

## WCCC Curriculum Committee

### Agenda

April 12, 2022

3:30-5:00 Bishop Campus, Building B, room 151

#### I. Announcements

- A. None

#### II. Unfinished Business

- A. None

#### III. Ex-Officio Reports

- A. Assistant Vice President of Academic Affairs for Assessment and Accreditation
- B. Registrar
- C. Financial Aid
- D. Library
- E. Catalog Description Reviewer

#### IV. Curriculum Proposals

##### A. Proposals – Digital Filmmaking

###### New Course

- 1. FILM 299 Internship

###### Program Modifications

- 1. 1147: Digital Filmmaking: Basic Writing/Directing (TCT)
- 2. 1148: Digital Filmmaking: Intermediate Writing/Directing (TCT)

##### 2. Proposals – Heating Ventilation Air Conditioning

###### New Courses

- 1. HVAC 102 Basic Refrigeration
- 2. HVAC 103 Basic Electricity
- 3. HVAC 106 Introduction to Service Training Technician
- 4. HVAC 110 Fundamentals of Gas Heating
- 5. HVAC 111 Piping Skills for HVAC
- 6. HVAC 113 Refrigerant Recovery Training
- 7. HVAC 117 OSHA Ten-Hour Voluntary Compliance
- 8. HVAC 122 Commercial Refrigeration
- 9. HVAC 146 Residential Duct Design
- 10. HVAC 202 Troubleshooting and Customer Service
- 11. HVAC 204 Direct Digital Controls

12. HVAC 222 Heating, Ventilation, Air Conditioning, and Refrigeration Systems Troubleshooting
13. HVAC 240 Servicing Forced Air Systems
14. HVAC 261 Air Conditioning Systems Service and Repair

#### New Programs

1. HVAC: HVAC Fundamentals (TCT)
2. Heating Ventilation and Air Conditioning Technician (AAS)

### **3. Proposals – Mechatronics**

#### New Program

1. Mechatronics: Electronics Technician (TCT)

### **4. Proposals – Viticulture and Enology**

#### New Courses

1. VITE 101 Introduction to Wine
2. VITE 105 Agriculture Chemistry
3. VITE 115 Vineyard Establishment and Management
4. VITE 115L Vineyard Establishment and Management Laboratory
5. VITE 205 Wine Business and Marketing
6. VITE 210 Fermentation Science
7. VITE 210L Fermentation Science Laboratory
8. VITE 250 Winemaking I
9. VITE 255 Viticulture Harvest and Post-Harvest Management
10. VITE 255L Viticulture Harvest and Post-Harvest Management Laboratory
11. VITE 260 Science of Winemaking
12. VITE 265 Wines of the World
13. VITE 270 Sensory Analysis of Wine
14. VITE 280 Winemaking II
15. VITE 299 Winery Internship

#### Course Deletions

1. AGRS 101 Fermented Beverages
2. AGRS 104 Agriculture Chemistry
3. AGRS 106 Fermentation Science
4. AGRS 106L Fermentation Science Laboratory
5. AGRS 130 Vineyard Establishment and Management
6. AGRS 130L Vineyard Establishment and Management Laboratory
7. AGRS 165 Winemaking I
8. AGRS 165L Winemaking I Laboratory
9. AGRS 170 Sensory Analysis
10. AGRS 189 Viticulture Practicum
11. AGRS 202 Winery Operations and Marketing
12. AGRS 245 Winemaking II
13. AGRS 245L Winemaking II Laboratory

14. AGRS 255 Viticulture Harvest and Post-Harvest Management
15. AGRS 255L Viticulture Harvest and Post-Harvest Management Laboratory
16. AGRS 270 Science of Winemaking
17. AGRS 275 Winemaking III

Program Modifications

1. 1107: Viticulture and Enology: Viticulture (TCT)
2. 1108: Viticulture and Enology: Wine Professional (TCT)
3. 1109: Viticulture and Enology: Enology (TCT)
4. 1309: Viticulture and Enology (AAS)

New Programs

1. Viticulture and Enology: Wine Appreciation (TCT)
2. Viticulture and Enology: Wine Fermentation (TCT)

**V. Information Items**

- A. No further proposals in system for this academic year.
- B. Year end report due to Faculty Senate President May 2.
- C. Next meeting: May 10 – year-end review, recommendations, committee vacancies

**VI. New Business**