

CURRICULUM/GEN ED COMMITTEE  
a standing committee of the Education Advisory Committee

Agenda  
October 3, 2007  
Sylvania CC, Conference Rm B

Information Items from the Curriculum Office:  
(These items do not require curriculum committee recommendation)

Experimental Courses:

Inactivations:

RUS 111A – First Year Russian Conversation  
RUS 111B – First Year Russian Conversation  
RUS 211C – Intermediate Russian Conversation  
RUS 212C – Intermediate Russian Conversation  
RUS 213C – Intermediate Russian Conversation  
RUS 262R – Russian Culture in Russia  
RUS 270C – Readings in Russian  
RUS 271A – Readings in Russian  
RUS 271B – Readings in Russian  
RUS 271C – Readings in Russian  
RUS 272A – Readings in Russian  
RUS 272B – Readings in Russian  
RUS 272C – Readings in Russian

New Business:

The following CA courses are for Tillamook Bay Community College

1. CA 141 – Customer Service in Hospitality  
New Course
2. CA 160 – Culinary Theory  
New Course
3. CA 165 – Culinary Arts Practicum I  
New Course
4. CA 170 – Beverage Server Training  
New Course
5. CA 205 – Restaurant & Menu Marketing  
New Course
6. CA 220 – Food and Beverage Cost Control  
New Course
7. CA 265 – Culinary Arts Practicum II  
New Course

8. CA 270 – Food Service Purchasing  
New Course
9. CA 275 – Nutrition for the Food Service Professional  
New Course
10. CA 292 – Garde Manger & Presentation  
New Course
11. DT 101 – Dental Technology Lab I  
Related Instruction
12. DT 102 – Dental Technology Lab II  
Related Instruction
13. DT 103 – Dental Technology Lab III  
Related Instruction
14. DT 120 – Introduction to Dental Anatomy  
Related Instruction
15. DT 142 – Denture Techniques II  
Related Instruction
16. DT 204 – Dental Technology Lab IV  
Related Instruction
17. DT 205 – Dental Technology Lab V  
Related Instruction
18. DT 206 – Dental Technology Lab VI  
Related Instruction
19. DT 253 – Science of Dental Materials III  
Related Instruction
20. DT 254 – Science of Dental Materials IV  
Related Instruction
21. DT 272 – Dental Ceramics  
Related Instruction
22. DT 275 – Dental Lab Management  
Related Instruction
23. DT 276 – Dental Lab Management Lab  
Related Instruction
24. DT 285 – Dental Seminar and Practicum  
Related Instruction

25. ED 102 – Displays and Graphics for Educators  
Course Revision – Requisites

26. ED 136 – Computers in Education  
Course Revision – Requisites

27. ED 200- Introduction to Education for Paraeducators  
Course Revision – Number, Title, Description, Outcomes

28. ED 209 – Practicum I  
Course Revision – Number, Description, Outcomes

29. ED 210 – Practicum II  
Course Revision – Number, Description, Outcomes

30. ED 211 – Practicum III  
Course Revision – Number, Description, Outcomes

31. ED 224 – Foundations of Education  
Course Revision – Description, Outcomes

32. ED 263 – Portfolio Development  
[New Course](#)

33. [FP 112 - Fire Fighting Skills II](#)  
[Course Revision - Title, Description, Outcomes](#)

34. [FP 112 - Fire Fighting Skills II](#)  
[Contact/Credit Hour Change](#)

Curriculum Request Form  
New Course

Course Number: CA 141

Course Title: Customer Service in the Hospitality Industry

Transcript Title: Cust Serv in Hospitality

Lecture Hours: 2/22

Weekly Contact Hours: 2

Total Credits: 2

Reason for New Course: To provide lecture and theory on customer service for a Culinary Arts Options (Culinary Arts Certificates and AAS being proposed) to the existing Hospitality & Tourism Management Program.

Course Description: This course introduces the student to the art of customer service in the hospitality industry. We will introduce the importance of customer service to the hospitality industry, basic concepts of customer service as well as understanding customer expectations and ensuring a consistent service level and its relationship to the success and profitability of the hospitality business.

Prerequisite(s): None

Prereq/Concurrent: HTM 107

Corequisite(s): None

Learning Outcomes: The student will be able to:

- ◆ Demonstrate knowledge of the importance of customer service to the hospitality industry
- ◆ Describe the basic concepts of high quality customer service
- ◆ Identify customer expectations
- ◆ Discuss procedures to ensure a consistent service value
- ◆ Describe the interrelationship of quality customer service and profitability of a hospitality business

Other Format: Other Format Selected

Other Format: TBCC

Are there similar courses existing: NO

Required or Elective: Elective

Is there impact on degrees or certificates: YES

Description of impact on deg/cert: May be used as elective for HTM degree and requirement in proposed Culinary Arts certificates and AAS.

Is there an impact on another dept or campus?: YES

Description of impact on dept/campus: See above. Crosslisted as HTM 141.

Have other SACs been contacted?: NO

Is there an increase in costs for Library or AV Dept?: NO

Description of Library/AV impact: TBCC Library impacted (not PCC).

Implementation Term: Fall

Implementation Year: 2007

Contact Name: Tom Atchison & Lori Gates

Contact E-mail: atchison@TillamookBay.cc & gates@tillamookbay.cc

## Format for Course Content and Outcome Guide

*Use this template to prepare the CCOG for a new course. Please do not delete any sections*

COURSE NUMBER: CA 141 (also HTM 141)

COURSE TITLE: Customer Service in the Hospitality Industry

CREDIT HOURS: 2

LECTURE HOURS: 22

LECTURE/LAB HOURS:

LAB HOURS:

SPECIAL FEE: N/A

### COURSE DESCRIPTION and PREREQUISITES:

This course introduces the student to the art of customer service in the hospitality industry. We will introduce the importance of customer service to the hospitality industry, basic concepts of customer service as well as understanding customer expectations and ensuring a consistent service level and its relationship to the success and profitability of the hospitality business.

### ADDENDUM TO COURSE DESCRIPTION:

### INTENDED OUTCOMES:

- Demonstrate knowledge of the importance of customer service to the hospitality industry
- Describe the basic concepts of high quality customer service
- Identify customer expectations
- Discuss procedures to ensure a consistent service value
- Describe the interrelationship of quality customer service and profitability of a hospitality business

## COURSE ACTIVITIES AND DESIGN:

## OUTCOME ASSESSMENT:

Students will be expected to demonstrate knowledge by all of the following:

- Participation
- Expression of a team spirit
- Individual and group projects
- Demonstration of quality customer service
- Successful completion of tests and quizzes

## COURSE CONTENT (Themes, Concepts, Issues) and SKILLS:

- The importance of customer service
- Basic concepts for higher-quality customer service
- Identifying customer expectations
- Ensuring consistent service value
- Ensuring profit

## RELATED INSTRUCTION:

Applies only to PTE courses used for Related Instruction in certificates of 45 credits or more.

Curriculum Request Form  
New Course

Course Number: CA 160

Course Title: Culinary Theory

Transcript Title: Culinary Theory

Lecture Hours: 3/33

Weekly Contact Hours: 3

Total Credits: 3

Reason for New Course: To provide lecture and theory on foods for a Culinary Arts Options (Culinary Arts Certificates and AAS being proposed) to the existing Hospitality, Tourism, Recreation Management Program at TBCC.

Course Description: This course introduces the student to the science and art of foods and identifies how foods react to different cooking, preservation and handling techniques. This course is designed to give the student a solid knowledge background in the product, handling techniques and cooking methods in order to prepare the student to enter the kitchen with a theoretical understanding of the processes and products they will find there.

Prerequisite(s): None

Prereq/Concurrent: HTM 107

Corequisite(s): None

Learning Outcomes: At the conclusion of the course, the successful student will be able to:

- ◆ Demonstrate knowledge of various food products
- ◆ Describe the processes and techniques employed in the kitchen
- ◆ Discuss procedures for generating standard recipes
- ◆ Discuss procedures for generating menus

Other Format: Other Format Selected



Other Format: TBCC

Are there similar courses existing: NO

Required or Elective: Required

Is there impact on degrees or certificates: YES

Description of impact on deg/cert: Will be used as elective for Hospitality, Tourism, Recreation Management AAS and will be requirement in proposed Culinary Arts certificates and AAS.

Is there an impact on another dept or campus?: NO

Have other SACs been contacted?: NO

Is there an increase in costs for Library or AV Dept?: NO

Description of Library/AV impact: TBCC Library impacted (not PCC).

Implementation Term: Fall

Implementation Year: 2007

Contact Name: Tom Atchison & Lori Gates

Contact E-mail: atchison@TillamookBay.cc & gates@tillamookbay.cc

## Format for Course Content and Outcome Guide

*Use this template to prepare the CCOG for a new course. Please do not delete any sections*

COURSE NUMBER: CA 160

COURSE TITLE: Culinary Theory

CREDIT HOURS: 3

LECTURE HOURS: 33

LECTURE/LAB HOURS:

LAB HOURS:

SPECIAL FEE: \$50 – for food and materials

### COURSE DESCRIPTION and PREREQUISITES:

This course introduces the student to the science and art of foods and identifies how foods react to different cooking, preservation and handling techniques. This course is designed to give the student a solid knowledge background in the product, handling techniques and cooking methods in order to prepare the student to enter the kitchen with a theoretical understanding of the processes and products they will find there.

### ADDENDUM TO COURSE DESCRIPTION:

### INTENDED OUTCOMES:

- Demonstrate knowledge of various food products
- Describe the processes and techniques employed in the kitchen
- Discuss procedures for generating standard recipes
- Discuss procedures for generating menus

## COURSE ACTIVITIES AND DESIGN:

## OUTCOME ASSESSMENT:

Students will be expected to demonstrate knowledge by all of the following:

- Participation
- Expression of a team spirit
- Individual and group projects
- Demonstration of food handling procedures
- Successful completion of tests and quizzes

## COURSE CONTENT (Themes, Concepts, Issues) and SKILLS:

- Food product knowledge
- Food handling techniques
- Understanding of cooking processes and methods
- Knife handling and safety
- Kitchen ergonomics

## RELATED INSTRUCTION:

Applies only to PTE courses used for Related Instruction in certificates of 45 credits or more.

Curriculum Request Form  
New Course

Course Number: CA 165

Course Title: Culinary Arts Practicum I

Transcript Title: Culinary Arts Practicum I

Lecture Hours: 1/11

Lab Hours: 3/33

Lec/Lab Hours: 10/110

Weekly Contact Hours: 14

Total Credits: 7

Reason for New Course: To provide a practical experience in food production for a Culinary Arts Option (certificates and degree in Culinary Arts being proposed) to the existing Hospitality, Tourism, Recreation Management Program at TBCC.

Course Description: This course allows the student to explore and gain proficiency in practical food production while gaining food handling skills in both an instructional and a catering venue. The class will run a small catering business out of the Wilson School Deli, thereby learning to demonstrate skills in food production and product knowledge while maintaining quality standards.

Prerequisite(s): None

Prereq/Concurrent: HTM 107

Corequisite(s): None

Learning Outcomes: At the conclusion of the course, the successful student will be able to:

- ◆ demonstrate proficiency in food production procedures and techniques
- ◆ identify products commonly used in food service
- ◆ describe food receiving, storage and purchasing criteria to maintain food quality
- ◆ demonstrate the ability to produce food in quantity

◆ demonstrate techniques to develop menus and recipes

Other Format: Other Format Selected

Other Format: TBCC

Are there similar courses existing: NO

Required or Elective: Required

Is there impact on degrees or certificates: YES

Description of impact on deg/cert: Will be requirement in proposed Culinary Arts certificates and AAS.

Is there an impact on another dept or campus?: NO

Have other SACs been contacted?: NO

Is there an increase in costs for Library or AV Dept?: NO

Description of Library/AV impact: TBCC Library impacted (not PCC).

Implementation Term: Fall

Implementation Year: 2007

Contact Name: Tom Atchison & Lori Gates

Contact E-mail: atchison@TillamookBay.cc & gates@tillamookbay.cc

## Format for Course Content and Outcome Guide

*Use this template to prepare the CCOG for a new course. Please do not delete any sections*

COURSE NUMBER: CA 165

COURSE TITLE: Culinary Arts Practicum I

CREDIT HOURS: 7

LECTURE HOURS: 11

LECTURE/LAB HOURS: 110

LAB HOURS: 33

SPECIAL FEE: \$350 – for food and materials

### COURSE DESCRIPTION and PREREQUISITES:

This course allows the student to explore and gain proficiency in practical food production while gaining food handling skills in both an instructional and a catering venue. The class will run a small catering business out of the Wilson School Deli, thereby learning to demonstrate skills in food production and product knowledge while maintaining quality standards.

### ADDENDUM TO COURSE DESCRIPTION:

### INTENDED OUTCOMES:

- demonstrate proficiency in food production procedures and techniques
- identify products commonly used in food service
- describe food receiving, storage and purchasing criteria to maintain food quality
- demonstrate the ability to produce food in quantity
- demonstrate techniques to develop menus and recipes

## COURSE ACTIVITIES AND DESIGN:

## OUTCOME ASSESSMENT:

Students will be expected to demonstrate knowledge by all of the following:

- Participation
- Expression of a team spirit
- Individual and group projects
- Demonstration of food handling procedures
- Attention to implementation of food quality and sanitation standards
- Successful completion of culminating certification testing

## COURSE CONTENT (Themes, Concepts, Issues) and SKILLS:

- Establishing standard food production procedures
- Product quality – know your product
- Receiving and storing to maintain quality
- Quality in food production
- Building a quality system

## RELATED INSTRUCTION:

Applies only to PTE courses used for Related Instruction in certificates of 45 credits or more.

Curriculum Request Form  
New Course

Course Number: CA 170

Course Title: Beverage Server Training

Transcript Title: Beverage Server Training

Lecture Hours: 1/11

Weekly Contact Hours: 1

Total Credits: 1

Reason for New Course: To provide lecture and theory on beverage service for a Culinary Arts Option (certificates and degree being proposed) to the existing Hospitality, Tourism, Recreation Management (HTRM) program at TBCC.

Course Description: This course introduces the student to the art and technical aspects of beverage service. We will introduce the importance of the legal issues surrounding beverage service to the hospitality industry. The basic concepts of beverage service as well as an understanding of the origins of the more common beverages served and how to serve them well, along with the relationship of beverage service to the success and profitability of the hospitality business.

Prerequisite(s): None

Prereq/Concurrent: HTM 107

Corequisite(s): None

Learning Outcomes: At the conclusion of the course, the successful student will be able to:

- ◆ Demonstrate knowledge of the importance of beverage service to the hospitality industry
- ◆ Describe the legal issues surrounding the service of beverages
- ◆ Identify the different beverages served.
- ◆ Be able to describe, in basic terms, how they are made
- ◆ Discuss procedures to ensure a consistent service value



◆ Describe the interrelationship of beverage service and profitability of a hospitality business

Other Format: Other Format Selected

Other Format: TBCC

Are there similar courses existing: NO

Required or Elective: Required

Is there impact on degrees or certificates: YES

Description of impact on deg/cert: Will be requirement in proposed Culinary Arts certificates and AAS.

Is there an impact on another dept or campus?: NO

Have other SACs been contacted?: NO

Is there an increase in costs for Library or AV Dept?: NO

Description of Library/AV impact: TBCC Library impacted (not PCC).

Implementation Term: Fall

Implementation Year: 2007

Contact Name: Tom Atchison & Lori Gates

Contact E-mail: atchison@TillamookBay.cc & gates@tillamookbay.cc

## Format for Course Content and Outcome Guide

*Use this template to prepare the CCOG for a new course. Please do not delete any sections*

COURSE NUMBER: CA 170

COURSE TITLE: Beverage Server Training

CREDIT HOURS: 1

LECTURE HOURS: 11

LECTURE/LAB HOURS:

LAB HOURS:

SPECIAL FEE: \$30

### COURSE DESCRIPTION and PREREQUISITES:

This course introduces the student to the art and technical aspects of beverage service. We will introduce the importance of the legal issues surrounding beverage service to the hospitality industry. The basic concepts of beverage service as well as an understanding of the origins of the more common beverages served and how to serve them well, along with the relationship of beverage service to the success and profitability of the hospitality business.

### ADDENDUM TO COURSE DESCRIPTION:

### INTENDED OUTCOMES:

- Demonstrate knowledge of the importance of beverage service to the hospitality industry
- Describe the legal issues surrounding the service of beverages
- Identify the different beverages served.
- Be able to describe, in basic terms, how they are made
- Discuss procedures to ensure a consistent service value
- Describe the interrelationship of beverage service and profitability of a hospitality business

### COURSE ACTIVITIES AND DESIGN:

### OUTCOME ASSESSMENT:

Students will be expected to demonstrate knowledge by all of the following:

- Participation
- Expression of a team spirit
- Individual and group projects
- Demonstration of quality beverage service
- Successful completion of tests and quizzes

### COURSE CONTENT (Themes, Concepts, Issues) and SKILLS:

- Legal issues in beverage service
- Identifying different beverages
- Where do they come from and how are they made
- Basic concepts of beverage service
- Ensuring profit

### RELATED INSTRUCTION:

Applies only to PTE courses used for Related Instruction in certificates of 45 credits or more.

Curriculum Request Form  
New Course

Course Number: CA 205

Course Title: Restaurant & Menu Marketing

Transcript Title: Restaurant Marketing

Lecture Hours: 4/44

Weekly Contact Hours: 4

Total Credits: 4

Reason for New Course: To provide lecture, theory and practice on Marketing for a Culinary Arts option (AAS) to the existing Hospitality, Tourism, Recreation Management (HTRM) program.

Course Description: This course introduces the student to marketing as a function of a food service's operation. We will introduce the concepts behind and practical assignments in marketing of the restaurant itself as well as internal marketing of the operation's menu items. The theory and some practical applications to marketing will be introduced as well.

Prereq/Concurrent: HTM 107

Learning Outcomes: At the conclusion of the course, the successful student will be able to:

- ◆ Demonstrate a practical application of marketing concepts
- ◆ Describe factors affecting the marketing environment
- ◆ Demonstrate procedures for analyzing customers and competitors
- ◆ Define and determine product life cycles
- ◆ Determine customer needs and techniques to deliver them
- ◆ Describe the procedure for developing a marketing strategy
- ◆ Describe how to develop and implement a promotional plan
- ◆ Define considerations used in calculating and setting pricing

Other Format: Other Format Selected

Other Format: TBCC

Are there similar courses existing: NO

Required or Elective: Required

Is there impact on degrees or certificates: YES

Description of impact on deg/cert: Will be an approved elective for AAS in HTRM; Will be requirement in proposed Culinary Arts AAS.

Is there an impact on another dept or campus?: NO

Have other SACs been contacted?: NO

Is there an increase in costs for Library or AV Dept?: NO

Description of Library/AV impact: TBCC Library impacted (not PCC).

Implementation Term: Fall

Implementation Year: 2007

Contact Name: Tom Atchison & Lori Gates

Contact E-mail: atchison@TillamookBay.cc & gates@tillamookbay.cc

## Course Content and Outcome Guide

<u>COURSE NUMBER:</u>	<b>CA 205</b>
<u>COURSE TITLE:</u>	<b>Restaurant &amp; Menu Marketing</b>
<u>CREDIT HOURS:</u>	4
<u>LECTURE HOURS:</u>	44
<u>LECTURE/LAB HOURS:</u>	
<u>LAB HOURS:</u>	
<u>SPECIAL FEE:</u>	\$10

### COURSE DESCRIPTION and PREREQUISITES:

This course introduces the student to marketing as a function of a food service's operation. We will introduce the concepts behind and practical assignments in marketing of the restaurant itself as well as internal marketing of the operation's menu items. The theory and some practical applications to marketing will be introduced as well.

### INTENDED OUTCOMES:

- Demonstrate a practical application of marketing concepts
- Describe factors affecting the marketing environment
- Demonstrate procedures for analyzing customers and competitors
- Define and determine product life cycles
- Determine customer needs and techniques to deliver them
- Describe the procedure for developing a marketing strategy
- Describe how to develop and implement a promotional plan
- Define considerations used in calculating and setting pricing
- Demonstrate how to evaluate the results of a marketing plan and its influence on internal operations and return on investments

### OUTCOME ASSESSMENT:

Students will be expected to demonstrate knowledge by all of the following:

- Participation
- Expression of a team spirit
- Individual and group projects
- Successful completion of tests and quizzes

### COURSE CONTENT (Themes, Concepts, Issues) and SKILLS:

- Introduction to marketing
- Assessing your business situation
- Determining your strategy and tactics
- Setting prices
- Planning & implementing your promotion mix
- Evaluation and return on investment

Curriculum Request Form  
New Course

Course Number: CA 220

Course Title: Food and Beverage Cost Control

Transcript Title: Food and Beverage Cost Control

Lecture Hours: 4/44

Weekly Contact Hours: 4

Total Credits: 4

Reason for New Course: To provide lecture and theory on food and beverage cost control for a Culinary Arts Option (certificates and degree being proposed) to the existing Hospitality, Tourism, Recreation Management (HTRM) program at TBCC.

Course Description: This course introduces the student to food and beverage cost control. We will introduce the concepts behind and practical assignments in food costing, food yield computations for purchasing, scaling of recipes, calculation of profit & loss statements and profitability percentages. The theory and some practical applications to controlling food costs will be introduced as well.

Prerequisite(s): None

Prereq/Concurrent: HTM 107

Corequisite(s): None

Learning Outcomes: At the conclusion of the course, the successful student will be able to:

- ◆ Demonstrate the process of food costing
- ◆ Describe food yields and their usage in projecting purchase quantities
- ◆ Demonstrate the procedure for the scaling of recipes
- ◆ Define and determine standardized recipes for controlling food cost
- ◆ Determine selling prices and product mix & their impact on the profitability of an operation

- ◆ Controlling labor costs
- ◆ Describe and read a profit and loss statement

Other Format: Other Format Selected

Other Format: TBCC

Are there similar courses existing: NO

Required or Elective: Required

Is there impact on degrees or certificates: YES

Description of impact on deg/cert: Will be elective for existing AAS in Hospitality, Tourism, Recreation Management (HTRM); Will be requirement in proposed Culinary Arts certificates and AAS.

Is there an impact on another dept or campus?: NO

Have other SACs been contacted?: NO

Description of Contact:

Is there an increase in costs for Library or AV Dept?: NO

Description of Library/AV impact: TBCC Library impacted (not PCC).

Implementation Term: Fall

Implementation Year: 2007

Contact Name: Tom Atchison & Lori Gates

Contact E-mail: atchison@TillamookBay.cc & gates@tillamookbay.cc





## Format for Course Content and Outcome Guide

*Use this template to prepare the CCOG for a new course. Please do not delete any sections*

COURSE NUMBER: CA 220

COURSE TITLE: Food and Beverage Cost Control

CREDIT HOURS: 4

LECTURE HOURS: 44

LECTURE/LAB HOURS:

LAB HOURS:

SPECIAL FEE: N/A

### COURSE DESCRIPTION and PREREQUISITES:

This course introduces the student to food and beverage cost control. We will introduce the concepts behind and practical assignments in food costing, food yield computations for purchasing, scaling of recipes, calculation of profit & loss statements and profitability percentages. The theory and some practical applications to controlling food costs will be introduced as well.

### ADDENDUM TO COURSE DESCRIPTION:

### INTENDED OUTCOMES:

- Demonstrate the process of food costing
- Describe food yields and their usage in projecting purchase quantities
- Demonstrate the procedure for the scaling of recipes
- Define and determine standardized recipes for controlling food cost
- Determine selling prices and product mix & their impact on the profitability of an operation
- Controlling labor costs
- Describe and read a profit and loss statement

COURSE ACTIVITIES AND DESIGN:

OUTCOME ASSESSMENT:

Students will be expected to demonstrate knowledge by all of the following:

- Participation
- Expression of a team spirit
- Individual and group projects
- Successful completion of tests and quizzes

COURSE CONTENT (Themes, Concepts, Issues) and SKILLS:

- Food costing
- Yield calculations
- Scaling of recipes
- Profit & loss statement interpretation

RELATED INSTRUCTION:

Applies only to PTE courses used for Related Instruction in certificates of 45 credits or more.

Curriculum Request Form  
New Course

Course Number: CA 265

Course Title: Culinary Arts Practicum II

Transcript Title: Culinary Arts Practicum II

Lecture Hours: 1/11

Lab Hours: 3/33

Lec/Lab Hours: 10/110

Weekly Contact Hours: 14

Total Credits: 7

Reason for New Course: To provide a higher level of practical experience in food production for a proposed Culinary Arts AAS related to the existing Hospitality, Tourism, Recreation Management (HTRM) program at TBCC.

Course Description: This course allows the student to continue explore and gain proficiency in practical food production while gaining food handling skills in both an instructional and a catering venue. This is the continuation of Culinary Practicum I that is required to obtain an AAS degree. The class will run a small catering business out of the Wilson School Deli, thereby learning to demonstrate skills in food production and product knowledge while maintaining quality standards.

Prerequisite(s): CA 165

Corequisite(s): None

Learning Outcomes: At the conclusion of the course, the successful student will be able to:

- ◆ demonstrate mastery of food production procedures and techniques
- ◆ identify products commonly used in food service and demonstrate a proficiency in usage of those products
- ◆ demonstrate a proficiency in food receiving, storage and purchasing criteria to maintain food quality
- ◆ demonstrate the ability to produce food in quantity without

supervision

◆ demonstrate a mastery of developing workable menus and recipes

◆ demonstrate techniques and a proficiency in supervising junior classmates in food production, applications of sanitation requirements and purchasing/ food receiving criteria

Other Format: Other Format Selected

Other Format: TBCC

Are there similar courses existing: NO

Required or Elective: Required

Is there impact on degrees or certificates: YES

Description of impact on deg/cert: Will be requirement in proposed Culinary Arts AAS.

Is there an impact on another dept or campus?: NO

Have other SACs been contacted?: NO

Is there an increase in costs for Library or AV Dept?: NO

Description of Library/AV impact: TBCC Library impacted (not PCC).

Implementation Term: Fall

Implementation Year: 2007

Contact Name: Tom Atchison & Lori Gates

Contact E-mail: atchison@TillamookBay.cc & gates@tillamookbay.cc

## Course Content and Outcome Guide

<u>COURSE NUMBER:</u>	CA 265
<u>COURSE TITLE:</u>	Culinary Arts Practicum II
<u>CREDIT HOURS:</u>	7
<u>LECTURE HOURS:</u>	11
<u>LECTURE/LAB HOURS:</u>	110
<u>LAB HOURS:</u>	33
<u>SPECIAL FEE:</u>	\$350 – for food and materials

### COURSE DESCRIPTION and PREREQUISITES:

This course allows the student to continue explore and gain proficiency in practical food production while gaining food handling skills in both an instructional and a catering venue. This is the continuation of Culinary Practicum I that is required to obtain an AAS degree. The class will run a small catering business out of the Wilson School Deli, thereby learning to demonstrate skills in food production and product knowledge while maintaining quality standards.

### INTENDED OUTCOMES:

- demonstrate mastery of food production procedures and techniques
- identify products commonly used in food service and demonstrate a proficiency in usage of those products
- demonstrate a proficiency in food receiving, storage and purchasing criteria to maintain food quality
- demonstrate the ability to produce food in quantity without supervision
- demonstrate a mastery of developing workable menus and recipes
- demonstrate techniques and a proficiency in supervising junior classmates in food production, applications of sanitation requirements and purchasing/ food receiving criteria

### OUTCOME ASSESSMENT:

Students will be expected to demonstrate knowledge by all of the following:

- Participation
- Expression of a team spirit
- Individual and group projects
- Demonstration of food handling procedures
- Attention to implementation of food quality and sanitation standards
- Successful completion of culminating certification testing
- Implementation of basic supervisory skills

### COURSE CONTENT (Themes, Concepts, Issues) and SKILLS:

- Maintaining standard food production procedures
- Product quality – know your product
- Receiving and storing to maintain quality
- Quality in food production

- Maintaining a quality system
- Supervision skill development

Curriculum Request Form  
New Course

Course Number: CA 270

Course Title: Food Service Purchasing

Transcript Title: Food Service Purchasing

Lecture Hours: 2/22

Lec/Lab Hours: 2/22

Weekly Contact Hours: 4

Total Credits: 3

Reason for New Course: To provide lecture and theory on purchasing in the food service industry for a Culinary Arts option (AAS) to the existing Hospitality, Tourism, Recreation Management (HTRM) program.

Course Description: This course introduces the student to the art and science of purchasing of product in the hospitality industry. We will introduce the importance of the use of purchasing criteria and the implementation of a purchasing system. We will introduce basic concepts of purchasing, procurement and product selection. This will instill an understanding of the importance of purchasing in the maintenance of an operation's overall competitive position and its relationship to the success and profitability of the hospitality business.

Prerequisite(s): CA 165; CA 220

Corequisite(s): CA 265

Learning Outcomes: At the conclusion of the course, the successful student will be able to:

- ◆ Define purchasing, procurement, and product selection
- ◆ Outline the objectives in the purchasing function
- ◆ Describe the importance of maintaining an operation's competitive position
- ◆ List the types of goods and services that might be purchased by a foodservice organization

Other Format: Other Format Selected

Other Format:	TBCC
Are there similar courses existing:	NO
Required or Elective:	Required
Is there impact on degrees or certificates:	YES
Description of impact on deg/cert:	Will be requirement in proposed Culinary Arts AAS.
Is there an impact on another dept or campus?:	NO
Have other SACs been contacted?:	NO
Is there an increase in costs for Library or AV Dept?:	NO
Description of Library/AV impact:	TBCC Library impacted (not PCC).
Implementation Term:	Fall
Implementation Year:	2007
Contact Name:	Tom Atchison & Lori Gates
Contact E-mail:	atchison@TillamookBay.cc & gates@tillamookbay.cc





## Format for Course Content and Outcome Guide

*Use this template to prepare the CCOG for a new course. Please do not delete any sections*

COURSE NUMBER: CA 270

COURSE TITLE: Food Service Purchasing

CREDIT HOURS: 3

LECTURE HOURS: 22

LECTURE/LAB HOURS: 22

LAB HOURS:

SPECIAL FEE: N/A

### COURSE DESCRIPTION and PREREQUISITES:

This course introduces the student to culinary math. We will introduce the concepts behind and practical assignments in food costing, food yield computations for purchasing, scaling of recipes, calculation of profit & loss statements and profitability percentages.

### ADDENDUM TO COURSE DESCRIPTION:

### INTENDED OUTCOMES:

- Demonstrate the process of food costing
- Describe food yields and their usage in projecting purchase quantities
- Demonstrate the procedure for and perform the scaling of recipes
- Describe and read a profit and loss statement

COURSE ACTIVITIES AND DESIGN:

OUTCOME ASSESSMENT:

Students will be expected to demonstrate knowledge by all of the following:

- Participation
- Expression of a team spirit
- Individual and group projects
- Successful completion of tests and quizzes

COURSE CONTENT (Themes, Concepts, Issues) and SKILLS:

- Food costing
- Yield calculations
- Scaling of recipes
- Profit & loss statement interpretation

RELATED INSTRUCTION:

Applies only to PTE courses used for Related Instruction in certificates of 45 credits or more.

Curriculum Request Form  
New Course

Course Number: CA 275

Course Title: Nutrition for the Foodservice Professional

Transcript Title: Nutrition for Foodservice

Lecture Hours: 3

Weekly Contact Hours: 3

Total Credits: 3

Reason for New Course: To provide lecture and theory on nutrition for a Culinary Arts Option to the existing Hospitality & Tourism Management Program and to provide for a nutrition course that is required for accreditation by the American Culinary Federation.

Course Description: The student will learn basic nutrition concepts, in relation to the food service industry, in preparation for a nutritional certification with the National Restaurant Association.

Prerequisite(s): None

Prereq/Concurrent: None

Corequisite(s): None

Learning Outcomes: The student will be able to:

- ◆ Know food sources and functions of major nutrient groups.
- ◆ Know life cycle nutrient needs.
- ◆ Know the relationship of nutrition to disease and change in bodily requirements.
- ◆ Apply the requirements of basic nutritional guidelines to menu writing in various types of food service establishments and for various age and population groups.
- ◆ Apply nutritional aspects to recipe development.
- ◆ Demonstrate knowledge of basic nutritional guidelines utilized by kitchen staff

Other Format: Other Format Selected

Other Format: TBCC

Are there similar courses NO

existing:

Required or Elective: Required

Is there impact on degrees or certificates: YES

Description of impact on deg/cert: Required for Culinary Arts AAS, allowed elective for Hospitality, Tourism, Recreation Management AAS.

Is there an impact on another dept or campus?: NO

Have other SACs been contacted?: NO

Is there an increase in costs for Library or AV Dept?: NO

Description of Library/AV impact: Cost impact will be at TBCC.

Implementation Term: Fall  
Implementation Year: 2007

Contact Name: Lori Gates and Tom Atchison  
Contact E-mail: gates@tillamookbay.cc & atchison@tillamookbay.cc

## Course Content and Outcome Guide

<u>COURSE NUMBER:</u>	<b>CA 275</b>
<u>COURSE TITLE:</u>	<b>Nutrition for the Foodservice Professional</b>
<u>CREDIT HOURS:</u>	3
<u>LECTURE HOURS:</u>	33
<u>LECTURE/LAB HOURS:</u>	
<u>LAB HOURS:</u>	
<u>SPECIAL FEE:</u>	N/A

### COURSE DESCRIPTION and PREREQUISITES:

The student will learn basic nutrition concepts, in relation to the food service industry, in preparation for a nutritional certification with the National Restaurant Association.

### INTENDED OUTCOMES:

- Know food sources and functions of major nutrient groups.
- Know life cycle nutrient needs.
- Know the relationship of nutrition to disease and change in bodily requirements.
- Apply the requirements of basic nutritional guidelines to menu writing in various types of food service establishments and for various age and population groups.
- Apply nutritional aspects to recipe development.
- Demonstrate knowledge of basic nutritional guidelines utilized by kitchen staff

### OUTCOME ASSESSMENT:

Students will be expected to demonstrate knowledge by all of the following:

- Participation
- Expression of a team spirit
- Individual and group projects
- Successful completion of tests and quizzes

### COURSE CONTENT (Themes, Concepts, Issues) and SKILLS:

#### **Unit 1 : Fundamentals of nutrients and their application to nutrition and functions in the body.**

1. Know terms associated with nutrition.
2. \*Describe the characteristics, functions and food sources of carbohydrate, protein and fats. List the primary functions and food sources of each of the major nutrient groups.
3. \*Describe the process of human digestion.
4. Read and interpret nutritional information on food labels.
5. List the percentages of calorie sources in the typical American diet and in the recommended American diet.
6. Match the number of calories in one gram each of metabolized protein, fat, carbohydrate and alcohol.
7. \*Evaluate diets according to their food group content.

8. \*Use the food pyramid and the six food groups in planning and evaluating menus.
9. \*Categorize foods into the exchange groups and plan menus applying the food exchange system.
10. \*Analyze a three-day food intake in terms of the Recommended Dietary Allowance. (If possible, use a computer analysis program).
11. Explain psychological and physiological aspects of obesity. Explain the significance of body composition.
12. \*Calculate energy needs based on basal metabolic rate and exercise expenditure.
13. Explain how diet relates to heart disease, diabetes, cancer and hypertension.
14. \*Explain the special nutrient needs of pregnant and lactating women, children, adolescence, athletes, vegetarians, healthy adults and elderly. Write menus to match these needs.
15. \*Identify sources of common food allergies and determine appropriate substitutions.

**Unit 2 : Nutrition as applied to menu writing for special needs, modifications, purchasing, storing, production and service of healthy food products.**

1. Adjust recipes using low calorie cooking methods and healthy food substitutions.
2. Calculate and compare the nutrient content of a menu and recipe before and after modification.
3. \*Discuss and demonstrate cooking techniques and storage principles for maximum retention of nutrients.
4. \*Modify menus and recipes using Dietary Guidelines.
5. Use menus as communication and merchandising tools.
6. Write menu selections using descriptive terminology that identifies nutritive contributions to the diet.
7. Describe the preservation of the nutritional aspects of food in relation to purchasing, storing and preparing foods.
8. Calculate the nutritional contribution of ingredients in recipes. (If possible, use a computer analysis program).
9. Identify the significance of organically produced food products in relation to dietary contributions.
10. Prepare and compare products using low calorie and healthy food ingredients versus the "normal" ingredients listed in the recipe.

*\*Competencies required by the American Culinary Federation.*

Curriculum Request Form  
New Course

Course Number: CA 292  
Course Title: Garde Manger & Presentations  
Transcript Title: Garde Manger

Lecture Hours: 1/11  
Lec/Lab Hours: 4/44  
Weekly Contact Hours: 5  
Total Credits: 3

Reason for New Course: To provide a practical experience in Garde Manger for a Culinary Arts option (AAS) to the existing Hospitality, Tourism, Recreation Management (HTRM) program.

Course Description: This course allows the student to explore and gain proficiency in Garde Manger, these are techniques traditionally for the “Cold Kitchen”, but encompass preservation techniques such as salt curing, smoking, sausage making and decorated buffet presentation pieces. The class will run as part of the small catering business out of the Wilson School Deli, thereby learning to demonstrate skills in Garde Manger and Buffet presentations while maintaining quality standards.

Prerequisite(s): 20 credits in CA  
Prereq/Concurrent: CA 265

Learning Outcomes: At the conclusion of the course, the successful student will be able to:

- ◆ demonstrate proficiency in Garde Manger techniques
- ◆ identify products commonly used in the cold kitchen
- ◆ describe techniques of curing and smoking foods
- ◆ demonstrate the ability to produce sausages, terrines and p.t.s
- ◆ demonstrate techniques in buffet layout and presentation

Other Format: Other Format Selected

Other Format: TBCC

Are there similar  
courses existing: NO

Required or Elective: Required

Is there impact on  
degrees or certificates: YES

Description of impact  
on deg/cert: Will be requirement in proposed Culinary Arts AAS.

Is there an impact on  
another dept or  
campus?: NO

Have other SACs been  
contacted?: NO

Is there an increase in  
costs for Library or AV  
Dept?: NO

Description of  
Library/AV impact: TBCC Library impacted (not PCC).

Implementation Term: Fall

Implementation Year: 2007

Contact Name: Tom Atchison & Lori Gates

Contact E-mail: atchison@TillamookBay.cc & gates@tillamookbay.cc



## Course Content and Outcome Guide

**COURSE NUMBER:** CA 292  
**COURSE TITLE:** Garde Manger & Presentations  
**CREDIT HOURS:** 3  
**LECTURE HOURS:** 11  
**LECTURE/LAB HOURS:** 44  
**LAB HOURS:**  
**SPECIAL FEE:** \$100 – for food and materials

### **COURSE DESCRIPTION and PREREQUISITES:**

This course allows the student to explore and gain proficiency in Garde Manger, these are techniques traditionally for the “Cold Kitchen”, but encompass preservation techniques such as salt curing, smoking, sausage making and decorated buffet presentation pieces. The class will run as part of the small catering business out of the Wilson School Deli, thereby learning to demonstrate skills in Garde Manger and Buffet presentations while maintaining quality standards.

### **INTENDED OUTCOMES:**

- demonstrate proficiency in Garde Manger techniques
- identify products commonly used in the cold kitchen
- describe techniques of curing and smoking foods
- demonstrate the ability to produce sausages, terrines and pâtés
- demonstrate techniques in buffet layout and presentation
- demonstrate the ability to produce salads and sandwiches in quantity
- demonstrate a proficiency in adhering to solid quality and sanitation standards

### **OUTCOME ASSESSMENT:**

Students will be expected to demonstrate knowledge by all of the following:

- Participation
- Expression of a team spirit
- Individual and group projects
- Demonstration of food handling procedures
- Attention to implementation of food quality and sanitation standards
- Successful completion of culminating certification testing
- Implementation of basic supervisory skills

### **COURSE CONTENT (Themes, Concepts, Issues) and SKILLS:**

- Cold Sauces and Soups
- Salads
- Sandwiches
- Cured and Smoked Foods

- Sausage
- Terrines, Pates, Galantines and Roulades
- Cheese
- Appetizers and Hors d'Oeuvres
- Condiments, Crackers and Pickles
- The Modern Buffet

Curriculum Request Form  
Related Instruction

Current Course Number:	DT 101
Current Course Title: Dental Technology Lab I	
Computation Hours: 17	
Content (Activities, Skills, Concepts, etc.):	Direct instruction on computation skills for:  Demo ratios for mixing different gypsum materials Demo techniques of weighing different gypsum materials Students pour models in gypsums  Demo ratios of acrylics for custom impression tray acrylics Demo techniques of mixing tray materials Students construct custom impression trays using proper ratios & material  Demonstrate ratios of base plate and stabilization materials Demo techniques of mixing base plate and stabilization materials Instructor query of students Students construct different types of base plates and stabilize  Demo measurements, angles, design and fabrication of occlusal rims Demo occlusal rim design and construction Students design and fabricate rims, using proper measurements and angles
Communication Hours:	20
Content (Activities, Skills, Concepts, etc.):	Direct instruction on communicating with dental lab professionals through the use of inquiry and listening skills. Students discuss/query/clarify lab procedure process as shown during computation instruction, fabricate impressions and critique work.
Human Relations Hours:	40
Content (Activities, Skills, Concepts, etc.):	Direct instruction on the Role of the Dental Lab Tech as a member of the dental team and the importance of working as a collaborative team member. Students participate in:  Student/student discussions of the annotation systems/conversions Interaction among students in general area during model pouring Student interaction during custom impression tray construction Interaction instructor /student and student/student during baseplate construction, stabilization and finishing Students/Instructor discussions during occlusal rim pre-grade

Contact Name: Ray Ridgley and Josette Beach  
Contact Email: rridgley@pcc.edu, jbeach@pcc.edu

Curriculum Request Form  
Related Instruction

Current Course Number:	DT 102
Current Course Title:	Dental Technology Lab II
Computation Hours:	22
Content (Activities, Skills, Concepts, etc.):	Utilizing direct instruction on computation skills presented in DT 101:  Student measuring of angles (degrees) and mm (metric) during denture wax-up  Measuring required during processing and finishing of a complete denture
Communication Hours:	31
Content (Activities, Skills, Concepts, etc.):	Utilizing direct instruction on communicating with dental lab professionals through the use of inquiry and listening skills Students discuss/query/clarify: Demonstrations and following questions for complete denture wax-up  Demonstrations and questions relating to the processing of a complete denture.  Critique work.
Contact Name:	Ray Ridgley and Josette Beach
Contact Email:	rridgley@pcc.edu, jbeach@pcc.edu

Curriculum Request Form  
Related Instruction

Current Course Number: DT 103

Current Course Title: Dental Technology Lab III

Computation Hours: 6

Content (Activities, Skills, Concepts, etc.): Utilizing direct instruction on computation skills presented in DT 101:

Measure gypsum and acrylic for denture repair and tooth replacement

Measure gypsum, impression materials, and acrylic for denture reline

Measure gypsum, impression materials and acrylic for denture rebase

Measuring gypsums, impression materials and acrylics for immediate overdenture

Communication Hours: 12

Content (Activities, Skills, Concepts, etc.): Utilizing direct instruction on communicating with dental lab professionals through the use of inquiry and listening skills

Students discuss/query/clarify:

Demonstration and questions on denture repair and tooth replacement

Demonstration and questions regarding denture relines in the lab

Denture rebase demonstration and student queries

Demonstrations and questions concerning immediate denture design and fabrication

Critique Work

Contact Name: Ray Ridgley and Josette Beach

Contact Email: rridgley@pcc.edu, jbeach@pcc.edu

Curriculum Request Form  
Related Instruction

Current Course Number: DT 120  
Current Course Title: Introduction to Dental Anatomy  
Computation Hours: 3  
Content (Activities, Skills, Concepts, etc.): Direct instruction on computation skills required for determining/recording the four methods of tooth annotation.  
Communication Hours: 0  
Content (Activities, Skills, Concepts, etc.):  
Human Relations Hours: 0  
Content (Activities, Skills, Concepts, etc.):  
Contact Name: Ray Ridgley and Josette Beach  
Contact Email: rridgley@pcc.edu, jbeach@pcc.edu

Curriculum Request Form  
Related Instruction

Current Course Number: DT 142  
Current Course Title: Denture Techniques II  
Communication Hours: 17  
Content (Activities, Skills, Concepts, etc.): Utilizing Direct instruction previously presented in DT 101  
Students do:  
Preparation and presentation of student briefings and follow-up questions  
Questions, collaboration and explanations of student designed notebook on the Characterization of Teeth  
Contact Name: Ray Ridgley and Josette Beach  
Contact Email: rridgley@pcc.edu, jbeach@pcc.edu



Curriculum Request Form  
Related Instruction

Current Course Number: DT 204  
Current Course Title: Dental Technology Lab IV  
Computation Hours: 10  
Content (Activities, Skills, Concepts, etc.): Utilizing Direct instruction presented in DT 101 Students:  
Demo ratios for mixing different gypsum materials  
Demo techniques of weighing different gypsum materials  
Students pour working models and study models in gypsum

Direct Instruction on:  
Measurements of cusp tip placement, line angles, axial contours while fabricating wax patterns  
Wax pattern design and construction  
Students design and fabricate wax patterns, using proper measurements, line angles and contours

Ratios of gypsum investments to compensate for alloy expansion / shrinkage during lost wax technique  
Techniques of mixing gypsum investments  
Students invest various wax patterns using proper ratios & materials

Ratios of wax pattern to casting alloy materials  
Technique of measuring wax pattern mass, then calculate quantity of alloy required for casting.  
Instructor query of students  
Students measure wax patterns and calculate alloy required for casting

Measurement of occlusal contacts, proximal contacts, crown thickness while finishing crowns

Communication Hours: 9  
Content (Activities, Skills, Concepts, etc.): Utilizing previously presented dental communications information Students participate in:  
Discuss/demo techniques of weighing & mixing of gypsum materials  
Student questions  
Instructor query of students  
Student practice and follow-up questions

Discuss measurements of line angles, axial contours, and occlusal and proximal clearances  
Discuss/demo wax pattern design and construction  
Student questions  
Instructor query of students  
Student practice and initial follow-up question

Discuss ratios of gypsum investments  
Discuss/demo techniques of mixing investments, Hygro-bath,  
Bench set techniques  
Student questions  
Instructor query of students  
Student practice and follow-up questions

Discuss ratios of wax patterns to casting alloy  
Discuss/demo techniques of determining wax pattern mass  
and calculating alloy requirements  
Student questions  
Instructor query of students  
Student practice and follow-up questions

Discuss measurements of occlusal contacts, proximal  
contacts, and crown thickness while finishing castings  
Discuss/demo metal crown fitting finishing and polishing  
procedures  
Student questions  
Instructor query of students  
Student practice and initial follow-up questions

Human Relations Hours: 31

Content (Activities, Skills, Concepts, etc.): Utilizing Direct Instruction previously learned in DT 101  
students will participate in:  
Student/student discussions of crown contours, comparing  
perceptions  
Interaction among students in general area during working  
model pouring, wax pattern investing and casting  
Student interaction during wax pattern construction  
Interaction instructor /student and student/student during wax  
pattern construction, investing patterns and finishing crowns  
Students/Instructor discussions during wax pattern and  
finished metal crown pre-grade

Contact Name: Ray Ridgley and Josette Beach

Contact Email: rridgley@pcc.edu, jbeach@pcc.edu

Curriculum Request Form  
Related Instruction

Current Course Number: DT 205

Current Course Title: Dental Technology Lab V

Computation Hours: 7

Content (Activities, Skills, Concepts, etc.): Utilizing Direct instruction in DT 101 and DT 204 students will participate in:

Demo ratios for mixing phosphate investment for high temperature alloys and refractory casts  
Demo techniques of mixing different phosphate investments  
Students pour refractory models in phosphate investment  
Students invest various ceramic framework wax patterns

Demonstrate ratios of wax pattern to casting alloy materials  
Demo techniques of weighing patterns and estimating noble casting alloy requirements  
Instructor query of students  
Students cast ceramometal frameworks using the required proportion of wax to noble metal

Demo measurements, metal thickness, and porcelain tolerances, in design of ceramometal framework  
Demo ceramometal framework design and construction  
Students design ceramometal frameworks, using proper measurements, metal thickness, and porcelain tolerances

Demonstrate ratios of build-up porcelain veneers to create illusion of natural tooth coloration and translucency  
Demo techniques of veneering porcelain to create illusion of natural tooth coloration and translucency  
Instructor query of students  
Students build-up crowns using natural tooth blend ratios

Human Relations Hours: 21

Content (Activities, Skills, Concepts, etc.): Utilizing Direct Instruction previously learned in DT 101 students will participate in:  
Student interaction during ceramometal framework wax pattern fabrication  
Interaction among students in general area during investment mixing and pouring  
Interaction among students in general area during weighing and casting procedures  
Interaction instructor /student and student/student during ceramometal framework measuring and finishing  
Students/Instructor discussions during ceramometal framework pre-grade  
Interaction instructor /student and student/student during PFM

buildup/firing and finishing  
Students/Instructor discussions during PFM pre-grade

Contact Name:

Ray Ridgley and Josette Beach

Contact Email:

rridgley@pcc.edu, jbeach@pcc.edu

Curriculum Request Form  
Related Instruction

Current Course Number: DT 206  
Current Course Title: Dental Technology Lab VI  
Computation Hours: 10  
Content (Activities, Skills, Concepts, etc.):  
Direct instruction in:  
Demo ratios for mixing different gypsum materials for ortho models  
Demo techniques of measuring angles and trimming models to ortho study model specifications  
Students pour models in gypsum and trim models to ortho study model specifications  
  
Demo measuring models for various ortho appliances  
Demo techniques of applying measurements to wire cutting and bending for various ortho techniques  
Students construct ortho appliances using proper ratios & measurements to place & form wires for tooth movement  
  
Demonstrate mixing of different ratios of phosphate investment for refractory models and investing RPD wax patterns  
Demo techniques of mixing investment for refractory models and investing RPD wax patterns  
Instructor query of students  
Students mix and pour phosphate investment for refractory models and investing RPD wax patterns  
  
Demonstrate ratios of wax pattern to casting alloy materials  
Demo techniques of weighing wax patterns and estimating RPD alloy required  
Instructor query of students  
Students cast RPD frameworks  
  
Demo measurements, radii, angles, and metal thickness of RPD framework  
Demo RPD finishing  
Students finish RPD frameworks, using proper radii, angles and metal thickness  
  
Student measuring of angles (degrees) and mm (metric) during tooth set up, denture wax-up process on RPD  
Measuring required during processing and finishing of a partial denture setup  
Demonstration and following questions for partial denture wax

up  
Demonstration and questions related to the final processing of  
a removable partial denture

Human Relations Hours: 34

Content (Activities,  
Skills, Concepts, etc.): Utilizing Direct Instruction previously learned in DT 101  
students will participate in:  
Student/student discussions of the time, temperature and  
measurement systems/conversions

Interaction among students in general area during model  
duplication and pouring

Student interaction during ortho and RPD appliance  
construction

Interaction instructor /student and student/student during ortho  
and RPD appliance construction and finishing

Students/Instructor discussions during ortho and RPD  
appliance pre-grade

Contact Name: Ray Ridgley and Josette Beach

Contact Email: rridgley@pcc.edu, jbeach@pcc.edu

Curriculum Request Form  
Related Instruction

Current Course Number: DT 253  
Current Course Title: Science of Dental Materials III  
Computation Hours: 3  
Content (Activities, Skills, Concepts, etc.): Direct instruction in:  
Demo techniques of weighing noble alloy restorations  
using the Troy weight system  
Calculate weights of single and multiple unit restorations  
using standard lab procedures  
Prepare invoices and statements for accounting purposes  
Contact Name: Ray Ridgley and Josette Beach  
Contact Email: rridgley@pcc.edu, jbeach@pcc.edu

Curriculum Request Form  
Related Instruction

Current Course Number: DT 254  
Current Course Title: Science of Dental Materials IV  
Computation Hours: 2  
Content (Activities, Skills, Concepts, etc.): Direct instruction in:  
Discuss/practice Centigrade to Fahrenheit temperature conversions  
Discuss effect of temperature on physical properties of the dental porcelain structure  
Student questions  
Instructor query of students  
  
Discuss ratios of natural tooth enamel to dentin blends  
Discuss/demo techniques mixing porcelain veneers to create illusion of natural tooth coloration and translucency  
Student questions  
Instructor query of students  
Contact Name: Ray Ridgley and Josette Beach  
Contact Email: rridgley@pcc.edu, jbeach@pcc.edu



Curriculum Request Form  
Related Instruction

Current Course Number: DT 272

Current Course Title: Dental Ceramics

Computation Hours: 1

Content (Activities, Skills, Concepts, etc.): Direct instruction in:  
Compare and demo various proportions of natural tooth shapes to basic facial shapes  
Demo various blends of natural tooth shades when compared to basic facial complexions  
Demo ratios of natural tooth enamel to dentin blends in basic tooth structure  
Discuss/demo techniques of mixing porcelain veneers to create illusions of natural tooth coloration and translucency  
Instructor query of students  
Student questions

Contact Name: Ray Ridgley and Josette Beach

Contact Email: rridgley@pcc.edu, jbeach@pcc.edu

Curriculum Request Form  
Related Instruction

Current Course Number: DT 275

Current Course Title: Dental Lab Management

Computation Hours: 3

Content (Activities, Skills, Concepts, etc.): Direct instruction in: Developing the computational skills required to prepare a business plan including cash flow projections, break-even analysis, equipment pricing, balance sheet calculations etc.

Communication Hours: 6

Content (Activities, Skills, Concepts, etc.): Direct instruction in: developing verbal and written communication skills in order to conduct research and present a business plan for a dental technology lab.

Contact Name: Ray Ridgley and Josette Beach

Contact Email: rridgley@pcc.edu, jbeach@pcc.edu

Curriculum Request Form  
Related Instruction

Current Course Number: DT 276

Current Course Title: Dental Lab Management Lab

Computation Hours: 3

Content (Activities, Skills, Concepts, etc.): Direct instruction in:  
Developing the basic accounting and computational skills necessary to use QuickBooks Pro accounting software including calculations to generate the profit and loss statement, balance sheet, accrual accounts, prepaid accountings, depreciation etc.

Communication Hours: 5

Content (Activities, Skills, Concepts, etc.): Direct instruction in:  
developing verbal and written communication skills related to accounting terminology and accounting software technology

Contact Name: Ray Ridgley and Josette Beach

Contact Email: rridgley@pcc.edu, jbeach@pcc.edu

Curriculum Request Form  
Related Instruction

Current Course Number: DT 285  
Current Course Title: Dental Seminar and Practicum  
Computation Hours: 1  
Content (Activities, Skills, Concepts, etc.): Direct instruction in:  
Discuss/practice Centigrade to Fahrenheit temperature conversions on porcelain oven  
Demo measuring model dies for application of Captek ?P? material  
Demo estimating metal thickness, CMJ and adequate margin when designing Captek ?P? framework  
Demo technique of applying proportionate amount of Captek ?G? material

Contact Name: Ray Ridgley and Josette Beach  
Contact Email: rridgley@pcc.edu, jbeach@pcc.edu

Curriculum Request Form  
Course Revision

CHANGE:	Requisites
Current Course Number:	ED 102
Current Course Title:	Displays and Graphics for Educators
Current Prerequisites:	ED 136
Proposed Prerequisites:	CAS 133 or ED 136
Will this impact other SACs?,Is there an impact on other SACs?:	No
Will this impact other Depts/Campuses?,Is there an impact on another dept or campus?:	No
Request Term:	fall
Requested Year:	2007
Contact Name:	Gabe Hunter-Bernstein
Contact E-Mail:	ghunterb@pcc.edu

Curriculum Request Form  
Course Revision

CHANGE:	Requisites
Current Course Number:	ED 136
Current Course Title:	Computers in Education
Current Prerequisites:	WR 115, RD 115, CAS 121, CAS 133
Proposed Prerequisites:	WR 115, RD 115, CAS 133
Will this impact other SACs?,Is there an impact on other SACs?:	no
Will this impact other Depts/Campuses?,Is there an impact on another dept or campus?:	no
Request Term:	fall
Requested Year:	2007
Contact Name:	Gabe Hunter-Bernstein
Contact E-Mail:	ghunterb@pcc.edu

Curriculum Request Form  
Course Revision

CHANGE: Course Number, Course Title, Course Description, Learning Outcomes

Current Course Number: ED 200

Proposed Course Number: ED 100

Current Course Title: Introduction to Education for Paraeducators

Proposed Course Title: Introduction to Education

Reason for Title Change: The course is being revised to accommodate the needs of a broader population than just paraeducators

Current Description: Examines the role of paraeducators in schools. Includes personal responses to school situations, students, personnel, the roles of schools in American Society and ethical, legal, and administrative implications for the paraeducator.

Proposed Description: Explores the roles of a variety of personnel in schools. Includes personal responses to school situations, students, other personnel and the roles of schools in American Society. Examines ethical, legal, and administrative implications for educators. Recommended as an initial course for those contemplating a career in education. Course is designed to ease the transition of students to college-level study.

Reason for Description Change: Broadening course to apply to a wider audience. Aligning with statewide Intro to Education course descriptions.

Current Learning Outcomes: Students will:

- \* Demonstrate the ability to understand school issues in our society and the roles of instructional assistants in schools.
- \* Demonstrate communication skills in situations relating to students, parents, and professional colleagues.
- \* Demonstrate the ability to use reason, decision-making, and complex problem-solving in school-related situations especially those regarding ethics and confidentiality.
- \* Gather and present pre-employment materials (e.g., resume, cover letter, requests for letters of reference).
- \* Demonstrate the ability to use clerical and record-

keeping skills used in school

Proposed Learning Outcomes:

Students will:

- \* Demonstrate the ability to understand school issues in our society and the roles of various instructional personnel in schools.
- \* Demonstrate communication skills in situations relating to students, parents, and professional colleagues.
- \* Demonstrate the ability to use reason, decision-making, and complex problem-solving in school-related situations especially those regarding ethics and confidentiality.
- \* Gather and present pre-employment materials (e.g., resume, cover letter, requests for letters of reference).
- \* Demonstrate the ability to use organizational skills commonly used in school settings
- \* Demonstrate study skills necessary for college success.

Reason for Learning Outcomes Change:

Broadening course to apply to a wider audience. Adding existing study skill component to official list of outcomes.

Will this impact other SACs?,Is there an impact on other SACs?:

No

Will this impact other Depts/Campuses?,Is there an impact on another dept or campus?:

No

Request Term:

winter

Requested Year:

2008

Contact Name:

Gabe Hunter-Bernstein

Contact E-Mail:

ghunterb@pcc.edu



Curriculum Request Form  
Course Revision

CHANGE: Course Number, Course Description, Learning Outcomes

Current Course Number: ED 209

Proposed Course Number: ED 270

Current Course Title: Practicum I

Current Description: Spend nine hours per week in a supervised field experience after an orientation.

Proposed Description: Spend a minimum of 100 hours in a supervised field experience. Participate in group debriefing sessions as arranged by PCC supervisor.

Reason for Description Change: Update for accuracy and adding debriefing sessions. (Course number change to reflect statewide numbering across community colleges.)

Current Learning Outcomes: Intended Outcomes for the course  
Students will:

- \* Exhibit professional, ethical and legal knowledge and behavior.
- \* Use effective interpersonal and communication skills.
- \* Compile a list of career requirements.
- \* Demonstrate various teaching techniques.
- \* Demonstrate flexibility in responding to student's learning styles.
- \* Manage behaviors in the classroom.
- \* Demonstrate employability skills.
- \* Work with students and teachers for over 300 hours over three terms or practicums.

Proposed Learning Outcomes: Intended Outcomes for the course  
Students will:

- \* Exhibit professional, ethical and legal knowledge and behavior.
- \* Use effective interpersonal and communication skills.
- \* Demonstrate various teaching techniques.

- \* Demonstrate flexibility in responding to student's learning styles.
- \* Manage behaviors in the classroom.
- \* Demonstrate professional workplace skills.

Reason for Learning Outcomes Change: Updated for accuracy and format; adding debriefing sessions w/i Practicum instead of additional Practicum Seminar class.

Current Prerequisites: I  
 Proposed Prerequisites: Permission of Department/Instructor

Will this impact other SACs?,Is there an impact on other SACs?: No

Will this impact other Depts/Campuses?,Is there an impact on another dept or campus?: No

Request Term: fall  
 Requested Year: 2007

Contact Name: Gabe Hunter-Bernstein  
 Contact E-Mail: ghunterb@pcc.edu

Curriculum Request Form  
Course Revision

CHANGE: Course Number, Course Description, Learning Outcomes

Current Course Number: ED 210

Proposed Course Number: ED 271

Current Course Title: Practicum II

Current Description: Spend nine hours per week in a supervised field experience after an orientation.

Proposed Description: Spend a minimum of 100 hours in a supervised field experience. Participate in group debriefing sessions as arranged by PCC supervisor.

Reason for Description Change: Update for accuracy and adding debriefing sessions. (Course number change to reflect statewide numbering across community colleges.)

Current Learning Outcomes: Intended Outcomes for the course  
Students will:

- \* Exhibit professional, ethical and legal knowledge and behavior.
- \* Use effective interpersonal and communication skills.
- \* Compile a list of career requirements.
- \* Demonstrate various teaching techniques.
- \* Demonstrate flexibility in responding to student's learning styles.
- \* Manage behaviors in the classroom.
- \* Demonstrate employability skills.
- \* Work with students and teachers for over 300 hours over three terms or practicums.

Proposed Learning Outcomes: Intended Outcomes for the course  
Students will:

- \* Exhibit professional, ethical and legal knowledge

and behavior.

\* Use effective interpersonal and communication skills.

\* Demonstrate various teaching techniques.

\* Demonstrate flexibility in responding to student's learning styles.

\* Manage behaviors in the classroom.

\* Demonstrate professional workplace skills.

Reason for Learning Outcomes Change:

Updated for accuracy and format; adding debriefing sessions w/i Practicum instead of additional Practicum Seminar class.

Current Prerequisites:

I

Proposed Prerequisites:

Permission of Department/Instructor

Will this impact other SACs?,Is there an impact on other SACs?:

No

Will this impact other Depts/Campuses?,Is there an impact on another dept or campus?:

no

Request Term:

fall

Requested Year:

2007

Contact Name:

Gabe Hunter-Bernstein

Contact E-Mail:

ghunterb@pcc.edu

Curriculum Request Form  
Course Revision

CHANGE: Course Number, Course Description, Learning Outcomes

Current Course Number: ED 211

Proposed Course Number: ED 272

Current Course Title: Practicum III

Current Description: Spend nine hours per week in a supervised field experience after an orientation.

Proposed Description: Spend a minimum of 100 hours in a supervised field experience. Participate in group debriefing sessions as arranged by PCC supervisor.

Reason for Description Change: Update for accuracy and adding debriefing sessions. (Course number change to reflect statewide numbering across community colleges.)

Current Learning Outcomes: Intended Outcomes for the course  
Students will:

- \* Exhibit professional, ethical and legal knowledge and behavior.
- \* Use effective interpersonal and communication skills.
- \* Compile a list of career requirements.
- \* Demonstrate various teaching techniques.
- \* Demonstrate flexibility in responding to student's learning styles.
- \* Manage behaviors in the classroom.
- \* Demonstrate employability skills.
- \* Work with students and teachers for over 300 hours over three terms or practicums.

Proposed Learning Outcomes: Intended Outcomes for the course  
Students will:

- \* Exhibit professional, ethical and legal knowledge and behavior.
- \* Use effective interpersonal and communication skills.
- \* Demonstrate various teaching techniques.

- \* Demonstrate flexibility in responding to student's learning styles.
- \* Manage behaviors in the classroom.
- \* Demonstrate professional workplace skills.

Reason for Learning Outcomes Change: Updated for accuracy and format; adding debriefing sessions w/i Practicum instead of additional Practicum Seminar class.

Current Prerequisites: I

Proposed Prerequisites: Permission of Department/Instructor

Will this impact other SACs?,Is there an impact on other SACs?: No

Will this impact other Depts/Campuses?,Is there an impact on another dept or campus?: No

Request Term: fall

Requested Year: 2007

Contact Name: Gabe Hunter-Bernstein

Contact E-Mail: ghunterb@pcc.edu

Curriculum Request Form  
Course Revision

CHANGE: Course Description, Learning Outcomes

Current Course Number: ED 224

Current Course Title: Foundations of Education

Current Description: Introduces the field of K-12 education. Helps prospective teachers acquaint themselves with selected facts, themes and ideas pertinent to professional education.  
Prerequisites: RD 115 and WR 115.

Proposed Description: Provides an overview of the history and current issues in the field of K-12 education including the impact of philosophy on practice. Prerequisites: RD 115 and WR 115.

Reason for Description Change: Clearer differentiation between the content of ED 224 and ED 200.

Current Learning Outcomes: Students will:

- \* Develop the historical perspective, philosophical concepts, and educational views which should enable them to generate teaching philosophies of their own;
- \* Describe the organization and management of the k-12 education system at a local, state, and national level;
- \* Relate specific educational practices in teaching and organization/management to philosophical theories and practical considerations;
- \* Discuss issues of current and historical relevance to the field of education (e.g., diversity, accountability, standards, assessment, local vs. state vs. national control, funding);
- \* Present evidence of their own background skills and knowledge as they relate to careers in education.

Proposed Learning Outcomes: Students will:

- \* Develop the global and historical perspectives, philosophical concepts, and educational views which should enable them to generate teaching philosophies of their own;
- \* Describe the organization and management of the k-12 education system at a local, state, and national level;
- \* Relate specific educational practices in teaching and

organization/management to philosophical theories and practical considerations;

\* Discuss issues of current and historical relevance to the field of education (e.g., diversity, accountability, standards, assessment, local vs. state vs. national control, funding);

Reason for Learning Outcomes Change:

Removed Portfolio requirement from course and moved it to its own course. The Portfolio is the capstone assessment for the Paraeducator and Library/Media Assistant Programs. This course was designed to be the final course in those programs. However, this course is also required by many four-year and graduate programs. It is also taken by other students who wish to explore the field of education. This project is not appropriate for those students. Therefore, we are creating a new capstone course just for the portfolio project and adding some more depth to some of the other content in this course so that it is better suited to all the students who take it.

Will this impact other SACs?,Is there an impact on other SACs?:

No

Will this impact other Depts/Campuses?,Is there an impact on another dept or campus?:

No

Request Term:

fall

Requested Year:

2007

Contact Name:

Gabe Hunter-Bernstein

Contact E-Mail:

ghunterb@pcc.edu



Curriculum Request Form  
New Course

Course Number: ED 263

Course Title: Portfolio Development

Transcript Title: Portfolio Development

Lecture Hours: 2

Weekly Contact Hours: 2

Total Credits: 2

Reason for New Course: This is a capstone course for the Paraeducator Certificate Program in which students demonstrate meeting all program standards through the preparation of a professional portfolio. The portfolio project had been part of ED 224, but the student population of that course also consisted of other students for which this project was not appropriate.

Course Description: This is a capstone course for the Paraeducator and Library/Media Certificate programs. Students will prepare professional portfolios that demonstrate the competencies they have developed during the program. It may also be taken by others in the field of education who wish to create professional portfolios.

Prerequisite(s): WR 115, RD 115

Prereq/Concurrent: Permission of department/instructor

Corequisite(s): None

Learning Outcomes: Students will:  
\* Demonstrate meeting Paraeducator or Library/Media Program competencies through a professional portfolio.  
\* Be able to select, describe, arrange, and display appropriate artifacts to enable a reader of the portfolio to interpret them as intended without assistance.  
\* Be able to prepare an oral presentation of portfolio highlights.  
\* Be able to provide feedback to others for improvement of their portfolios and adjust their own portfolios in response to feedback.

Course Format: On Campus

Other Format:  
Are there similar courses existing: NO

Required or Elective: Required

Is there impact on degrees or certificates: YES  
Description of impact on deg/cert: Paraeducator and Library/Media Certificate: This will be the capstone class for demonstrating that all program standards have been met.

Is there an impact on another dept or campus?: NO

Have other SACs been contacted?: NO

Is there an increase in costs for Library or AV Dept?: NO

Implementation Term: Spring  
Implementation Year: 2008  
Contact Name: Gabe Hunter-Bernstein  
Contact E-mail: ghunterb@pcc.edu

Date:

Proposed CCOG prepared by Gabe Hunter-Bernstein and Kay Peterson, Education Dept.

Course Number:

ED 263

Course Title:

Portfolio Development

Credit Hours:

2

Lecture hours:

20

Lecture/Lab hours:

0

Lab hours:

0

Special Fee:

### **Course Description**

This is a capstone course for the Paraeducator and Library/Media Certificate programs. Students will prepare professional portfolios that demonstrate the competencies they have developed during the program. It may also be taken by others in the field of education who wish to create professional portfolios.

### **Addendum to Course Description**

#### **Intended Outcomes for the course**

Students will:

- \* Demonstrate meeting Paraeducator or Library/Media Program competencies through a professional portfolio.
- \* Be able to select, describe, arrange, and display appropriate artifacts to enable a reader of the portfolio to interpret them as intended without assistance.
- \* Be able to prepare an oral presentation of portfolio highlights.
- \* Be able to provide feedback to others for improvement of their portfolios and adjust their own portfolios in response to feedback.

#### **Course Activities and Design**

The content of this course will be delivered through lecture, analysis of model portfolios, simulation, and class discussion/sharing/critique.

#### **Outcome Assessment Strategies**

Student progress will be evaluated and criteria will be developed for assigning a course grade using the following tools:

1. Completion and presentation of a comprehensive portfolio designed to demonstrate the student's knowledge and skills to date as related to specific program outcomes ;
2. Participation in group and class discussion and activities.

**Course Content (Themes, Concepts, Issues and Skills):**

**COMPETENCIES/SKILLS**

Students will:

- Arrange evidence of personal knowledge and skills related to the field of education in a professional portfolio;
- Provide feedback to others for improvement of their portfolios and adjust their own portfolios in response to feedback.

**RELATED INSTRUCTION:**

Writing: 10+ hours

Communication: 4 hours

**GUIDELINES FOR CORE OUTCOMES:**

In addition the students will demonstrate

**COMMUNICATION:** Graduates of Portland Community College should be able to communicate effectively by determining the purpose of communication; analyzing audience and context to use appropriate language and modality; and by responding to feedback to achieve clarity, coherence, and effectiveness.

**COMMUNITY AND ENVIRONMENTAL RESPONSIBILITY:** Graduates of Portland Community College should be able to apply scientific, cultural, and political perspectives in understanding the natural and social world and in addressing the consequences of human activity both globally and locally, demonstrating an understanding of social change and social action.

**CRITICAL THINKING AND PROBLEM SOLVING:** Graduates of Portland Community College should be able to think critically and creatively to solve problems, understanding and using various methods of reasoning and evaluating information and its sources.

**CULTURE AWARENESS:** Graduates of Portland Community College should be able to demonstrate an understanding of the varieties of human cultures, perspectives, and forms of expressions as well as their own culture's complexities.

**PROFESSIONAL COMPETENCE:** Graduates of Portland Community College should demonstrate mastery in a discipline of profession at a level appropriate to program and transfer requirements through the application of concepts, skills, processes, and technology in the performance of authentic tasks that enhance community involvement and employability.

**SELF-REFLECTION:** Graduates of Portland Community College should be self-appraising

in applying the knowledge and skills they have learned, examining and evaluating personal beliefs and comparing them with the beliefs of others.

The primary purpose of the Course Content and Outcome Guide is to provide faculty a SAC approved outline of the course. It is not intended to replace the Course Syllabus, which details course content and requirements for students.

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Curriculum Request Form  
Contact/Credit Hour Change

Course Number: FP112

Current Course Title: Firefighter II Skills Academy

	Current	Proposed
Lecture Hours:	3	2
Lab Hours:	6	0
Lec/Lab Hours:	0	10
Total Contact Hours:	9	12
Current Credits:	5	7

Reason for Change: FP112 does not currently meet all requirements for the National Fire protection's (NFPA) Firefighter II Training Standard. Contact hours for FP112 are being increased to meet all requirements for NFPA Firefighter II Certification. FP112 credit hours are increased due to expansion of Lecture and Lecture/Lab credit hours and overall course contact hour increase.

Are outcomes affected?: YES

Are degrees/certs affected?: YES

Is there an impact on other Dept/Campus?: NO

Is there potential conflict with another SAC?: NO

Implem. Term: Winter  
Implementation Year, Implem. Year: 2008

Contact Name: Dan Myers  
Contact Email: dan.myers@pcc.edu

Curriculum Request Form  
Course Revision

CHANGE: Course Title, Course Description, Learning Outcomes

Current Course Number: FP112

Current Course Title: Firefighting Skills II

Proposed Course Title: Firefighter II Skills Academy

Proposed Transcript Title: Firefighter II Skills Academy

Reason for Title Change: To more accurately describe course learning objectives for FP112, and to demonstrate how course fits into the PCC Fire Protection Technology Curriculum, overall

Current Description: Continues to develop basic fire fighter skills learned in FP111 while increasing technical knowledge of fire ground operations. Emphasizes team skills performed as an evolution by an engine company. Ladder and hose evolutions, power tools, rescue practices and procedures requiring teamwork are practiced. Prerequisite: FP111

Proposed Description: Designed to meet NFPA Standard 1001 "Firefighter II" training requirements, this course continues to develop basic fire fighter skills learned in FP111 while increasing technical knowledge of fire ground operations, placing more emphasis on team skills, through evolutions, and live fire training. Mandatory Prerequisite: FP111-Firefighter I Skills Academy( 10

Reason for Description Change: To update and more accurately describe course learning objectives and outcome, and to clarify how the course fits into the PCC Fire protection Technology Curriculum, overall.

Current Learning Outcomes: None

Proposed Learning Outcomes: Students complete all training and education requirements for "Firefighter II" Level Certification, per the National Fire Protection Association (NFPA), Standard 1001, Chapter 6, and the Oregon Dept. of Public Safety Standards & Training (DPSST).

Reason for Learning Outcomes Change: To reflect the updated course content and required student competencies, as detailed on the National Fire Protection Association(NFPA) Standard 1001, Chapter 6,

Firefighter II.

Will this impact other SACs?, Is there an impact on other SACs?: no

Will this impact other Depts/Campuses?, Is there an impact on another dept or campus?: No

Request Term: winter

Requested Year: 2008

Contact Name: Dan Myers

Contact E-Mail: dan.myers@pcc.edu