIV:** **Approved, 9/12/2023**

H ENG 90BH **Honors Special Topics in English: Research Methodologies**
Rationale: English 90B, Honors Special Topics in English: Research Methodologies, has never been offered, and none of the RCCD colleges plan to offer it in the future. ENG 90BH is not a NOR college course (see attachment); MVC excluded the course in 2019.
MOV: Info Item, 9/12/2023 **NOR:** **Approved, 9/26/2023** **RIV:** **Approved, 9/12/2023**

H KIN 200 **Kinesiology Work Experience**
Rationale: This course has been approved for deletion.
MOV: **Approved, 9/26/2023** **NOR:** **Approved, 9/26/2023** **RIV:** **Approved, 9/26/2023**

Course Exclusions

M N R Discussion

H ENG 35 **Women in Literature**
Rationale: 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.
MOV: Info Item, 9/12/2023 **NOR:** Info Item, 9/12/2023 **RIV:** **Hold, 9/12/2023**
Holding for RCC English ADT.

Course Inclusions

M N R Discussion

H GUI 47A **Career Exploration**
Rationale: Guidance 47A will allow students to identify their personal career related attributes such as interests, abilities, and skills, apply them to various job opportunities, explore those good career options and evaluate good options using a multi-factor analysis that will help identify the best option. Norco College has expanded the definition of a "Comprehensive Student Education Plan" to move beyond just an academic plan. It now includes the addition of a career plan and a financial plan. Our hope is that the inclusion of Guidance 47A at Norco College will help provide these comprehensive plans to students that enroll.
MOV: Info Item, 9/12/2023 **NOR:** **Approved, 9/26/2023** **RIV:** Info Item, 9/12/2023

Courses

Course Inclusions

M N R Discussion

H	HIS 61	US History from a Chicano/a/x Perspective: 1848 to Present Day	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
	Rationale:	This is a valuable course, and we believe it will draw great student interest.			
	MOV:	Info Item, 9/12/2023	NOR:	Approved, 9/26/2023	RIV:

Course Major Modifications

M N R Discussion

	ART 30A	Printmaking-Introduction	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
	Rationale:	Modifications to existing course; update to grading methods, SLOs, and content. Addition of objectives.			
	MOV:	Info Item, 9/26/2023	NOR:	Info Item, 9/26/2023	RIV:

	ART 30B	Printmaking-Intermediate	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
	Rationale:	Modifications to existing course; update to grading methods, SLOs, and content. Addition of objectives.			
	MOV:	Info Item, 9/26/2023	NOR:	Info Item, 9/26/2023	RIV:

	ART 49A	Studio Printmaking-Portfolio Preparation	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
	Rationale:	Modifications to existing course; update to grading methods, SLOs, and content. Addition of objectives.			
	MOV:	Info Item, 9/26/2023	NOR:	Info Item, 9/26/2023	RIV:

	ART 49B	Studio Printmaking-Portfolio Presentation	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
	Rationale:	Modifications to existing course; update to grading methods, SLOs, and content. Addition of objectives.			
	MOV:	Info Item, 9/26/2023	NOR:	Info Item, 9/26/2023	RIV:

H	ENG 44	Poetry from the Twentieth Century to the Present	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
	Rationale:	This major modification adds to the list of poets to consider using in the course, with a focus on Black, Indigenous, People of color, LGBTQIA, and women poets; it also adds reading and writing assignments that offer some additional examples; and finally, adds a book and an excellent, free, academic online resource to the course materials.			
	MOV:	Info Item, 9/12/2023	NOR:	Approved, 9/26/2023	RIV:

H	ENG 45	Modern Drama	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
	Rationale:	Updating textbooks			
	MOV:	Info Item, 9/12/2023	NOR:	Approved, 9/26/2023	RIV:

	GEO 30A	Geologic Field Studies of Southern California	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
	Rationale:	Update textbook.			
	MOV:	Info Item, 9/26/2023	NOR:	Info Item, 9/26/2023	RIV:

	GEO 30B	Geologic Field Studies of Southern California	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
	Rationale:	Update textbook.			
	MOV:	Info Item, 9/26/2023	NOR:	Info Item, 9/26/2023	RIV:

	GEO 31	Regional Field Studies in Geology	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
	Rationale:	Update textbook			
	MOV:	Info Item, 9/26/2023	NOR:	Info Item, 9/26/2023	RIV:

	GEO 32	Regional Field Studies in Geology	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
	Rationale:	Update textbook.			
	MOV:	Info Item, 9/26/2023	NOR:	Info Item, 9/26/2023	RIV:

	GEO 4	Earth Science for Educators	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
	Rationale:	Update course content to maintain CI-D compliance. Added some topics on the atmosphere.			
	MOV:	Info Item, 9/26/2023	NOR:	Info Item, 9/26/2023	RIV:

H	KIN V94	In-Season Varsity Sport Conditioning	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
	Rationale:	Update Course Materials, update Learning Objectives, update sample assignments, and update Course Content.			
	MOV:	Info Item, 9/12/2023	NOR:	Approved, 9/26/2023	RIV:

Courses

Course Major Modifications

M N R Discussion

H KIN V95 [Out-Of-Season Sport Conditioning](#)
Rationale: Update Course Materials, add Learning Objectives, update Course Content, and update sample assignments.
MOV: [Approved, 9/12/2023](#) **NOR:** [Approved, 9/26/2023](#) **RIV:** [Approved, 9/12/2023](#)

H MUS 39 [Applied Music I](#)
Rationale: Update sample assignments and materials.
MOV: Info Item, 9/12/2023 **NOR:** [Approved, 9/26/2023](#) **RIV:** [Approved, 9/12/2023](#)

H MUS 52 [Recital Performance](#)
Rationale: Update materials.
MOV: Info Item, 9/12/2023 **NOR:** [Approved, 9/26/2023](#) **RIV:** [Approved, 9/12/2023](#)

H MUS 67 [Community Chamber Ensemble](#)
Rationale: Update materials.
MOV: Info Item, 9/12/2023 **NOR:** [Approved, 9/26/2023](#) **RIV:** [Approved, 9/12/2023](#)

Course Minor Modifications

M N R Discussion

ADM 801 [Design Process for Graphic Design and Printing Entrepreneur](#)
Rationale: This minor mod is done in order to maintain the 2-year minor mod cycle. Books are updated to the most current edition.
MOV: Info Item, 9/26/2023 **NOR:** Info Item, 9/26/2023 **RIV:** Info Item, 9/26/2023

ADM 802 [Adobe Illustrator for Graphic Design and Printing Entrepreneur](#)
Rationale: This minor mod is done in order to maintain the 2-year minor mod cycle. Books are updated to the most current edition.
MOV: Info Item, 9/26/2023 **NOR:** Info Item, 9/26/2023 **RIV:** Info Item, 9/26/2023

ADM 803 [Adobe Photoshop for Graphic Design and Printing Entrepreneur](#)
Rationale: This minor mod is done in order to maintain the 2-year minor mod cycle. Books are updated to the most current edition.
MOV: Info Item, 9/26/2023 **NOR:** Info Item, 9/26/2023 **RIV:** Info Item, 9/26/2023

ADM 804 [Promotional Printing for Graphic Design and Printing Entrepreneur](#)
Rationale: This minor mod is done in order to maintain the 2-year minor mod cycle. Books are updated to the most current edition.
MOV: Info Item, 9/26/2023 **NOR:** Info Item, 9/26/2023 **RIV:** Info Item, 9/26/2023

Distance Education

M N R Discussion

H ARE 25DE [Revit II-Advanced Architectural Drafting](#)
Rationale:
MOV: Info Item, 9/12/2023 **NOR:** [Approved, 9/26/2023](#) **RIV:** Info Item, 9/12/2023

H BUS 73DE [Exploring the Entrepreneurial Mindset](#)
Rationale:
MOV: Info Item, 9/12/2023 **NOR:** Info Item, 9/12/2023 **RIV:** [Hold, 9/12/2023](#)

H CON 862DE [Print Reading for Construction](#)
Rationale:
MOV: Info Item, 9/12/2023 **NOR:** [Approved, 9/26/2023](#) **RIV:** Info Item, 9/12/2023

H HUM 18DE [Walking With the Dead: An Interdisciplinary Perspective on Death and Dying](#)
Rationale:
MOV: Info Item, 9/12/2023 **NOR:** [Approved, 9/26/2023](#) **RIV:** [Approved, 9/12/2023](#)

Courses

Distance Education

M N R Discussion

H	KIN 44BDE	Yoga Instructor Methodologies	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
	Rationale:					
	MOV: Approved, 9/12/2023	NOR: Info Item, 9/12/2023	RIV: Hold, 9/12/2023			
H	MAG 41DE	Leadership, Trust, and Emotional Intelligence	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
	Rationale:					
	MOV: Info Item, 9/12/2023	NOR: Info Item, 9/12/2023	RIV: Hold, 9/12/2023			
H	PHI 19DE	Native American Thought	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
	Rationale:					
	MOV: Info Item, 9/12/2023	NOR: Approved, 9/26/2023	RIV: Approved, 9/12/2023			
	PHI 33DE	Introduction to Social and Political Philosophy	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
	Rationale:					
	MOV: Info Item, 9/26/2023	NOR: Approved, 9/26/2023	RIV: Approved, 9/26/2023			
H	PHI 34DE	Philosophical Survey of Sex, Gender, and Sexuality	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
	Rationale:					
	MOV: Info Item, 9/12/2023	NOR: Approved, 9/26/2023	RIV: Approved, 9/12/2023			

New Courses

M N R Discussion

	BAK 65	Introduction to Breads, Rolls and Pastry Basics	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
	Rationale:	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.				
	MOV: Info Item, 9/26/2023	NOR: Info Item, 9/26/2023	RIV: Hold, 9/26/2023	All BAK courses held for further discussion on content.		
	BAK 66	Artisanal and Specialty Breads	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
	Rationale:	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.				
	MOV: Info Item, 9/26/2023	NOR: Info Item, 9/26/2023	RIV: Hold, 9/26/2023			
	BAK 67	Viennoiserie & Breakfast Pastries	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
	Rationale:	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.				
	MOV: Info Item, 9/26/2023	NOR: Info Item, 9/26/2023	RIV: Hold, 9/26/2023			
	BAK 68	Cookies and Brownies	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
	Rationale:	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.				
	MOV: Info Item, 9/26/2023	NOR: Info Item, 9/26/2023	RIV: Hold, 9/26/2023			
	BAK 69	Custards and Creams	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
	Rationale:	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.				
	MOV: Info Item, 9/26/2023	NOR: Info Item, 9/26/2023	RIV: Hold, 9/26/2023			
	BAK 70	Cake Mixing Techniques	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
	Rationale:	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.				
	MOV: Info Item, 9/26/2023	NOR: Info Item, 9/26/2023	RIV: Hold, 9/26/2023			

Courses

New Courses

M N R Discussion

BAK 71 **Pies, Tarts, and Fillings**

Rationale: 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.

MOV: Info Item, 9/26/2023

NOR: Info Item, 9/26/2023

RIV: Hold, 9/26/2023

BAK 72 **Quickbreads, Muffins and Pastries**

Rationale: 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.

MOV: Info Item, 9/26/2023

NOR: Info Item, 9/26/2023

RIV: Hold, 9/26/2023

BAK 73 **Buttercreams and Cake Assembly Techniques**

Rationale: 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.

MOV: Info Item, 9/26/2023

NOR: Info Item, 9/26/2023

RIV: Hold, 9/26/2023

BAK 74 **Cost Control for Professional Skills in Baking**

Rationale: 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.

MOV: Info Item, 9/26/2023

NOR: Info Item, 9/26/2023

RIV: Hold, 9/26/2023

BAK 80 **Plated Desserts and Sauces**

Rationale: 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.

MOV: Info Item, 9/26/2023

NOR: Info Item, 9/26/2023

RIV: Hold, 9/26/2023

BAK 81 **Candies, Confections and Treats**

Rationale: 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.

MOV: Info Item, 9/26/2023

NOR: Info Item, 9/26/2023

RIV: Hold, 9/26/2023

BAK 82 **Advanced Cake Decorating Techniques**

Rationale: 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.

MOV: Info Item, 9/26/2023

NOR: Info Item, 9/26/2023

RIV: Hold, 9/26/2023

BAK 83 **Chocolate Techniques and Bonbons**

Rationale: 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.

MOV: Info Item, 9/26/2023

NOR: Info Item, 9/26/2023

RIV: Hold, 9/26/2023

BAK 84 **Sugar Artistry and Pastillage**

Rationale: 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.

MOV: Info Item, 9/26/2023

NOR: Info Item, 9/26/2023

RIV: Hold, 9/26/2023

BAK 865 **Introduction to Breads, Rolls and Pastry Basics**

Rationale: 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.

MOV: Info Item, 9/26/2023

NOR: Info Item, 9/26/2023

RIV: Hold, 9/26/2023

Courses

New Courses

M N R Discussion

BAK 866 [Artisanal and Specialty Breads](#)

Rationale: 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.

MOV: Info Item, 9/26/2023 **NOR:** Info Item, 9/26/2023 **RIV:** Hold, 9/26/2023

BAK 867 [Viennoiserie and Breakfast Pastries](#)

Rationale: 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.

MOV: Info Item, 9/26/2023 **NOR:** Info Item, 9/26/2023 **RIV:** Hold, 9/26/2023

BAK 868 [Cookies and Brownies](#)

Rationale: 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.

MOV: Info Item, 9/26/2023 **NOR:** Info Item, 9/26/2023 **RIV:** Hold, 9/26/2023

BAK 869 [Custards and Creams](#)

Rationale: 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.

MOV: Info Item, 9/26/2023 **NOR:** Info Item, 9/26/2023 **RIV:** Hold, 9/26/2023

BAK 870 [Cake Mixing Techniques](#)

Rationale: 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.

MOV: Info Item, 9/26/2023 **NOR:** Info Item, 9/26/2023 **RIV:** Hold, 9/26/2023

BAK 871 [Pies, Tarts and Fillings](#)

Rationale: 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.

MOV: Info Item, 9/26/2023 **NOR:** Info Item, 9/26/2023 **RIV:** Hold, 9/26/2023

BAK 872 [Quickbreads, Muffins and Pastries](#)

Rationale: 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.

MOV: Info Item, 9/26/2023 **NOR:** Info Item, 9/26/2023 **RIV:** Hold, 9/26/2023

BAK 873 [Buttercreams and Cake Assembly Techniques](#)

Rationale: 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.

MOV: Info Item, 9/26/2023 **NOR:** Info Item, 9/26/2023 **RIV:** Hold, 9/26/2023

BAK 874 [Cost Control for Professional Skills in Baking](#)

Rationale: 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.

MOV: Info Item, 9/26/2023 **NOR:** Info Item, 9/26/2023 **RIV:** Hold, 9/26/2023

BAK 880 [Plated Desserts and Sauces](#)

Rationale: 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.

MOV: Info Item, 9/26/2023 **NOR:** Info Item, 9/26/2023 **RIV:** Hold, 9/26/2023

Courses

New Courses

M N R Discussion

BAK 881 **Candies, Confections and Treats**

Rationale: 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.

MOV: Info Item, 9/26/2023

NOR: Info Item, 9/26/2023

RIV: Hold, 9/26/2023

BAK 882 **Advanced Cake Decorating Techniques**

Rationale: 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.

MOV: Info Item, 9/26/2023

NOR: Info Item, 9/26/2023

RIV: Hold, 9/26/2023

BAK 883 **Chocolate Techniques and Bonbons**

Rationale: 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.

MOV: Info Item, 9/26/2023

NOR: Info Item, 9/26/2023

RIV: Hold, 9/26/2023

BAK 884 **Sugar Artistry and Pastillage**

Rationale: 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.

MOV: Info Item, 9/26/2023

NOR: Info Item, 9/26/2023

RIV: Hold, 9/26/2023

MUS 829 **Concert Choir for Older Adults**

Rationale: 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."

MOV: Approved, 9/26/2023

NOR: Info Item, 9/26/2023

RIV: Approved, 9/26/2023

MUS 858 **Gospel Choir for Older Adults**

Rationale: 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."

MOV: Approved, 9/26/2023

NOR: Info Item, 9/26/2023

RIV: Approved, 9/26/2023

Programs

Program Modifications

M N R Discussion

ADT

H PSY **Psychology**

Rationale: PSY-11 is listed as a List A option on the Psychology ADT at both RCC and MVC. The course should also be an option for Norco College students. It aligns with the program learning outcomes and has been approved for C-ID PSY 130. It also has approval for CSU GE areas D and is UC transferable.

MOV: Info Item, 9/12/2023

NOR: Approved, 9/26/2023

RIV: Info Item, 9/12/2023

Programs

Program Modifications

M N R Discussion

Degree & Certificate

CUL [Baking & Pastry Arts](#)

Rationale: 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.

MOV: Info Item, 9/26/2023

NOR: Info Item, 9/26/2023

RIV: **Hold, 9/26/2023**

Holding for updated courses.

Program Outline

Title: Associate in Arts in Psychology for Transfer

Originator: Laura Adams

Date 5/4/2023

Department: Social and Behavioral Sciences

College/Learning Pathway/Engagement Center: Norco - School of Social & Behavioral Sciences

TOPs Code: 200100

CIP Code: 420101

College: Moreno Valley College Norco College Riverside City College

(Please note: ADTs are college specific. If multiple colleges wish to adopt this program, a separate proposal and college specific supporting documents are required.)

Type of ADT: Associate in Arts for Transfer
Transfer

Associate in Science for
Transfer

This is a: New ADT*

Modification to an existing ADT

If this is a modification to an existing ADT, please specify the changes being made:

(Please be specific! Indicate any changes such as title, description, learning outcomes, courses, unit values, etc.)

PSY-11 is being added as an option to List A.

Rationale:

(Please note: This information will be presented to the Board of Trustees.)

PSY-11 is listed as a List A option on the Psychology ADT at both RCC and MVC. The course should also be an option for Norco College students. It aligns with the program learning outcomes and has been approved for C-ID PSY 130. It also has approval for CSU GE areas D and is UC transferable.

Required Documentation:

Please submit this form and the documents outlined below to your college's Instructional Program Support Coordinator (IPSC) and the District Technical Review committee via TechReview@rccd.edu. Please do not submit your proposal until all of the documentation below is complete.

All new and modified ADTs must include the following:

- Evidence of district-wide discipline communication
- Department minutes showing approval
- Narrative *(See next page)*
- C-ID or Assist Articulation Information, and the most current TMC Template *(Work with your Articulation Officer to obtain this documentation)*

Program Narrative

Item 1. Program Goals and Objectives

The Associate in Arts in Psychology for Transfer degree is designed to prepare students who wish to transfer for the purposes of pursuing studies in psychology. Specifically, this degree allows students to complete various lower division courses in preparation for obtaining a baccalaureate degree in psychology at a California State University.

Item 2. Catalog Description

The Associate in Arts in Psychology for Transfer degree is designed to prepare students who wish to transfer for the purposes of pursuing studies in psychology. Specifically, this degree allows students to complete various lower division courses in preparation for obtaining a baccalaureate degree in psychology at a California State University.

Program Learning Outcomes (PLOSs)

Upon successful completion of this program, students should be able to:

- Understand and describe key concepts, principles, and applications in the field of psychology and its content domains
- Apply information literacy and use scientific reasoning to interpret, design, and conduct basic psychological research and understand psychological phenomena
- Use APA style to communicate the results of research in written reports and oral presentations

Required Courses: 19-20 units

Course	Title	Units
PSY-1*/1H*	General Psychology/Honors	3
PSY-2*	Biological Psychology	3
PSY-9*	Developmental Psychology	3
PSY-50*	Research Methods in Psychology	4
PSY-48*/SOC-48* Or MAT-12*/MAT-12H*	Statistics for the Behavioral Sciences Statistics/Honors	3 4
List A	Choose from the list below	3

LIST A: Elective Courses: 3 units

Course	Title	Units
PSY-8*	Introduction to Social Psychology	3
PSY-10*	Personal and Social Adjustment	3
PSY-11*	Psychology of Human Sexuality	3

PSY-33*	Theories of Personality	3
PSY-35*/35H	Abnormal Psychology/Honors	3

***Courses may also be used to fulfill general education requirements for the CSU GE or IGETC pattern, please confer with a counselor.**

ASSOCIATE IN ARTS FOR TRANSFER DEGREE

The Associate in Arts in Psychology for Transfer degree will be awarded upon completion of 60 California State University (CSU) transferable units including the above major requirements and the Intersegmental General Education Transfer Curriculum (IGETC) or California State University General Education (CSUGE) requirements and with a minimum grade point average of 2.0. All courses in the major must be completed with a grade of “C” or better (or a “P” if taken as Pass/No Pass).

Program Outline

Title: **Baking & Pastry Arts**

Originator: **Joshua M. Orlando**

Date **9/1/2023**

Department: **Culinary Arts**

College/Learning Pathway/Engagement Center: **Riverside - Advanced Technical Arts and Trades**

Moreno Valley College **Norco College** **Riverside City College**
(Please note: All degrees and certificates are college specific. If multiple colleges wish to adopt this degree or certificate, a separate proposal and college specific supporting documents are required.)

TOPs Code: **1306.30** **CIP Code:** **1205.00**

Type of Program:

Certificate of Achievement only Locally approved certificate (8-units or less) only
 Associate Degree only **Certificate of Achievement and Degree**

Type of Associate Degree:

Associate of Arts **Associate of Science**

This is a: New certificate/degree* **Modification to an existing certificate/degree**

***New programs that require new facilities, positions, capital outlays, or have budgetary impacts must also be approved by Academic Senate and Strategic Planning before being submitted. Has this program been appropriately approved?**

Yes, minutes attached Approval Pending
 No Capital or Budgetary Impacts

If this is a modification to an existing certificate/degree, please specify the changes being made:
(Please be specific! Indicate any changes to title, description, learning outcomes, courses, unit values, etc.)

Course codes are changing from CUL to BAK. Nothing else has changed.

Rationale:

(Please note: This information will be presented to the Board of Trustees.)

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.

Required Documentation

Please submit this form and the documents outlined below to your college's Instructional Program Support Coordinator (IPSC) and the District Technical Review committee via TechReview@rccd.edu. Please do not submit your proposal until all of the documentation below is complete.

All Degrees and Certificates

- Evidence of district-wide discipline communication
- Department minutes showing approval
- Narrative (*see following page*)
- Transfer preparation documentation (*only if applicable*)

Degrees and Certificates of 8 Units or More with Vocational TOPs Codes

In addition to the above, all degrees and certificates of 8 units or more with a vocational TOPs code must include the following to be submitted to the State Chancellor's Office for approval.*

- Labor Market Information and Analysis (*Required for new programs and modifications.*)
- Advisory Committee Recommendation (*Required for new programs and may be required for modifications. Check with the curriculum coordinator at your college to determine if a new recommendation is necessary.*)
- Regional Consortium Recommendation (*Required for new programs only.*)

**Certificates between 8 and less than 16 units can be approved locally or can be submitted to the State Chancellor's Office for approval. Certificates of less than 8 units can only be approved locally. However, locally approved certificates will not appear on student transcripts.*

Program Narrative

Item 1. Program Goals and Objectives

For programs with a vocational TOPs code, must address a valid workforce preparation purpose. For programs with a non-vocational TOPs code, must address a valid workforce preparation, basic skills, civic education, or local purpose. May address transfer preparation if applicable.

Upon successful completion of this program, students will have the skills necessary to start working within the workforce in various capacities, including, but not limited to hotels, restaurants, resorts, tea parlors, grocery store bakeries, independent bakeries, research and development, donut shops, chocolate shops, cake decorator, or food stylist.

Item 2. Catalog Description

Includes program requirements, prerequisite skills or enrollment limitations, program learning outcomes, and information relevant to program goal.

The Baking & Pastry Program at Riverside City College focuses on professional learning objectives through our Career & Technical Education division. As the program unfolds, students within our community and surrounding areas, will learn the fundamentals of baking and pastry arts, from yeast dough formulation to cakes and pastries from around the globe. Additionally, students will learn the proper food safety and sanitation practices as set forth by industry benchmarks. This knowledge is captured through traditional styles of learning, as well as a hands on approach where students can grasp a better understanding of the material. As they advance through the program, students continue representing their personal styles and cultural backgrounds through their plated desserts, to advanced techniques such as chocolate and sugar artistry. Students are encouraged through critical thinking, on how baking ingredients function, and the roles they contribute throughout the baking processes. To further enhance their knowledge and outreach within the community, students will need to communicate and collaborate with industry partners and leaders, to solidify their learnings.

Item 3. Program Requirements

Includes course requirements and sequencing that reflect program goals. For degrees, the GE pattern and calculations used to reach the degree total must be shown following the program requirements table. Course titles and unit values must be exact.

Required Courses: 25 units

Course	Title	Units	Sequencing
CUL 50	ServSafe Food Safety	2	Semester 1, Summer
BAK 46	Fundamentals of Baking and Pastry	8.5	Semester 2, Fall
BAK 47	Advanced Baking and Pastry	8.5	Semester 3, Spring
MAG 56	Human Resources Management	3	Semester 3, Spring
KIN 4	Nutrition	3	Semester 3, Spring

Elective Courses: 0 units

Course	Title	Units	Sequencing

Total Program Units: 25 units

Item 4. Master Planning

Must address how the certificate/degree fits in the mission, curriculum, and master planning of the college and higher education in California.

The college has the facilities and resources to maintain the courses at the level of quality described in this proposal. Although this program may take longer to complete, the availability and offerings of classes will align better with the student’s needs and requirements.

Item 5. Enrollment and Completer Projections

Projection of number of students to earn certificate/degree annually.

Estimated 18-20

Item 6. Place of Program in Curriculum/Similar Programs

Must address how the certificate/degree fits in college’s existing inventory.

The college currently offers classes for Baking & Pastry Arts. These are less units courses, allowing students to take multiple within a semester within our Culinary Academy facilities.

Item 7. Similar Programs at Other Colleges in Service Area

Justification of need for certificate/degree in the region.

- Long Beach City College
- Cypress College
- Los Angeles Trade Technical College
- Pasadena City College
- Institute of Culinary Education

Item 8. Transfer Preparation Information (if applicable)

If transfer preparation is a component of the certificate/degree, please provide transfer preparation information.