

Curriculum Advisory Committee Agenda

October 23, 2019; 3:30 – 5:00 pm; BMC 201

CAC Voting Members			
	Richard Abend, ESL		Keith Eubanks, Humanities
	He Seon Ihn, Articulation Officer		Lynn Iwamoto, Physical Sciences
	LaRon Johnson, Counseling/Student Services		Laura Loop, Nursing
	Vanessa Lord, Life Science		Gamble Madsen, Chairperson/Creative Arts
	Erin O'Hare, Physical Education, Kinesiology		Beth Penney, Basic Skills
	David Seagal, Business and Technology/CSIS		Rachel Whitworth, Social Sciences
	Vacant, Library		Vacant, Student Representative

I. Call to Order

II. Announcements

III. Approval of October 23, 2019 Agenda

IV. Approval of October 16, 2019 Minutes

V. Consent Agenda (effective Fall 2020):

ATHL 18 and ATHL 21: Change Lab hours from “Scheduled” to “TBA”

Program Deletion: Hospitality Operations Management Certificate of Achievement

VI. Action Agenda

COURSES AND PROGRAMS		C/P	DE	Req
PHED 9C: Pickleball III	New			
PHED 9D: Pickleball IV	New			
HOSP 20: Catering	DE Revision			
HOSP 40: Wine Fundamentals	DE Revision			
HOSP 41: Wine Appreciation and Analysis	DE Revision			
HOSP 42: Wine Service	New DE			
HOSP 43: Origins of Wine	New DE			
HOSP 44: Beer, Wine, & Spirits	New DE			
HOSP 45: Food and Wine Pairing	New DE			
HOSP 46: Monterey County Wines	New DE			
HOSP 58: Sanitation, Safety, Equipment	DE Revision			
HOSP 60: Special Events Management	DE Revision			
HOSP 64: Customer Service	DE Revision			
HOSP 66: Career Readiness	DE Revision			
HOSP 78: Bakeshop: Basic Baking Techniques	Revision			

HOSP 81: Bakeshop: Pies and Tarts	Revision			
HOSP 82: Bakeshop: Cakes, Tortes, and Decorating Techniques	Revision			
HOSP 83: Bakeshop: French Pastries and Restaurant-Style Desserts	Revision			
HOSP 84: Chocolate I: Introduction to Chocolate	Revision			
HOSP 87: Bakeshop: Regional French Desserts	Revision			
HOSP 88: Chocolate II: Chocolates and Confections	Revision			
HOSP 440: Wine Fundamentals	New DE			
HOSP 441: Wine Appreciation and Analysis	New DE			
HOSP 442: Wine Service	New DE			
HOSP 443: Origins of Wine	New DE			
HOSP 444: Beer, Wine, & Spirits	New DE			
HOSP 445: Food and Wine Pairing	New DE			
HOSP 446: Monterey County Wines	New DE			
HOSP 477: Bakeshop: Yeasted and Non-Yeasted Breads	New			
HOSP 478: Bakeshop: Basic Baking Techniques	New			
HOSP 481: Bakeshop: Pies and Tarts	New			
HOSP 482: Bakeshop: Cakes, Tortes, and Decorating Techniques	New			
HOSP 483: Bakeshop: French Pastries and Restaurant-Style Desserts	New			
HOSP 484: Chocolate I: Introduction to Chocolate	New			
HOSP 487: Bakeshop: Regional French Desserts	New			
HOSP 488: Chocolate II: Chocolates and Confections	New			
Baking and Pastry Arts Certificate of Completion (Career Technical)	New			
Baking and Pastry Arts Certificate of Achievement	Revision			
Culinary Arts Fundamentals Certificate of Achievement	New			
Hospitality Entrepreneurship Certificate of Achievement	New			
Hospitality Online Marketing Certificate of Achievement	New			
Sustainable Culinary Arts Certificate of Achievement	Revision			
Sustainable Culinary Arts Management Certificate of Achievement	Revision			
Sustainable Food & Beverage Management Certificate of Achievement	Revision			
Sustainable Food & Beverage Management Associate in Science	Revision			
Wine Professional Level I Certificate of Training	Revision			
Wine Professional Level II Certificate of Completion	New			
Wine Professional Level II Certificate of Achievement	New			