Second Read Curriculum Review

Courses 11/06/25

1st Read 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	Course	Title
10/23/2025	A	AUTOB50	Fundamentals of Automotive Racing and Fabrication	Fundamentals of Automotive Racing and Fabrication is an introductory course that explores the foundational principles of motorsports engineering and competition. Students will gain a broad understanding of various motorsports disciplines while learning key technical concepts related to high-performance vehicles and race car design. This introductory course provides a comprehensive overview of the foundational principles of motorsports engineering and high-performance vehicle fabrication. Key topics include engine architecture and performance optimization, chassis design and dynamics, materials selection, fabrication techniques, and the integration of advanced safety systems. This course incorporates hands on learning and project-based work to prepare for real-world racing scenarios. Students will have the opportunity to apply their skills by participating in organized road course racing events, gaining practical experience in competitive motorsports environments. Designed for students pursuing careers in automotive engineering, motorsports technology, or related fields, this course serves as a foundation for more advanced study in vehicle dynamics, fabrication, and race team operations. Note: Field trips may be required.	New	4		DE	No	Hybrid					Spring 2026	AUTOB50	Course Title
10/23/2025	A	AUTOB50NC	Fundamentals of Automotive Racing and Fabrication	Fundamentals of Automotive Racing and Fabrication is an introductory course that explores the foundational principles of motorsports engineering and competition. Students will gain a broad understanding of various motorsports disciplines while learning key technical concepts related to high-performance vehicles and race car design. This introductory course provides a comprehensive overview of the foundational principles of motorsports engineering and high-performance vehicle fabrication. Key topics include engine architecture and performance optimization, chassis design and dynamics, materials selection, fabrication techniques, and the integration of advanced safety systems. This course incorporates hands on learning and project-based work to prepare for real-world racing scenarios. Students will have the opportunity to apply their skills by participating in organized road course racing events, gaining practical experience in competitive motorsports environments. Designed for students pursuing careers in automotive engineering, motorsports technology, or related fields, this course serves as a foundation for more advanced study in vehicle dynamics, fabrication, and race team operations. Note: Field trips may be required.	New		108	DE	No	Hybrid					Spring 2026	AUTOB50NC	Fundamentals of Automotive Racing and Fabrication
10/23/2025	G	CULNB20	Culinary Production and Operations I	Culinary arts, a discipline rooted in tradition and innovation, provides the foundation for understanding professional kitchen operations within a commercial food service environment. 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. Emphasis is placed on cooking fundamentals, professional standards, and the practical application of skills through workstation rotations in both kitchen and dining room settings. Students gain hands-on experience in the preparation of foods typical to a dinner house à la carte menu in the campus restaurant, strengthening professional skills, work ethics, and presentation techniques for both plated service and to-go orders. Note: Field trips may be required. Note: Not open to students who have successfully completed FDSV B55C or CULN B49.	New	3		DE, T, CBE	No	Hybrid	**Add**			**Add: HOSP 160**	Fall 2026	CULNB20	Fundamentals of Automotive Racing and Fabrication
10/23/2025	G	CULNB24	Catering Production and Operations I	Catering demands advanced skills in organization, creativity, and client-centered service to ensure successful events. Students apply catering knowledge through menu design, food preparation, and customer service while strengthening professional work habits and technological proficiency. Special attention to adapting techniques to client needs builds versatility across diverse catering environments. Students are introduced to culinary concepts, theories, 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 supervised, hands-on experiences in planning and executing on-campus and off-campus events, students gain practical insight into the challenges of real-world catering operations. Transportation is the responsibility of the student; practicum sites are supervised by the instructor. Note: Field trips may be required. Note: Not open to students who have successfully completed FDSV B55T.	New	3		DE, T	No	Hybrid, Online, Interactive	**Add**			**Add: HOSP 160**	Fall 2026	CULNB24	Culinary Production and Operations I

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10/23/2025	H	CULNB48WE	Work Experience Eduction	College credit for Culinary Arts related learning experiences obtained on the job in accordance with a training plan developed cooperatively between the employer, college, and student. One credit hour of community college work shall require a minimum of 54 hours of total student work. Work experience credit may accrue at the rate of 1 to 14 credits per enrollment term for a total of 14 credits. Repetition allowed per Title 5 55253. Note: Not open to students who have successfully completed 14 credits of FDSV B48WE.	New	1-14		T, CBE	No		**Add**				Fall 2026	CULNB48WE	Catering Production and Operations I
10/23/2025	D	ASLB66	Introduction to the Interpreting Profession	This course will introduce students to the profession of sign language interpreting. Topics will include, history of sign language interpreting, history of professional organizations, evolution of interpreting models, professional practices, hearing versus deaf culture, job market prospects, and the process of interpreting.	Revision	3		DE	No	Hybrid, Online, Interactive					Fall 2026	ASLB66	Work Experience Eduction
10/23/2025	F	ASLB71	Specialized Settings	Specialized Settings will explore the various and varied settings that freelance and academic sign language interpreters will encounter. Topics include interpreting in settings such as mental health, theatrical, legal, medical, religious, platform, televised, deaf-blind and video relay services, among others. In addition, elementary, secondary, and post-secondary academic interpreting will be examined in depth.	Revision	3.5		DE	No	Hybrid, Interactive					Fall 2026	ASLB71	Introduction to the Interpreting Profession
10/23/2025	H	FDSTB1	Introduction to Food Science and Technology	This course will focus on the calculations, procedures, and instrumentational skills used in food science and technology. During this course students will learn basic scientific skills, methodologies, and principles used in a food science laboratory. Students will be introduced to topics that include the physical, chemical, and biochemical properties of food, food analysis, and the phenomenon of human sensory evaluation. Additionally, students will evaluate how math, biology, physics, and chemistry concepts are applied to food science and technology. Students will be required to research and communicate scientific concepts related to food science and technology in written and oral presentations. Note: Field trips may be required.	Revision	3		DE, T, GE	No	Hybrid, Online, Interactive	Approved	**Add**	**Add: BC GE 5**		Fall 2026	FDSTB1	Specialized Settings

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10/23/2025	B	FDSTB10	Food Systems Management	This course is designed to provide students with a working knowledge of food supply chain topics, including food regulatory laws, sustainability, safety, quality, social and environmental issues, food waste, global food trade, and allergen controls. Students will learn about supply chain issues pertaining to animal protein, seafood, produce, beverages, food adulteration, food fraud, labeling, environmental policies, and food trends.	Revision	3		DE, T	No	Hybrid, Online, Interactive	Approved				Fall 2026	FDSTB10	Introduction to Food Science and Technology
10/23/2025	F	FDSTB3	Principles of Food Science	This course will examine the principles of food chemistry, food biochemistry, food microbiology, and food engineering. Students will learn hands-on techniques, procedures, calculations, instrumentation skills, and experimental methodologies used in a food science laboratory. This course will also introduce students to food processing technologies, food laws, food labeling, food safety principles, food quality, sensory evaluation, and nutrition. During this course, students will be required to practice writing and oral communication skills to accurately communicate scientific results and analysis. Note: Field trips may be required.	Revision	3		DE, T, GE	No	Hybrid, Online, Interactive	Approved	**Add**	**Add: BC GE 5**		Fall 2026	FDSTB3	Food Systems Management
10/23/2025	C	FDSTB4	Food Safety	This course introduces students to the principles, practices, and regulations governing and ensuring the physical, chemical, and biological control of microorganisms in food products. Students will focus on foodborne disease agents and their control, Hazard Analysis Critical Control Points (HACCP), risk assessment, and traceability.	Revision	3		DE, T	No	Hybrid, Online, Interactive	Approved	**Add**			Fall 2026	FDSTB4	Principles of Food Science
10/23/2025	D	FDSTB5	Food Processing Technology	In this course, students will learn common manufacturing processing methods and equipment, pre-and post-harvest processing of safe, high-quality food products, and use of pilot labs used in the food production industry. Laboratories will focus on applied food processing techniques with an emphasis on fermentation, dehydration, freezing, heating, pressing, raw material handling, bottling, and food labeling requirements.	Revision	3		DE, T	No	Hybrid, Online, Interactive	Approved	**Add**			Fall 2026	FDSTB5	Food Safety

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5/8/2025	A	FIREB67D	Fire Control 3B: Structural Fire Fighting 2	In this course, students will develop fundamental skills in combating structure fires, with a focus on both interior and exterior fire attack techniques. Topics will be covered to provide a thorough understanding of fire behavior, including how fires spread within structures and how to assess and respond to different fire scenarios. Students will also learn and practice ventilation procedures and techniques to manage fire growth and smoke movement. Using a live-fire simulator, students will gain hands-on experience in structural firefighting, making this course an essential first exposure to live fire conditions for many firefighters. By the end of the course, students will have the confidence and foundational skills needed to effectively and safely respond to structural fires.	Revision	1				Hybrid, Interactive					Summer 2026	FIREB67D	Food Processing Technology
5/1/2025	G	AUTOB10	Automotive Safety	This course provides students with the knowledge and awareness necessary to maintain safety while working in the automotive industry. Upon successful completion, students will receive a certificate confirming their compliance with federal safety mandates. Attendance is mandatory for all automotive students. Note: Not open to students who have successfully completed AUTO B1AB, AUTO B15, AUTO B2A, AUTO B2B, AUTO B75A, AUTO B14, AUTO B64, AUTO B112, or AUTO B106.	Revision	1		DE, T		Online	Approved				Summer 2026	AUTOB10	Fire Control 3B: Structural Fire Fighting 2
3/13/2025	D, GE	GEOGB5	World Regional Geography	Survey of the world's cultural regions and nations as interpreted by geographers, including physical, cultural, and economic features. Emphasis on spatial and historical influences on population growth, transportation networks, and natural environments. Identify important and significant features within regions.	Revision	3		T, GE, DE		Hybrid, Online, Interactive	Approved	Approved	retain: CSU GE D, IGETC 4, CalGETC 4, BC GE D2 **add: new BC GE 4**	retain: GEOG 125	Summer 2026	GEOGB5	Automotive Safety