Wilson Community College
Catalog Addendum
Effective Fall Semester 2016
Yellow highlighted sections represent a second addendum- 7-18-16

Please note the following additions, deletions, and/or changes for the 2016-2017 College catalog. Current College policy is reflected in a combination of the published catalog and these catalog addenda.

- p. 30
  SAT/ACT Scores
  - Change ACT Reading score from "20" to "22"

- p. 45
  1st paragraph, 2nd sentence
  Change "Director of Admissions" to "Associate Dean of Enrollment Management"

- p. 72
  Graduation
  2nd Bullet
  - Should read "Students have paid the $25.00 application fee and submitted a Curriculum Application to Graduate during registration for their final semester, or by March 1 for summer semester graduates. Students who have been approved for and have been awarded financial aid may charge the application fee and the cost of purchasing a cap & gown to their financial aid award if they do so by the last date to charge to financial aid in the College Bookstore.

  5th bullet
  - Replace Intent to Graduate form with Curriculum Application to Graduate and remove "or after" from last sentence.

  7th Bullet
  - Add the following statement after the 1st sentence "Students graduating with highest (4.0 GPA) or high (3.5-3.99 GPA) honors will be permitted to wear the honor cords issued by the College."
  - The National Society of Leadership and Success. The T should be capitalized.

- p. 73
  General Grievance
  Add the following statement, "The US Department of Education requires that all colleges and universities make a state-level complaint process available to all their students. The state-level complaint form and process for submitting a complaint can be found on the College website under Student Development." to the end of the paragraph.

- p. 86
  Associate in Arts (A.A.) Degree – CODE A10100
  Change the last sentence in the program description to: "New Comprehensive Articulation Agreement standards will allow the College to accept no more than 14 SHC of UGETC and Additional General Education credits from outside the NC Community College System and/or the UNC System".

- P.87
  Associate in Arts (A.A.) Degree – CODE A10100
  - Add to Other Required Hours
    MUS 151 (1 SHC) and 152 (1 SHC)

- p. 89
  Associate in Science (A.S.) Degree – CODE A10400
  - Delete from Additional General Education Hours
    MAT 272 (4 SHC)
  - Add to Other Required Hours
    MUS 151 (1 SHC) and 152 (1 SHC)

- P. 90
  - Add "Culinary Arts" to the listing of Associate in Applied Science Degree Curricula

- p. 91
  Accounting
  - First spring semester – change total lab hours to "4"
  - Summer semester - Major Elective should have *** in front of it
  - Second spring semester – ENG 111 should be "Writing & Inquiry"
  - Second spring semester – ACC 221 change Class hours to "3" and total class hours to "14"
  - Second spring semester - Add * in front of HUM115
  - Second asterisk at the bottom should read, "*Students must select three (3) semester credit hours from the Social/Behavioral Sciences discipline. See advisor for a list of approved courses.

- p. 92
  Air Conditioning, Heating, and Refrigeration
  - First Fall semester – Remove ISC 112
  - Change total class hours to "9" and change total credit hours to "13"
  - First spring semester – Change name for AHR 125 to "HVACR Electronics"
  - Summer semester - Major Elective should have *** in front of it
  - Second fall semester - Social Behavioral Science should have * in front and ** behind
  - Change total hours for the program to "71"
  - Note about major elective at the bottom should have *** in front of it.

- p. 95
  Step II, #1, change "2016" to "2015"

- p. 99
  Step II, #3 d, change "2013" to "2015"
  Step III, #1, e., change "2015 for Summer 2016" to "2016 for Summer 2017"

- p. 101
  - First spring- add ** in front of NUR112 and NUR114
  - Second fall- remove ** from NUR211 and NUR212

- p. 102

  Automotive Systems Technology
  - Second fall semester – Remove AUT 163A, change the total lab hours to "9" and the total credit hours to "13"
  - Change the total hours for the program to "68"
  - Remove HUM110 from elective list
  - Under the second asterisk at the bottom, add: "PHI 240, REL 211, REL 212", as options

- p. 104

  Business Administration
  - First spring semester – MAT 143 should be "Quantitative Literacy"
  - First spring semester – ENG 111 should be "Writing & Inquiry"
  - For *MAT 143, change class hours to "2" and lab hours to "2"
    Change the total class hours for the first spring semester to "11" and the total lab hours to "4".
  - Summer semester - add ** in front of Major Elective
  - Remove the "#" beside MAT 143, HUM 115, ENG 114, and ECO 252
  - Add ** in front of the Major Elective note at the bottom
  - Remove second asterisk at bottom

- p. 108

  Fire Protection Technology
  - In the First fall semester, add "FIP 120 Introduction to Fire Protection" with the Class hours 3, Lab hours 0, and Credit hours 3
  - In the Second fall semester, change "FIP 236 Emergency Management" to "EPT 140 Emergency Management"

- p. 109

  INFORMATION TECHNOLOGY
  IT SUPPORT TRACK – CODE A25590A
  Add the following to the program description:
  - The Information Technology (IT) curriculum prepares graduates for employment in the technology sector as designers, testers, support technicians, system administrators, developers, or programmers who use computer software and\or hardware to design, process, implement and manage information systems in specialties such as database services, security, business intelligence, health Care informatics and others depending on the technical path selected within this curriculum.

    Course work includes development of a student's ability to create, store, communicate, exchange and use information to solve technical issues related to information support and services, interactive media, network systems, programming and software development, information security and other emerging technologies based on the selected area of study.

  - Add * in front of ENG 111, ENG 114, and HUM 115

1st Fall Semester
- Replace "NET 110 Networking Concepts 2 2 3" with "CTI 150 Mobile Computing Devices 2 2 3"- totals remain the same

1st Spring Semester
- Replace "CIS 115 Introduction to Programming and Logic 2 3 3 " with "CTS 115 Information Systems Business Concepts 3 0 3", Total Class hours for that semester should be "12" and Total Lab Hours should be "6"

- p. 110

  INFORMATION TECHNOLOGY

  NETWORKING AND SECURITY TRACK – CODE A25590B
  - Add the following to the program description:

    The Information Technology (IT) curriculum prepares graduates for employment in the technology sector as designers, testers, support technicians, system administrators, developers, or programmers who use computer software and\or hardware to design, process, implement and manage information systems in specialties such as database services, security, business intelligence, healthcare informatics and others depending on the technical path selected within this curriculum.

    Course work includes development of a student's ability to create, store, communicate, exchange and use information to solve technical issues related to information support and services, interactive media, network systems, programming and software development, information security and other emerging technologies based on the selected area of study.

  - Add * in front of ENG 111, ENG 114, MAT 143, and HUM 115

- p. 112

  Mechanical Engineering Technology
  - Add the following at the bottom "Student must select six (6) semester credit hours with one course from the Humanities/Fine Arts and one from the Social Behavioral Science disciplines. See advisor for list of approved courses."

- p. 113

  Medical Office Administration
  - Summer semester, replace "COE 110" with "WBL 110"

- p. 114

  Office Administration
  - Summer semester, replace "COE 110" with "WBL 110"

- p. 115

  PARALEGAL TECHNOLOGY- CODE A25380
  - First spring semester – change class hours to "12" and lab hours to "6"
  - Second fall semester – change class hours to "12" and credit hours to "15"

- p. 116

  SCHOOL-AGE EDUCATION – CODE A55440
  - Move Humanities/Fine Arts Course from summer to 1st fall semester
  - First fall semester- change class hours to "13" and credit hours to "14"
  - Summer semester- change class hours to "9" and credit hours to "9"
  - Remove EDU 158 as an elective option
  - Add EDU 243 and EDU 245 as elective options

- P. 121

  SURGICAL TECHNOLOGY – CODE A45740
  - Add * in front of BIO 163 and ENG 111
  - Remove * in front of PSY 241

  1st Spring Semester
  - Remove "BIO 169"

- p. 123

  ACCOUNTING - D25100

  Add the following to the program description:
  - The Accounting curriculum is designed to provide students with the knowledge and the skills necessary for employment and growth in the accounting profession. Using the "language of business," accountants assemble and analyze, process, and communicate essential information about financial operations.

    In addition to course work in accounting principles, theories, and practice, students will study business law, finance, management, and economics. Related skills are developed through the study of communications, computer applications, financial analysis, critical thinking skills, and ethics.

    Graduates should qualify for entry-level accounting positions in many types of organizations including accounting firms, small businesses, manufacturing firms, banks, hospitals, school systems, and governmental agencies. With work experience and additional education, an individual may advance in the accounting profession.
  - The sentence that is currently above the program needs to read "Diploma graduates will have the skills necessary for entry-level accounting positions."
  - First fall semester – change the total credit hours to "14"
  - Summer- course name for ACC 150 should be Accounting Software Applications
  - Summer- add * in front of HUM 115, capitalize T in thinking and remove "(Hum/Fine Art Elect)"
  - Remove the "*" list of courses from the bottom
  - Add the following note at the bottom: "*This course is a component of the general education requirements needed for graduation".
  - The credit hours for ACC 131 Federal Income taxes should be "3"

- p. 124

  Air Conditioning, Heating, and Refrigeration
  - Fall semester – Remove ISC 112, total class hours for that semester should be "9" and total credit hours should be "13"

- The total semester hours required for diploma should be “40”

- p. 127
  Mechanical Engineering Technology
  - First fall semester – HYD 110 title should be “Hydraulics/Pneumatics I”

- p. 131
  PRACTICAL NURSING – CODE D45660
  - Remove BIO 175 from the note at the bottom

- p. 133
  Step II, #2, change “$50” to “$55”

- p. 136
  SURGICAL TECHNOLOGY – CODE D45740
  - Add * in front of ENG 111

- p. 138
  CERTIFICATE PROGRAMS
  - Delete (School-Age Care) from the program list under Early Childhood Education
  - Add School-Age Education to the list of certificate programs and list School-Age Development under it
  - Change Networking and Security+ Certification Prep to “Networking and Security Essentials”
  - Remove “Lateral Entry” form the listing of Certificate programs

- p. 139
  Add the following:

ACCOUNTING TRANSFER – C25100A

The Accounting Core Certificate provides students with the core accounting and business courses. Credits earned in this program may be transferred to the Accounting Diploma, Accounting Degree, and/or Associate in Art/Science Degree.

ACC	120	Principles of Financial Accounting	4
BUS	110	Introduction to Business	3
BUS	115	Business Law I	3
ACC	121	Principles of Managerial Accounting	4
			14

- Add the following - NOTE: This certificate starts each fall and can be completed in 2 semesters as sequenced above.

ACCOUNTING INCOME TAX – C25100B

The Accounting Income Certificate provides students with the skills needed to obtain jobs requiring knowledge of basic accounting and income tax. Credits earned in this program may be transferred to the Accounting Diploma and/or Accounting Degree.

ACC	120	Principles of Financial Accounting	4
BUS	115	Business Law I	3
ACC	122	Principles of Financial Accounting II	3
ACC	131	Federal Income Taxes	3
			13

- Add the following - NOTE: This certificate starts each fall and can be completed in 2 semesters as sequenced above.

ACCOUNTING SPREADSHEET – C25100C

The Accounting Spreadsheet Certificate provides students with the skills needed to obtain jobs requiring knowledge of basic accounting and spreadsheets. Credits earned in this program may be transferred to the Accounting Diploma and/or Accounting Degree.

ACC	120	Principles of Financial Accounting	4
ACC	121	Principles of Managerial Accounting	4
ACC	122	Principles of Financial Accounting II	3
ACC	149	Introduction to Acct. Spreadsheets	2
			13

- Add the following - NOTE: This certificate starts each fall and can be completed in 2 semesters as sequenced above.

ACCOUNTING PAYROLL//QUICKBOOKS – C25100D

The Accounting Payroll Certificate provides students with the skills needed to obtain jobs requiring knowledge of basic accounting, payroll, and Quickbooks. Credits earned in this program may be transferred to the Accounting Diploma and/or Accounting Degree.

ACC	120	Principles of Financial Accounting	4
ACC	121	Principles of Managerial Accounting	4
ACC	122	Principles of Financial Accounting II	3
ACC	140	Payroll Accounting	2
ACC	150	Accounting Software Applications	2
			15

- Add the following - NOTE: This certificate starts each fall and can be completed in 2 semesters as sequenced above.

- p. 139
  Add the following:

BUSINESS ADMINISTRATION

CORE BUSINESS – CODE C25120E			Credit
ACC	120	Principles of Financial Accounting I	4
BUS	110	Introduction to Business	3
BUS	137	Principles of Management	3
ECO	252	Prin of Macroeconomics	3

MKT	120	Principles of Marketing	3
			16

- Add the following - NOTE: This certificate starts each fall and can be completed in 2 semesters as sequenced above.

USINESS ANALYTICS – CODE C25120C			Credit
BUS	225	Business Finance	3
ECO	251	Principles of Microeconomic	3
BUS	240	Business Ethics	3
ACC	121	Principles of Managerial Accounting	4
			13

- Add the following - NOTE: This certificate starts each fall and can be completed in 2 semesters as sequenced above.

BUSINESS LEADERSHIP – CODE C25120D			Credit
BUS	240	Business Ethics	3
BUS	137	Principles of Management	3
BUS	151	People Skills or	
BUS	253	Leadership and Management Skills	3
BUS	260	Business Communication	3
			12

- Add the following - NOTE: This certificate starts each fall and can be completed in 2 semesters as sequenced above.

MANAGEMENT – CODE C25120A			Credit
BUS	137	Principles of Management	3
BUS	135	Principles of Supervision	3
BUS	240	Business Ethics	3
BUS	230	Small Business Management	
or			
BUS	253	Leadership and Management Skills	3
			12

- p. 141

  EARLY CHILDHOOD EDUCATION
  - Change title of certificate from SCHOOL-AGE CARE to SCHOOL-AGE DEVELOPMENT
  - Change total hours to ”17”

  INFORMATION TECHNOLOGY

  A+ CERTIFICATION PREP
  - Change program code to “C25590A”
  - Change CTS 150 to CTI 150

- p. 142

  IT Support Foundations Certificate, NOTES, #1,
  - change "spring" to "fall"
  - change "2 semesters" to "1 semester"

  Network and Security Essentials
  - Change title to "NETWORKING AND SECURITY ESSENTIALS"
  - Change program to "C25590F"
  - Change course name for SEC 160 to "Security Administration I"
  - NOTES, #1, change "(SWNA) to "(CWNA)
  - NOTE #1, capitalize "Certified Wireless Network Administrator"

- p. 143

  Add the following:

PARALEGAL

PARALEGAL – CODE C25380			Credit
LEX	110	Intro to Paralegal Studies	2
LEX	150	Commercial Law I	3
LEX	270	Law Office Mgt. Technology	2
LEX	210	Real Property I	3
LEX	120	Legal Research and Writing I	3
LEX	140	Civil Litigation I	3
LEX	280	Ethics and Professionalism	2
			18

  - Add the following - NOTE: This certificate starts each fall and can be completed in two semesters as sequenced above.

- p. 144
  - Remove ACA 085 and ACA 090 from the course description list

- p. 145
  - ACC 221 should be titled "Intermediate Accounting II"
  - Prerequisite for ACC 221 should be ACC 220
  - Remove ACC 227 from the course description list

- p. 149
  - Add (ATR) – ALTERNATIVE TRANSPORTATION COURSES
  - Add "ATT 150 "Sustainable Transportation Technology", add Class hours - 2, Lab hours - 2, Credit hours - 3, Prerequisites: None Corequisities: None

    This course introduces fuel neutral technologies used on all classes of transportation equipment. Topics include idle stop technology and idle reduction techniques, low rolling resistance tires, super capacitors and exhaust heat regeneration. Upon completion, students should be able to describe, perform maintenance, and repair sustainable technology devices and systems used in transportation.

- p. 150
  - AUT 141, add prerequisite of "TRN 120 (local)"
  - AUT 141, add corequisites of "AUT 141A (local)"
  - AUT 141A, change corequisite to "AUT 141"
  - Remove AUT 163 and AUT 163A from Course Listing

- p. 154
  - CHM 131 Introduction to Chemistry, the corequisite of CHM-131A should be changed to a local co-requisite

- p. 155
  - CIS 115 - remove "manage files with operating system commands" from the 3rd sentence of the course description

- p. 163
  - Remove EDU 171 from the course description list

- p. 165
  - Prerequisites for EDU 271 should be CIS 110 (local) or CIS 113 (local)

- p. 167
  - Remove ENG 101 from the course description list

- p. 169
  - EPT 140, remove prerequisite of "FIP 276 (local)"

- p. 170
  - FIP 228, remove prerequisite of "FIP 221 (local)"
  - FIP 240, remove prerequisite of "FIP 276 (local)"
  - FIP 244, remove prerequisite of "FIP 221 (local)"
  - FIP 248, remove prerequisite of "FIP 276 (local)"
  - FIP 260, remove prerequisite of "FIP 221 (local)"

- p. 177
  - MAT 272 - add to the end of the course description: "This course has been approved for transfer under the Comprehensive Articulation Agreement and the Independent Comprehensive Articulation Agreement. This is a Universal General Education Transfer Component (UGETC) course."

- p. 179
  - Remove MUS 121, 122, 221, and 222 from the course description list

- p. 180

(NET) – NETWORKING TECHNOLOGY COURSES

- Add the following to the course description list under NET courses

NET 225 Routing & Switching I 1 4 3
Prerequisites: None Corequisites: None

This course focuses on advanced IP addressing techniques, intermediate routing protocols, command-line interface configuration of switches, Ethernet switching, VLANs, STP, and VTP. Emphasis will be placed on application and demonstration of skills acquired in pre-requisite courses. Upon completion, students should be able to perform tasks related to VLSM, routing protocols, switching concepts and configuration, STP, VLANs, and VTP.

NET 226 Routing & Switching II 1 4 3
Prerequisites: None Corequisites: None

This course introduces WAN theory and design, WAN technology, PPP, Frame Relay, ISDN, and additional case studies. Topics include network congestions problems, TCP/IP transport and network layer protocols, advanced routing and switching configuration, ISDN protocols, PPP encapsulation operations on a router. Upon completion, students should be able to provide solutions for network routing problems, identify ISDN protocols, and describe the Spanning Tree protocol.

- NET110 – change lab hours to "2"
- NET125 – change course name to "Introduction to Networks"
- NET 125 – change course description to "This course introduces the architecture, structure, functions, components, and models of the Internet and computer networks. Topics include introduction to the principles of IP addressing and fundamentals of Ethernet concepts, media, and operations. Upon completion, students should be able to build simple LANs, perform basic configurations for routers and switches, and implement IP addressing schemes.
- NET 126- remove prerequisite of NET 125

- Add "NOS 230 Windows Administration I", add Class hours – 2, Lab hours – 2, Credit hours – 3, Prerequisites: None Corequisites: None

  This course covers the installation and configuration of a Windows Server operating system. Emphasis is placed on the basic configuration of core network services, Active Directory, and group policies. Upon completion, students should be able to install and configure a Windows Server operating system."

- p. 182
  - NUR 212- remove NUR 211 (local) as a prerequisite
  - OST 136- remove CIS 110 (local) as a corequisite
  - OST 137, add "Office Software Applications", Lab hours change to "2"

- p. 183
  - OST 164- remove OST 131 (local) corequisite

- p. 186
  - Remove PSY 256 from the course description list

- p. 209
  - Joshua Harris, Change “Master” to” M.A.”
  - Jennifer Davis, change to “Jennifer Gonyea”

- p. 210
  - Delete Josh Harris and Britney Smith
  - Sandra Lackner, change to “University at Buffalo, The State University of New York”

- Add the following:

CULINARY ARTS - CODE A55150

This curriculum provides specific training required to prepare students to assume positions as trained culinary professionals in a variety of foodservice settings including full service restaurants, hotels, resorts, clubs, catering operations, contract foodservice and health care facilities.

Students will be provided theoretical knowledge/practical applications that provide critical competencies to meet industry demands, including environmental stewardship, operational efficiencies and professionalism. Courses include sanitation/safety, baking, garde manger, culinary fundamentals/production skills, nutrition, customer service, purchasing/cost control, and human resource management.

Graduates should qualify for entry-level opportunities including prep cook, line cook, and station chef. American Culinary Federation certification may be available to graduates. With experience, graduates may advance to positions including sous chef, pastry chef, executive chef, or food service manager.

COURSE LISTING BY SEMESTER

COURSE NUMBER AND COURSE NAME		**CLASS**	**LAB**	**CREDIT**
FALL SEMESTER				
ACA 111	College Student Success	1	0	1
CUL 110	Sanitation and Safety	2	0	2
CUL 130	Menu Design	2	0	2
CUL 140	Culinary Skills I	2	6	5
CUL 150	Food Science	1	2	2
* ENG 111	Writing & Inquiry	3	0	3
	Total	**11**	**8**	**15**
SPRING SEMESTER				
* COM 110	Intro to Communications	3	0	3
CUL 160	Baking	1	4	3
CUL 170	Garde Manger I	1	4	3
CUL 240	Culinary Skills II	1	8	5
* MAT 110	Mathematical Measurement and Literacy	2	2	3
	Total	**8**	**18**	**17**
SUMMER SEMESTER				
*CIS 110	Intro to Computers	2	2	3

CUL 283	Farm to Table	2	6	5
* PSY 150	General Psychology	3	0	3
	Total	**7**	**8**	**11**
FALL SEMESTER				
WBL 111	Work-Based Learning I	0	10	1
CUL 120	Purchasing	2	0	2
CUL 135	Food and Beverage Service	2	0	2
CUL 230	Global Cuisines	1	8	5
CUL 260	Baking II	1	4	3
HRM 245	Human Resource Mgmt - Hosp	3	0	3
	Total	**9**	**22**	**16**
SPRING SEMESTER				
WBL 121	Work-Based Learning II	0	10	1
CUL 112	Nutrition for Foodservice	3	0	3
CUL 270	Garde Manger II	1	4	3
CUL 250	Classical Cuisine	1	8	5
*Humanities/Fine Arts Course		3	0	3
	Total	**8**	**22**	**15**
Total Semester Hours Required for Degree				**74**

*This course is a component of the general education requirements needed for graduation.
*Students must select three (3) semester hours credit from the humanities/fine arts discipline. See advisor for list of approved courses
NOTE: Students are required to take ACA 111 in their first semester.

(CUL) - CULINARY COURSES

CUL 110 Sanitation & Safety 2 0 2

Prerequisites: None Corequisites: None

This course introduces the basic principles of sanitation and safety relative to the hospitality industry. Topics include personal hygiene, sanitation and safety regulations, use and care of equipment, the principles of food-borne illness, and other related topics. Upon completion, students should be able to demonstrate an understanding of the content necessary for successful completion of a nationally recognized food/safety/sanitation exam.

CUL 112 Nutrition for Foodservice 3 0 3

Prerequisites: None Corequisites: None

This course covers the principles of nutrition and its relationship to the foodservice industry. Topics include personal nutrition fundamentals, weight management, exercise, nutritional adaptation/analysis of recipes/menus, healthy cooking techniques and marketing nutrition in a foodservice operation. Upon completion, students should be able to apply basic nutritional concepts to food preparation and selection.

CUL 120 Purchasing 2 0 2

Prerequisites: None Corequisites: None

This course covers purchasing for foodservice operations. Emphasis is placed on yield tests, procurement, negotiating, inventory control, product specification, purchasing ethics, vendor relationships, food product specifications and software applications. Upon completion, students should be able to apply effective purchasing techniques based on the end-use of the product.

CUL 130 Menu Design 2 0 2

Prerequisites: None Corequisites: None

This course introduces menu design and its relationship to foodservice operations. Topics include layout, marketing, concept development, dietary concerns, product utilization, target consumers and trends. Upon completion, students should be able to design, create and produce menus for a variety of foodservice settings.

CUL 135 Food & Beverage Service 2 0 2

Prerequisites: None Corequisites: None

This course is designed to cover the practical skills and knowledge necessary for effective food and beverage service in a variety of settings. Topics include greeting/service of guests, dining room set-up, profitability, menu sales and merchandising, service styles and reservations. Upon completion, students should be able to demonstrate competence in human relations and the skills required in the service of foods and beverages.

CUL 140 Culinary Skills I 2 6 5

Prerequisites: None Corequisites: CUL 110

This course introduces the fundamental concepts, skills and techniques in basic cookery, and moist, dry and combination heat. Emphasis is placed on recipe conversion, measurements, terminology, classical knife cuts, safe food/equipment handling, flavorings/seasonings, stocks/sauces/soups, and related topics. Upon completion, students should be able to exhibit the basic cooking skills used in the foodservice industry.

CUL 150 Food Science 1 2 2

Prerequisites: None Corequisites: None

This course covers the chemical and physical changes in foods that occur with cooking, handling, and processing. Topics include heat transfer and its effect on color, flavor, and texture; and emulsification, protein coagulation, leavening agents, viscosity, and gel formation. Upon completion, students should be able to demonstrate an understanding of the principles covered as they apply to food preparation in an experimental setting.

CUL 160 Baking I 1 4 3

Prerequisites: None Corequisites: CUL 110

This course covers basic ingredients, techniques, weights and measures, baking terminology and formula calculations. Topics include yeast/chemically leavened products, laminated doughs, pastry dough batter, pies/tarts, meringue, custard, cakes and cookies, icings, glazes and basic sauces. Upon completion, students should be able to demonstrate proper scaling and measurement techniques, and prepare and evaluate a variety of bakery products.

CUL 170 Garde Manger I 1 4 3

Prerequisites: None Corequisites: CUL 110

This course introduces basic cold food preparation techniques and pantry production. Topics include salads, sandwiches, appetizers, dressings, basic garnishes, cheeses, cold sauces, and related food items. Upon completion, students should be able to present a cold food display and exhibit an understanding of the cold kitchen and its related terminology.

CUL 230 Global Cuisines 1 8 5

Prerequisites: CUL 110 and CUL 140 Corequisites: None

This course provides practical experience in the planning, preparation, and presentation of representative foods from a variety of world cuisines. Emphasis is placed on indigenous ingredients and customs, nutritional concerns, and cooking techniques. Upon completion, students should be able to research and execute a variety of international and domestic menus.

CUL 240 Culinary Skills II 1 8 5

Prerequisites: CUL 110 and CUL 140 Corequisites: None

This course is designed to further students' knowledge of the fundamental concepts, skills, and techniques involved in basic cookery. Emphasis is placed on meat identification/fabrication, butchery and cooking techniques/methods; appropriate vegetable/starch accompaniments; compound sauces; plate presentation; breakfast cookery; and quantity food preparation. Upon completion, students should be able to plan, execute, and successfully serve entrees with complementary side items.

CUL 250 Classical Cuisine 1 8 5

Prerequisites: CUL 110, CUL 140, and CUL 240 Corequisites: None

This course is designed to reinforce the classical culinary kitchen. Topics include the working Grand Brigade of the kitchen, signature dishes and classical banquets. Upon completion, students should be able to demonstrate competence in food preparation in a classical/upscale restaurant or banquet setting.

CUL 260 Baking II 1 4 3

Prerequisites: CUL 110 and CUL 160 Corequisites: None

This course is designed to further students' knowledge in ingredients, weights and measures, baking terminology and formula calculation. Topics include classical desserts, frozen desserts, cake and torte

production, decorating and icings/glazes, dessert plating and presentation. Upon completion, students should be able to demonstrate pastry preparation, plating, and dessert buffet production skills.

CUL 270 Garde Manger II 1 4 3

Prerequisites: CUL 110, CUL 140, and CUL 170 Corequisites: None

This course is designed to further students' knowledge in basic cold food preparation techniques and pantry production. Topics include pâtés, terrines, galantines, decorative garnishing skills, carving, charcuterie, smoking, canapés, hors d'oeuvres, and related food items. Upon completion, students should be able to design, set up, and evaluate a catering/event display to include a cold buffet with appropriate showpieces.

CUL 283 Farm-to-Table 2 6 5

Prerequisites: CUL 110 and CUL 140 Corequisites: None

This course introduces students to the cooperation between sustainable farmers and foodservice operations. Emphasis is placed on environmental relationships, including how foods are grown, processed, and distributed, as well as related implications on quality and sustainability. Upon completion, students should be able to demonstrate an understanding of environmental stewardship and its impact on cuisine.

(HRM) – HOTEL & RESTAURANT MANAGEMENT COURSE

HRM 245 Human Resource Mgmt-Hosp 3 0 3

Prerequisites: None Corequisites: None

This course introduces a systematic approach to human resource management in the hospitality industry. Topics include training/development, staffing, selection, hiring, recruitment, evaluation, benefit administration, employee relations, labor regulations/laws, discipline, motivation, productivity, shift management, contract employees and organizational culture. Upon completion, students should be able to apply human resource management skills for the hospitality industry.