West Hills College Lemoore

Catalog

2020-2021

Catalog Addendum 2

Dated: February 8, 2021

WEST HILLS COLLEGE
L E M O O R E

GE and IGECTC Approvals and Removals

The 2020-2021 course catalog requires a revision. The following revisions should be noted.

Remove effective 2020-21 due to course inactivation
- ENG 001B from CSU GE Area A2
- ENG 001B from CSU GE Area A3
- ENG 001B from CSU GE Area C2
- ENG 001B IGETC Area 1B

CSU GE Approvals for 2020-21
- HIST 044 CSU GE Area D
- MATH 016 CSU GE Area B4
- AGBUS 040 CSU GE Area D

IGETC Approvals for 2020-21
- MATH 016 IGETC Area 2A
- ENG 002 IGETC Area 3B
- ENG 005 IGETC Area 3B
- AOJ 001 IGETC Area 4
- HIST 044 IGETC Area 4
- AGBUS 040 IGETC Area 4

Programs of Study

AA = Associate in Arts Degree and AS= Associate in Science Degree (4 semesters, 60+ units)
AD-T = Associate Degree for Transfer (California State University system, 60 units)
C = Certificate of Achievement and LC = Local Certificate (1-3 semesters, short-term training)

The 2020-2021 course catalog requires a revision and addition. The following programs should be added or revised:

Additional Program Changes

The 2020-2021 course catalog requires a revision. The following revisions should be noted.

The following programs have changes that involve courses
- Communication AA-T- removal of ENG 001B
- Liberal Arts with Emphasis in Arts and Humanities- removal of ENG 001B and addition of ENG 002
- Liberal Arts with Emphasis in Math and Science- removal of MATH 015 and PHYSCI 001 and addition of MATH 016, BIO 001A/BIO 001B, BUS 039

Biology

Biology AST

The Associate of Science in Biology for Transfer Degree program is designed to provide entry-level skills and knowledge for a student transferring to a 4-year institution with a major in Biology. The Biology major requires 31 units in Biology and related fields. Course work in this program will provide a foundation in subjects students will study as Biology majors in 4-year colleges or university programs. The Associate of Science in Biology for Transfer degree provides students with a comprehensive knowledge of the scientific study of living organisms. The degree provides students with an understanding of the major theoretical perspectives in biology, knowledge about and the ability to use biological concepts in the analysis of scientific phenomena, opportunities to develop critical thinking as well as written and oral communication skills utilizing a biological perspective, an understanding of chemical and physical concepts relevant to living organisms, and qualitative and quantitative research skills.

The Student Transfer Achievement Reform Act (Senate Bill 1440, now codified in California Education Code sections 66746-66749) guarantees admission to a California State University (CSU) campus for any community college student who completes an "associate degree for transfer", a newly established variation of the associate degrees traditionally offered at a California community college. The Associate in Arts for Transfer (AA-T) or the Associate in Science for Transfer (AS-T) is intended for students who plan to complete a bachelor's degree in a similar major at a CSU campus. Students completing these degrees (AA-T or AS-T) are guaranteed admission to the CSU system, but not to a particular campus or major. In order to earn one of these degrees, students must complete a minimum of 60 required semester units of CSU-transferable coursework with a minimum GPA of 2.0. Students transferring to a CSU campus that does accept the AA-T or AS-T will be required to complete no more than 60 units after transfer to earn a bachelor's degree (unless the major is a designated "high-unit" major). This degree may not

be the best option for students intending to transfer to a particular CSU campus or to university or college that is not part of the CSU system. Students should consult with a counselor when planning to complete the degree for more information on university admission and transfer requirements.

To earn the Associate in Science in Biology for Transfer Degree, a student must:

- Complete all degree course requirements in the major as outlined below with grades of C or better.
- Complete a minimum of 60 CSU-transferable semester units with a minimum grade point average of 2.0.
- Complete either the CSU General Education Breadth pattern (CSU GE) for STEM which requires a minimum of 33 units, or the Intersegmental General Education Transfer Curriculum (IGETC), which requires 31 units. Double counting of courses is encouraged and permitted.

Course #	Title	Units
Required Core Courses		
BIO-001A	Cell and Molecular Biology	4
BIO-001B	Organismal Biology	4
CHEM-001A	General Chemistry I	5
CHEM-001B	General Chemistry II	5
MATH-001A	Introduction to Calculus	5
PHYSICS-002A	Mechanics and Thermodynamics	4
PHYSICS-002B	Electricity, Magnetism, Optics, and Modern Physics	4

Required Major Courses (as above). 31

CSU-GE or IGETC requirements (double counting allowed). 33-31

Electives (must be transferable to CSU). 5-8

Total **60**

HRCM: Advanced Culinary Arts

HRCM: Advanced Culinary Arts Certificate of Achievement

The Advanced Culinary Arts certified program prepares the student for the next level in achievement and knowledge. In this contemporary course sequencing, the student will develop highly advanced culinary skills focusing on method and technique. Confidence gained through the successful completion of this program will serve as a diver's springboard for a pool of culinary opportunities. This certification prepares the advanced culinary student for job placement in the professional hospitality industry.

Program Student Learning Outcomes

Upon completion of the program, students will be able to:

- Generalize the essential skills required to support the performance of positions within the culinary kitchen, and restaurant management.
- Investigate and analyze customer service, and legal topics within the restaurant industry.
- Review, recognize, and convert any standardized recipe.
- Develop basic principles of nutrition, dietetics, and food and beverage composition
- Recognize and demonstrate the requirements for proper sanitation in the food service industry.

Course #	Title	Units
Required Core Courses		
HRCM-015X....	Occupational Work Experience	2
HRCM-008......	Introduction to Food Service Operations	3
HRCM-007......	Hospitality Law	3
HRCM-006......	Hospitality Industry Seminar	1
CUL-064.........	Restaurant Desserts	3
CUL-057.........	Beverage Management	3
CUL-056.........	Garde Manger	3
CUL-058.........	Dining Room Service and Management	3
	Total	**21**

HRCM: Advanced Hospitality Management

HRCM: Advanced Hospitality Management Certificate of Achievement

This industry-specific program is intended to prepare the student to work in the unique environment of a hospitality organization. Combining general hospitality course with industry specific classes, the student will be prepared for an entry-level positions and advancement within the organization to an entry-level supervisory position in addition to acquiring skill that is utilized in hotel, restaurant, or casino organizations. Courses taken to satisfy this certificate requirements come from both the Hotel, Restaurant and Casino Management (HRCM), Business (BUS) and Computer Information Systems (CIS) departments.

Program Student Learning Outcomes

Upon completion of the program, students will be able to:

- give examples of the correct processes and procedures to manage food service operations based on the guidelines and policies of safety and for safe food systems.
- apply knowledge and demonstrate proficient ability to handle and operate computers and applications in hospitality.
- learn through evaluation to judge the quality in completed food preparation fundamentals, methods, and techniques based on their time efficiency, adequacy, value, procedures, esthetics, structure, and taste.
- identify parts, relationships, and organizational principals to the production of cuisine or the relation to.

Course #	Title	Units
Required Core Courses		
BUS-001A	Beginning Principles of Accounting	4
CIS-007	Computer Information Systems	3
CUL 004	Culinary Concepts	3
HRCM-009	Introduction to Food and Beverage Management	3
HRCM-003	Hospitality Marketing	3
HRCM-060	Global Epicurean History	3
HRCM-015X	Occupational Work Experience	2
	Total	**21**

HRCM: Beverage Management

HRCM: Beverage Management Certificate of Achievement

The Beverage Management certified program is designed to successfully train students to enter the world of hospitality professionals. The selection and sequencing of courses cover several aspects from sensory analysis to understanding great regions of the world, as well as, management systems, production, the dynamics of beverage and food parings. This program has basic and advanced tasting methodologies dedicated in preparing all types of learners by implementing a successful learning environment, focusing on completion and industry placement.

Program Student Learning Outcomes

Upon completion of the program, students will be able to:

- demonstrate proficiency of safety and sanitation principles behind the bar.
- demonstrate the ability to construct alcoholic and non-alcoholic beverages.
- demonstrate knowledge in tools and glassware.
- demonstrate beginning and advanced pouring techniques.
- recognize and demonstrate the requirements for proper sanitation in the beverage service industry.

Course #	Title	Units
CUL-003	Safety and Sanitation	2
CUL-002	Food and Wine Pairings	3
CUL-057	Beverage Management	3
CUL-066	Mixology	2
HRCM-001	Introduction to Hospitality	3
HRCM-012	Hospitality Cost Control	3
HRCM-015X	Occupational Work Experience	1
	Total	**17**

HRCM: Hospitality Management

HRCM: Hospitality Management AS-T

The AS-T in Hospitality Management is designed to prepare students for a seamless transfer into the CSU system to complete a baccalaureate degree in Hospitality, Tourism, and Event Management or similar major. While a baccalaureate degree is recommended preparation for those considering professional careers in this field, the completion of this suggested program will demonstrate commitment to the field, and provide comprehensive preparation for upper division work.

The Student Transfer Achievement Reform Act (Senate Bill 1440, now codified in California Education Code sections 66746-66749) guarantees admission to a California State University (CSU) campus for any community college student who completes an "associate degree for transfer", a newly established variation of the associate degrees traditionally offered at a California community college. The Associate in Arts for Transfer (AA-T) or the Associate in Science for Transfer (AS-T) is intended for students who plan to complete a bachelor's degree in a similar major at a CSU campus. Students completing these degrees (AA-T or AS-T) are guaranteed admission to the CSU system, but not to a particular campus or major. In order to earn one of these degrees, students must complete a minimum of 60 required semester units of CSU-transferable coursework with a minimum GPA of 2.0. Students transferring to a CSU campus that does accept the AA-T or AS-T will be required to complete no more than 60 units after transfer to earn a bachelor's degree (unless the major is a designated "high-unit" major). This degree may not be the best option for students intending to transfer to a particular CSU campus or to university or college that is not part of the CSU system. Students should consult with a counselor when planning to complete the degree for more information on university admission and transfer requirements.

To earn the Associate in Science in Hospitality Management for Transfer Degree, a student must:

- Complete all degree course requirements in the major as outlined below with grades of C or better.
- Complete a minimum of 60 CSU-transferable semester units with a minimum grade point average of 2.0.
- Complete either the CSU General Education Breadth pattern (CSU GE) for STEM which requires a minimum of 33 units, or the Intersegmental General Education Transfer Curriculum (IGETC), which requires 31 units. Double counting of courses is encouraged and permitted.

Course #	Title	Units
Required Core Courses		
List A: Select 8-9 Units or 3 courses from the following		
CUL-003	Sanitation and Safety	2
CUL-007	Culinary Productions and Operations	3
HRCM-009	Introduction to Food and Beverage Management	3
HRCM-012	Hospitality Cost Control	3
List B: Select 6-7 Units from the following		
BUS-001A	Beginning Principles of Accounting	4
CUL-001	Principles of Food with Lab	3
HRCM-007	Hospitality Law	3
Required Core Courses		
HRCM-001	Introduction to Hospitality Management	3
	Total	**17-19**

HRCM: Introduction to Culinary Arts

HRCM: Introduction to Culinary Arts Certificate of Achievement

The Introduction to Culinary Arts certified program is designed to prepare a student for entry level positions in the food service industry. This program incorporates classic and modern culinary learning with strong kitchen management skills. It requires the student to demonstrate fundamental skills and integrate food service abilities. This program applies contextualized skill development and practical exercise. The course sequencing and selection prepares the student for application and knowledge in the prerequisites to higher-level courses.

Program Student Learning Outcomes

Upon completion of the program, students will be able to:

- Generalize the essential skills required to support the performance of positions within the culinary kitchen, and restaurant management.
- Investigate and analyze customer service, and legal topics within the restaurant industry.
- Review, recognize, and convert any standardized recipe.
- Develop basic principles of nutrition, dietetics, and food and beverage composition.

Course #	Title	Units
Required Core Courses		
CUL-001	Principles of Food with Lab	3
CUL-003	Sanitation and Safety	2
CUL-007	Culinary Production and Operations	3
CUL-052	Introduction to Commercial Baking	3
HRCM-001	Introduction to Hospitality	3
HRCM-012	Hospitality Cost Control	3
	Total	**17**

HRCM: Introduction to Hospitality Management

HRCM: Introduction to Hospitality Management Certificate of Achievement

The Introduction to Hospitality Management certified program has been specifically created to successfully train students to enter the field of hospitality management. The selection and sequencing of these courses prepares the students for educational advancement. Instruction consists of a combination of lecture and practical hands-on lab implementation. This curriculum offers classrooms and training facilities that have been designed with the latest modern technology available.

Program Student Learning Outcomes

Upon completion of the program, students will be able to:

- Give examples of the correct processes and procedures to manage food service operations based on the guidelines and policies of safety and for safe food systems.
- Learn through evaluation to judge the quality in food service fundamentals, methods, and techniques based on time efficiency, adequacy, value, and procedures.
- Identify parts, relationships, and organizational principals to the production of cuisine or the relation to.
- Recognize specific terms, concepts, and formulas to calculate measurements and conversions.

Course #	Title	Units
CUL-003	Sanitation and Safety	2
HRCM-001	Introduction to Hospitality Management	3
HRCM-004	Supervision and Leadership in Hospitality	3
HRCM-008	Introduction to Food Service Operations	3
HRCM-012	Hospitality Cost Control	3
CUL-058	Introduction to Dining Room Service and Management	3
	Total	**17**

HRCM: Pastry and Baking Arts

HRCM: Pastry and Baking Arts Certificate of Achievement

The Pastry and Baking Arts certified program is designed to introduce the student to practical and theoretical techniques of pastry and bakery arts. Students will learn basic and advanced fundamentals, methods and techniques. The course sequencing in this certified program addresses industry topics which are designed to broaden the students overall understanding, as well as, implement the required hands-on, contextualized laboratory exercises. Upon completion, students will acquire and perform the skills needed to give them the advantage to enter a wide variety of positions in the industry.

Program Student Learning Outcomes

Upon completion of the program, students will be able to:

- generalize the essential skills required to support the performance of positions within the pasty and bakeshop.
- investigate and analyze customer service, and legal topics within the industry.
- review, recognize, and convert any standardized recipe.
- develop basic principles of nutrition, dietetics, and food and beverage composition.
- recognize and demonstrate the requirements for proper sanitation in the foodservice industry.

Course #	Title	Units
Required Core Courses		
HRCM-001	Introduction to Hospitality Management	3
CUL-064	Advanced Bakeshop and Desserts	3
CUL-052	Introduction to Commercial Baking	3
CUL-003	Sanitation and Safety	2
CUL-051	Restaurant Math	1
CUL-001	Principles of Food with Lab	3
HRCM-015X	Occupational Work Experience	3
	Total	**18**

Licensed Vocational Nurse (LVN) to Associate Degree in Nursing

Licensed Vocational Nurse (LVN) to Associate Degree in Nursing AS

The West Hills College Lemoore LVN to Associate Degree Nursing Program endorses the mission of West Hills College Lemoore (WHCL) which is: to serve "a diverse community of students who seek an affordable, accessible, relevant, and rigorous education. The college community is dedicated to student learning and achievement by providing quality courses that lead to certificates, associate degrees, transfer, and career pathways." (West Hills College Lemoore 2018-2019 Catalog, p.7).

The West Hills College Lemoore Associate Degree Nursing Program adheres to this mission when offering the Associate Degree in Nursing. The mission of the nursing program is to provide an innovative, student-centered educational program that prepares diverse students as candidates to become Registered Nurses to provide safe, quality, evidence-based nursing care in the current healthcare environment. Upon completion of the program, the graduate is qualified to take the NCLEX-RN examination.

West Hills College Lemoore LVN to Associate Degree Nursing Program students will embody the Integrating Concepts of the National League for Nursing (NLN) and develop the ability to move with grace through the many realms of nursing. The students will master varied areas of knowledge and science. They will be prepared to operate in complex environments while meeting the highest standards of quality and safety. Students will be able to work comfortably in inter-disciplinary healthcare teams. With an awareness of their own personal and professional growing edge and learning needs, they will be able to build the relationships by which they touch and respond to those in need in the communities they serve.

Program Prerequisites:

- BIO 32 (Human Anatomy)
- BIO 35 (Human Physiology)
- BIO 38 (Microbiology)
- ENG 1A (Composition & Reading)
- Current and unrestricted LVN license
- Minimum GPA 2.5
- No less than a C grade for Anatomy, Physiology, Microbiology and English 1A
- No more than one repetition for the above classes

Course #	Title	Units
Required Core Courses		
NURS-012	Role Transition LVN to RN	5
NURS-030	Culture of Health 4	3
NURS-030L	Culture of Health 4 Immersion	3
NURS-031	Culture of Health 5	1.5
NURS-031L	Culture of Health 5 Immersion	1.5
NURS-040	Culture of Health 6	2.5
NURS-040L	Culture of Health 6 Immersion	3.5
NURS-041	Transition into Practice in the Community	1.5
NURS-041L	Community Immersion	
	Total	**22.5**

Course Descriptions

Courses are classified by subject as they exist at West Hills College Lemoore. All courses within an area usually count toward a major in that area. Other institutions may classify their courses differently. Transfer students should consult the catalog of the four-year college to which they intend to transfer for its classification of identical or comparable courses.

> The 2020-2021 course catalog requires an addition. The following courses have been added or updated:

Culinary (CUL)

CUL 004   **Culinary Concepts**   **(3)**
> *Class Hours:* 36 Lecture | 54 Laboratory
> *Transfers to:* CSU

Culinary Concepts

CUL 004 is a senior level capstone course that will have students using acquired managerial and leadership skills. Culinary Concepts develops an overview that offers a broad educational approach to a career in the hospitality industry. This course of study prepares students with both a management theory and operational competencies necessary to enter any segment of the industry. This course will provide instruction specific to the hospitality industry including human resource management, organizational behavior, facilities management, hospitality law, leadership management, and ethics. Students will also study safety and sanitation, food service operations, cost control, career development, financial and managerial accounting, financial management, hospitality service management, production branding, market service management, and operational and strategic management. The approach to this course will offer employers a well-rounded graduate who understand day to day operations and can adapt to multitude of position. The Culinary Concepts student will have an expansive knowledge base and ready to look at numerous career opportunities upon graduation.

CUL 067   **Catering and Beverage Services**   **(3)**
> *Class Hours:* 54 Lecture
> *Advisory:* CUL-003

Catering and Beverage Services

CUL 067 emphasizes basic catering and beverage service concepts and principles and procedures in relation to providing quality products and services. This course focuses on historical banqueting, trends within the catering and beverage service industries, styles of catering operations, catering menu program and design, catering procedures and techniques, tools and equipment for catering and beverage service operations, staffing requirement, purchasing, receiving and storage procedures, and regulations governing catering and beverage service operations.

Student Development (STUDEV)

STUDEV 003   **Career Exploration**   **(2)**
> *Class Hours:* 36 Lecture
> *Transfers to:* CSU/UC

Career Exploration

STUDEV 003 is an examination of the career development process including self-assessment, career exploration, and decision making. During this course, students will identify their interests, values, skills, and personality type as they relate to career and life planning. Work-based learning activities will be used for students to learn about career paths of interest in order to make informed decisions about the future. Course activities are designed to assist students with career planning as well as academic and vocational training needed to excel in the career field of choice.

Course Changes

The 2020-2021 course catalog requires a revision. The following revisions should be noted.

Courses with Changes in Units and Title:
The following courses have changed in unit value and title:

- CUL 064- this course is now 3 units and titled Advanced Bakeshop and Desserts

Courses with Changes in Units Value:
The following courses have changed in unit value and title:

- CUL 053- this course is now 3 units.
- CUL 056- this course is now 3 units.
- CUL 057- this course is now 3 units.
- CUL 058- this course is now 3 units.
- PE 024- this course is now 1 unit of lab (54 hours)

Courses with Changes in Prerequisites:
The following courses have changes that involve prerequisites:

- MATH 010A: added MATH 065 as a prerequisite
- PHYSCI 002: prerequisite changed from MATH 061 to MATH 063 or 064 or 065
- EDUC 005: added ENG 001A prerequisite (instead of ENG 051A) effective Spring 2021
- MATH 001A: added MATH 016 prerequisite effective Spring 2021
- BUS 039: added MATH 065 and MATH 064 prerequisite effective Spring 2021
- MATH 045: Added MATH 065 and MATH 064 prerequisite effective Spring 2021.

Courses with Changes in Prefixes:
The following courses have changes that involve course prefixes:

Effective 2020-21, the "FLSPN" prefix for Spanish courses has been replaced with "SPAN".

- FLSPN 001 has been replaced with SPAN 001
- FLSP 002 has been replaced with SPAN 002
- FLSP 003 has been replaced with SPAN 003
- FLSP 004 has been relaced with SPAN 004

Effective 2020-21, the "IS" prefix for Interdisciplinary courses has been replaced with "STUDEV" for Student Development.

- IS 001 has been replaced with STUDEV 001
- IS 002 has been replaced with STUDEV 002