College of Alameda
English for Speakers of Other Languages: Advanced Certificate

Overview

College	COA - Division II
Originator	Amanda Price
Award Type	Certificate of Proficiency

Description

The Advanced Certificate in ESOL verifies that the student has successfully completed three core classes at the advanced level: Grammar, Reading & Writing, and Listening & Speaking. The certificate will provide students with evidence of English study, which makes a job-seeker more competitive in many industries.

Career Opportunities

This certificate will prepare speakers of other languages to communicate verbally and in writing in vocational programs and the workplace. The certificate will provide students with evidence of English study, which makes a job-seeker more competitive in many industries.

Program Learning Outcomes

Upon successful completion of this program, students will be able to:

1. Participate in campus and classroom culture at a level required for success as an advanced ESOL student.
2. Express ideas fluently, accurately and appropriately in American English in preparation for non-ESOL courses.

Degree Requirements:

Certificate of Proficiency Requirements   **Credit Hours:** (14 Required)

ESOL 052A and	Advanced Reading and Writing	6
ESOL 274A	Grammar 4	4
ESOL 050A	Advanced Listening and Speaking	4

Total: 14

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College of Alameda
English for Speakers of Other Languages: High Beginning Certificate

Overview

College	COA - Division II
Originator	Amanda Price
Award Type	Certificate of Proficiency

Description

The High Beginning Certificate in ESOL verifies that the student has successfully completed three core classes at the high beginning level: Grammar, Reading & Writing, and Listening & Speaking. The certificate will provide students with evidence of English study, which makes a job-seeker more competitive in many industries.

Career Opportunities

This certificate will prepare speakers of other languages to communicate verbally and in writing in vocational programs and the workplace. The certificate will provide students with evidence of English study, which makes a job-seeker more competitive in many industries.

Program Learning Outcomes

Upon successful completion of this program, students will be able to:

1. Participate in campus and classroom culture at a level required for success as a high beginning ESOL student.
2. Express ideas fluently, accurately and appropriately in American English in preparation for intermediate ESOL courses.

Degree Requirements:

Certificate of Proficiency Requirements		Credit Hours: (14 Required)
ESOL 251A and	Reading and Writing 1	6
ESOL 271A and	Grammar 1	4
ESOL 261A and	Listening and Speaking 1	4

Total: 14

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College of Alameda
English for Speakers of Other Languages: High Intermediate Certificate

Overview

College	COA - Division II
Originator	Amanda Price
Award Type	Certificate of Proficiency

Description

The High Intermediate Certificate in ESOL verifies that the student has successfully completed three core classes at the high intermediate level: Grammar, Reading & Writing, and Listening & Speaking. The certificate will provide students with evidence of English study, which makes a job-seeker more competitive in many industries.

Career Opportunities

This certificate will prepare speakers of other languages to communicate verbally and in writing in vocational programs and the workplace. The certificate will provide students with evidence of English study, which makes a job-seeker more competitive in many industries.

Program Learning Outcomes

Upon successful completion of this program, students will be able to:

1. Participate in campus and classroom culture at a level required for success as a high-intermediate ESOL student.
2. Express ideas fluently, accurately and appropriately in American English in preparation for advanced ESOL courses.

Degree Requirements:

Certificate of Proficiency Requirements   **Credit Hours:** (14 Required)

ESOL 253A and	Reading and Writing 3	6
ESOL 273A and	Grammar 3	4
ESOL 263A and	Listening and Speaking 3	4

Total: 14

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College of Alameda
English for Speakers of Other Languages: Intermediate Certificate

Overview

College	COA - Division II
Originator	Amanda Price
Award Type	Certificate of Proficiency

Description

The Intermediate Certificate in ESOL verifies that the student has successfully completed three core classes at the intermediate level: Grammar, Reading & Writing, and Listening & Speaking. The certificate will provide students with evidence of English study, which makes a job-seeker more competitive in many industries.

Career Opportunities

This certificate will prepare speakers of other languages to communicate verbally and in writing in vocational programs and the workplace. The certificate will provide students with evidence of English study, which makes a job-seeker more competitive in many industries.

Program Learning Outcomes

Upon successful completion of this program, students will be able to:

1. Participate in campus and classroom culture at a level required for success as an intermediate ESOL student.
2. Express ideas fluently, accurately and appropriately in American English in preparation for high intermediate ESOL courses.

Degree Requirements:

Certificate of Proficiency Requirements		Credit Hours: (14 Required)
ESOL 252A and	Reading and Writing 2	6
ESOL 272A and	Grammar 2	4
ESOL 262A and	Listening and Speaking 2	4

Total: 14

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College of Alameda
Bridge to Credit ESOL Certificate

Overview

College   COA - Division II
Originator   Amanda Price
Award Type   Certificate of Competency

Description

The Bridge to Credit ESOL Certificate verifies that a student has successfully completed the non-credit ESOL course sequence. This sequence prepares students for the academic rigor of credit courses by integrating English language instruction with organizational tools for student success.

Career Opportunities

This certificate's emphasis on organizational life skills and regular use of technology will prepare non-native speaking students for vocational programs and job advancement. The certificate will provide international students with evidence of English study, which may make a job-seeker more competitive in many countries.

Program Learning Outcomes

Upon successful completion of this program, students will be able to:

1. Identify organizational tools for student success.

2. Register for credit-level courses.

3. Comprehend and respond appropriately to spoken American English at the level of entry-level credit ESOL courses.

Degree Requirements:

Noncredit Hours: (385.00 Required)

ESOL 541A and	Bridge to Credit ESOL - Level 1	96.25
ESOL 541B and	Bridge to Credit ESOL - Level 2	96.25
ESOL 541C and	Bridge to Credit ESOL - Level 3	96.25
ESOL 541D	Bridge to Credit ESOL - Level 4	96.25

LRNRE 505   Transition into Community College   0

Laney College
AR/VR: Immersive Design

Overview

College	Laney - Humanities, Social Sciences
Originator	Koina Freeman
Award Type	Certificate of Achievement

Description

The AR/VR certificate was created to educate students on the principles of AR and VR Immersive Design for mobile, web, and Head Mounted Displays. Students will cover analysis and application of concepts of design, modeling, world building, lighting, storytelling, and programming.

Career Opportunities

Hundreds of startups and established Silicon Valley Tech companies are building and hiring for Augmented and Virtual Reality applications; from virtual limbs, self-driving cars, retail, real estate, medical, military, construction, architecture, robotics, to entertainment, and 3-D immersive training and education. In 2017 Consumers and businesses spent more than 11 billion dollars on AR/VR. That number is expected to grow to 215 billion dollars by 2021. Demand for workers trained in AR and VR are set to grow exponentially to meet those demands. - cnbc.com

Program Learning Outcomes

Upon successful completion of this program, students will be able to:

1. Students will be able to design and create an AR or VR project from concept to final product.
2. Collaborate effectively with production team.
3. Adapt professional skills to most current VR and AR technology industry standards

Degree Requirements:

Core Courses: **Credit Hours:** (19 Required)

Course	Title	Credits
MEDIA 070	XR Design: Creating Virtual Reality	3
MEDIA 072	3D Modeling for AR/VR [*]	3
MEDIA 075	Augmented Reality	3
MEDIA 077	Virtual Cinema	3
MEDIA 080	Advanced AR/VR Unity Training	3
CIS 044	C# for Unity	4

Total: 19

*: Students can substitute with MMART 191.

Laney College
Associate In Arts Degree In Kinesiology For Transfer

Overview

College	Laney - Mathematics and Sciences
Originator	Heather Sisneros
Award Type	AA-T Degree

Codes and Dates

State Approval Date	11/06/2014
Curriculum Committee Approval Date	10/10/2014
Board of Trustees Date	3/27/2012
Current Effective Date	1/20/2015
Program Control Number	32991
Top Code	0835.00 - Health and Physical Education, General
CIP Code	31.0500: Health and Physical Education/Fitness.

Description

The Associate in Arts in Kinesiology for Transfer degree (AA-T Kinesiology) is designed to prepare students for a seamless transfer with junior status and priority admission to their local CSU campus to a program or major in Kinesiology or similar major for completion of a baccalaureate degree.

Students are required to complete:

- Completion of 60 semester units or 90 quarter units that are eligible for transfer to the California State University, including both of the following:

  (A) The Intersegmental General Education Transfer Curriculum (IGETC) or the California State University General Education – Breadth Requirements.

  (B) A minimum of 18 semester units or 27 quarter units in a major or area of emphasis, as determined by the community college district.

- Obtainment of a minimum grade point average of 2.0. Students must earn a C or better in all courses required for the major or area of emphasis.
- No more than 60 semester units are required.

The Associate in Arts in Kinesiology for Transfer degree (AA-T Kinesiology) will also assist Kinesiology major students to transfer to a U.C. or other baccalaureate institutions. Students are advised to consult with a counselor to verify transfer requirements.

Career Opportunities

Careers include but not limited to: health clubs & spas, private and public fitness centers, corporate fitness centers, nursing homes, schools/colleges/universities, self employment, YMCA's, fitness specialist, exercise testing technicians, aerobic instructors.

Program Learning Outcomes

Upon successful completion of this program, students will be able to:

1. Critically analyze anatomical and physiological factors in the development of exercise prescription, prevention and rehabilitation programs designed to meet individual goals and circumstances
2. Synthesize health and fitness information for application to improve the 5 components of fitness in clients: cardiovascular endurance, muscular strength, muscular endurance, flexibility, and body composition (weight management)
3. Identify career and / or educational options in physical education, and formulate an action plan to successfully pursue and attain those options

Degree Requirements:

Required Core Courses (13 units)   **Credit Hours:** (0 Required)

KIN 150	Introduction to Kinesiology	3
BIOL 002 and	Human Anatomy	5
BIOL 004 or	Human Physiology	5
BIOL 020A and	Human Anatomy and Physiology	5
BIOL 020B	Human Anatomy and Physiology	5

Credit Hours: (0 Required)

*Movement Based Courses: Select at least one (1) course each from
three (3) of the following areas for a maximum of three units: Aquatics, Fitness,
Individual Sports, Team Sports.*

Aquatics (min 1 unit):   **Credit Hours:** (0 Required)

| KIN 014B | Water Polo II - Beginning | 1 |

Dance (min 1 unit):   **Credit Hours:** (0 Required)

DANCE 060	Ballet I	1
DANCE 061	Ballet II	1
DANCE 064	Jazz Dance I	1
DANCE 065	Jazz Dance II	2
DANCE 068	Modern Dance I	1
DANCE 069	Modern Dance II	2
DANCE 072	Jazz Tap I	1
DANCE 073	Jazz Tap II	1
DANCE 076	West African Dance I	1
DANCE 077	West African Dance II	1
DANCE 080	Haitian Folkloric Dance I	1
DANCE 081	Haitian Dance II	1

Fitness (min 1 unit):   **Credit Hours:** (0 Required)

| SPFT 054A | Cross Fitness I - Fundamentals | 1 |
| SPFT 054B | Cross Fitness II - Beginning | 1 |

Individual Sport (min 1 unit):   **Credit Hours:** (0 Required)

| KIN 107B | Tennis II - Beginning | 1 |

Team Sports (1 unit):   **Credit Hours:** (0 Required)

KIN 076B	Baseball II - Beginning	1
SPFT 086A	Flag Football I - Fundamentals	1
SPFT 086B	Flag Football II - Beginning	1

List A: Select two courses from the following (7-10 units):   **Credit Hours:** (0 Required)

| MATH 013 | Introduction to Statistics | 4 |
| CHEM 001A or | General Chemistry | 5 |

CHEM 030A	Introductory General Chemistry	4
PHYS 003A or	General Physics	5
PHYS 004A	General Physics with Calculus	5
HLTED 014	First Aid and CPR	3

Credit Hours: (0 Required)

Total Major Units: 23 - 26

Credit Hours: (0 Required)

Units that may be double-counted: 7 - 10

Credit Hours: (0 Required)

IGETC or CSU GE-Breadth Education   37 - 39

Credit Hours: (0 Required)

CSU Transferable General Elective Courses to meet 60 units   2 - 10

Credit Hours: (60 Required)

Total Units   60

Total: 60

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Laney College
AudioVisual Technologist

Overview

College	Laney - Humanities, Social Sciences
Originator	Vina Cera
Award Type	Certificate of Achievement

Description

The AV Technologist Certificate of Achievement was created to assist students' entry in the AV industry. Students will be proficient in video/audio production systems and signal flow; basic IP theory and connectivity; and AV business management. This is a joint regional program between Laney College and City College of San Francisco (CCSF).

Career Opportunities

Career opportunities are available in schools and universities, government, the military, corporations, healthcare, legal, retail, museums, churches, sports arenas, entertainment, and transportation. All these organizations require AV technicians, to install, maintain, repair and troubleshoot their facilities. Current AV technicians can also advance in their field, finding employment as audiovisual managers or audiovisual specialists.

Program Learning Outcomes

Upon successful completion of this program, students will be able to:

1. Analyze and apply components of sound and hearing, vision and light, as they pertain to human perception and venue audiovisual systems integration
2. Assemble, test, maintain and troubleshoot an audio, video, and audiovisual network according to AV principles and industry standards
3. Manage the business aspects of AV and communicate effectively both with clientele and team members.

Degree Requirements:

Core Courses   **Credit Hours:** (13 Required)

Courses taught at Laney and CCSF (per MOU agreement, see notes below)

MEDIA 104	Beginning Digital Video Production [*]	3
MEDIA 108	Studio Production [**]	3
MEDIA 111	Basic Audio Production [***]	3
MEDIA 460A	Occupational Work Experience in Media Communications [+]	4

Laney College Courses   **Credit Hours:** (6 Required)

MEDIA 165	AV Essentials I	3
MEDIA 166	AV Essentials II	3

City College of San Francisco Courses   **Credit Hours:** (4 Required)

BCST 128 Sound Reinforcement (MEDIA 111 is the prerequisite)	3
BCST 127B Interconnected Audio Systems	1

                                                        Total: 23

*: Students may substitute CCSF BCST 141 for Media 104
**: Students may substitute CCSF BCST14 for Media 108.
***: Students may substitute CCSF BCST 120 for Media 111.
+: After completing MEDIA 165, students must take this course for 2 units. After completing MEDIA 166, students must take this course for an additional 2 units, fo

Laney College
Baking And Pastry

Overview

College	Laney - Career and Technical Education
Originator	Cheryl Lew
Award Type	A.S. Degree

Description

Rise to the Challenge! Do you have a passion for food, creative expression with a sense of diligence and discipline? The Culinary Baking and Pastry Program at Laney College prepares you for an entry level baking employment, baker, pastry chef/owner and food industry trend setter or a stepping stone to a four year college. Your experience in our program includes classroom lectures reinforced with lab kitchen production. The Baking and Pastry AS Degree or Certificate of Achievement integrates the techniques and knowledge you need for the industry. The program integrates safety, leadership, math, food science, and operational efficiency.

Career Opportunities

Cook, Pastry Commis, Cook's assistant, Food sales, Food writer, Food truck owner, Independent business owner, Teacher.

Program Learning Outcomes

Upon successful completion of this program, students will be able to:

1. Demonstrate food safety and sanitation practices while using baking and pastry related equipment.
2. Apply fundamental baking and pastry techniques and their variations to a wide range of classic and contemporary pastries, breads, cake candy and plated desserts.
3. Intrepret recipes or formulas both orally and written and evaluate products base on ingredients, cost, method, timing, appearance, texture and overall eating quality.

Degree Requirements:

First Semester (12 units):   **Credit Hours:** (0 Required)

CULIN 203	Introduction to Baking	4
CULIN 204	Basic Patisserie	4
CULIN 215	Culinary Math Fundamentals	1
CULIN 088	Introduction to Food and Culture	3

Second Semester (10 units):   **Credit Hours:** (0 Required)

CULIN 205	Artisan Breads	5
CULIN 206	Advanced Cake Decorating	5

Third Semester (11 units):   **Credit Hours:** (0 Required)

CULIN 207	International Patisserie	6
CULIN 208	Confiserie (Candy and Chocolate Making)	5

Fourth Semester (11-12 units):   **Credit Hours:** (0 Required)

CULIN 033	Managing Food Sanitation	2
CULIN 209	Contemporary Plated Desserts	6
CULIN 229	Culinary Career Success Strategies	2
CULIN 233 or	How to Open a Food Business	2

CULIN 217   Recipe, Formula, and Food Costs   1

Credit Hours: (0 Required)

Total Major Units: 44 - 45

Credit Hours: (0 Required)

General Education Requirements: 19

Credit Hours: (60 Required)

Total Units: 60

Total: 60

Laney College
Baking And Pastry

Overview

College	Laney - Career and Technical Education
Originator	Lorriann Raji
Award Type	Certificate of Achievement

Description

Rise to the Challenge! Do you have a passion for food, creative expression with a sense of diligence and discipline? The Culinary Baking and Pastry Program at Laney College prepares you for an entry level baking employment, baker, pastry chef/owner and food industry trend setter or a stepping stone to a four year college. Your experience in our program includes classroom lectures reinforced with lab kitchen production. The Baking and Pastry AS Degree or Certificate of Achievement integrates the techniques and knowledge you need for the industry. The program integrates safety, leadership, math, food science, and operational efficiency.

Career Opportunities

Cook, Pastry Commis, Cook's assistant, Food sales, Food writer, Food truck owner, Independent business owner, Teacher.

Program Learning Outcomes

Upon successful completion of this program, students will be able to:

1. Demonstrate food safety and sanitation practices while using baking and pastry related equipment.
2. Apply fundamental baking and pastry techniques and their variations to a wide range of classic and contemporary pastries, breads, cake candy and plated desserts.
3. Intrepret recipes or formulas, both orally and written, and evaluate products base on ingredients, cost, method, timing, appearance, texture and overall eating quality.

Degree Requirements:

First Semester (12 units)   **Credit Hours:** (0 Required)

CULIN 203	Introduction to Baking	4
CULIN 204	Basic Patisserie	4
CULIN 215	Culinary Math Fundamentals	1
CULIN 088	Introduction to Food and Culture	3

Second Semester (10 units):   **Credit Hours:** (0 Required)

CULIN 205	Artisan Breads	5
CULIN 206	Advanced Cake Decorating	5

Third Semester (11 units):   **Credit Hours:** (0 Required)

CULIN 207	International Patisserie	6
CULIN 208	Confiserie (Candy and Chocolate Making)	5

Fourth Semester (11-12 units):   **Credit Hours:** (0 Required)

CULIN 033	Managing Food Sanitation	2
CULIN 209	Contemporary Plated Desserts	6
CULIN 229	Culinary Career Success Strategies	2
CULIN 233 or	How to Open a Food Business	2

CULIN 217   Recipe, Formula, and Food Costs   1

Credit Hours: (44 - 45 Required)

Total Major Units: 44 - 45

Total: 44.00 - 45.00

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CULIN 217   Recipe, Formula, and Food Costs   1

Laney College
Culinary Arts and Restaurant Management

Overview

College	Laney - Career and Technical Education
Originator	Chantal Martin
Award Type	A.S. Degree

Description

The major in Restaurant Management offers technical trade theory and practical laboratory experiences in restaurant management and cooking procedures that prepare students for entry into the various job classifications of the industry. Students have the opportunity to demonstrate their capabilities in the operations and supervision of the food preparation facilities at Laney College. The courses may be applied to the Culinary Arts Associate in Applied Science Degree.

Note: This program includes frequent application of fractions, decimals, and percents. The department recommends, if needed, to take an introductory Mathematics course to assist with these concepts.

Career Opportunities

Cook, Station Cook (Line, Grill, Short-Order, etc . . .), Sous Chef, Chef de Cuisine, Private or Personal Chef, Caterer, Food Sales/Buyer, Food Writer, Recipe Tester, Food Truck Owner, Food Product Developer, Restaurateur, Independent Business Owner/Consultant, Food & Beverage Manager, Teacher.

Program Learning Outcomes

Upon successful completion of this program, students will be able to:

1. Apply the concepts and techniques of food safety, sanitation, personal hygiene, and professionalism in food handling and preparation, including the use of commercial equipment and tools
2. Apply classical cooking terminology and station organization.
3. Apply the procedures in order to run a cost effective food service establishment, including: menu analysis, labor cost, and human resource practices to manage restaurant staff.
4. Demonstrate proper service techniques and dining room management used in the culinary industry.

Degree Requirements:

First Semester (8 units):   **Credit Hours:** (0 Required)

CULIN 234 or	Introduction to Cooking Techniques [*]	4
CULIN 212	Culinary Arts Fundamentals Lab	4
CULIN 214	Hospitality Careers and Skills Development	1
CULIN 215	Culinary Math Fundamentals	1
CULIN 217	Recipe, Formula, and Food Costs	1
CULIN 218	Ingredients and Equipment	1

Second Semester (6 units):   **Credit Hours:** (0 Required)

CULIN 223	Stocks, Soups and Sauces	1
CULIN 224	Dynamics of Heat Cooking	1
CULIN 225	Introduction to Garde Manger and Food Presentation	1
CULIN 227	Quantity Food Production Lab	3

Third Semester (14 units):　　　　　　　　　　　　　　**Credit Hours:** (0 Required)

CULIN 031	Garde Manger and Contemporary American Bistro Cooking	7
CULIN 033	Managing Food Sanitation	2
CULIN 053	Nutrition for Culinary Professionals	3
CULIN 232	Dining Room Service and Management	2

Fourth Semester (13 units):　　　　　　　　　　　　　　**Credit Hours:** (0 Required)

CULIN 041	International Cuisine	7
CULIN 050	Principles of Food, Beverage, and Labor Controls	3
CULIN 051	Supervision in the Hospitality Industry	3

Recommended but not required　　　　　　　　　　　　　　**Credit Hours:** (0 Required)

CULIN 203 or	Introduction to Baking	4
CULIN 204	Basic Patisserie	4

　　　　　　　　　　　　　　　　　　　　　　　　　　　Credit Hours: (41 Required)

Total Major Units	41

General Education　　　　　　　　　　　　　　**Credit Hours:** (19 Required)

　　　　　　　　　　　　　　　　　　　　　　　　　　　Total: 60

*: * Course only offered during the summer session.

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Laney College
Culinary Arts and Restaurant Management

Overview

College	Laney - Career and Technical Education
Originator	Chantal Martin
Award Type	Certificate of Achievement

Description

The major in Restaurant Management offers technical trade theory and practical laboratory experiences in restaurant management and cooking procedures that prepare students for entry into the various job classifications of the industry. Students have the opportunity to demonstrate their capabilities in the operations and supervision of the food preparation facilities at Laney College. The courses may be applied to the Culinary Arts Associate in Applied Science Degree.

Note: This program includes frequent application of fractions, decimals, and percents. The department recommends, if needed, to take an introductory Mathematics course to assist with these concepts.

Career Opportunities

Cook, Station Cook (Line, Grill, Short-Order, etc . . .), Sous Chef, Chef de Cuisine, Private or Personal Chef, Caterer, Food Sales/Buyer, Food Writer, Recipe Tester, Food Truck Owner, Food Product Developer, Restaurateur, Independent Business Owner/Consultant, Food & Beverage Manager, Teacher.

Program Learning Outcomes

Upon successful completion of this program, students will be able to:

1. Apply the concepts and techniques of food safety, sanitation, personal hygiene, and professionalism in food handling and preparation, including the use of commercial equipment and tools

2. Synthesize classical cooking terminology and station organization.

3. Apply the procedures in order to run a cost effective food service establishment, including: menu analysis, labor cost, and human resource practices to manage restaurant staff.

4. Apply the criteria of proper service techniques and dining room management used in the culinary industry.

Degree Requirements:

First Semester (8 units):   **Credit Hours:** (0 Required)

CULIN 234 or	Introduction to Cooking Techniques [*]	4
CULIN 212	Culinary Arts Fundamentals Lab	4
CULIN 214	Hospitality Careers and Skills Development	1
CULIN 215	Culinary Math Fundamentals	1
CULIN 217	Recipe, Formula, and Food Costs	1
CULIN 218	Ingredients and Equipment	1

Second Semester (6 units):   **Credit Hours:** (0 Required)

CULIN 223	Stocks, Soups and Sauces	1
CULIN 224	Dynamics of Heat Cooking	1
CULIN 225	Introduction to Garde Manger and Food Presentation	1
CULIN 227	Quantity Food Production Lab	3

Third Semester (14 units):   **Credit Hours:** (0 Required)

CULIN 031	Garde Manger and Contemporary American Bistro Cooking	7
CULIN 033	Managing Food Sanitation	2
CULIN 053	Nutrition for Culinary Professionals	3
CULIN 232	Dining Room Service and Management	2

Fourth Semester (13 units):   **Credit Hours:** (0 Required)

CULIN 041	International Cuisine	7
CULIN 050	Principles of Food, Beverage, and Labor Controls	3
CULIN 051	Supervision in the Hospitality Industry	3

Recommended but not required: **Credit Hours:** (0 Required)

CULIN 203 or	Introduction to Baking	4
CULIN 204	Basic Patisserie	4

                                                  Credit Hours: (41 Required)

Total Major Units   41

                                                         Total: 41

*: Course only offered during the summer session.

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Laney College
Culinary Foundations

Overview

College   Laney - Career and Technical Education
Originator   Chantal Martin
Award Type   Certificate of Proficiency

Codes and Dates

Curriculum Committee Approval Date   4/04/2014
Top Code   1306.30 - Cooking and Related Culinary Arts, General*
CIP Code   12.0500: Cooking and Related Culinary Arts, General.

Description

The Certificate of Proficiency in Cooking is comprised of courses designed for the individual seeking to acquire culinary skills for employment within the food service industry. The program of study includes courses in knife skills, ingredient identification, cooking methods (i.e., sauteing, poaching, grilling), hands-on food production, and food costs. When completed, the courses may be applied to the Culinary Arts and Restaurant Management CA or AS degree.

Career Opportunities

Cook's Assistant/Commis, Cook (Station, Line and/or Short-Order), Personal Chef, Caterer, Food Writer, Recipe Tester, Food Truck Owner, Food Product Developer.

Program Learning Outcomes

Upon successful completion of this program, students will be able to:

1. Apply the concepts and techniques of food safety, sanitation, personal hygiene, and professionalism in food handling and preparation.
2. Discover classical cooking terminology.

Degree Requirements:

First Semester (8 units)   **Credit Hours:** (8 Required)

CULIN 234 or	Introduction to Cooking Techniques *	4
CULIN 212	Culinary Arts Fundamentals Lab	4
CULIN 214	Hospitality Careers and Skills Development	1
CULIN 215	Culinary Math Fundamentals	1
CULIN 217	Recipe, Formula, and Food Costs	1
CULIN 218	Ingredients and Equipment	1

Second Semester (6 units):   **Credit Hours:** (8 Required)

CULIN 223	Stocks, Soups and Sauces	1
CULIN 224	Dynamics of Heat Cooking	1
CULIN 225	Introduction to Garde Manger and Food Presentation	1
CULIN 227	Quantity Food Production Lab	3

CULIN 229   Culinary Career Success Strategies   2

Total: 16

*: *Course only offered in summer session.

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Laney College
Photography

Overview

College	Laney - Humanities, Social Sciences
Originator	Michael Mejia
Award Type	A.A. Degree

Description

The A.A. Degree in Photography prepares students for careers as commercial photographers. The program provides the visual literacy, language, and skills required within the photography industry and serves as a foundation for continued education at 4-year institutions. The program moves sequentially through a cultural/historical perspective to design courses, finishing with professionally oriented studio classes.

Career Opportunities

This program prepares for employment in commercial, industrial, technical, and scientific photographic fields. Intermediate and advanced classes emphasize the digital process prevalent in the industry. Film applications are also supported throughout the curriculum in support of the arts.

Program Learning Outcomes

Upon successful completion of this program, students will be able to:

1. Model professional and ethical behavior while communicating with clients, management, and team members.
2. Demonstrate technical problem solving skills to determine the best solutions to creative challenges.
3. Demonstrate technical proficiency and application of photographic skills.

Degree Requirements:

Core Requirements (21 units):   **Credit Hours:** (0 Required)

PHOTO 011	Introduction to Black/White Film Photography	3
PHOTO 020	Photojournalism I	3
PHOTO 025	Looking at Images: History and Aesthetics of Photography	3
PHOTO 030A	Beginning Photographic Art and Design	3
PHOTO 071	Introduction to Digital Photography *	3
PHOTO 220A	Beginning Professional Photography I	2
PHOTO 230A	Intermediate Professional Photography I	2
PHOTO 240A	Advanced Professional Photography I	2

Select 9 units from the following: (9 units):   **Credit Hours:** (0 Required)

PHOTO 012	Intermediate Black/White Darkroom Printing	3
PHOTO 013	Creative Darkroom: Alternative Processes	3
PHOTO 030B	Intermediate Photographic Art and Design	3
PHOTO 030C	Advanced Photographic Art and Design	3
PHOTO 072	Intermediate Digital Photography	3
PHOTO 180	HDSLR Workflow for Digital Photography and Cinematography	3

PHOTO 220B	Beginning Professional Photography II	2
PHOTO 220C	Beginning Professional Photography III	2
PHOTO 230B	Intermediate Professional Photography II	2
PHOTO 230C	Intermediate Professional Photography III	2
PHOTO 240B	Advanced Professional Photography II	2
PHOTO 240C	Advanced Professional Photography III	2

Credit Hours: (0 Required)

Total Major Units: 30

Credit Hours: (0 Required)

General Education Courses: 19

Credit Hours: (0 Required)

Electives to meet 60:

Credit Hours: (60 Required)

Total Units   60

Total: 60

*: Must be taken as a first semester course

Laney College
Photography

Overview

College	Laney - Humanities, Social Sciences
Originator	Chuen Chan
Award Type	Certificate of Achievement

Description

The Photography Department offers the degree in developing the digital skill set required for careers in photography. The program provides a pathway from entry-level through professional curriculum. This begins with an Introduction to Digital Photography course and moves sequentially through the more cultural visual history and design classes, and on to professionally oriented studio classes and a business perspective.

In this new digital world the demand for content-rich, effective, image creation is higher than it has ever been. There is an established need to provide the special technical photographic training to shape artistic vitality with technical and aesthetic acuity for career success. Development of student facility for understanding photographic demands, the execution of image capture, and its expression for print or web usage for commercial application are a vital part of a successful future. This program allows the Photography Department to update its program of study to increase and enrich courses for a more meaningful Certificate of Achievement, an Photographic Associate of Arts Degree (AA), or both.

Career Opportunities

This program prepares for employment in commercial, industrial, technical, and scientific photographic fields. Intermediate and Advanced classes emphasize the digital process prevalent in the industry. Film applications are also supported throughout the curriculum in support of the arts.

Program Learning Outcomes

Upon successful completion of this program, students will be able to:

1. Demonstrate mastery of skills necessary for practical and aesthetic skills utilizing camera capture, lighting applications, and post production.
2. Synthesize a professional level portfolio according to industry standard which reflects artistic and career objectives.
3. Develop techniques for communicating directions with team members and artistic results through interactions with clients.

Degree Requirements:

Core Curriculum   **Credit Hours:** (18 Required)

PHOTO 011	Introduction to Black/White Film Photography	3
PHOTO 025	Looking at Images: History and Aesthetics of Photography	3
PHOTO 030A	Beginning Photographic Art and Design	3
PHOTO 071	Introduction to Digital Photography	3
PHOTO 220A	Beginning Professional Photography I	2
PHOTO 230A	Intermediate Professional Photography I	2
PHOTO 240A	Advanced Professional Photography I	2

List A: Pick courses to complete the Major units   **Credit Hours:** (6 Required)

Select courses for a 6 unit total

PHOTO 012	Intermediate Black/White Darkroom Printing	3
PHOTO 013	Creative Darkroom: Alternative Processes	3
PHOTO 030B	Intermediate Photographic Art and Design	3
PHOTO 030C	Advanced Photographic Art and Design	3
PHOTO 180	HDSLR Workflow for Digital Photography and Cinematography	3
PHOTO 072	Intermediate Digital Photography	3
PHOTO 220B	Beginning Professional Photography II	2
PHOTO 220C	Beginning Professional Photography III	2
PHOTO 230B	Intermediate Professional Photography II	2
PHOTO 230C	Intermediate Professional Photography III	2
PHOTO 240B	Advanced Professional Photography II	2
PHOTO 240C	Advanced Professional Photography III	2

Credit Hours:

Total: 24

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Select courses for a 6 unit total

PHOTO 012	Intermediate Black/White Darkroom Printing	3
PHOTO 013	Creative Darkroom: Alternative Processes	3