

SADDLEBACK COLLEGE SUMMER REVIEW COMMITTEE

AGENDA

College Mission: Saddleback College empowers its diverse student body to achieve personal, academic, and economic advancement through equitable and innovative educational experiences.

Wednesday, June 4, 2025

The meeting starts promptly at **2:00PM in LRC 337**

- 1. Approval of Agenda**
- 2. DE Addenda for Academic Year 2024-25 (EFRN 501) – Consent Item, p. 2**
- 3. Proposed Course Revisions and Deletions for Academic Year 2026-27 – Consent Item, p. 3-4**
- 4. Proposed Program Revision for Academic Year 2026-27 (Basic Culinary Skills Certificate of Completion) – Consent Item, p. 5**
- 5. Announcements**
 - A. The next Summer Review Committee meeting is on Wednesday, June 25th in LRC 337 at 2:00pm.
- 6. Adjourn**

SADDLEBACK COLLEGE
DE ADDENDUM
ACADEMIC YEAR 2024-2025

6-4-25
Agenda Item 2
Page 2

School/ Division	Course Id	Catalog Id	Course Title	Action Taken
				assign=assignments
				CA Classification code (J=workforce prep, K=other noncredit enhanced funding, L=not eligible for enhanced funding, Y=credit course)
				cat desc= catalog description
				c/l w/+ cross-listed with (and list the other crs id)
				coreq=corequisite
				crs id=course prefix and/or number
				dc=delete course
				DE=distance education
				dv=delete version of course
				gr opt=grading option
				hrs=hours
				lim=limitation
				lrng obj=learning objectives
				moe=methods of eval
				nc=new course
				nv=new version of existing course
				oe/oe=open entry/open exit
				prreq=prerequisite
				pcs = program course status
				reactv=course reactivation
				rec prep=recommended prep
				rpt=repeatability
				SAM code=occupational code (A=apprenticeship, B=advanced occupational, C=clearly occupational, D=possibly occupational, E=non-occupational)
				sch desc=schedule description
				SLOs=student learning outcomes
				sr=scheduled review is for courses that are scheduled for review and there are no revisions
				ti=title
				TOP code=numerical classification code used to assign programs and courses to disciplines
				tps=topics
				txt=text-required for all courses numbered 1-299
				un=units
				val=validation
XE	EFRN 501	992984.00	INT FRN CONV-EI	DE

SADDLEBACK COLLEGE
REVISED AND DELETED COURSES
ACADEMIC YEAR 2026-2027

6-4-25
Agenda Item 3
Page 3

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				assign=assignments
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AD	ETT 24	390000.00	STAGE MANAGEMENT	txt
AD	ETT 40	836010.00	STAGECRAFT	sch desc, gr opt fr GN—Letter Grade only to <u>GR - Letter Grade or Pass/No Pass</u> , txt
AD	ETT 41	836030.00	LIGHTING DESIGN FUND	sch desc, gr opt fr GN—Letter Grade only to <u>GR - Letter Grade or Pass/No Pass</u> , txt
AD	ETT 42	836040.00	COSTUME DESIGN	sch desc, gr opt fr GN—Letter Grade only to <u>GR - Letter Grade or Pass/No Pass</u>

SADDLEBACK COLLEGE
REVISED AND DELETED COURSES
ACADEMIC YEAR 2026-2027

6-4-25
Agenda Item 3
Page 4

AD	ETT 100	433964.00	APPLIED TECH THEATRE	txt
AD	ETT 101	433965.00	DESIGN FUNDAMENTALS	sch desc, gr opt fr GN - Letter Grade only to <u>GR - Letter Grade or Pass/No Pass</u> , txt
AD	ETT 142	836080.00	THEATRE PRODUCTION	sch desc, gr opt fr GN - Letter Grade only to <u>GR - Letter Grade or Pass/No Pass</u> , txt, retaining rpt 1 time
AD	ETT 144	836070.00	THEATRE SCENERY PAINT	txt
AD	ETT 240	433392.00	ADVANCED STAGECRAFT	txt
AD	ETT 242	992523.00	THEME/STYLES OF PAINT	sch desc, gr opt fr GN - Letter Grade only to <u>GR - Letter Grade or Pass/No Pass</u> , txt
AD	ETT 244	992522.00	ADVAN SCENERY PAINT	sch desc, gr opt fr GN - Letter Grade only to <u>GR - Letter Grade or Pass/No Pass</u> , txt
AD	TA 14	992844.00	ADV STAGE MOVEMENT	txt, val
AD	TA 28	992812.00	PERFORMANCE & CULTURE	cat desc, sch desc, gr opt fr GN - Letter Grade only to <u>GR - Letter Grade or Pass/No Pass</u> , txt
AD	TA 47	992843.00	DISNEY	txt
AD	TA 48	992845.00	FROM STAGE TO SCREEN	sr
AD	TA 107	431575.00	AMERICAN MUSICAL THEA	txt
AD	TA 190	812070.00	ACTING FOR TV-FILM	sr
BI	BUS 103	500040.05	BUSINESS ENGLISH	txt
BI	BUS 125	500130.00	HUMAN RELATNS IN BUSN	txt
BI	BUS 135	500160.05	MARKETING	txt
BI	BUS 136	500180.00	PRIN OF RETAILING	txt
BI	CIS 481NC	2221.00	CISCO CCNA1	cat desc, sch desc, moe, txt
BI	CIS 482NC	2219.00	CISCO CCNA 2	moe, txt
CE	AEFN 789NC	669000.00	BASIC FOOD PREP	dc
CE	AEFN 790NC	669001.00	BAKING BASICS	dc
CE	AEFN 791NC	669002.00	HEALTHY COOKING	dc

SADDLEBACK COLLEGE
DELETED PROGRAM
ACADEMIC YEAR 2026-2027

Current
Basic Culinary Skills
Certificate of Completion

The Basic Culinary Skills Certificate of Completion prepares students for many entry-level culinary employment opportunities. These include positions as institution and cafeteria cooks, restaurant cooks, and food preparation workers. Students will be provided with the essential skills of sanitation as well as foundational cooking and baking, operations, and production in order to obtain entry level employment in the food service industry.

Program Student Learning Outcomes

Students who complete this program will be able to:

- Demonstrate preparation for entry level employment in the food service industry.
- Demonstrate practical skills related to the food service.
- Demonstrate proficient safety and sanitation production practices as related to the food service industry.

Required Core

Select one

CUL 271NC** ServSafe in Food Production NC 16.6
or

Servsafe Certification

AEFN 789NC* Basic Food Preparation 66.4

AEFN 790NC* Baking Basics 66.4

AEFN 791NC* Healthy Cooking 66.4

Total Hours for the Certificate
199.2-215.8

*Course has a prerequisite, corequisite, limitation, or recommended preparation; see course description.

**Students with valid California ServSafe Certification may have this core requirement waived.

Deleted
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Certificate of Completion

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