



Victor Valley College

2017-2018 Catalog Addendum



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Course Updates

Reason	Course	Title	Units	Hours	Description	Transfer
Course Update: Title and Description Change	ADPE 90	Hawaiian Dance	0.0	48 - 54 hours laboratory	Instruction of basic steps of Hawaiian dance, arm movements, terminology, the usage of Hawaiian implements for routines to Hawaiian music. Enhances mental and physical skills and quality of life.	
Course Update: Removing Prerequisite of CHEM 100 and CHEM 100H	CHEM 201	General Chemistry	5.0	48 - 54 hours lecture and 96-108 hours laboratory	Prerequisite: Math 90 or higher with a minimum grade of "C". The theories of atomic structure, and the application of these theories to an understanding of bonding, solution processes, states of matter, gas laws, general properties of matter, and principles of stoichiometric calculations. Laboratory emphasis is on the development of experimental skills.	CSU, UC
Course Update	BIOL 110	Introduction to Human Nutrition	3.0	48 - 54 hours lecture	Introduction to the medical aspects of nutrition, intended for students pursuing a career in health care. Biological function and chemical classification of nutrients. Nutritional needs throughout the lifespan. Effects of nutritional deficiencies and excesses. Recommended nutrient intakes and the role of diet in the development of chronic disease.	CSU

Reason	Course	Title	Units	Hours	Description	Transfer
Course Update	CTMF 140	Manufacturing Internship	1.0	48-54 hours laboratory	This course will provide the construction, drafting and manufacturing technology student with the hands-on skills and experience common to the manufacturing industry.	
Course Update	RMGT 81	Prep/Line Cook	3.0	32 - 36 hours lecture and 48 54 hours laboratory	This course will provide the student with basic and essential training as a prep/line cook. This training includes understanding culinary terminology, proper use of kitchen equipment and hand tools. Practical training experience is gained through activities performed in the lab	
Course Update	RMGT 86	Foodservice Sanitation	3.0	48 - 54 hours lecture	This course provides students with the knowledge to assess risks, establish policies and train employees to assure a safe and sanitary food service operation	
Course Update and Title Change	RMGT 87	Professional Cooking	3.0	48 - 54 hours lecture	This course provides an understanding of cooking theory and develops a set of manual skills with the ability to apply these skills to a wide range of cooking styles and products	
Course Update and Title Change	RMGT 88	Management By Menu	3.0	48-54 hours lecture	This course will provide the student with a comprehensive look at the menu and its uses in a foodservice operation. All aspects of menu planning from customer demographics to kitchen capabilities, to cost cards and menu analysis are discussed.	

Reason	Course	Title	Units	Hours	Description	Transfer
Course Update and Title Change	RMGT 89	Purchasing for Food Services Managers	3.0	48-54 hours lecture	This course will introduce the student to the purchasing function in the foodservice industry. Course content will include purchasing principles and procedures including ordering, contract administration and product specifications.	
Course Update	RMGT 90	Restaurant Marketing	3.0	48-54 hours lecture	This course examines the concepts, principles and practices involved with marketing a foodservice operation. Students will gain an understanding of how to merchandise and market an establishment to meet the main objective of an operation.	
Course Update	RMGT 91	Controlling Foodservice Costs	3.0	48-54 hours lecture	This course will provide the student with the basic cost control standards utilized by foodservice operations to maintain profitability and success. Students will gain an understanding of food costs as well as labor costs and ways to ensure prosperity and increased sales for a food service operation.	
Course Update	RMGT 93	Human Resources Management in the Foodservice Industry	3.0	48-54 hours lecture	This course will provide the student the opportunity to explore Human Resources Management and Supervision in a food service operation will be discussed including recruiting, selection, training and development, staffing, benefit programs as well as legal guidelines for all employees.	
Course Update	RMGT 120	Introduction to Nutrition	3.0	48-54 hours lecture	This course focuses on the fundamentals of nutrition as related to the restaurant and food service industry. Course content will include the fundamentals of nutrients, understanding nutrition standards and guidelines, and eating in the United States.	CSU

Course Deactivations

Reason	Course	Title	Units	Hours	Description	Transfer
Course Deactivation	ACOM 12	Adult Literacy	0.0	32 - 36 hours lecture and 264 - 297 hours laboratory	An open-entry/open-exit class designed for persons unable to read beyond the 4th grade level. Students receive individualized instruction.	
Course Deactivation	CIDG 80	Geographical Information Systems for Emergency Management and Government Services I	3.0	33 - 36 hours lecture and 48 54 hours laboratory	The course provides an in depth introduction to: (a) why GIS matters and (b) the role of Geographic Information Systems (GIS) in modern economy. This course combines three learning methods aimed at helping students to master the use of the software: (a) Class lecture that reinforces the conceptual understanding of theory behind various tasks performed in ArcGIS. (b) Detailed step-by-step instructor lead exercise that exposes students to various workflows and specific ArcGIS Tools, (c) Exercise assignment designed for students to perform specific GIS tasks. Specific topics taught will include an understanding of GIS terminology, raster and vector data structures, data sources and accuracy, methods of data acquisition, conversion and input, requirements for metadata, working with spatial data databases (map features and attributes tables), and spatial analysis (map overlays, buffers, networks).	

Reason	Course	Title	Units	Hours	Description	Transfer
Course Deactivation	CIDG 81	Geographical Information Systems for Emergency Management and Government Services II	3.0	34 - 36 hours lecture and 48 - 54 hours laboratory	Prerequisite: CIDG 80. This course introduces students to the current roles of GIS in support of emergency management activities at both local and federal levels. These roles are considered at each of the four stages of crisis management namely mitigation, preparation, response, and recovery. The course will introduce students to the some of the basic maps requested during emergency including Incident Action Plan maps (IAP), Briefing maps, damage prediction maps, basic census demographics, transportation maps, aerial operation maps, situational plan maps and progression maps. This course introduces students to the various GIS techniques deployed to help government and businesses to operate in the constantly changing environment. The course will consist of two parts: lecture/discussion and a lab. The lecture/discussion period will cover methodology, theory, concepts, and application of GIS in emergency management and governments (local and federal).	

Updated Certificates

PHOTOVOLTAIC TECHNICIAN CERTIFICATE OF CAREER PREPARATION		
17.5 Units of study that provide the basic knowledge and skills for employment in the Photovoltaic System installation		
Units Required: 17.5	<i>All of the following must be completed</i>	
COURSE	TITLE	UNITS
CT 101	Careers in Constrution & Manufacturing	1.5
CT 114	National Electrical Code	3.0
CT 120A	Electrical Wiring	4.0
CT 142	Renewable Energy Fundamentals	3.0
CT 144	Photovoltaic Systems and Installations	6.0