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Western Colorado Community College Curriculum Committee
Meeting Minutes
September 13, 2022
WCCC Building B Room 150

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Members Present: Joseph Quesenberry, Jason Roberson, Denise McKenney, Wayne Smith, Karrie Stanfill, Carolyn Ferreira-Lillo, Gunny White

Guests Present:

Ex-Officio Members: Janel Davis, Morgan Bridge, Maggie Bodyfelt, Christi Hein, Tracie Seurer, Curt Martin

Recording Secretary: Aaron Osborne

Chair Smith called the meeting to order at

Recording Secretary: Aaron Osborne

I. **Announcements**

    A. All members are returning Committee Members this year.

    B. No carryover business from last year.

II. **Ex-Officio Reports**

    A. Associate Vice President of Academic Affairs for Assessment and Accreditation
        i. AVPAA Bridge thanked the committee members for their work in keeping curriculum current and relevant so that students will be well prepared upon graduation. She noted that curriculum is one of the integral faculty tasks and the work of the Committee is very much appreciated.

    B. Registrar's Office
        i. Associate Registrar Bodyfelt reminded the Committee it is always good to submit proposals as early as possible, particularly course changes.

    C. Financial Aid Deputy Director Martin
        i. Reminded everyone that technical certificates require at least 16 credit hours and 15 weeks to be eligible for federal financial aid and to keep that in mind when making changes on certificates. All certificate changes need to be submitted to Dept of Ed as well as major curriculum changes. He noted the reporting has increased, particularly in the area of certificates. All program closures must also be reported.

    D. Librarian Seurer

i. Please let the Library know as soon as possible of any upcoming changes so that the Library can begin their work. Also please let her know of any needed WCCC library materials needed.

E. Catalog Description Reviewer Varner
   i. Chair Smith stated that Dr. Varner asked that the Committee get her any changes as soon as possible for her review.

III. Curriculum Proposals
No Curriculum Proposals were in que to be approved for this meeting.

IV. Old Business

A. None

V. Information Items

A. Special Projects Coordinator Osborne provided an overview of the important Dates and Deadlines for Curriculum for this year. He also did an overview of the Curriculum Website, pointing out the due dates and locations of documents that will be needed and can be used in submitting curriculum proposals.

B. Chair Smith reviewed the Responsibility Guidelines and Review Responsibilities document and asked for volunteers for each section. He will email out the document so each Committee member can choose an area to specifically review.

C. Chair Smith reminded the Committee that when making course changes, the program changes must also be submitted for Executive Committee to approve the course proposal on to WCCC CC.

D. Chair Smith also reminded the Committee that for changes to appear for Fall 2023 registration, the curriculum proposal must be through WCCC CC no later than the December meeting.

E. AVPAA Bridge noted that Faculty Senate has agreed to receive Curriculum Committee Minutes by email the week before their meeting and then vote approval at the following meeting. This will significantly speed up the approval process. She then asked if WCCC CC would be willing to approve the WCCC CC minutes by email. The Committee agreed to receive the minutes by email, make any needed comments back to Chair Smith and approve the minutes by email within one week of receiving. Once the minutes are approved by WCCC CC, the minutes will then be emailed to Faculty Senate for their distribution and subsequent approval.

VI. New Business

A. None

Roberson moved and White seconded adjourning the meeting. With no objections from the

committee, Chair Smith adjourned the meeting at

Respectfully submitted by Aaron Osborne, September

Effective Term - Summer 2022			Programs

The following is a summary: Additional information can be found on the individual curriculum proposals.

Title	Degree	Status	Motion	Second
: Heating Ventilation and Air Conditioning Technician	**AAS**	**Program Addition - Approved**	**Roberson	Stanfill**

WCCC CC Discussion: New program that will help fill a need for HVAC service technicians locally and nation-wide. No other discussion.

Change Item Description	Departmental Justification
	100% of the respondents included in our feasibility study requested that we offer the program due to the expanding need in the community for qualified HVAC service technicians, as well as an industry wide growth expected per the U.S. Department of Labor. Students have expressed a need for the program and or have inquired about the program. Currently, TCR, the closest institution offering the program, is not able to offer the program and has refunded monies to students. We would be able to attract those students as well as others due to the need in the community for qualified HVAC technicians.

Title	Degree	Status	Motion	Second
: HVAC: HVAC Fundamentals	**TCT**	**Program Addition - Approved**	**Roberson	Stanfill**

WCCC CC Discussion: New program that will help fill a need for HVAC service technicians locally and nation-wide.No other discussion.

Change Item Description	Departmental Justification
	100% of the respondents included in our feasibility study requested that we offer the program due to the expanding need in the community for qualified HVAC service technicians, as well as an industry wide growth expected per the U.S. Department of Labor. Students have expressed a need for the program and or have inquired about the program. Currently, TCR, the closest institution offering the program, is not able to offer the program and has refunded monies to students. We would be able to attract those students as well as others due to the need in the community for qualified HVAC technicians.

: Mechatronics: Electronics Technician	TCT	Program Addition - Approved	Roberson	Stanfill

WCCC CC Discussion: A certificate that would attract more students to classes in the Mobile Learning Lab and give the students a sense of accomplishment for finishing a program. It will also offer an additional credential for STEM students and mechatronics students at WCCC who are interested. No other discussion.

Change Item Description	Departmental Justification
	According to the Bureau of Labor Statics Data job outlook for 2020 – 2030 there will be a 13.4% increase in jobs. 1. Education Electrical and electronics installers and repairers must understand electrical equipment and electronics. As a result, employers often prefer applicants who have taken courses in electronics at a community college or technical school. Courses usually cover AC and DC electronics, electronic devices, and microcontrollers. 2. Important Qualities• Communication skills. Electrical and electronics installers and repairers work closely with customers, so they must listen to and understand customers' descriptions of problems and explain solutions in a simple, clear manner.• Technical skills. Electrical and electronics installers and repairers use a variety of mechanical and diagnostic tools to install or repair equipment.• Troubleshooting skills. Electrical and electronics installers and repairers must be able to identify problems with equipment and systems and make the necessary repairs. This certificate would allow us to offer something to our high school students that complete two semesters in the Mobile Learning Lab (MLL) or at the WCCC. We believe this certificate would attract more students to classes in the MLL and give the students a sense of accomplishment for finishing the program. It would also offer an additional credential for STEM students and mechatronics students at WCCC who are interested. At present we are running classes for Fruita High School, and Central High School. We were just contacted by FHS asking us to run in the fall 2 classes 2 a week.

: Viticulture and Enology: Wine Appreciation	TCT	Program Addition - Approved	Quesenberry	Roberson

WCCC CC Discussion: It has been requested by students, faculty, staff and administration that we offer technical certificates in Viticulture and Enology that may be more scripted for those interested in obtaining entry level certificates, without obtaining a full AAS degree. No other discussion.

Change Item Description	Departmental Justification
	There is a crisis in the Colorado Wine industry for knowledgeable and skilled workers. By offering this new certificate, it will allow our students to enter into the wine industry with more expediency and fulfill the wine community need for workers by achieving smaller incremental steps to get started and then build upon. Employers would be able to utilize this certificate (8 credits) as a way to have tasting room staff/managers educated at minimal cost and time vs. the AAS degree. This certificate could be completed in the one semester. It has been requested by students, faculty, staff and administration that we offer technical certificates in Viticulture and Enology that may be more scripted for those interested in obtaining entry level certificates, without

obtaining a full AAS degree. This option would allow them to do so. With these certificates we can look at different modalities of delivery to recruit from outside of the Grand Valley and gain further reach.

: Viticulture and Enology: Wine Fermentation	TCT	Added	Quesenberry | Roberson

WCCC CC Discussion: A new program that will allow a way to have tasting room staff/managers educated at minimal cost and time vs. the AAS degree. No other discussion.

Change Item Description	Departmental Justification
	There is a crisis in the Colorado Wine industry for knowledgeable and skilled workers. By offering this new certificate, it will allow our students to enter into the wine industry with more expediency and fulfill the wine community need for workers by achieving smaller incremental steps to get started and then build upon. Employers would be able to utilize this certificate (8 credits) as a way to have tasting room staff/managers educated at minimal cost and time vs. the AAS degree. This certificate could be completed in the one semester. It has been requested by students, faculty, staff and administration that we offer technical certificates in Viticulture and Enology that may be more scripted for those interested in obtaining entry level certificates, without obtaining a full AAS degree. This option would allow them to do so. With these certificates we can look at different modalities of delivery to recruit from outside of the Grand Valley and gain further reach.

1309: Viticulture and Enology	AAS	Program Modification - Approved	Roberson | Stanfill

WCCC CC Discussion: 1. A change in prefix for course numbers in the viticulture courses required updates to this program's course sequencing information. | 2. The change in the way the courses are being presented resulted in a reduction of credit hours from 18 to 17. No other discussion.

Change Item Description	Departmental Justification
List all proposed changes to the program:	1. Change course prefixes from AGRS to VITE.	2. Number change: Re-alignment of numbers to follow a systematic sequence of information.	3. Program overview revised.	4. Student Learning Outcomes revised.	5. Suggested Course Plan revised.	6. Courses replaced in the degree requirements.	7. Courses deleted from the degree requirements.	8. Courses added to degree requirements.

| Justify each proposed modification to the program: | 1. Prefix change: The Viticulture and Enology program is mentioned separately in almost all aspects of administration and marketing. In the catalog listing for registration of courses, V and E courses currently have the prefix "AGRS" and are found listed under Agriculture. By changing the prefix to "VITE" this will make it easier for students to find courses offered through the Viticulture and Enology Program. 2. Course numbers needed to be adjusted to make sense sequentially. In some cases 100 level courses were more advanced curriculum that should be labeled as 200 level.3. Program overview now reflects an emphasis on winemaking rather than grape farming.4. Student Learning Outcomes: The SLO's should coincide with the course description and course outline. The student needs to learn the most relevant information and have each course give them the skills/education for higher level courses that build on each other and aligned with current industry standards.5. Core curriculum needed to be sequenced to better build on foundational skills and knowledge.6. AGRS 101 replaced with VITE 101. AGRS 104 replaced with VITE 105 - same course title. AGRS 106/106L replaced with VITE VITE 210/210L - same course title, increase from 3 credits to 4.. … **See proposal in CIM for more** |
| Describe discussions about this proposal within the department and outcomes. | 7-7-2021 Discussion with Advisory committee member to make changes to course description and student learning outcomes, eliminating overlap, making course work more beneficial to employment with industry and creation of internship for large scale experience.7-1-2021 Discussion with Dr. Christi Hien, with regards to the benefit to having a few different certificates for the program. 6-24-21 spoke again with Dr. Christi Hien with ways we can have several certificates that work as building blocks for the AAS but a bit easier to take on at one time. 2-2-22 Conversation with Dr. Bridge, with regards to building a solid curriculum which would allow the opportunity to change the modality of how courses are taught, to recruit students out of the area. Approved fall 2021. |

1109: Viticulture and Enology: Enology	TCT	Program Modification - Approved	Roberson | Stanfill

WCCC CC Discussion: 1. A change in prefix for course numbers in the viticulture courses required updates to this program's course sequencing information. | 2. The change in the way the courses are being presented resulted in a reduction of credit hours from 18 to 17. No other discussion.

Change Item Description	Departmental Justification
List all proposed changes to the program:	1. Change course prefixes from AGRS to VITE.	2. Number change: Re-alignment of numbers to follow a systematic sequence of information.	3. Program overview revised.	4. Student Learning Outcomes revised.	5. Suggested Course Plan revised.	6. Courses deletions and additions that result in the total required credits from 18 to 17.

Justify each proposed modification to the program:	1. Prefix change: The Viticulture and Enology program is mentioned separately in almost all aspects of administration and marketing. In the catalog listing for registration of courses, V and E courses currently have the prefix "AGRS" and are found listed under Agriculture. By changing the prefix to "VITE" this will make it easier for students to find courses offered through the Viticulture and Enology Program.2. Course numbers needed to be adjusted to make sense sequentially. In some cases 100 level courses were more advanced curriculum that should be labeled as 200 level.3. Program overview now reflects an emphasis on winemaking rather than grape farming.4. Previous student learning outcomes were not specific to the degree. They have been updated to reflect specific learning outcomes and courses and assessments have been identified.5. Student Learning Outcomes: The SLO's should coincide with the course description and course outline. The student needs to learn the most relevant information and have each course give them the skills/education for higher level courses that build on each other and aligned with current industry standards.5. Core curriculum needed to be sequenced to better build on foundational skills and knowledge.6. … **See proposal in CIM for more**
Describe discussions about this proposal within the department and outcomes.	7-7-2021 Discussion with Advisory committee member to make changes to course description and student learning outcomes, eliminating overlap, making course work more beneficial to employment with industry and creation of internship for large scale experience.7-1-2021 Discussion with Dr. Christi Hien, with regards to the benefit to having a few different certificates for the program. 6-24-21 spoke again with Dr. Christi Hien with ways we can have several certificates that work as building blocks for the AAS but a bit easier to take on at one time. 2-2-22 Conversation with Dr. Bridge, with regards to building a solid curriculum which would allow the opportunity to change the modality of how courses are taught, to recruit students out of the area. Approved fall 2021.

1107: Viticulture and Enology: Viticulture	**TCT**	**Program Modification - Approved**	**Roberson	Stanfill**

WCCC CC Discussion: 1. A change in prefix for course numbers in the viticulture courses required updates to this program's course sequencing information. | 2. The change in the way the courses are being presented resulted in a reduction of credit hours from 18 to 14. No other discussion.

Change Item Description	**Departmental Justification**
List all proposed changes to the program:	1. Change course prefixes from AGRS to VITE.	2. Number change: Re-alignment of numbers to follow a systematic sequence of information.	3. Program overview revised.	4. Student Learning Outcomes revised.	5. Suggested Course Plan revised.	6. Courses included/deleted in the AAS better aligned for student learning.	7. Required credits for degree reduced from 18 to 14.

Justify each proposed modification to the program:	1. Prefix change: The Viticulture and Enology program is mentioned separately in almost all aspects of administration and marketing. In the catalog listing for registration of courses, V and E courses currently have the prefix "AGRS" and are found listed under Agriculture. By changing the prefix to "VITE" this will make it easier for students to find courses offered through the Viticulture and Enology Program.2. Course numbers needed to be adjusted to make sense sequentially. In some cases 100-level courses were more advanced curriculum that should be labeled as 200 level.3. Program overview now reflects an emphasis on winemaking rather than grape farming.4. Previous student learning outcomes were not specific to the degree. They have been updated to reflect specific learning outcomes and courses and assessments have been identified.5. Student Learning Outcomes: The SLO's should coincide with the course description and course outline. The student needs to learn the most relevant information and have each course give them the skills/education for higher level courses that build on each other and aligned with current industry standards.5. Core curriculum needed to be sequenced to better build on foundational skills and knowledge.6. Maximize each class in the program for better learning and skills that will be brought to work force. … **See proposal in CIM for more**
Describe discussions about this proposal within the department and outcomes.	7-7-2021 Discussion with Advisory committee member to make changes to course description and student learning outcomes, eliminating overlap, making course work more beneficial to employment with industry and creation of internship for large scale experience.7-1-2021 Discussion with Dr. Christi Hien, with regards to the benefit to having a few different certificates for the program. 6-24-21 spoke again with Dr. Christi Hien with ways we can have several certificates that work as building blocks for the AAS but a bit easier to take on at one time. 2-2-22 Conversation with Dr. Bridge, with regards to building a solid curriculum which would allow the opportunity to change the modality of how courses are taught, to recruit students out of the area. Approved fall 2021.

1108: Viticulture and Enology: Wine Professional	TCT	Program Modification - Approved	Roberson | Stanfill

WCCC CC Discussion: 1. A change in prefix for course numbers in the viticulture courses required updates to this program's course sequencing information. No other discussion.

Change Item Description	Departmental Justification
List all proposed changes to the program:	1. Change course prefixes from AGRS to VITE. | 2. Number change: Re-alignment of numbers to follow a systematic sequence of information. | 3. Program overview revised. | 4. Student Learning Outcomes revised. | 5. Suggested Course Plan revised. | 6. Courses included/deleted in the certificate better aligned for student learning.

Justify each proposed modification to the program:	1. Prefix change: The Viticulture and Enology program is mentioned separately in almost all aspects of administration and marketing. In the catalog listing for registration of courses, V and E courses currently have the prefix "AGRS" and are found listed under Agriculture. By changing the prefix to "VITE" this will make it easier for students to find courses offered through the Viticulture and Enology Program. 2. Course numbers needed to be adjusted to make sense sequentially. In some cases 100 level courses were more advanced curriculum that should be labeled as 200 level. 3. Program overview now reflects an emphasis on winemaking rather than grape farming. 4. Previous student learning outcomes were not specific to the degree. They have been updated to reflect specific learning outcomes and courses and assessments have been identified. 5. Student Learning Outcomes: The SLO's should coincide with the course description and course outline. The student needs to learn the most relevant information and have each course give them the skills/education for higher level courses that build on each other and aligned with current industry standards. 5. Core curriculum needed to be sequenced to better build on foundational skills and knowledge. 6. AGRS 101, AGRS 170, and CUAR 179 were deleted and VITE 101, 205, and 270 were added. … **See proposal in CIM for more**
Describe discussions about this proposal within the department and outcomes.	7-7-2021 Discussion with Advisory committee member to make changes to course description and student learning outcomes, eliminating overlap, making course work more beneficial to employment with industry and creation of internship for large scale experience. 7-1-2021 Discussion with Dr. Christi Hien, with regards to the benefit to having a few different certificates for the program. 6-24-21 spoke again with Dr. Christi Hien with ways we can have several certificates that work as building blocks for the AAS but a bit easier to take on at one time. 2-2-22 Conversation with Dr. Bridge, with regards to building a solid curriculum which would allow the opportunity to change the modality of how courses are taught, to recruit students out of the area. Approved fall 2021.

1147: Digital Filmmaking: Basic Writing/Directing	TCT	Program Modification - Approved	Roberson	Stanfill

WCCC CC Discussion: A course credit hour reduction that reduced program credit hours from 13 to 12, and a couple of course replacements. No other discussion.

Change Item Description	Departmental Justification
List all proposed changes to the program:	1. A Osborne - FILM 170 reduced credit hours from 4 to 3. Reduced program credit hours from 13 to 12.	2. Deleted FILM 143 Cinema Lighting and replaced with FILM 209 Production Budget and Schedule.	3. Deleted FILM 155 Commercial Audio Design and replaced with FILM 144 Sound Design for Film.	4. SLOs added since first time the program was changed in CIM with SLOs changed to meet curriculum guidelines.

| Justify each proposed modification to the program: | 1. A Osborne - FILM 170 reduced credit hours from 4 to 3. Additional hour not needed to cover content. Reduced program credit hours from 13 to 12. 2. Deleted FILM 143 Cinema Lighting and replaced with FILM 209 Production Budget and Schedule. FILM 143 content already learned. More emphasis was needed on the business aspect of FILM.3. Deleted FILM 155 Commercial Audio Design and replaced with FILM 144 Sound Design for Film. FILM 155 content was already in production courses. FILM 144 allows the student to learn more advanced techniques.4. SLOs added since first time the program was changed in CIM with SLOs changed to meet curriculum guidelines. |
| Describe discussions about this proposal within the department and outcomes. | A Osborne submitted the program since CIM had closed before the missed program was identified. WCCC CC Chair approved the submission. Approved spring 2022. |

| 1148: Digital Filmmaking: Intermediate Writing/Directing | TCT | Program Modification - Approved | Roberson \| Stanfill |

WCCC CC Discussion: A course credit hour reduction that reduced program credit hours from 7 to 6, and a course replacement. No other discussion.

Change Item Description	Departmental Justification
List all proposed changes to the program:	1. A Osborne - FILM 230 reduced credit hours from 4 to 3. Reduced program credit hours from 7 hours to 6 hours. | 2. Deleted FILM 210 Cinema Production Management and replaced with FILM 265 Producing for Indie Films. | 3. SLOs added since first time the program was changed in CIM with SLOs changed to meet curriculum guidelines.
Justify each proposed modification to the program:	1. A Osborne - FILM 230 reduced credit hours from 4 to 3. Needed content can be covered in less hours. Reduced program credit hours from 7 hours to 6 hours.2. Deleted FILM 210 Cinema Production Management and replaced with FILM 265 Producing for Indie Films to allow the students additional focus on the business aspect of FILM, which is needed.3. SLOs added since first time the program was changed in CIM with SLOs changed to meet curriculum guidelines.
Describe discussions about this proposal within the department and outcomes.	A Osborne submitted the program since CIM had closed before the missed program was identified. WCCC CC chair approved the submission. Approved Spring 2022.

Effective Term - Summer 2022		Courses
The following is a summary: Additional information can be found on the individual curriculum proposals.		
Proposal	**Committee Action**	**Motion	Second**
FILM 299: Internship	**Course Addition - Approved**	**Quesenberry	Stanfill**
WCCC CC Discussion: New internship to allow students to network in industry. No other discussion.		
Change Item Description	**Departmental Justification**	
New Proposal: No differences to report	Allows students contact with area video production or film companies. Creates networking opportunities to help them secure a first job.	
AGRS 101: Fermented Beverages	**Course Inactivation - Approved**	**Roberson	Stanfill**
WCCC CC Discussion: Course content being split between VITE 210 and VITE 265. No other discussion.		
Change Item Description	**Departmental Justification**	
Delete Proposal: No differences to report	This course is being deleted. This course was originally set up to cover too much information, especially as the introductory class in the program. New course (VITE 265: Wines of the World) later on in the sequence will be added to the program curriculum that will focus solely on the different cultivars, wine regions, styles in the wine world. Beer and cider content were removed because it uses up valuable time needed to focus on wine. As far as the individual fermentations of beer and cider, they will be discussed during VITE 210: Fermentation Science.	

The Viticulture and Enology program is mentioned separately in almost all aspects of marketing and administration. When students go to register for classes they have to know the current prefix "AGRS" and also know that all Viticulture and Enology courses are listed under Agriculture in the course catalog. Students who are doing a general browse of classes or perhaps specifically looking for Viticulture and Enology classes, may not find them. It also limits the exposure of wine courses to students looking for classes to fill electives in their major and/or looking for a certificate that might compliment their major. Changing the prefix from "AGRS" to the prefix "VITE", we should increase awareness that this program exists and aid in recruitment of students for Viticulture and Enology courses.

AGRS 104: Agriculture Chemistry	**Course Inactivation - Approved**	**Roberson	Stanfill**
WCCC CC Discussion: Course being replaced by VITE 105. No other discussion.		
AGRS 106: Fermentation Science	**Course Inactivation - Approved**	**Roberson	Stanfill**
WCCC CC Discussion: This course is being replaced with VITE 210. No other discussion.		
AGRS 106L: Fermentation Science Laboratory	**Course Inactivation - Approved**	**Roberson	Stanfill**
WCCC CC Discussion: This course is being replaced by VITE 210L. No other discussion.		

AGRS 130: Vineyard Establishment and Management	**Course Inactivation - Approved**	**Roberson | Stanfill**
WCCC CC Discussion: This course is being replaced with VITE 115. No other discussion.		
AGRS 130L: Vineyard Establishment and Management Laboratory	**Course Inactivation - Approved**	**Roberson | Stanfill**
WCCC CC Discussion: This course is being replaced with VITE 115L. No other discussion.		
AGRS 170: Sensory Analysis	**Course Inactivation - Approved**	**Roberson | Stanfill**
WCCC CC Discussion: This course is being replaced with VITE 270. No other discussion.		
AGRS 189: Viticulture Practicum	**Course Inactivation - Approved**	**Roberson | Stanfill**
WCCC CC Discussion: This course is being replaced with VITE 299. No other discussion.		
AGRS 202: Winery Operations and Marketing	**Course Inactivation - Approved**	**Roberson | Stanfill**
WCCC CC Discussion: This course is being replaced with VITE 205. No other discussion.		
AGRS 255: Viticulture Harvest and Post-harvest Management	**Course Inactivation - Approved**	**Roberson | Stanfill**
WCCC CC Discussion: This course is being replaced with VITE 255. No other discussion.		
AGRS 255L: Viticulture Harvest and Post-harvest Management Laboratory	**Course Inactivation - Approved**	**Roberson | Stanfill**
WCCC CC Discussion: This course is being replaced with VITE 255L. No other discussion.		
AGRS 270: Science of Winemaking	**Course Inactivation - Approved**	**Roberson | Stanfill**
WCCC CC Discussion: This course is being replaced with VITE 260. No other discussion.		

The initial Winemaking I/II/III series is being reconfigured to better serve the program goals and facilitate learning in a more sequential process that is lined up with commercial wine production. VITE 101 Introduction to Wine – general overview of the entire process of wine from grape to bottle. This will give students a solid foundation of the winemaking process to build on with proceeding courses in the program. (Viticulture, Fermentation, Sensory Analysis, Lab Analysis, Regions throughout the world) Students will take all of that information and apply it to the hands-on courses of Advanced Winemaking I (VITE 250) and Advanced Winemaking II (VITE 280). These courses start in the fall with VITE 250: pre-fermentation through fermentation and continue with their same projects into spring with VITE 280: post-fermentation to bottling. There is too much information to fit it all in one semester, also by taking the two Advanced Winemaking courses sequentially will mirror the process out in the workforce.

AGRS 165: Winemaking I	**Course Inactivation - Approved**	**Roberson | Stanfill**
AGRS 165L: Winemaking I Laboratory	**Course Inactivation - Approved**	**Roberson | Stanfill**

AGRS 245: Winemaking II	**Course Inactivation - Approved**	**Roberson	Stanfill**
AGRS 245L: Winemaking II Laboratory	**Course Inactivation - Approved**	**Roberson	Stanfill**
AGRS 275: Winemaking III	**Course Inactivation - Approved**	**Roberson	Stanfill**

AGRS 170: Sensory Analysis	**Course Inactivation - Approved**	**Roberson	Stanfill**

WCCC CC Discussion: This course is being replaced with VITE 270. No other discussion.

AGRS 189: Viticulture Practicum	**Course Inactivation - Approved**	**Roberson	Stanfill**

WCCC CC Discussion: This course is being replaced with VITE 299. No other discussion.

AGRS 202: Winery Operations and Marketing	**Course Inactivation - Approved**	**Roberson	Stanfill**

WCCC CC Discussion: This course is being replaced with VITE 205. No other discussion.

AGRS 255: Viticulture Harvest and Post-harvest Management	**Course Inactivation - Approved**	**Roberson	Stanfill**

WCCC CC Discussion: This course is being replaced with VITE 255. No other discussion.

AGRS 255L: Viticulture Harvest and Post-harvest Management Laboratory	**Course Inactivation - Approved**	**Roberson	Stanfill**

WCCC CC Discussion: This course is being replaced with VITE 255L. No other discussion.

AGRS 270: Science of Winemaking	**Course Inactivation - Approved**	**Roberson	Stanfill**

WCCC CC Discussion: This course is being replaced with VITE 260. No other discussion.

VITE 101: Introduction to Wine	**Course Addition - Approved**	**Quesenberry	Roberson**

WCCC CC Discussion: A new foundational course for the VITE courses with some content overlaps with AGRS 165/165L. No other discussion.

Change Item Description	**Departmental Justification**
New Proposal: No differences to report	This is a new course. While some content overlaps with how AGRS 165/165L is currently being taught, this course will be a broad introduction to wine from grape to bottle. This course serves as a foundation to all other courses in the program, including viticulture, fermentation, sensory analysis, wines of the world, marketing and lab analysis. The combination of these courses will culminate with VITE 250/280 Advanced Winemaking I/II series. We will present this introductory class as a 3.0 credit lecture only. Attaching a lab to this introductory class means we would have to jump ahead on material that the student does not have the skills or knowledge to participate in successfully.

VITE 105, 115, 115L, 205, 210, and 210L, 255, 255L, 260, 270, 299: 1. Prefix change: The Viticulture and Enology program is mentioned separately in almost all aspects of administration and marketing. In the catalog listing for registration of courses, V and E courses currently have the prefix "AGRS" and are found listed under Agriculture. By changing the prefix to "VITE" this will make it easier for students to find courses offered through the Viticulture and Enology Program. | 2. Number change: Re-alignment of numbers to follow a systematic sequence of information. | 3. Name change: The name of the course should reflect the subject matter of the course, to allow a better understanding to the student of course information. | 4. Course Description/Outline: The original course descriptions and outlines contained non-relevant, overlapping and miss-matched information. | 5. Student Learning Outcomes: The SLO's should coincide with the course description and course outline. The student needs to learn the most relevant information and have each course give them the skills/education for higher level courses that build on each other and aligned with current industry standards.

VITE 105: Agriculture Chemistry	**Course Addition - Approved**	**Quesenberry | Roberson**
WCCC CC Discussion: This course is replacing AGRS 104. No other discussion.		
VITE 115: Vineyard Establishment and Management	**Course Addition - Approved**	**Quesenberry | Roberson**
WCCC CC Discussion: This course is replacing AGRS 130. No other discussion.		
VITE 115L: Vineyard Establishment and Management Laboratory	**Course Addition - Approved**	**Quesenberry | Roberson**
WCCC CC Discussion: This course is replacing AGRS 130L. No other discussion.		
VITE 205: Wine Business and Marketing	**Course Addition - Approved**	**Quesenberry | Roberson**
WCCC CC Discussion: This course is replacing AGRS 202. No other discussion.		
VITE 210: Fermentation Science	**Course Addition - Approved**	**Quesenberry | Roberson**
WCCC CC Discussion: This course is replacing AGRS 106. No other discussion.		
VITE 210L: Fermentation Science Laboratory	**Course Addition - Approved**	**Quesenberry | Roberson**
WCCC CC Discussion: This course is replacing AGRS 106L. No other discussion.		
VITE 255: Viticulture Harvest and Post-Harvest Management	**Course Addition - Approved**	**Quesenberry | Roberson**
WCCC CC Discussion: This course is replacing AGRS 255. No other discussion.		
VITE 255L: Viticulture Harvest and Post-Harvest Management Laboratory	**Course Addition - Approved**	**Quesenberry | Roberson**
WCCC CC Discussion: This course is replacing AGRS 255L. No other discussion.		
VITE 260: Science of Winemaking	**Course Addition - Approved**	**Quesenberry | Roberson**
WCCC CC Discussion: This course is replacing AGRS 270. No other discussion.		
VITE 270: Sensory Analysis of Wine	**Course Addition - Approved**	**Quesenberry | Roberson**
WCCC CC Discussion: This course is replacing AGRS 170. No other discussion.		
VITE 299: Winery Internship	**Course Addition - Approved**	**Quesenberry | Roberson**
WCCC CC Discussion: This course is replacing course AGRS 189. No other discussion.		

VITE 250: Advanced Winemaking I	Course Addition - Approved	Quesenberry | Roberson

WCCC CC Discussion: A new course, the first in a two-semester advanced winemaking series. Some content overlap with AGRS 245/245L. No other discussion.

Change Item Description	Departmental Justification
New Proposal: No differences to report	This is a new course and is the first in a two-semester advanced winemaking series. While some content overlaps with how AGRS 245/245L is currently being taught, this new course will be a 4.0 credit lab-only course. During fall harvest picking grapes, processing, clean-up/sanitizing and monitoring take up the full amount of time. Class time needs to be focused on the actual hands-on processing and fermentation. Students bring a general foundation of the winemaking process, have spent a semester on fermentation and began making calculations; all skills needed to be successful with this course. All class time is spent processing and fermenting.

VITE 265: Wines of the World	Course Addition - Approved	Quesenberry | Roberson

WCCC CC Discussion: A new course with some overlapping content with AGRS 101. No other discussion.

Change Item Description	Departmental Justification
New Proposal: No differences to report	This is a new course. While some content overlaps with the old AGRS 101, content related to beer and cider was removed and this new course focuses only on wine, lining up with the program goals. This course takes previous knowledge learned in VITE 101 with the wine process, styles and cultivars and dives into individual wine regions throughout the world. This course will be hands-on lab in combination with some lecture. Mixed Instructional Method with an emphasis on traditional lab contact time is used to allow enough time for hands-on components of the course.

VITE 280: Advanced Winemaking II	Course Addition - Approved	Quesenberry | Roberson

WCCC CC Discussion: A new course, the second in a two-semester advanced winemaking series. No other discussion.

Change Item Description	Departmental Justification
New Proposal: No differences to report	This is a new course and is the second in a two-semester advanced winemaking series. Students will start where they left off at the end of fall semester with wines produced during the harvest season. During VITE 250 there is only time for processing and fermentation. VITE 280 will start with post-fermentation, analyzing and problem-solving those wines. Then move toward aging process, fining, stabilities, filtering and bottling. This course will be hands-on lab in combination with some lecture. Mixed Instructional Method with an emphasis on traditional lab contact time is used to allow enough time for hands-on components of the course. Students completing this two-course series will have knowledge and experience from grape to bottle, aligning with current commercial winery production.

The following are all new HVAC courses needed for the degree as it deals with the basic elements of refrigeration as a foundational principle. Additional courses will be built upon this foundational course, therefore it is needed for the program. During the most recent WCCC Advisory meeting, discussion ensued regarding HVAC services in rural areas being grossly underserved. Developing the HVAC program would provide the support staff needed to assist in taking a step to remedy this situation. The study first examined the need for the program through an HVAC Needs Assessment Survey in the Summer 2019. The survey results revealed 100% of respondents plan to expand their workforce in the next 3 years and 100% of respondents reported difficulty finding qualified, knowledgeable, competent HVAC Technicians, with further responses underscoring an HVAC Technician need in our community. Nationally, the HVAC industry employment is projected to grow 4% from 2019-2029, about as fast as the average for all occupations, per US Bureau of Labor Statistics. The services of HVAC engineers and technicians are in demand, and the demand will continue to grow as the complexity of HVAC systems grows. Although HVAC certification is not required in some states (including Colorado), the EPA certification test is required nationally, and HVAC certification is preferred upon employment, as evidenced by 100% of Needs Assessment Survey respondents saying they would give hiring preference to applicants who are certified.

HVAC 102: Basic Refrigeration	**Course Addition - Approved**	**Quesenberry | Roberson**

WCCC CC Discussion: This course is needed for the degree as it deals with the basic elements of refrigeration as a foundational principle. Additional courses will be built upon this foundational course, therefore it is needed for the program. No other discussion.

HVAC 103: Basic Electricity	**Course Addition - Approved**	**Quesenberry | Roberson**

WCCC CC Discussion: Electricity is a major component of working with HVAC systems and this course is instrumental in HVAC education and safety. No other discussion.

HVAC 106: Introduction to Service Technician Training	**Course Addition - Approved**	**Quesenberry | Roberson**

WCCC CC Discussion: This course will provide students with a needed introduction to the trade and provide students with a full understanding of a career in HVAC and provide basic safety principles for the trade. No other discussion.

HVAC 110: Fundamentals of Gas Heating	**Course Addition - Approved**	**Quesenberry | Roberson**

WCCC CC Discussion: This course is a vital component of the program and is needed for students to understand the fundamentals of gas heating in HVAC. No other discussion.

HVAC 111: Piping Skills for HVAC	**Course Addition - Approved**	**Quesenberry | Roberson**

WCCC CC Discussion: This is an essential course needed for HVAC education. It is imperative to learn the different types of piping and to be able to cut and fit pipes for HVAC installation and repair. No other discussion.

HVAC 113: Refrigerant Recovery Training	**Course Addition - Approved**	**Quesenberry | Roberson**

WCCC CC Discussion: This course is needed for licensure and is an integral component of HVAC education and employment in the HVAC industry. Although HVAC certification is not required in some states (including Colorado), the EPA certification test is required nationally. No other discussion.

HVAC 117: OSHA Ten-Hour Voluntary Compliance	**Course Addition - Approved**	**Quesenberry | Roberson**

WCCC CC Discussion: This course is needed for licensure as students receive a 10 hour OSHA certificate which is required for the HVAC industry. Additionally, students need to learn proper OSHA compliance for the HVAC industry. No other discussion.

HVAC 122: Commercial Refrigeration	Course Addition - Approved	Quesenberry	Roberson

WCCC CC Discussion: This course builds on the knowledge of the previous courses and is required for commercial HVAC repairs. This course is needed for completion of the program. No other discussion.

HVAC 146: Residential Duct Design	Course Addition - Approved	Quesenberry	Roberson

WCCC CC Discussion: This is a foundational course and is needed to understand equipment sizes to properly determine heating and cooling loads based on calculations and to perform proper duct work. No other discussion.

HVAC 202: Troubleshooting and Customer Service	Course Addition - Approved	Quesenberry	Roberson

WCCC CC Discussion: This course is needed as it is essential to the HVAC industry and for the HVAC program. Students will be expected to troubleshoot issues in the field and need foundational principles to do so. No other discussion.

HVAC 204: Direct Digital Controls	Course Addition - Approved	Quesenberry	Roberson

WCCC CC Discussion: This course is needed as it will provide students with the tools to understand and work on digital controls found in all HVAC systems. Many, if not all, HVAC units have digital control systems and this course will give students the necessary skills to be successful. No other discussion.

HVAC 222: Heating, Ventilation, Air Conditioning, and Refrigeration Systems Troubleshooting	Course Addition - Approved	Quesenberry	Roberson

WCCC CC Discussion: This course is needed because it will provide students with the necessary skill to troubleshoot heating and refrigeration systems. This is an essential skill in the HVAC program and the industry. No other discussion.

HVAC 240: Servicing Forced Air Systems	Course Addition - Approved	Quesenberry	Roberson

WCCC CC Discussion: This is a foundational course in the program because it gives students the knowledge and skills needed to operate, repair, and perform maintenance of forced air heating systems. No other discussion.

HVAC 261: Air Conditioning Systems Service and Repair	Course Addition - Approved	Quesenberry	Roberson

WCCC CC Discussion: This course will provide students with instruction and hands-on knowledge and skills needed to repair air conditioning systems which is a foundational element of the HVAC program and industry. No other discussion.