COURSE & CURRICULUM COMMITTEE
MEETING AGENDA
APRIL 19, 2019
1 PM IN ROOM 5740

1. Call to Order

2. Meeting Minutes of March 22, 2019

3. Review/Revise/Approve Agenda

4. Announcements/Updates

5. Business
   5.1 Course Inactivations (Effective Winter (202020)
       5.1.1 ACC 211: Spec Industry Record Keeping (3-3-0 Lecture/Discussion and 3-0-0 Blended)
       5.1.2 ANM 201: Prof Practices in New Media (1-0-0 to 6-0-0 Independent Study)
       5.1.3 ANM 298: System Projects (3-2-3 Lecture/Standard Lab)
       5.1.4 ANM 299: Conceptual Studio Portfolio (3-2-3 Lecture/Standard Lab)
       5.1.5 MATH 105: Culinary & Food Industry Math (3-3-0 Lecture/Standard Lab)

   5.2 Course Revisions (Effective 202020)
       5.2.1 ACC 108: Accounting with Peachtree (3-3-0 Lecture/Discussion) change title to Accounting with Sage 50
       5.2.2 ANM 187: Web Design – change title to Web Design I
       5.2.3 ANM 287: Advanced Web Design – change title to Web Design II
       5.2.4 BUS 132: Business Calculator Apps (2-0-6 Open Lab) – change strategy to (2-1-2 Lecture/Standard Lab) and (2-0-0 Online and Blended)
       5.2.5 RCP 130: Respiratory Care Sem/Clinic I (9-2-21 Lecture/Open Lab) – adjust strategy to (9-2-21 Lecture/3 Standard Lab/18 Clinic)
       5.2.6 RCP 210: Respiratory Care Sem/Clinic II – adjust strategy to (8-2-18 Lecture/2.5 Standard Lab/15.5 Clinic)
       5.2.7 RCP 225: Respiratory Care Sem/Clin III 9-2-21 (Lecture/Open Lab) – adjust strategy to (9-2-21 Lecture/3 Standard Lab/18 Clinic)

   5.3 New Courses (Effective 202020)
       5.3.1 ANM 265: Cinematic Shorts (3-2-3 Lecture/Standard Lab)
       5.3.2 ANM 285: Illustration Portfolio (3-2-3 Lecture/Standard Lab)
       5.3.3 ANM 289: Web Design III (3-2-3 Lecture/Standard Lab)
       5.3.4 CUL 105: Culinary & Food Industry Math (3-3-0 Lecutre/Discussion)

   5.4 Program Inactivations – None presented

   5.5 Program Revisions
       5.5.1 ACC: Accounting AAS
       5.5.2 AGA.AAS: Animation & Game Art AAS
       5.5.3 BA.AAS: Business Administration
       5.5.4 BP.CERT: Baking & Pastries CERT
       5.5.5 CAF: Culinary Arts Sustainable Food AAS
       5.5.6 CAF.CERT: Culinary Arts Sustainable Food CERT
       5.5.7 IL.AAS: Illustration AAS
       5.5.8 MMV.AAs: Multi-Media/Video AAS
       5.5.9 SB.AAS: Sustainable Brewing AAS
       5.5.10 WDD.AAS: Web Design & Development AAS

5.6 New Programs – None presented

5.7 Other
    5.7.1   Implementation of New Master Syllabus

6.   Informational Pieces

7.   Next Meeting - May 17, 2019 at 1 PM in Room 4380.

8.   Adjourn

Future Agenda Items:
- FRL 130, Beginning Spanish I, 2-2-0 (Lecture/Discussion) – Inactivation

ACCOUNTING
Associate of Applied Science

Program Requirements (45 credits)

Course #		Title	Credits
ACC	101	Principles of Accounting 1	4
ACC	102	Principles of Accounting 2	4
ACC	103	Accounting with QuickBooks	3
ACC	108	Accounting with Sage 50	3
ACC	109	Intro to Corporate Accounting	3
ACC	202	Acct/Computerized Spreadsheets	3
ACC	204	Business Taxation	3
ACC	205	Accounts Payable/Receivable	3
~~ACC~~	~~211~~	~~Spec Industry Record Keeping~~	~~3~~
BUS	201	Business Law	3 – OR
BUS	203	Human Resources Management	3
ACC	220	Financial Accounting	4
ACC	278	Accounting Internship	3
BUS	101	Business Principles/Practices	3
BUS	103	Business Computer Applications	3 – OR
BUS	106	Basic Excel	1 – AND
BUS	108	Basic Access	1 – AND
BUS	109	Basic Word	1
BUS	207	Organizational Behavior	3

General Education Requirements (18 - 19 credits)

Course #		Title	Credits
		~~Mathematics~~	~~4~~
BUS	102	Math for Business & Industry	4
		~~English/Communication~~	~~6~~
BUS	160	Business Writing Skills	3
		~~Social Science~~	~~3~~
ECO	201	Macroeconomics	3 – OR
ECO	202	Microeconomics	3
ENG	110	College Writing I	3 – OR
ENG	160	College Writing & Research	4
		Political Science[1]	3
		Wellness/Physical Education[2]	2

Total Credits 63

---

[1] Political Science Elective (3) = **PSI** 100, 101, 102

[2] WPE Elective (2) = **WPE** @

ANIMATION & GAME ART
Associate of Applied Science

Program Requirements (48 credits)

Course #	Title	Credits
ANM 100	Adobe Creative Suite	3
ANM 103	History Animation/Gaming/TBM	3
ANM 111	2D Animation	3
ANM 120	Bus Practices/Creative Careers	3
ANM 131	3D Animation I	3
ANM 132	Character Design	3
ANM 142	Adobe Photoshop	3 – OR
ANM 143	Adobe Illustrator	3
ANM 171	Video Production	3
ANM 172	Audio Production	3
ANM 173	Storyboarding	3
~~ANM 201~~	~~Prof Practices in New Media~~	~~3 – OR~~
ANM 219	Experimental Animation	3
ANM 231	3D Animation II	3 – OR
ANM 265	Cinematic Shorts	3
ANM 250	Digital Painting	3 – OR
ANM 251	Drawing Human Figure Motion	3
ART 101	2D Design & Color Theory	3
ART 103	Drawing & Composition I	3
ART 212	Life Drawing	3

General Education Requirements (18-19 credits)

Course #	Title	Credits
COM 101	Public Speaking	3
ENG 110	College Writing I	3 – OR
ENG 160	College Writing & Research	4
ENG 112	Writing for the Workplace	3 – OR
COM 113	Interpersonal Communication	3
MATH115	Math for the Liberal Arts	4
	Social Science[3]	3
	Wellness/Physical Education[4]	2

Total Credits 66 – 67

[3] Social Science Elective (3) = **AGF** 110; **ECO** 110, 201, 202, 240; GEO 102; **HRY** 100, 101, 102, 103, 104, 207, 210, 212, 200, 230, 240, 251, 252, 260; **HUM** 150; **PSI** 100, 101, 102, 201, 202, 250; **PSY** 150, 160, 170, 190, 240, 250, 260; **SOC** 102, 103, 105, 106, 170, 200, 201, 202, 205, 207, 261, 273
[4] WPE Elective (2) = **WPE** @

BAKING & PASTRIES
Certificate

Program Requirements

Course #		Title	Credits
AGF	105	Food Industry Career Planning	2
AGF	110	Intro Sustainable Food Systems	3
CUL	100	Food Safety Essentials	2
CUL	105	Culinary & Food Industry Math	3
CUL	106	The Science of Food	3
CUL	130	Purchasing Practices	2
CUL	210	Baking & Dessert Fundamentals	4
CUL	211	Advanced Pastry Shop	3
CUL	212	Breads & Rolls	3
CUL	213	Cake Baking & Decorating	3
CUL	214	Pies, Teacakes & Cookies	3
CUL	215	Quantity Bakery Operations	3
~~MATH~~	~~105~~	~~Culinary & Food Industry Math~~	~~3~~
WPE	130	Nutrition for Health	3

Total Credits 37

BUSINESS ADMINISTRATION
Associate of Applied Science

Program Requirements (44 credits)

Course #		Title	Credits
ACC	101	Principles of Accounting 1	4
BUS	101	Business Principles/Practices	3
BUS	103	Business Computer Applications	3 – OR
BUS	106	Basic Excel	1 – AND
BUS	108	Basic Access	1 – AND
BUS	109	Basic Word	1
BUS	105	Principles of Marketing	3
BUS	201	Business Law	3
BUS	207	Organizational Behavior	3
BUS	263	Supervision	3
BUS	278	Business Internship	3
COM	101	Public Speaking	3 – OR
COM	210	Fundamental Prof Communication	3
		Program Electives[5]	16

General Education Requirements (18-19 credits)

Course #		Title	Credits
BUS	102	Math for Business & Industry	4
BUS	160	Business Writing Skills	3
ECO	202	Microeconomics	3
ENG	110	College Writing I	3 – OR
ENG	160	College Writing & Research	4
		Political Science[6]	3
		Wellness/Physical Education[7]	2

Total Credits 62 - 63

---

[5] Program Electives (16) = **BUS** 115, 119, 123, 203, 210, 212, 215, 218, 219, 240, 241; **CIS** 115, 170; **MATH** 116, 120, 216, 220; **TRS 104**

[6] Political Science Elective (3) = **PSI** 100, 101, 102

[7] WPE Elective (2) = **WPE** any

CULINARY ARTS SUSTAINABLE FOOD
Associate of Applied Science

Program Requirements (52 credits)

Course #		Title	Credits
AGF	105	Food Industry Career Planning	2
AGF	110	Intro Sustainable Food Systems	3
AGF	120	Summer/Fall Crops Practicum	2
AGF	140	Winter Crops Practicum	2
AGF	210	Sustainable Food Syst/Practice	2
CUL	100	Food Safety Essentials	2
CUL	106	The Science of Food	3
CUL	120	Culinary Foundations I	3
CUL	125	Culinary Foundations II	3
CUL	130	Purchasing Practices	2
CUL	170	Food Preservation	2
CUL	200	Menus for Diet & Health	3
CUL	210	Baking & Dessert Fundamentals	4
CUL	220	Fast Casual Café Production	4
CUL	230	Fast Casual Café & Event Ops	4
CUL	240	Restaurant Dinner Production	4
CUL	250	Restaurant Service & Mgmt	4
CUL	275	Culinary Internship	3

General Education Requirements (12-13 credits)

Course #		Title	Credits
CUL	105	Culinary & Food Industry Math	3
ENG	110	College Writing I	3 – OR
ENG	160	College Writing & Research	4
ENG	112	Writing for the Workplace	3 – OR
COM	210	Fundamental Prof Communication	3
~~MATH~~	~~105~~	~~Culinary & Food Industry Math~~	~~3~~
WPE	130	Nutrition for Health	3

Total Credits 64-65

CULINARY ARTS SUSTAINABLE FOOD
Certificate

Program Requirements

Course #		Title	Credits
AGF	105	Food Industry Career Planning	2
AGF	110	Intro Sustainable Food Systems	3
CUL	100	Food Safety Essentials	2
CUL	105	Culinary & Food Industry Math	3
CUL	106	The Science of Food	3
CUL	120	Culinary Foundations I	3
CUL	125	Culinary Foundations II	3
CUL	210	Baking & Dessert Fundamentals	4
CUL	220	Fast Casual Café Production	4
CUL	230	Fast Casual Café & Event Ops	4
MATH	105	~~Culinary & Food Industry Math~~	~~3~~
WPE	130	Nutrition for Health	3

Total Credits 34

ILLUSTRATION
Associate of Applied Science

Program Requirements (48 credits)

Course #	Title	Credits
ANM 100	Adobe Creative Suite	3
ANM 101	History of Illustration	3
ANM 120	Bus Practices/Creative Careers	3
ANM 142	Adobe Photoshop	3
ANM 143	Adobe Illustrator	3
ANM 173	Storyboarding	3
ANM 250	Digital Painting	3 – OR
ANM 251	Drawing Human Figure Motion	3
ANM 256	Concept Development	3
ANM 282	Design Crew Merit Course	3 – OR
ANM 285	Illustration Portfolio	3
ANM 299	~~Conceptual Studio Portfolio~~	3
ART 101	2D Design & Color Theory	3
ART 103	Drawing & Composition I	3
ART 105	Painting I	3
ART 140	Watercolor	3
ART 203	Drawing & Composition II	3
ART 204	Colored Pencil	3 – OR
ART 205	Advanced Painting	3
ART 212	Life Drawing	3

General Education Requirements (18-19 credits)

Course #	Title	Credits
ENG 110	College Writing I	3 – OR
ENG 160	College Writing & Research	4
ENG 112	Writing for the Workplace	3 – OR
COM 113	Interpersonal Communication	3
COM 101	Public Speaking	3
MATH 115	Math for the Liberal Arts	4
	Social Science[8]	3
	Wellness/Physical Education[9]	2

Total Credits 66-67

---

[8] Social Science Elective (3) = **AGF** 110; **ECO** 110, 201, 202, 240; **GEO** 102; **HRY** 100, 101, 102, 103, 104, 207, 210, 212, 220, 230, 240, 251, 252, 260; **HUM** 150; **PSI** 100, 101, 102, 201, 202, 250; **PSY** 150, 160, 170, 190, 240, 250, 260; **SOC** 102, 103, 105, 106, 170, 200, 201, 202, 205, 207, 261, 273

[9] WPE Elective (2) = **WPE** any

MULTI-MEDIA/VIDEO
Associate of Applied Science

Program Requirements (48 credits)

Course #		Title	Credits	
ANM	100	Adobe Creative Suite	3	
ANM	103	History Animation/Gaming/TBM	3	
ANM	120	Bus Practices/Creative Careers	3	
ANM	142	Adobe Photoshop	3	
ANM	171	Video Production	3	
ANM	172	Audio Production	3	
ANM	173	Storyboarding	3	
ANM	174	Script Writing	3	
ANM	186	Multimedia	3	
~~ANM~~	~~201~~	~~Prof Practices in New Media~~	~~3~~	~~OR~~
~~ANM~~	~~282~~	~~Design Crew Merit Course~~	~~3~~	
ANM	211	Motion Graphics & Comics	3	
ANM	219	Experimental Animation	3 – OR	
ART	219	Studio Lighting	3	
ANM	265	Cinematic Shorts	3	
ANM	271	Advanced Video Production	3	
ART	101	2D Design & Color Theory	3	
ART	133	Intro to Digital Photography	3	
ART	215	Advanced Digital Photography	3	

General Education Requirements (18-19 credits)

Course #		Title	Credits	
ENG	110	College Writing I	3 – OR	
ENG	160	College Writing & Research	4	
ENG	112	Writing for the Workplace	3 – OR	
COM	113	Interpersonal Communications	3	
COM	101	Public Speaking	3	
MATH	115	Math for the Liberal Arts	4	
		Social Science[10]	3	
		Wellness/Physical Education[11]		2

Total Credits 66-67

[10] Social Science Elective (3) = **AGF** 110; **ECO** 110, 201, 202, 240; **GEO** 102; **HRY** 100, 101, 102, 103, 104, 207, 210, 212, 220, 230, 240, 251, 252, 260; **HUM** 150; **PSI** 100, 101, 102, 201, 202, 250; **PSY** 150, 160 170, 190, 240, 250, 260; **SOC** 102, 103, 105, 106, 170, 200, 201, 202, 205, 207, 261, 273

[11] WPE Elective (2) = **WPE** @

SUSTAINABLE BREWING
Associate of Applied Science

Program Requirements (44-45 credits)

Course #	Title	Credits
ACC 101	Principles of Accounting 1	4 – OR
BUS 101	Business Principles/Practices	3
AGF 105	Food Industry Career Planning	2
AGF 110	Intro Sustainable Food Systems	3
AGF 120	Summer/Fall Crops Practicum	2 – OR
AGF 140	Winter Crops Practicum	2
BREW 100	Introduction to Brewing	2
BREW 110	History,Culture&Sustainability	2
BREW 130	Materials, Malting & Mashing	3
BREW 140	Recipe, Process & Technology	4
BREW 151	Biochemistry of Brewing	2
BREW 152	Microbiology of Brewing	2
BREW 160	Styles Sensory & Food Pairing	3
BREW 170	Fermenting & Finishing Tech	3
BREW 225	Brewing Practicum	2
BREW 230	Packaging & Distribution	3
BREW 250	Brewing Quality Control	2
BREW 275	Brewing Internship	3
Program Electives[12]		3

General Education Requirements (20-21 credits)

Course #	Title	Credits
BUS 102	Math for Business & Industry	4 – OR
MATH 106	Technical Mathematics	4
CHM 100	Fundamentals of Chemistry	4 – OR
CHM 120	General Chemistry I	4
ENG 110	College Writing I	3 – OR
ENG 160	College Writing & Research	4
ENG 112	Writing for the Workplace	3 – OR
COM 210	Fundamental Prof Communication	3
~~MATH 105~~	~~Culinary & Food Industry Math~~	~~3~~
WPE 130	Nutrition for Health	3
Political Science[13]		3

Total Credits: 64-65

---

[12] Program Elective (3) = **ACC** 101, 102; **AGF** 120, 140; **ANM** 100; **BUS** 101, 115; **CUL** 106, 130; **EDMT** 103; **WELD** 120
[13] Political Science Elective (3) = **PSI** 100, 101, 102

WEB DESIGN/DEVELOPMENT
Associate of Applied Science

Program Requirements (48 credits)

Course #	Title	Credits
ANM 100	Adobe Creative Suite	3
ANM 102	History Graphic & Web Design	3
ANM 120	Bus Practices/Creative Careers	3
ANM 140	Typography	3 – OR
ANM 141	Graphic Design	3
ANM 142	Adobe Photoshop	3
ANM 143	Adobe Illustrator	3 – OR
ART 133	Intro to Digital Photography	3
ANM 186	Multimedia	3
ANM 187	Web Design I	3
ANM 282	Design Crew Merit Course	3 – OR
ANM 289	Web Design III	3
ANM 298	~~System Projects~~	3
ANM 287	Web Design II	3
ART 101	2D Design & Color Theory	3
ART 103	~~Drawing & Composition I~~	3
CIS 170	Web Page Coding w/Dreamweaver	3
CIS 174	JavaScript	3
CIS 193	PHP with MySQL	3
CIS 270	Advanced Web Page Coding	3

General Education Requirements (18-19 credits)

Course #	Title	Credits
ENG 110	College Writing I	3 – OR
ENG 160	College Writing & Research	4
ENG 112	Writing for the Workplace	3 – OR
COM 113	Interpersonal Communications	3
COM 101	Public Speaking	3
MATH 115	Math for the Liberal Arts	4
	Social Science[14]	3
	Wellness/Physical Education[15]	2

Total Credits 66-67

---

[14] Social Science Elective (3) = **AGF** 110; **ECO** 110, 201, 202, 240; **GEO** 102; **HRY** 100, 101, 102, 103, 104, 207, 210, 212, 220, 230, 240, 251, 252, 260; **HUM** 150; **PSI** 100, 101, 102, 201, 202, 250; **PSY** 150, 160 170, 190, 240, 250, 260; **SOC** 102, 103, 105, 106, 170, 200, 201, 202, 205, 207, 261, 273

[15] WPE Elective (2) = **WPE** any