



Curriculum Committee (20-21) Meeting Minutes:

	10/09/2020	Zoom
Members Present	Dianne Hilliard, Lauren Stevens, Fred Kille, Geraldine Pope, Winnie Kortemeier, Matt Anderson, Niki Gladys, Scott Morrison, Kyle Dalpe, Eric York	
Members Missing	Terry Mendes, Dave Riske	
Guests	Georgia White	
Agenda items for next meeting		
Agenda Topic	Approval of minutes from September 4, 2020	
Action Taken	Fred moves to approve with the recommended updates, Dianne seconds Minutes approved	
Comments/Information		
Agenda Topic	New course approval Cpd 125	
Action Taken	Eric moves to approve Cpd 125 as a new course, Winnie	

	seconds Motion approved
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<p>Summary of Discussion</p>	<p>This course is being brought back to the Curriculum Committee with updates, especially to the SLOs. Georgia presented on the course.</p> <p>Cpd 125 (1-3 credits) Career Accelerators for Success-is for acquiring skill sets required for career success. This course provides the opportunity to identify strengths and opportunities in a student's professional skills toolbox. The course covers applied math, graphic literacy, and workplace documents. Soft skills required by the contemporary workforce and for career advancement are covered.</p>
<p>Assignments/Potential Agenda Items</p>	
<p>Agenda Topic</p>	<p>New course proposals Agsc 100 and 211</p>
<p>Action Taken</p>	<p>Winnie moves to approve Agsc 100 and 211 as new courses, Eric seconds</p> <p>Motion approved</p>

<p>Summary of Discussion</p>	<p>Georgia presented the courses as mostly being offered in certain service area high schools with a focus on dual credit. Agsc 100 and 211 can work for various degrees at WNC and go toward the BS in Agricultural Science at UNR.</p> <p>Agsc 100 (3 credits) Elements of Livestock Production-Fundamental concepts in care, management and economics of food producing animals. Includes contributions of the Nevada and U.S. animal industries in providing food on an international basis.</p> <p>Agsc 211 (3 credits) Agribusiness Management-Business management principles applied to the operation of commercial farms/ranches and food processing/manufacturing firms. (This course is cross listed at UNR as ECON 211 are cross-listed; credit may be earned in one of the two.)</p> <p>Both indicate there is transferability within Nevada.</p>
<p>Assignments/Potential Agenda Items</p>	
<p>Comments/Information</p>	

<p>Agenda Topic</p>	<p>New course proposals</p>	<p>Cul 100, 105 and 106</p>
<p>Action Taken</p>	<p>Winnie moves to approve Cul 100 with the last sentence of the Course Description updated to "Passing this exam confers National Restaurant Association certification.", Fred seconds</p> <p>Eric moves to approve Cul 105 and Cul 106 as new courses, Matt seconds</p> <p>Motions approved</p>	

<p>Summary of Discussion</p>	<p>Georgia presented the culinary classes with a focus on offering in certain service area high schools for now. Later Georgia hopes to create a skills certificate. The courses are useful in preparing students for a ServSafe certification for the restaurant industry.</p> <p>Cul 100 (2 credits) Sanitation/HACCP- Course covers all aspects of food service sanitation, but focuses on causes and prevention of foodborne illness and the implementation of HACCP quality assurance systems. Instruction includes lecture, demonstrations, and special projects. Each student takes the ServSafe Food Service Manager Certification exam. Passing this exam confers National Restaurant Association certification.</p> <p>CUL 105 (3 credits) Basic Skills Development- Entry level course provides students with basic culinary skills to enroll in kitchen or baking production classes. Competencies include culinary history, professionalism, basic safety and sanitation, standardized recipe use and costing, basic nutrition and menu planning, introduction to ingredients, use of commercial kitchen equipment and hand tools, basic knife cuts and raw ingredient preparation. Students with previous culinary skills or training may challenge prior to the start of the semester.</p> <p>Cul 106 (6 credits) Understanding Culinary Techniques I- Course teaches introductory hot food cookery with emphasis on product utilization, cost effectiveness, timing and presentation. Students practice traditional and modern cooking techniques and good nutrition. Students will receive hands-on practice utilizing moist and dry heat cooking methods. Students prepare sauces, soups, starches, vegetables and center of the plate entrees. Some menus include practical baking of quick breads and home baked desserts. Chef instructors make frequent demonstrations to reinforce and amplify recipes and lectures.</p>
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<p>Assignments/Potential Agenda Items</p>	
<p>Comments/I</p>	

Information	
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Agenda Topic	New course proposal-Eng 224
Action Taken	Scott moves to approve Eng 224 as a new course, Fred seconds Motion approved
Summary of Discussion	<p>Scott presented on Eng 224 that was introduced by an adjunct faculty that has interest in teaching it. At this time Eng 224 is intended to work as an elective for relevant WNC degrees and it will work toward the Liberal Arts requirement under the AA.</p> <p>Eng 224 (3 credits) Introduction to Screenwriting- Analyze film works with an eye toward how they work as stories; demonstrate an understanding of the screenplay as a written form; apply what you see on the movie screen to the screenplay format; write and revise the key scenes for a short film screenplay in the appropriate format; expand on scenes to create a complete short film screenplay.</p> <p>English 224 is a practicum on writing screenplays. Students will study basic principles of what makes a great screenplay and then will move on to writing short films using the principles learned.</p> <p>Transferability of Course within Nevada: This course is designed to apply toward a WNC degree and/or transfer to other schools within the Nevada System of Higher Education, depending on the degree chosen and other courses completed.</p> <p>Prerequisites: None; ENG 102 strongly recommended</p>
Assignments/Potential Agenda Items	
Comments/Information	

on	
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Agenda Topic	New course proposal Journ 103
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Action Taken	Dianne moves to approve Journ 103 as a new course and to have it fulfill the social science requirement for all WNC degrees, Lauren seconds Motion approved
Summary of Discussion	Scott presented Journ 103-Introduction to Media and Society, which works as a major requirement toward the UNR BA in Journalism and is listed for C06 Cultures, Societies and Individuals. The course is intended to work at WNC as a social science requirement for all applicable degrees.
Assignments/Potential Agenda Items	
Comments/Information	

Agenda Topic	Proposal to deactivate course Journ 101
Action Taken	Dianne moves to approve the deactivation of Journ 101, Fred seconds Motion approved
Summary of Discussion	Journ 103 is replacing Journ 101. Journ 103 aligns with UNR.

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Assignments/Potential Agenda Items	
Comments/Information	

Agenda Topic	Old Business
Action Taken	
Summary of Discussion	None
Assignments/Potential Agenda Items	

Comments/Information	
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Agenda Topic	New Business
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Action Taken	No action at this time
Summary of Discussion	We need to change the ByLaws to reflect the marketing title with a new title. Also, there needs to be discussion about whether or not the Chair should be a voting member. Revisions will be brought up in a future meeting.
Assignments/Potential Agenda Items	
Comments/Information	

Agenda Topic	Public Comment
Action Taken	
Summary of Discussion	None
Assignments/Potential Agenda Items	
Comments/Information	

Agenda Topic	Adjournment
Action Taken	Meeting Adjourned
Summary of Discussion	
Assignments/Potential	

Agenda Items	
Comments/Information	