



**2021-2022 Catalog**  
**First Addenda/Errata**  
**July 2021**

The following is added to/replaces information listed on pages 185:

**Chicano and Chicano Studies**

**Description**

The Department of Chicana and Chicano Studies offers a dynamic, innovative program that emphasizes an interdisciplinary and comparative approach to understanding the historical experiences and contemporary social realities of Chicana/os as the largest segment of the Latino population in the United States. Critical thinking and effective oral and written communication skills are integrated across the curriculum which incorporates the arts and literature, gender studies, border studies, cultural studies, history, the social sciences, and policy studies. Students earning a degree in Chicana and Chicano Studies may pursue careers in education, humanities, law, social work, business, the arts, public administration and more.

The Associate of Arts in Chicana and Chicano Studies provides a foundational coursework that emphasizes an understanding of history, culture, identity, literature, the arts, institutions, and ideas in addition to preparing students with the critical thinking and analytical skills required in the real world. Chicana and Chicano Studies prepares students to engage important questions, political issues, and institutions as scholars, activists, and civic participants, while also equipping them to transfer to the baccalaureate level.

**Associate of Arts Degree:  
Chicana and Chicano Studies**

<b>Courses Required for the Major:</b>	<b>Units</b>
CHIC 110A Introduction to Chicana and Chicano Studies	3

CHIC 110B Introduction to Chicana and Chicano Studies	3
CHIC 141A United States History from a Chicano Perspective	3
CHIC 141B United States History from a Chicano Perspective	3
<b>CHIC 170 La Chicana</b>	<b>3</b>
<b>CHIC 130 Mexican Literature in Translation</b>	<b>3</b>
or	
CHIC 135 Chicana/o Literature	3
or	
<b>CHIC 138 Literature of La Raza in Latin America in Translation</b>	<b>3</b>
SPAN 201 Third Course in Spanish	or
SPAN 202 Fourth Course in Spanish	or
SPAN 215 Spanish for Spanish Speakers I	or
SPAN 216 Spanish for Spanish Speakers II	5

**Select three units from the following:**

CHIC 170 La Chicana	or
CHIC 190 Chicano Images in Film	or
CHIC 210 Chicano Culture	or
CHIC 230 Chicano Art	3

**Select three to five units (one course) from the following:**

<b>CHIC 110B Introduction to Chicano Studies</b>	<b>3</b>
<b>CHIC 150 History of Mexico</b>	<b>3</b>
CHIC 190 Chicano Images in Film	3
<b>CHIC 201 The Indigenous Tradition of Mexico and Ancient Mesoamerica</b>	<b>3</b>
CHIC 210 Chicano Culture	3
CHIC 230 Chicano Art	3
<b>SPAN 101 First Course in Spanish</b>	<b>5</b>
<b>SPAN 102 Second Course in Spanish</b>	<b>5</b>
<b>SPAN 201 Third Course in Spanish</b>	<b>5</b>
<b>SPAN 202 Fourth Course in Spanish</b>	<b>5</b>
<b>SPAN 215 Spanish for Spanish Speakers I</b>	<b>5</b>
<b>SPAN 216 Spanish for Spanish Speakers II</b>	<b>5</b>

**Total Units = 20-18-20**

For graduation requirements see **Requirements for the Associate Degree** on page 104.

**Electives as needed to meet minimum of 60 units required for the degree.**

Recommended Electives: Chicana and Chicano Studies 130, 138, 150, 201, 290; Art-Fine Art 120; Black Studies 100; History 123, 150, 151; Philosophy 126; Sociology 110.

The following is added to/replaces information listed on pages 195-196:

## Culinary Arts/ Culinary Management

### Description

Students in Culinary Arts/Culinary Management enjoy a practical hands-on approach to innovative methods and classical techniques, as well as numerous cuisines. A rigorous training program combines both laboratory and general education coursework, in addition to business courses including supervision and cost control. Students are prepared for employment and for transfer to four-year programs.

The Culinary Arts/Culinary Management program offers a variety of courses that develop skills with a hands-on and innovative approach. An introduction to cooking at the fundamental level to advanced skills in classical and modern techniques are the core of the culinary program. The coursework combines both laboratory and theory in a rigorous training format. The program has a student-operated restaurant and bakeshop/creamery that provides experience in a real-life setting. Coursework is supplemented with participation in the field with excursions to local farms, restaurants, and food purveyors. The emphasis of the program is providing industry relevant training in classical and advanced techniques such as, but not limited to, Gastronomy, Garde Manger and Baking & Pastry. The program has strong partnerships with local industry leaders and professionals in all aspects of the hospitality industry. Students are prepared for employment and transfer to four-year programs.

### Certificate of Achievement: Culinary Arts/Culinary Management in Hospitality

<u>Courses Required for the Major:</u>	<u>Units</u>
HOSP 101 Introduction to Hospitality & Tourism	3
<b>HOSP 111 Food and Beverage Management</b>	<b>3</b>
HOSP 115 Strategic Leadership in Hospitality	3
CACM 101 Sanitation, Safety, and Equipment	3
CACM 105 Fundamentals of Food Production Theory	3
CACM 110 Fundamentals of Cooking & Service	4
<b>CACM 110A Fundamental Food and Service: Restaurant Operations</b>	<b>2</b>
<b>CACM 110B Fundamental Food and Service: Cooking Techniques</b>	<b>2</b>

CACM 120 Menu Analysis and Event Catering	3
CACM 130 Quantity Food Preparation Theory	3
CACM 131 Quantity Food Preparation Laboratory	4
CACM 140 Food and Beverage Purchasing and Control	3
CACM 292 Culinary Practicum	2
<b>CACM 270 Work Experience</b>	<b>2</b>

**Total Units = 31**

### Associate of Science Degree: Culinary Arts/Culinary Management in Hospitality

<u>Courses Required for the Major:</u>	<u>Units</u>
HOSP 101 Introduction to Hospitality & Tourism	3
<b>HOSP 111 Food and Beverage Management</b>	<b>3</b>
HOSP 115 Strategic Leadership in Hospitality	3
HOSP 152 Hospitality Human Resources	2
CACM 101 Sanitation, Safety, and Equipment	3
CACM 105 Fundamentals of Food Production Theory	3
<b>CACM 110A Fundamental Food and Service: Restaurant Operations</b>	<b>2</b>
<b>CACM 110B Fundamental Food and Service: Cooking Techniques</b>	<b>2</b>
<del>CACM 110 Fundamentals of Cooking and Service</del>	<del>4</del>
CACM 120 Menu Analysis and Event Catering	3
CACM 130 Quantity Food Preparation Theory	3
CACM 131 Quantity Food Preparation Laboratory	4
<del>CACM 140 Food and Beverage Purchasing and Control</del>	<del>3</del>
CACM 201 Gourmet Food Preparation Laboratory	3
CACM 205 Garde Manger Cold Food Production	3
<b>CACM 212 Baking and Pastry</b>	<b>3</b>
<b>CACM 270 Work Experience</b>	<b>2</b>
<del>CACM 210 Basic Baking and Pastry</del>	<del>3</del>
<del>CACM 292 Culinary Practicum</del>	<del>2</del>
NUTR 150 Nutrition	3

#### Select one course from the following:

CACM 211 Advanced Baking and Pastry	3
<b>or</b>	
NUTR 153 Cultural Foods	3

#### Select three units (one course) from the following:

<b>CACM 214 Advanced Baking</b>	<b>3</b>
<b>or</b>	
<b>CACM 215 Advanced Pastry</b>	<b>3</b>

**Total Units = 48**

For graduation requirements see **Requirements for the Associate Degree** on page 104.

The following is added to/replaces information listed on pages 283:

The following note was removed from career options and added to the program description.

**Note:** Upon completion of the program, graduates will be eligible to sit for the national credentialing board exam (ABRET - American Board of Registration of Electroencephalographic and Evoked Potential Technologists).

## Certificate of Achievement: Neurodiagnostic Technology

Courses Required for the Major:		Units
MEDA 78	Principles of Patient Care	2
HEIT 130	Basic Pharmacology	1
NDTE 101	Basic Electroencephalography	5
MEDA 115	Pathophysiology	3
NDTE 121	Neurodiagnostic Lab Practice	0.5
NDTE 131	Advanced Electroencephalography	4
NDTE 140	Directed Clinical Practice I	2
NDTE 133	Introduction to Neuroanatomy and Neurophysiology	3
NDTE 135	EEG Record Review	2.5
NDTE 150	Directed Clinical Practice II	2
NDTE 203	Neurologic Disorders	3
NDTE 206	Introduction to Transcranial Doppler	1
NDTE 209	Introduction to Nerve Conduction Velocity	1
NDTE 250	Directed Clinical Practice III	3
NDTE 201	Evoked Potentials	4
NDTE 260	Directed Clinical Practice IV	3
NDTE 223	Introduction to Intraoperative Monitoring	2
NDTE 226	Microcomputer Applications in Neurodiagnostics	2
NDTE 220	Polysomnography Basics	1
<b>Total Units = 45 32</b>		

## Associate of Science: Neurodiagnostic Technology

Courses Required for the Major:		Units
MEDA 78	Principles of Patient Care	2
HEIT 130	Basic Pharmacology	1
NDTE 101	Basic Electroencephalography	5
MEDA 115	Pathophysiology	3
NDTE 121	Neurodiagnostic Lab Practice	0.5
NDTE 131	Advanced Electroencephalography	4
NDTE 140	Directed Clinical Practice I	2

NDTE 133	Introduction to Neuroanatomy and Neurophysiology	3
NDTE 135	EEG Record Review	2.5
NDTE 150	Directed Clinical Practice II	2
NDTE 203	Neurologic Disorders	3
NDTE 206	Introduction to Transcranial Doppler	1
NDTE 209	Introduction to Nerve Conduction Velocity	1
NDTE 250	Directed Clinical Practice III	3
NDTE 201	Evoked Potentials	4
NDTE 260	Directed Clinical Practice IV	3
NDTE 223	Introduction to Intraoperative Monitoring	2
NDTE 226	Microcomputer Applications in Neurodiagnostics	2
NDTE 220	Polysomnography Basics	1
<b>Total Units = 45-32</b>		

The following is added to/replaces information listed on pages 312-313:

## Certificate of Achievement: Web Development

Courses Required for the Major:		Units
<b>MULT 100</b>	<b>Introduction to Visual Communication</b>	<b>3</b>
MULT 121	Intermediate Visual Communication	3
WEBD 127	Creating User-Centered Content	3
WEBD 152	Beginning Web Development: HyperText Markup Language (HTML) and Cascading Style Sheets (CSS)	3
WEBD 164	Javascript Fundamentals for Web Development	3
WEBD 166	PHP: an Introduction	3
WEBD 167	Using Web Databases	3
WEBD 168	Intermediate HTML (HyperText Markup Language) and CSS (Cascading Style Sheets) for Web Design	3
WEBD 173	E-Commerce Website Creation	3
<b>Total Units = 24</b>		

## Associate of Science Degree: Web Development

Students earning this certificate will prepare for careers as web developers with experience in front end technologies which control the visual aspect of web design and development as well as back end technologies that store, protect and deliver dynamic data to the web user.

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technologies which control the visual aspect of web design and development as well as back end technologies that store, protect and deliver dynamic data to the web user.

<b>Courses Required for the Major:</b>	<b>Units</b>
MULT 121 Intermediate Visual Communication	3
<b>MULT 100 Introduction to Visual Communication</b>	<b>3</b>
WEBD 127 Creating User-Centered Content	3
WEBD 152 Beginning Web Development: HyperText Markup Language (HTML) and Cascading Style Sheets (CSS)	3
WEBD 164 Javascript Fundamentals for Web Development	3
WEBD 166 PHP: an Introduction	3
WEBD 167 Using Web Databases	3
WEBD 168 Intermediate HTML (HyperText Markup Language) and CSS (Cascading Style Sheets) for Web Design	3
WEBD 169 Website Development Using Open Source Content Management Systems	3
WEBD 171 Advanced JavaScript for Web Development	3
WEBD 173 E-Commerce Website Creation	3
WEBD 191 Professional Practices in Web Design	3
<b>Total Units = 33</b>	

For graduation requirements see **Requirements for the Associate Degree** on page 104.

**Electives as needed to meet minimum of 60 units required for the degree.**