

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

Agenda  
November 7, 2007  
Sylvania CC, Conference Rm B

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

Experimental Courses:

PE 199 – Pilates for Dancers  
PE 299 – Modern Dance III  
D 199 – Pilates for Dancers  
D 299 – Modern Dance III  
ART 299A – Glass Casting  
LAT 299B – Fine Tuning Sprinkler Systems  
MUS 199B – Symphonic Band (Brass, Woodwinds and Percussion)  
TA 199 – Stagecraft  
ART 299 – History of Native American Art  
LAT 299 – Advanced CAD & Computer Estimation

Course Inactivations

OLD BUSINESS

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

NEW BUSINESS

33. BA 228 – Comp Accounting Applications  
Course Revisions – Description, Requisites

34. D 170 – Ethnic Dance  
Course Revision – Title

35. MUC 144 – Group Voice  
Course Revision – Title

36. MP 109 – Basic Medical Terminology  
New Course

37. ARCH 132 – Residential Building Codes  
Course Revision – Requisites

38. ARCH 133 – Commercial Building Codes  
Course Revision – Requisites

39. HTM 141 - Customer Service in Hospitality  
New Course

40. CIS 140S – Perl Script Programming  
Course Revision - Requisites

41. MTH 93 – Intro to the TI Graphics Calculator  
Course Revision – Description, Outcomes

42. MTH 111B – College Algebra – Business, Management, Life & Social Science  
Course Revision – Learning Outcomes

43. ESOL 160 – Level 6 Academic Reading  
Course Revision – Description, Requisites, Outcomes

44. ESOL 162 – Level 6 Academic Writing  
Course Revision – Description, Requisites, Outcomes

45. ESOL 164 – Level 6 Academic Communications  
Course Revision – Description, Requisites, Outcomes

46. ESOL 250 – Level 7 Academic Reading  
Course Revision – Description, Requisites, Outcomes

47. ESOL 252 – Level 7 Academic Writing  
Course Revision – Description, Requisites
48. ESOL 254 – Level 7 Academic Communications  
Course Revision – Title, Description, Requisites
49. ESOL 260 – Level 8 Academic Reading  
Course Revision – Description, Requisites, Outcomes
50. ESOL 262 – Level 8 Academic Writing  
Course Revision – Description, Requisites, Outcomes
51. ESOL 264 – Level 8 Academic Communication  
Course Revision – Description, Requisites, Outcomes
52. ESOL 265 – Level 8 Academic Communication  
Course Revision – Description, Outcomes
53. ED 263 – Portfolio Development  
Related Instruction
54. INSP 151 – International Residential Code – Structural  
Course Revision – Outcomes
55. INSP 152 – International Residential Code – Mechanical  
Course Revision – Description, Outcomes
56. INSP 251 – International Building Code 1  
Course Revision – Description, Outcomes
57. INSP 255 – International Mechanical Code 1  
Course Revision – Description, Outcomes
58. CAS 215 – Cascading Style Sheets (CSS) and Dynamic HTML  
New Course
61. ENG 207 – World Literature – Asian  
Course Revision – Description
62. ENG 207 – World Literature – Asian  
Course Revision – Title Change
63. ENG 208 – World Literature – Asian  
Course Revision – Description

64. ENG 208 – World Literature – Asian  
Course Revision – Title Change
65. ENG 209 – World Literature – Asian  
Course Revision – Description
66. ENG 209 – World Literature – Asian  
Course Revision – Title Change
67. ENG 212 – Biography and Autobiography  
Course Revision – Description
68. ENG 240 – Introduction to Native American Literature  
Course Revision – Description
69. ENG 244 – Introduction to Asian American Literature  
Course Revision – Description, Requisites
70. ENG 244 – Introduction to Asian American Literature  
Course Revision – Title change
71. ENG 256 – African – American Literature  
Course Revision – Description
72. ENG 257 – African – American Literature  
Course Revision – Description
73. ENG 258 – African – American Literature  
Course Revision – Description
74. ENG 260 – Introduction to Women Writers  
Course Revision – Description
75. ENG 261 – Literature of Science Fiction  
Course Revision – Description
76. ENG 275 – Bible as Literature  
Course Revision – Title, Description
77. MRI 101 - MR Physics I - Principles, Equipment & Safety  
New Course
78. MRI 102 - MR Physics II- Advanced Principles  
New Course
79. MRI 111 - MR Cross-Sectional Anatomy I  
New Course
80. MRI 112 - MRI Cross-Sectional Anatomy II  
New Course

81. MRI 121 – MRI Clinical Education I  
New Course

82. MRI 122 - MRI Clinical Education II  
New Course

83. MRI 130 - MR Imaging Procedures and Diagnosis  
New Course

84. MRI 140 0- MR Registry Review  
New Course

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

Weekly Contact Hours: 2

Total Credits: 2

Reason for New Course: This course will provide lecture and theory on customer service for a new Culinary Arts program and an elective for the existing Hospitality, Tourism, Recreation Management (HTRM) program (course will be cross-listed as HTM 141).

Course Description: This course introduces the student to basic concepts and the importance of customer service in the hospitality industry. The course will also explore customer expectations and its relationship to the success of the hospitality business.

Prerequisite(s): None

Prereq/Concurrent: None

Corequisite(s): None

Learning Outcomes:

- ◆ Provide good customer service in the hospitality setting.
- ◆ Anticipate and respond to customer expectations.
- ◆ Use an understanding of service procedures to ensure a consistent service value.
- ◆ Understand 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: Cross-listed as HTM 141.

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

Description of impact on dept/campus: Cross-listed as HTM 141.

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: Winter

Implementation Year: 2008

Contact Name: Lori Gates and Tom Atchison

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

## Course Content and Outcome Guide

**COURSE NUMBER:** CA 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 basic concepts and the importance of customer service in the hospitality industry. The course will also explore customer expectations and its relationship to the success of the hospitality business.

**INTENDED OUTCOMES:**

- Provide good customer service in a hospitality setting.
- Anticipate and respond to customer expectations.
- Use an understanding of service procedures to ensure a consistent service value.
- Understand the interrelationship of quality customer service and profitability of a hospitality business.

**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



Curriculum Request Form  
New Course

Course Number: CA 160

Course Title: Culinary Theory

Transcript Title: Culinary Theory

Lecture Hours: 3

Weekly Contact Hours: 3

Total Credits: 3

Reason for New Course: This course will provide lecture and theory on foods for a Culinary Arts program (certificates and degree) and be an elective course for the Hospitality, Tourism, Recreation Management (HTRM) degree.

Course Description: This course introduces the student to the science and art of foods. It will also provide a solid background in food production, handling techniques and cooking methods, including how foods react to different cooking methods and techniques. This will 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:

- ◆ Work with and prepare a variety of common food products in a working kitchen.
- ◆ Employ a working understanding of the processes and techniques employed in the kitchen.
- ◆ Use an understanding of writing technique and food knowledge to generate standard recipes as well as menus.

Other Format: Other Format Selected

Other Format: TBCC

Are there similar NO

courses existing:

Required or Elective: Required

Is there impact on degrees or certificates: YES

Description of impact on deg/cert: Course will be a requirement for Culinary Arts certificates and degree.

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

Description of impact on dept/campus: Course will be an elective for the HTRM degree.

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: Winter

Implementation Year: 2008

Contact Name: Lori Gates and Tom Atchison

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

## Course Content and Outcome Guide

**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. It will also provide a solid background in food production, handling techniques and cooking methods, including how foods react to different cooking methods and techniques. This will prepare the student to enter the kitchen with a theoretical understanding of the processes and products they will find there.

Prerequisite/Concurrent: HTM 107.

**INTENDED OUTCOMES:**

- Work with and prepare a variety of common food products in a working kitchen.
- Employ a working understanding of the processes and techniques employed in the kitchen.
- Use an understanding of writing technique and food knowledge to generate standard recipes as well as menus.

**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

Curriculum Request Form  
New Course

Course Number: CA 165

Course Title: Culinary Arts Practicum I

Transcript Title: Culinary Arts Practicum I

Lecture Hours: 1

Lab Hours: 3

Lec/Lab Hours: 10

Weekly Contact Hours: 14

Total Credits: 7

Reason for New Course: This course will provide a practical experience in food production for a Culinary Arts program (certificates and degree).

Course Description: This course allows the student to explore and gain proficiency in practical food production. The students will also practice food-handling skills. The class will run a small catering business. Students will demonstrate skills in food production and product knowledge while maintaining quality standards.

Prerequisite(s): None

Prereq/Concurrent: HTM 107

Corequisite(s): None

Learning Outcomes: ? Use proficiency in food production procedures and techniques in a working kitchen.  
? Employ a working knowledge of products commonly used in food service.  
? Manage a food receiving, storage and purchasing system and maintain food quality.  
? Demonstrate, in a working environment the ability to produce food in quantity.  
? Develop menus and recipes for a working kitchen.

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:	Course will be a requirement for Culinary Arts certificates and degree.
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:	Winter
Implementation Year:	2008
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 165</b>
<u>COURSE TITLE:</u>	<b>Culinary Arts Practicum I</b>
<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 explore and gain proficiency in practical food production. The students will also practice food-handling skills. The class will run a small catering business. Students will demonstrate skills in food production and product knowledge while maintaining quality standards.

Prerequisite/Concurrent: HTM 107

### INTENDED OUTCOMES:

- Use proficiency in food production procedures and techniques in a working kitchen.
- Employ a working knowledge of products commonly used in food service.
- Manage a food receiving, storage and purchasing system and maintain food quality.
- Demonstrate, in a working environment the ability to produce food in quantity.
- Develop menus and recipes for a working kitchen.

### 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

Curriculum Request Form  
New Course

Course Number: CA 170

Course Title: Beverage Server Training

Transcript Title: Beverage Server Training

Lecture Hours: 1

Weekly Contact Hours: 1

Total Credits: 1

Reason for New Course: This course will provide lecture and theory on beverage service for a new Culinary Arts program (certificates and degree).

Course Description: This course introduces the student to the art and technical aspects of beverage service, including the importance of the legal issues surrounding beverage service. Basic concepts of beverage service as well as an understanding of the origins of the more common beverages will be discussed. How to serve beverages will be practiced. The relationship of beverage service to the success and profitability of the hospitality business will also be introduced.

Prerequisite(s): None

Prereq/Concurrent: HTM 107

Corequisite(s): None

Learning Outcomes:

- ◆ Demonstrate knowledge of the importance of beverage service to the hospitality industry.
- ◆ Use a working knowledge in enforcing the legal restrictions surrounding the service of beverages in an established hospitality environment.
- ◆ Maintain knowledge of the different beverages served.
- ◆ Describe to customers, in basic terms, how different beverages are made.
- ◆ Provide a consistent service value.
- ◆ Manage 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: Course will be a requirement for Culinary Arts certificates and degree.

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: Winter  
Implementation Year: 2008

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



# Tillamook Bay

COMMUNITY COLLEGE

## Course Content and Outcome Guide

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, including the importance of the legal issues surrounding beverage service. Basic concepts of beverage service as well as an understanding of the origins of the more common beverages will be discussed. How to serve beverages will be practiced. The relationship of beverage service to the success and profitability of the hospitality business will also be introduced.

Prerequisite/Concurrent: HTM 107

### INTENDED OUTCOMES:

- Demonstrate knowledge of the importance of beverage service to the hospitality industry.
- Use a working knowledge in enforcing the legal restrictions surrounding the service of beverages in an established hospitality environment.
- Maintain knowledge of the different beverages served.
- Describe to customers, in basic terms, how different beverages are made.
- Provide a consistent service value.
- Manage the interrelationship of beverage service and profitability of a hospitality business.

### 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

Curriculum Request Form  
New Course

**Course Number:** CA 205

**Course Title:** Restaurant & Menu Marketing

**Transcript Title:** Restaurant Marketing

**Lecture Hours:** 4

**Weekly Contact Hours:** 4

**Total Credits:** 4

**Reason for New Course:** This course will provide lecture, theory, and practice on marketing for a new Culinary Arts degree.

**Course Description:** This course introduces the student to marketing as a function of a food service's operation. It will introduce the concepts and practical aspects of marketing a restaurant as well as internal marketing of the operation's menu items.

**Prerequisite(s):** None

**Prereq/Concurrent:** HTM 107

**Corequisite(s):** None

**Learning Outcomes:**

- ◆ Apply marketing concepts in a food service business.
- ◆ Develop a marketing strategy using knowledge of marketing environment, customers and competitors, calculating and setting pricing, product life cycles and other factors.
- ◆ Determine customer needs and adopt techniques to meet customer needs.
- ◆ Develop and implement a promotional plan for a food service enterprise.
- ◆ Evaluate the results of a marketing plan and its influence on internal operations and return on investments.

**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:** Course will be a requirement for Culinary Arts degree.

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

**Description of impact on dept/campus:** This course will be an elective for the Hospitality, Tourism, Recreation Management (HTRM) degree.

**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:** Winter

**Implementation Year:** 2008

**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 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. It will introduce the concepts and practical aspects of marketing a restaurant as well as internal marketing of the operation's menu items.

Prerequisite/Concurrent: HTM 107

### INTENDED OUTCOMES:

- Apply marketing concepts in a food service business.
- Develop a marketing strategy using knowledge of marketing environment, customers and competitors, calculating and setting pricing, product life cycles and other factors.
- Determine customer needs and adopt techniques to meet customer needs.
- Develop and implement a promotional plan for a food service enterprise.
- 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/Bev Cost Control

Lecture Hours: 4

Weekly Contact Hours: 4

Total Credits: 4

Reason for New Course: This course will provide lecture and theory on food and beverage cost control for a new Culinary Arts program (certificates and degree).

Course Description: This course will introduce the concepts behind and have practical assignments in food costing. Food yield computations for purchasing, scaling of recipes, calculation of profit & loss statements and profitability percentages will also be practiced.

Prerequisite(s): None

Prereq/Concurrent: HTM 107

Corequisite(s): None

Learning Outcomes:

- ◆ Cost out recipes accurately.
- ◆ Purchase foods and supplies for a working kitchen, ensuring accurate yields.
- ◆ Scale recipes to ensure accurate production sizes for volume cookery.
- ◆ Write standardized recipes for controlling food cost.
- ◆ Manage selling prices and product mix as well as their impact on the profitability of an operation.
- ◆ Control labor costs in a hospitality enterprise.
- ◆ Read and work with 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:	Course will be a requirement for Culinary Arts certificates and degree.
Is there an impact on another dept or campus?:	YES
Description of impact on dept/campus:	This course will be an elective for the Hospitality, Tourism, Recreation Management (HTRM) degree.
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:	Winter
Implementation Year:	2008
Contact Name:	Lori Gates and Tom Atchison
Contact E-mail:	gates@tillamookbay.cc & atchison@tillamookbay.cc

## Course Content and Outcome Guide

COURSE NUMBER: **CA 220**

COURSE TITLE: **Food & Beverage Cost Control**

CREDIT HOURS: 4

LECTURE HOURS: 44

LECTURE/LAB HOURS:

LAB HOURS:

SPECIAL FEE: N/A

COURSE DESCRIPTION and PREREQUISITES:

This course will introduce the concepts behind and have practical assignments in food costing. Food yield computations for purchasing, scaling of recipes, calculation of profit & loss statements and profitability percentages will also be practiced.

Prerequisite/Concurrent: HTM 107

INTENDED OUTCOMES:

- Cost out recipes accurately.
- Purchase foods and supplies for a working kitchen, ensuring accurate yields.
- Scale recipes to ensure accurate production sizes for volume cookery.
- Write standardized recipes for controlling food cost.
- Manage selling prices and product mix as well as their impact on the profitability of an operation.
- Control labor costs in a hospitality enterprise.
- Read and work with a profit and loss statement.

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

Curriculum Request Form  
New Course

Course Number: CA 265

Course Title: Culinary Arts Practicum II

Transcript Title: Culinary Arts Practicum II

Lecture Hours: 1

Lab Hours: 3

Lec/Lab Hours: 10

Weekly Contact Hours: 14

Total Credits: 7

Reason for New Course: This course will provide a higher level of practical experience for a new Culinary Arts degree.

Course Description: This course allows the student to continue to explore and gain proficiency in practical food production. The student will also gain advanced food handling skills. The class will run a small catering business. Students will demonstrate skills in food production and product knowledge while maintaining quality standards.

Prerequisite(s): CA 165

Prereq/Concurrent: None

Corequisite(s): None

Learning Outcomes:

- ◆ Demonstrate mastery of food production procedures and techniques in a working kitchen.
- ◆ Identify products commonly used in food service and demonstrate a good knowledge of the usage of those products.
- ◆ Maintain food quality by using proficiency in food receiving, storage and purchasing criteria.
- ◆ Produce food in quantity without supervision.
- ◆ Demonstrate a mastery of developing workable menus and recipes.



◆ Supervise workers in food production, applications of sanitation requirements and purchasing/food receiving.

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: Course will be a requirement for Culinary Arts degree.

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: Winter

Implementation Year: 2008

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 265</b>
<u>COURSE TITLE:</u>	<b>Culinary Arts Practicum II</b>
<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 to explore and gain proficiency in practical food production. The student will also gain advanced food handling skills. The class will run a small catering business. Students will demonstrate skills in food production and product knowledge while maintaining quality standards.

Prerequisite: CA 165.

### INTENDED OUTCOMES:

- Demonstrate mastery of food production procedures and techniques in a working kitchen.
- Identify products commonly used in food service and demonstrate a good knowledge of the usage of those products.
- Maintain food quality by using proficiency in food receiving, storage and purchasing criteria.
- Produce food in quantity without supervision.
- Demonstrate a mastery of developing workable menus and recipes.
- Supervise workers in food production, applications of sanitation requirements and purchasing/food receiving.

### 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

Lec/Lab Hours: 2

Weekly Contact Hours: 4

Total Credits: 3

Reason for New Course: This course will provide lecture and theory on purchasing in the food service industry for a new Culinary Arts degree.

Course Description: This course introduces the student to the standards for purchasing product in the hospitality industry. The course will introduce the importance of the use of purchasing criteria and the implementation of a purchasing system. It will also introduce basic concepts of procurement and product selection, and its relationship to the success and profitability of the hospitality business.

Prerequisite(s): CA 165; CA 220

Prereq/Concurrent: CA 265

Corequisite(s): None

Learning Outcomes:

- ◆ Manage purchasing, procurement, and product selection criteria in the process of purchasing.
- ◆ Outline the objectives in the purchasing function for a working kitchen.
- ◆ Assist in maintaining an operation's competitive position by using purchasing criteria and standards.
- ◆ Maintain a list of the types of goods and services that might be purchased by a foodservice organization and maintain them in stock in sufficient quantities.

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: Course will be a requirement for Culinary Arts degree.

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: Winter  
Implementation Year: 2008

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 270</b>
<u>COURSE TITLE:</u>	<b>Food Service Purchasing</b>
<u>CREDIT HOURS:</u>	3
<u>LECTURE HOURS:</u>	22
<u>LECTURE/LAB HOURS:</u>	22
<u>LAB HOURS:</u>	
<u>SPECIAL FEE:</u>	N/A

### COURSE DESCRIPTION and PREREQUISITES:

This course introduces the student to the standards for purchasing product in the hospitality industry. The course will introduce the importance of the use of purchasing criteria and the implementation of a purchasing system. It will also introduce basic concepts of procurement and product selection, and its relationship to the success and profitability of the hospitality business.

Prerequisites: CA 165, CA 220.

Concurrent: CA 265.

### INTENDED OUTCOMES:

- Manage purchasing, procurement, and product selection criteria in the process of purchasing.
- Outline the objectives in the purchasing function for a working kitchen.
- Assist in maintaining an operation's competitive position by using purchasing criteria and standards.
- Maintain a list of the types of goods and services that might be purchased by a foodservice organization and maintain them in stock in sufficient quantities.

### 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 purchasing decision making process
- Successful completion of tests and quizzes

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

- Introduction to Inventory and Purchasing
- The purchasing function
- Quality standards in purchasing
- The procurement process and supplier selection
- Inventory control

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: This course will provide lecture and theory on nutrition for a new Culinary Arts program and will meet a requirement for accreditation by the American Culinary Federation.

Course Description: The student will learn basic nutrition concepts and how they relate to the food service industry. Students will also prepare for, and take, the nutritional certification exam with the National Restaurant Association.

Prerequisite(s): None

Prereq/Concurrent: None

Corequisite(s): None

Learning Outcomes:

- ◆ Use an understanding of food sources and the functions of major nutrient groups.
- ◆ Employ knowledge of the changes in life cycle nutrient needs.
- ◆ Apply an understanding of the relationship of nutrition to disease and change in bodily requirements in a working kitchen.
- ◆ 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 and adjusting of existing recipes.
- ◆ Adjust and produce food for a requested nutritional

requirement at a given moment.

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: Course will be a requirement for Culinary Arts degree.

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

Description of impact on dept/campus: This course will be an elective for the Hospitality, Tourism, Recreation Management degree.

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: Winter

Implementation Year: 2008

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 Food Service 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 and how they relate to the food service industry. Students will also prepare for, and take, the nutritional certification exam with the National Restaurant Association.

### INTENDED OUTCOMES:

- Use an understanding of food sources and the functions of major nutrient groups.
- Employ knowledge of the changes in life cycle nutrient needs.
- Apply an understanding of the relationship of nutrition to disease and change in bodily requirements in a working kitchen.
- 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 and adjusting of existing recipes.
- Adjust and produce food for a requested nutritional requirement at a given moment.

### 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

Lec/Lab Hours: 4

Weekly Contact Hours: 5

Total Credits: 3

Reason for New Course: This course will provide practical experience in Garde Manger for a new Culinary Arts degree.

Course Description: This course allows the student to explore and gain proficiency in Garde Manger. These are techniques traditionally used in the "Cold Kitchen". It also encompasses preservation techniques such as salt curing, smoking, sausage making and decorated buffet presentation pieces. The class will run as part of a small catering business. Students will demonstrate skills in Garde Manger and Buffet presentations while maintaining quality standards.

Prerequisite(s): 20 credits in CA

Prereq/Concurrent: CA 265

Corequisite(s): None

Learning Outcomes:

- ◆ Employ proficiency in Garde Manger techniques in a working kitchen.
- ◆ Use a working knowledge of products commonly used in the cold kitchen.
- ◆ Use techniques for curing and smoking foods.
- ◆ Produce sausages, terrines and pts.
- ◆ Layout and present a buffet.
- ◆ Produce salads and sandwiches in quantity.

◆ Adhere to solid quality and sanitation standards.

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: Course will be a requirement for Culinary Arts degree.

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: Winter

Implementation Year: 2008

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 292</b>
<u>COURSE TITLE:</u>	<b>Garde Manger &amp; Presentations</b>
<u>CREDIT HOURS:</u>	3
<u>LECTURE HOURS:</u>	11
<u>LECTURE/LAB HOURS:</u>	44
<u>LAB HOURS:</u>	
<u>SPECIAL FEE:</u>	\$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 used in the “Cold Kitchen”. It also encompasses preservation techniques such as salt curing, smoking, sausage making and decorated buffet presentation pieces. The class will run as part of a small catering business. Students will demonstrate skills in Garde Manger and Buffet presentations while maintaining quality standards.

### INTENDED OUTCOMES:

- Employ proficiency in Garde Manger techniques in a working kitchen.
- Use a working knowledge of products commonly used in the cold kitchen.
- Use techniques for curing and smoking foods.
- Produce sausages, terrines and pâtés.
- Layout and present a buffet.
- Produce salads and sandwiches in quantity.
- Adhere 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  
Course Revision

CHANGE: Course Description, Requisites

Current Course Number: BA 228

Current Course Title: Comp Accounting Applications

Current Description: Introduces double-entry, fully integrated computerized general ledger software. Topics include general ledger, accounts receivable, accounts payable, payroll, fixed assets, bank reconciliations, and inventory.

Prerequisites: BA 111 or BA 211 and CAS 133 or instructor permission.

Proposed Description: Introduces double-entry, fully integrated computerized general ledger software. Topics include general ledger, accounts receivable, accounts payable, payroll, fixed assets, bank reconciliations, and inventory.

Recommended: BA 111 or BA 211 and CAS 133.

Reason for Description Change: This change is only to remove the prerequisite, and show a recommendation instead. The BA SAC believes the prerequisite is no longer needed and hinders registration in the class as the accounting software now being used in this class can be utilized by non-accounting professionals. Additionally, this class is often sought and successfully completed by those working in offices, who often have only limited bookkeeping and/or accounting experience. This class is also required for the one quarter BA Accounting Clerk Entry Level Certificate, and is to be taken the same quarter as BA 111. If the prerequisite of BA 111 remains, then it is not possible to complete the certificate in one quarter.

Current Prerequisites: BA 111 or BA 211 and CAS 133

Proposed Prerequisites: None

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:

Select One

Contact Name:

DeLyse Totten, Cynthia Killingsworth

Contact E-Mail:

dtotten@pcc.edu; cynthia.killingsworth@pcc.edu



Curriculum Request Form  
Course Revision

CHANGE: Course Title

Current Course Number: D170

Current Course Title: Ethnic Dance

Proposed Course Title: World Dance

Is there an impact on other SACs?: No

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

Request Term: winter

Requested Year: 2008

Contact Name: Kimm Mahoney-Watson

Contact E-Mail: Kimm.mahoneywatson@pcc.edu

Curriculum Request Form  
Course Revision

CHANGE:	Course Title
Current Course Number:	MUC 144
Current Course Title:	Group Voice
Proposed Course Title:	Contemporary Singing
Proposed Transcript Title:	Contemporary Singing
Reason for Title Change:	Contemporary Singing is a better representation for the class.
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:	Mary Kadderly
Contact E-Mail:	mmkadderly@sprintmail.com

Curriculum Request Form  
New Course

Course number: MP 109

Course title: Basic Medical Terminology

Transcript title: Basic Medical Terminology

Lecture hours: 2

Load total: .136

Weekly contact hours: 2

Total credits: 2

Reason for new course: The current medical terminology course that is taught is four credits. The course covers the medical terminology of all body systems along with diseases, medications and imaging terminology for all the body systems. In addition there are separate lectures covering oncology, psychiatry, radiology and nuclear medicine. The course is not only taught at PCC but is taught through articulation agreements at several of the local high schools and through contractual agreements with local hospitals. Both the high schools and the hospitals have asked for a course that is less intense and fewer credits but prepares employees and students for working in the medical field. After much discussion it was decided to take the existing MP 111 course and break it down into two courses. The first course MP 109 Basic Medical Terminology would cover the medical terminology for the basic body system with scaled down vocabulary for diseases, medications and imaging procedures. It would not cover oncology, psychiatry, radiology and nuclear medicine. A second course would be developed that covers the medical terminology for all the body systems in more detail and includes more terminology on diseases, medications and imaging procedures and would also cover oncology, psychiatry, radiology and nuclear medicine. A student taking both courses would have learned all the material covered in MP 111. At the high schools MP 109 would be taught first and then those students who were going on into college programs would take the second course and be able to articulate both courses into PCC. We have also found that for some students the MP 111 is too much material so once a year we would offer the two course series.

Course description: Analyze the structure of medical words and apply this to basic

anatomy, physiology and disease processes of the human body.

Prerequisite(s): None

Prereq/concurrent: None

Corequisite(s): None

Learning outcomes:

1. Have knowledge of basic rules of medical word construction and vocabulary.
2. Have knowledge of the basic medical terminology for the basic body systems.
3. Read and understand medical documentation in medical records and medical reports.
4. Communicate with health care professionals utilizing proper medical terminology.

Course format: On Campus

Course format: Online

Other format: Other Format Selected

Other format: High schools and health care facilities

Are there similar courses existing: NO

Required or elective: Elective

Is there impact on degrees or certificates: NO

Have other sacs been contacted?: YES

Is there an increase in costs for library or av dept?: NO

Implementation term: Spring

Implementation year: 2007

Contact name: Susan Williams

Contact e-mail: slwillia@pcc.edu

Curriculum Request Form  
Course Revision

CHANGE:	Requisites
Current Course Number:	ARCH 132
Current Course Title:	Residential Building Codes
Current Prerequisites:	ARCH 124
Proposed Prerequisites:	ARCH 124 or BCT 103
Will this impact other SACs?,Is there an impact on other SACs?:	Yes
How other SACs may be impacted:	This change has been approved by the BCT SAC.
Will this impact other Depts/Campuses?,Is there an impact on another dept or campus?:	Yes
How other Depts/Campuses will be impacted:	This change has been approved by the BCT dept.
Request Term:	winter
Requested Year:	2008
Contact Name:	Elizabeth Metcalf
Contact E-Mail:	emetcalf@pcc.edu

Curriculum Request Form  
Course Revision

CHANGE:	Requisites
Current Course Number:	ARCH 133
Current Course Title:	Commercial Building Codes
Current Prerequisites:	ARCH 124
Proposed Prerequisites:	ARCH 124 or BCT 103
Will this impact other SACs?,Is there an impact on other SACs?:	Yes
How other SACs may be impacted:	This change has been approved by the BCT SAC.
Will this impact other Depts/Campuses?,Is there an impact on another dept or campus?:	Yes
How other Depts/Campuses will be impacted:	This change has been approved by the BCT SAC.
Request Term:	winter
Requested Year:	2007
Contact Name:	Elizabeth Metcalf
Contact E-Mail:	emetcalf@pcc.edu

Curriculum Request Form  
New Course

Course Number: HTM 141

Course Title: Customer Service in the Hospitality Industry

Transcript Title: Cust Serv in Hospitality

Lecture Hours: 2

Weekly Contact Hours: 2

Total Credits: 2

Reason for New Course: This course will provide lecture and theory on customer service for the existing Hospitality, Tourism, Recreation Management (HTRM) program and a new Culinary Arts program (course will be cross-listed as CA 141).

Course Description: This course introduces the student to basic concepts and the importance of customer service in the hospitality industry. The course will also explore customer expectations and its relationship to the success of the hospitality business.

Prerequisite(s): None

Prereq/Concurrent: None

Corequisite(s): None

Learning Outcomes:

- ◆ Provide good customer service in the hospitality setting.
- ◆ Anticipate and respond to customer expectations.
- ◆ Use an understanding of service procedures to ensure a consistent service value.
- ◆ Understand the interrelationship of quality customer service and profitability of a hospitality business.

Other Format: Other Format Selected

Other Format: TBCC

Are there similar courses NO  
existing:

Required or Elective: Elective

Is there impact on degrees or certificates: YES

Description of impact on deg/cert: Cross-listed as CA 141.

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

Description of impact on dept/campus: Cross-listed as CA 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: Winter  
Implementation Year: 2008

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



## Course Content and Outcome Guide

**COURSE NUMBER:** 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 basic concepts and the importance of customer service in the hospitality industry. The course will also explore customer expectations and its relationship to the success of the hospitality business.

**INTENDED OUTCOMES:**

- Provide good customer service in a hospitality setting.
- Anticipate and respond to customer expectations.
- Use an understanding of service procedures to ensure a consistent service value.
- Understand the interrelationship of quality customer service and profitability of a hospitality business.

**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

Curriculum Request Form  
Course Revision

CHANGE: Requisites

Current Course Number: CIS 140S

Current Course Title: Perl Script Programming

Current Description: Prepares students to install and configure Perl on Linux; design, implement, and test Perl scripts; debug Perl scripts; and locate, read, and integrate information from a variety of technical sources. Prerequisites: experience writing shell scripts and using Unix regular expressions; CS 140U or equivalent.

Proposed Description: Prepares students to install and configure Perl on Linux; design, implement, and test Perl scripts; debug Perl scripts; and locate, read, and integrate information from a variety of technical sources. Recommended: experience writing shell scripts and using Unix regular expressions as covered in CS 140U or equivalent.

Reason for Description Change: No distinction was made between a Prerequisite and Recommended Prerequisite at the time the original description was approved nor was Banner (blessed be it!) enforcing prerequisite requirements. Along the way, the Recommended fell out of the course description.

Current Prerequisites: CS 140U

Proposed Prerequisites: recommended skills in description

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: Taylor Hanna & Barbara Huseby

Contact E-Mail: thanna@pcc.edu, bhuseby@pcc.edu

Curriculum Request Form  
Course Revision

CHANGE: Course Description, Learning Outcomes

Current Course Number: MTH93

Current Course Title: Intro to the TI Graphics Calculator

Current Description: Explores the power of your programmable graphing calculator for use at school and home. The TI-89 or TI 92+ graphing calculator required.

Proposed Description: Explores the power of your programmable graphing calculator for use at school and home. The TI-89, TI 92+, or Voyage 200 graphing calculator is required.

Reason for Description Change: Update to reflect new, additional Texas Instruments calculator model.

Current Learning Outcomes:

1. Demonstrate mastery of the basic capabilities of the TI-89 or TI-92+ graphing calculator.
2. Demonstrate understanding of the windows format of the calculator.
3. Familiarize students with the advanced capabilities of the calculator.
4. Gain confidence in the use of the TI-89 or TI-92+ graphing calculator.

Proposed Learning Outcomes:

- Demonstrate mastery of basic editing, calculations, and algebraic features.
- \* Understand how to use the catalog, menu items, including variables, and memory management.
- \* Effectively use graph and table features.
- \* Gain confidence in the use of the TI-89, TI 92+, or Voyage 200 for use in other courses.

Reason for Learning Outcomes Update according to Dr. Ruth Stiehl's and the

Change: college's preferred outcome criteria.

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: Dennis Reynolds

Contact E-Mail: dreynold@pcc.edu

Curriculum Request Form  
Course Revision

CHANGE: Learning Outcomes

Current Course Number: MTH111B

Current Course Title: College Algebra - Business, Management, Life & Social Science

Current Learning Outcomes:

- \* Demonstrate mastery of polynomial, rational, exponential, and logarithmic functions.
- \* Recognize and create linear programming models of real world business situations.
- \* Recognize and create a matrix model of real world economic situations.
- \* Prepare students for further coursework in their major area of study.
- \* Prepare students for advanced studies in mathematics.

Proposed Learning Outcomes:

- ◆ Demonstrate mastery of polynomial, rational, exponential, and logarithmic functions.
- ◆ Demonstrate ability to model non-trivial, real world phenomena.
- ◆ Creatively use mathematical and other problem solving strategies to formulate problems, to solve problems using multiple approaches, and to interpret results.
- ◆ Prepare students for further coursework in their major area of study.
- ◆ Prepare students for advanced studies in mathematics.

Reason for Learning Outcomes Change: Update outcomes based on Dr. Ruth Stiehl's guidelines and the college's preference.

Will this impact other SACs?,Is no

there an impact on other SACs?:

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

Request Term: fall

Requested Year: 2007

Contact Name: Dennis Reynolds

Contact E-Mail: dreynold@pcc.edu

Curriculum Request Form  
Course Revision

CHANGE: Course Description, Requisites, Learning Outcomes

Current Course Number: ESOL 160

Current Course Title: Level 6 Academic Reading

Current Description: Content comprehension, textual analysis, critical thinking skills, study skills, and language analysis. Readings from textbooks, literature, and newspapers. Includes finding themes and main ideas, summarizing, paraphrasing, inferencing, using context clues, review of prereading techniques. Study of words forms and common affixes. Prerequisite: ESOL placement test; concurrent placement into Level 5 Writing and Communication or higher.

Proposed Description: Content comprehension, textual analysis, critical thinking skills, study skills, and language analysis. Readings from textbooks, literature, and newspapers. Includes finding themes and main ideas, summarizing, paraphrasing, inferencing, using context clues, review of prereading techniques. Study of word forms and common affixes. Prerequisite: ESOL placement test or instructor permission; concurrent placement in ESOL 152 and 154 or higher

Reason for Description Change: The only changes are a typo and the prerequisite wording, and the reason for this change is to more specifically identify the courses that are requisites.

Current Learning Outcomes: Read basic-level authentic adult materials in English

Proposed Learning Outcomes: Read both modified and unmodified materials reflecting an adult sensibility. Demonstrate understanding by writing clear, well-developed summaries, analyses, responses and presentations, and by speaking comprehensibly about the material.

Reason for Learning Outcomes Change: The changes are intended to more specifically reflect the intended outcome of the course and to emphasize the writing component.

Current Prerequisites/Concurrent: Prerequisite: ESOL placement test; concurrent placement into Level 5 Writing and Communication or

Proposed Prerequisites/Concurrent: higher.  
Prerequisite: ESOL placement test or instructor permission; concurrent placement in ESOL 152 and 154 or higher.

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: 2007

Contact Name: Roxanne Hill  
Contact E-Mail: rhill@pcc.edu



Curriculum Request Form  
Course Revision

CHANGE: Course Description, Requisites, Learning Outcomes

Current Course Number: ESOL 162

Current Course Title: Level 6 Academic Writing

Current Description: Review of the writing process and introduction to the essay. Descriptive, narrative, process, and comparison/contrast paragraphs and essays; introduction to cause/effect. Review of verb tenses, sentence types, punctuation, and spelling patterns. Introduction to adverb and adjective clauses, reported speech, passive voice, and gerunds and infinitives. Prerequisite: ESOL placement test; concurrent placement in Level 5 Reading and Communication or higher.

Proposed Description: Review of the writing process and development of the essay. Descriptive, narrative, process, and comparison/contrast essays. Review of verb tenses, sentence types, punctuation, and spelling patterns. Introduction to adverb and adjective clauses, reported speech, passive voice, and gerunds and infinitives. Prerequisite: ESOL placement test; concurrent placement in ESOL 150 and 154 or higher.

Reason for Description Change: The changes are intended to more specifically reflect the academic nature of the course.

Current Learning Outcomes: Write a clear, well developed short essay with an appropriate introduction and conclusion and a clear thesis statement.

Proposed Learning Outcomes: Write a clear, well developed five-paragraph essay with an appropriate introduction and conclusion and a clear thesis statement.

Reason for Learning Outcomes Change: The changes are intended to more specifically reflect the academic level of the course.

Current Prerequisites/Concurrent: Prerequisite: ESOL placement test; concurrent placement in Level 5 Reading and Communication or higher.

Proposed Prerequisites/Concurrent: Prerequisite: ESOL placement test; concurrent placement in ESOL 150 and 154 or higher.

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

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

Request Term:                    fall  
Requested Year:                2007  
Contact Name:                 Roxanne Hill  
Contact E-Mail:                rhill@pcc.edu

Curriculum Request Form  
Course Revision

CHANGE: Course Description, Requisites, Learning Outcomes

Current Course Number: ESOL 164

Current Course Title: Level 6 Academic Communication

Current Description: Review of English consonants and vowels, consonant clusters, past tense and plural endings; common sound substitutions; intonation, phrasing, reductions and stress patterns. Listening comprehension, discussion, and conversation skills. Public speaking including prepared speeches of three to five minutes with written outlines; impromptu speeches. Prerequisite: ESOL placement test; concurrent placement in Level 5 Reading and Writing or higher. Prerequisite: ESOL placement test; concurrent placement in Level 5 Reading and Writing or higher.

Proposed Description: Review of English consonants and vowels, consonant clusters, past tense and plural endings; common sound substitutions; intonation, phrasing, reductions, and stress patterns. Listening comprehension and discussion. Public speaking, including prepared speeches with written outlines on academic topics. Prerequisite: ESOL placement test; concurrent placement in ESOL 150 and 152 or higher. Prerequisite: ESOL placement test; concurrent placement in ESOL 150 and 152 or higher.

Reason for Description Change: The changes are intended to more accurately reflect the academic nature of the course and to eliminate unnecessary details.

Current Learning Outcomes: Student is able to comprehend and communicate in complete sentences in a variety of situations and can be understood by native speakers most of the time.

Proposed Learning Outcomes: Student is able to comprehend and communicate in series of sentences in a variety of academic settings and can be understood by native speakers most of the time.

Reason for Learning Outcomes Change: The changes are intended to more accurately reflect the higher academic nature of the course.

Current Prerequisites/Concurrent: ESOL placement test; concurrent placement in Level 5 Reading and Writing or higher.

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

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

Request Term:                           fall

Requested Year:                       2007

Contact Name:                         Roxanne Hill

Contact E-Mail:                       rhill@pcc.edu

Curriculum Request Form  
Course Revision

CHANGE: Course Description, Requisites, Learning Outcomes

Current Course Number: ESOL 250

Current Course Title: Level 7 Academic Reading

Current Description: Content comprehension, textual analysis, critical thinking skills, study skills, and language analysis. Readings from textbooks, short stories and/or a short novel, newspapers, and popular magazines. Includes finding themes and main ideas, summarizing, paraphrasing, inferencing, using context clues, review of prereading techniques. Study of word forms, common affixes and stems, and figurative language Prerequisite: ESOL placement test; concurrent placement into Level 6 Writing and Communication or higher.

Proposed Description: Content comprehension, textual analysis, critical thinking skills, study skills, and language analysis. Readings from textbooks, short stories and/or a short novel, newspapers, and popular magazines. Includes finding themes and main ideas, summarizing, paraphrasing, inferencing, using context clues, review of prereading techniques. Study of word forms, common affixes and stems, and figurative language. Prerequisite: ESOL placement test or instructor permission; concurrent placement in ESOL 162 and 164 or higher.

Reason for Description Change: The changes are in the prerequisites. The reason is to more clearly specify the pre-requisites and co-requisites. (There are also two minor typo changes.)

Current Learning Outcomes: Read pre-college academic and general interest materials in English

Proposed Learning Outcomes: Read unmodified, authentic materials reflecting an adult sensibility. Demonstrate understanding by writing clear, well-developed summaries, analyses, responses and presentations, and by speaking comprehensibly about the material.

Reason for Learning Outcomes Change: The reason for the change is to more specifically state the outcomes.

Current Prerequisites/Concurrent: ESOL placement test; concurrent placement into Level 6 Writing and Communication or higher.

Proposed Prerequisites/Concurrent: ESOL placement test or instructor permission; concurrent placement in ESOL 162 and 164 or higher.

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: 2007  
Contact Name: Roxanne Hill  
Contact E-Mail: rhill@pcc.edu

Curriculum Request Form  
Course Revision

CHANGE: Course Description, Requisites

Current Course Number: ESOL 252

Current Course Title: Level 7 Academic Writing

Current Description: Review of the writing process. Expository essays (e.g. narration, comparison/contrast, cause/effect, discussion). Review and instruction in English grammar, punctuation, and sentence structure. Prerequisite: ESOL placement test; concurrent placement in Level 6 Reading and Communication or higher.

Proposed Description: Review of the writing process. Descriptive and expository essays (e.g. descriptive narration or descriptive process, comparison/contrast, cause/effect, discussion). Review and instruction in English grammar, punctuation, and sentence structure. Prerequisite: ESOL placement test; concurrent placement in ESOL 160 and 164 or higher.

Reason for Description Change: The change is intended to make the description more specific and to more specifically state the pre-requisites and co-requisites.

Current Prerequisites/Concurrent: Prerequisite: ESOL placement test; concurrent placement in Level 6 Reading and Communication or higher.

Proposed Prerequisites/Concurrent: Prerequisite: ESOL placement test; concurrent placement in ESOL 160 and 164 or higher.

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:  
Contact E-Mail:

Roxanne Hill  
rhill@pcc.edu



Curriculum Request Form  
Course Revision

CHANGE: Course Title, Course Description, Requisites

Current Course Number: ESOL 254

Current Course Title: Level 7 Academic Writing

Current Description: Review of English consonants and vowels: emphasis on correcting persistent sound problems. Review of intonation, phrasing, and stress patterns. Discussion and listening comprehension, including lecture/note-taking. Public speaking, including prepared speeches of five minutes with written outlines; impromptu speeches. Prerequisite: ESOL placement test; concurrent placement in Level 6 Reading and Writing or higher.

Proposed Description: While developing strategies to improve spoken intelligibility, use critical thinking and listening and notetaking skills in public speaking with written outlines on academic topics. Review English consonants and vowels, intonation, phrasing, and stress patterns. Prerequisites: ESOL placement test; concurrent placement in ESOL 160 and 162 or higher.

Reason for Description Change: The changes are intended to more accurately reflect the academic focus of the course.

Current Learning Outcomes: Student is able to comprehend and communicate appropriately and be understood in one-on-one, small group, and large group situations.

Proposed Learning Outcomes: Student is able to comprehend and communicate clearly and appropriately in a variety of academic settings.

Reason for Learning Outcomes Change: The changes are intended to more accurately represent the academic focus of the course.

Current Prerequisites/Concurrent: Prerequisite: ESOL placement test; concurrent placement in Level 6 Reading and Writing or higher.

Proposed Prerequisites/Concurrent: Prerequisites: ESOL placement test; concurrent placement in ESOL 160 and 162 or higher.

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: Roxanne Hill

Contact E-Mail: rhil@pcc.edu

Curriculum Request Form  
Course Revision

CHANGE: Course Description, Requisites, Learning Outcomes

Current Course Number: ESOL 260

Current Course Title: Level 8 Academic Reading

Current Description: Content comprehension, textual analysis, critical thinking skills, study skills, and language analysis. Readings from textbooks, short stories and/or a novel, newspapers, and popular magazines. Includes finding themes and main ideas, summarizing, paraphrasing, inferencing, evaluation of sources and analysis of arguments. Prerequisite: ESOL placement test and concurrent placement prerequisite/concurrent: Level 7 Writing and Communication or placement into Level 8 Writing and Communication.

Proposed Description: Content comprehension, textual analysis, critical thinking, study skills, and language analysis. Readings from textbooks, short stories and/or a novel, newspapers, and popular magazines. Includes finding themes and main ideas, summarizing, paraphrasing, inferencing, evaluation of sources and analysis of arguments. Prerequisite: ESOL placement test; completion of ESOL 252 and 254/255/257 or higher; OR placement into ESOL 262 and ESOL 264/265/267.

Reason for Description Change: The change is intended to more specifically identify the prerequisites.

Current Learning Outcomes: Read college-level materials in English

Proposed Learning Outcomes: Read unmodified, authentic materials reflecting an adult sensibility. Demonstrate understanding by writing clear, well-developed summaries, analyses, responses and presentations, and by speaking comprehensibly about the material.

Reason for Learning Outcomes Change: The change is intended to more specifically describe the level of reading and to emphasize that successful completion of this reading course requires specific writing skills.

Current Prerequisites/Concurrent: Prerequisite: ESOL placement test and concurrent placement prerequisite/concurrent: Level 7 Writing and

Communication or placement into Level 8 Writing and Communication.

Proposed Prerequisites/Concurrent: Prerequisite: ESOL placement test; completion of ESOL 252 and 254/255/257 or higher; OR placement into ESOL 262 and ESOL 264/265/267.

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: Roxanne Hill  
Contact E-Mail: rhill@pcc.edu

Curriculum Request Form  
Course Revision

CHANGE: Course Description,Requisites,Learning Outcomes

Current Course Number: ESOL 262

Current Course Title: Level 8 Academic Reading

Current Description: Review of the writing process. Descriptive, and expository essays ( e.g. description, classification, problem/solution, definition, argument). Introduces principles of research. General review of English grammar, punctuation, and sentence structure.  
Prerequisite: ESOL placement test and prerequisite/concurrent: Level 7 Reading and Communication or placement into Level 8 Writing and Communication.  
Addendum to Course Description  
Intended Outcomes for the course

Proposed Description: Review of the writing process. Expository essays (e.g. classification, problem/solution, definition, argument). Introduction to principles of research. General review of English grammar, punctuation, and sentence structure.  
Prerequisite: ESOL placement test; completion of ESOL 250 and 254/255/257 or higher; OR placement into ESOL 260 and ESOL 264/265/267.

Reason for Description Change: The changes are intended to remove descriptive essays as these will be addressed in lower level courses and to more specifically identify the prerequisite courses.

Current Learning Outcomes: None posted

Proposed Learning Outcomes: Write a clear, well-developed academic paper with an appropriate introduction and conclusion and a clear thesis statement.

Reason for Learning Outcomes Change: The current and proposed outcomes should be the same but for some reason no outcome is currently posted on the Curriculum site.

Current  
Prerequisites/Concurrent: Prerequisite: ESOL placement test and prerequisite/concurrent: Level 7 Reading and Communication or placement into Level 8 Writing and Communication.

Proposed  
Prerequisites/Concurrent: Prerequisite: ESOL placement test; completion of ESOL 250 and 254/255/257 or higher; OR placement into ESOL 260 and ESOL 264/265/267.

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: Roxanne Hill  
Contact E-Mail: rhill@pcc.edu

Curriculum Request Form  
Course Revision

CHANGE: Course Description,Requisites,Learning Outcomes

Current Course Number: ESOL 264

Current Course Title: Level 8 Academic Communication

Current Description: Review of English consonants and vowels: emphasis on correcting persistent sound problems caused by omissions, substitutions, and additions. Review of intonation, phrasing, and stress patterns. Discussion and listening comprehension, including lecture/note-taking. Public speaking, including prepared speeches of five minutes with written outlines; impromptu speeches. Prerequisite: ESOL placement test; concurrent placement into Level 7 Reading and Writing or higher.

Proposed Description: While developing strategies to improve spoken intelligibility, use critical thinking and listening and notetaking skills in public speaking with written outlines on academic topics. Review English consonants and vowels, intonation, phrasing, and stress patterns. Prerequisites: ESOL placement test; concurrent placement in ESOL 250 and 252 or higher.

Reason for Description Change: The changes are intended to more accurately represents the academic focus of the course and to more clearly specify the pre-requisites.

Current Learning Outcomes: Student is able to comprehend and communicate clearly and appropriately in one-on-one, small group, and large group situations.

Proposed Learning Outcomes: Student is able to comprehend and communicate clearly and appropriately in a variety of academic settings.

Reason for Learning Outcomes Change: The changes are intended to more accurately reflect the academic focus of the course.

Current Prerequisites/Concurrent: Prerequisite: ESOL placement test; concurrent placement into Level 7 Reading and Writing or higher.

Proposed Prerequisites/Concurrent: Prerequisites: ESOL placement test; concurrent placement in ESOL 250 and 252 or higher.

Will this impact other SACs?,Is No

there an impact on other  
SACs?:

How other SACs may be  
impacted:

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

Request Term:                    winter  
Requested Year:                    2008  
Contact Name:                    Roxanne Hill  
Contact E-Mail:                    rhill@pcc.edu



Curriculum Request Form  
Course Revision

CHANGE: Course Description, Learning Outcomes

Current Course Number: ESOL 265

Current Course Title: Level 8 Academic Communication

Current Description: Develops strategies to improve spoken intelligibility, use critical thinking and listening and note taking skills in public speaking with written outlines on academic topics. Prerequisites: ESOL placement test; concurrent placement in ESOL 250 and 252 or higher.

Proposed Description: While developing strategies to improve spoken intelligibility, use critical thinking and listening and notetaking skills in public speaking with written outlines on academic topics. Prerequisites: ESOL placement test; concurrent placement in ESOL 250 and 252 or higher.

Reason for Description Change: The change is intended to make the wording parallel with the other ESOL Communication courses.

Current Learning Outcomes: Student is able to comprehend and communicate clearly and appropriately in one-on-one, small group, and large group situations.

Proposed Learning Outcomes: Student is able to comprehend and communicate clearly and appropriately in a variety of academic settings.

Reason for Learning Outcomes Change: The changes are intended to more clearly represent the academic focus of the course.

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: Roxanne Hill

Contact E-Mail:

[rhill@pcc.edu](mailto:rhill@pcc.edu)

Curriculum Request Form  
Related Instruction

Current Course Number: ED 263

Current Course Title: Portfolio Development

Communication Hours: 55

Content (Activities, Skills, Concepts, etc.): Direct instruction and study time on reflective writing, clarity, and organization techniques associated with portfolios.  
Direct instruction and study time on documentation/evidence-gathering regarding professional competencies.

Human Relations Hours: 5

Content (Activities, Skills, Concepts, etc.): Direct instruction and practice on providing and accepting constructive feedback.  
Review of human relations elements in the field of education that need documentation in a portfolio.

Contact Name: Gabe Hunter-Bernstein

Contact Email: ghunterb@pcc.edu

Curriculum Request Form  
Course Revision

CHANGE: Learning Outcomes  
Current Course Number: INSP 151  
Proposed Course Number: INSP 151  
Current Course Title: International Residential Code - Structural  
Current Learning Outcomes: On completion of this course the student should be able to:  
Understand the historical development of codes  
Understand the use and application of residential building codes  
Understand the use and application building materials used in residential construction  
Apply plan review strategies and residential building inspection techniques

Proposed Learning Outcomes: On completion of this course the student should be able to:  
1. Explain to the public the development of residential codes and the importance of codes/regulations.  
2. Locate applicable code sections for specific situations.  
3. Interpret code requirements for specific situations.  
4. Suggest options for various ways to comply with the code.  
5. Describe residential building elements in layman terms  
6. Identify structural elements of residential buildings.  
7. Find code responses to specific questions within specified timeframe.

Reason for Learning Outcomes Change: update to meet PCC guidelines.  
Will this impact other SACs?,Is there an No impact on other SACs?:  
Will this impact other Depts/Campuses?,Is there an impact on another dept or campus?: No  
Request Term: winter  
Requested Year: 2007  
Contact Name: Debra Anderson

Contact E-Mail:

[debra.anderson4@pcc.edu](mailto:debra.anderson4@pcc.edu)

Curriculum Request Form  
Course Revision

CHANGE: Course Description, Learning Outcomes

Current Course Number: INSP 152

Proposed Course Number: INSP 152

Current Course Title: International Residential Code – Mechanical

Current Description: mechanical systems. This course is 30 total contact hours and also worth 60 LU credits to AIA members. Prerequisites: RD 115 or WR 115, MTH 20 or equivalent.

Proposed Description: Study of residential mechanical systems code requirements. This course is 20 total contact hours and also worth 40 LU credits to AIA members. Prerequisites: RD 115 or WR 115, MTH 20 or equivalent.

Reason for Description Change: To give a complete descriptions and make credit hours and contact hours consistent.

Current Learning Outcomes: On completion of this course the student should be able to:  
Understand the history and development of residential mechanical codes.  
Demonstrate the skills required to apply residential mechanical codes to the construction of residential buildings.  
Demonstrate knowledge of the systems used to heat and cool residential buildings.  
Demonstrate the techniques necessary to review residential construction documents and determine the proper methods used to inspect mechanical systems under construction for conformance with building local building codes

Proposed Learning Outcomes: On completion of this course the student should be able to:  
1. Identify when a mechanical permit is required.  
2. Apply appropriate residential mechanical code sections to specific situations.  
3. Identify parts of heating and cooling systems.  
4. Determine combustion air requirements.  
5. Perform plan review for gas piping systems.  
6. Review residential mechanical appliance documents to ensure compliance with code.  
7. Utilize inspection techniques necessary to inspect

mechanical systems.

Reason for Learning  
Outcomes Change:

To meet PCC guidelines.

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

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

Request Term: winter

Requested Year: 2007

Contact Name: Debra Anderson

Contact E-Mail: debra.anderson4@pcc.edu

Curriculum Request Form  
Course Revision

CHANGE:	Course Description, Learning Outcomes
Current Course Number:	INSP 251
Current Course Title:	International Building Code 1
Current Description:	Covers nonstructural standards of the International Building Code, including occupancy classifications, building area height and location limits, exit requirements and fire resistive standards including multistory structures. Emphasis is placed on presenting basic code and building element concepts for the student with limited construction background. This is 40 total contact hours and is also worth 60 HSW credits to AIA members. Prerequisites: RD 115 or WR 115, placement into MTH 60.
Proposed Description:	Covers nonstructural regulations of the International Building Code, including administration, occupancy classification, building area, height and location limits, type of construction, interior environments and fire resistive standards for small commercial buildings including multistory structures. Emphasis is placed on presenting basic code and building element concepts for the student with limited construction background. This is 40 total contact hours and is also worth 60 HSW credits to AIA members. Prerequisites: RD 115 or WR 115, placement into MTH 60.
Reason for Description Change:	With the hire of additional part-time staff the SACC was able to discuss appropriate concepts to be taught in the 1st of a 3 part series. These changes were recommended.
Current Learning Outcomes:	On completion of this course the student should be able to: 1. Relate the history and development of the building codes to commercial buildings. 2. Apply commercial building codes to the design and construction of commercial buildings. 3. Determine basic allowable areas of buildings based on the requirements for occupancy groups, types of construction, number of stories, and location on property. 4. Recognize proper exiting schemes for commercial buildings including new construction, remodels and multi-story structures.
Proposed Learning Outcomes:	On completion of this course the student should be able to: 1. Explain to the public the importance of codes/regulations.



2. Determine if a building permit is required.
3. Read and interpret code sections for applicability to specific situations.
4. Determine occupancy group.
5. Determine type of construction.
6. Determine allowable area, height, and stories of buildings based on the requirements for occupancy group, type of construction, and allowable increases.
7. Identify components of fire resistive assemblies.
8. Determine if fire resistive construction is required based on distance to property lines, occupancy and type of construction.
9. Interpret code requirements to specific situations and suggest options for compliance.
10. Find code responses to specific questions within specified timeframe.

Reason for Learning Outcomes Change: To meet PCC guidelines and coordinate with description.

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: 2007

Contact Name: Debra Anderson  
Contact E-Mail: debra.anderson4@pcc.edu

Curriculum Request Form  
Course Revision

CHANGE: Course Description, Learning Outcomes

Current Course Number: INSP 255

Proposed Course Number:

Current Course Title: International Mechanical Code 1

Proposed Course Title:

Proposed Transcript Title:

Reason for Title Change:

Current Description: Study of the International Mechanical Code, including combustion air, ware-air heating systems, venting of appliances and ducts. This course is 30 total contact hours and also worth 60 LU credits to AIA members. Prerequisite: RD 115 or WR 115; placement into MTH 60.

Proposed Description: Study of the International Mechanical Code regulations for permitting, general requirements, ventilation, exhaust systems including kitchen hoods and duct systems. This course is 20 total contact hours and also worth 40 LU credits to AIA members. Prerequisite: RD 115 or WR 115; and placement into MTH 60.

Reason for Description Change: Clean up wording and add specificity so potential students are able to determine if this is an appropriate class in which to enroll. It also coordinates course credits and contact hours.

Current Learning Outcomes: 

1. Understand the history and development of the mechanical codes as they relate to commercial buildings.
2. Apply mechanical codes to the design and construction of buildings.
3. Determine the basic requirements for heating, ventilating and air conditioning systems.

Proposed Learning Outcomes: At the end of the course, the student should be able to: 

1. Identify and apply appropriate commercial mechanical codes to specific situations.
2. Determine basic code requirements for heating, ventilation, and air conditioning systems.
3. Perform plan review for hood exhaust systems.
4. Perform plan review for duct systems.
5. Identify elements of systems presented in the course.
6. Apply appropriate inspection techniques.

Reason for Learning Outcomes Change: To meet PCC guidelines.

Current Prerequisites:

Proposed Prerequisites:

Current

Prerequisites/Concurrent:

Proposed

Prerequisites/Concurrent:

Current Corequisites:

Proposed Corequisites:

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

How other SACs may be impacted:

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

How other Depts/Campuses will be impacted:

Request Term: winter

Requested Year: 2008

Contact Name: Debra Anderson

Contact E-Mail: debra.anderson4@pcc.edu

Curriculum Request Form  
New Course

Course Number: CAS 215

Course Title: Cascading Style Sheets (CSS) and Dynamic HTML

Transcript Title: CSS and Dynamic HTML

Lecture Hours: 3

Lab Hours: 3

Weekly Contact Hours: 6

Total Credits: 4

Reason for New Course: This course fills a gap in our web curriculum, and is badly needed for our new AAS CAS Web Site Development and Design degree as well as the Web Site Development Certificate. Cascading Style Sheets are becoming an increasingly complex and important part of web design in the industry, and many students are requesting that we teach it. The experimental class this term already has 17 students enrolled.

Course Description: Create complex Cascading Style Sheets (CSS files) that format web pages according to industry and accessibility standards, work in multiple browsers, and separate content from presentation. Develop web pages using XHTML, Dreamweaver, or another HTML editor that can be customized by the user. Create stunning, interactive web pages using CSS and Dynamic HTML. Recommended: CAS 206 or HMTL coding skills.

Prerequisite(s): None

Prereq/Concurrent: None

Corequisite(s): None

Learning Outcomes: --Utilize XHTML, Dreamweaver or another HTML editor to create style sheets.  
--Create complex CSS in a web site.  
--Create style sheets as part of a web site that meet industry and accessibility standards, and work in multiple browsers.  
--Create interactive web pages using Dynamic HTML.

Course Format: On Campus

Course Format: Online

Are there similar courses existing: NO

Required or Elective: Elective

Is there impact on degrees or certificates: YES

Description of impact on deg/cert: We plan to add this as an elective in the CAS Web Site Development Certificate and the CAS Web Site Development and Design AAS Degree.

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

Description of impact on dept/campus:

Have other SACs been contacted?: YES

Description of Contact: The CIS Department, which is the only one that could be affected by this course, has been closely involved with the creation of the new Web Site Development and Design AAS Degree, and is aware we are developing this course.

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

Implementation Term: Winter

Implementation Year: 2008

Contact Name: Kelly Peden

Contact E-mail: kpeden@pcc.edu

# Course Content and Outcome Guide

Date: **May 2007** Prepared By: **Ron Bekey, Michael Passalacqua, Greg Kerr, Judy Read**

Course Number: **CAS 215 (temporary number: CAS 299)**

Course Title: **Cascading Style Sheets (CSS) and Dynamic HTML**

Title for Transcripts: **CSS and Dynamic HTML**

Credit Hours: **4**

Lecture Hours per Week: **3**

Lab Hours per Week: **3**

Number of Weeks: **11**

Special Fee: **Lab fee based on lab fee rate as published in college catalog and schedule**

## **Course Description for publication:**

Create complex Cascading Style Sheets (CSS files) that format web pages according to industry and accessibility standards, work in multiple browsers, and separate content from presentation. Develop web pages using XHTML, Dreamweaver, or another HTML editor that can be customized by the user. Create stunning, interactive web pages using CSS and Dynamic HTML. Recommended: CAS 206 or HMTL coding skills.

## **Intended Outcome(s) for the Course:**

- Utilize XHTML, Dreamweaver or another HTML editor to create style sheets.
- Create complex CSS in a web site.
- Create style sheets as part of a web site that meet industry and accessibility standards, and work in multiple browsers.
- Create interactive web pages using Dynamic HTML.

## **Outcome Assessment Strategies:**

Web site(s) incorporating concepts learned in the class

May include objective tests or scored assignments

## **Themes, Concepts, Issues**

Terminology

Industry standards

Accessibility

Cross-browser coding

Coding CSS using XHTML

Dynamic HTML

## **Competencies, Skills**

Students will publish, test and debug web sites incorporating advanced CSS techniques such as:

Selectors: Class, ID, Type

Embedded, In-line and External style sheets

Specificity

Cross-browser coding

Best practices in CSS

Separating content from presentation

Inheritance

Cascading

CSS Lists

Navigation Menus using CSS

CSS Tables

Margins and Borders

Typography

Styling Links

Dynamic HTML

Curriculum Request Form  
Course Revision

CHANGE: Course Description

Current Course Number: ENG 207

Current Course Title: World Literature-Asian

Current Description: English translations of Indian literature from earliest times to modern. May include such works and authors as hymns from the Rygveda, the love stories and the battles of the Ramayana, and the twentieth century authors Tagore and Rushdie. Prerequisite: Placement into WR 121.

Proposed Description: English 207 is part of a three-course survey of World Asian Literature that includes English 208 and English 209. English 207 introduces students to Indian literature in English (for the most part, translated) from ancient to contemporary. May include such works and authors as hymns from the Rig Veda, the Ramayana, classical poetry, and the twentieth century authors Narayan, Ved Mehta and Arundhati Roy. Prerequisite: Placement into WR 121.

Reason for Description Change: To be consistent with 3-credit to 4-credit conversion.

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: spring

Requested Year: 2008

Contact Name: Steve Mainville

Contact E-Mail: smainvil@pcc.edu



Curriculum Request Form  
Course Revision

CHANGE:	Course Title
Current Course Number:	ENG 207
Current Course Title:	World Literature-Asian
Proposed Course Title:	World Literature-Asian (India)
Proposed Transcript Title:	World Lit.-Asian (India)
Reason for Title Change:	To more specifically reflect course content.
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:	spring
Requested Year:	2008
Contact Name:	Steve Mainville
Contact E-Mail:	smainvil@pcc.edu

Curriculum Request Form  
Course Revision

CHANGE: Course Description

Current Course Number: ENG 208

Current Course Title: World Literature-Asian

Current Description: English translations of Chinese literature from earliest times to modern. May include such works and authors as The Book of Songs, Li Po, Du Fu, the Journey to the West, and the twentieth century authors Lu Xun and Ding Ling. Prerequisite: Placement into WR 121.

Proposed Description: English 208 is part of a three-course survey of World Asian Literature that includes English 209 and English 207. English 208 introduces students to Chinese literature in English (for the most part, translated) from ancient to contemporary. This course may include such works and authors as The Book of Songs, The Analects, the Tao Te Ching, Li Po, Du Fu, Journey to the West, and contemporary writers such as Ding Ling, Wang Meng, Liu Pin-yeng, Shi Tiesheng, Chen Ran, and Li Xiao. Prerequisite: Placement into WR 121.

Reason for Description Change: To be consistent with 3-credit to 4-credit conversion.

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: spring

Requested Year: 2008

Contact Name: Steve Mainville

Contact E-Mail: smainvil@pcc.edu

Curriculum Request Form  
Course Revision

CHANGE:	Course Title
Current Course Number:	ENG 208
Current Course Title:	World Literature-Asian
Proposed Course Title:	World Literature-Asian (China)
Proposed Transcript Title:	World Lit.-Asian (China)
Reason for Title Change:	To more specifically reflect course content.
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:	spring
Requested Year:	2008
Contact Name:	Steve Mainville
Contact E-Mail:	smainvil@pcc.edu

Curriculum Request Form  
Course Revision

CHANGE: Course Description

Current Course Number: ENG 209

Current Course Title: World Literature-Asian

Current Description: English translations of Japanese literature from earliest times to modern. May include such works and authors as the Manyoshu, selections from Heian court diaries, The Tale of Genji, the No, Kabuki, and puppet theatres, and the twentieth century authors Kawabata, Tanizaki, Hayashi, Enchi, and Mishima. Prerequisite: Placement into WR 121.

Proposed Description: English 209 is part of a three-course survey of World Asian Literature that includes English 207 and English 208. English 209 introduces students to Japanese literature (translated into English) from the earliest poems to contemporary novels, films, and animation. The readings will include such works and authors as the Man yoshu, The Tale of Genji, The Pillow Book, and the twentieth century novelists Kawabata, Enchi, Mishima, and Murakami. Prerequisite: Placement into WR 121.

Reason for Description Change: To be consistent with 3-credit to 4-credit conversion.

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: spring

Requested Year: 2008

Contact Name: Steve Mainville

Contact E-Mail: smainvil@pcc.edu

Curriculum Request Form  
Course Revision

CHANGE:	Course Title
Current Course Number:	ENG 209
Current Course Title:	World Literature-Asian
Proposed Course Title:	World Literature-Asian (Japan)
Proposed Transcript Title:	World Lit.-Asian (Japan)
Reason for Title Change:	To more specifically reflect course content.
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:	spring
Requested Year:	2008
Contact Name:	Steve Mainville
Contact E-Mail:	smainvil@pcc.edu

Curriculum Request Form  
Course Revision

CHANGE: Course Description

Current Course Number: ENG 212

Current Course Title: Biography and Autobiography

Current Description: Explores biography and autobiography from various places and periods. Prerequisite: Placement into WR 121.

Proposed Description: Studies biographies, autobiographies, memoirs, and journals as works of literature. Prerequisite: Placement into WR 121.

Reason for Description Change: To be consistent with 3-credit to 4-credit conversion.

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: spring

Requested Year: 2008

Contact Name: Steve Mainville

Contact E-Mail: smainvil@pcc.edu

Curriculum Request Form  
Course Revision

CHANGE: Course Description

Current Course Number: ENG 240

Current Course Title: Introduction to Native American Literatures

Current Description: Studies oral and written composition by Native Americans from both before and after contact with Euro-Americans. Provides historical, geographical, political, social, religious, linguistic, aesthetic and ethnopoetic contexts for understanding the various tribal literatures studied. Recommended: some background or experience in literature is desirable. Prerequisite: Placement into WR 121.

Proposed Description: Studies oral and written compositions by Native Americans from both before and after contact with Euro-Americans. Provides historical, geographical, political, social, religious, linguistic, aesthetic and ethnopoetic contexts for understanding the various tribal literatures studied. Prerequisite: Placement into WR 121.

Reason for Description Change: To be consistent with 3-credit to 4-credit conversion.

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: spring

Requested Year: 2008

Contact Name: Steve Mainville

Contact E-Mail: smainvil@pcc.edu

Curriculum Request Form  
Course Revision

CHANGE: Course Description,Requisites

Current Course Number: ENG 244

Current Course Title: Introduction to Asian American Literature

Current Description: Studies writings in English by American writers of Chinese, Japanese, Korean, Vietnamese, Filipino, Pacific Islander, and other Asian ancestry. Considers the writings in their historical, cultural, political, and social contexts. Emphasizes development of attitudes, values, and identities.

Proposed Description: Studies writings in English by American writers of Chinese, Japanese, Korean, Vietnamese, Filipino, Pacific Islander, and other Asian ancestry. Considers the writings in their historical, cultural, political, and social contexts. Emphasizes development of attitudes, values, and identities. Prerequisite: Placement into WR 121.

Current Prerequisites: None

Proposed Prerequisites: Placement into WR 121

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: spring

Requested Year: 2008

Contact Name: Steve Mainville

Contact E-Mail: smainvil@pcc.edu



Curriculum Request Form  
Course Revision

CHANGE:	Course Title
Current Course Number:	ENG 244
Current Course Title:	Intoduction to Asian American Literature
Proposed Course Title:	Introduction to Asian American Literatures
Proposed Transcript Title:	Intro to Asian American Lit
Reason for Title Change:	The "s" on "Literatures" shows that there are distinct Asian American literatures.
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:	spring
Requested Year:	2008
Contact Name:	Steve Mainville
Contact E-Mail:	smainvil@pcc.edu

Curriculum Request Form  
Course Revision

CHANGE: Course Description

Current Course Number: ENG 256

Current Course Title: African-American Literature

Current Description: Introduces the literature of the American people whose roots are in Africa, emphasizing the period of the diaspora, the Middle Passage, and the period of slavery. Addresses the African origins of African American writing, the role of oral storytelling, the slave narrative, and the earliest literary publications. Focuses on both oral and written texts that represent the interests, aspirations, and experiences of African Americans. Prerequisite: Placement into WR 121.

Proposed Description: ENG 256 introduces the literature of the American people whose roots are in Africa. Investigates African civilizations, writers of African descent, up to the period of American Reconstruction. Explores American and European slave narratives, as well as the African origins of African American writing and storytelling. Prerequisite: Placement into WR 121.

Reason for Description Change: To be consistent with 3-credit to 4-credit conversion.

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: spring

Requested Year: 2008

Contact Name: Steve Mainville

Contact E-Mail: smainvil@pcc.edu

Curriculum Request Form  
Course Revision

CHANGE: Course Description

Current Course Number: ENG 257

Current Course Title: African American Literature

Current Description: Introduces literature of Americans whose roots are in Africa. Emphasizes period Post Civil War through the Harlem Renaissance. Covers "birth" of African American canon, post-war novels, short stories, poems, autobiographies, and plays. Literary magazines may be read to introduce early African American literary criticism. Focuses on oral and written texts representing interests, aspirations, and experiences of African Americans. Prerequisite: Placement into WR 121.

Proposed Description: ENG 257 introduces the literature of Americans whose roots are in Africa. The course explores the period of Reconstruction through the Harlem Renaissance. It incorporates novels, short stories, poems, journalism, autobiographies and plays. Focuses on the oral tradition and written texts of African Americans. Prerequisite: Placement into WR 121.

Reason for Description Change: To be consistent with 3-credit to 4-credit conversion.

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: spring

Requested Year: 2008

Contact Name: Steve Mainville

Contact E-Mail: smainvil@pcc.edu

Curriculum Request Form  
Course Revision

CHANGE: Course Description

Current Course Number: ENG 258

Current Course Title: African American Literature

Current Description: Introduces modern and contemporary literature of Americans whose roots are in Africa. Emphasizes period following Harlem Renaissance. Introduces writings which came to age after the Harlem Renaissance as well as contemporary writings. May focus on experimental writings to understand ways of African and early African tropes as used in new and innovative ways. Focuses on oral and written texts representing interests, aspirations, and experiences of African Americans. Prerequisite: Placement into WR 121.

Proposed Description: ENG 258 introduces the literature of Americans whose roots are in Africa. Emphasizes the way contemporary political and social aspirations of African Americans are reflected in the literature of the periods from the Harlem Renaissance through the present. Prerequisite: Placement into WR 121.

Reason for Description Change: To be consistent with 3-credit to 4-credit conversion.

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: spring

Requested Year: 2008

Contact Name: Steve Mainville

Contact E-Mail: smainvil@pcc.edu

Curriculum Request Form  
Course Revision

CHANGE: Course Description

Current Course Number: ENG 260

Current Course Title: Introduction to Women Writers

Current Description: An examination of writing by women. Students read poetry, fiction, plays, diary and journal entries by women from various places and periods. Prerequisite: Placement into WR 121.

Proposed Description: Explores women's literary theory and writings. Students read various sorts of fiction and non-fiction from various places and periods. Prerequisite: Placement into WR 121.

Reason for Description Change: To be consistent with 3-credit to 4-credit conversion.

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: spring

Requested Year: 2008

Contact Name: Steve Mainville

Contact E-Mail: smainvil@pcc.edu

Curriculum Request Form  
Course Revision

CHANGE: Course Description

Current Course Number: ENG 261

Current Course Title: Literature of Science Fiction

Current Description: Introduces literature of speculative or science fiction. Explores historical and contemporary themes. Covers a variety of authors, and examines the art and function of this genre of fiction. Recommended: student should possess sufficient aural/oral skills to fully participate in large and small group activities. Prerequisite: Placement into WR 121.

Proposed Description: This course explores the roots of science fiction as well as classic and modern works of science fiction and speculative literature. Students will analyze common themes in science fiction, the various ideological underpinnings of science fiction, and the way such literature comments on current issues in society and presents new ideas to society. Prerequisite: Placement into WR 121.

Reason for Description Change: To be consistent with 3-credit to 4-credit conversion.

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: spring

Requested Year: 2008

Contact Name: Steve Mainville

Contact E-Mail: smainvil@pcc.edu

Curriculum Request Form  
Course Revision

CHANGE: Course Title, Course Description

Current Course Number: ENG 275

Current Course Title: Bible as Literature

Proposed Course Title: The Bible as Literature

Reason for Title Change: Adding "The" avoids choppiness.

Current Description: Examines selected Biblical literature which continues to influence literary imagination. Studies literary, cultural, and interpretive contexts in which Biblical literature was created, and in which it is currently read. Prerequisite: Placement into WR 121.

Proposed Description: Explores the Bible as a literary text by discussing authorship, translation, literary forms, history, and cultural context. Discusses the Bible as a point of reference for literature as well as for other works of art. Prerequisite: Placement into WR 121.

Reason for Description Change: To be consistent with 3-credit to 4-credit conversion.

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: spring

Requested Year: 2008

Contact Name: Steve Mainville

Contact E-Mail: smainvil@pcc.edu

Curriculum Request Form  
New Course

Course Number: MRI 101

Course Title: MR Physics I - Principles, Equipment & Safety

Transcript Title: MR Physics I

Lecture Hours: 2

Weekly Contact Hours: 2

Total Credits: 2

Reason for New Course: Course is included in the MRI Program Curriculum

Course Description: Introduces Magnetic Resonance Imaging theory and application, patient care, MR safety, Imaging procedures, data acquisition and processing and the physical principles of image formation. This is the first course of two on this subject. Each course builds upon information from the previous course. Department permission is required.

Prerequisite(s): None

Prereq/Concurrent: None

Corequisite(s): None

Learning Outcomes: Upon completion of this course, the student will be able to demonstrate knowledge or an understanding of:

1. The base principles of magnetic resonance physics.
2. MR safety issues
3. Imaging protocol differences and advantages
4. MR contrast agent types, dosages and safety issues
5. Pulse sequence parameters and trade-offs
6. Principles of MR specialty imaging

Course Format: On Campus

Course Format: Online

Other Format: Other Format Selected

Other Format: Clinical affiliates



Are there similar courses existing: NO

Required or Elective: Required

Is there impact on degrees or certificates: NO

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: Winter

Implementation Year: 2008

Contact Name: Virginia Vanderford

Contact E-mail: vvanderf@pcc.edu

# **Course Content and Outcome Guide for MRI 101**

<b>Date:</b>	<b>25-May-2007</b>
<b>Posted By:</b>	<b>Gayle Wright</b>
<b>Course Number:</b>	<b>MRI 101</b>
<b>Course Title:</b>	<b>MR Physics I – Principles, Equipment + Safety</b>
<b>Credit Hours:</b>	<b>2</b>
<b>Lecture Hours:</b>	<b>20</b>
<b>Lecture/Lab Hours:</b>	<b>0</b>
<b>Lab Hours:</b>	<b>0</b>
<b>Special Fee:</b>	

## **Course Description**

**Introduces Magnetic Resonance Imaging theory and application, patient care, MR safety, imaging procedures, data acquisition and processing and the physical principles of image formation. This is the first course of two on this subject. Each course builds upon information from the previous course. Department permission required.**

**MR Physics I – Principles, Equipment + Safety (MRI 101) is required as part of the MRI Technologist Certificate Program. It is a prep course for taking the American Registry of Radiologic Technologists examination for certification in Magnetic Resonance Imaging.**

## **Intended Outcomes for the course**

- A. Understand MR theory and physical principles.**
- B. Understand MR protocol parameters needed for image production.**
- C. Understand MR equipment and safety issues.**

## **Course Activities and Design**

**The student will learn MR safety, patient care, theory and applications to prepare them to function as a MR Technologist.**

## **Outcome Assessment Strategies**

- A. Complete on-line study units
- B. Complete classroom exercises and homework.

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

### **COURSE CONTENT:**

The student will demonstrate understanding of the following themes, issues, concepts, and develop the following skills:

#### **THEMES, CONCEPTS, ISSUES**

- historical beginnings of MR
- basic MR principles
- instrumentation and equipment
- MR safety
- patient assessment and monitoring
- basic image weighting and contrast
- basic encoding and image formation
- basic parameters and trade-offs
- pulse sequences
- flow phenomena
- MR contrast agents
- MR artifacts
- MR specialty imaging

#### **COMPETENCIES OR PROCESS SKILLS**

- A. Learn the base principles of magnetic resonance physics
- B. Understand MR safety issues
- C. Learn imaging protocol differences and advantages
- D. Understand MR contrast agent types, dosages and safety issues
- E. Describe pulse sequence parameters and trade-offs
- F. Understand principles of MR specialty imaging

Curriculum Request Form  
New Course

Course Number: MRI 102

Course Title: MR Physics II- Advanced Principles

Transcript Title: MR Physics II

Lecture Hours: 2

Weekly Contact Hours: 2

Total Credits: 2

Reason for New Course: Course is included in the MRI Program Curriculum

Course Description: Continues Magnetic Resonance Imaging theory and application, patient care, MR safety, imaging procedures, data acquisition and processing and the physical principles of image formation. This is the second course of two on this subject. Each course builds upon information from the previous course. Department permission required.

Prerequisite(s): MR Physics I

Prereq/Concurrent: None

Corequisite(s): None

Learning Outcomes: Upon completion of this course, the student will demonstrate an understanding of:  
1. Advanced MR principles and physics  
2. Advanced MR image creation principles  
3. Advanced imaging principles and physics

Course Format: On Campus

Course Format: Online

Other Format: Other Format Selected

Other Format: Clinical affiliates

Are there similar NO

courses existing:

Required or Elective: Required

Is there impact on degrees or certificates: NO

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: Winter

Implementation Year: 2008

Contact Name: Virginia Vanderford

Contact E-mail: vvanderf@pcc.edu

# **Course Content and Outcome Guide for MRI 102**

<b>Date:</b>	<b>25-May-2007</b>
<b>Posted By:</b>	<b>Gayle Wright</b>
<b>Course Number:</b>	<b>MRI 102</b>
<b>Course Title:</b>	<b>MR Physics II – Advanced Principles</b>
<b>Credit Hours:</b>	<b>2</b>
<b>Lecture Hours:</b>	<b>20</b>
<b>Lecture/Lab Hours:</b>	<b>0</b>
<b>Lab Hours:</b>	<b>0</b>
<b>Special Fee:</b>	

## **Course Description**

**Continues Magnetic Resonance Imaging theory and application, patient care, MR safety, imaging procedures, data acquisition and processing and the physical principles of image formation. This is the second course of two on this subject. Each course builds upon information from the previous course. Department permission required.**

**MR Physics II – Advanced Principles (MRI 102) is required as part of the MRI Technologist Certificate Program. It is a prep course for taking the American Registry of Radiologic Technologists examination for certification in Magnetic Resonance Imaging. Prerequisites: MRI 101**

## **Intended Outcomes for the course**

- A. Understand advanced MR theory and physical principles.**
- B. Understand advanced MR image creation principles**
- C. Understand physics of specialty MR imaging.**

## **Course Activities and Design**

**The student will learn advanced MR theory and principles to prepare them to function as a MR Technologist.**

## **Outcome Assessment Strategies**

- A. Complete on-line study units
- B. Complete classroom exercises and homework.

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

### **COURSE CONTENT:**

The student will demonstrate understanding of the following themes, issues, concepts, and develop the following skills:

### **THEMES, CONCEPTS, ISSUES**

- resonance
- fourier transform
- tissue relaxation
- T1, T2, T2\*, DW
- spin-echo and inversion recovery sequences
- sequence parameters
- magnets, gradients, RF coils, systems
- spatial localization
- slice, frequency, phase
- raw data, k-space
- fast pulse sequences – gradient-echo, fast spin-echo, EPI
- signal/noise, contrast/noise, bandwidth, trade-offs
- 3D acquisitions
- MR Angiography
- image artifacts
- chemical shift imaging
- contrast enhancements
- diffusion / perfusion
- functional imaging

### **COMPETENCIES OR PROCESS SKILLS**

- A. Learn advanced MR principles and physics
- B. Learn advanced MR image creation principles
- C. Learn advanced imaging principles and physics

Curriculum Request Form  
New Course

Course Number: MR 111

Course Title: MR Cross-Sectional Anatomy I

Transcript Title: MR Cross-Sectional Anatomy I

Lecture Hours: 2

Weekly Contact Hours: 2

Total Credits: 2

Reason for New Course: Course is included in the MRI Program curriculum.

Course Description: Introduces the normal appearance of anatomical structures of the head, soft tissue neck, spine and lower extremity in normal planes. Enables student to differentiate between normal and abnormal anatomical structures. Primary focus is MR appearance of anatomy but includes correlation with anatomical drawings and CT anatomy. Department permission is required.

Prerequisite(s): None

Prereq/Concurrent: None

Corequisite(s): None

Learning Outcomes: Upon completion of this course, the student will be able to:  
1. Demonstrate an understanding of anatomical structures and their anatomical relationships.  
2. Describe the course of vascular anatomy of the head, neck and leg.  
3. Describe the course and components of the brain.  
4. Describe the course and components of the soft tissue neck  
5. Describe and identify bony structures  
6. Describe the musculature structures  
7. Identify and describe differences in anatomy displayed in T1 vs T2 sequences

Course Format: On Campus

Course Format: Online



Are there similar courses existing: NO  
Required or Elective: Required

Is there impact on degrees or certificates: NO

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: Winter  
Implementation Year: 2008

Contact Name: Virginia Vanderford  
Contact E-mail: vvanderf@pcc.edu

# **Course Content and Outcome Guide for MRI 111**

<b>Date:</b>	<b>25-May-2007</b>
<b>Posted By:</b>	<b>Gayle Wright</b>
<b>Course Number:</b>	<b>MRI 111</b>
<b>Course Title:</b>	<b>MR Cross-Sectional Anatomy I</b>
<b>Credit Hours:</b>	<b>2</b>
<b>Lecture Hours:</b>	<b>20</b>
<b>Lecture/Lab Hours:</b>	<b>0</b>
<b>Lab Hours:</b>	<b>0</b>
<b>Special Fee:</b>	

## **Course Description**

**Introduces the normal appearance of anatomical structures of the head, soft tissue neck, spine and lower extremity in normal planes. Enables student to differentiate between normal and abnormal anatomical structures. Primary focus is MR appearance of anatomy but includes correlation with anatomical drawings and CT anatomy. Department permission required.**

**MR Cross-Sectional Anatomy I (MRI 111) is required as part of the MRI Technologist Certificate Program. It is a prep course for taking the American Registry of Radiologic Technologists examination for certification in Magnetic Resonance Imaging.**

## **Intended Outcomes for the course**

- A. Differentiate between normal and abnormal sectional anatomy of the head, soft tissue neck, spine and lower extremity.**
- B. Understand how the differences in anatomical appearance between T1 and T2 weighted sequences.**

## **Course Activities and Design**

**Identify and differentiate via drawings, images, and on-line study units the MR appearance of the anatomy of the head, soft tissue neck, spine and lower extremity.**

## **Outcome Assessment Strategies**

- A. Complete cross sectional anatomy on-line study units
- B. Complete the exercises in the clinical syllabus.

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

### **COURSE CONTENT:**

The student will demonstrate understanding of the following themes, issues, concepts, and develop the following skills:

### **THEMES, CONCEPTS, ISSUES**

- A. **Cranial Bones and Facial Bones**
  - 1. Location of cranial bones, facial bones and sutures
  - 2. Structures of the temporomandibular joint
  - 3. Structures of the paranasal sinuses
  - 4. Structures of the inner ear
  - 5. Structures of the orbit and eye
  - 6. Muscles of the eye
  - 7. T1 vs T2 cranial/facial anatomy
- B. **Brain**
  - 1. Components of the ventricular system and their anatomical relationships
  - 2. Components of the cerebellum, brainstem and cerebrum
  - 3. Major vessels of the cranium
  - 4. Structures of the Circle of Willis
  - 5. Cranial nerves and their locations
  - 6. T1 vs T2 brain anatomy
- C. **Soft Tissue Neck**
  - 1. Soft tissue neck structures and their anatomical relationships
  - 2. Major vessels in the neck
  - 3. T1 vs T2 neck anatomy
- D. **Spine and Spinal Cord**
  - 1. Components of the spinal cord, spinal nerves and their anatomical relationships
  - 2. Components of the vertebral column and their anatomical relationships
  - 3. Ligaments and cartilage of the spinal column
  - 4. Differences and similarities C-Spine, T-Spine, L-Spine and Sacrum
  - 5. Major muscles of the spinal column
  - 6. T1 vs T2 spine and spinal cord anatomy

**E. Lower Extremity**

- 1. Bony and soft tissue anatomy of the hip**
- 2. Cartilage, ligaments and bursa of the hip**
- 3. Bony and soft tissue anatomy of the knee**
- 4. Cartilage, ligaments and bursa of the knee**
- 5. Bony and soft tissue anatomy of the ankle**
- 6. Cartilage, ligaments and bursa of the ankle**
- 7. Bony and soft tissue anatomy of the foot**
- 8. Cartilage, ligaments and bursa of the foot**
- 9. Plantar fascia anatomy**
- 10. Neurovasculature of the leg**
- 11. T1 vs T2 hip, knee, ankle and foot anatomy**

**COMPETENCIES OR PROCESS SKILLS**

- A. Demonstrate understanding of anatomical structures and their anatomical relationship.**
- B. Describe the course of vascular anatomy of the head, neck and leg**
- C. Describe the course and components of the brain**
- D. Describe the course and components of the spine**
- E. Describe the course and components of the soft tissue neck**
- F. Describe and identify bony structures**
- G. Describe the musculature structures**
- H. Identify and describe differences in anatomy displayed in T1 vs T2 sequences**

Curriculum Request Form  
New Course

Course Number: MR 112

Course Title: MRI Cross-Sectional Anatomy II

Transcript Title: MRI Cross-Sectional Anatomy II

Lab Hours: 1

Weekly Contact Hours: 3

Total Credits: 1

Reason for New Course: Course is included in the MRI Program curriculum.

Course Description: Introduces the normal appearance of anatomical structures of the upper extremity, chest, abdomen and pelvis in normal planes. Enables students to differentiate between normal and abnormal anatomical structures. Primary focus is MR appearance of anatomy but includes correlation with anatomical drawings and CT anatomy. Department permission required.

Prerequisite(s): MRI 111

Prereq/Concurrent: None

Corequisite(s): None

Learning Outcomes: Upon completion of this course the student will be able to:  
1. Differentiate between normal and abnormal sectional anatomy of the upper extremity, chest, abdomen and pelvis.  
2. Understand the differences in anatomical appearance between T1 and T2 weighted sequences.

Course Format: On Campus

Course Format: Online

Other Format: Clinical affiliate

Are there similar courses existing: NO

Required or Elective: Required

Is there impact on degrees or certificates: NO

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: Virginia Vanderford

Contact E-mail: vvanderf@pcc.edu

# **Course Content and Outcome Guide for MRI 112**

<b>Date:</b>	<b>25-May-2007</b>
<b>Posted By:</b>	<b>Gayle Wright</b>
<b>Course Number:</b>	<b>MRI 112</b>
<b>Course Title:</b>	<b>MR Cross-Sectional Anatomy II</b>
<b>Credit Hours:</b>	<b>1</b>
<b>Lecture Hours:</b>	<b>10</b>
<b>Lecture/Lab Hours:</b>	<b>0</b>
<b>Lab Hours:</b>	<b>0</b>
<b>Special Fee:</b>	

## **Course Description**

**Introduces the normal appearance of anatomical structures of the upper extremity, chest, abdomen and pelvis in normal planes. Enables student to differentiate between normal and abnormal anatomical structures. Primary focus is MR appearance of anatomy but includes correlation with anatomical drawings and CT anatomy. Department permission required.**

**MR Cross-Sectional Anatomy II (MRI 112) is required as part of the MRI Technologist Certificate Program. It is a prep course for taking the American Registry of Radiologic Technologists examination for certification in Magnetic Resonance Imaging.**

## **Intended Outcomes for the course**

- A. Differentiate between normal and abnormal sectional anatomy of the upper extremity, chest, abdomen and pelvis.**
- B. Understand how the differences in anatomical appearance between T1 and T2 weighted sequences.**

## **Course Activities and Design**

**Identify and differentiate via drawings, images, and on-line study units the MR appearance of the anatomy of the upper extremity, chest, abdomen and pelvis.**

## **Outcome Assessment Strategies**

- A. Complete cross sectional anatomy on-line study units
- B. Complete the exercises in the clinical syllabus.

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

### **COURSE CONTENT:**

The student will demonstrate understanding of the following themes, issues, concepts, and develop the following skills:

### **THEMES, CONCEPTS, ISSUES**

#### **A. Upper Extremity**

1. Bony and soft tissue anatomy of the shoulder
2. Cartilage, ligaments and bursa of the shoulder
3. Bony and soft tissue anatomy of the elbow
4. Cartilage, ligaments and bursa of the elbow
5. Neurovasculature of the arm
6. Bony and soft tissue anatomy of the wrist
7. Cartilage, ligaments and bursa of the wrist
8. Carpal tunnel anatomy
9. T1 vs T2 shoulder, elbow and wrist anatomy

#### **B. Chest**

1. Structures of the bony thorax and their anatomical relationships
2. Soft tissue components of the lungs and pleural cavities
3. Describe the course of the bronchi
4. Identify the structures of the mediastinum and azygos venous system
5. Major vessels in the chest
6. Anatomy of the heart
7. Major muscles of the thorax
8. Describe normal breast anatomy
9. T1 vs T2 chest anatomy

#### **C. Abdomen**

1. Soft tissue organs of the abdomen
2. Hepatobiliary anatomy
3. Vasculature of the abdomen
4. Quadrants of the abdomen and pelvis
5. Compartments and spaces within the abdomen
6. Musculature of the abdomen
7. T1 vs T2 abdomen anatomy

#### **D. Pelvis**

1. Bony structures of the pelvis
2. Soft tissue organs of the pelvis
3. Male and female reproductive anatomy



4. Vasculature of the pelvis
5. Compartments and spaces within the pelvis
6. Musculature of the pelvis
7. T1 vs T2 pelvis anatomy

#### **COMPETENCIES OR PROCESS SKILLS**

- A. Demonstrate understanding of anatomical structures and their anatomical relationship.
- B. Describe the course of vascular anatomy of the chest, abdomen, pelvis and arm
- C. Describe the course and components of the heart
- D. Describe the course and components of the hepatobiliary ducts
- E. Describe the male and female reproductive anatomy
- F. Describe and identify bony structures
- G. Describe the musculature structures
- H. Identify and describe differences in anatomy displayed in T1 vs T2 sequences

Curriculum Request Form  
New Course

Course Number: MRI 121

Course Title: MRI Clinical Education I

Transcript Title: MRI Clinical Education I

Lab Hours: 6

Weekly Contact Hours: 180

Total Credits: 6

Reason for New Course: Course is included in the MRI Program curriculum.

Course Description: Provides clinical education experience in an affiliated hospital Magnetic Resonance Imaging Department under the supervision of a Registered MR Technologist and Radiologist. Includes application of equipment manipulation and operation, MR imaging procedures, MR safety, medicolegal and ethical protocol, record keeping and patient care. Requires clinical competencies, objectives, performance assessment and attendance. The student will learn the necessary skills that are required to function in the clinical area as a MR Technologist and will develop and exhibit proper professional work ethic. Department permission is required.

Prerequisite(s): None

Prereq/Concurrent: None

Corequisite(s): None

Learning Outcomes: Upon completion of this course the student will be able to:  
1. Participate as a team member in the workflow of the MR Department.  
2. Demonstrate fundamental skills in performing routine MR exams, patient care and MR safety

Other Format: Other Format Selected

Other Format: Clinical affiliate

Are there similar: NO

courses existing:

Required or Elective: Required

Is there impact on degrees or certificates: NO

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: Winter

Implementation Year: 2008

Contact Name: Virginia Vanderford

Contact E-mail: vvanderf@pcc.edu

# **Course Content and Outcome Guide for MRI 121**

<b>Date:</b>	<b>25-May-2007</b>
<b>Posted By:</b>	<b>Gayle Wright</b>
<b>Course Number:</b>	<b>MRI 121</b>
<b>Course Title:</b>	<b>MRI Clinical Education I</b>
<b>Credit Hours:</b>	<b>6</b>
<b>Lecture Hours:</b>	<b>0</b>
<b>Lecture/Lab Hours:</b>	<b>0</b>
<b>Lab Hours:</b>	<b>180</b>
<b>Special Fee:</b>	

## **Course Description**

**Provides clinical education experience in a affiliated hospital Magnetic Resonance Imaging Department under the supervision of a Registered MR Technologist and Radiologist. Includes application of equipment manipulation and operation, MR imaging procedures, MR safety, medicolegal and ethical protocol, record keeping and patient care. Requires clinical competencies, objectives, performance assessment and attendance. The student will learn the necessary skills that are required to function in the clinical area as a MR Technologist, and will develop and exhibit proper professional work ethic. Department permission required.**

**MR Clinical Education I (MRI 121) is required as part of the MRI Technologist Certificate Program. It is a prep course for taking the American Registry of Radiologic Technologists examination for certification in Magnetic Resonance Imaging.**

**Prior to enrolling in this course the student must be accepted in the MRI Technologist Training Program and have completed the required prerequisites.**

## **Intended Outcomes for the course**

- A. Participate as a team member in the workflow of the MR Department.**
- B. Demonstrate fundamental skills in performing routine MR exams, patient care and MR safety.**

## **Course Activities and Design**

The student will be required to gather information and develop skills by observing and assisting the MR Technologist in MR examinations/procedures, patient care, MR safety, equipment manipulation, and infection control.

## **Outcome Assessment Strategies**

- A. Complete MR examinations (clinical competencies).**
- B. Complete the exercises in the clinical syllabus.**

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

### **COURSE CONTENT:**

The student will demonstrate understanding of the following themes, issues, concepts, and develop the following skills:

### **THEMES, CONCEPTS, ISSUES**

- **Policies/Procedures for Hospital/Department Emergencies**
- **Proper MR Patient Assessment and Screening**
- **Infection Control, Vital Signs and Monitoring in the MR Environment**
- **Basic MR Safety Practices**
- **Patient Confidentiality, Informed Consent**
- **ASRT Code of Ethics, Patient Bill of Rights**
- **Body Mechanics and Patient Transfer**
- **Basic MR Equipment and Supplies**
- **Image Formation and Reconstruction**
- **Software and Hardware Components**
- **Contrast Agents and Applications**
- **Image Processing and Storage**
- **Perform Basic MR Examinations**
- **Evaluate images for image quality and completeness of exam**

### **COMPETENCIES OR PROCESS SKILLS**

- A. Demonstrate safe patient transfer and carrier manipulation.**
- B. Communicate and interact appropriately with patients and other health care personnel.**
- C. Provide basic patient care**
- D. Practice Universal/Standard Precautions in the hospital.**
- E. Prepare MR rooms for exams and correctly operates MR equipment and image processors.**
- F. Practice behaviors that are consistent with the professions ethical standards and legal requirements.**

- G. Practice MR safety and screening practices.**
- H. Obtain basic competencies and repetitions as required by ARRT.**

Curriculum Request Form  
New Course

Course Number: MRI 122

Course Title: MRI Clinical Education II

Transcript Title: MRI Clinical Education II

Lab Hours: 8

Weekly Contact Hours: 320

Total Credits: 8

Reason for New Course: Course is included in the MRI Program curriculum.

Course Description: Provides clinical education experience in an affiliated hospital Magnetic Resonance Imaging Department under the supervision of a Registered MR Technologist and Radiologist. Includes application of equipment manipulation and operation, MR imaging procedures, MR safety, medicolegal and ethical protocol, record keeping and patient care. Requires clinical competencies, objectives, performance assessments and attendance. The student will learn the necessary skills that are required to function in the clinical area as a MR Technologist, and will develop and exhibit proper professional work ethic. Department permission is required.

Prerequisite(s): MRI 121

Prereq/Concurrent: None

Corequisite(s): None

Learning Outcomes: Upon completion of this course, the student will be able to:  
1. Participate as a team member in the workflow of the MR Department.  
2. Demonstrate fundamental skills in performing routine and intermediate MR exams, patient care and MR safety.  
2. Complete exam competencies and repetitions as required by the American Registry of Radiologic Technologists (ARRT).

Course Format: On Campus

Other Format: Other Format Selected

Other Format: Clinical affiliate

Are there similar courses existing: NO

Required or Elective: Required

Is there impact on degrees or certificates: NO

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: Virginia Vanderford

Contact E-mail: vvanderf@pcc.edu



# **Course Content and Outcome Guide for MRI 122**

<b>Date:</b>	<b>25-May-2007</b>
<b>Posted By:</b>	<b>Gayle Wright</b>
<b>Course Number:</b>	<b>MRI 122</b>
<b>Course Title:</b>	<b>MRI Clinical Education II</b>
<b>Credit Hours:</b>	<b>8</b>
<b>Lecture Hours:</b>	<b>0</b>
<b>Lecture/Lab Hours:</b>	<b>0</b>
<b>Lab Hours:</b>	<b>320</b>
<b>Special Fee:</b>	

## **Course Description**

**Provides clinical education experience in a affiliated hospital Magnetic Resonance Imaging Department under the supervision of a Registered MR Technologist and Radiologist. Includes application of equipment manipulation and operation, MR imaging procedures, MR safety, medicolegal and ethical protocol, record keeping and patient care. Requires clinical competencies, objectives, performance assessment and attendance. The student will learn the necessary skills that are required to function in the clinical area as a MR Technologist, and will develop and exhibit proper professional work ethic. Department permission required.**

**MR Clinical Education II (MRI 122) is required as part of the MRI Technologist Certificate Program. It is a prep course for taking the American Registry of Radiologic Technologists examination for certification in Magnetic Resonance Imaging. Prerequisite: MRI 121**

## **Intended Outcomes for the course**

- A. Participate as a team member in the workflow of the MR Department.**
- B. Demonstrate fundamental skills in performing routine and intermediate MR exams, patient care and MR safety.**
- C. Complete exam competencies and repetitions as required by ARRT.**

## **Course Activities and Design**

Perform all skills with increasing independence and use critical thinking skills to handle increasingly complex situations within the MR department. The student is required to continue to perform competencies and repetitions as required to qualify for the ARRT Magnetic Resonance Imaging Examination.

## **Outcome Assessment Strategies**

- A. Complete MR examinations (clinical competencies and repetitions).**
- B. Complete the exercises in the clinical syllabus.**

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

### **COURSE CONTENT:**

The student will demonstrate understanding of the following themes, issues, concepts, and develop the following skills:

### **THEMES, CONCEPTS, ISSUES**

- **Cross sectional anatomy correlation to anatomy and pathology**
- **Anesthesia for MR patients**
- **Magnetic Field Strength correlation to protocol selections**
- **Advanced Image Formation Principles**
- **MR Hardware correlation to magnetic field strength**
- **MR Exam Competencies and Repetitions**
- **Evaluate image quality and completeness of exam**

### **COMPETENCIES OR PROCESS SKILLS**

- A. Demonstrate understanding of cross-sectional anatomy.**
- B. Demonstrate knowledge of equipment required for anesthesia cases.**
- C. Demonstrates understanding of safety issues involving anesthesia for conscious sedation MR imaging.**
- D. Demonstrates understanding of protocol parameter choices for varied anatomy.**
- E. Demonstrate knowledge of advanced image formation principles.**
- F. Demonstrate knowledge of MR hardware differences for varied field strengths.**
- G. Complete exam competencies and repetitions**
- H. Demonstrate knowledge of QA components**

Curriculum Request Form  
New Course

Course Number: MRI 130

Course Title: MR Imaging Procedures and Diagnosis

Transcript Title: MR Imaging Procedures/ Diagnos

Lecture Hours: 2

Weekly Contact Hours: 20

Total Credits: 2

Reason for New Course: Course is included in the MRI Program curriculum.

Course Description: Correlates and compares the normal appearance of anatomy in all body sections with pathologic findings. Discussion to include comparisons of T1 vs. T2 imaging techniques as they correlate to imaging protocols and diagnosis. The pathology section of the course is designed to give the student an in depth consideration of disease processes. Special equipment, fat suppression and coil considerations will be discussed in all sections. The role of contrast agents in diagnosis will be discussed in all sections. Department permission required.

Prerequisite(s): None

Prereq/Concurrent: None

Corequisite(s): None

Learning Outcomes: Upon completion of this course, the student will be able to:  
1. Differentiate between normal and abnormal MR appearance of anatomy imaged in cross sectional planes in all body systems.  
2. Understand the role of sequence parameters, surface coils and contrast agents in MR diagnosis.  
3. Understand the disease processes effectively imaged with MR and the advanced imaging methods that are used to aid in diagnosis.

Course Format: On Campus

Course Format:	Online
Other Format:	Clinical affiliate
Are there similar courses existing:	NO
Required or Elective:	Required
Is there impact on degrees or certificates:	NO
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:	Summer
Implementation Year:	2008
Contact Name:	Virginia Vanderford
Contact E-mail:	vvanderf@pcc.edu

# **Course Content and Outcome Guide for MRI 130**

<b>Date:</b>	<b>25-May-2007</b>
<b>Posted By:</b>	<b>Gayle Wright</b>
<b>Course Number:</b>	<b>MRI 130</b>
<b>Course Title:</b>	<b>MR Imaging Procedures and Diagnosis</b>
<b>Credit Hours:</b>	<b>2</b>
<b>Lecture Hours:</b>	<b>20</b>
<b>Lecture/Lab Hours:</b>	<b>0</b>
<b>Lab Hours:</b>	<b>0</b>
<b>Special Fee:</b>	

## **Course Description**

**Correlates and compares the normal appearance of anatomy in all body sections with pathologic findings. Discussion to include comparisons of T1 vs T2 imaging techniques as they correlate to imaging protocols and diagnosis. The pathology section of the course is designed to give the student an in depth consideration of disease processes. Special equipment, fat suppression and coil considerations will be discussed in all sections. The role of contrast agents in diagnosis will be discussed in all sections. Department permission required.**

**MR Imaging Procedures and Diagnosis (MRI 130) is required as part of the MRI Technologist Certificate Program. It is a prep course for taking the American Registry of Radiologic Technologists examination for certification in Magnetic Resonance Imaging. Prerequisites: MRI 101, MRI 102, MRI 111, MRI 112, MRI 121, MRI 122.**

## **Intended Outcomes for the course**

- A. Differentiate between normal and abnormal MR appearance of anatomy imaged in cross sectional planes in all body systems.**
- B. Understand the role of sequence parameters, surface coils and contrast agents in MR diagnosis.**
- C. Understand the disease processes effectively imaged with MR and the advanced imaging methods that are used to aid in diagnosis.**

## **Course Activities and Design**

Identify and differentiate via drawings, images, and on-line study units the MR appearance of the normal and abnormal anatomy of the head, face, soft tissue neck, spine and spinal cord, musculoskeletal system, chest, breast, heart, abdomen, pelvis and the vascular system. Disease processes and appropriate imaging planes for diagnosis and screening will be included. Discussion to include fat suppression techniques, 3D and multiplanar reformations, diffusion, perfusion, echo planar, spectroscopy and functional MR imaging.

## **Outcome Assessment Strategies**

- A. Complete on-line study units**
- B. Complete classroom exercises and homework.**

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

### **COURSE CONTENT:**

The student will demonstrate understanding of the following themes, issues, concepts, and develop the following skills:

### **THEMES, CONCEPTS, ISSUES**

Discussion for each body section to include the following:

- • patient positioning and imaging planes
- • pulse sequence parameters
- • optimal image coil selection
- • pathologic conditions demonstrated by MR
- • use of contrast agents for diagnosis
- • comparison to other imaging modalities
- • pitfalls and other considerations

#### **A. Brain and Face**

- 1. Routine Brain**
- 2. Trauma Brain**
- 3. Internal Auditory Canal**
- 4. Orbit**
- 5. Pituitary**
- 6. Paranasal Sinuses**
- 7. Cranial Nerves**
- 8. Vascular imaging**
- 9. Diffusion and Perfusion imaging**

#### **B. Neck**

- 1. Soft tissue Neck**
- 2. Vascular Neck**

## **C. Spine and Spinal Cord**

- 1. Cervical spine, cord and neuro components**
- 2. Thoracic spine, cord and neuro components**
- 3. Lumbar spine and neuro components**
- 4. Sacrum/Coccyx and neuro components**
- 5. Spinal trauma**

## **D. Musculoskeletal**

- 1. Shoulder**
- 2. Elbow**
- 3. Wrist, Hand**
- 4. Hip**
- 5. Knee**
- 6. Ankle**
- 7. Foot**
- 8. Long Bones**
- 9. Rotator cuff, triangular fibrocartilage**
- 10. Achilles tendon, plantar fascia**

## **E. Chest**

- 1. Brachial plexus**
- 2. Subclavian**
- 3. Heart**
- 4. Aorta**
- 5. Mediastinum**
- 6. Lymphatic**
- 7. Breast**

## **F. Abdomen**

- 1. Hepatobiliary**
- 2. Spleen**
- 3. Pancreas**
- 4. Kidney**
- 5. Aorta**

## **G. Pelvis**

- 1. Male Reproductive System**
- 2. Female Reproductive System**
- 3. Iliac and Femoral vasculature**
- 4. Bony Pelvis**

## **H. Speciality Imaging**

## **I. Future imaging**

## **COMPETENCIES OR PROCESS SKILLS**

- A. Demonstrate understanding of normal vs abnormal anatomy compared to T1 vs T2 imaging sequence choices.**
- B. Describe the course of vascular anatomy in all systems**
- C. Describe the use of fat suppression techniques in all systems**
- D. Describe and identify ligament and cartilage anatomy in all systems**
- E. Describe use and contraindications of contrast agents in all systems**



Curriculum Request Form  
New Course

Course Number: MRI 140

Course Title: MR Registry Review

Transcript Title: MR Registry Review

Lecture Hours: 1

Weekly Contact Hours: 10

Total Credits: 1

Reason for New Course: Course is required for completion of the certificate program.

Course Description: Provides a comprehensive review of patient care, imaging procedures, data acquisition and processing and physical principles of image formation for magnetic resonance imaging. Department permission required.

Prerequisite(s): None

Prereq/Concurrent: None

Corequisite(s): None

Learning Outcomes: Upon completion of this course students will be prepared to sit for the ARRT examination.

Course Format: On Campus

Course Format: Online

Are there similar courses existing: NO

Required or Elective: Required

Is there impact on degrees or certificates: NO

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: Summer  
Implementation Year: 2008

Contact Name: Virginia Vanderford  
Contact E-mail: vvanderf@pcc.edu

# **Course Content and Outcome Guide for MRI 140**

<b>Date:</b>	<b>25-May-2007</b>
<b>Posted By:</b>	<b>Gayle Wright</b>
<b>Course Number:</b>	<b>MRI 140</b>
<b>Course Title:</b>	<b>MR Registry Review</b>
<b>Credit Hours:</b>	<b>1</b>
<b>Lecture Hours:</b>	<b>10</b>
<b>Lecture/Lab Hours:</b>	<b>0</b>
<b>Lab Hours:</b>	<b>0</b>
<b>Special Fee:</b>	

## **Course Description**

**Provides a comprehensive review of patient care, imaging procedures, data acquisition and processing and physical principles of image formation for magnetic resonance imaging. Department permission required.**

**MR Registry Review (MRI 140) is required as part of the MRI Technologist Certificate Program. It is a prep course for taking the American Registry of Radiologic Technologists examination for certification in Magnetic Resonance Imaging. Prerequisites: MRI 101, MRI 102, MRI 111, MRI 112, MRI 121, MRI 122.**

## **Intended Outcomes for the course**

- A. Review all concepts of magnetic resonance imaging in preparation for the ARRT certification exam in Magnetic Resonance Imaging.**
- B. Provide MRI practice exams to prepare student for the ARRT exam.**

## **Course Activities and Design**

**Review all concepts and previously presented materials during lecture and on-line units.**

## **Outcome Assessment Strategies**

- A. Complete on-line study units
- B. Complete classroom exercises and homework.
- C. Complete mock MRI Registry Exam.

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

### **COURSE CONTENT:**

The student will demonstrate understanding of the following themes, issues, concepts, and develop the following skills:

### **THEMES, CONCEPTS, ISSUES**

- A. **Patient Care**
  - 1. **Legal and Ethical Principles**
    - confirmation of exam requisition
    - legal issues
    - patient's rights
    - ARRT Standard of Ethics
  - 2. **MRI Screening and Safety**
    - screening
    - equipment safety
    - environment
    - biological considerations
  - 3. **Patient Assessment, Monitoring and Management**
    - routine monitoring
    - emergency response
    - patient transfer and body mechanics
    - assisting patient's with medical equipment
  - 4. **Interpersonal Communication**
    - modes of communication
    - challenges of communication
    - patient education
    - medical terminology
  - 5. **Infection Control**
    - terminology and basic concepts
    - cycle of infection
    - standard precautions
    - additional or transmission-based precautions
    - disposal of contaminated materials
- B. **Imaging Procedures**
  - 1. **Head and Neck**
    - anatomy and physiology
    - contrast

- patient positioning
- 2. Spine
  - anatomy and physiology
  - contrast
  - patient positioning
- 3. Thorax
  - anatomy and physiology
  - contrast
  - patient positioning
- 4. Abdomen
  - anatomy and physiology
  - contrast
  - patient positioning
- 5. Pelvis
  - anatomy and physiology
  - contrast
  - patient positioning
- 6. Musculoskeletal
  - anatomy and physiology
  - contrast
  - patient positioning
- C. Data Acquisition and Processing
  - 1. pulse sequences
  - 2. data manipulation
  - 3. special procedures
  - 4. sequence parameters & options
- D. Physical Principles of Image Formation
  - 1. instrumentation
  - 2. fundamentals
  - 3. artifacts
  - 4. quality control

## **COMPETENCIES OR PROCESS SKILLS**

- A. Complete worksheets, on-line unit quizzes and mock MR Registry Exam.