

Curriculum Advisory Committee Agenda

November 9, 2016

3:00 - 5:00 PM

Room BMC-206

I. Call to Order

II. Announcements

III. Public Comments

Note to Audience: Anyone wishing to address the Curriculum Advisory Committee on matters within the jurisdiction of the Committee may do so now. Please state the matter on which you wish to speak. Matters not appearing on the Agenda will not receive action at this meeting, but may be referred to staff for consideration at a future meeting. Presentations will be limited to three minutes, or as established by the Committee. Persons are not required to give their name or address, but it is helpful for a person to state their name in order that the Committee and others present may identify the speaker.

IV. Approval of November 9, 2016 agenda

V. Approval of November 2, 2016 minutes

VI. Consent Agenda

Deletions: Effective Fall 2017
Technician Corrections
Minor Corrections
Non-Substantial Changes
Urgent

VII. Discussion Agenda

Establishing guidelines for course deletion (collaboration with Learning Assessment Committee)

VIII. Action Agenda

COURSES AND PROGRAMS		C	DE	PReq
PHED 43: Theory of Coaching	New DE			
HOSP 41: Wine Appreciation and Analysis	Revision			
HOSP 53: Introduction to Food and Beverage Management	DE Revision			
HOSP 56: Hospitality Sales and Marketing	Revision			
HOSP 65: Hospitality Law	DE Revision			
HOSP 72: Culinary Arts Basics	Revision			
HOSP 73: Stocks, Soups, Sauces	Revision			
HOSP 74: Vegetables, Rice, Pasta	Revision			
HOSP 75: Fish, Poultry, Meat	Revision			
HOSP 76: Garde Manger	Revision			
HOSP 77: Bakeshop – Yeasted and Non-Yeasted Breads	Revision			
HOSP 78: Bakeshop – Basic Baking Techniques	Revision			
HOSP 79: Menu Planning & Presentation for Food Service Professionals	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 85: Beverage Preparation and Service	Revision			
HOSP 87: Bakeshop - Regional French Desserts	Revision			
HOSP 88: Chocolate II - Chocolates and Confections	Revision			
Baking and Pastry Arts Certificate of Training	Revision			
Food & Beverage Management Associate in Science	Revision			
Food & Beverage Operations Certificate of Training	Revision			
Hospitality Operations Management Certificate of Achievement	Revision			
Hospitality Operations Management Associate in Science	Revision			
Hotel Operations Certificate of Training	Revision			
Sustainable Culinary Arts Certificate of Training	Revision			
Sustainable Hospitality Management Associate in Arts	Revision			