

District Curriculum Committee Meeting Agenda

Tuesday, October 17, 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 – October 3, 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. Open Forum
2. Public Comment for all items on or not otherwise on the agenda.

Adjournment:

District Curriculum Committee

Proposals for Review for Meeting: 10/17/2023

Courses

Course Exclusions

M N R Discussion

H	ENG 35	Women in Literature	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
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:	Approved, 10/10/2023	

PHI 22	Philosophy of Science	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Rationale:	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.				
MOV:	Approved, 10/10/2023	NOR:	Info Item, 10/10/2023	RIV:	Info Item, 10/10/2023

PHI 36	Asian Philosophy	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Rationale:	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.				
MOV:	Approved, 10/10/2023	NOR:	Info Item, 10/10/2023	RIV:	Info Item, 10/10/2023

POL 3	Intro to Politics	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Rationale:	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.				
MOV:	Info Item, 10/10/2023	NOR:	Info Item, 10/10/2023	RIV:	Approved, 10/10/2023

Course Inclusions

M N R Discussion

ADM 63B	Design for Electronic Publication	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Rationale:	These courses would be necessary and are industry-relevant for students seeking to earn an associate's degree in Graphic Design.				
MOV:	Approved, 10/10/2023	NOR:	Info Item, 10/10/2023	RIV:	Info Item, 10/10/2023

ADM 71B	Adobe Photoshop, Advanced	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Rationale:	These courses would be necessary and are industry-relevant for students seeking to earn an associate's degree in Graphic Design.				
MOV:	Approved, 10/10/2023	NOR:	Info Item, 10/10/2023	RIV:	Info Item, 10/10/2023

ADM 77B	Adobe Illustrator, Advanced	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Rationale:	These courses would be necessary and are industry-relevant for students seeking to earn an associate's degree in Graphic Design.				
MOV:	Approved, 10/10/2023	NOR:	Info Item, 10/10/2023	RIV:	Info Item, 10/10/2023

ANT 10	Forensic Anthropology	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Rationale:	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.				
MOV:	Approved, 10/10/2023	NOR:	Info Item, 10/10/2023	RIV:	Info Item, 10/10/2023

HUM 18	Walking with the Dead: An Interdisciplinary Perspective on Death and Dying	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Rationale:	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.				
MOV:	Approved, 10/10/2023	NOR:	Info Item, 10/10/2023	RIV:	Info Item, 10/10/2023

Course Major Modifications

M N R Discussion

Courses

Course Major Modifications

M N R Discussion

AUT 13B	Advanced Hybrid and Electric Vehicle Technology	<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>
Rationale:	2 year review and course book review/update as needed.	
MOV:	Info Item, 10/10/2023	NOR: Info Item, 10/10/2023
		RIV: Approved, 10/10/2023
AUT 1A	Automotive Engine Repair (Upper End)	<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>
Rationale:	2 year review and update of course materials as needed.	
MOV:	Info Item, 10/10/2023	NOR: Info Item, 10/10/2023
		RIV: Approved, 10/10/2023
AUT 1B	Automotive Engine Repair (Lower End)	<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>
Rationale:	2 year review and update of course materials as needed.	
MOV:	Info Item, 10/10/2023	NOR: Info Item, 10/10/2023
		RIV: Approved, 10/10/2023
AUT 2	Automotive Automatic Transmission/Transaxles	<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>
Rationale:	2 year review and book update.	
MOV:	Info Item, 10/10/2023	NOR: Info Item, 10/10/2023
		RIV: Approved, 10/10/2023
AUT 3	Automotive Manual Drivetrain Systems	<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>
Rationale:	2 year review and review/update course books as needed.	
MOV:	Info Item, 10/10/2023	NOR: Info Item, 10/10/2023
		RIV: Approved, 10/10/2023
AUT 4A	Automotive Steering and Suspension	<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>
Rationale:	2 year review and course book review/update as needed.	
MOV:	Info Item, 10/10/2023	NOR: Info Item, 10/10/2023
		RIV: Approved, 10/10/2023
AUT 4B	Advanced Suspension and Brake Systems	<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>
Rationale:	2 year review and course book review/update as needed.	
MOV:	Info Item, 10/10/2023	NOR: Info Item, 10/10/2023
		RIV: Approved, 10/10/2023
AUT 5	Automotive Brakes	<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>
Rationale:	2 year review and course book review/update as needed.	
MOV:	Info Item, 10/10/2023	NOR: Info Item, 10/10/2023
		RIV: Approved, 10/10/2023
AUT 50	Automotive Principles	<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>
Rationale:	2 year review and update course book as required.	
MOV:	Info Item, 10/10/2023	NOR: Info Item, 10/10/2023
		RIV: Approved, 10/10/2023
AUT 6A	Automotive Electrical Systems 1	<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>
Rationale:	2 year review and course book update as required.	
MOV:	Info Item, 10/10/2023	NOR: Info Item, 10/10/2023
		RIV: Approved, 10/10/2023
AUT 6B	Automotive Electrical Systems 2	<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>
Rationale:	2 year review and course book review/update as needed.	
MOV:	Info Item, 10/10/2023	NOR: Info Item, 10/10/2023
		RIV: Approved, 10/10/2023
AUT 7	Automotive Heating and Air Conditioning	<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>
Rationale:	2 year review and course book review/update as needed.	
MOV:	Info Item, 10/10/2023	NOR: Info Item, 10/10/2023
		RIV: Approved, 10/10/2023
AUT 801	ASE Test Preparation- Engine Repair	<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>
Rationale:	2 year review and update of course materials as needed.	
MOV:	Info Item, 10/10/2023	NOR: Info Item, 10/10/2023
		RIV: Approved, 10/10/2023
AUT 802	ASE Test Preparation- Automatic Transmission/ Transaxle	<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>
Rationale:	2 year review and update of course materials as needed.	
MOV:	Info Item, 10/10/2023	NOR: Info Item, 10/10/2023
		RIV: Approved, 10/10/2023

Courses

Course Major Modifications

M N R Discussion

AUT 803	ASE Test Preparation- Manual Drive Train and Axles	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Rationale:	2 year review and update of course materials as needed.				
MOV:	Info Item, 10/10/2023	NOR:	Info Item, 10/10/2023	RIV:	Approved, 10/10/2023
AUT 804	ASE Test Preparation - Suspension and Steering	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Rationale:	2 year review and update of course materials as needed.				
MOV:	Info Item, 10/10/2023	NOR:	Info Item, 10/10/2023	RIV:	Approved, 10/10/2023
AUT 805	ASE Test Preparation- Brakes	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Rationale:	2 year review and update of course materials as needed.				
MOV:	Info Item, 10/10/2023	NOR:	Info Item, 10/10/2023	RIV:	Approved, 10/10/2023
AUT 806	ASE Test Preparation- Electrical/Electronic Systems	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Rationale:	2 year review and update of course materials as needed.				
MOV:	Info Item, 10/10/2023	NOR:	Info Item, 10/10/2023	RIV:	Approved, 10/10/2023
AUT 807	ASE Test Preparation- Heating and Air Conditioning	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Rationale:	2 year review and update of course materials as needed.				
MOV:	Info Item, 10/10/2023	NOR:	Info Item, 10/10/2023	RIV:	Approved, 10/10/2023
AUT 808	ASE Test Preparation- Engine Performance	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Rationale:	2 year review and update of course materials as needed.				
MOV:	Info Item, 10/10/2023	NOR:	Info Item, 10/10/2023	RIV:	Approved, 10/10/2023
AUT 811	ASE Test Preparation- Advanced Engine Performance	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Rationale:	2 year review and update of course materials as needed.				
MOV:	Info Item, 10/10/2023	NOR:	Info Item, 10/10/2023	RIV:	Approved, 10/10/2023
AUT 8A	Automotive Engine Performance 1	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Rationale:	2 year review and course book update as required.				
MOV:	Info Item, 10/10/2023	NOR:	Info Item, 10/10/2023	RIV:	Approved, 10/10/2023
AUT 8B	Automotive Engine Performance 2	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Rationale:	2 year course review and book update as required.				
MOV:	Info Item, 10/10/2023	NOR:	Info Item, 10/10/2023	RIV:	Approved, 10/10/2023
AUT 8C	Automotive Emission Controls	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Rationale:	2 year review and book update as required.				
MOV:	Info Item, 10/10/2023	NOR:	Info Item, 10/10/2023	RIV:	Approved, 10/10/2023
BAK 48	Dietary Baking	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Rationale:	Updating discipline from CUL to BAK.				
MOV:	Info Item, 10/10/2023	NOR:	Info Item, 10/10/2023	RIV:	Approved, 10/10/2023
COS 61A	Level I Cosmetology Instructor Concepts A	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Rationale:	Adjust lab hours				
MOV:	Info Item, 10/10/2023	NOR:	Info Item, 10/10/2023	RIV:	Approved, 10/10/2023
COS 61B	Lev II Cosmetology Instructor Concepts B	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Rationale:	Adjust lab hours				
MOV:	Info Item, 10/10/2023	NOR:	Info Item, 10/10/2023	RIV:	Approved, 10/10/2023
ENG 8	Introduction to Mythology	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
Rationale:	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.				
MOV:	Info Item, 10/10/2023	NOR:	Approved, 10/10/2023	RIV:	Approved, 10/10/2023

Courses

Course Major Modifications

M N R Discussion

HUM 8 **Introduction to Mythology**

Rationale: 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.

MOV: **Approved, 10/10/2023** **NOR:** **Approved, 10/10/2023** **RIV:** **Approved, 10/10/2023**

NNA 79 **Medical Terminology for Healthcare Professionals**

Rationale: Change to degree credit and update textbooks.

MOV: Info Item, 10/10/2023 **NOR:** Info Item, 10/10/2023 **RIV:** **Approved, 10/10/2023**

NNA 80 **Nursing Assistant Training Program (NATP)**

Rationale: 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.

MOV: Info Item, 10/10/2023 **NOR:** Info Item, 10/10/2023 **RIV:** **Approved, 10/10/2023**

NNA 80A **Nursing Learning Laboratory**

Rationale: 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.

MOV: Info Item, 10/10/2023 **NOR:** Info Item, 10/10/2023 **RIV:** **Approved, 10/10/2023**

NNA 86 **Acute Care Nurse Assistant**

Rationale: Reviewed objectives, requisites, course content, MOI, and MOE. Updated course materials. Added TOPS code.

MOV: Info Item, 10/10/2023 **NOR:** Info Item, 10/10/2023 **RIV:** **Approved, 10/10/2023**

NRN 93 **Calculations for Healthcare Providers**

Rationale: 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.

MOV: Info Item, 10/10/2023 **NOR:** Info Item, 10/10/2023 **RIV:** **Approved, 10/10/2023**

NVN 55A **Vocational Nursing Practice and Nutrition Across the Lifespan**

Rationale: Update course content, MOI, and textbooks

MOV: Info Item, 10/10/2023 **NOR:** Info Item, 10/10/2023 **RIV:** **Approved, 10/10/2023**

NVN 55B **Principles of Pathophysiology**

Rationale: Update MOI and prereq Entrance Skills.

MOV: Info Item, 10/10/2023 **NOR:** Info Item, 10/10/2023 **RIV:** **Approved, 10/10/2023**

NXN 78 **Pharmacology in Clinical Nursing Practice**

Rationale: Remove CA BRN provider number in short description. Update resources.

MOV: Info Item, 10/10/2023 **NOR:** Info Item, 10/10/2023 **RIV:** **Approved, 10/10/2023**

NXN 84 **Preparing for Success in Nursing School**

Rationale: 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.

MOV: Info Item, 10/10/2023 **NOR:** Info Item, 10/10/2023 **RIV:** **Approved, 10/10/2023**

Course Minor Modifications

M N R Discussion

COS 60F **Remedial Training Course**

Rationale: No modifications to course

MOV: Info Item, 10/10/2023 **NOR:** Info Item, 10/10/2023 **RIV:** Info Item, 10/10/2023

COS 70B **Level II Makeup and Hair Removal Concepts**

Rationale: No modifications were made to the course.

MOV: Info Item, 10/10/2023 **NOR:** Info Item, 10/10/2023 **RIV:** Info Item, 10/10/2023

Courses

Course Minor Modifications

M N R Discussion

COS 90B	Level II Clinic Floor Concepts		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Rationale:	No modifications were made to the course.					
MOV:	Info Item, 10/10/2023	NOR:	Info Item, 10/10/2023	RIV:	Info Item, 10/10/2023	
EMS 41	Emergency Medical Responder		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Rationale:	1st level of training for EMS professionals.					
MOV:	Approved, 10/10/2023	NOR:	Info Item, 10/10/2023	RIV:	Info Item, 10/10/2023	
EMS 50	Emergency Medical Technician		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Rationale:	To offer an EMT course for training at the state and county level.					
MOV:	Approved, 10/10/2023	NOR:	Info Item, 10/10/2023	RIV:	Info Item, 10/10/2023	
EMS 51	Emergency Medical Services-Basic Clinical/Field		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Rationale:	Clinical rotations for the EMT certification.					
MOV:	Approved, 10/10/2023	NOR:	Info Item, 10/10/2023	RIV:	Info Item, 10/10/2023	
EMS 60	Patient Assessment and Airway Management		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Rationale:	Patient Assessment and airway class for the paramedic program.					
MOV:	Approved, 10/10/2023	NOR:	Info Item, 10/10/2023	RIV:	Info Item, 10/10/2023	
EMS 61	Introduction to Medical Pathophysiology		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Rationale:	Pathophysiology for the Paramedic Program.					
MOV:	Approved, 10/10/2023	NOR:	Info Item, 10/10/2023	RIV:	Info Item, 10/10/2023	
EMS 62	Emergency Pharmacology		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Rationale:	Pharmacology class for the paramedic program.					
MOV:	Approved, 10/10/2023	NOR:	Info Item, 10/10/2023	RIV:	Info Item, 10/10/2023	
EMS 63	Cardiology		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Rationale:	Cardiology class for the paramedic program.					
MOV:	Approved, 10/10/2023	NOR:	Info Item, 10/10/2023	RIV:	Info Item, 10/10/2023	
EMS 70	Trauma Management		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Rationale:	Trauma class for paramedic program.					
MOV:	Approved, 10/10/2023	NOR:	Info Item, 10/10/2023	RIV:	Info Item, 10/10/2023	
EMS 71	Clinical Medical Specialty I		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Rationale:	Part 1 of clinical rotations for paramedic program.					
MOV:	Approved, 10/10/2023	NOR:	Info Item, 10/10/2023	RIV:	Info Item, 10/10/2023	
EMS 80	Medical Emergencies		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Rationale:	Medical Emergencies and protocol class for the paramedic program.					
MOV:	Approved, 10/10/2023	NOR:	Info Item, 10/10/2023	RIV:	Info Item, 10/10/2023	
EMS 81	Special Populations		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Rationale:	Special Population class for paramedic program.					
MOV:	Approved, 10/10/2023	NOR:	Info Item, 10/10/2023	RIV:	Info Item, 10/10/2023	
EMS 82	Special Topics		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Rationale:	Special Topics class for paramedic program.					
MOV:	Approved, 10/10/2023	NOR:	Info Item, 10/10/2023	RIV:	Info Item, 10/10/2023	
EMS 83	Clinical Medical Specialty II		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Rationale:	Part 2 of the clinical rotations for the paramedic program.					
MOV:	Approved, 10/10/2023	NOR:	Info Item, 10/10/2023	RIV:	Info Item, 10/10/2023	

Courses

Course Minor Modifications

M N R Discussion

EMS 90	Assessment Based Management		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Rationale:	Capstone class for the paramedic program.					
MOV:	Approved, 10/10/2023	NOR:	Info Item, 10/10/2023	RIV:	Info Item, 10/10/2023	
EMS 91	Paramedic Field Internship		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Rationale:	Field clinical placement for paramedic program.					
MOV:	Approved, 10/10/2023	NOR:	Info Item, 10/10/2023	RIV:	Info Item, 10/10/2023	
FIT 1	Fire Protection Organization		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Rationale:	Provides students with a basic understanding of firefighting and the culture of the fire service.					
MOV:	Approved, 10/10/2023	NOR:	Info Item, 10/10/2023	RIV:	Info Item, 10/10/2023	
NRN 6	Nursing Learning Laboratory		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Rationale:	Update textbook resources					
MOV:	Info Item, 10/10/2023	NOR:	Info Item, 10/10/2023	RIV:	Info Item, 10/10/2023	
NRN 7	Nursing Learning Laboratory		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Rationale:	Update textbook resources					
MOV:	Info Item, 10/10/2023	NOR:	Info Item, 10/10/2023	RIV:	Info Item, 10/10/2023	
NRN 8	Nursing Learning Laboratory		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Rationale:	Update textbook resources					
MOV:	Info Item, 10/10/2023	NOR:	Info Item, 10/10/2023	RIV:	Info Item, 10/10/2023	
SPA 1	Spanish 1		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
Rationale:	Updating course materials over five years.					
MOV:	Approved, 10/10/2023	NOR:	Approved, 10/10/2023	RIV:	Info Item, 10/10/2023	
SPA 11	Spanish Culture and Civilization		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
Rationale:	Updating course material over five years					
MOV:	Approved, 10/10/2023	NOR:	Approved, 10/10/2023	RIV:	Info Item, 10/10/2023	
SPA 12	Latin American Culture and Civilization		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
Rationale:	This COR proposal updated the course materials.					
MOV:	Approved, 10/10/2023	NOR:	Approved, 10/10/2023	RIV:	Info Item, 10/10/2023	
SPA 2	Spanish 2		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
Rationale:	Updating course materials over five years.					
MOV:	Approved, 10/10/2023	NOR:	Approved, 10/10/2023	RIV:	Info Item, 10/10/2023	
SPA 2H	Honors Spanish 2		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Rationale:	Updating course materials over five years.					
MOV:	Approved, 10/10/2023	NOR:	Info Item, 10/10/2023	RIV:	Info Item, 10/10/2023	
SPA 3	Spanish 3		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
Rationale:	Updating course materials over five years.					
MOV:	Approved, 10/10/2023	NOR:	Approved, 10/10/2023	RIV:	Info Item, 10/10/2023	
SPA 4	Spanish 4		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
Rationale:	Updating course materials over five years.					
MOV:	Approved, 10/10/2023	NOR:	Approved, 10/10/2023	RIV:	Info Item, 10/10/2023	
SPA 8	Intermediate Conversation		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
Rationale:	Updating course material over five years					
MOV:	Approved, 10/10/2023	NOR:	Approved, 10/10/2023	RIV:	Info Item, 10/10/2023	

Distance Education

M N R Discussion

Courses

Distance Education

M N R Discussion

ACC 19DE [Volunteer Income Tax Assistance Tax Training](#)

Rationale:

MOV: Info Item, 10/10/2023

NOR: Info Item, 10/10/2023

RIV: Hold, 10/10/2023

ACC 19LDE [Volunteer Income Tax Assistance Tax Preparation Lab](#)

Rationale:

MOV: Info Item, 10/10/2023

NOR: Info Item, 10/10/2023

RIV: Hold, 10/10/2023

ACC 40DE [Accounting for Managers](#)

Rationale:

MOV: Info Item, 10/10/2023

NOR: Info Item, 10/10/2023

RIV: Hold, 10/10/2023

ACC 819LDE [Volunteer Income Tax Assistance Tax Preparation Lab](#)

Rationale:

MOV: Info Item, 10/10/2023

NOR: Info Item, 10/10/2023

RIV: Hold, 10/10/2023

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

ENP 30DE [QuickBooks Online for Entrepreneurs](#)

Rationale:

MOV: Info Item, 10/10/2023

NOR: Info Item, 10/10/2023

RIV: Hold, 10/10/2023

H KIN 44BDE [Yoga Instructor Methodologies](#)

Rationale:

MOV: Approved, 9/12/2023

NOR: Info Item, 9/12/2023

RIV: Approved, 10/10/2023

H MAG 41DE [Leadership, Trust, and Emotional Intelligence](#)

Rationale:

MOV: Info Item, 9/12/2023

NOR: Info Item, 9/12/2023

RIV: Hold, 9/12/2023

New Courses

M N R Discussion

H BAK 65 [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: Approved, 10/10/2023

H BAK 66 [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: Approved, 10/10/2023

H BAK 67 [Viennoiserie & 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: Approved, 10/10/2023

H BAK 68 [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: Approved, 10/10/2023

Courses

New Courses

M N R Discussion

H BAK 69 **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: **Approved, 10/10/2023**

H BAK 70 **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: **Approved, 10/10/2023**

H 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: **Approved, 10/10/2023**

H 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: **Approved, 10/10/2023**

H 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: **Approved, 10/10/2023**

H 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: **Approved, 10/10/2023**

H 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: **Approved, 10/10/2023**

H 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: **Approved, 10/10/2023**

H 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: **Approved, 10/10/2023**

H 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: **Approved, 10/10/2023**

Courses

New Courses

M N R Discussion

H 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: **Approved, 10/10/2023**

H 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: **Approved, 10/10/2023**

H 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: **Approved, 10/10/2023**

H 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: **Approved, 10/10/2023**

H 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: **Approved, 10/10/2023**

H 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: **Approved, 10/10/2023**

H 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: **Approved, 10/10/2023**

H 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: **Approved, 10/10/2023**

H 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: **Approved, 10/10/2023**

H 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: **Approved, 10/10/2023**

Courses

New Courses

M N R Discussion

H 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: **Approved, 10/10/2023**

H 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: **Approved, 10/10/2023**

H 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: **Approved, 10/10/2023**

H 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: **Approved, 10/10/2023**

H 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: **Approved, 10/10/2023**

H 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: **Approved, 10/10/2023**

FIT 53B1 **Fire Control 3: Structural Firefighting**

Rationale: 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.

MOV: **Approved, 10/10/2023**

NOR: Info Item, 10/10/2023

RIV: Info Item, 10/10/2023

Disciplines

New Disciplines

M N R Discussion

HCA **Healthcare Ancillaries**

Rationale: 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 CCCC approved discipline and has associated criteria to determine the appropriate Faculty Service Area.

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

MOV: Info Item, 10/10/2023

NOR: Info Item, 10/10/2023

RIV: **Hold, 10/10/2023**

Disciplines

New Disciplines

M N R Discussion

PUB [Public Health Science](#)

Rationale: 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.

MOV: Info Item, 10/10/2023

NOR: Info Item, 10/10/2023

RIV: Hold, 10/10/2023

General Education

General Education Modifications

M N R Discussion

PSY 11 [Psychology of Human Sexuality - Addition to GE Area E2](#)

Rationale: 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.

MOV: Approved, 10/10/2023

NOR: Approved, 9/26/2023

RIV: Approved, 10/10/2023

Programs

New Programs

M N R Discussion

ADT

ECO [Economics](#)

Rationale: 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.

MOV: Info Item, 10/10/2023

NOR: Approved, 10/10/2023

RIV: Info Item, 10/10/2023

SJS [Social Justice Studies: Asian American Studies](#)

Rationale: 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.

MOV: Info Item, 10/10/2023

NOR: Info Item, 10/10/2023

RIV: Approved, 10/10/2023

SJS [Social Justice Studies: Black Studies](#)

Rationale: 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 African studies, and is comparable to the first two years of undergraduate study at a California State University.

MOV: Info Item, 10/10/2023

NOR: Info Item, 10/10/2023

RIV: Approved, 10/10/2023

SJS [Social Justice Studies: Chicana and Latinx Studies](#)

Rationale: 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 Chicana and Latinx studies, and is comparable to the first two years of undergraduate study at a California State University.

MOV: Info Item, 10/10/2023

NOR: Info Item, 10/10/2023

RIV: Approved, 10/10/2023

Programs

New Programs

M N R Discussion

ADT

SJS [Social Justice Studies: Ethnic Studies](#)

Rationale: 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.

MOV: Info Item, 10/10/2023 **NOR:** Info Item, 10/10/2023 **RIV:** **Approved, 10/10/2023**

SJS [Social Justice Studies: LGBTQ+ Studies](#)

Rationale: The Associate in Arts in Social Justice Studies: Chicanx 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.

MOV: Info Item, 10/10/2023 **NOR:** Info Item, 10/10/2023 **RIV:** **Approved, 10/10/2023**

SJS [Social Justice Studies: Native American and Indigenous Studies](#)

Rationale: 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.

MOV: Info Item, 10/10/2023 **NOR:** Info Item, 10/10/2023 **RIV:** **Hold, 10/10/2023**

Certificate

BAK [Advanced Professional Skills in Baking & Pastry Arts](#)

Rationale: 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.

MOV: Info Item, 10/10/2023 **NOR:** Info Item, 10/10/2023 **RIV:** **Approved, 10/10/2023**

BAK [Intermediate Professional Skills Baking & Pastry Arts](#)

Rationale: 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.

MOV: Info Item, 10/10/2023 **NOR:** Info Item, 10/10/2023 **RIV:** **Approved, 10/10/2023**

BAK [Introduction to Professional Skills in Baking & Pastry Arts](#)

Rationale: 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.

MOV: Info Item, 10/10/2023 **NOR:** Info Item, 10/10/2023 **RIV:** **Approved, 10/10/2023**

Programs

New Programs

M N R Discussion

Certificate

BAK **Professional Skills of Baking & Pastry Arts**

Rationale: 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.

MOV: Info Item, 10/10/2023

NOR: Info Item, 10/10/2023

RIV: **Approved, 10/10/2023**

NNA **Acute Care Nursing Assistant**

Rationale: 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.

MOV: Info Item, 10/10/2023

NOR: Info Item, 10/10/2023

RIV: **Approved, 10/10/2023**

NNA **Home Health Aide**

Rationale: 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.

MOV: Info Item, 10/10/2023

NOR: Info Item, 10/10/2023

RIV: **Approved, 10/10/2023**

Degree & Certificate

HCA **Anesthesia Technology**

Rationale: 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.

MOV: Info Item, 10/10/2023

NOR: Info Item, 10/10/2023

RIV: **Hold, 10/10/2023**

Non-Credit Certificate

BAK **Advanced Professional Skills in Baking & Pastry Arts**

Rationale: 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.

MOV: Info Item, 10/10/2023

NOR: Info Item, 10/10/2023

RIV: **Approved, 10/10/2023**

Programs

New Programs

M N R Discussion

Non-Credit Certificate

BAK [Intermediate Professional Skills in Baking & Pastry Arts](#)

Rationale: 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.

MOV: Info Item, 10/10/2023

NOR: Info Item, 10/10/2023

RIV: **Approved, 10/10/2023**

BAK [Introduction to Professional Skills in Baking & Pastry Arts](#)

Rationale: 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.

MOV: Info Item, 10/10/2023

NOR: Info Item, 10/10/2023

RIV: **Approved, 10/10/2023**

BAK [Professional Skills of Baking & Pastry Arts](#)

Rationale: 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.

MOV: Info Item, 10/10/2023

NOR: Info Item, 10/10/2023

RIV: **Approved, 10/10/2023**

Program Modifications

M N R Discussion

ADT

ENG [English](#)

Rationale: Update is being made to delete ENG-35, Women in Literature, 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 (American Literature II: 1865 to Present) to reflect the change in course name that was approved and adopted in 2022.

MOV: Info Item, 10/10/2023

NOR: Info Item, 10/10/2023

RIV: **Approved, 10/10/2023**

PAL [Law, Public Policy, and Society](#)

Rationale: POL 3 is going through course deletion; must delete from ADT. Adding POL 5, Area 5.

MOV: Info Item, 10/10/2023

NOR: Info Item, 10/10/2023

RIV: **Approved, 10/10/2023**

Programs

Program Modifications

M N R Discussion

ADT

PHI **Philosophy**

Rationale: 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.

MOV: **Approved, 10/10/2023** **NOR:** Info Item, 10/10/2023 **RIV:** Info Item, 10/10/2023

POL **Political Science**

Rationale: Included new POL courses and language needed updated in Goals and Objectives and Learning Outcomes.

MOV: Info Item, 10/10/2023 **NOR:** Info Item, 10/10/2023 **RIV:** **Approved, 10/10/2023**

Certificate

ADJ **Administration of Justice/Basic Public Safety Dispatch**

Rationale: Update to the program's TOP and CIP codes.

MOV: **Approved, 10/10/2023** **NOR:** Info Item, 10/10/2023 **RIV:** Info Item, 10/10/2023

COS **Cosmetology Instructor Training**

Rationale: Courses had an increase in unit values, program is being updated to reflect change.

MOV: Info Item, 10/10/2023 **NOR:** Info Item, 10/10/2023 **RIV:** **Approved, 10/10/2023**

NNA **Nursing Assistant**

Rationale: Adding a corequisite laboratory course, NNA-80A.

MOV: Info Item, 10/10/2023 **NOR:** Info Item, 10/10/2023 **RIV:** **Approved, 10/10/2023**

Degree & Certificate

H 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:** **Approved, 10/10/2023**

NVN **Vocational Nursing**

Rationale: 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.

MOV: Info Item, 10/10/2023 **NOR:** Info Item, 10/10/2023 **RIV:** **Approved, 10/10/2023**