

Curriculum Committee
October 25, 2019
BH 140
MINUTES

Members Present: Jim Boger, Lori Elwell, Heather Estrada (chair proxy), Peter Fusaro, Brenda Hanson, Stephanie Paidas, Conrad Rauscher, Chad Shilling

Members Not Present: Chris Clouse (co-chair), Rich Haptonstall (co-chair), Dawn Rauscher, Myrna Ridenour

Non-members Present: Manda Hudak, Emily Jense, Cindy Kiefer, Russ Lamson, Sharon Nau

ACTION ITEMS:

- Approval of September 27, 2019 minutes, p. 3-5 **APPROVED**
Peter Fusaro moved to approve the minutes; motion passed unanimously.
- Web Technology Program Revisions, p. 6-9 **APPROVED**
Heather Estrada explained the proposal.
Jim Boger moved to approve the proposal; motion passed unanimously.
- Electronics Technician Tiers II, III, IV CTS Deletions, p. 10-15 **APPROVED**
Peter Fusaro explained the proposal to remove the Tier Levels from this program.
Conrad Rauscher moved to approve the proposal; motion passed unanimously.

DICSUSSION ITEMS:

- Culinary Program Update: Program revisions are still underway, p. 16
Peter Fusaro updated the committee on the upcoming changes to the Culinary Arts and Catering AAS program. Brenda Hanson asked if the Advanced Baking and Pastry CTS program will remain. That is still undecided. Culinary Program Director Manda Hudak explained that they have been working with the program advisory board on this program redesign. Discussion followed regarding how to handle current program students when the program is redesigned.

FYI:

- Unless otherwise arranged, M 152 and M153 will be replaced with M 121 and M122 in course prerequisite listings.
- The following course proposals have been approved via Curriculog:

Course	Title	Action	Effective
AGSC 298x	Internship: Campus Farm Experience for Non-Majors	new course	SP 20
CHMY xx	The Culture and Chemistry of Food	new SR course	SP 20
CSCI 203	Hardware Description Language Programming	new course	SP 20
CSCI 220	Virtual/Augmented Reality	updated prerequisites	SP20

COMX xx	Public Speaking for Seniors	new SR course	SP 20
CULA 112	Fundamentals of Protein Cookery	new course	SP 20
CULA 152	Culinary Practicum	changed title, credits, description, and outcomes	SP 20
DDSN 235	Solidworks II	new course	SP 20
ELCT 120	Basic Industrial Controls	changed lecture/lab ratio	FA 20
ELCT 139	Electric Code Study-Residential	changed lecture/lab ratio, updated description, removed lab fee	SP 20
ELCT 233	Commercial Wiring Lab	reduced credits from 3 to 2	SP 20
ELCT 236	Conduit, Raceways, and Code Calculations Lab	reduced credits from 3 to 2	SP 20
ELCT 239	Grounding and Bonding Fundamentals	reduced credits from 3 to 2	SP 20
ELCT 241	Electric Motor Controls	reduced lab fee to \$30	FA 20
ELCT 251	Introduction to Photovoltaic Systems	reduced credits from 4 to 3	SP 20
ETEC 100	Introduction to Mechatronics	changed title and description	SP 20
HONR 153	Honors I: Humanities/Science	new course	SP 20
HSTR xx	Europe in the 20th Century	new SR course	SP 20
LIT xx	Literary Exploration for Seniors	new SR course	SP 20
M 121	College Algebra	reactivation; replacing M 152	FA 20
M 122	College Trigonometry	reactivation; replacing M 153	FA 20
M 152	Precalculus Algebra	deletion	FA 20
M 153	Precalculus Trigonometry	deletion	FA 20
M 162	Applied Calculus	changed prerequisites	FA 20
M 171	Calculus I	changed prerequisites and semesters offered	FA 20
MUSI 102	Performance Study	changed to variable credit; increased number of times repeatable; add lab fee	SP 20
MUSI 162	Chamber Ensembles: FVCC	updated course description	SP 20
MUSI 162y	Chamber Ensembles: FVCC/Vocal Ensemble	new course	SP 20
MUSI 195	Applied Music I	changed to variable credit; increased number of times repeatable; add lab fee	SP 20
MUSI 295	Applied Music II	changed to variable credit; increased number of times; repeatable; add lab fee	SP 20
PHAR 103	Pharmacy Technician Exam Preparation	deletion	FA 20
PSYX 250	Fundamentals of Biological Psychology	removed lab fee	SP 20
STAT 216	Intro to Statistics	updated prerequisites	FA 20
WLDG 140	Intro to Gas Tungsten Arc Welding	new course	SP 20

WLDG 185	Welding Qualification Test Preparation	updated description, outcomes and lab fee	SP 20
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