

COURSE & CURRICULUM COMMITTEE
Meeting Agenda
November 13, 2020 at 1:00 p.m. - Zoom

1. Call to Order
2. Meeting Minutes of October 9, 2020
3. Business
 - 3.1 Course Inactivations
 - 3.1.1 AGF 105: Food Industry Career Planning (Effective 202310)
 - 3.1.2 AGF 120: Summer/Fall Crops Practicum (Effective 202310)
 - 3.1.3 AGF 140: Winter Crops Practicum (Effective 202410)
 - 3.1.4 AGF 210: Sustainable Food Syst/Practice (Effective 202410)
 - 3.1.5 CUL 120: Culinary Foundations I (Effective 202310)
 - 3.1.6 CUL 125: Culinary Foundations II (Effective 202310)
 - 3.1.7 CUL 170: Food Preservation (Effective 202410)
 - 3.1.8 CUL 220: Fast Casual Café Production (Effective 202410)
 - 3.1.9 CUL 230: Fast Casual Café & Event Ops (Effective 202410)
 - 3.1.10 CUL 240: Restaurant Dinner Production (Effective 202410)
 - 3.1.11 CUL 250: Restaurant Service & Mgmt (Effective 202410)
 - 3.2 Course Revisions
 - 3.2.1 ART 110: Ceramics I – Change strategy from 3-1-5 (Lecture/Discussion – 3 Standard Lab – 2 Open Lab) to 3-1-4 (Lecture /Discussion – Standard Lab) Add Blended Alternative Instructional Method (Effective 202130)
 - 3.2.2 ART 111: Ceramics 2 – Change strategy from 3-1-5 (Lecture/Discussion – 3 Standard Lab – 2 Open Lab) to 3-1-4 (Lecture/Discussion- Standard Lab) Add Blended Alternative Instruction Method (Effective 202130)
 - 3.2.3 CUL 210: Baking & Dessert Fundamentals – Change strategy from 4-0-12 (Standard Lab) to 4-1-9 (Lecture/Discussion – Standard Lab) Add hybrid as Alternate Instructional Method
 - 3.3 New Courses
 - 3.3.1 AGF 212: Agrifoods & Processing, 5-3-6 (Lecture/Discussion – Standard Lab)(Blended) (Effective 202210)
 - 3.3.2 CUL 101: Introduction to Food Service, 4-1. 5 – 7.5 (Lecture/Discussion – Standard Lab)(Blended) (Effective 202210)
 - 3.3.3 CUL 111: Cookery, 5-1.5-10.5 9Lecture/Discussion – Standard Lab)(Blended) (Effective 202210)
 - 3.3.4 CUL 112: Nutritional Cooking, 5-1.5-10.5 (Lecture/Discussion – Standard Lab)(Blended) (Effective 202210)

- 3.3.5 CUL 113: Food Business, 4-25-4.5 (Lecture/Discussion – Standard Lab)(Blended) (Effective 202210)
 - 3.3.6 CUL 221: Batch Cookery, 6-2-12 (Lecture/Discussion – Standard Lab)(Blended) (Effective 202210)
 - 3.3.7 CUL 222: Restaurant Production, 6-2-12 9Lecture/Discussion – Standard Lab)(Blended) (Effective 202210)
 - 3.3.8 CUL 223: Food Service Management, 5-1.5-10.5 (Lecture/Discussion – Standard Lab)(Blended) (Effective 202210)
 - 3.3.9 MATH 095: Math Foundations: Liberal Arts, 3-3-0 (Lecture/Discussion)(Online)(Blended) (Effective 202210)
- 3.4 Program Inactivations – None presented
- 3.5 Program Revisions
- 3.5.1 BP. CERT – Baking & Pastries Inactivate AGF 105 (-2 Credits) Remove CUL 130, 215 (-5 Credits) Overall Credits: 37 to 30. (Effective 202210)
 - 3.5.2 CAF: Culinary Arts Sustainable Food – Inactivate AGF 105/120/125/170/220/230/240/250 (- 32 Credits) Remove CUL 130/200 (-5 Credits Add AGF 212, CUL 101/111/112/113/221/222/223 (+ 40 Credits) Overall Credits: 64 to 67 Minimum. (Effective 202210)
 - 3.5.3 CAF. CERT: Culinary Arts Sustainable Food Inactivate AGF 105, CUL 120/125/220/230 (-16 Credits); Remove CUL 106, WPE 130 (- 6 Credits); Add CUL 101/111/112/221 (+20 Credits) – Overall Credits: 34 to 32 (Effective 202210)
4. Other Business
5. Next Meeting - December 11, 2020 at 1:00 p.m. via Zoom
6. Adjournment

Curriculum Development Folder Link: <G:\Curriculum Development\Items for C&C Agenda>