

District Technical Review Committee Meeting Agenda

Tuesday, September 19, 2023 2:30-4:00pm CAADO 209/Zoom

Committee Members	Guests
<input type="checkbox"/> Steven Schmidt (Chair, MUS)	<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"/> Nick Sinigaglia (PHI, MOV)
<input type="checkbox"/> Kelly Douglass (ENG, RCC)	<input type="checkbox"/> Bryan Medina (Staff, RCCD)
<input type="checkbox"/> Brian Johnson (MAT, NOR)	<input type="checkbox"/> Ellen Brown-Drinkwater (AO, RCC)
<input type="checkbox"/> Ann Pfeifle (HIS, MVC)	<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 5, 2023
The minutes from September 5, 2023 will be reviewed, discussed, and considered for approval.

Action Items

1. Curriculum Proposals
Curriculum proposals will be reviewed, discussed, and considered for forwarding to the College Curriculum Committees.

Discussion Items and Public Comment

1. Open Forum
2. Public Comment for all items on or not otherwise on the agenda.

Adjournment:

Technical Review - Curriculum Proposals

Proposals for Review for 09/19/2023

Courses

Course Exclusions

		M	N	R	Notes
H POL 10A	International Organizations A	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
POL courses may be RCC only, which would be deletions. May also need to have a larger discussion on the rationale for the deletion.					
H POL 10B	International Organizations B	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
POL courses may be RCC only, which would be deletions. May also need to have a larger discussion on the rationale for the deletion.					
H POL 10C	International Organizations C	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
POL courses may be RCC only, which would be deletions. May also need to have a larger discussion on the rationale for the deletion.					
H POL 12	State and Local Politics	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
POL courses may be RCC only, which would be deletions. May also need to have a larger discussion on the rationale for the deletion.					
H POL 3	Intro to Politics	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Elective option in Law and Public Policy ADT.					
H POL 8	Intro to Public Administration and Policy Development	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Elective option in Political Science ADT.					

Course Major Modifications

		M	N	R	Notes
ACC 802	Monthly Procedures using QuickBooks	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
ACC 803	Year End Procedures with QuickBooks	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
H ART 30A	Printmaking-Introduction	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Minutes are out of date. Information regarding materials fees should be in the description if applicable.					
H ART 30B	Printmaking-Intermediate	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Minutes are out of date. Information regarding materials fees should be in the description if applicable.					
H ART 49A	Studio Printmaking-Portfolio Preparation	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Minutes are old. Content could be developed. Has activity hours. Information regarding materials fees should be in the description if applicable.					
H ART 49B	Studio Printmaking-Portfolio Presentation	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Minutes are old. Content could be developed. Has activity hours. Information regarding materials fees should be in the description if applicable.					
H AUT 13A	Hybrid and Electric Vehicle Technology 1	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
This course has an increased unit value. Minutes are old, minutes also state minor mod. Course is also in a certificate, which will also have to come forward.					

Courses

Course Major Modifications

		M	N	R	Notes
H	AUT 13B			<input checked="" type="checkbox"/>	Advanced Hybrid and Electric Vehicle Technology AUT 13B through 8C all have approval minutes from 2022, but these courses were just revised last fall and implemented in the spring. It looks like it is the same minutes from last fall's minor mods proposal. Not clear there are any changes.
H	AUT 1A			<input checked="" type="checkbox"/>	Automotive Engine Repair (Upper End)
H	AUT 1B			<input checked="" type="checkbox"/>	Automotive Engine Repair (Lower End)
H	AUT 2			<input checked="" type="checkbox"/>	Automotive Automatic Transmission/Transaxles
H	AUT 3			<input checked="" type="checkbox"/>	Automotive Manual Drivetrain Systems
H	AUT 4A			<input checked="" type="checkbox"/>	Automotive Steering and Suspension
H	AUT 4B			<input checked="" type="checkbox"/>	Advanced Suspension and Brake Systems
H	AUT 5			<input checked="" type="checkbox"/>	Automotive Brakes
H	AUT 50			<input checked="" type="checkbox"/>	Automotive Principles
H	AUT 6A			<input checked="" type="checkbox"/>	Automotive Electrical Systems 1
H	AUT 6B			<input checked="" type="checkbox"/>	Automotive Electrical Systems 2
H	AUT 7			<input checked="" type="checkbox"/>	Automotive Heating and Air Conditioning
H	AUT 801			<input checked="" type="checkbox"/>	ASE Test Preparation- Engine Repair
H	AUT 802			<input checked="" type="checkbox"/>	ASE Test Preparation- Automatic Transmission/ Transaxle
H	AUT 803			<input checked="" type="checkbox"/>	ASE Test Preparation- Manual Drive Train and Axles
H	AUT 804			<input checked="" type="checkbox"/>	ASE Test Preparation - Suspension and Steering
H	AUT 805			<input checked="" type="checkbox"/>	ASE Test Preparation- Brakes
H	AUT 806			<input checked="" type="checkbox"/>	ASE Test Preparation- Electrical/Electronic Systems
H	AUT 807			<input checked="" type="checkbox"/>	ASE Test Preparation- Heating and Air Conditioning
H	AUT 808			<input checked="" type="checkbox"/>	ASE Test Preparation- Engine Performance
H	AUT 811			<input checked="" type="checkbox"/>	ASE Test Preparation- Advanced Engine Performance
H	AUT 8A			<input checked="" type="checkbox"/>	Automotive Engine Performance 1
H	AUT 8B			<input checked="" type="checkbox"/>	Automotive Engine Performance 2
H	AUT 8C			<input checked="" type="checkbox"/>	Automotive Emission Controls

Courses

Course Major Modifications

		M	N	R	Notes
H	COS 61A			<input checked="" type="checkbox"/>	Level I Cosmetology Instructor Concepts A These courses are in a certificate. Kelly will check with Casandra.
H	COS 61B			<input checked="" type="checkbox"/>	Lev II Cosmetology Instructor Concepts B These courses are in a certificate. Kelly will check with Casandra.
H	ENG 8		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Introduction to Mythology Awaiting HUM 8.
H	GEO 30A			<input checked="" type="checkbox"/>	Geologic Field Studies of Southern California Does not have objectives or attachments.
H	GEO 30B			<input checked="" type="checkbox"/>	Geologic Field Studies of Southern California Does not have objectives or attachments.
H	GEO 31			<input checked="" type="checkbox"/>	Regional Field Studies in Geology Does not have objectives or attachments.
H	GEO 32			<input checked="" type="checkbox"/>	Regional Field Studies in Geology Does not have objectives or attachments.
H	GEO 4			<input checked="" type="checkbox"/>	Earth Science for Educators Minutes are from 2020.

Course Minor Modifications

		M	N	R	Notes
H	ADM 801			<input checked="" type="checkbox"/>	Design Process for Graphic Design and Printing Entrepreneur
H	ADM 802			<input checked="" type="checkbox"/>	Adobe Illustrator for Graphic Design and Printing Entrepreneur
H	ADM 803			<input checked="" type="checkbox"/>	Adobe Photoshop for Graphic Design and Printing Entrepreneur
H	ADM 804			<input checked="" type="checkbox"/>	Promotional Printing for Graphic Design and Printing Entrepreneur
H	AIR 200			<input checked="" type="checkbox"/>	Air Conditioning Work Experience Because it is not AIR specific, they should move to delete it if it is not being used or rewrite it entirely.
H	AIR 77			<input checked="" type="checkbox"/>	Energy Conservation Methods for HVACR For AIR classes, minutes appear to be from 2021, unclear that they were voted on.
H	AIR 78			<input checked="" type="checkbox"/>	Safe Refrigerant Handling & Management
H	AIR 80			<input checked="" type="checkbox"/>	Gas Heating
H	AIR 83			<input checked="" type="checkbox"/>	All Weather Heating & Cooling System
H	AIR 84			<input checked="" type="checkbox"/>	Boiler and Hydronic Heating
H	AIR 90			<input checked="" type="checkbox"/>	Building Automation Fundamentals

Courses

Course Minor Modifications

		M	N	R	Notes	
H	AIR 91	Advanced Building Control Networks	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
H	AIR 92	Advanced Building Automation Networks and Programming	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
H	COS 60F	Remedial Training Course	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Minutes are old.
H	COS 70B	Level II Makeup and Hair Removal Concepts	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Minutes are old.
H	COS 90B	Level II Clinic Floor Concepts	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Minutes are old.
H	CUL 48	Dietary Baking	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Minutes are old.

Distance Education

		M	N	R	Notes	
H	PHI 33DE	Introduction to Social and Political Philosophy	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Not on discipline minutes as approved.

New Courses

		M	N	R	Notes	
H	BAK 65	Introduction to Breads, Rolls and Pastry Basics	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	For BAK courses, for entrance skills, many list CUL-50. There's course content leveling that needs to be fixed. Links to prereqs need to be fixed. In the credit versions, it lists CUL-50 as a prereq, in noncredit it lists CUL-850 as the prereq. Should it be both?
H	BAK 66	Artisanal and Specialty Breads	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
H	BAK 67	Viennoiserie & Breakfast Pastries	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
H	BAK 68	Cookies and Brownies	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
H	BAK 69	Custards and Creams	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
H	BAK 70	Cake Mixing Techniques	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
H	BAK 71	Pies, Tarts, and Fillings	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
H	BAK 72	Quickbreads, Muffins and Pastries	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
H	BAK 73	Buttercreams and Cake Assembly Techniques	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
H	BAK 74	Cost Control for Professional Skills in Baking	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
H	BAK 80	Plated Desserts and Sauces	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
H	BAK 81	Candies, Confections and Treats	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
H	BAK 82	Advanced Cake Decorating Techniques	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	

Courses

New Courses

		M	N	R	Notes		
H	BAK 83	Chocolate Techniques and Bonbons		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
H	BAK 84	Sugar Artistry and Pastillage		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
H	BAK 865	Introduction to Breads, Rolls and Pastry Basics		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
H	BAK 866	Artisanal and Specialty Breads		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
H	BAK 867	Viennoiserie and Breakfast Pastries		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
H	BAK 868	Cookies and Brownies		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
H	BAK 869	Custards and Creams		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
H	BAK 870	Cake Mixing Techniques		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
H	BAK 871	Pies, Tarts and Fillings		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
H	BAK 872	Quickbreads, Muffins and Pastries		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
H	BAK 873	Buttercreams and Cake Assembly Techniques		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
H	BAK 874	Cost Control for Professional Skills in Baking		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
H	BAK 880	Plated Desserts and Sauces		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
H	BAK 881	Candies, Confections and Treats		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
H	BAK 882	Advanced Cake Decorating Techniques		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
H	BAK 883	Chocolate Techniques and Bonbons		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
H	BAK 884	Sugar Artistry and Pastillage		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
H	CDL 801	Commerical Driver Training-Permit Preparation		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Course needs further development. Ann will work with faculty.
H	CDL 802	Commercial Driver Training - Range Operations		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Course needs further development. Ann will work with faculty.
H	CDL 803	Commercial Driver Training - On Road Skills		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Course needs further development. Ann will work with faculty.
H	FIT 53B1	Fire Control 3: Structural Firefighting		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Content formatting. Approval for the class is not on the minutes.
H	MUS 829	Concert Choir for Older Adults		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Does the COR have the content specific for older adults? May want to revisit the other MUS noncredit courses as well to ensure the content is appropriately present.
H	MUS 858	Gospel Choir for Older Adults		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Does the COR have the content specific for older adults? May want to revisit the other MUS noncredit courses as well to ensure the content is appropriately present.

Courses

New Courses

		M	N	R	Notes
H	PSY 60				
	Independent Study in Psychology	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
<p>Board Policies relevant to Independent Study courses will be discussed at the next District Academic Standards meeting.</p>					

General Education

General Education Modifications

		M	N	R	Notes
H	PSY 11				
	Psychology of Human Sexuality - Addition to GE Area E2	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
<p>This is a traditional 3 unit PSY course, would want more information from the faculty about how it fits in the self development area. Can they connect elements from the COR to Self Development and Wellness?</p>					

Programs

New Programs

		M	N	R	Notes
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Certificate

BAK	Advanced Professional Skills in Baking & Pastry Arts	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
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BAK	Intermediate Professional Skills Baking & Pastry Arts	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
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BAK	Introduction to Professional Skills in Baking & Pastry Arts	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
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BAK	Professional Skills of Baking & Pastry Arts	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
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H	SCA				
	Automation Technician I	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	

Narrative is incomplete, has some unit discrepancies. Regional consortium recommendation is missing. Need to determine what will happen with associates degree counterpart.

H	SCA				
	Automation Technician II	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	

Narrative is incomplete, has some unit discrepancies. Regional consortium recommendation is missing. Need to determine what will happen with associates degree counterpart.

H	SCA				
	Automation Technician III	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	

Narrative is incomplete, has some unit discrepancies. Regional consortium recommendation is missing. Need to determine what will happen with associates degree counterpart.

Non-Credit Certificate

BAK	Advanced Professional Skills in Baking & Pastry Arts	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
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BAK	Intermediate Professional Skills in Baking & Pastry Arts	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
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BAK	Introduction to Professional Skills in Baking & Pastry Arts	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
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BAK	Professional Skills of Baking & Pastry Arts	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
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Programs

Program Modifications

M N R Notes

Degree & Certificate

CUL

[Baking & Pastry Arts](#)

Technical Review - Curriculum Proposals

Proposals for Review for 09/19/2023

Courses

Course Exclusions

		M	N	R	Discussion	Action
H	POL 10A Rationale: International Organizations A 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.	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	POL courses may be RCC only, which would be deletions. May also need to have a larger discussion on the rationale for the deletion.	
H	POL 10B Rationale: International Organizations B 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.	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	POL courses may be RCC only, which would be deletions. May also need to have a larger discussion on the rationale for the deletion.	
H	POL 10C Rationale: International Organizations C 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.	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	POL courses may be RCC only, which would be deletions. May also need to have a larger discussion on the rationale for the deletion.	
H	POL 12 Rationale: State and Local Politics 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.	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	POL courses may be RCC only, which would be deletions. May also need to have a larger discussion on the rationale for the deletion.	
H	POL 3 Rationale: Intro to Politics 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.	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Elective option in Law and Public Policy ADT.	

Courses

Course Exclusions

		M	N	R	Discussion	Action
H	POL 8 Rationale:			<input checked="" type="checkbox"/>	Elective option in Political Science ADT.	
	Intro to Public Administration and Policy Development 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.					

Course Major Modifications

		M	N	R	Discussion	Action
	ACC 802 Rationale:	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		
	Monthly Procedures using QuickBooks ACC 801, 802, and 803 should be taken in sequence due to the nature of learning QuickBooks. Adding the advisory courses alerts students that they should take these classes sequentially rather than jumping in mid-stream.					
	ACC 803 Rationale:	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		
	Year End Procedures with QuickBooks ACC 801, 802, and 803 should be taken in sequence due to the nature of learning QuickBooks. Adding the advisory courses alerts students that they should take these classes sequentially rather than jumping in mid-stream.					
H	ART 30A Rationale:	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Minutes are out of date. Information regarding materials fees should be in the description if applicable.	
	Printmaking-Introduction Modifications to existing course; update to grading methods, SLOs, and content. Addition of objectives.					
H	ART 30B Rationale:	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Minutes are out of date. Information regarding materials fees should be in the description if applicable.	
	Printmaking-Intermediate Modifications to existing course; update to grading methods, SLOs, and content. Addition of objectives.					
H	ART 49A Rationale:	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Minutes are old. Content could be developed. Has activity hours. Information regarding materials fees should be in the description if applicable.	
	Studio Printmaking-Portfolio Preparation Modifications to existing course; update to grading methods, SLOs, and content. Addition of objectives.					
H	ART 49B Rationale:	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Minutes are old. Content could be developed. Has activity hours. Information regarding materials fees should be in the description if applicable.	
	Studio Printmaking-Portfolio Presentation Modifications to existing course; update to grading methods, SLOs, and content. Addition of objectives.					

Courses

Course Major Modifications

		M	N	R	Discussion	Action
H	AUT 13A Rationale:			<input checked="" type="checkbox"/>	Hybrid and Electric Vehicle Technology 1 2 year review and unit value increase due to increased content that needs to be covered. Industry advancements require more time to cover required coursework.	This course has an increased unit value. Minutes are old, minutes also state minor mod. Course is also in a certificate, which will also have to come forward.
H	AUT 13B Rationale:			<input checked="" type="checkbox"/>	Advanced Hybrid and Electric Vehicle Technology 2 year review and course book review/update as needed.	AUT 13B through 8C all have approval minutes from 2022, but these courses were just revised last fall and implemented in the spring. It looks like it is the same minutes from last fall's minor mods proposal. Not clear there are any changes.
H	AUT 1A Rationale:			<input checked="" type="checkbox"/>	Automotive Engine Repair (Upper End) 2 year review and update of course materials as needed.	
H	AUT 1B Rationale:			<input checked="" type="checkbox"/>	Automotive Engine Repair (Lower End) 2 year review and update of course materials as needed.	
H	AUT 2 Rationale:			<input checked="" type="checkbox"/>	Automotive Automatic Transmission/Transaxles 2 year review and book update.	
H	AUT 3 Rationale:			<input checked="" type="checkbox"/>	Automotive Manual Drivetrain Systems 2 year review and review/update course books as needed.	
H	AUT 4A Rationale:			<input checked="" type="checkbox"/>	Automotive Steering and Suspension 2 year review and course book review/update as needed.	
H	AUT 4B Rationale:			<input checked="" type="checkbox"/>	Advanced Suspension and Brake Systems 2 year review and course book review/update as needed.	
H	AUT 5 Rationale:			<input checked="" type="checkbox"/>	Automotive Brakes 2 year review and course book review/update as needed.	
H	AUT 50 Rationale:			<input checked="" type="checkbox"/>	Automotive Principles 2 year review and update course book as required.	
H	AUT 6A Rationale:			<input checked="" type="checkbox"/>	Automotive Electrical Systems 1 2 year review and course book update as required.	
H	AUT 6B Rationale:			<input checked="" type="checkbox"/>	Automotive Electrical Systems 2 2 year review and course book review/update as needed.	

Technical Review Proposals for 09/19/2023

Proposals marked with a red "H" were held at a previous Tech Review meeting.

Documents in the Programs section without an underline have not yet been received by the Tech Review Committee.

Courses

Course Major Modifications

			M	N	R	Discussion	Action	
H	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.						
H	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.						
H	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.						
H	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.						
H	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.						
H	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.						
H	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.						
H	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.						
H	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.						
H	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.						
H	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.						
H	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.						
H	AUT 8C	Automotive Emission Controls	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>			
	Rationale:	2 year review and book update as required.						
H	COS 61A	Level I Cosmetology Instructor Concepts A	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	These courses are in a certificate. Kelly will check with Casandra.		
	Rationale:	Adjust lab hours						

Technical Review Proposals for 09/19/2023

Proposals marked with a red "H" were held at a previous Tech Review meeting.

Documents in the Programs section without an underline have not yet been received by the Tech Review Committee.

Courses

Course Major Modifications

		M	N	R	Discussion	Action
H	COS 61B Rationale: Lev II Cosmetology Instructor Concepts B Adjust lab hours	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	These courses are in a certificate. Kelly will check with Casandra.	
H	ENG 8 Rationale: Introduction to Mythology 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.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Awaiting HUM 8.	
H	GEO 30A Rationale: Geologic Field Studies of Southern California Update textbook.	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Does not have objectives or attachments.	
H	GEO 30B Rationale: Geologic Field Studies of Southern California Update textbook.	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Does not have objectives or attachments.	
H	GEO 31 Rationale: Regional Field Studies in Geology Update textbook	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Does not have objectives or attachments.	
H	GEO 32 Rationale: Regional Field Studies in Geology Update textbook.	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Does not have objectives or attachments.	
H	GEO 4 Rationale: Earth Science for Educators Update course content to maintain CI-D compliance. Added some topics on the atmosphere.	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Minutes are from 2020.	

Course Minor Modifications

		M	N	R	Discussion	Action
H	ADM 801 Rationale: Design Process for Graphic Design and Printing Entrepreneur This minor mod is done in order to maintain the 2-year minor mod cycle. Books are updated to the most current edition.	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		
H	ADM 802 Rationale: Adobe Illustrator for Graphic Design and Printing Entrepreneur This minor mod is done in order to maintain the 2-year minor mod cycle. Books are updated to the most current edition.	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		

Technical Review Proposals for 09/19/2023

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Courses

Course Minor Modifications

		M	N	R	Discussion	Action	
H	ADM 803	Adobe Photoshop for Graphic Design and Printing Entrepreneur		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
	Rationale:	This minor mod is done in order to maintain the 2-year minor mod cycle. Books are updated to the most current edition.					
H	ADM 804	Promotional Printing for Graphic Design and Printing Entrepreneur		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
	Rationale:	This minor mod is done in order to maintain the 2-year minor mod cycle. Books are updated to the most current edition.					
H	AIR 200	Air Conditioning Work Experience		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Because it is not AIR specific, they should move to delete it if it is not being used or rewrite it entirely.
	Rationale:	Minor Modification					
H	AIR 77	Energy Conservation Methods for HVACR		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	For AIR classes, minutes appear to be from 2021, unclear that they were voted on.
	Rationale:	Minor modification					
H	AIR 78	Safe Refrigerant Handling & Management		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
	Rationale:	Minor Modification					
H	AIR 80	Gas Heating		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
	Rationale:	Minor modification					
H	AIR 83	All Weather Heating & Cooling System		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
	Rationale:	Minor modification					
H	AIR 84	Boiler and Hydronic Heating		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
	Rationale:	Minor modification					
H	AIR 90	Building Automation Fundamentals		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
	Rationale:	Minor Modification					
H	AIR 91	Advanced Building Control Networks		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
	Rationale:	Minor Modification					
H	AIR 92	Advanced Building Automation Networks and Programming		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
	Rationale:	Minor Modification					
H	COS 60F	Remedial Training Course		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Minutes are old.
	Rationale:	No modifications to course					
H	COS 70B	Level II Makeup and Hair Removal Concepts		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Minutes are old.
	Rationale:	No modifications were made to the course.					

Technical Review Proposals for 09/19/2023

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Courses

Course Minor Modifications

M N R Discussion Action

H **COS 90B** **Level II Clinic Floor Concepts** Minutes are old.
 Rationale: No modifications were made to the course.

H **CUL 48** **Dietary Baking** Minutes are old.
 Rationale: Reviewed current materials, and there are currently no changes necessary.

Distance Education

M N R Discussion Action

H **PHI 33DE** **Introduction to Social and Political Philosophy** Not on discipline minutes as approved.
 Rationale:

New Courses

M N R Discussion Action

H **BAK 65** **Introduction to Breads, Rolls and Pastry Basics** For BAK courses, for entrance skills, many list CUL-50. There's course content leveling that needs to be fixed. Links to prereqs need to be fixed. In the credit versions, it lists CUL-50 as a prereq, in noncredit it lists CUL-850 as the prereq. Should it be both?
 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.

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.

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.

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.

Courses

New Courses

M N R Discussion

Action

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.

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.

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.

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.

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.

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.

Courses

New Courses

M N R Discussion

Action

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.

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.

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.

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.

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.

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.

Courses

New Courses

M N R Discussion

Action

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.

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.

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.

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.

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.

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.

Courses

New Courses

M N R Discussion

Action

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.

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.

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.

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.

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.

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.

Courses

New Courses

		M	N	R	Discussion	Action	
H	BAK 883 Rationale:	Chocolate Techniques and Bonbons		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
		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.					
H	BAK 884 Rationale:	Sugar Artistry and Pastillage		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
		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.					
H	CDL 801 Rationale:	Commerical Driver Training-Permit Preparation		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Course needs further development. Ann will work with faculty.
		Due to the change in the laws regarding how one can obtain a commercial drivers license, it is now required that all prospective commercial drivers take a formal class. In addition to the change in the laws, the U.S. experiences a shortage of qualified Commercial Truck Drivers every year. Currently, according to the U.S. Department of Labor Statistics, there will be a need for approximately 259,900 qualified, properly trained drivers to fill the anticipated need. "About 259,900 openings for heavy and tractor-trailer truck drivers are projected each year, on average, over the decade". (Bureau of Labor Statistics, U.S. Department of Labor, Occupational Outlook Handbook, Heavy and Tractor-trailer Truck Drivers)					
H	CDL 802 Rationale:	Commercial Driver Training - Range Operations		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Course needs further development. Ann will work with faculty.
		Due to the change in the laws regarding how one can obtain a commercial drivers license, it is now required that all prospective commercial drivers take a formal class. In addition to the change in the laws, the U.S. experiences a shortage of qualified Commercial Truck Drivers every year. Currently, according to the U.S. Department of Labor Statistics, there will be a need for approximately 259,900 qualified, properly trained drivers to fill the anticipated need. "About 259,900 openings for heavy and tractor-trailer truck drivers are projected each year, on average, over the decade". (Bureau of Labor Statistics, U.S. Department of Labor, Occupational Outlook Handbook, Heavy and Tractor-trailer Truck Drivers)					

Courses

New Courses

		M	N	R	Discussion	Action
H	CDL 803 Rationale:	Commercial Driver Training - On Road Skills	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Course needs further development. Ann will work with faculty.
		Due to changes in the laws regarding how one obtains a Commercial Driver's License, it is now required that all prospective commercial drivers take formal classes. In addition to the change in the laws, the U.S. experiences a shortage of qualified Commercial Truck Drivers every year. Currently, according to the U.S. Department of Labor statistics, there will be a need for approximately 259,000 qualified, properly trained drivers to fill the anticipated need. "About 259,900 openings for heavy and tractor-trailer truck drivers are projected each year, on average, over the next decade". (Bureau of Labor Statistics, U.S. Department of Labor, Occupational Outlook Hand book, Heavy and Tractor - Trailer Truck Drivers).				
H	FIT S3B1 Rationale:	Fire Control 3: Structural Firefighting	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Content formatting. Approval for the class is not on the minutes.
		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.				
H	MUS 829 Rationale:	Concert Choir for Older Adults	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Does the COR have the content specific for older adults? May want to revisit the other MUS noncredit courses as well to ensure the content is appropriately present.
		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."				

Courses

New Courses

		M	N	R	Discussion	Action
H	MUS 858 Rationale:				Does the COR have the content specific for older adults? May want to revisit the other MUS noncredit courses as well to ensure the content is appropriately present.	
	Gospel Choir for Older Adults 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."	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		
H	PSY 60 Rationale:				Board Policies relevant to Independent Study courses will be discussed at the next District Academic Standards meeting.	
	Independent Study in Psychology Psychology majors want to gain experience in performing research studies.	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		

General Education

General Education Modifications

		M	N	R	Discussion	Action
H	PSY 11 Rationale:				This is a traditional 3 unit PSY course, would want more information from the faculty about how it fits in the self development area. Can they connect elements from the COR to Self Development and Wellness?	
	Psychology of Human Sexuality - Addition to GE Area E2 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.	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		

Programs

New Programs

M N R Discussion

Action

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.

Documents: [Narrative](#) [LMI](#) [Advisory Committee](#) [Regional Consortium](#)

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.

Documents: [Narrative](#) [LMI](#) [Advisory Committee](#) [Regional Consortium](#)

Programs

New Programs

M N R Discussion

Action

Certificate

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.

Documents: [Narrative](#) [LMI](#) [Advisory Committee](#) [Regional Consortium](#)

Programs

New Programs

M N R Discussion

Action

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.

Documents: [Narrative](#) [LMI](#) [Advisory Committee](#) [Regional Consortium](#)

H **SCA** **Automation Technician I** Narrative is incomplete, has some unit discrepancies. Regional consortium recommendation is missing. Need to determine what will happen with associates degree counterpart.

Rationale:

Documents: [Narrative](#) [LMI](#) [Advisory Committee](#) [Regional Consortium](#)

H **SCA** **Automation Technician II** Narrative is incomplete, has some unit discrepancies. Regional consortium recommendation is missing. Need to determine what will happen with associates degree counterpart.

Rationale:

Documents: [Narrative](#) [LMI](#) [Advisory Committee](#) [Regional Consortium](#)

Programs

New Programs

M N R

Discussion

Action

Certificate

H

SCA [Automation Technician III](#)

Narrative is incomplete, has some unit discrepancies. Regional consortium recommendation is missing. Need to determine what will happen with associates degree counterpart.

Rationale:

Documents: [Narrative](#) [LMI](#) [Advisory Committee](#) [Regional Consortium](#)

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.

Documents: [Narrative](#) [LMI](#) [Advisory Committee](#) [Regional Consortium](#)

Programs

New Programs

M N R Discussion

Action

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.

Documents: [Narrative](#) [LMI](#) [Advisory Committee](#) [Regional Consortium](#)

Programs

New Programs

M N R Discussion

Action

Non-Credit Certificate

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.

Documents: [Narrative](#) [LMI](#) [Advisory Committee](#) [Regional Consortium](#)

Programs

New Programs

M N R Discussion

Action

Non-Credit Certificate

BAK	Professional Skills of Baking & Pastry Arts	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Rationale:	<p>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.</p>			

Documents: [Narrative](#) [LMI](#) [Advisory Committee](#) [Regional Consortium](#)

Program Modifications

M N R Discussion

Action

Degree & Certificate

CUL	Baking & Pastry Arts	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Rationale:	<p>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.</p>			