First Read Curriculum Review

Courses 11/06/25

Meeting Date	Review Team	Course	Course Title	Course Description	Request Type	Units	Hours	Current Attributes (DE, CE, T, GE)	CE Request	DE Requests (Hybrid, Online, Interactive)	CSU Transfer	UC Transfer	GE Requests	C-ID Requests	Start Semester
11/6/2025	n/a	MATHB1AC	Precalculus 1 Co-Requisite	This is a co-requisite 1.5-hr per week lab course to accompany MATH B1A Precalculus 1. This course will provide the necessary remedial math skills needed for the student to increase their possibility of passing MathB1A.	Deletion	.5									Fall 2026
11/6/2025	n/a	MATHB51NC	Interesting Integers and Functional Fractions	A general review of basic arithmetic including the fundamental operations of addition, subtraction, multiplication and division of whole numbers, integers, fractions and mixed numbers. With emphasis on the order of operations. A short introduction to algebra with the definition of a variable and evaluating algebraic expressions.	Deletion	72 hours									Fall 2026
11/6/2025	n/a	MATHB52NC	Perfect Percents and Devious Decimals	A general review of fractions and decimals, including the operations of addition, subtraction, multiplication and division. Emphasis is placed on real life applications, including percents, ratios, proportions, exponents, averages, estimation, graphs and measurement.	Deletion	72 hours									Fall 2026
11/6/2025	n/a	MATHB71NC	Math Jam - Review of Critical Intermediate Algebra Skills	This is a review course for students who have had Intermediate Algebra but who need a refresher course before proceeding to their transfer level math course. Selected topics include: Operations on polynomials, Factoring and operations on rational expressions, Solving linear, quadratic and rational equations, and Graphing linear and quadratic functions.	Deletion	36 hours									Fall 2026
11/6/2025	E	BSADB6	Introduction to Microsoft 365	Intended for home users and business people who desire a working knowledge of personal computer hardware and software. Special emphasis on software that is most widely used. Mainly focuses on business and home applications of personal computers. Hands-on training with word processing, spreadsheets, database management systems, electronic presentations, and the necessary operating system fundamentals for the listed application software. Note: Not open to students who have completed CINF 25, COMS 25, COMS 5, COMS B5, or COMP B5.	New	3		T	No	Hybrid, Online, Interactive	**Add**				Fall 2026
11/6/2025	B	CULNB11	Culinary Principles I	Successful food production depends on mastering core culinary principles and techniques that ensure quality and consistency. Students examine recipe standardization, the effective use and maintenance of equipment, and essential sanitation and safety practices while building foundational cooking skills. Special attention is given to cookery principles relating to the preparation of stocks, sauces, soups, meats, vegetables, legumes, salads, potatoes, and starches. Through a combination of lecture and lab sessions, students are introduced to fundamental culinary principles, techniques, and operations. Students are introduced to and apply skills in product identification, ingredient handling, recipe costing, commercial recipe development, cooking fundamentals, and professional standards of commercial kitchen operations. Through hands-on activities and practical experience, students gain the skills necessary for both commercial and non-commercial kitchen settings. Note: Field trips may be required.	New	3		DE, CE, T, CBE	Yes	Hybrid, Online, Interactive	**Add**			**Add: HOSP 160X**	Fall 2026
11/6/2025	C	CULNB12	Culinary Principles II	Food prepared in commercial settings must meet high standards of quality, nutrition, and safety to ensure customer satisfaction and operational success. Students learn key principles and techniques involved in commercial and non-commercial food production, emphasizing nutritional standards, equipment use, and sanitation and safety practices. Special attention to theories and concepts around game and poultry, fish and shellfish, sandwiches, hors d'oeuvre, breakfast cookery, plant-forward and healthy cooking, legumes, sustainable sourcing, vegetarian and plant-forward cookery, food presentation, including plated and buffet service, and garde manger fosters proficiency in fundamental culinary principles. Through a combination of lecture and lab sessions, students are introduced to fundamental culinary principles, techniques, and operations. Students are introduced to and apply skills in product identification, ingredient handling, recipe costing, commercial recipe development, cooking fundamentals, and professional standards of commercial kitchen operations. Note: Field trips may be required. Note: Not open to students who have successfully completed FDSV B55B.	New	3		DE, CE, T, CBE	Yes	Hybrid, Online, Interactive	**Add**			**Add: HOSP 160X**	Fall 2026
11/6/2025	D	CULNB21	Culinary Production and Operations II	Buffet and garde manger preparation requires both technical skill and professional presentation. Students practice work station rotations in the campus restaurant kitchen and dining room while refining culinary techniques and service skills. Special attention is given to buffet design, plating, and teamwork reinforces industry expectations for professionalism and work ethic. Through hands-on experiences in both back- and front-of-house settings, students gain the confidence and versatility needed for successful buffet service and production. Through a combination of lecture and lab sessions, students are introduced to fundamental culinary principles, techniques, and operations. Students are introduced to and apply skills in product identification, ingredient handling, recipe costing, commercial recipe development, cooking fundamentals, and professional standards of commercial kitchen operations. Note: Field trips may be required.	New	3		DE, T, CBE	No	Hybrid, Online, Interactive	**Add**			**Add: HOSP 160**	Fall 2026

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11/6/2025	E	CULNB22	Culinary Production and Operations III	Practical training in food service operations builds the bridge between classroom learning and professional application. Students apply their knowledge of production, service, and management while strengthening technical skills, work ethic, and professional standards in both on-campus and off-campus settings. Students practice work station rotations in the campus restaurant kitchen and dining room while refining advanced culinary techniques and service skills. Special attention given to industry expectations and workplace readiness supports growth in real-world environments. Through supervised practicum experiences at approved sites, students gain insight into the daily operations of food service while preparing for future career advancement. Through a combination of lecture and lab sessions, students are introduced to advanced culinary principles, techniques, and operations. Students are introduced to and apply skills in advanced product identification, ingredient handling, recipe costing, commercial recipe development, cooking fundamentals, and professional standards of commercial kitchen operations. Transportation provided by the student. Note: Field trips may be required. Note: Not open to students who have successfully completed FDSV B55E or CULN B51.	New	3		DE, T, CBE	No	Hybrid, Online, Interactive	**Add**			**Add: HOSP 160**	Fall 2026
11/6/2025	G	CULNB23A	Baking Production and Operations I	Fundamental baking skills provide the foundation for success in pastry and bread production. Students practice the preparation of cakes, creams, icings, decorating, dessert sauces, tarts, pâte à choux, meringues, cookies, yeast breads, quick breads, and specialty items while refining technique and consistency. Special attention to decorative work, display pieces, and product presentation connects creativity with professionalism and standards. Through demonstrations and hands-on practice, students gain experience in both the production and marketing of baked goods. This course covers fundamental baking skills for students who intend to specialize in baking and pastry making for commercial production. Gourmet baked items and pastries are produced in a time-restricted, quality-minded setting. This course is for students pursuing a career in culinary arts/culinary management. Note: Field trips may be required. Note: Not open to students who have successfully completed FDSV B55F.	New	3		DE, T, CBE	No	Hybrid, Online, Interactive	**Add**			**Add: HOSP 180 X**	Fall 2026
11/6/2025	H	CULNB23B	Baking Production and Operations II	Advanced pastry work challenges students to refine skills in complex techniques and specialty production. Students practice laminated doughs, advanced yeast doughs, chocolate work, custards, frozen desserts, sugar artistry, and decorated cakes while exploring creativity and precision. Special attention to presentation and professional standards supports growth toward industry readiness. Through demonstrations and intensive hands-on practice, students grow skills in advanced pastry production and design. This course covers advanced baking theories, concepts, principles, and skills for students who intend to specialize in baking and pastry making for commercial production. Production of sourdoughs and laminated doughs, advanced cakes, advanced cookies, advanced pies, and advanced pastries, confections and chocolate, decor pieces, as well as fondant and gum paste decorating and icings are undertaken. Gourmet baked items and pastries are produced in a time-restricted, quality-minded setting. This course is for students pursuing a career in culinary arts/culinary management. Note: Field trips may be required. Note: Not open to students who have successfully completed FDSV B55K.	New	3		DE, T	No	Hybrid, Online, Interactive	**Add**				Fall 2026
11/6/2025	H	CULNB9	Introduction to Culinary Arts	Food service operations depend on skilled professionals to uphold standards of safety, quality, and efficiency. Students examine the history, trends, and organizational structures of the industry while developing essential skills in culinary terminology, knife skills, cutting techniques, sanitation practices, work simplification, culinary math, and equipment identification and operation. Special attention given to to communication techniques, time management, organizational strategies, and goal setting, supports professional growth and career planning. Through a combination of lecture and lab sessions, students are introduced to fundamental culinary principles, techniques, and operations. Students are introduced to and apply skills in product identification, ingredient handling, recipe costing, commercial recipe standards, knife skills fundamentals and professional standards of commercial kitchen operations. Through hands-on practice, applied projects, and portfolio development, students prepare for success in both academic and workplace settings. Students learn to plan their weekly schedules, setting them up for educational success. Counseling and Educational Planning are completed during this course. Note: Field trips may be required.	New	3		DE, CE, T, CBE	Yes	Hybrid, Online, Interactive	**Add**			**Add: HOSP 160X**	Fall 2026
11/6/2025	F	PSPAB99	SafeWrap Restraint System Training for Public Servants	The course is designed to provide public servants with training in the SafeWrap System of de-escalation strategies and tactics. The course will provide students with the tools, skills, and resources necessary to effectively maximize physical control while reducing the risk of injury to all parties involved in a use of force encounter between public servants and the public. Students will learn techniques for the safe restraint of aggressive, suicidal, and emotionally disturbed persons in a variety of public service settings such as jails, mental hospitals, and police-civilian contacts. Additional topics include the minimization of diaphragm compression, the avoidance of joint locks, choke holds, strikes, improving use of force and restraint outcomes for public and private sector public safety organizations, and the promotion of public confidence in the frontline personnel of these organizations.	New	1		DE	No	Hybrid					Fall 2026

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11/6/2025	B	BSADB5	Human Relations in Business	This course introduces students to the concepts and principles of human relations within organizational settings. Topics include motivational theory, group dynamics, managing change, leadership styles, training, and organizational development. Students will explore a behavioral approach to the business environment that emphasizes self-awareness, workplace motivation, effective communication, and the factors that influence employee morale. Additional focus is placed on issues such as discrimination, diversity, and the development of leadership techniques that contribute to personal and professional success.	Revision	3		T, DE	No	Hybrid, Online, Interactive	Approved				Fall 2026
11/6/2025	C	CULNB10	Food Sanitation and Safety	Food prepared for public consumption depends on trained professionals to ensure it is safe, sanitary, and properly handled. Students examine key principles and concepts for maintaining food safety in commercial operations, including sanitation practices affecting individual operations, the prevention and control of foodborne illnesses through the flow of food, and Hazard Analysis Critical Control Point (HACCP) management. Emphasis is placed on understanding how contamination occurs, how hazards are identified and controlled, and how regulations guide industry best practices. Through case study analyses, simulated inspections, group presentations, and applied learning activities, students learn to identify hazards, evaluate sanitation procedures, and apply regulatory standards to real-world foodservice environments. The course also includes a focused study of worker safety, emphasizing the shared responsibility of maintaining clean, safe, and compliant kitchens in alignment with local and national health codes. Note: Field trips may be required. Note: Not open to students who have successfully completed FDSV B52.	Revision	2		DE, CE, T, CBE	Yes	Hybrid, Online, Interactive	Approved			Retain: HOSP 110	Fall 2026
11/6/2025	D	CULNB30	Food and Beverage Management	Management in the food and beverage industry is about more than overseeing operations; it's about leading people and ensuring quality guest experiences. Students examine the core functions of food service supervision, exploring topics such as personnel management, purchasing, menu planning, marketing, and cost control. Emphasis is placed on the role of the first-line supervisor in fostering teamwork, ensuring profitability, and maintaining professional standards. Techniques and procedures of management are explored and developed as they relate to commercial and institutional food and beverage facilities. Topics include: functions of management, marketing, menu development, effective cost controls in purchasing, labor, and service techniques. Note: Field trips may be required. Note: Not open to students who have successfully completed FDSV B59.	Revision	3		DE, CE, T, CBE	Yes	Hybrid, Online, Interactive	Approved			Retain: HOSP 130	Fall 2026
11/6/2025	E	FIREB64	State Fire Fighter I Academy	This course provides the skills and knowledge needed for the entry-level career and voluntary fire fighter. The course curriculum is based on and complies with the NFPA 1001 Standards for Fire Fighter Professional Qualifications, the NFPA 1051 Standards for Wildland Fire Fighter Professional Qualifications and the NFPA 472 Standards for Competence of Responders to Hazardous Materials/Weapons of Mass Destruction Incidents. Additional topics include: fire department communications, fire ground operations, rescue operations, preparedness and maintenance, wildland suppression activities, and hazardous materials/WMD.	Revision	16.5		DE	No	Hybrid					Fall 2026
11/6/2025	F	FIREB65B	Supervisor Training (Company Officer)	Students will learn the skills for firefighter leadership and management. Topics include the strategies and tactics for effective Fire Officer command of companies at fire and emergency scenes. Additional topics include the requirements for sexual harassment training and the role of Human Resources in training.	Revision	.5-2.5		DE	No	Hybrid, Online					Fall 2026
11/6/2025	G	FIREB65C	Ethical Leadership In the Classroom	Students will learn the concepts and theories of ethical decision-making processes. Topics include recognizing an ethical dilemma and identifying the advantages of ethical behavior. Additional topics include the California State Fire Training's Instructor Code of Ethics/Conduct and Ethics case studies and scenarios.	Revision	.5		DE	No	Hybrid, Online, Interactive					Fall 2026
11/6/2025	A	STEMB50NC	Step Up to Science Technology Engineering and Mathematics	This course prepares students for future courses on their path toward completing a Science Technology Engineering and Mathematics degree. This course will increase students' quantitative reasoning skills and introduce students to metacognitive learning strategies. Students will also explore potential barriers to academic success, discover campus resources to support their education, and create a transfer plan to a 4-year institution.	Revision	0	18	DE		Hybrid					Summer 2026
10/23/2025	C	ASLB4	American Sign Language 4	Continued study of advanced aspects of American Sign Language. Emphasizes receptive and expressive narrative fluency and Deaf rhetorical approaches. Focuses on specific linguistic aspects of ASL such as classifier combinations, role-shifting, conditionals, and expansion. Advanced practice with receptive and expressive fingerspelling. Also includes exploration of issues pertinent to Deaf culture. Outside assignments require practice and assessment with video programs. Note: Field trips may be required.	**Revision**	4		T, DE, GE	No	Hybrid	Approved	Approved	retain: BC GE 3, IGETC 6A **add: CalGETC 3B**		Fall 2026
10/23/2025	E	COMMC1000	Introduction to Public Speaking	In this course, students learn and apply foundational rhetorical theories and techniques of public speaking in a multicultural democratic society. Students discover, develop, and critically analyze ideas in public discourse through research, reasoning, organization, composition, delivery to a live audience and evaluation of various types of speeches, including informative and persuasive speeches. Part 2 Note: Not open to students that have successfully completed COMM B1.	Revision	3		DE, T, GE	No	Hybrid, Online, Interactive	Approved	Approved	retain: BC GE 1B, CSU GE A1, IGETC 1C, Cal-GETC 1C	retain: COMM 110	Fall 2026