



September 11, 2019

**TO:** THE DISTRICT BOARD OF TRUSTEES  
OF VALENCIA COLLEGE

**FROM:** SANFORD C. SHUGART  
President

**RE:** ADDITIONS, DELETIONS OR MODIFICATIONS OF COURSES & PROGRAMS

RECOMMENDED ACTION:

The President recommends that the District Board of Trustees of Valencia College approve the Additions, Deletions or Modifications of Courses and Programs as presented.

\_\_\_\_\_  
President *Sanford C. Shugart*

**COLLEGE CURRICULUM COMMITTEE**

**June 12, 2019**

**West Campus, 11-106**

**2:00 – 5:00 p.m.**

**Minutes**

**Members Present:** Joan Alexander, Beverly Bond, Ana Caldero Figueroa, Amy Comerford, Esther Coombs, Masood Ejaz, Carin Gordon, Leann Hudson, Chris Klinger, Stanton Reed, Cheryl Robinson (Chair), Jenna Settles, Karen Styles, Raul Valery (Co-Chair)

**Alternates Present:** Mohua Kar, John Niss

**Ex-Officio Present:** Ed Holmes, Noelia Maldonado Rodriguez, Darnell Purcell, Amanda Rodriguez-Semidey, Edwin Sanchez, Pat Sebastian,

**Visitors Present:** Kenneth Bourgoin, Miguel Naranjo

**Staff Present:** Krissy Brissett

1. **Welcome to the Committee Members and Visitors.**

*Raul Valery opened the meeting with a welcome to all the attendees.*

2. **Review of May, 2019 Minutes**

( <http://valenciacollege.edu/curriculumcommittee/Minutes.cfm> )

*The minutes were approved by consensus.*

3. **Consent Agenda** – Course modifications or deletions involving minor editing of course descriptions or level changes which do not impact other departments are eligible for placement on the consent agenda. Any members of the committee may request to remove a proposal from the consent agenda for the purpose of discussion.

a) **The following course(s) have outlines in Course Information Management that may be viewed in ATLAS:**

FSS 1068C, FSS 1075C, FSS 2052C, FSS 2068C, FSS 2074C, FSS 2080C, FSS 2081C, FSS 2082C, FSS 2083C  
NUR 3930, NUR 4930

b) **The following outlines are being presented as part of the Two-Year Program Review Cycle:**

*There are no outlines being presented.*

*The consent agenda was approved by consensus.*

#### 4. Regular Agenda

**1819-160 FSS 1068C Enriched Artisan Bread, CCA.....K. Bourgoin**

**Purpose:** Adding this course for the ATC to enhance the pastry programs;

**Credit/Contact/Lab:** 3/6/5; **Prerequisites:** Minimum Associates degree in Baking and Pastry, or the equivalent of 2 years in a pastry shop, or department approval; **Co-requisites:** None;

**Catalog Course Description:** This course teaches the traditional artisan mixing, kneading, folding, shaping and baking techniques used to produce a variety of sweet and soft artisan breads, including cinnamon buns, Challah, Croissants, Kugelhopf, Brioche, Babka and other buns and breads; **Effective Date:** Fall 2019 (202010).

*The committee discussed the inability to program the requested prerequisites. A committee member wondered if changing the prerequisites to department approval would mean approval for the program or for each course. It was explained that it would only mean approval for each course and this was a stop gap procedure until the program starts.*

*The prerequisite was changed to: Department approval*

*Proposal 1819-160 was approved by consensus.*

**1819-161 FSS 1075C Rustic Artisan Bread, CCA.....K. Bourgoin**

**Purpose:** Part of the Advanced Technical Certificate in bread baking;

**Credit/Contact/Lab:** 3/6/5; **Prerequisites:** Minimum Associates degree in Baking and Pastry, or the equivalent of 2 years in a pastry shop, or department approval; **Co-requisites:** None;

**Catalog Course Description:** This course explores rustic artisan breads in a wide variety of traditional styles, including baguette, miche, lavosh, focaccia, marble rye and ciabatta. Learn mixing, kneading, folding and shaping techniques as you make crusty hearth-style artisan breads using a range of grains, including wheat, rye, oats and spelt and Gluten Free, and Non-GMO; **Effective Date:** Fall 2019 (202010).

*The prerequisite was changed to: Department approval*

*Proposal 1819-161 was approved by consensus.*

**1819-163 FSS 2052C Whole Grain Artisan Bread, CCA.....K. Bourgoin**

**Purpose:** Part of the Advanced Technical Certificate in bread baking;

**Credit/Contact/Lab:** 3/6/5; **Prerequisites:** Minimum Associates degree in Baking and Pastry, or the equivalent of 2 years in a pastry shop, or department approval; **Co-requisites:** None;

**Catalog Course Description:** This course teaches you the nutritional benefits of whole grain bread baking by giving you the opportunity to produce a variety of artisanal breads. Learning how the proper techniques for milling grain and preparing starters and soakers can help you extract the maximum flavor and nutritional value from such whole grains as wheat, rye, oats, spelt, millet, buckwheat and corn. You will be able to create a variety of breads from across the

globe such as Finnish hapanleipä, Bavarian pumpernickel and Turkish flatbread; **Effective Date:** Fall 2019 (202010).

*The prerequisite was changed to: Department approval*

*Proposal 1819-163 was approved by consensus.*

**1819-164 FSS 2068C Global Artisan Bread, CCA.....K. Bourgoin**

**Purpose:** Part of the Advanced Technical Certificate in bread baking;

**Credit/Contact/Lab:** 3/6/5; **Prerequisites:** Minimum Associates degree in Baking and Pastry, or the equivalent of 2 years in a pastry shop, or department approval; **Co-requisites:** None;

**Catalog Course Description:** This course is designed to help you build an impressive repertoire of traditional artisan yeast and non-yeast breads from across the globe. The baker will learn essential bread-making techniques to produce bagels, dahlpourie, doubles, pita, empanadas, roti, naan and tortillas as well as other traditional breads from Turkey, Morocco, Mexico, Greece and the Caribbean. Expand your knowledge on how these distinctive breads are used as you produce accompaniments that you can pair with the breads to make complete dishes; **Effective Date:** Fall 2019 (202010).

*The prerequisite was changed to: Department approval*

*Proposal 1819-164 was approved by consensus.*

**1819-165 FSS 2074C Sourdough Artisan Bread, CCA.....K. Bourgoin**

**Purpose:** Part of the Advanced Technical Certificate in bread baking;

**Credit/Contact/Lab:** 3/7/6; **Prerequisites:** Minimum Associates degree in Baking and Pastry, or the equivalent of 2 years in a pastry shop, or department approval; **Co-requisites:** None;

**Catalog Course Description:** This course will teach you to culture and nurture your own starter so that you can enhance flavor in a variety of artisan breads. Explore the fundamentals of sourdough artisan bread-making, including mixing, kneading, folding, shaping and fermentation methods. The baker will also use your sourdough starter to produce English muffins, red grape tarts and specialty loaves, including pumpernickel, walnut sourdough, sprouted grain and whole grain sourdough; **Effective Date:** Fall 2019 (202010).

*The prerequisite was changed to: Department approval*

*Proposal 1819-165 was approved by consensus.*

**1819-166 FSS 2080C Complex Cake Decorating, CCA.....K. Bourgoin**

**Purpose:** Part of the Advanced Technical Certificate in Continuing education for students and professionals already in the industry; **Credit/Contact/Lab:** 3/6/5; **Prerequisites:** Minimum Associates degree in Baking and Pastry, or the equivalent of 2 years in a pastry shop, or department approval; **Co-requisites:** None; **Catalog Course Description:** This course is designed to develop the essential skills for working with marzipan, pastillage, rolled fondant and royal icing. Students will use different piping tips, practice creating the effect of fine lace pieces and beautiful brush embroidery. They will also learn to complement specialty cakes with cocoa

painting, stenciling, quilting, flood work, and bas-relief to name a few; **Effective Date:** Fall 2019 (202010).

*The prerequisite was changed to: Department approval*

*Proposal 1819-166 was approved by consensus.*

**1819-167 FSS 2081C Advanced Cake Decorating, CCA.....K. Bourgoin**

**Purpose:** Part of the Cake Artistry Advanced Technical Certificate Framework;

**Credit/Contact/Lab:** 3/6/5; **Prerequisites:** Minimum Associates degree in Baking and Pastry, or the equivalent of 2 years in a pastry shop, or department approval; **Co-requisites:** None;

**Catalog Course Description:** This course is designed to take your cake decorating skills to the intermediate level. Through demonstrations and hands on practice, learn to design and produce tiered wedding cakes. Students will explore ribbon insertion, ruffling, pleating, draping, ruching, tufted billows and ribbon roses, as well as painting on sugar and basic isomalt work; **Effective Date:** Fall 2019 (202010).

*The prerequisite was changed to: Department approval*

*Proposal 1819-168 was approved by consensus.*

**1819-167A FSS 2082C Specialty Cakes, CCA.....K. Bourgoin**

**Purpose:** Part of the Cake Artistry Advanced Technical Certificate Framework;

**Credit/Contact/Lab:** 3/6/5; **Prerequisites:** Minimum Associates degree in Baking and Pastry, or the equivalent of 2 years in a pastry shop, or department approval; **Co-requisites:** None;

**Catalog Course Description:** Students will expand their decorating repertoire by learning to create novelty cakes. They will incorporate both structural and design elements as well as a range of decorating skills and techniques in cake construction. There will be production of established designs before working toward completing a cake of your own design. This course also includes gum paste techniques designing flowers with petal dusts and wiring arrangements; **Effective Date:** Fall 2019 (202010).

*The prerequisite was changed to: Department approval*

*Proposal 1819-167A was approved by consensus.*

**1819-168 FSS 2083C Sugar, Sculpting, and String Work, CCA.....K. Bourgoin**

**Purpose:** Part of the Cake Artistry Advanced Technical Certificate Framework;

**Credit/Contact/Lab:** 3/6/5; **Prerequisites:** Minimum Associates degree in Baking and Pastry, or the equivalent of 2 years in a pastry shop, or department approval; **Co-requisites:** None;

**Catalog Course Description:** Students will expand their knowledge in modeling pastes, and chocolate clay. They will learn to sculpt and model lively, colorful characters and accent pieces to final design. The course includes practicing delicate and elaborate string works known as gravity defying Oriental String work with royal icing, flo-gel, and chocolate; **Effective Date:** Fall 2019 (202010).

*The prerequisite was changed to: Department approval*

*Proposal 1819-168 was approved by consensus.*

**1819-260      NUR 3930      Selected Topics in Baccalaureate Nursing, CCA.....L. Hudson**  
**Purpose:** To give credit to students transferring in from other institutions;  
**Credit/Contact/Lab:** 1-12/1-12/0; **Prerequisites:** Department approval; **Co-requisites:** None;  
**Catalog Course Description:** Selected topics in Nursing is based on the needs and areas of interest of the class and professor. May include field work as part of the class. Can be repeated for up to 1-12 hours of credit and grade forgiveness cannot be applied. The description for the Selected Studies in Nursing course will be specified in each course proposal; **Effective Date:** Fall 2019 (202010).

*There was a discussion about the intent of the course and it was explained that they need to activate this course to be able to give credit to transfer students.*

*A committee member wondered if it would cause confusion for students if there are two courses with the same title. Someone explained that the courses require department approval so a student wouldn't be able to accidentally sign up for a course.*

*The Credit/Contact/Lab Hours were changed to: 1-3/variable/0*

*The course description was changed to: Selected Topics in Nursing is based on the needs and areas of interest of the class and professor. May include field work as part of the class. Can be repeated for up to 6 credits and grade forgiveness cannot be applied. The description for the Selected Topics in Nursing course will be specified in each course proposal.*

*Proposal 1819-260 was approved with the above changes.*

**1819-261      NUR 4930      Selected Topics in Baccalaureate Nursing, CCA.....L. Hudson**  
**Purpose:** To give credit to students transferring in from other institutions;  
**Credit/Contact/Lab:** 1-12/1-12/0; **Prerequisites:** Department approval; **Co-requisites:** None;  
**Catalog Course Description:** Selected topics in Nursing is based on the needs and areas of interest of the class and professor. May include field work as part of the class. Can be repeated for up to 1-12 hours of credit and grade forgiveness cannot be applied. The description for the Selected Studies in Nursing course will be specified in each course proposal; **Effective Date:** Fall 2019 (202010).

*The Credit/Contact/Lab Hours were changed to: 1-3/variable/0*

*The course description was changed to: Selected Topics in Nursing is based on the needs and areas of interest of the class and professor. May include field work as part of the class. Can be repeated for up to 6 credits and grade forgiveness cannot be applied. The description for the Selected Topics in Nursing course will be specified in each course proposal.*

*Proposal 1819-261 was approved with the above changes.*

## 5. Discussion Items

*There are no Discussion Items for this month's agenda.*

## **6. Information Items**

*There are no Information Items for this month's agenda.*

The next meeting of the College Curriculum Committee is scheduled for July 10, 2019, and will be held on the West Campus, Room 6-202. *Deadline for submission of materials for the June agenda is **June 26, 2019.***