KINGSBOROUGH COMMUNITY COLLEGE **Curriculum Committee Meeting** Thursday, October 27, 2016 2:00 P.M. - 4:00 P.M. President's Conference Room **AGENDA** I. SPECIAL ACTIONS- CHANGE IN/ADDITION OF ACADEMIC POLICY CLARIFICATION OF DEGREE REQUIREMENTS TBD Add/Modify the following to Catalog for ALL degrees 1. NOTE: Students must take all required courses listed for each major. It is highly recommended that the specified courses be taken to satisfy the Required Core or Flexible Core to minimize the number of credits needed to complete the degree. 2. In Writing Intensive section DELETE "1 course, 3 credits" and "from any category below" 3. Change course titles in all degrees of ENG 1200 and ENG 2400 from "Freshman English I & II" to "Composition I & II" respectively. 4. Under Flexible Core section modify to read, PLUS one (1) additional course selected from Group A to E* II. CLARIFICATION OF DEGREES A.A. in Criminal Justice A.S. in Biology A.S. Biotechnology A.S. in Chemical Dependency A.S. in Chemistry A.S. in Computer Science A.S. in Early Childhood Education/Child Care A.S. in Earth and Planetary Science A.S. in Engineering Science A.S. in Fine Arts A.S. in Mathematics A.S. in Physics A.S. in Science of Forensics A.AS. In Emergency Medical Services A.A.S. in Maritime Technology

A.A.S. in Nursing

| A.A.S. in Physical Therapist Assistant | | | |
|--|----|---|----|
| A.A.S. Polysomnographic Technology | | | |
| A.A.S. in Surgical Technology | | | |
| A.A.S. III Surgicul Teerinology | | | |
| | | | |
| III. CHANGE IN DEGREE REQUIREMENT | | | |
| A. Department of Business | | | |
| | | | |
| 1. A.S. in Accounting | | | |
| FDOM | | | |
| FROM: | | TO: | |
| CUNY CORE | | | |
| CONTCORE | | | |
| REQUIRED CORE: | 12 | REQUIRED CORE: | 13 |
| When possible, it is recommended you fulfill your Required | | When Required Core Courses are specified for a | |
| and/or Flexible Core requirements with courses required for the | | category they are required for the major: | |
| major: | | | |
| ENG 1200 | 3 | ENG 1200 | 3 |
| ENG 2400 | 3 | ENG 2400 | 3 |
| Mathematical and Quantitative Reasoning | 3 | Mathematical and Quantitative Reasoning | 3 |
| Life and Dharing Colombia | 2 | MAT 2200 - Business Statistics | 4 |
| Life and Physical Sciences | 3 | Life and Physical Sciences | 3 |
| FLEXIBLE CORE | 18 | FLEXIBLE CORE | 18 |
| When possible, it is recommended you fulfill your Required- | 10 | When Flexible Core Courses are specified for a | 10 |
| and/or Flexible Core requirements with courses required for the | | category they are required for the major: | |
| major: | | | |
| One course from each Group A to E | | One course from each Group A, B, C and E (Group | |
| | | D is satisfied by courses shown) | |
| A. World Cultures & Global Issues | | A. World Cultures & Global Issues | |
| B. U.S. Experience in Its Diversity | | B. U.S. Experience in Its Diversity | |
| C. Creative Expression | | C. Creative Expression | |
| D. Individual & Society | | D. Individual & Society | |
| Recommended: ECO 1200- Macroeconomics | | ECO 1200- Macroeconomics ECO 1300- Microeconomics | |
| E. Scientific World | | E. Scientific World | |
| Plus another course selected from any Group A E | | L. Scientific World | |
| Recommended: ECO 1300 Microeconomics | | | |
| 100011111011110111111111111111111111111 | | | |
| DEPARTMENT REQUIREMENTS | | DEPARTMENT REQUIREMENTS | |
| ACC 1100 - Fundamentals of Accounting I | 4 | ACC 1100 - Fundamentals of Accounting I | 4 |
| ACC 1200 - Fundamentals of Accounting II | 4 | ACC 1200 - Fundamentals of Accounting II | 4 |
| ACC 2100 - Intermediate Accounting I | 3 | ACC 2100 - Intermediate Accounting I | 3 |
| ACC 2200 - Intermediate Accounting II | 3 | ACC 2200 - Intermediate Accounting II | 3 |
| ACC 3100 Cost Accounting | 4 | | |
| BA 6000 - Introduction to Computer Concepts ECO 1200 - Macroeconomics | 3 | BA 6000 - Introduction to Computer Concepts | 3 |
| E-O | 3 | | |

| BA 1100 - Fundamentals of Business | 3 | BA 1100 - Fundamentals of Business | 3 |
|---|---------------|--|----|
| BA 1200 - Business Law I | 3 | BA 1200 - Business Law I | 3 |
| | | | |
| | | AND | |
| | | Choose two (2) of the following courses: | |
| | | BA 1300 – Business Law II | 3 |
| | | BA 6100 – Spreadsheet Applications in Business | 3 |
| | | ECO 1400 – Money and Banking | 3 |
| | | ACC 3100 – Cost Accounting** | 4 |
| | | ACC 6000 – Microcomputer Accounting | 3 |
| | | <u>'</u> | |
| ADD NOTE: | | NOTE: **This is a 4-credit course and will increase | |
| ADD NOTE: | | 1 1 | |
| | | your degree requirements to 61 credits. For Financial | |
| | | Aid, TAP will count 3 credits towards your degree | |
| | | requirements. Consultation with a program advisor to | |
| | | address financial aid and academic planning is highly | |
| | | recommended. | |
| | | | |
| ELECTIVES: | | ELECTIVES: | |
| 0 credits sufficient to meet required total of 60 | | 0 credits sufficient to meet required total of 60 | |
| | | | |
| | | | |
| 2. A.S. in Business Administration | | | |
| | | | |
| FROM: | | TO: | |
| | | | |
| CUNY CORE | | CUNY CORE | |
| | | | |
| REQUIRED CORE: | 12 | REQUIRED CORE: | 13 |
| When possible, it is recommended you fulfill your Required | | When Required Core Courses are specified for a | |
| and/or Flexible Core requirements with courses required for the | | category they are required for the major: | |
| major: | | | |
| ENG 1200 | 3 | ENG 1200 | 3 |
| ENG 2400 | 3 | ENG 2400 | 3 |
| Mathematical and Quantitative Reasoning | 3 | Mathematical and Quantitative Reasoning: | 3 |
| | | MAT 2200 - Business Statistics | 4 |
| Life and Physical Sciences | 3 | Life and Physical Sciences | 3 |
| | | | |
| FLEXIBLE CORE | 18 | FLEXIBLE CORE | 18 |
| When possible, it is recommended you fulfill your Required | | When Flexible Core Courses are specified for a | |
| and/or Flexible Core requirements with courses required for the | | category they are required for the major: | |
| major: | | | |
| | | One course from each Group A, B, C and E (Group | |
| One course from each Group A to E | | | |
| One course from each Group A to L | | D is satisfied by courses shown.) | |
| A. World Cultures & Global Issues | | D is satisfied by courses shown.) A. World Cultures & Global Issues | |
| A. World Cultures & Global Issues | | A. World Cultures & Global Issues | |
| ' | | | |

| Recommended: ECO 1200- Macroeconomics | | ECO 1200- Macroeconomics | |
|---|----------|--|----|
| | | ECO 1300- Microeconomics | |
| E. Scientific World | | E. Scientific World | |
| Plus another course selected from any Group A E | | | |
| Recommended: ECO 1300 Microeconomics | | | |
| | | | |
| DEPARTMENT REQUIREMENTS | | DEPARTMENT REQUIREMENTS | |
| ACC 1100 - Fundamentals of Accounting I | 4 | ACC 1100 - Fundamentals of Accounting I | 4 |
| ACC 1200 - Fundamentals of Accounting II | 4 | ACC 1200 - Fundamentals of Accounting II | 4 |
| BA 1100 - Fundamentals of Business | 3 | BA 1100 - Fundamentals of Business | 3 |
| BA 1200 - Business Law I | 3 | BA 1200 - Business Law I | 3 |
| BA 3100 - Organizational Behavior and Management | 3 | BA 3100 - Organizational Behavior and Management | 3 |
| BA 3300 - Business Communications | 3 | BA 3300 - Business Communications | 3 |
| BA 6000 - Introduction to Computer Concepts | 3 | BA 6000 - Introduction to Computer Concepts | 3 |
| ECO 1200 - Macroeconomics | 3 | | |
| | | | |
| | | AND | |
| | | Choose one (1) of the following courses: | |
| | | BA 1300 – Business Law II | 3 |
| | | BA 6100 - Spreadsheet Applications in Business | 3 |
| | | ECO 1400 - Money and Banking | 3 |
| | | TAH 500 - Labor Relations and Customer Service | |
| | | Practices** | 3 |
| | | | |
| ADD NOTE | | NOTE: **Students interested in pursuing careers in | |
| | | Customer Service should take this course | |
| | | | |
| ELECTIVES: | | ELECTIVES: | |
| 1 to 4 credits sufficient to meet required total of 60 | 1-4 | 0 credits sufficient to meet required total of 60 | 0 |
| | | | |
| B. Department of Health, Physical Education and | | | |
| Recreation | | | |
| | | | |
| 1. A.S. in Exercise Science/Personal Training | | | |
| 3 | | | |
| FROM: | | TO: | |
| | | | |
| CUNY CORE | | CUNY CORE | |
| | | | |
| REQUIRED CORE: | 13 | REQUIRED CORE: | 12 |
| When possible, it is recommended you fulfill your Required | | When Required Core Courses are specified for a | |
| and/or Flexible Core requirements with courses required for the | | category they are required for the major: | |
| major: | | | |
| ENG 1200 | 3 | ENG 1200 | 3 |
| ENG 2400 | 3 | ENG 2400 | 3 |
| Mathematical and Quantitative Reasoning | 3 | Mathematical and Quantitative Reasoning | 3 |
| Life and Physical Sciences | 4 | Life and Physical Sciences: | 4 |
| BIO 1100 - Anatomy and Physiology I or | <u> </u> | BIO 1100 - Anatomy and Physiology I | |
| BIO 1200 Anatomy and Physiology II or | | ===ooa.a.n.j a.i.a.i n.joiologj i | |
| DIO 1200 AHAIOHIY AHU PHYSIOIOYY II UI | | | |

| <u>FLEXIBLE CORE</u> | 19 | FLEXIBLE CORE | 19 |
|--|----|--|----|
| When possible, it is recommended you fulfill your Required | | When Flexible Core Courses are specified for a | |
| and/or Flexible Core requirements with courses required for the- | | category they are required for the major: | |
| major: | | | |
| One course from each Group A to E | | One course from each Group A to D. (Group E is | |
| | | satisfied by courses shown.) | |
| A. World Cultures & Global Issues | | A. World Cultures & Global Issues | |
| B. U.S. Experience in Its Diversity | | B. U.S. Experience in Its Diversity | |
| C. Creative Expression | | C. Creative Expression | |
| D. Individual & Society | | D. Individual & Society | |
| E. Scientific World | | E. Scientific World | |
| BIO 1100 - Anatomy and Physiology I or | | BIO 1200 - Anatomy and Physiology II | |
| BIO 1200 - Anatomy and Physiology II er | | PSY 1100 - General Psychology | |
| BIO 7000 - Science of Nutrition | | , g | |
| One additional course selected from Group E listed above if not | | | |
| taken for Required or Flexible Core | | | |
| | | | |
| DEPARTMENT REQUIREMENTS | | DEPARTMENT REQUIREMENTS | |
| | | EXS XXXX - Introduction to Exercise Science | 3 |
| BIO 1100 Anatomy and Physiology I | 4 | | |
| BIO 1200 Anatomy and Physiology II | 4 | | |
| BIO 7000 Science of Nutrition | 3 | | |
| EXS 900 Introduction to Personal Training | 3 | | |
| EXS 1000 Kinesiology of Exercise | 3 | | |
| EXS 1100 Physiology of Exercise | 3 | | |
| EXS 1200 Health Risk Appraisal 3 | 3 | | |
| ENO 1200 Health Mak Appraisar a | 3 | | |
| EXS 1300 - Fitness Assessment and Program Design | 3 | EXS 1300 - Fitness Assessment and Program Design | 3 |
| EXS 1500 - Muscular Fitness Training Techniques | 3 | EXS 1500 - Lifetime Strength and Flexibility | 3 |
| EXS 91X6 Field Experience in Exercise Science | 3 | | |
| HE 2000 Cardiopulmonary Resuscitation | 1 | | |
| HE 1400 - Critical Issues in Personal Health | 1 | | |
| | | HPE 1200 - Concepts of Wellness | 3 |
| | | HE 5000- Weight Management | 2 |
| | | HE 4200 - Health and Nutrition | 3 |
| | | BA 6000 - Introduction to Computer Concepts | 3 |
| | | | |
| AND | | AND | |
| | | Select five (5) courses form among the following | |
| Select one (1) from each of the following Groups | 3 | three groups, with no more than two (2) course | 5 |
| , , , , , , , , , , , , , , , , , , , | | from any group | |
| | | | |
| Group I | | Group I | |
| PEC 1900 - Aerobic Dance | | PEC 1900 - Aerobic Dance | |
| PEC 2000 - Walk, Jog, Run | | PEC 2000 - Walk, Jog, Run | |
| 1 EO 2000 Walk, Joy, Kali | | PEC 7100 - High Intensity Fitness Training | |
| | | Lo / 100 - Fright intensity Fittiess Halling | |
| | | | |

| Group II | I | Group II | |
|---|----|---|----|
| PEC 3000 - Swimming for Non-Swimmers | | PEC 3000 - Swimming for Non-Swimmers | |
| PEC 3300 - Advanced Swimming | | PEC 3300 - Advanced Swimming | |
| PEC 6500 - Advanced Swifffing PEC 6500 - Aqua Exercise | | PEC 6500 - Aqua Exercise | |
| FLC 0000 - Aqua Exercise | | PLC 0300 - Aqua Exercise | |
| Croup III | | Croup III | |
| Group III | | Group III | |
| PEC 2500 - Tai Chi Chuan | | PEC 2500 - Tai Chi Chuan | |
| PEC 2900 - Introduction to Hatha Yoga | | PEC 2900 - Introduction to Hatha Yoga | |
| PEC 5600 - Pilates System of Exercise | | PEC 5600 - Pilates System of Exercise | |
| PEC 2700 - Beginner Karate and Self-Defense | | PEC 2700 - Beginner Karate and Self-Defense | |
| PEW 2100 - Personal Self-Defense for Women | | PEW 2100 - Personal Self-Defense for Women | |
| ELECTIVES: | 0 | ELECTIVES: | 1 |
| O-credits sufficient to meet required total of 60 | 0 | 1 credit sufficient to meet required total of 60. | |
| | | Recommended: A Student Development course or | |
| | | | |
| | | Integrative Seminar course as part of a Learning | |
| | | Community | |
| C. Liberal Arts Degree | | | |
| Deletion of Baruch Zicklin School of Business Transfer | | | |
| Option in A.A. Libearl Arts | | | |
| Option in A.A. Elbour Aits | | | |
| D. Department of Mathematics | | | |
| 1. A.S. in Computer Science | | | |
| ' | | | |
| FROM: | | | |
| | | | |
| CUNY CORE | | | |
| - CONTROLL | | | |
| REQUIRED CORE: | 13 | REQUIRED CORE: | 13 |
| When possible, it is recommended you fulfill your Required | | When Required Core Courses are specified for a | |
| and/or Flexible Core requirements with courses required for the | | category they are required for the major: | |
| major: | | | |
| ENG 1200 | 3 | ENG 1200 | 3 |
| ENG 2400 | 3 | ENG 2400 | 3 |
| Mathematical and Quantitative Reasoning | 4 | Mathematical and Quantitative Reasoning | 4 |
| MAT 1500 - Calculus I or | | MAT 1500 - Calculus I | |
| MAT 1600 Calculus II or | | | |
| MAT/BIO 9100 Biostatistics or | | | |
| BA/MAT 2200 Business Statistics | | | |
| Life and Physical Sciences | 3 | Life and Physical Sciences | 3 |
| | | | |
| ELEVIDLE CODE | 00 | THE SWIPLE CORE | 00 |
| FLEXIBLE CORE | 20 | FLEXIBLE CORE | 20 |
| When possible, it is recommended you fulfill your Required | | When Flexible Core Courses are specified for a | |
| and/or Flexible Core requirements with courses required for the | | category they are required for the major: | |
| major: | | | |
| One course from each Group A to E | | One course from each Group A to D. (Group E is | |
| • | | satisfied by courses shown.) | |

| A. World Cultures & Global Issues | | A. World Cultures & Global Issues | |
|---|--|--|---|
| B. U.S. Experience in Its Diversity | | B. U.S. Experience in Its Diversity | |
| C. Creative Expression | | C. Creative Expression | |
| D. Individual & Society | | D. Individual & Society | |
| E. Scientific World | | E. Scientific World | |
| MAT 1500 - Calculus Lor | | L. Geleritine World | |
| MAT 1600 - Calculus II or- | | MAT 1600 - Calculus II | |
| MAT/BIO 9100 Biostatistics or | | I I I I I I I I I I I I I I I I I I I | |
| BA/MAT 2200 Business Statistics | | | |
| CS 1200 - Introduction to Computing of | | CS 1200 - Introduction to Computing | |
| CS 13A0 - Advanced Programming Techniques | | and the second s | |
| One additional course selected from Group E listed above if not | | | |
| taken for Required or Flexible Core | | | |
| taken for respanse of Florible core | | | |
| DEPARTMENT REQUIREMENTS | | DEPARTMENT REQUIREMENTS | |
| CS 1200 Introduction to Computing | 4 | | |
| CS 13A0 - Advanced Programming Techniques | 4 | CS 13A0 - Advanced Programming Techniques | 4 |
| CS 1400 - Computer Organization and Assembly Language | 4 | CS 1400 - Computer Organization and Assembly | 4 |
| Programming | | Language Programming | |
| CS 3500 - Discrete Structures | 4 | CS 3500 - Discrete Structures | 4 |
| MAT 1500 - Calculus I- | 4 | | |
| MAT 1600 - Calculus II- | 4 | | |
| MAT 2100 - Calulus III | 4 | MAT 2100 - Calulus III | 4 |
| MAT 5500 Differential Equations | 3 | | |
| MAT 5600 - Linear Algebra | 3 | MAT 5600 - Linear Algebra | 3 |
| MAT/BIO 9100 - Biostatistics or | 4 | MAT/BIO 9100 - Biostatistics OR | 4 |
| BA/MAT 2200 - Business Statistics | | BA/MAT 2200 - Business Statistics | |
| HE 1400 - Critical Issues in Personal Health | 1 | | |
| | | CS 3700 - Data Structures | 4 |
| | | | |
| ELECTIVES: | 0-1 | ELECTIVES: | 0 |
| 0-to 1-credits sufficient to meet required total of 60 | | 0 credits sufficient to meet required total of 60. | |
| | | | |
| IV NEW COURSES | | | |
| THE GOODE | | | |
| A. Department of English | | | |
| 1. ENG 1220, Accelerated Learning Program | | | |
| 8 0 | | | |
| | | | |
| Pre/Co-requisite: NONE | | | |
| <u> </u> | | | |
| | İ | | |
| | | | |
| IV. NEW COURSES A. Department of English 1. ENG 1220, Accelerated Learning Program Prerequisite: NONE Corequisite: ENG 1200 | | U credits sufficient to meet required total of 60. | |

| Course Description: The Accelerated Learning Program (AL who pass the CUNY administered Reading exam, but score reinforce the reading and writing activities of English 1200. ALP is not focused on test preparation. ALP students who penglish 1200 and will be able to register for English 2400. | 48-55 or Although | the | ne CATW. ALP provides small-group instruction that we course provides two opportunities to take the CATW | |
|---|--------------------------------------|---------------------|--|---|
| | | | | |
| B. Department of Health, Physical Education, and | | | | |
| Recreation | | | | |
| EXS XXXX, Introduction to Exercise Science | | | | |
| Prerequisite: NONE | | | | |
| Corequisite: NONE | | | | |
| Pre/Co-requisite: NONE | | | | |
| Credits: 3 | | _ | | |
| Hours: 3 | | | | |
| Course Description: This course is an introduction to the Ex disciplines related to exercise science will be covered, along advanced positions. The course will also introduce the science and the ethical and legal responsibilities of an exercise. | g with the ntific met | edı hod | ducation and experience required for entry level and d and its relevance to the study and practice of exercise | |
| | | | | |
| | | | | |
| HIS XXXX, Civil Rights and Related Movements | | | | |
| Prerequisite: NONE | | | | |
| Corequisite: NONE | | | | |
| Pre/Co-requisite: NONE | | _ | | |
| Credits: 3 | | | | |
| Hours: 3 | | | | |
| Course Description: Introductory course examines the 20th highlights the Civil Rights Movement's influence on Black Pethe American Indian Movement, the Women's Movement, a movements. | ower, the | Chi | nicano movement, the United Farmworkers Movement | , |
| 2. PHI XXXX, Political Philosophy | | + | + | |
| Prerequisite: NONE | | + | | |
| Corequisite: NONE | | t | + | |
| Pre/Co-requisite: NONE | | | | |
| Credits: 3 | | + | _ | |
| Hours: 3 | | | | |
| Course Description: This course provides students with a br students who take the course will be better positioned to ma situations of everyday life. The course relies on conceptual effectively. The result is an enhanced ability to think critical and intervene in it for the sake of civic engagement and con | ake educa analysis, ly, unders | ited rea stan | d and adequate choices in the innumerable political adding and interpreting texts, and writing clearly and | |
| | 1 | | | |

| V. NEW 82 COURSES | | | | |
|---|---------------------|----------|--|--|
| A Donortment of English | - | - | | |
| A. Department of English 1. ENG 82XX, Introduction to Creative Writing | | H | | |
| Prerequisite: ENG 1200 | | - | | |
| Corequisite: NONE | | | | |
| Pre/Co-requisite: NONE | | - | | |
| Credits: 3 | | | | |
| Hours: 3 | | H | | |
| Course Description: Introduction to Creative Writing allows stud Students should be prepared to write, revise, and share their we selection of works by contemporary authors. | | | | |
| B. Department of Foreign Languages | | | | |
| , | | ╁ | | |
| SPA 8240, Latin American and Caribbean Cultures Perroquicito: NONE | | - | | |
| Prerequisite: NONE Corequisite: NONE | | - | | |
| Pre/Co-requisite: NONE | | - | | |
| Credits: 3 | | - | | |
| Hours: 3 | | + | | |
| Course Description: An examination of cultural expressions and | امطالمه | | toute and modic from Latin American and the | |
| are expected to conduct research on special topics. The course | e is tau | gh | nt in English as a Writing Intensive course. | |
| C. Department of Health, Physical Education and | | | | |
| Recreation | | - | | |
| COH 8202, Patient Engagement Techniques in Community Health | | | | |
| Prerequisite: NONE | | | | |
| Corequisite: NONE | | | | |
| Pre/Co-requisite NONE | | | | |
| Credits: 3 | | | | |
| Hours: 3 | | | | |
| <u>Course Description:</u> This courses will provide students with the support and motivational interviewing strategies to facilitate beh gain an understanding of chronic disease management, wellnes coaching. At course completion, students will have acquired the improve the patient's health outcomes. | navior c ss, and | ha di | ange in patients with chronic conditions. Students will sease preventions, and basic skills used in health | |
| | + | + | | |
| C. Department of History, Philosophy and Political Science | | | | |
| 1. HIS 82XX, History of Childhood in Western Society: 1500 to | | l | | |
| Present | | | | |
| Prerequisite: NONE | | | | |
| Corequisite: NONE | | | | |
| Pre/Co-requisite: NONE | | | | |

| Credits: 3 | | | |
|--|-------------------|--|--|
| Hours: 3 | | | |
| Course Description: A thematic survey of important political, cultu- Western Society, 1500 to present, including the early modern inv movements; children, industrialization and labor; toy design and regimes; consumption for and by children; and race, class, and g | ention the mat | of childhood; 17th and 78th century educational reform | |
| VI. COURSES FOR PATHWAYS APPROVAL | | | |
| A. Department of English 1. ENG 6700, Women in Literature, Flexible Core: Creative Expression (Group C) | | | |
| B. Department of History, Philosophy and Political Science | | | |
| HIS XXXX, Civil Rights and Related Movements, Flexible Core: U.S. Experience in its Diversity (Group B) PHI XXXX, Political Philosophy, Flexible Core: Individual and Society (Group D) | | | |
| VII. CHANGES IN EXISTING COURSES | | | |
| A. Department of Behavioral Sciences and Human Services | | | |
| Change: Prerequisite: | | | |
| 1. ANT 3800, Human Rights | | | |
| FDOM. | | TO | |
| FROM: One of the following ANT 3700, SOC 3100, POL 5000, POL 5900, POL 6300, POL 6500, or POL 7900 | | TO: NONE | |
| B. Department of Biological Sciences | | | |
| Change: Course Title | | | |
| 1. BIO 7000, Science of Nutrition | | | |
| FROM: | | TO: | |
| The Science of Nutrition | | The Biology of Nutrition | |
| C. Department of Business | | | |
| Change: Course Description | | | |
| 1. ACC 1100, Fundamentals of Accounting I | | | |
| FROM: | | TO: | |

| The first half of a year's course introduces the accounting cycle, the fundamental concepts and techniques of accounting for business transactions: business records, journals and ledgers, theory of debit and credit, analysis of business transactions, adjusting and closing entries, worksheets, preparation of financial statements, payroll preparation, taxation the computer and accounting. Supplemental laboratory work required. | This course introduces accrual-basis accounting for sole proprietorships in the service and merchandising industries. Topics include double-entry recording of business transcactions, adjusting and closing entries. Preperation of financial statements under Generally Accepted Accounting Principles, including the income statement, owner's equity statement and balance sheet. Inventory valuation methods, specialized jurnals, subsidiary ledgers, bank reconciliations, internal control concepts, computerized accounting, and depreciation methods are also covered. |
|--|--|
| Chango in Course Description | |
| Change in Course Description 2. ACC 1200, Fundamentals of Accounting II | + |
| 2. ACC 1200, Fundamentals of Accounting II | + |
| FROM: | TO: |
| i KOWI. | 110. |
| The second half of this two semester course covers- partnership, corporation and manufacturing financial- transactions (including accounting for long term debt), financial- statement analysis and introduction to cost accounting, the use- of accounting data and analysis for managerial decision- making. Supplemental laboratory work required. | This second course in fundamentals of accounting focuses on partnership and corporate accounting. It includes the preparation of the retained earnings , stockholder's equity and cash flow statements. Other topics include accounting for receivables, payables, and long term debt, with a focus on bonds payable. In addition, both financial statement analysis tools and differences between financial and managerial accounting are examined. |
| C. Department of Communications and Performing Arts | |
| Change: Course Description | |
| THA 5000, Introduction to Theatre | + |
| | |
| FROM: | TO: |
| Various elements which compose theatre—from classical to- modern times—are studied as performing art forms and as parts of an integrated whole. The cultural role, as well as the- business of theatre, is considered as an institution in society.— Films, slides, projects, and guest lectures help comprehend the nature of theatre art. | This survey course is designed to provide students with a thorough understanding and greater appreciation of theatrical form. Readings and lectures will focus on the relationship between theatrical theory and practice, the various creative/production roles essential to theatre, as well as major artists and movements throughout theatrical history. Students will analyze major works of dramatic literature to offer context for course content, as well as attend a live theatrical performance on campus. |

| Change: Course Title AND Description | |
|---|--|
| 2. THA 5200, Acting I: Beginning Acting | |
| 2. This to 2.200 pricting in 2.00 girming proteing | |
| FROM: | TO: |
| Acting I: Beginning Acting | Acting I: Fundamentals of Acting |
| | |
| FROM: | TO: |
| The basic techniques of sensory awareness, memory, improvisation, voice, character study and role preparation with emphasis on the works of Constantine Stanislavsky. Special projects include presentation and rehearsal techniques for scene study. | This class introduces students to the fundamental concepts of basic acting technique including actions, beat analysis, vocal technique, emotional memory and physical awareness. Students will explore these concepts, as well as other theories and details associated with the Stanislavski acting system through lecture, readings, writing assignments and class discussion, as well as explore the actor's creative process through acting exercises and the rehearsal and presentation of scripted material. |
| Change: Course Title | |
| 3. THA 5600, Basic Lighting | |
| | |
| FROM: | TO: |
| Basic Lighting | Fundamentals of Theatrical Lighting |
| | |
| D. Department of English | |
| Change: Course Title | |
| 1. ENG 1200, Freshman English I | |
| | |
| FROM: | TO: |
| Freshman English I | Composition I |
| | |
| Change: Course Title | |
| 2. ENG 2400, Freshman English II | |
| | |
| FROM: | TO: |
| Freshman English II | Composition II |
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| | |
| E. Department of Foreign Languages | |
| Change: Course Description | |
| 1. CHI 200, Elementary Chinese II | |
| | |
| FROM: | TO: |
| One-year course in Mandarin for students with no previous training in the language. Further development of skills for conversing in Chinese. Emphasis on the learning of basic pronunciation, reading and writing are taught in characters. | One-semester course in Mandarin for students with no previous training in the language. Further development of skills for conversing in Chinese. Emphasis on the learning of basic pronunciation, reading and writing are taught in characters. |

| F. Department of Health, Physical Education and | |
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| Recreation | |
| Change: Pre/Co-requisite | |
| EXS 1300, Fitness Assessment and Program Design | |
| | |
| FROM: | TO: |
| EXS 1000, Kinesiology of Exercise | EXS XXXX, Introduction to Exercise Science |
| V | |
| Change: Course Title, Description, and Prerequisite | |
| EXS 1500, Muscular Fitness Training Techniques | |
| | |
| FROM: | TO: |
| Muscular Fitness Training Techniques | Lifetime Strength and Flexibility Training |
| FROM: | TO: |
| i KOIVI. | Methods and techniques for designing and |
| Methods and techniques for designing and implementing | implementing muscular fitness training programs, the |
| muscular fitness training programs, the use of various | use of various modalities designed for improving |
| modalities designed for improving muscular fitness and how to | muscular fitness and how to modify these activities |
| effectively teach others on the proper use of equipment or the | in response to the changes encountered |
| performance of an exercise. | throughout an individual's lifetime. |
| | unoughout an individual's metime. |
| FROM: | TO: |
| | Prerequisite: EXS XXXX, Introduction to Exercise |
| Prerequisite: EXS 1000, Kinesiology of Exercise | Science |
| | |
| G. Department of History, Philosophy and Political Science | |
| Change: Course Description | |
| 1. POL 5200, Comparative Government | |
| · · | |
| FROM: | TO: |
| The major types of political systems in selected foreign- | An introduction to the major types of political |
| countries. Includes study of the role of ideology, economics, | systems in the world. Uses both qualitative and |
| elite groups, political institutions, comparison of Western and | quantitative analysis to study of the role of ideology, |
| non-Western systems, with emphasis on Britain, France, | economics, elite groups, political institutions. Covers |
| Germany, Italy, the Soviet Union, and selected African, Asian, | Western and non-Western systems, with emphasis on |
| and Latin American countries. Flexible Core: World Cultures | Britain, Germany, the U.S., China, , Nigeria, and |
| and Global Issues (Group A) | selected other countries. Flexible Core: World |
| and cross (cross, v) | Cultures and Global Issues (Group A) |
| H. Department of Tourism and Hospitality | ++ |
| Change: Pre/Co-requisite | ++ |
| TAH 500, Labor Relations and Customer Service Practices | + |
| FROM: | TO: |
| Pre/Co-requisite: TAH 100 | Pre/Co-requisite: TAH 100 or BA 1100 |
| 1.10,00 (040)000 (7)11 (00 | 1. 15/50 Toquisito. 1711 100 01 Dit 1100 |
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| PROM: Introduction to managing and serving wine, beer, spirits, and non-alcoholic libations and their role in the restaurant industry from a culinary and marketing perspective. Examination of historical, geographical, cultural, and profitable roles beverages play. Terminology and theories of pairing beverages with food, production, sanitation, employee management, purchasing, receiving, storing, and regulation is explored. Development of new beverage concepts. NRA Educational Foundation ServSafe Alcohol certification. Change: Course Description 3. CA 5000, Food and Beverage Cost Control FROM: To: The application of tools to manage and control food and labor costs in the food service industry. Students learn the fundamental flow of the purchasing cycle including procuring vendor, selecting products, placing orders, and proper receiving procedures. Emphasis placed on understanding and controlling food and labor costs through forecasting, inventory evaluation, and income statements. Preparation for industry certification with successful passing of the NRA Educational Foundation Change: Course Description 4. CA 2100, Food Safety and Sanitation Certification To: The application of tools to manage and control food and labor costs in the food service industry. Students learn the fundamental flow of the purchasing cycle including procuring vendor, selecting products, placing orders, and proper receiving procedures. Emphasis placed on understanding and controlling food and labor costs through forecasting, inventory evaluation, and income statements. Preparation for industry certification with successful passing of the NRA Educational Foundation Change: Course Description 4. CA 2100, Food Safety and Sanitation Certification | Change: Course Description | | |
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| 4. CA 2100, Food Safety and Sanitation Certification | Chango: Course Description | | |
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| FROM: | T. OA 2100, 1 000 Salety and Salitation Certification | + | |
| | FROM: | TO: | |

| Practices for serving safe food and maintaining a sanitary kitchen environment. Topics include preventing food- borne illnesses, food microbes, food allergens, contamination, worker hygiene, the flow of food from purchasing and receiving through production and service, food safety management systems, maintaining sanitary facilities and integrated pest management. Presentation for the ServSafe examination from the National Restaurant Association and the New York City Foodhandler examination from the NYC Department of Health and Mental Hygiene. | Practices for serving safe food and maintaining a sanitary kitchen environment. Topics include preventing food- borne illnesses, food microbes, food allergens, contamination, worker hygiene, the flow of food from purchasing and receiving through production and service, food safety management systems, maintaining sanitary facilities and integrated pest management. Preparation for industry certification from the National Restaurant Association and the New York City Foodhandler examination from the NYC Department of Health and Mental Hygiene with the successful passing of the ServSafe certification exam. |
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| Change Course December | |
| Change: Course Description 5. TAH 2200, Front Office Operations | |
| J. TALL 2200, From Office Operations | |
| FROM: | TO: |
| Survey of front office operations within a hotel including front desk, reservations, customer service, night audit, marketing and human resources. Students master and apply critical skills and competencies for careers in the Hospitality industry. | Survey of front office operations within a hotel including front desk, reservations, customer service, night audit, marketing and human resources. Students master and apply critical skills and competencies for careers in the Hospitality industry. Preparation for industry certification through the American Hotel and Lodging Association with the successful passing of the American Hotel and Lodging Association's Certified Front Desk Representative exam. |
| Change: Course Description | |
| 6. TAH 5500, Housekeeping Management | |
| o. 17(11 3300, Flousekeeping Management | |
| FROM: | TO: |
| This course is an application of housekeeping management theory and techniques. The importance of the housekeeping department and its role in hotel operations will be discussed from a management, employee, union and hotel type perspective. Students will learn prevalent housekeeping management theories, and obtain the skills associated with operating a housekeeping department of a hotel. | This course is an application of housekeeping management theory and techniques. The importance of the housekeeping department and its role in hotel operations will be discussed from a management, employee, union and hotel type perspective. Students will learn prevalent housekeeping management theories, and obtain the skills associated with operating a housekeeping department of a hotel. Preparation for industry certification through the American Hotel and Lodging Association with the successful passing of the American Hotel and Lodging Association's Certified Housekeeping Attendant exam. |

| VIII. DELETION OF COURSES | | |
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| A. Department of History, Philosophy and Political Science | | |
| 1. HIS 4300, The History of Puerto Rico | | |
| 2. HIS 5500, History of Italian Americans | | |
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| IX. INFORMATIONAL GUIDELINES FOR THE COMMITTEE | | |
| To be discussed | | |
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