DEGREE & CERTIFICATE CHANGES 2016-17

If this is a NEW degree or certificate, enter title, requisites, outcomes, and coursework on another sheet

Degree or Certificate	New (N), Revised (R) or Suspended (S)	Title	Month Reviewed by Curriculum Committee	Implementation Term	Action/Changes
D	R	Accounting	11.3.15	Summer, 2016	Course number change: CAS 171 changed to CAS 270
D	R	Accounting	1.12.16	Summer, 2016	Add BA 188 to elective list; remove CAS 111D from elective list
C	R	Accounting Clerk	11.3.15	Summer, 2016	Course number change: CAS 171 changed to CAS 270
C	R	Accounting Clerk	1.12.16	Summer, 2016	Add BA 188 to elective list; remove CAS 111D from elective list
C	R	Administrative Assistant	11.3.15	Summer, 2016	additional outcomes; remove CAS 246 and 4 credits of Gen Ed; add 4 credits of Administrative Assistant Certificate Electives; reduce overall credits from 52 to 48.
D	R	Administrative Office Professional	11.3.15	Summer, 2016	Course number change: CAS 171 changed to CAS 270
D	R	Administrative Office Professional	1.12.16	Summer, 2016	Add CAS 109 and CAS 140; remove CAS 270 as a required course; add CAS 270 as an option for CAS 170; remove CAS 111D; decrease overall credits from 91 to 90.
D	N	Associate of Science Oregon Transfer - Computer Science	4.5.16	Summer, 2016	(see sheet 3)
C	S	Basic Healthcare Informatics Assistant	2.2.16	Summer, 2016	suspended due to low enrollment
C	R	Early Childhood Education and Family Studies	12.1.15	Summer, 2016	Add ECE 187 to elective list
D	R	Early Childhood Education and Family Studies	12.1.15	Summer, 2016	Add ECE 187 to elective list
NCTC	N	Fresh Start Culinary Arts: Food Preparation	6.7.16	Summer, 2016	(see sheet 4)
NCTC	N	Fresh Start Culinary Arts: Food Safety & Sanitation	6.7.16	Summer, 2016	(see sheet 5)
D	R	Management	11.3.15	Summer, 2016	Course number change: CAS 171 changed to CAS 270
D	R	Management	1.12.16	Summer, 2016	Add BA 188 to elective list; remove CAS 111D from elective list
C	R	Marketing	11.3.15	Summer, 2016	Course number change: CAS 171 changed to CAS 270
C	R	Marketing	1.12.16	Summer, 2016	Add BA 188 to elective list; remove CAS 111D from elective list
D	R	Nursing	2.2.16	Summer, 2016	increase credits from 9 to 10 for NUR 110, 111 & 112; increase overall credits from 99 to 102
C	R	Office Assistant	11.3.15	Summer, 2016	Course number change: CAS 171 changed to CAS 270
C	R	Office Assistant	3.1.16	Summer, 2016	remove CAS 246 and BA 205; add OS 131 and CAS 133; revise outcomes; revise prerequisites; reduce credits from 44 to 43
C	R	Practical Nursing	2.2.16	Summer, 2016	increase credits from 9 to 10 for NUR 110, 111 & 112; increase overall credits from 48 to 51
C	R	Renewable Energy Technology	3.1.16	Summer, 2016	Change certificate to open entry; change prereqs from MTH 95 to MTH 65 ("B" or better) and remove CAS 133 prereq; remove MTH 111; add MTH 95 and PE 182H.

DEGREE & CERTIFICATE CHANGES 2016-17

If this is a NEW degree or certificate, enter title, requisites, outcomes, and coursework on another sheet

Degree or Certificate	New (N), Revised (R) or Suspended (S)	Title	Month Reviewed by Curriculum Committee	Implementation Term	Action/Changes
D	R	Renewable Energy Technology	3.1.16	Summer, 2016	Change degree to open entry; change prereqs from MTH 95 to MTH 65 ("B" or better) and remove CAS 133 prereq; remove MTH 111 and RET Computer Electives; add MTH 95 and 5 credits of Gen Ed; add MTH 111 as an elective; increase total credits from 105 to 106
C	R	Renewable Energy Technology	10.6.16	Fall, 2016	Revision of PE requirement: Previously, students were required to take PE 182H Adult Fitness (1 credit). Now they may take any of the PE courses (PE 182H, PE 182J, PE 183P, PE 183R, or PE 185K) to fulfill their requirement for one credit of PE.
D	R	Renewable Energy Technology	10.6.16	Fall, 2016	Revision of PE requirement: Previously, students were required to take PE 182H Adult Fitness (1 credit). Now they may take any of the PE courses (PE 182H, PE 182J, PE 183P, PE 183R, or PE 185K) to fulfill their requirement for one credit of PE.
C	S	Retail Management	3.1.16	Summer, 2016	suspended due to low enrollment; also unable to conform to curriculum requirements by statewide consortium
C	R	Spreadsheet	11.3.15	Summer, 2016	Course number change: CAS 171 changed to CAS 270
C	R	Spreadsheet Support	4.5.16	Summer, 2016	title change from "Spreadsheet"; remove BA 111, CAS 216 or 217, CAS 122, WR 121; add CAS 133; revised requisites and outcomes; decrease total credits from 28 to 19
C	N	Web Development Assistant	2.2.16	Summer, 2016	Reinstatement of prviously suspended certificate (see sheet 2)
C	R	Word Processing Support	4.5.16	Summer, 2016	title change from "Word Processing"; remove CAS 170 and WR 121; revise coutcomes; decrease total credits from 28 to 19.

NEW CERTIFICATE OR DEGREE (Sheet 2)			
Add any ammendments in **Bold** & *Italics*			
Title	**Web Development Assistant**		
Requisites	MTH 20 Basic Math		
	WR 115 Introduction to Expository Writing		
	RD 115 Critical Reading		
Outcomes	1. Provide basic support for existing websites in the workplace		
	2. Be prepared for entry-level jobs in the area of web development		
	3. Work in the role of web development administrative support or as an entrepreneur to develop and manage departmental and personal websites.		
	4. Assist website developers in the creating and maintaining web sites.		
	5. Use critical thinking skills to identify key web development issues.		
	6. Apply website development skills in a business environment to assist in the creation and maintenance of websites following current professional and/or industry standards.		
Coursework	Course #	Course Title	Credits
	CAS 101	Introduction to Web Design and Development	1
	CAS 102	Marketing with Social Media	3
	CAS 108	Beginning Photoshop	3
	CAS 180	Search Engine Optimization	2
	CAS 181	Web Content Management	3
	CAS 200	Web Trends	2
	CAS 206	Web Design with HTML	4
	CAS 213	Cascading Style Sheets	4
	CAS 215	JavaScript, jQuery	4
	CAS 225	MySQL	4
	CAS 230	Design Principles	3
	BA 207	Introduction to E-Commerce	4
	CG 209	Job Finding Skills	1
	WR 227	Technical Writing	4

NEW CERTIFICATE OR DEGREE (Sheet 3)			
Add any ammendments in **Bold** & *Italics*			
Title	Associate of Science Oregon Transfer - Computer Science (ASOT-CS)		
Requisites	MTH 112 Elementary Functions		
	WR 115 Introduction to Expository Writing		
	RD 115 Critical Reading		
Outcomes	1. Demonstrate the ability for sound reasoning and problem-solving by planning, documenting, implementing, testing, and executing computer solutions to real-life problems.		
	2. Apply knowledge of mathematics in the development of computer algorithms and solutions.		
	3. Discuss key ethical issues and global concerns in relation to the field of computer science, and their responsibility to this field as computer science professionals of the future.		
	4. Research, identify, evaluate, analyze, select, and implement current technologies as appropriate in order to implement effective solutions.		
Coursework	**Course #**	**Course Title**	**Credits**
	CS 160	Computational Thinking	4
	CS 161	Programming & Problem Solving	4
	CS 162	Web Development & Object-oriented Programming	4
	CS 260	Data and Algorithms	4
	COMM 111	Public Speaking	4
	HPE 295	Health and Fitness	3
	MTH 251	Calculus I	5
	MTH 252	Calculus II	5
	WR 121	English Composition	4
	WR 122 or 227	English Composition or Technical and Professional Writing	4
		General Education: Social Science*	16
		General Education Elective: Arts & Letters*	12
		General Education elective: Science – biological or physical science with lab	12
		CS Electives **	12
	* One General Education Elective of 3 credits or more must be designated as fulfilling Cultural Literacy requirements.		
	** Recommended CS Electives		
	CS 163	Data Placement	4
	CS 250	Discrete Structures	4
	CS 251	Logic for Computing Scientists	4
	CS 262	Programming Practices	4
	CS 271	Computer Systems	4

NEW CERTIFICATE OR DEGREE (Sheet 4)			
Add any ammendments in **Bold** & *Italics*			
Title	Fresh Start Culinary Arts: Food Preparation (Non-Credit Training Certificate)		
Requisites	High School diploma or GED		
	must be 18 years of age or older		
Outcomes	1. Prepare and present a variety of basic food products, including: soups, sauces, stocks, vegetables, grains, proteins, and desserts		
	2. Use commercial kitchen tools and machinery safely and efficiently.		
	3. Apply an understanding of job roles within a commercial kitchen, including the hierarchy of kitchen leadership and team dynamics.		
	4. Provide basic guest services, including taking orders and responding to guest needs.		
Coursework	Course #	Course Title	Hours
	NCT 10	Fresh Start Culinary Arts: Food Preparation	210

NEW CERTIFICATE OR DEGREE (Sheet 5)			
Add any ammendments in **Bold** & *Italics*			
Title	Fresh Start Culinary Arts: Food Safety and Sanitation (Non-Credit Training Certificate)		
Requisites	High School diploma or GED		
	must be 18 years of age or older		
Outcomes	1. Use commercial kitchen tools and equipment safely and efficiently.		
	2. Apply sanitary practices in food preparation and maintenance of kitchen.		
	3. Identify potentially hazardous foods and understand their dangers.		
	4. Know the types of food-borne illnesses.		
	5. Dress properly and safely, practicing appropriate personal hygiene.		
Coursework	Course #	Course Title	Hours
	NCT 11	Fresh Start Culinary Arts: Food Safety and Sanitation	210