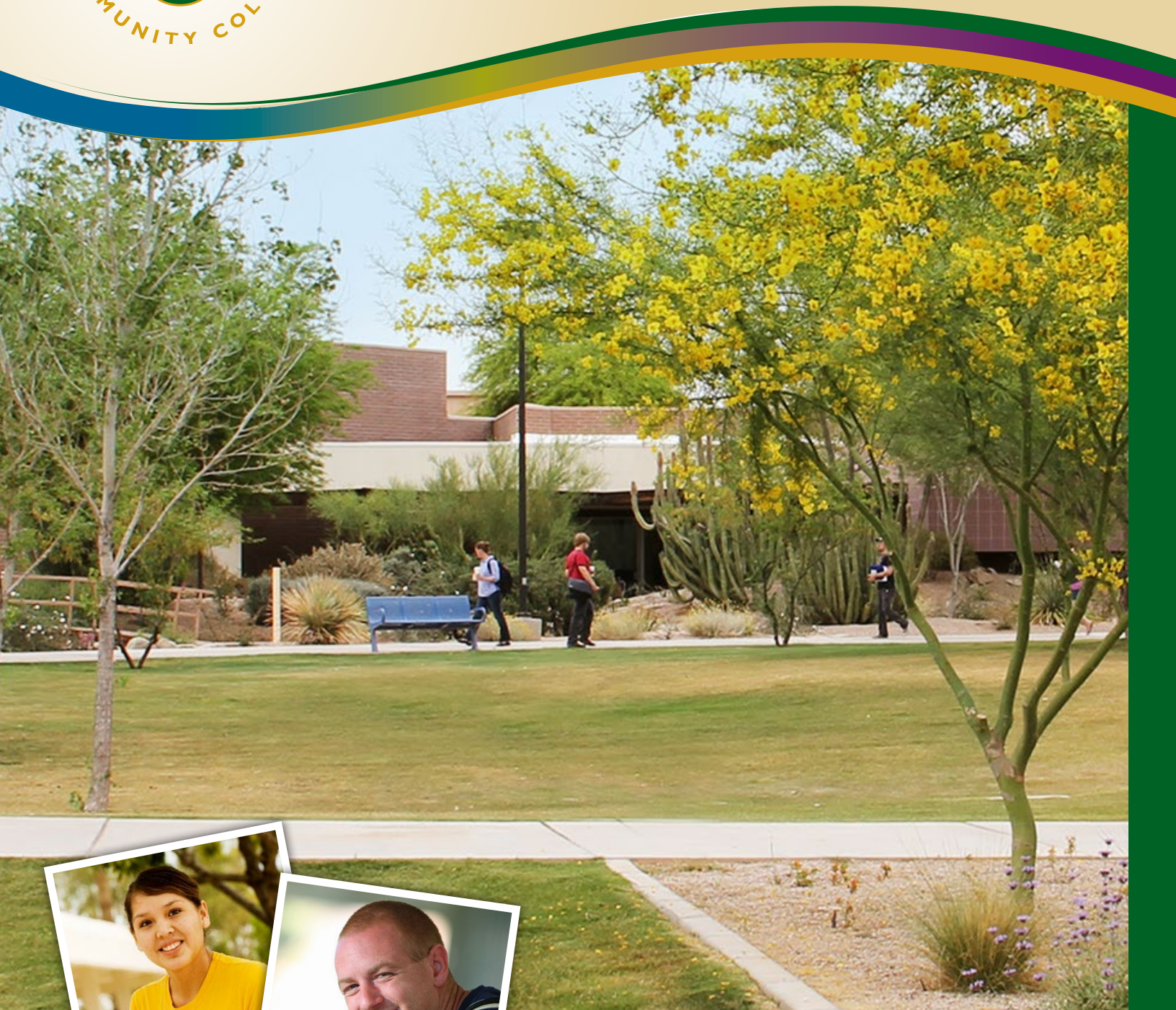




SCOTTSDALE COMMUNITY COLLEGE
LEARN. GROW. ACHIEVE.



2013-14

**ADDENDUM TO THE
GENERAL CATALOG &
STUDENT HANDBOOK**



ABOUT THE ADDENDUM

The contents of this addendum supersede the content specified in the 2013-2014 catalog where noted. Contents of the 2013-2014 catalog not revised in this addendum remain in effect. The unrevised content of the 2013-2014 catalog and the revised content of this addendum are valid for the 2013-2014 academic year.

The Maricopa Community Colleges reserve the right to change, without notice, any materials, information, curriculum, requirements, and regulations published in this catalog addendum.

Published: January 1, 2014



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Scottsdale Community College is accredited by:

The Higher Learning Commission (HLC) and is a member of the North Central Association.

Phone: 312.263.0456 • www.ncahlc.org

PROGRAM MODIFICATIONS, ADDITIONS, AND DELETIONS SUMMARY

This section supplements the program information in the 2013-2014 General Catalog, pages 92-148. The full text of new programs and modifications to existing SCC programs follows this summary.

NEW PROGRAMS			
Catalog Page	Program Title and Academic Plan Code		First Effective Term
100	Management CCL (5729) <i>Replaces Management CCL (5050)</i>		Spring 2014
101	Marketing CCL (5094) <i>Replaces Marketing CCL (5116)</i>		Spring 2014
114	Commercial Bakery and Pastry Arts CCL (5788)		Spring 2014
114	Culinary Arts Foundations CCL (5789)		Spring 2014
148	Yoga Therapy CCL (5786)		Spring 2014
PROGRAM MODIFICATIONS			
Catalog Page	Program Title and Academic Plan Code	Program Elements Modified	First Effective Term
111	Culinary Arts CCL (5363)	Increase in lab fee from \$475 to \$525.	Spring 2014
112	Culinary Arts AAS (3564)	Increase in lab fee from \$475 to \$525.	Spring 2014
120	Nutrition for Fitness and Wellness CCL (5302)	Total Program Credits to: 22, Program Description, Required Course Credits, Required Courses	Spring 2014
120	Personal Training Specialist CCL (5445)	Program Notes, Required Courses, Restricted Electives	Spring 2014
121	Strength and Personal Training AAS (3059)	Program Title to: Exercise Science and Personal Training, Program Description, Required Courses, Restricted Electives	Spring 2014
123	Hospitality and Tourism/Golf Management CCL (5076)	Program Prerequisite Credits, Program Prerequisites, Required Course Credits, Required Courses, Restricted Elective Credits, Restricted Electives	Spring 2014
123	Hospitality and Tourism/Golf Management AAS (3557)	Program Prerequisite Credits, Program Prerequisites, Required Course Credits, Required Courses, Restricted Elective Credits, Restricted Electives, Gen Ed Oral Communication Requirements, Gen Ed Mathematics Requirements	Spring 2014

125	Hospitality and Tourism/Hotel Management CCL (5086)	Total Program Credits to: 39, Program Prerequisite Credits, Program Prerequisites, Required Course Credits, Required Courses, Restricted Elective Credits, Restricted Electives	Spring 2014
125	Hospitality and Tourism/Hotel Management AAS (3086)	Change in HRM265 course title	Spring 2014
126	Hospitality and Tourism/Restaurant Management CCL (5560)	Total Program Credits to: 39, Program Prerequisite Credits, Program Prerequisites, Required Course Credits, Required Courses, Restricted Electives	Spring 2014
126	Hospitality and Tourism/Restaurant Management AAS (3560)	Change in HRM265 course title	Spring 2014
127	Hospitality and Tourism/Spa and Wellness Center Management CCL (5524)	Total Program Credits to: 39, Program Prerequisite Credits, Program Prerequisites, Required Course Credits, Required Courses, Restricted Electives	Spring 2014
128	Hospitality and Tourism/Spa and Wellness Center Management AAS (3079)	Total Program Credits to: 61-66, Required Course Credits, Required Courses, Restricted Electives, Gen Ed Oral Communication Requirements	Spring 2014
129	Hospitality and Tourism/Tourism Development and Management CCL (5607)	Total Program Credits to: 39, Program Prerequisite Credits, Program Prerequisites, Required Course Credits, Required Courses	Spring 2014
129	Hospitality and Tourism/Tourism Development and Management AAS (3101)	Total Program Credits to: 61-66, Program Description, Program Prerequisite Credits, Program Prerequisites, Required Course Credits, Required Courses, Gen Ed Total Credits, Gen Ed Core Credits, Gen Ed Critical Reading Credits, Gen Ed Mathematics Credits, Gen Ed Mathematics Requirements	Spring 2014
136	Music Business CCL (5258)	Total Program Credits to: 26, Required Credits and Courses, Restricted Elective Credits and Courses	Spring 2014
136	Music Business AAS (3017)	Total Program Credits to: 60-63, Required Credits and Courses, Restricted Elective Credits and Courses, Free Elective Courses and Credits, First-Year Composition Area	Spring 2014
142	Recreation Management CCL (5469)	Removed REC160 from required course area due to course being deleted from course bank.	Spring 2013
143	Recreation Management AAS (3053)	Removed REC160 from required course area due to course being deleted from course bank.	Spring 2013

AAS = Associate in Applied Science Degree
CCL = Certificate of Completion

BUSINESS

Business/CIS Division

AP 237A

GBS
480.423.6253

Restricted Electives: 3 credits

Students should select from the following courses in consultation with Department Advisor.

MGT251	Human Relations in Business.....	3
MKT101	Introduction to Public Relations	3
MKT110	Marketing and Social Networking	3
MKT268	Merchandising	3
MKT280++	Marketing Internship (any suffixed course).....	1-3

CULINARY ARTS

CUL

Hospitality, Tourism,
and Culinary Arts Division
Program Director, Karen Chalmers

AP 253 480.423.6578
AP 254 480.423.6241

The Culinary Arts Program offers multiple certificate and AAS courses of study for students. Further information on all programs may be obtained by calling the Culinary Arts office (480-423-6241), the division office (480-423-6578), or by visiting the website at www.scottsdalecc.edu/culinary. The program is proud to be accredited by the American Culinary Federation.

Culinary Block Program

The Block Certificate Program accepts 36 students each semester through an application and interview process. Interested students are encouraged to apply well in advance of their intended semester of enrollment. A lab fee of \$525.00 is required upon acceptance. **Students must enroll concurrently in all courses in a block, regardless of previously completed coursework.**

Advanced Professional Culinary Arts Courses

Advanced Professional Culinary Arts courses are designed to enhance and refine the skills of current employees in the culinary industry, as well as graduates from basic culinary certificate programs. Instruction is provided in intensive, hands-on formats, emphasizing specialized techniques in each course area. NOTE: All classes in the advanced program require students to have a kitchen uniform consisting of a chef's coat, chef's pants, kitchen apron and standard knives and tools.

Culinary Fundamentals Program

This online program of study is designed for individuals who wish to learn the fundamentals of culinary arts at home. These classes provide fundamental skills in Bakery/Pastry, Hot Foods and Garde Manger.

Culinary Arts

Certificate of Completion - CCL 5363

34 credits

Description: The Culinary Arts program is designed to train students who wish to become professional chefs. It offers the option of a Certificate of Completion (CCL) or an Associate in Applied Science (AAS) degree in Culinary Arts. The program requires 35 hours per week in direct class participation. Students must enroll concurrently in all courses in a block regardless of previously completed coursework. Students rotate through all areas of food preparation at lunch and also at dinner. A casual lunch dining room is operated in the first semester and a formal dining room is operated in the evening by the second

Management

Certificate of Completion - CCL 5729

18 credits

Description: The Certificate of Completion (CCL) in Management program is designed to provide skills for management careers. Students completing this program are better equipped to apply competencies needed for successful performance in management occupations such as manufacturing, wholesaling, retailing, and service industries.

Program Notes: Students must earn a grade of "C" or better in all courses within the program.

Admission Criteria: None

Program Prerequisites: None

Required Courses: 18 credits

ACC111	Accounting Principles I	3
BPC110	Computer Usage and Applications (3) OR	
CIS105	Survey of Computer Information Systems (3).....	3
GBS151	Introduction to Business	3
GBS205	Legal, Ethical, and Regulatory Issues in Business	3
MGT229	Management and Leadership I	3
MGT251	Human Relations in Business.....	3

Marketing

Certificate of Completion - CCL 5094

18 credits

Description: The Certificate of Completion (CCL) in Marketing program meets students' needs by providing skills necessary for marketing careers. The program is designed to develop competencies essential for success in marketing. By completing this program students will be better equipped to apply competencies needed for successful performance in a variety of marketing/management occupations including wholesaling, retailing, professional sales, and entrepreneurship.

Program Notes:

Students must earn a grade of "C" or better in all courses within the program.

Admission Criteria: None

Program Prerequisites: None

Required Courses: 15 credits

BPC110	Computer Usage and Applications (3) OR	
CIS105	Survey of Computer Information Systems (3).....	3
GBS151	Introduction to Business	3
MKT263	Advertising Principles	3
MKT267	Principles of Salesmanship.....	3
MKT271	Principles of Marketing	3

semester students, providing practical work experience to enhance the lab experience.

Program Notes: Students must earn a grade of “C” or better in all courses within the program. Students must enroll concurrently in all courses in a block, regardless of previously completed coursework.

Admission Criteria:

Formal application and admission to the program is required.

A special fee of \$525.00 is required each semester in addition to the regular tuition fees.

Placement into 100-level English, reading and math classes on the ASSET test or completion of equivalent coursework.

Program Prerequisites: None

Required Courses: 34 credits

Block 1

CUL115	Food Service Sanitation, Safety and Stewarding	2
CUL120	Food Costing, Purchasing and Inventory Control	2
+ CUL130	Hot Foods I	3
CUL140	Culinary Principles and Kitchen Management I	3
+ CUL150	Garde Manger I	2
+ CUL160	Bakery and Pastry Production I	3
+ CUL170	Dining Room Operations I	2

Block 2

CUL210	Menu Planning and Facilities Design	2
CUL220	Food Service Nutrition	2
+ CUL230	Hot Foods II	3
+ CUL240	Culinary Principles and Kitchen Management II	3
+ CUL250	Garde Manger II	2
+ CUL260	Bakery and Pastry Production II	2
+ CUL270	Dining Room Operations II	3

Culinary Arts

Associate in Applied Science - AAS 3564 62-67 credits

Description: The Associate in Applied Science (AAS) in the Culinary Arts program is designed to train students who wish to become professional chefs. The program requires 35 hours per week in direct class participation. Students must enroll concurrently in all courses in a block regardless of previously completed coursework. Students rotate through all areas of food preparation at lunch and also at dinner. A casual lunch dining room is operated in the first semester and a formal dining room is operated in the evening by the second semester students, providing practical work experience to enhance the lab experience. The option of a Certificate of Completion (CCL) in Culinary Arts is also available.

Program Notes: Students must earn a grade of “C” or better in all courses within the program. Students must enroll concurrently in all courses in a block, regardless of previously completed coursework.

Admission Criteria:

Formal application and admission to the program is required.

A special fee of \$525.00 is required each semester in addition to the regular tuition fees.

Placement into 100-level English, reading and math classes on the ASSET test or completion of equivalent coursework.

Program Prerequisites: None

Required Courses: 34 credits

Block 1

CUL115	Food Service Sanitation, Safety and Stewarding	2
CUL120	Food Costing, Purchasing and Inventory Control	2
+ CUL130	Hot Foods I	3
CUL140	Culinary Principles and Kitchen Management I	3
+ CUL150	Garde Manger I	2
+ CUL160	Bakery and Pastry Production I	3
+ CUL170	Dining Room Operations I	2

Block 2

CUL210	Menu Planning and Facilities Design	2
CUL220	Food Service Nutrition	2
+ CUL230	Hot Foods II	3
+ CUL240	Culinary Principles and Kitchen Management II	3
+ CUL250	Garde Manger II	2
+ CUL260	Bakery and Pastry Production II	2
+ CUL270	Dining Room Operations II	3

Restricted Electives: 6 credits

CUL+++++	Any CUL Culinary Arts course(s) except courses used to satisfy Required Courses	1-6
FRE+++++	Any FRE French courses	1-4
HRM+++++	Any HRM Hotel Restaurant Management courses	1-6
MGT+++++	Any MGT Management courses	1-6
SPA+++++	Any SPA Spanish courses	1-4

General Education Requirements: 22-27 credits

CORE: 12-17 credits

First-Year Composition

+ ENG101	First-Year Composition (3) OR	
+ ENG107	First-Year Composition for ESL (3) AND	
+ ENG102	First-Year Composition (3) OR	
+ ENG108	First-Year Composition for ESL (3)	6

Oral Communication

Any approved general education course in Oral Communication area

Critical Reading

+ CRE101	College Critical Reading (3) OR equivalent as indicated by assessment	0-3
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Mathematics

+ Any approved general education course in Mathematics area

DISTRIBUTION: 10 credits

Humanities and Fine Arts

Any approved general education course in Humanities/Fine Arts area

Social and Behavioral Sciences

Any approved general education course in Social/Behavioral Sciences area

Natural Sciences

Any approved general education course in Natural Sciences area

Commercial Bakery and Pastry Arts

Certificate of Completion - CCL 5788

18 credits

Description: The Certificate of Completion (CCL) in Commercial Bakery and Pastry Arts program is designed to teach baking and pastry techniques and fundamentals associated with that area of the culinary industry. Emphasis is on skills required for positions in commercial operations. Instruction includes principles for preparation, storage and serving bakery products, study of ingredients, preparation of classical and artisan breads, rich yeast doughs and edible centerpieces; decorative showpieces and special occasion cakes; basic business operation of a retail bakery.

Program Notes: Students must earn a grade of "C" or better in all courses within the program.

Admission Criteria:

Formal application and admission to the program is required.

Program Prerequisites: None

Required Courses: 18 credits

CUL113	Commercial Baking Techniques.....	3
CUL119	Baking Theory and Retail Operations.....	3
CUL127	Commercial Baking: Classical Desserts.....	3
+ CUL137	Specialty Breads and Breakfast Pastry	3
+ CUL215	Advanced Pastry Arts.....	3
+ CUL219	Professional Pastry Techniques.....	3

Culinary Arts Foundations

Certificate of Completion - CCL 5789

18 credits

Description: The Certificate of Completion (CCL) in Culinary Arts Foundations degree is designed to teach basic cooking techniques and fundamentals associated with the culinary industry. The emphasis is on development of skills required for positions in commercial operations. Instruction includes principles for preparation, storage and serving stocks, sauces, soups, and dairy products; study of products and production for cuisines from international cultures; preparation of both hot and cold foods suitable for commercial production; principles and techniques to perform supervisory roles in the food service industry.

Program Notes: Students must earn a grade of "C" or better in all courses within the program.

Admission Criteria:

Formal application and admission to the program is required.

Program Prerequisites: None

Required Courses: 18 credits

CUL105	Principles and Skills for Professional Cooking.....	3
CUL107	Principles and Techniques of Garde Manger	3
+ CUL201	International Cuisine	3
+ CUL203	American Regional Cuisine	3
+ CUL211BB	Professional Cooking Practicum.....	3
	<i>(CUL211BA, corequisite of CUL211BB, will be waived by the Instructor or Program Director.)</i>	
CUL225	Supervisory Functions in Food Service	3

FITNESS/NUTRITION

HPERD Division
Program Contact, Amy Goff

EXS, FON, HES, WED

PE 155 480.423.6606
PE 148 480.423.6685

Nutrition for Fitness and Wellness

Certificate of Completion - CCL 5302 (Shared)

22 credits

Description: The Certificate of Completion (CCL) in Nutrition for Fitness and Wellness program is designed to provide personal trainers with a foundational nutrition background, in non-clinical settings. Students acquire the knowledge and skills to work in a general community setting, with a focus on improving well-being and healthy lifestyles.

Program Notes: Students must earn a grade of "C" or better in all courses within the program.

Admission Criteria: None

Program Prerequisites: None

Required Courses: 22 credits

EXS101	Intro. Exercise Science, Kinesiology and Physical Educ.	3
EXS125	Introduction to Exercise Physiology.....	3
EXS130	Strength Fitness: Physiological Principles/Trng Techniques.....	3
FON100	Introductory Nutrition (3) OR	
FON+++++	Any equivalent FON Food and Nutrition course (3).....	3
FON247	Weight Management Theory	3
FON125	Introduction to Professions in Nutrition and Dietetics	1
+ FON210	Sports Nutrition and Supplements for Physical Activity	3
FON230	Nutrition for Special Populations.....	3
+ FON247	Weight Management Theory	3

Personal Training Specialist

Certificate of Completion - CCL 5445 (Shared)

30-37 credits

Description: The Certificate of Completion (CCL) in Personal Training Specialist program is designed to help prepare students for employment in the fitness industry as a Personal Trainer. This curriculum provides students with a fundamental knowledge of human physiology and anatomy, introduction into career options in the field of Exercise Science, Kinesiology and Physical Education/ Coaching, emergency response readiness, health appraisals and assessments; application of exercise fitness principles and strength and cardiorespiratory training techniques; a fundamental knowledge of nutrition, exercise physiology, and biomechanics; skills in exercise testing and fitness measures as well as writing exercise prescriptions and program designs for diverse populations.

Program Notes: Students must earn a grade of "C" or better in all courses within the program.

Admission Criteria: None

Program Prerequisites: None

Required Courses: 26-31 credits

BIO160	Introduction to Human Anatomy and Physiology (4) OR	
+ BIO156	Introductory Biology for Allied Health (4) OR	
+ BIO181	General Biology (Majors) I (4).....	4
EXS101	Intro. Exercise Science, Kinesiology and Physical Educ.	3
EXS112	Professional Applications of Fitness Principles	3
EXS125	Introduction to Exercise Physiology	3
EXS130	Strength Fitness: Physiological Principles/Trng Techniques.....	3
EXS132	Cardio. Fitness: Physiological Principles/Trng Techniques.....	3
EXS145	Guidelines for Exercise Testing and Prescription	3
FON100	Introductory Nutrition (3) OR	
FON105	Nutrition Principles for Fitness Professionals (3) OR	
FON241	Principles of Human Nutrition (3).....	3
HES154	First Aid/Cardiopulmonary Resuscitation (3) OR	
	Proof of First Aid and CPR Certification	0-3
+ EXS239	Practical Applications of Personal Trng Internship (3) OR	
+ EXS239AA	Practical Applications of Personal Trng Internship (1) OR	
+ EXS239AB	Practical Applications of Personal Trng Internship (2).....	1-3

Restricted Electives: 4-6 credits

Choose a total of 4-6 credits from EXS, FON, HES, SPM, and/or WED courses except courses used to satisfy Required Courses area.

EXS+++++	Any EXS Exercise Science courses
FON+++++	Any FON Food and Nutrition courses
HES+++++	Any HES Health Science courses
SPM+++++	Any SPM Sports Management courses
WED+++++	Any WED Wellness Education courses

Exercise Science and Personal Training

Associate in Applied Science - AAS 3059 (Shared)
64-72 credits

Description: The Associate in Applied Science (AAS) in Exercise Science and Personal Training program is designed to prepare students with the knowledge and experience required to be eligible for the American College of Sports Medicine (ACSM) Health and Fitness Specialist Certification, ACSM personal trainer certification, the National Strength and Conditioning Association (NSCA) personal trainer certification, the National Academy of Sports Medicine (NASM) personal trainer certification and the American Council on Exercise (ACE) personal trainer certification. The curriculum is designed to strengthen students' educational background in fitness and nutrition potentially increasing their marketability in these fields. This degree may also meet the needs of individuals with existing degrees in such fields as Exercise Physiology, Nutrition, Athletic Training and other health related disciplines. Registered dietitians, clinical exercise physiologists, personal trainers, exercise specialists, strength and conditioning specialists, coaches, athletes and others interested in acquiring knowledge in exercise, nutrition and health may also find this program appropriate.

Program Notes: Students must earn a grade of "C" or better in all courses within the program.

Admission Criteria: None

Program Prerequisites: None

Required Courses: 36-39 credits

EXS101	Intro. Exercise Science, Kinesiology, and Physical Educ.	3
EXS112	Professional Applications of Fitness Principles	3
EXS125	Introduction to Exercise Physiology	3
EXS130	Strength Fitness-Physiological Principles/Trng Techniques.	3
EXS132	Cardio. Fitness: Physiological Principles/Trng Techniques.....	3
EXS145	Guidelines for Exercise Testing and Prescription	3
EXS214	Instructional Comp.: Flexibility/Mind-Body Exercises	2
EXS216	Instructional Comp.: Muscular Strength/Conditioning.....	2
EXS218	Instructional Comp.: Cardio. Exercises/Activities	2
+ EXS239	Practical Applications of Personal Trng Internship (3) OR	
+ EXS239AA	Practical Applications of Personal Trng Internship (1) AND	
+ EXS239AB	Practical Applications of Personal Trng Internship (2).....	3
FON100	Introductory Nutrition (3) OR	
FON105	Nutrition Principles for Fitness Professionals (3) OR	
FON241	Principles of Human Nutrition (3).....	3
+ FON210	Sports Nutrition/Supplements for Physical Activity	3
+ FON247	Weight Management Theory	3
HES154	First Aid/Cardiopulmonary Resuscitation (3) OR	
	BLS Health Care Provider and First Aid Certification	0-3

Restricted Electives: 6 credits

Choose a total of six (6) credits from EXS, FON, HES, SPM, and/or WED courses except courses used to satisfy Required Courses area.

EXS+++++	Any EXS Exercise Science courses
FON+++++	Any FON Food and Nutrition courses
HES+++++	Any HES Health Science courses
SPM+++++	Any SPM Sports Management courses
WED+++++	Any WED Wellness Education courses

General Education Requirements: 22-27 credits**CORE: 12-17 credits**First-Year Composition

+ ENG101	First-Year Composition (3) OR	
+ ENG107	First-Year Composition for ESL (3) AND	
+ ENG102	First-Year Composition (3) OR	
+ ENG108	First-Year Composition for ESL (3).....	6

Oral Communication

+ COM225	Public Speaking	3
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Critical Reading

+ CRE101	College Critical Reading (3) OR	
	equivalent as indicated by assessment.	0-3

Mathematics

Any approved general education course in Mathematics area, except MAT102.

The following courses are recommended:

+ MAT120	Intermediate Algebra (5) OR	
+ MAT121	Intermediate Algebra (4) OR	
+ MAT122	Intermediate Algebra (3).....	3-5

DISTRIBUTION: 10 creditsHumanities and Fine Arts

Any approved general education course in Humanities/Fine Arts area

Social and Behavioral Sciences

HES100	Healthful Living (3) OR	
PSY101	Introduction to Psychology (3)	3

Natural Sciences

BIO160	Introduction to Human Anatomy and Physiology (4) OR	
+ BIO156	Introductory Biology for Allied Health (4) OR	
+ BIO181	General Biology (Majors) I (4).....	4

**HOSPITALITY AND TOURISM/
GOLF MANAGEMENT** **HRM**

Hospitality, Tourism,
and Culinary Arts Division AP 253 480.423.6578
Program Director, Larry Williams AP 244 480.423.6266

Hospitality and Tourism/Golf Management

Certificate of Completion - CCL 5076
41 credits

Description: The Certificate of Completion (CCL) in Hospitality and Tourism/Golf Management program offers students access to a variety of career paths. The program is designed to prepare students for positions leading to careers such as teaching pros, golf directors, club managers, camp directors, pro shop managers, manufacturer sales representatives and other positions in golf, recreation and business. The curriculum is designed to prepare students with a business core providing emphasis in customer service, physical activities, and coaching theory and techniques.

Program Notes: Students must earn a grade of “C” or better in all courses within the program.

Admission Criteria: None
Program Prerequisites: None

Required Courses: 35 credits

ACC211	Financial Accounting (3) OR	
+ HRM265	Financial Management for Hospitality and Tourism (3)	3
EXS265GO	Golf Theory of Coaching.....	3
EXS281GO	Golf: Methods of Coaching	3
HES154	First Aid/Cardiopulmonary Resuscitation.....	3
HRM110	Introduction to Hospitality and Tourism Management	3
+ HRM150	Hospitality and Tourism Information Systems I	3
+ HRM220	Hospitality Managerial Accounting.....	3
+ HRM235	Club Management	3
+ HRM260	Hospitality Human Resource Management	3
+ HRM270	Hospitality Marketing	3
PED101GO	Golf (1) OR	
PED102GO	Golf-Intermediate (1) OR	
PED201GO	Golf-Advanced (1).....	2
REC210	Leisure Delivery Systems	3

Restricted Electives: 6 credits

CSM/TQM101	Quality Customer Service.....	3
EXS101	Intro Exercise Science, Kinesiology, and Physical Educ.	3
HES100	Healthful Living	3
HES271	Prevention and Treatment of Athletic Injuries.....	3
HRM145	Events Management.....	3
HRM275	Restaurant Management	3

+ HRM280	Hospitality and Tourism Law.....	3
+ HRM291	Directed Field Study - International	3
+ HRM292	Directed Field Study	3
+ HRM296WC	Cooperative Education (3) OR	
+ PED296WC	Cooperative Education (3)	3
+ PSY215	Introduction to Sport Psychology.....	3

Hospitality and Tourism/Golf Management

Associate in Applied Science - AAS 3557
63-68 credits

Description: The Associate in Applied Science (AAS) in Hospitality and Tourism/Golf Management degree offers students access to a variety of career paths. The program is designed to prepare students for positions leading to careers such as teaching pros, golf directors, club managers, camp directors, pro shop managers, manufacturer sales representatives and other positions in golf, recreation and business. The curriculum is designed to prepare students with a firm business core providing emphasis in customer service, physical activities, and coaching theory and techniques.

Program Notes: Students must earn a grade of “C” or better in all courses within the program.

Admission Criteria: None
Program Prerequisites: None

Required Courses: 35 credits

ACC211	Financial Accounting (3) OR	
+ HRM265	Financial Management for Hospitality and Tourism (3)	3
EXS265GO	Golf Theory of Coaching.....	3
EXS281GO	Golf: Methods of Coaching	3
HES154	First Aid/Cardiopulmonary Resuscitation.....	3
HRM110	Introduction to Hospitality and Tourism Management	3
+ HRM150	Hospitality and Tourism Information Systems I	3
+ HRM220	Hospitality Managerial Accounting.....	3
+ HRM235	Club Management	3
+ HRM260	Hospitality Human Resource Management	3
+ HRM270	Hospitality Marketing	3
PED101GO	Golf (1) OR	
PED102GO	Golf-Intermediate (1) OR	
PED201GO	Golf-Advanced (1).....	2
REC210	Leisure Delivery Systems	3

Restricted Electives: 6 credits

CSM/TQM101	Quality Customer Service.....	3
EXS101	Intro Exercise Science, Kinesiology, and Physical Educ.	3
HES100	Healthful Living	3
HES271	Prevention and Treatment of Athletic Injuries.....	3
HRM145	Events Management.....	3
HRM275	Restaurant Management	3
+ HRM280	Hospitality and Tourism Law.....	3
+ HRM291	Directed Field Study - International	3
+ HRM292	Directed Field Study	3
+ HRM296WC	Cooperative Education (3) OR	
+ PED296WC	Cooperative Education (3)	3
+ PSY215	Introduction to Sport Psychology.....	3

General Education Requirements: 22-27 credits**CORE: 12-17 credits**First-Year Composition

- + ENG101 First-Year Composition (3) **OR**
- + ENG107 First-Year Composition for ESL (3) **AND**
- + ENG102 First-Year Composition (3) **OR**
- + ENG108 First-Year Composition for ESL (3).....6

Oral Communication

- COM100 Introduction to Human Communication (3) **OR**
- COM110 Interpersonal Communication (3) **OR**
- COM230 Small Group Communication (3)3

Critical Reading

- + CRE101 College Critical Reading (3) **OR**
equivalent as indicated by assessment.0-3

Mathematics

- + Any approved general education course in Mathematics area3-5

DISTRIBUTION: 10 creditsHumanities and Fine Arts

- Any approved general education course in Humanities/Fine Arts area3

Social and Behavioral Sciences

- ECN211 Macroeconomic Principles (3) **OR**
- ECN212 Microeconomic Principles (3) **OR**
- PSY101 Introduction to Psychology (3) **OR**
- REC120 Leisure and the Quality of Life (3).....3

Natural Sciences

- Any approved general education course in Natural Sciences area.....4

**HOSPITALITY AND TOURISM/
HOTEL MANAGEMENT****HRM**

Hospitality, Tourism,
and Culinary Arts Division **AP 253 480.423.6578**
Program Director, Larry Williams **AP 244 480.423.6266**

**Hospitality and Tourism/Hotel
Management****Certificate of Completion - CCL 5086
39 credits**

Description: The Certificate of Completion (CCL) in Hospitality and Tourism/Hotel Management program is designed to prepare graduates for management careers in the hotel and resort industry. The curriculum is designed to provide a program that is well-rounded with a mix of business and life skills that are in demand with employers.

Program Notes: Students must earn a grade of "C" or better in all courses within the program.

Admission Criteria: None

Program Prerequisites: None

Required Courses: 33 credits

- ACC211 Financial Accounting (3) **OR**
- + HRM265 Financial Management for Hospitality and Tourism (3)3
- HRM110 Introduction to Hospitality and Tourism Management3
- HRM120 Hotel Facility Management3

- HRM130 Guest Services Management3
- HRM140 Food Production Concepts3
- + HRM150 Hospitality and Tourism Information Systems I3
- + HRM220 Hospitality Managerial Accounting.....3
- + HRM250 Hospitality and Tourism Information Systems II3
- + HRM260 Hospitality Human Resource Management3
- + HRM270 Hospitality Marketing3
- + HRM280 Hospitality and Tourism Law.....3
- + HRM296WC Cooperative Education3

Restricted Electives: 6 credits

- CSM/TQM101 Quality Customer Service3
- HRM142 Wine: From Vine to Table3
- HRM145 Events Management.....3
- HRM230 Beverage Management3
- + HRM235 Club Management3
- + HRM240 Commercial Food Production3
- HRM275 Restaurant Management3
- HRM285 Gaming Management3
- + HRM290 Ecotourism.....3
- + HRM291 Directed Field Study - International3
- + HRM292 Directed Field Study3
- HRM296WC Cooperative Education3
- REC210 Leisure Delivery Systems3

**Hospitality and Tourism/Hotel
Management****Associate in Applied Science - AAS 3086
61-66 credits**

Description: The Associate in Applied Science (AAS) in Hospitality and Tourism/Hotel Management degree is designed to prepare graduates for management careers in the hotel and resort industry. The program stresses written and oral communication, mathematical reasoning, business applications, and computer science with a mix of humanities, natural sciences, as well as social and behavioral sciences. The curriculum is designed to provide a program that is well-rounded with a mix of business and life skills that are in demand with employers.

Program Notes: Students must earn a grade of "C" or better in all courses within the program.

Admission Criteria: None

Program Prerequisites: None

Required Courses: 33 credits

- ACC211 Financial Accounting (3) **OR**
- + HRM265 Financial Management for Hospitality and Tourism (3)3
- HRM110 Introduction to Hospitality and Tourism Management3
- HRM120 Hotel Facility Management3
- HRM130 Guest Services Management3
- HRM140 Food Production Concepts3
- + HRM150 Hospitality and Tourism Information Systems I3
- + HRM220 Hospitality Managerial Accounting.....3
- + HRM250 Hospitality and Tourism Information Systems II3
- + HRM260 Hospitality Human Resource Management3
- + HRM270 Hospitality Marketing3
- + HRM280 Hospitality and Tourism Law.....3

Restricted Electives: 6 credits

CSM/TQM101	Quality Customer Service	3
HRM142	Wine: From Vine to Table	3
HRM145	Events Management	3
HRM230	Beverage Management	3
+ HRM235	Club Management	3
+ HRM240	Commercial Food Production	3
HRM275	Restaurant Management	3
HRM285	Gaming Management	3
+ HRM290	Ecotourism	3
+ HRM291	Directed Field Study - International	3
+ HRM292	Directed Field Study	3
+ HRM296WB	Cooperative Education	2
+ HRM296WC	Cooperative Education	3
REC210	Leisure Delivery Systems	3

General Education Requirements: 22-27 credits

CORE: 12-17 credits

First-Year Composition

+ ENG101	First-Year Composition (3) OR	
+ ENG107	First-Year Composition for ESL (3) AND	
+ ENG102	First-Year Composition (3) OR	
+ ENG108	First-Year Composition for ESL (3).....	6

Oral Communication

Any approved general education course in Oral Communication area.....3

Critical Reading

+ CRE101	College Critical Reading (3) OR equivalent as indicated by assessment	0-3
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Mathematics

+ Any approved general education course in Mathematics area3-5

DISTRIBUTION: 10 credits

Humanities and Fine Arts

Any approved general education course in Humanities/Fine Arts area3

Social and Behavioral Sciences

ECN211	Macroeconomic Principles (3) OR	
ECN212	Microeconomic Principles (3) OR	
PSY101	Introduction to Psychology (3) OR	
REC120	Leisure and the Quality of Life (3).....	3

Natural Sciences

Any approved general education course in Natural Sciences area.....4

**HOSPITALITY AND TOURISM/
RESTAURANT MANAGEMENT** **HRM**

Hospitality, Tourism,
and Culinary Arts Division **AP 253 480.423.6578**
Program Director, Larry Williams **AP 244 480.423.6266**

**Hospitality and Tourism/Restaurant
Management**

Certificate of Completion - CCL 5560

39 credits

Description: The Certificate of Completion (CCL) in Hospitality and Tourism/Restaurant Management program is designed to prepare

graduates for management careers in restaurants and commercial food service management. The curriculum is designed to provide a program that is well-rounded with a mix of business and life skills that are in demand in the field of hospitality and tourism.

Program Notes: Students must earn a grade of "C" or better in all courses within the program.

Admission Criteria: None
Program Prerequisites: None

Required Courses: 33 credits

ACC211	Financial Accounting (3) OR	
+ HRM265	Financial Management for Hospitality and Tourism (3)	3
HRM110	Introduction to Hospitality and Tourism Management	3
HRM140	Food Production Concepts	3
+ HRM150	Hospitality and Tourism Information Systems I	3
+ HRM220	Hospitality Managerial Accounting.....	3
HRM230	Beverage Management	3
+ HRM250	Hospitality and Tourism Information Systems II	3
+ HRM260	Hospitality Human Resource Management	3
+ HRM270	Hospitality Marketing	3
HRM275	Restaurant Management	3
+ HRM280	Hospitality and Tourism Law.....	3

Restricted Electives: 6 credits

CSM/TQM101	Quality Customer Service	3
HRM142	Wine: From Vine to Table	3
HRM145	Events Management.....	3
+ HRM235	Club Management	3
+ HRM240	Commercial Food Production	3
HRM285	Gaming Management	3
+ HRM291	Directed Field Study - International	3
+ HRM292	Directed Field Study	3
+ HRM296WC	Cooperative Education	3

**Hospitality and Tourism/Restaurant
Management**

Associate in Applied Science - AAS 3560

61-66 credits

Description: The Associate in Applied Science (AAS) in Hospitality and Tourism/Restaurant Management degree is designed to prepare graduates for management careers in restaurants and commercial food service management. The program stresses written and oral communication, mathematical reasoning, business applications, and computer science with a mix of humanities, natural sciences, as well as social and behavioral sciences. The curriculum is designed to provide a program that is well-rounded with a mix of business and life skills that are in demand in the field of hospitality and tourism.

Program Notes: Students must earn a grade of "C" or better in all courses within the program.

Admission Criteria: None
Program Prerequisites: None

Required Courses: 33 credits

ACC211	Financial Accounting (3) OR	
+ HRM265	Financial Management for Hospitality and Tourism (3)	3

HRM110	Introduction to Hospitality and Tourism Management	3
HRM140	Food Production Concepts	3
+ HRM150	Hospitality and Tourism Information Systems I	3
+ HRM220	Hospitality Managerial Accounting.....	3
HRM230	Beverage Management	3
+ HRM250	Hospitality and Tourism Information Systems II	3
+ HRM260	Hospitality Human Resource Management	3
+ HRM270	Hospitality Marketing	3
HRM275	Restaurant Management	3
+ HRM280	Hospitality and Tourism Law.....	3

Restricted Electives: 6 credits

CSM/TQM101	Quality Customer Service	3
HRM142	Wine: From Vine to Table.....	3
HRM145	Events Management.....	3
+ HRM235	Club Management	3
+ HRM240	Commercial Food Production	3
HRM285	Gaming Management	3
+ HRM291	Directed Field Study - International	3
+ HRM292	Directed Field Study	3
+ HRM296WB	Cooperative Education	2
+ HRM296WC	Cooperative Education	3

General Education Requirements: 22-27 credits

CORE: 12-17 credits

First-Year Composition

+ ENG101	First-Year Composition (3) OR	
+ ENG107	First-Year Composition for ESL (3) AND	
+ ENG102	First-Year Composition (3) OR	
+ ENG108	First-Year Composition for ESL (3).....	6

Oral Communication

Any approved general education course in Oral Communication area

Critical Reading

+ CRE101	College Critical Reading (3) OR equivalent as indicated by assessment	0-3
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Mathematics

+ Any approved general education course in Mathematics area

DISTRIBUTION: 10 credits

Humanities and Fine Arts

Any approved general education course in Humanities/Fine Arts area

Social and Behavioral Sciences

ECN211	Macroeconomic Principles (3) OR	
ECN212	Microeconomic Principles (3) OR	
PSY101	Introduction to Psychology (3) OR	
REC120	Leisure and the Quality of Life (3).....	3

Natural Sciences

Any approved general education course in Natural Sciences area.....

HOSPITALITY AND TOURISM/ SPA AND WELLNESS CENTER MANAGEMENT **HRM**

Hospitality, Tourism,
and Culinary Arts Division AP 253 480.423.6578
Program Director, Larry Williams AP 244 480.423.6266

Hospitality and Tourism/Spa and Wellness Center Management

Certificate of Completion - CCL 5524
39 credits

Description: The Certificate of Completion (CCL) in Hospitality and Tourism/Spa and Wellness Center Management program is designed to prepare graduates for management careers in spa and wellness center management. The program is designed to prepare students with an industry-specific business foundation combined with an overview of healthful living courses with specific application to spa and wellness center management. The curriculum is designed with a specific mix of skills that are in demand with employers in this specific segment of the hospitality industry.

Program Notes: Students must earn a grade of "C" or better in all courses within the program.

Admission Criteria: None

Program Prerequisites: None

Required Courses: 33 credits

ACC211	Financial Accounting (3) OR	
+ HRM265	Financial Management for Hospitality and Tourism (3)	3
HES100	Healthful Living	3
HES154	First Aid/Cardiopulmonary Resuscitation.....	3
HRM110	Introduction to Hospitality and Tourism Management	3
HRM130	Guest Services Management	3
+ HRM150	Hospitality and Tourism Information Systems I	3
+ HRM220	Hospitality Managerial Accounting.....	3
+ HRM260	Hospitality Human Resource Management	3
+ HRM270	Hospitality Marketing	3
+ HRM280	Hospitality and Tourism Law.....	3
WED162	Meditation and Wellness.....	1
WED165	Overview of Massage Therapy	2

Restricted Electives: 6 credits

CSM/TQM101	Quality Customer Service	3
EXS112	Professional Applications of Fitness Principles	3
EXS130	Strength Fitness-Phys. Principles/Training Techniques	3
HRM145	Events Management.....	3
+ HRM235	Club Management	3
+ HRM250	Hospitality and Tourism Information Systems II	3
+ HRM290	Ecotourism.....	3
+ HRM291	Directed Field Study - International	3
+ HRM292	Directed Field Study	3
+ HRM296WC	Cooperative Education (3) OR	
+ PED296WC	Cooperative Education (3).....	3
PED101TC	Tai Chi (1) OR	
PED102TC	Tai Chi - Intermediate (1) OR	
PED103TC	Tai Chi (0.5) OR	
PED201TC	Tai Chi - Advanced (1).....	1

PED101YO	Yoga (1) OR	
PED102YO	Yoga - Intermediate (1) OR	
PED103YO	Yoga (0.5) OR	
PED201YO	Yoga - Advanced (1).....	1
PED116	Cardiovascular Fitness	2
WED151	Introduction to Alternative Medicine.....	3
WED172	Overview of Herbal Remedies	1
WED195AA	Special Topics in Wellness Education	0.5
WED195AB	Special Topics in Wellness Education	1
WED195AC	Special Topics in Wellness Education	2
WED218	Aromatherapy	1

+	HRM291	Directed Field Study - International	3
+	HRM292	Directed Field Study	3
+	HRM296WC	Cooperative Education (3) OR	
+	PED296WC	Cooperative Education (3).....	3
	PED101TC	Tai Chi (1) OR	
	PED102TC	Tai Chi - Intermediate (1) OR	
	PED103TC	Tai Chi (0.5) OR	
	PED201TC	Tai Chi - Advanced (1).....	1
	PED101YO	Yoga (1) OR	
	PED102YO	Yoga - Intermediate (1) OR	
	PED103YO	Yoga (0.5) OR	
	PED201YO	Yoga - Advanced (1).....	1
	PED116	Cardiovascular Fitness	2
	WED151	Introduction to Alternative Medicine.....	3
	WED172	Overview of Herbal Remedies	1
	WED195AA	Special Topics in Wellness Education	0.5
	WED195AB	Special Topics in Wellness Education	1
	WED195AC	Special Topics in Wellness Education	2
	WED218	Aromatherapy	1

Hospitality and Tourism/Spa and Wellness Center Management

Associate in Applied Science - AAS 3079 61-66 credits

Description: The Associate in Applied Science (AAS) in Hospitality and Tourism/Spa and Wellness Center Management degree is designed to prepare graduates for management careers in spa and wellness center management. The program is designed to prepare students with an industry-specific business foundation combined with an overview of healthful living courses with specific application to spa and wellness center management. The curriculum is designed with a specific mix of skills that are in high demand with employers in a rapid-growth segment of the hospitality industry.

Program Notes: Students must earn a grade of "C" or better in all courses within the program.

Admission Criteria: None
Program Prerequisites: None

Required Courses: 33 credits

ACC211	Financial Accounting (3) OR		
+	HRM265	Financial Management for Hospitality and Tourism (3)	3
	HES100	Healthful Living	3
	HES154	First Aid/Cardiopulmonary Resuscitation.....	3
	HRM110	Introduction to Hospitality and Tourism Management	3
	HRM130	Guest Services Management	3
+	HRM150	Hospitality and Tourism Information Systems I	3
+	HRM220	Hospitality Managerial Accounting.....	3
+	HRM260	Hospitality Human Resource Management	3
+	HRM270	Hospitality Marketing	3
+	HRM280	Hospitality and Tourism Law.....	3
	WED162	Meditation and Wellness.....	1
	WED165	Overview of Massage Therapy	2

Restricted Electives: 6 credits

	CSM/TQM101	Quality Customer Service	3
	EXS112	Professional Applications of Fitness Principles	3
	EXS130	Strength Fitness-Phys. Principles/Training Techniques	3
	HRM145	Events Management.....	3
+	HRM235	Club Management	3
+	HRM250	Hospitality and Tourism Information Systems II	3
+	HRM290	Ecotourism.....	3

General Education Requirements: 22-27 credits

CORE: 12-17 credits

First-Year Composition

+	ENG101	First-Year Composition (3) OR	
+	ENG107	First-Year Composition for ESL (3) AND	
+	ENG102	First-Year Composition (3) OR	
+	ENG108	First-Year Composition for ESL (3).....	6

Oral Communication

	COM100	Introduction to Human Communication (3) OR	
	COM110	Interpersonal Communication (3) OR	
	COM230	Small Group Communication (3)	3

Critical Reading

+	CRE101	College Critical Reading (3) OR equivalent as indicated by assessment.	0-3
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Mathematics

+		Any approved general education course in Mathematics area	3-5
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DISTRIBUTION: 10 credits

Humanities and Fine Arts

		Any approved general education course in Humanities/Fine Arts area	3
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Social and Behavioral Sciences

	ECN211	Macroeconomic Principles (3) OR	
	ECN212	Microeconomic Principles (3) OR	
	PSY101	Introduction to Psychology (3) OR	
	REC120	Leisure and the Quality of Life (3).....	3

Natural Sciences

		Any approved general education course in Natural Sciences area.....	4
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**HOSPITALITY AND TOURISM/
TOURISM DEVELOPMENT AND MANAGEMENT** **HRM**

Hospitality, Tourism,
and Culinary Arts Division AP 253 480.423.6578
Program Director, Larry Williams AP 244 480.423.6266

**Hospitality and Tourism/Tourism
Development and Management****Certificate of Completion - CCL 5607**
39 credits

Description: The Certificate of Completion (CCL) in Hospitality and Tourism/Tourism Development and Management is designed to prepare graduates for management careers in tourism development and management. The program provides an industry-specific planning and management foundation that examines tourism sectors, consumer behavior, and factors that influence tourism development and promotion. Graduates acquire a specific mix of skills that focus on the interaction of tourism with the economy, environment, and people.

Program Notes: Students must earn a grade of "C" or better in all courses within the program.

Admission Criteria: None

Program Prerequisites: None

Required Courses: 33 credits

HRM110	Introduction to Hospitality and Tourism Management	3
HRM145	Events Management.....	3
+ HRM146	International Meetings, Conventions and Exhibitions	3
+ HRM150	Hospitality and Tourism Information Systems I	3
HRM160	Tourism Principles and Practices	3
+ HRM260	Hospitality Human Resource Management	3
+ HRM265	Financial Management for Hospitality and Tourism.....	3
+ HRM270	Hospitality Marketing	3
+ HRM280	Hospitality and Tourism Law.....	3
+ HRM290	Ecotourism.....	3
REC210	Leisure Delivery Systems	3

Restricted Electives: 6 credits

GCU121	World Geography I: Eastern Hemisphere (3) OR	
GCU122	World Geography II: Western Hemisphere (3)	3
+ HRM235	Club Management	3
+ HRM250	Hospitality and Tourism Information Systems II	3
HRM285	Gaming Management	3
+ HRM291	Directed Field Study - International	3
+ HRM292	Directed Field Study	3
+ HRM296WC	Cooperative Education	3
REC120	Leisure and the Quality of Life.....	3

**Hospitality and Tourism/Tourism
Development and Management****Associate in Applied Science - AAS 3101**
61-66 credits

Description: The Associate in Applied Science (AAS) in Hospitality and Tourism/Tourism Development and Management program is designed to prepare graduates for management careers in tourism development and management. The program provides an industry-specific planning and management foundation that examines tourism sectors, consumer behavior, and factors that influence tourism development and promotion. Graduates acquire a specific mix of skills that focus on the interaction of tourism with the economy, environment, and people.

Program Notes: Students must earn a grade of "C" or better in all courses within the program.

Admission Criteria: None

Program Prerequisites: None

Required Courses: 33 credits

HRM110	Introduction to Hospitality and Tourism Management	3
HRM145	Events Management.....	3
+ HRM146	International Meetings, Conventions and Exhibitions	3
+ HRM150	Hospitality and Tourism Information Systems I	3
HRM160	Tourism Principles and Practices	3
+ HRM260	Hospitality Human Resource Management	3
+ HRM265	Financial Management for Hospitality and Tourism.....	3
+ HRM270	Hospitality Marketing	3
+ HRM280	Hospitality and Tourism Law.....	3
+ HRM290	Ecotourism.....	3
REC210	Leisure Delivery Systems	3

Restricted Electives: 6 credits

GCU121	World Geography I: Eastern Hemisphere (3) OR	
GCU122	World Geography II: Western Hemisphere (3)	3
+ HRM235	Club Management	3
+ HRM250	Hospitality and Tourism Information Systems II	3
HRM285	Gaming Management	3
+ HRM291	Directed Field Study - International	3
+ HRM292	Directed Field Study	3
+ HRM296WC	Cooperative Education	3

General Education Requirements: 22-27 credits**CORE: 12-17 credits**First-Year Composition

+ ENG101	First-Year Composition (3) OR	
+ ENG107	First-Year Composition for ESL (3) AND	
+ ENG102	First-Year Composition (3) OR	
+ ENG108	First-Year Composition for ESL (3).....	6

Oral Communication

+ COM225	Public Speaking	3
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Critical Reading

+ CRE101	College Critical Reading (3) OR equivalent as indicated by assessment.	0-3
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Mathematics

+ Any approved general education course in Mathematics area3-5

DISTRIBUTION: 10 credits

Humanities and Fine Arts

Any approved general education course in Humanities/Fine Arts area3

Social and Behavioral Sciences

ECN211 Macroeconomic Principles (3) **OR**
 ECN212 Microeconomic Principles (3) **OR**
 PSY101 Introduction to Psychology (3) **OR**
 REC120 Leisure and the Quality of Life (3).....3

Natural Sciences

Any approved general education course in Natural Sciences area.....4

MUSIC

Music Department
 Program Director, Ron Marschall

MTC, MUC

MB 144 480.423.6333
 MB 141 480.423.6466

Music Business

Certificate of Completion - CCL 5258 (Shared)
 26 credits

Description: The Certificate of Completion (CCL) in Music Business program is an innovative curriculum designed to prepare students for today's music industry. The certificate and degree with a music business emphasis are designed for both the performing musician and the business student with limited performing experience. This program combines a flexible curriculum with an emphasis in business and marketing, along with music industry related courses and experiences.

Program Notes: Students must earn a grade of "C" or better in all courses within the program.

Admission Criteria: None

Program Prerequisites: None

Required Courses: 11 credits

MUC109 Music Business: Merchandising and the Law3
 MUC110 Music Business: Recording and Mass Media3
 MUC295AA Self Promotion for Music.....1
 + MUC209 Music Industry Entrepreneurship (3) **OR**
 MGT253 Owning and Operating a Small Business (3).....3
 + MUC290AA Music Business Internship.....1

Restricted Electives: 15 credits

Students must select fifteen (15) credits from the approved list of Restricted Elective courses to specialize in Music Production, Disc Jockey Techniques, Songwriting, Performance, Marketing, Business or Communications. Students must consult with the Music Business Program Director, Music Department Chair or designee to select the Restricted Elective courses recommended for each specialization.

Music Business

Associate in Applied Science - AAS 3017 (Shared)
 60-63 credits

Description: The Associate in Applied Science (AAS) in Music Business program is an innovative curriculum designed to prepare students for today's music industry. The certificate and degree with a music business emphasis are designed for both the performing musician and the business student with limited performing experience. This program combines a flexible curriculum with an emphasis in business and marketing, along with music industry related courses and experiences.

Program Notes: Students must earn a grade of "C" or better in all courses within the program.

Admission Criteria: None

Program Prerequisites: None

Required Courses: 14 credits

MUC109 Music Business: Merchandising and the Law3
 MUC110 Music Business: Recording and Mass Media3
 MUC295AA Self Promotion for Music.....1
 + MUC209 Music Industry Entrepreneurship (3) **OR**
 MGT253 Owning and Operating a Small Business (3).....3
 MHL+++ Any MHL (Music: History/Literature) course3

Restricted Electives: 12 credits

Students must select twelve (12) credits from the approved list of Restricted Elective courses to specialize in Music Production, Disc Jockey Techniques, Songwriting, Performance, Marketing, Business or Communications. Students must consult with the Music Business Program Director, Music Department Chair or designee to select the Restricted Elective courses recommended for each specialization.

Free Electives: 12 credits

Students should choose twelve (12) credits from the following list of courses except courses used to satisfy the Restricted Electives area.

ACC111 Accounting Principles I3
 BPC128 Introduction to Desktop Publishing1
 CIS131AA Doing Business on the Internet.....1
 GBS151 Introduction to Business3
 + GBS233 Business Communication3
 MKT110 Marketing and Social Networking3
 MKT271 Principles of Marketing3

 MTC101 Introduction to Music Theory (3) **OR**
 higher level MTC Music: Theory/Composition course (3).....3

 MTC113 Songwriting Techniques1
 + MUC111 Digital Audio Workstation I (DAWI).....3
 MUC135 Introduction to Disc Jockey Techniques3
 MUC145 Recording Studio Business Operations2
 + MUC180 Computer Literacy for the Music Business3

 MUC195 Studio Music Recording I (3) **OR**
 MUC195AA Studio Music Recording I (3)3

+ MUC210	Advanced Industry Topics: Concert Promotion and Training3
+ MUC211	Advanced Industry Topics: Artist Management and Talent Dev.3
MUC215	Music Industry Seminar: Innovation in Music Technology1
+ MUC240	Creative Music Production.....4
+ MUC241	Business Principles of Music Production3
MUC274AB	Music Industry Study Tour2
+ MUC295AB	Portfolio for Music1
+ MUC298AA	Special Projects1
+ MUC298AB	Special Projects2
+ MUC298AC	Special Projects3
SBS230	Financial and Tax Management for Small Business.....2

General Education Requirements: 22-25 credits

CORE: 12-15 credits

First-Year Composition

Any approved general education course in First-Year Composition area6

Oral Communication

Any approved general education course in Oral Communication area3

Critical Reading

+ CRE101 College Critical Reading (3) **OR**
equivalent as indicated by assessment.0-3

Mathematics

+ Any approved general education course in Mathematics area3

DISTRIBUTION: 10 credits

Humanities and Fine Arts

Any approved general education course in Humanities/Fine Arts area3

Social and Behavioral Sciences

Any approved general education course in Social/Behavioral Sciences area.....3

Natural Sciences

Any approved general education course in Natural Sciences area.....4

RECREATION MANAGEMENT PED, REC

HPERD Division PE 155 480.423.6606
Program Director, Dave Brown PE 148 480.423.6617

Recreation Management

Certificate of Completion - CCL 5469 (Shared)

39-47 credits

Description: The Certificate of Completion (CCL) in Recreation Management is designed to prepare students with entry level skills for the expanding field of recreation. The program provides a foundation for the positive application of play, recreation, and leisure across the life span. Through classroom and experiential learning activities, students gain knowledge of and practical experience in the programming and delivery of recreation services, and develop communication, group facilitation, management and leadership skills. Participation in recreation activity courses equips students with the technical skills necessary to plan, lead and facilitate safe outdoor recreation adventures and programs.

Program Notes: Students must earn a grade of "C" or better in all courses within the program.

Admission Criteria: None

Program Prerequisites: None

Required Courses: 33-41 credits

BPC110	Computer Usage and Applications (3) OR
CIS105	Survey of Computer Information Systems (3).....3
COM100	Introduction to Human Communications (3) OR
COM110	Interpersonal Communication (3)3
HES154	First Aid/Cardiopulmonary Resuscitation(3) OR
REC240	Wilderness First Responder (3)3
MGT101	Techniques of Supervision (3) OR
MGT126	Customer Service Skills and Strategies (3) OR
MGT175	Business Organization and Management (3)3
REC120	Leisure and the Quality of Life3
REC150AB	Outdoor Adventure Skills3
REC210	Leisure Delivery Systems3
REC230	Programming of Recreation Services (3) OR
HRM145	Events Management (3)3
REC250	Recreation Leadership.....3
REC282AA	Volunteerism for Recreation (1) OR
REC282AB	Volunteerism for Recreation (2) OR
REC282AC	Volunteerism for Recreation (3).....1-3
REC296AA	Cooperative Education (1) OR
REC296AB	Cooperative Education (2) OR
REC296AC	Cooperative Education (3) OR
REC298AA	Special Projects (1) OR
REC298AB	Special Projects (2) OR
REC298AC	Special Projects (3).....1-3

Physical/Recreational Activities

Students must select four (4) different activities from the following list.....4-8
 PED++++ Any physical education activity modules
 REC155++ Any recreational activity modules not used to satisfy other required courses

Restricted Electives: 6 credits

AIS113	Proposal Writing3
ARH145	History of American Indian Art3
COM263	Elements of Intercultural Communication3
COM281	Communication Activities.....1
CPD102AS	Conflict Resolution.....2
CPD103BL	Dynamics of Leadership (2) OR
LDR101	Emerging Leaders I (2)2
EXS265++	Theory of Coaching3
GBS120	Workplace Communication Skills3
GBS205	Legal, Ethical, and Regulatory Issues in Business3
GCU221	Arizona Geography3
HES100	Healthful Living3
HIS105	Arizona History3
HIS106	Southwest History3
HRM110	Introduction to Hospitality and Tourism Management3
+ PSY230	Introduction to Statistics.....3

Recreation Management

Associate in Applied Science - AAS 3053 (Shared) 60-68 credits

Description: The Associate in Applied Science (AAS) in Recreation Management is designed to prepare students for entry level positions in the recreation field and provides the first half of a four year undergraduate program of study in Recreation Management and/ or Leadership. The program focuses on the positive application of play, recreation, and leisure across the life span. Along with required general education courses, the program includes foundational and practical experience in the programming and delivery of recreational services and the development of communication, group facilitation, management, leadership and technical skills.

Program Notes: Students must earn a grade of "C" or better in all courses within the program.

Admission Criteria: None

Program Prerequisites: None

Required Courses: 32-38 credits

BPC110	Computer Usage and Applications (3) OR	
CIS105	Survey of Computer Information Systems (3).....	3
COM100	Introduction to Human Communications (3) OR	
COM110	Interpersonal Communication (3)	3
HES154	First Aid/Cardiopulmonary Resuscitation(3) OR	
REC240	Wilderness First Responder (3)	3
MGT101	Techniques of Supervision (3) OR	
MGT126	Customer Service Skills and Strategies (3) OR	
MGT175	Business Organization and Management (3)	3
REC120	Leisure and the Quality of Life	3
REC150AB	Outdoor Adventure Skills	3
REC210	Leisure Delivery Systems	3
REC230	Programming of Recreation Services (3) OR	
HRM145	Events Management (3)	3
REC250	Recreation Leadership.....	3
REC282AA	Volunteerism for Recreation (1) OR	
REC282AB	Volunteerism for Recreation (2) OR	
REC282AC	Volunteerism for Recreation (3).....	1-3

Physical/Recreational Activities

Students must select four (4) different activities from the following list.....4-8

PED+++++	Any physical education activity modules	
REC155++	Any recreational activity modules not used to satisfy other required courses	

Restricted Electives: 6 credits

AIS113	Proposal Writing	3
ARH145	History of American Indian Art.....	3
COM263	Elements of Intercultural Communication.....	3
COM281	Communication Activities.....	1
CPD102AS	Conflict Resolution.....	2
CPD103BL	Dynamics of Leadership (2) OR	
LDR101	Emerging Leaders I (2)	2

EXS265++	Theory of Coaching	3
GBS120	Workplace Communication Skills	3
GBS205	Legal, Ethical, and Regulatory Issues in Business.....	3
GCU221	Arizona Geography.....	3
HES100	Healthful Living	3
HIS105	Arizona History	3
HIS106	Southwest History	3
HRM110	Introduction to Hospitality and Tourism Management	3
+ PSY230	Introduction to Statistics.....	3



General Education Requirements: 22-24 credits

CORE: 12-14 credits

First-Year Composition

+ Any approved general education courses in First-Year Composition area.....6

Oral Communication

Met by COM100 or COM110 in the Required Courses area.....0

Critical Reading

+ CRE101 College Critical Reading (3) **OR**
equivalent as indicated by assessment.3

Mathematics

+ Any approved general education course in Mathematics area3-5

DISTRIBUTION: 10 credits

Humanities and Fine Arts

Any approved general education course in Humanities/Fine Arts area3

Social and Behavioral Sciences

Any approved general education course in Social/Behavioral Sciences area..... 3

Natural Sciences

Any approved general education course in Natural Sciences area.....4

YOGA INSTRUCTION**PED**

HPERD DIVISION

PE 155

480.423.6606

Program Director, Carlyn Sikes

FW 110

480.423.6771

Yoga Therapy**Certificate of Completion - CCL 5786****37 credits**

Description: The Certificate of Completion (CCL) in Yoga Therapy program is designed for students who have an interest of working in the field. Yoga is an ancient philosophical tradition and part of the mainstream in physical fitness and wellness with wellness practices that can be labeled therapeutic. Students will have the opportunity to demonstrate this knowledge by participating in an internship in an aspect of yoga therapy.

Program Notes: Students must earn a grade of "C" or better in all courses within the program.

Admission Criteria: None**Program Prerequisites: 0-23 credits**PED102YO Yoga - Intermediate (1) **AND**Certificate of Completion in Yoga Instruction (5446) (22) **OR**

Permission of Program Director0-23

Required Courses: 25 credits

+ EXS250	Applied Kinesiology	4
PED102YO	Yoga - Intermediate (1).....	4
	<i>Four (4) semesters of PED102YO course is required.</i>	
+ PED158	Tradition and Practice of Yoga III	2
+ PED280	Introduction to Yoga Therapy	2
+ PED281	Yoga Therapy - Upper Body Principles	2
+ PED283	Yoga Therapy - Low Back Principles.....	2
+ PED284	Yoga Therapy - Knee Principles.....	2
+ PED288	Yoga Therapy Practicum	2
WED162	Meditation and Wellness.....	1
WED183	Introduction to Ayurvedic Principles.....	2
WED185	Overview of Movement Therapy Systems.....	2

Restricted Electives: 12 credits

+ BIO201	Human Anatomy and Physiology I.....	4
+ BIO202	Human Anatomy and Physiology II.....	4
+ COM225	Public Speaking	3
EXS101	Into to Exercise Science, Kinesiology, and Physical Edu.	3
EXS125	Introduction to Exercise Physiology.....	3
EXS130	Strength Fitness-Physiological Principles and Training Tech....	3
FON241	Principles of Human Nutrition	3
+ FON241LL	Principles of Human Nutrition Laboratory	1
+ FON247	Weight Management Theory	3
HES271	Prevention and Treatment of Athletic Injuries.....	3
+ PED288	Yoga Therapy Practicum (2).....	2-6
	<i>PED288 may be repeated for additional Restricted Electives credits.</i>	

COURSE MODIFICATIONS, ADDITIONS, AND DELETIONS SUMMARY

This section supplements the course information in the 2013-2014 General Catalog, pages 150-241. The full text of new and modified courses follows this summary.

NEW COURSES				
Catalog Page	Course			First Effective Term
151	AJS180	<i>Allied Forensic Science Disciplines</i>		Spring 2014
COURSE MODIFICATIONS				
Catalog Page	Course	Course Elements Modified	First Effective Term	
154	AJS282AA-AC	<i>Volunteerism for Administration of Justice: A Service Learning Experience</i>	Course title, description, course notes	Summer 2014
155	AIS160	<i>American Indian Law (SOC160)</i>	Prerequisites update	Summer 2013
161	ART/ADA115	<i>Three-Dimensional Design</i>	Prerequisites	Spring 2014
164	BIO100	<i>Biology Concepts</i>	Description, course notes	Spring 2014
170	CHM282AA-AC	<i>Volunteerism for Chemistry: A Service Learning Experience</i>	Course title, description	Summer 2014
171	COM281	<i>Communication Activities</i>	Description, course repeat	Spring 2014
172	CIS120DC	<i>Flash: Digital Animation</i>	Course title, description	Spring 2014
172	CIS120DF	<i>Computer Graphics: Adobe Photoshop</i>	Course title, description	Spring 2014
173	CIS166AC	<i>Web Scripting with Active Server Pages (ASP).NET</i>	Prerequisites update	Fall 2011
174	CIS220DF	<i>Advanced PhotoShop</i>	Course title	Spring 2014
179	CRE101	<i>College Critical Reading</i>	Prerequisites	Spring 2014
189	EDU222	<i>Introduction to the Exceptional Learner</i>	Description, course notes	Spring 2014
190	EDU271	<i>Phonics Based Reading and Decoding</i>	Description, course notes	Spring 2014
190	EDU272	<i>Educational Psychology</i>	Prerequisites update	Fall 2013
190	EDU276	<i>Classroom Management</i>	Description, course notes	Spring 2014
190	EDU290	<i>Science Methods and Curriculum Development</i>	Description, course notes	Spring 2014
198	EXS239	<i>Practical Applications of Personal Training Skills and Techniques Internship</i>	Prerequisites, correct periods	Spring 2014
206	HRM265	<i>Financing Hospitality and Tourism Development</i>	Course title, description, prerequisites	Spring 2014
226	PHY112	<i>General Physics II</i>	Prerequisites update	Spring 2013
229	RDG071	<i>Basic Reading</i>	Prerequisites, correct note	Spring 2014
229	RDG081	<i>Reading Improvement</i>	Prerequisites	Spring 2014
229	RDG091	<i>College Preparatory Reading</i>	Description, prerequisites, course note	Spring 2014

ADMINISTRATION OF JUSTICE STUDIES AJS

Applied Sciences Division AP 237B 480.423.6599

AJS180 3 credits 3 periods**Allied Forensic Science Disciplines**

Survey of disciplines that supplement the specialty of forensic science through the examination and interpretation of special types of forensic evidence. Disciplines surveyed include forensic odontology, entomology, archaeology, pathology, biology, engineering, anthropology, psychology/psychiatry, nursing, computing and accounting. Educational requirements and employment prospects for each discipline also explored. Prerequisites: None.

AJS282AA/AB/AC 1-3 credits 1-3 periods**Service-Learning Experience in Administration of Justice Studies**

Unpaid Service-Learning (SL) experience, completed with approved community partner. Prerequisites: Permission of Instructor. *Course Note: AJS282AA-AC may be repeated for a total of six (6) credit hours. Standard grading available according to procedures outlined in catalog.*

AMERICAN INDIAN STUDIES AISAmerican Indian Studies Office SB 118 480.423.6221
AIS Course Coordinator, Manuel F. Pino**AIS160 3 credits 3 periods****American Indian Law (SOC160)**

Analyzes the legal system of the United States Government as it applies to American Indian Nations. Examines how United States legal institutions have impacted Indian sovereignty. Units of analysis include the development of Indian law, United States Supreme Court decisions, Congressional Acts, treaty rights and the development of tribal governments. Focuses on legal institutions that have abridged the property rights of Indian Nations. Prerequisites: AIS/SOC105 or AIS/SOC141.

ART/ADVERTISING ART ART/ADAArt Department Office AB 112 480.423.6344
Fine Arts Division Office MB 139 480.423.6328**ART115 3 credits 6 periods****Three-Dimensional Design (ADA115) SUN# ART1115***

Fundamental principles of three-dimensional design. Prerequisites: None.

BIOLOGY BIO

Mathematics/Sciences Division NS 102A 480.423.6111

BIO100 4 credits 6 periods**Biology Concepts**

Introductory course covering basic principles and concepts of biology. Methods of scientific inquiry and behavior of matter and energy in biological systems are explored. Prerequisites: None. *Course Note: Field trips may be required at students' expense.*

CHEMISTRY CHM

Mathematics/Sciences Division NS 102A 480.423.6111

CHM282AA-AC 1-3 credits 1-3 periods**Service-Learning Experience in Chemistry**

Unpaid Service-Learning (SL) experience, completed with approved community partner. Prerequisites: Permission of Instructor. *Course Note: Field trips may be required at students' expense.*

COMMUNICATION COMCommunication & Performance Arts Dept. LC 305 480.423.6347
Fine Arts Division MB 139 480.423.6328**COM281 1 credit 3 periods****Communication Activities**

Designed to provide students with competence and confidence in a variety of speech situations beyond the classroom setting. May include presentations at speech competitions or at community organizations. Prerequisites: None. *Course Note: COM281 may be repeated for a total of four (4) credit hours.*

COMPUTER INFORMATION SYSTEMS CIS

CIS Department Office CM 404 480.423.6588

CIS120DC 3 credits 4 periods**Adobe Flash Level I: Digital Animation**

Focuses on entry-level skill expectations for digital animation using Adobe Flash. Covers basic animation techniques used in the creation, manipulation, and editing of Flash animation graphics. Helps students prepare for the Adobe certifications related to Adobe Flash. Prerequisites: None.

CIS120DF 3 credits 4 periods**Adobe Photoshop Level I: Digital Imaging**

Focuses on entry-level skill expectations for digital imaging using Adobe Photoshop. Helps students prepare for the Adobe Certifications related to Photoshop. Prerequisites: None.

CIS166AC **3 credits** **4 periods**

Web Scripting with Active Server Pages (ASP).NET

Introduction to web scripting using Microsoft's ASP.Net (Active Server Pages). Web application development using Hypertext Markup Language (HTML), ASP.Net Web Forms, programming logic, and Structured Query Language (SQL). Prerequisites: (CIS133CA or CIS133DA) and (CIS159 or CIS162AD) or permission of Instructor. *(CIS166AC is not offered every semester.)*

CIS220DF **3 credits** **4 periods**

Adobe Photoshop Level II: Advanced Digital Imaging

Goes beyond the basic use of palettes, selections, layers, menus, and tool options, and focuses on using Photoshop software's advanced features to manipulate and correct digital and digitally produced images. Prerequisites: (CIS120AF, CIS120BF and CIS120CF) or CIS120DF, or permission of Instructor.

CRITICAL READING

English, World Languages
and Journalism Division

CRE

LC 305 480.423.6459

CRE101 **3 credits** **3 periods**

College Critical Reading

Apply critical inquiry skills to varied and challenging reading materials. Includes analysis, synthesis, and evaluation through at least two substantial writing and/or speaking tasks. Prerequisites: (A grade of "C" or better in ENG101 or ENG107) and (appropriate reading placement test score or grade of "C" or better in RDG091 or RDG095 or permission of Instructor).

EDUCATION

Social/Behavioral Sciences Division

EDU

SB 130 480.423.6206

EDU222 **3 credits** **3 periods**

Introduction to the Exceptional Learner

Overview of the exceptional learner, one who differs from the average or normal, with emphasis on factors relating to current practices, identification, characteristics, and educational adaptations. Issues related to mildly disabled, severely disabled, emotionally and behaviorally disordered, intellectually disabled, and gifted students. Prerequisites: None. *Course Note: EDU222 requires an approved field experience.*

EDU271 **3 credits** **3 periods**

Phonics Based Reading and Decoding

Overview of research, curricular content, and instructional practices associated with Research Based Systematic Phonics Instruction (RBSPI) and other methods for teaching reading. Covers the history of written language, alphabetic reading, and writing systems, and implementation of effective methods for reading instruction. Prerequisites: None. *Course Note: EDU271 requires an approved field experience.*

EDU272 **3 credits** **3 periods**

Educational Psychology

Focus on the study and application of psychological principles, theories, and methodologies related to teaching and learning. Emphasis on developmental, learning, and motivational theories. Current trends also covered. Prerequisites: Baccalaureate Degree and formal acceptance to a Maricopa Community College state approved post-baccalaureate teacher preparation program and (PSY101 or permission of Instructor) or permission of Department or Division.

EDU276 **3 credits** **3 periods**

Classroom Management

Classroom management techniques. Classroom discipline models, student behavior and misbehavior, group dynamics, student self-motivation and learning styles covered. Professional Teaching Standards emphasized. Includes current research findings related to classroom management methods. Prerequisites: Baccalaureate Degree and formal acceptance to a Maricopa Community College state approved post-baccalaureate teacher preparation program or permission of Department or Division. *Course Note: EDU276 requires an approved field experience.*

EDU290 **3 credits** **3 periods**

Science Methods and Curriculum Development

Overview and practical application of teaching elementary science. Covers teaching strategies, learning environments, teaching resources, and use of technology. Emphasis on Professional Teaching Standards. Includes current research findings related to the application and learning of elementary science content. Prerequisites: Baccalaureate Degree and formal admission to a state approved post-baccalaureate teacher preparation program. *Course Note: EDU290 requires an approved field experience.*

EXERCISE SCIENCE

HPERD Division Office

EXS

PE 149 480.423.6606

EXS239 **3 credits** **5.4 periods**

Practical Applications of Personal Training Skills and Techniques Internship

Work experience in a fitness or health related facility. Eighty (80) hours of designated work per credit. Prerequisites: Completion of nine (9) credits of EXS courses required for the (AAS in Exercise Science and Personal Training, or CCL in Personal Training Specialist, or CCL in Personal Trainer), current CPR card, and permission of Department or Division. *Course Note: CPR certification must be current through the duration of the internship. EXS239 may be repeated for a maximum of six (6) credits.*

HOSPITALITY & TOURISM MANAGEMENT HRM**Hotel, Restaurant, Golf, Spa & Wellness Center, and
Tourism Management****Hospitality, Tourism
and Culinary Arts Division** AP 253 480.423.6578**HRM265** 3 credits 3 periods**Financial Management for Hospitality and Tourism**

Examines financial management concepts, analytical techniques and decision making processes essential to hospitality and tourism management. Provides an applied management approach to managing profitability, financing growth, and using financial analysis to make decisions. Prerequisites: HRM110. MAT140 or MAT141 or MAT142 recommended but not required.

PHYSICS PHY**Mathematics/Sciences Division** NS 102A 480.423.6111**PHY112** 4 credits 6 periods**General Physics II** SUN# PHY112*

Includes electricity, electromagnetism, and modern physics. Prerequisites: PHY111.

READING RDG**English, World Languages
and Journalism Division** LC 305 480.423.6459**RDG071** 3 credits 3 periods**Basic Reading**Provide opportunities for practice and application of basic reading skills. Includes phonic analysis, word recognition, structural analysis, use of context clues, and use of dictionary, reinforced through practical application. Development of vocabulary required for success in content area courses. Emphasis on literal comprehension and development of inferential interpretation. Prerequisites: Appropriate reading placement test score, or grade of "C" or better in ESL/RDG046, or permission of Instructor. *Course Note: RDG071 is recommended for all students with limited reading experiences.***RDG081** 3 credits 3 periods**Reading Improvement**

Designed to improve basic reading skills. Includes word recognition, interdisciplinary vocabulary development, recognizing patterns of organization, interpreting inference. Reviews interpreting graphic materials. Emphasis on identifying main ideas and related details. Prerequisites: Appropriate reading placement test score, or grade of "C" or better in RDG071, or permission of Instructor.

RDG091 3 credits 3 periods**College Preparatory Reading**Designed to improve basic reading and study skills, vocabulary and comprehension skills. Prerequisites: Appropriate reading placement test score, or grade of "C" or better in RDG081, or permission of Instructor. *Course Note: RDG091 is recommended to all students whose placement test scores indicate a need for reading instruction.*



LEARN. GROW. ACHIEVE.

VISION:

Scottsdale Community College will be a premier educational and cultural center that serves the needs of its diverse communities by providing innovative and creative opportunities to learn, grow, and achieve.

MISSION:

Scottsdale Community College improves the quality of life in our communities by providing challenging, supportive, and distinctive learning experiences. We are committed to offering high-quality, collaborative, affordable, and accessible opportunities that enable learners to achieve lifelong educational, professional, and personal goals.

SCC fulfills this mission by:

- Delivering rigorous and relevant instruction
- Providing outstanding support to students, faculty, and staff
- Encouraging an open and dynamic exchange of learning among the college, tribal nations, and local and world communities
- Promoting civic responsibility, sustainability, and global engagement
- Fostering personal growth and connectedness

VALUES:

Excellence

We value excellence in all areas because it optimizes the ability to compete and achieve distinction academically, professionally, and personally. By setting high standards, SCC maximizes effectiveness and improves the quality of life for all. We honor our communities by expecting and recognizing exemplary performance.

Learning

We value learning because it broadens our experience and promotes lifelong growth and success. We are committed to providing opportunities for students, employees, and members of our communities to learn and to develop personally and professionally.

Integrity

We value integrity because it leads to a culture of respect and trust, resulting in a supportive environment in which people can thrive. SCC strives for integrity through decision making which is ethical, data informed, fiscally sound, and strategic. We uphold academic freedom. We expect personal responsibility and accountability from all individuals.

Innovation

We value a culture of innovation because we must anticipate and address the evolving needs of our communities. By encouraging and supporting appropriate risk taking and creative problem solving, we meet these needs and solidify our reputation as a premier community college.

Inclusiveness

We value inclusiveness because we all benefit by embracing a diversity of voices, viewpoints, and experiences. SCC cultivates success when individuals from a wide variety of backgrounds are respected and empowered to contribute.

Connectedness

We value connectedness because it creates a sense of belonging and establishes a community of learners. Through effective communication and collaboration among students, faculty, staff, and community members, we build a collective identity as well as the mutual understanding and respect necessary to achieve our mission.