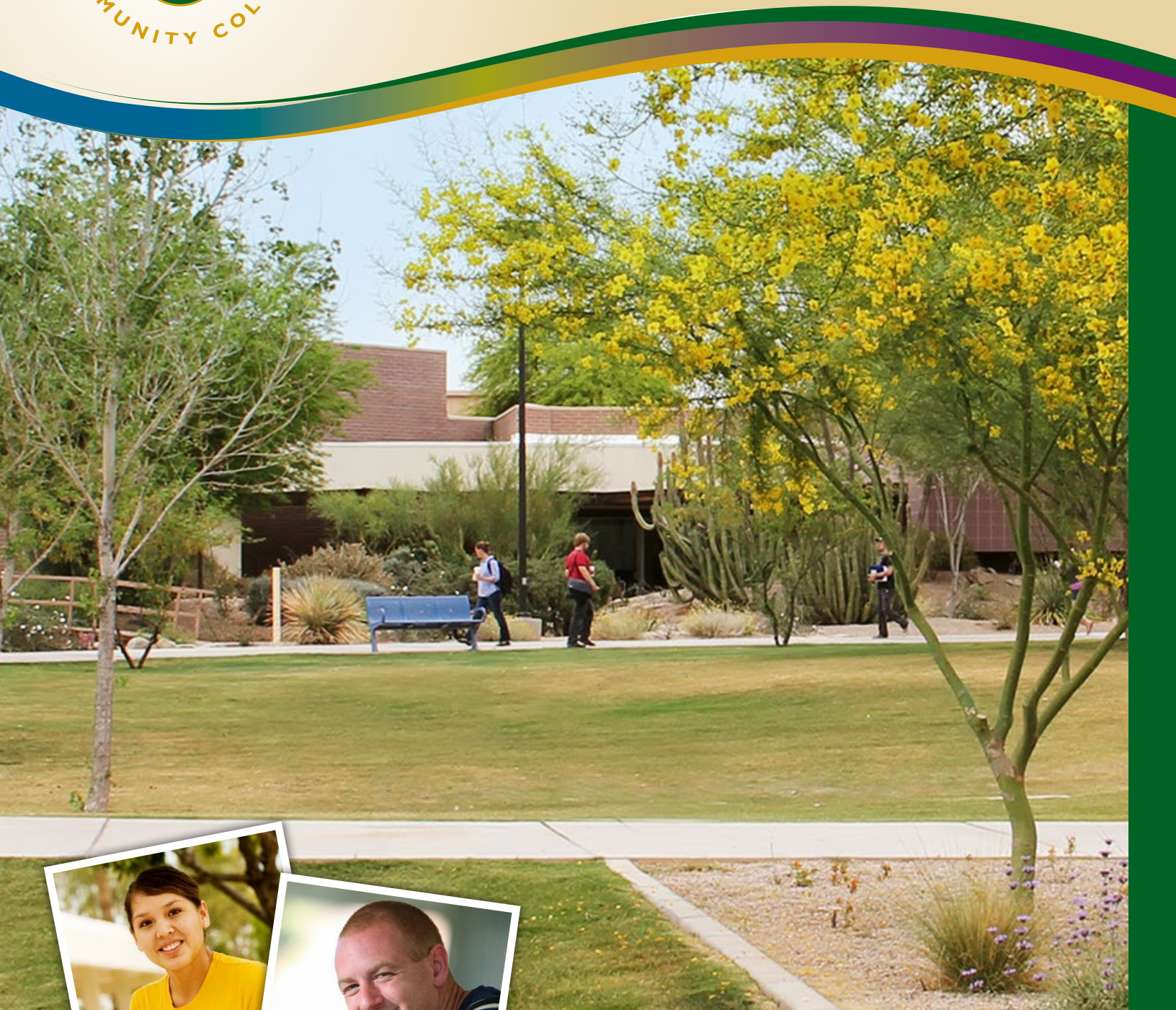




SCOTTSDALE COMMUNITY COLLEGE
LEARN. GROW. ACHIEVE.



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



TABLE OF CONTENTS

Programs

| | |
|---|----|
| Summary of Modifications, Additions and Deletions..... | 3 |
| Management (CCL) | 5 |
| Marketing (CCL) | 5 |
| Culinary Arts (CCL) | 5 |
| Culinary Arts (AAS) | 6 |
| Commercial Bakery and Pastry Arts (CCL)..... | 7 |
| Culinary Arts Foundations (CCL) | 7 |
| Nutrition for Fitness and Wellness (CCL) | 7 |
| Personal Training Specialist (CCL) | 7 |
| Exercise Science and Personal Training (AAS) | 8 |
| Hospitality and Tourism/Golf Management (CCL) | 9 |
| Hospitality and Tourism/Golf Management (AAS) | 9 |
| Hospitality and Tourism/Hotel Management (CCL) | 10 |
| Hospitality and Tourism/Hotel Management (AAS) | 10 |
| Hospitality and Tourism/Restaurant Management (CCL)..... | 11 |
| Hospitality and Tourism/Restaurant Management (AAS)..... | 11 |
| Hospitality and Tourism/Spa and Wellness Center Mgmt (CCL) | 12 |
| Hospitality and Tourism/Spa and Wellness Center Mgmt (AAS) | 13 |
| Hospitality and Tourism/Tourism Development and Mgmt (CCL)... | 14 |
| Hospitality and Tourism/Tourism Development and Mgmt (AAS)... | 14 |
| Music Business (CCL) | 15 |
| Music Business (AAS) | 15 |
| Recreation Management (CCL)..... | 16 |
| Recreation Management (AAS)..... | 17 |
| Yoga Therapy (CCL)..... | 18 |

Course Descriptions

| | |
|--|----|
| Summary of Modifications, Additions and Deletions..... | 19 |
| AJS Administration of Justice Studies..... | 20 |
| AIS American Indian Studies | 20 |
| ART Art..... | 20 |
| BIO Biology | 20 |
| CHM Chemistry | 20 |
| CIS Computer Information Systems | 20 |
| CRE Critical Reading | 21 |
| EDU Education | 21 |
| EXS Exercise Science | 21 |
| HRM Hotel and Restaurant Management | 22 |
| PHY Physics..... | 22 |
| RDG Reading..... | 22 |

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 |

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 |

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

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 | 3 |
|--|---|

Critical Reading

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

Mathematics

| | |
|---|-----|
| + Any approved general education course in Mathematics area | 3-5 |
|---|-----|

DISTRIBUTION: 10 credits

Humanities and Fine Arts

| | |
|--|---|
| Any approved general education course in Humanities/Fine Arts area | 3 |
|--|---|

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 |
|--|---|

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 |
|----------|-----------------------|---|

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 |
|----------|---|-----|

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 area3

Critical Reading

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

Mathematics

+ Any approved general education course in Mathematics area3-5

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/ SPA AND WELLNESS CENTER MANAGEMENT**HRM**

Hospitality, Tourism,

and Culinary Arts Division

Program Director, Larry Williams

AP 253 480.423.6578

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 |
|---|--------|---|-----|

Mathematics

| | | | |
|---|--|---|-----|
| + | | Any approved general education course in Mathematics area | 3-5 |
|---|--|---|-----|

DISTRIBUTION: 10 credits

Humanities and Fine Arts

| | | | |
|--|--|--|---|
| | | Any approved general education course in Humanities/Fine Arts area | 3 |
|--|--|--|---|

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/ **HRM**
TOURISM DEVELOPMENT AND MANAGEMENT

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 |
|----------|-----------------------|---|

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 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 AIS

American 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/ADA

Art 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 COM

Communication & 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**

LC 305 480.423.6459

CRE

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

SB 130 480.423.6206

EDU

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

PE 149 480.423.6606

EXS

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.