

SAN BERNARDINO COMMUNITY COLLEGE DISTRICT

TO: Board of Trustees
FROM: Bruce Baron, Chancellor
REVIEWED BY: Diana Rodriguez, President, SBVC
PREPARED BY: Dr. James Smith, Interim Vice President, Instruction, SBVC
DATE: May 11, 2017
SUBJECT: Consideration of Approval of Curriculum - SBVC

RECOMMENDATION

It is recommended that the Board of Trustees approve the SBVC curriculum modifications.

OVERVIEW

The courses, certificates, and degrees at SBVC are continually being revised and updated to reflect and meet student needs.

ANALYSIS

These courses, certificates, and degrees have been approved for addition, modification, and deletion by the Curriculum Committee of the Academic Senate and will be included in the 2018-2019 College Catalog.

BOARD IMPERATIVE

II. Learning Centered Institution for Student Access, Retention, and Success.

FINANCIAL IMPLICATIONS

None.

SAN BERNARDINO VALLEY COLLEGE
SUBMITTED FOR BOARD OF TRUSTEE APPROVAL
May 11, 2017

CONTENT REVIEW

No Changes to the College Catalog

ELEC 216C
ELECTR 265

ELEC 217C
ELECTR 270

ELECTR 230
PSYCH 105

ELECTR 235
TECALC 087

Rationale: Content Review
Effective: Fall 2017

NEW COURSE

Course ID: CULART 042
Course Title: Cake Decorating
Units: 3
Laboratory: 9 contact hour(s) per week
 144 - 162 contact hours per semester
Prerequisite: None.
Catalog Description: This class will provide the experience the student needs to become competent in cake decorating. This class will cover royal icing, butter icing, fondant, mirror glaze, fillings and ganache.
Schedule Description: This class will provide the experience the student needs to become competent in cake decorating. This class will cover royal icing, butter icing, fondant, mirror glaze, fillings and ganache.
Rationale: At the request of the Culinary Advisory Committee meeting, the department is launching the Baking program. This will be a comprehensive one-year program.
TOP Code: 1306.30
Equate: Course not offered at CHC.
Effective: Fall 2018

NEW COURSE

Course ID: CULART 043
Course Title: Advanced Desserts and Pastry/Chocolate/Sugar
Units: 5.5
Laboratory: 16.5 contact hour(s) per week
 264 - 297 contact hours per semester
Prerequisite: CULART 041
Catalog Description: This course highlights baking techniques found in commercial kitchens with a focus on cakes and decorating, artisan breads, sugar work, chocolate work and complex pastry.
Schedule Description: This course highlights baking techniques found in commercial kitchens with a focus on cakes and decorating, artisan breads, sugar work, chocolate work and complex pastry.
Rationale: The Department is creating a baking program. This course with modifications will be in the new program with modifications.
TOP Code: 1306.30
Equate: Course not offered at CHC.

Effective: Fall 2018

NEW COURSE

Course ID:	CULART 044
Course Title:	Introduction to Baking Skills, Ingredients, and Technology
Units:	3
Lecture:	3 contact hour(s) per week 48 - 54 contact hours per semester
Prerequisite:	None.
Catalog Description:	This course examines the basic baking skills needed in order to work within the Food Service Industry. This course will include how to scale, the ingredient list and how to read a recipe, technology used in baking, the science behind baking and how and why baking works.
Schedule Description:	This course examines the basic baking skills needed in order to work within the Food Service Industry. This course will include how to scale, the ingredient list and how to read a recipe, technology used in baking, the science behind baking and how and why baking works.
Rationale:	The Culinary Advisory Committee has suggested and approved a baking program be added to the Culinary Programs current programs. The baking industry has a gap to be filled and thus far, SBVC will be the only college offering this program.
TOP Code:	1306.30
Equate:	Course not offered at CHC.
Effective:	Fall 2018

NEW COURSE

Course ID:	CULART 205
Course Title:	Principles of Design and Presentation
Units:	3
Lecture:	3 contact hour(s) per week 48 - 54 contact hours per semester
Departmental Advisory:	ENGL 015 and or eligibility for ENGL101 or 101H as determined by the SBVC assessment process. MATH 942
Catalog Description:	This course will explore the theory behind design and layout of platters, trays and plates for presentation. Students will learn presentation standards, matching and pairing of foods, and wines and sauces that make up presentation.
Schedule Description:	This course will explore the theory behind design and layout of platters, trays and plates for presentation. Students will learn presentation standards, matching and pairing of foods, and wines and sauces that make up presentation.
Rationale:	The culinary advisory committee has identified a gap within the industry in the area of baking. There are no baking programs within our region. There are hundreds of baking positions within the Inland Empire area not being filled.
TOP Code:	1306.30
Equate:	Course not offered at CHC.
Effective:	Fall 2018

NEW COURSE

Course ID:	CULART 299 A-Z
Course Title:	Special Topics in Restaurant
Units:	0.5 - 3
Lecture:	0.5 - 3 contact hour(s) per week Min: 8 - 9 contact hours per semester Max: 48 - 54 contact hours per semester
Prerequisite:	None.
Catalog Description:	This course is a seminar course to include special topics in restaurant management. Topics may include current trends in advanced techniques of baking, meat utilization, charcuterie and advanced techniques for preparing soups and sauces.
Schedule Description:	This course is a seminar course to include special topics in restaurant management. Topics may include current trends in advanced techniques of baking, meat utilization, charcuterie and advanced techniques for preparing soups and sauces.
Rationale:	The Culinary Advisory Committee has identified a gap within the industry in the area of baking. There are no baking programs within our region. There are hundreds of baking positions within the Inland Empire area not being filled.
TOP Code:	1306.30
Equate:	Course not offered at CHC.
Effective:	Fall 2018

NEW COURSE

Course ID:	DIESEL 034
Course Title:	Diesel Alternative Fuels
Units:	4
Lecture:	3 contact hour(s) per week 48 - 54 contact hours per semester
Laboratory:	3 contact hour(s) per week 48 - 54 contact hours per semester
Prerequisite:	None.
Catalog Description:	This course provides theory and hands-on experience in the operation, service, inspection, and maintenance of compressed natural gas (CNG) vehicle systems. This course prepares students for the ASE Alternate Fuels Test (F-1).
Schedule Description:	This course provides theory and hands-on experience in the operation, service, inspection, and maintenance of compressed natural gas (CNG) vehicle systems. This course prepares students for the ASE Alternate Fuels Test (F-1).
Rationale:	There is a growing demand of school buses and transit buses to be fueled by other means other than Diesel.
TOP Code:	0947.00
Equate:	Course not offered at CHC.
Effective:	Fall 2018

MODIFY COURSE*Changes to the 2017-2018 College Catalog*

COURSE ID	COURSE TITLE
CULART 040	INTRODUCTION TO BAKING

Laboratory: 9 contact hour(s) per week
144 - 162 contact hours per semester

Rationale: Department is creating a baking program. This course will be entered into the new program with modifications.

Equate: Course not offered at CHC.

Effective: Fall 2018

COURSE ID	COURSE TITLE
CULART 041	ADVANCED BAKING

Course ID: Desserts and Pastries

Units: 5.5

Rationale: Department is creating a baking program. This course will be entered into the new program with modifications.

Equate: Course not offered at CHC.

Effective: Fall 2018

COURSE ID	COURSE TITLE
ELECTR 250C	RADIO TRANSMITTERS, RECEIVERS AND ANTENNAS

Catalog Description: In this course, students explore topics of electronic communications, such as the electromagnetic frequency spectrum, frequency bands, analog and digital modulation, digital data, antennas, transmission lines and loads, government services and fiber optics. Exercises include diagramming modern transmitter and receiver components, plotting impedances, and making line and load conversions.

Schedule Description: In this course, students explore topics of electronic communications, such as the electromagnetic frequency spectrum, frequency bands, analog and digital modulation, digital data, antennas, transmission lines and loads, government services and fiber optics. Exercises include diagramming modern transmitter and receiver components, plotting impedances, and making line and load conversions.

Rationale: Content Review. Updating books.

Equate: Course not offered at CHC.

Effective: Fall 2018

COURSE ID	COURSE TITLE
FN 067	NUTRITION CARE INTERNSHIP

Course ID: FN 167

Units: 6

Laboratory: 18 contact hour(s) per week
288 - 324 contact hours per semester

Prerequisite: CULART 225 and FN 162

Catalog Description:	This course is a clinical field experience in a dietary health care facility. The course includes nutrition evaluation, implementation of a care plan, nutrition care, dietetic education and facility organizational processes. (Formerly FN 067)
Schedule Description:	This course is a clinical field experience in a dietary health care facility. The course includes nutrition evaluation, implementation of a care plan, nutrition care, dietetic education and facility organizational processes. (Formerly FN 067)
Rationale:	The department had to rewrite the courses and update the curriculum so the State of California will approve the program.
Transferability:	Yes
Equate:	Course not offered at CHC.
Effective:	Fall 2018

COURSE ID	COURSE TITLE
FN 162	NUTRITION

Course Title:	Introduction to Food and Nutrition
Departmental Advisory:	MATH 095, ENGL 015 and CHEM 101
Rationale:	Updating Course Title.
Equate:	Course not offered at CHC.
Effective:	Fall 2018

COURSE DELETION

CHEM 010	CHEM 085
Rationale:	Courses are no longer offered.
Effective:	Fall 2017

NEW CERTIFICATE

Baking Certificate

The baking certificate will give students the fundamental knowledge and skills to prepare to be an accomplished professional in the baking and pastry arts. Students will create hearth and specialty breads, desserts, pastry, patisserie, and confections. Students will develop skills in menu development, communication, food safety, and cost control. They will also take courses in management, communication, and small business to gain entrepreneurial skills.

Required Courses:		Units
CULART 040	Introduction to Baking	3
CULART 041	Desserts and Pastries	5.5
CULART 042	Cake Decorating	3
CULART 043	Advanced Desserts and Pastry/Chocolate/Sugar	5.5
CULART 044	Introduction to Baking Skills, Ingredients, and Technology	3
CULART 101	Introduction to Hospitality and Customer Service	3
CULART 180	Small Business and Catering Management	5.5
CULART 201	Management of Human Resources in Hospitality	3
CULART 205	Principles of Design and Presentation	3
CULART 225	Sanitation and Safety	1
CULART 240	Procurement, Purchasing and Selection	3

CULART 275	Food, Beverage and Labor Cost Control	3
Total Units		41.5

Rationale: The enrollment projection for this project is 30 students per semester. There is a gap within the industry.

Effective: Fall 2018

NEW CERTIFICATE

Baking Business Certificate

This certificate will give students the fundamental knowledge and skills to become an accomplished professional in baking and pastry arts. Students will learn about menu development, communication, food safety, and cost control. Students will also learn about management, communication and small business to gain entrepreneurial skills.

Required Courses:		Units
CULART 040	Introduction to Baking	3
CULART 041	Desserts and Pastries	5.5
CULART 044	Introduction to Baking Skills, Ingredients, and Technology	3
CULART 101	Introduction to Hospitality and Customer Service	3
CULART 180	Small Business and Catering Management	5.5
CULART 225	Sanitation and Safety	1
CULART 240	Procurement, Purchasing and Selection	3
CULART 275	Food, Beverage and Labor Cost Control	3
Total Units		27

Rationale: The enrollment projection for this project is 30 students per semester. There is a gap within the industry.

Effective: Fall 2018

NEW CERTIFICATE

Diesel Engine and Fuel Injection Technology Certificate

The Diesel Engine and Fuel Injection Technology certificate offers students high technology training and skills that may be utilized for immediate employment after certification completion. Students will receive training in various subjects including repair, operation and maintenance of heavy-duty industrial diesel engines and computer controlled diesel engines. The certificate will also cover basic electrical theory, use of meters, test equipment, and wiring diagrams. The certificate also covers general troubleshooting and diagnostic testing. The certificate may also be used in preparation for the Automotive Service Excellence (ASE) National Test.

Required Courses:		Units
DIESEL 021	Heavy-Duty Diesel Engines	4
DIESEL 024	Advanced Heavy-Duty Diesel Engines	4
DIESEL 028	Heavy-Duty Truck Systems	4
DIESEL 034	Diesel Alternative Fuels	4
DIESEL 064	Auto/Truck Electrical Systems	4
Total Units		20

Rationale: The existing Heavy/Medium-Duty Certificate is a certificate that takes average of 2 years to complete. The Diesel Engine and Fuel Injection Technology Certificate could take average of 1 year to complete and be considered a stack able certificate toward the student achieving a Heavy/Medium Duty Diesel Truck Technology Certificate.

Effective: Fall 2018

NEW DEGREE

Professional Baking and Management A.A. Degree

Students who receive their degree in baking will gain the skills and knowledge to be an accomplished professional in the baking and pastry arts. Students will create hearth and specialty breads, desserts, pastry, patisserie, and confections. Students will learn about menu development, communication, food safety, and cost control. They will also take courses in management, communication and small business to gain entrepreneurial skills.

Required Courses:	Units
CULART 040 Introduction to Baking	3
CULART 041 Desserts and Pastries	5.5
CULART 042 Cake Decorating	3
CULART 043 Advanced Desserts and Pastry/Chocolate/Sugar	5.5
CULART 044 Introduction to Baking Skills, Ingredients, and Technology	3
CULART 101 Introduction to Hospitality and Customer Service	3
CULART 180 Small Business and Catering Management	5.5
CULART 201 Management of Human Resources in Hospitality	3
CULART 205 Principles of Design and Presentation	3
CULART 225 Sanitation and Safety	1
CULART 240 Procurement, Purchasing and Selection	3
CULART 275 Food, Beverage and Labor Cost Control	3
Total Units	41.5

Rationale: The enrollment projection for this project is 30 students per semester. There is a gap within the industry.

Effective: Fall 2018

MODIFY DEGREE

Automotive Technician A.S Degree

The Automotive Technology curriculum is designed to concentrate on technically related courses in the repair of today's high-tech computerized automobile. Upon completion of the program, the degree holder will be able to seek employment as an entry-level automobile repair technician in a dealership or the aftermarket service area, and can move into advanced automotive opportunities such as service advising and manufacturer corporate positions. The program is part of the National Automotive Technician Education Foundation (NATEF) division of Automotive Service Excellence (ASE) certified.

REQUIRED COURSES:	Units
AUTO 050 Automotive Brakes	4

AUTO 052	Automotive Suspension and Steering	4
AUTO 056	Automotive Heating and Air Conditioning	4
AUTO 064	Auto/Truck Electrical Systems	4
	or	
DIESEL 064	Auto/Truck Electrical Systems	4
AUTO 065	Electrical Systems Diagnosis and Repair	5
AUTO 068	Engine Performance - Ignition Systems	5
AUTO 069	Engine Performance - Fuel and Exhaust Systems	5
AUTO 075	Automatic Transmissions Rear Wheel Drive	4
	or	
AUTO 076	Automatic Transaxles Front Wheel Drive	4
AUTO 077	Manual Transmissions and Transaxles	4
AUTO 084	General Automotive Technology	4
AUTO 090	Engine Repair	6
Total Units		49

Rationale: Updating to remove AUTO 063, which is no longer offered.

Effective: Fall 2017

MODIFY DEGREE

Chemistry A.S. Degree

Students planning to transfer to a four-year institution and major in chemistry or biochemistry should consult with a counselor regarding the transfer process and lower division requirements because additional courses may be required at some institutions.

To graduate with a specialization in Chemistry, students must complete the following required courses plus the general breadth requirements for the Associate's Degree. The A.S. in Chemistry is designed to prepare students who wish to pursue a Bachelor's Degree from a four-year institution. At the four-year institution, students may choose to specialize in one particular aspect of chemistry, such as Environmental Chemistry, Organic Chemistry, Atmospheric Chemistry, or Physical Chemistry.

REQUIRED COURSES:		Units
CHEM 150	General Chemistry I	5
	or	
CHEM 150H	General Chemistry I - Honors	5
CHEM 151	General Chemistry II	5
	or	
CHEM 151H	General Chemistry II - Honors	5
CHEM 212	Organic Chemistry I	4
	or	
CHEM 212H	Organic Chemistry I - Honors	4
CHEM 213	Organic Chemistry II	4
	or	
CHEM 213H	Organic Chemistry II - Honors	4

MATH 250	Single Variable Calculus I	4
MATH 251	Single Variable Calculus II	4

***RECOMMENDED COURSES:**

		Units
PHYSIC 200	Physics I	6
	or	
PHYSIC 150A	General Physics for the Life Sciences I	5
PHYSIC 201	Physics II	6
	or	
PHYSIC 150B	General Physics for the Life Sciences II	5
CHEM 205	Quantitative Chemical Analysis	5
Total Units		26

**These courses are typically prerequisites for third year chemistry majors. Students are encouraged to complete the recommended courses to prevent the postponement of continued coursework in this major.*

Rationale: Content Review.
Effective: Fall 2017

CORRECTION

Corrections may be necessary based off of feedback from the State Chancellor's Office and/or the ACCJC

The January 2017 Board Document contained the following errors:

Course ID: WST 629
Lecture: 8 contact hour(s) per week
Correction: 8 contact hour(s) per semester

FOOD PREPARATION CERTIFICATE

The Food Preparation Certificate is designed to prepare students for employment in food preparation.

REQUIRED COURSES:

		Units
CULART 010	Restaurant Service and Catering I	5.5
CULART 011	Restaurant Service and Catering II	5.5
CULART 101	Introduction to Hospitality and Customer Service	3
CULART 160	Introduction to Foods	3
CULART 161	Quantity Food Preparation	3
CULART 180	Small Business and Catering Management	5.5
CULART 225	Sanitation and Safety	1
CULART 240	Procurement, Purchasing and Selection	3
CULART 250	Food, Wine and Beverage Service Concepts	3

Total Units	32.5
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Correction: The Culinary Arts department launched the Small Business and Catering Management course using two Course ID's (CULART 270 and 180). The department has decided to use the

CULART 180 version. This certificate is being revised to remove CULART 270 to replace with CULART 180.

Effective: Fall 2018

The March 2017 Board Document contained the following errors:

Kinesiology AA Degree

The A.A. in Kinesiology is designed to be used as a terminal A.A. Degree for those who wish to obtain their degree and immediately enter the workforce as a teacher, coach or another Kinesiology profession. In addition, this degree can be used to prepare students who wish to pursue a Bachelor's Degree from a four-year institution. At the four-year institution, students may choose to specialize in one particular aspect of Kinesiology, such as Adapted Physical Education, Athletic Training, Coaching, Fitness, Exercise Science, Physical Therapy or Teaching. Students planning to transfer to a four-year institution and major in Kinesiology should consult with a counselor regarding the transfer process and lower division requirements because additional courses may be required at some institutions. Completion of the CSU General Education-Breadth (CSUGE) or Intersegmental General Education Transfer Curriculum (IGETC) for CSU is required in addition to the major requirements listed below:

REQUIRED COURSES: (17 Units)		Units
BIOL 250	Human Anatomy and Physiology I	4
	and	
BIOL 251	Human Anatomy and Physiology II	4
	or	
BIOL 260	Human Anatomy	4
	and	
BIOL 261	Human Physiology	4
HEALTH 101	Health Education	3
KIN 200	Introduction to Physical Education and Kinesiology	3
PSYCH 100	General Psychology	3
	or	
PSYCH 100H	General Psychology - Honors	3
CHOOSE ONE OF THE FOLLOWING KINESIOLOGY FITNESS COURSES: (1 Unit Minimum)		Units
KINF 101A	Boxing for Fitness	1
KINF 101B	Intermediate Boxing for Fitness	1
KINF 101C	Advanced Boxing for Fitness	1
KINF 105A	Beginning Low Impact Aerobics	1
KINF 105B	Intermediate Low Impact Aerobics	1
KINF 105C	Advanced Low Impact Aerobics	1
KINF 108A	Beginning Weight Training	1
KINF 108B	Intermediate Weight Training	1
KINF 108C	Advanced Weight Training	1
KINF 112A	Beginning Body Conditioning	1
KINF 112B	Intermediate Body Conditioning	1
KINF 112C	Advanced Body Conditioning	1
KINF 127A	Beginning Walking for Fitness	1
KINF 127B	Intermediate Walking for Fitness	1

KINF 127C	Advanced Walking for Fitness	1
KINF 132A	Beginning Distance Running	1
KINF 132B	Intermediate Distance Running	1
KINF 132C	Advanced Distance Running	1
KINF 138A	Beginning Physical Fitness	1
KINF 138B	Intermediate Physical Fitness	1
KINF 138C	Advanced Physical Fitness	1
KINF 142A	Beginning Conditioning for Sports	1
KINF 142B	Intermediate Conditioning for Sports	1
KINF 142C	Advanced Conditioning for Sports	1
KINF 168A	Beginning Yoga	1
KINF 168B	Intermediate Yoga	1
KINF 168C	Advanced Yoga	1
KINF 190A	Beginning Tai Chi	1
KINF 190B	Intermediate Tai Chi	1
KINF 190C	Advanced Tai Chi	1
CHOOSE ONE OF THE FOLLOWING KINESIOLOGY SPORTS OR ATHLETIC COURSES:		Units
KINS 100A	Beginning Baseball	1
KINS 100B	Intermediate Baseball	1
KINS 100C	Advanced Baseball	1
KINS 103A	Beginning Badminton	1
KINS 103B	Intermediate Badminton	1
KINS 103C	Advanced Badminton	1
KINS 104A	Beginning Basketball	1
KINS 104B	Intermediate Basketball	1
KINS 104C	Advanced Basketball	1
KINS 108A	Beginning Football	1
KINS 108B	Intermediate Football	1
KINS 108C	Advanced Football	1
KINS 112A	Beginning Indoor Soccer	1
KINS 112B	Intermediate Indoor Soccer	1
KINS 112C	Advanced Indoor Soccer	1
KINS 116A	Beginning Soccer	1
KINS 116B	Intermediate Soccer	1
KINS 116C	Advanced Soccer	1
KINS 120A	Beginning Softball	1
KINS 120B	Intermediate Softball	1
KINS 120C	Advanced Softball	1
KINS 124A	Beginning Volleyball	1
KINS 124B	Intermediate Volleyball	1
KINS 124C	Advanced Volleyball	1
KINX 110Ax3	Intercollegiate Cross Country - Men	3

KINX 110Bx3	Intercollegiate Cross Country - Men Pre-Season Athletics	1
KINX 110Cx3	Intercollegiate Cross Country - Men Off-Season Athletics	2
KINX 111Ax3	Intercollegiate Cross Country - Women	3
KINX 111Bx3	Intercollegiate Cross Country Women Pre-Season Athletics	1
KINX 111Cx3	Intercollegiate Cross Country - Women Off-Season Athletics	2
KINX 112Ax3	Intercollegiate Football - Offense	3
KINX 112Bx3	Intercollegiate Football - Offense Pre-Season Athletics	1
KINX 112Cx3	Intercollegiate Football - Offense Off-Season Athletics	2
KINX 113Ax3	Intercollegiate Football - Defense	3
KINX 113Bx3	Intercollegiate Football - Defense Pre-Season Athletics	1
KINX 113Cx3	Intercollegiate Football - Defense Off-Season Athletics	2
KINX 114Ax3	Intercollegiate Soccer - Men	3
KINX 114Bx3	Intercollegiate Soccer - Men Pre-Season Athletics	1
KINX 114Cx3	Intercollegiate Soccer - Men Off-Season Athletics	2
KINX 115Ax3	Intercollegiate Soccer - Women	3
KINX 115Bx3	Intercollegiate Soccer - Women Pre-Season Athletics	1
KINX 115Cx3	Intercollegiate Soccer - Women Off-Season Athletics	2
KINX 116Ax3	Intercollegiate Volleyball - Women	3
KINX 116Bx3	Intercollegiate Volleyball - Women Pre-Season Athletics	1
KINX 116Cx3	Intercollegiate Volleyball - Women Off-Season Athletics	2
KINX 120Ax3	Intercollegiate Basketball - Men, Fall	1.5
KINX 120Bx3	Intercollegiate Basketball - Men, Spring	1.5
KINX 120Cx3	Intercollegiate Basketball - Men Pre-Season Athletics	1.5 - 2
KINX 121Ax3	Intercollegiate Basketball - Women, Fall	1.5
KINX 121Bx3	Intercollegiate Basketball - Women, Spring	1.5
KINX 121Cx3	Intercollegiate Basketball - Women Pre-Season Athletics	1.5 - 2
KINX 130Ax3	Intercollegiate Baseball	3
KINX 130Bx3	Intercollegiate Baseball Pre-Season Athletics	2
KINX 130Cx3	Intercollegiate Baseball Off-Season Athletics	1
KINX 131Ax3	Intercollegiate Softball	3
KINX 131Bx3	Intercollegiate Softball Pre-Season Athletics	2
KINX 131Cx3	Intercollegiate Softball Off-Season Athletics	1
KINX 132Ax3	Intercollegiate Track and Field - Men	3
KINX 132Bx3	Intercollegiate Track and Field - Men Pre-Season Athletics	2
KINX 132Cx3	Intercollegiate Track and Field - Men Off-Season Athletics	1
KINX 133Ax3	Intercollegiate Track and Field - Women	3
KINX 133Bx3	Intercollegiate Track and Field - Women Pre-Season Athletics	2
KINX 133Cx3	Intercollegiate Track and Field - Women Off-Season Athletics	1
ELECTIVES: SELECT TWO COURSES		Units
CHEM 101	Introductory Chemistry	4
FN 162	Introduction to Food and Nutrition	3
KIN 201	Mental Skills for Sport Performance	3

Curriculum Meeting: 11/21/2016, 3/20/2017, 04/03/2017

Conjoint Meeting: 04/13/2017

Board of Trustees Meeting: May 11, 2017

KIN 202	History of Physical Education and Sport in the United States	3
KIN 203	Theory of Coaching	3
KIN 231	First Aid and CPR	3
KIN 232	Prevention and Care of Athletic Injuries	3
KIN 236	Stress Management and Wellness	3
Total Units		25 - 28

NOTE: Chemistry 101 is a required prerequisite for Biology 250, 251 and 261

Correction: Updating FN 162 Course Title from Nutrition to Introduction to Food and Nutrition.
Effective: Fall 2018