

Course & Curriculum Committee Meeting Minutes

November 8, 2024

TTC 4370/4380

Present: J. Brady, P. Eagan, J. Abbott, D. Coblenz, W. deDie, M. Dunneback, G. Frederickson, P. Grohs, R. Kraas, B. Lindberg, D. Martin, S. Myers, A. Nord, H. Parmelee, C. Pruis, A. Quinoes, M. Raines, B. Reynolds, T. Sypris, J. Wagner, S. Hubbell, A. Marsh-Peek, K. Naatjes, S. Postula

Absent: N. Bergan, K. Lavender

Guest: M. Adams, K. Dockerty, P. Jonas, V. Owens, S. Pearson

1. Call to Order 1:03pm
2. Approval of Meeting Minutes from October 11, 2024 – approved as presented.
3. Business Matters
 - Request made and approved with no objections to change order of agenda allowing Level 3: First Reading to be completed prior to Level 2 Approvals.
 - a. Level 3: First Reading
 - i. Sustainable Brewing (202610)

B. Lindberg presented and fielded questions. Explained new courses were built with a modified approach focused more online in the hopes to serve larger national audience. This also allows more flexibility for students and availability to use prior learning credits towards COA. Brian Agreed to return in December for Final Reading and approval.

 - New Courses
 - a. BREW 105: Intro to Brewing
 - b. BREW 106: Brewery Operations I
 - c. BREW 125: Beverage Science
 - d. BREW 126: Brewery Operations II
 - e. BREW 155: Fermentation Science
 - f. BREW 156: Brewery Operations III
 - g. BREW 205: Brewery Science
 - h. BREW 206: Brewery Operations IV
 - i. BREW 255: Management & Quality
 - j. BREW 256: Brewery Operations V
 - Course Inactivations
 - a. BREW 100: Introduction to Brewing
 - b. BREW 110: History, Culture & Sustainability
 - c. BREW 130: Brewing Ingredients
 - d. BREW 140: Brewhouse Operations & Tech
 - e. BREW 151: Biochemistry of Brewing
 - f. BREW 152: Microbiology of Brewing
 - g. BREW 160: Styles Sensory & Food Pairing
 - h. BREW 170: Cellar Operations & Technology
 - i. BREW 200: Taproom Management & Service
 - j. BREW 225: Brewing Practicum
 - k. BREW 230: Packaging & Post-Production

- l. BREW 250: Brewery Management & Quality
- m. BREW 260P: Brewing Practicum II
- n. BREW 275: Brewing Field Internship
- New Program
 - a. SB.COA: Sustainable Brewing COA
- Program Requirements – Required Course Change
 - a. OTS.AAS: Occupational/Technical Studies AAS
 - b. SB.CERT: Sustainable Brewing CERT
- Program Inactivations
 - a. SB.AAS: Sustainable Brewing AAS

Suggestions from Committee:

- Recommendation - Flushing out the lab learning objectives to differentiate between those for lecture and lab.
- Lab Course Titles might be misleading with Brew Op I-IV listings
- Have outcomes show that the courses are going to ask students to do more than just remember and learn but be a higher-level work.
- Transitioning the prerequisites for the students that are currently enrolled in the program moving into the new formats

b. Level 2: Approvals

i. Course Learning Outcomes

- Applied Arts and Media Technologies
M. Dunneback presented suggested changes for AAMT
- Business
V. Owen with support from J. Wagner presented suggested changes for BUS
- Communication
B. Reynolds presented suggested changes for COM
- Culinary
M. Dunneback presented suggested changes for CUL
- Economics
P. Jonas presented suggested changes for ECO
- English
B. Reynolds presented suggested changes for ENG
- Respiratory Care Practitioner
S. Pearson presented suggested changes for RCP

MOTION to approve, SECONDED and CARRIED without additional comments.

4. Other

- a. Next CLO review will be in March – changes due to Kelly Naatjes by February.
- b. Next Level 3 Readings/Approvals will be at the December 13th Course & Curriculum Meeting.
- c. Curriculum Procedure is a working document so please bring any suggested changes to Kelly Naatjes.

5. Next Meeting: December 13, 2024 at 1 pm in TTC 4370/4380

6. Adjournment at 2:43pm