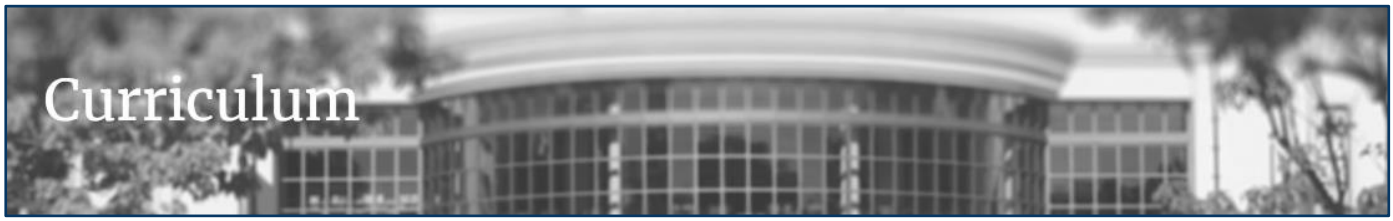

Proposal MINUTES
Wednesday, December 3, 2025 1:30 - 4:30pm
Building 2400: Room 204

NEW COURSES					
COURSE ID	PROPOSAL TYPES	CLASS SIZE	CLASS SIZE JUSTIFICATION	EFF DATE	JUSTIFICATION
FOOD 210 F Food Science and Technology Units: 3 Lecture: 2 Laboratory: 3 **TABLED**	Prerequisites: NONE	20	This course takes place in the Foods Laboratory, where students conduct hands-on experiments and individual projects that require specialized equipment and techniques. Maintaining a small class size ensures intensive, individualized instruction and supervision, allowing students to develop scientific and technical skills effectively. Close oversight is also essential for maintaining student safety and adhering to mandated sanitary standards in a laboratory setting.	2027 Fall	The proposed course is essential for expanding our curriculum to meet growing student interest in food science and technology while supporting transfer to local university programs. By integrating scientific principles with hands-on applications, the course will develop students' critical thinking and problem-solving skills in areas such as food chemistry, microbiology, and safety. It will serve as a required course in the new Food Science and Technology Certificate and Associate in Science degree, equipping

					students with the analytical and practical skills needed for academic and professional success in the field. The program addresses the ongoing demand for skilled professionals in the food industry. Nationally, the Bureau of Labor Statistics projects a 7% growth for agricultural and food science technicians and an 8% growth for agricultural and food scientists from 2023 to 2033, which is slightly faster than the average for all occupations. In California, the employment of agricultural and food science technicians is projected to grow by 9% from 2020 to 2030, while food scientists and technologists are expected to see a 16% increase as well. This growth is significantly higher than the national average, reflecting California's strong presence in the food industry. In Orange County, job growth is projected to be 5% for food science technicians and 4% for food scientists

					and technologists through 2027, according to the OC Center of Excellence. These projections highlight the favorable job market for graduates in this field. Proposed for Cal-GETC Areas 5A and 5C. Proposed for AA GE Area 5. Proposed for DE Hybrid.

REVISED COURSES					
COURSE ID	ACTION TAKEN	CLASS SIZE	CLASS SIZE JUSTIFICATION	EFF DATE	JUSTIFICATION
BIOL C1000. Introduction to Biology with Lab Units: 5 Lecture: 4 Laboratory: 3 **MSU**	• Textbooks • Course Content (that do not change the overall scope of the course) • Method of Evaluation • Catalog Description Update • Objectives Revision • Title Revision with Program Impacts (LIST Programs in Justification) GE: (old) Associate Degree General Education Requirements Area B1: Natural Sciences and Mathematics-Physical Sciences and Life Sciences Transfer: Associate Degree GE Requirements (beginning Fall 2025) Area 5: Natural Sciences GE: CSU General Education Requirements Area B2: Physical Universe and Life Forms - Life Science GE: CSU General Education Requirements	25	Lab – Individualized feedback and evaluation. This is a lab course in which the instructor provides extensive individualized feedback/evaluation on a regular basis. (e.g. problem sets, scientific experiments, development of lab skills, data collection, and lab reports)	2027 Fall	Phase 2B Common Course Numbering revision. Formerly known as BIOL 101 F General Biology. Title and number revisions impact the following programs: Psychology Associate in Arts Degree for Transfer, Child and Adolescent Development Associate in Arts Degree for Transfer, Elementary Teacher Education Associate in Arts Degree for Transfer, Oceanography Associate in Science Degree, Geology Associate in Science Degree for Transfer, and Interdisciplinary Studies: Emphasis in Science and Mathematics Associate in Arts Degree.

	Area B3: Physical Universe and Life Forms - Laboratory Activity Transfer: Cal-GETC Area 5B: Biological Science Transfer: Cal-GETC Area 5C: Laboratory GE: IGETC General Education Transfer Curriculum Area 5C: Physical and Biological Sciences - Physical Sciences Laboratory GE: IGETC General Education Transfer Curriculum Area 5B: Physical and Biological Sciences - Biological Sciences Transfer: UC/CSU Transfer Course				
BUS 100 F. Introduction to Business Units: 3 Lecture: 3 Laboratory: 0 **MSP** **DE: MSU**	• Textbooks • Course Content (that do not change the overall scope of the course) • Student Learning Outcomes • Catalog Description Update GE: (old) Associate Degree General Education Requirements Area D1: Social and Behavioral Sciences - Social, Political and Economic Institutions Transfer: Associate Degree GE Requirements (beginning Fall 2025) Area 4: Social and Behavioral Sciences Transfer: UC/CSU Transfer Course	40	While the instructor does lecture, much of the class time focuses on discussion, group learning, and/or formal/informal student presentations. Evaluation primarily through objective exams. Writing assignments are assessed mostly for concepts and structure.	2027 Fall	Six-Year Review. Updated Textbook. Added AI in Business content to reflect what is happening in the expansive world of business.

Roll Call Vote for BUS 100 F: 9 Yes and 2 No (Motion Second Passed)

Voting Members:	Present	Role:
Nicole Rossi	Y	Math Department Coordinator, Math Division Rep Sub
Allen Menton	Y	Fine Arts Division Rep

Gary Graves	Y	BUS/CIS Division Rep
George Bonnand	Y	Technology and Engineering Division Rep
Guy Dadson	Y	Tech Review Chair, Natural Sciences Div. Rep
Thydan Huynh	N	COUN Division Rep
Kelly Nelson-Wright	Y	Social Sciences Division Rep
Amber Gonzalez	Y	Ethnic Studies and Student Equity Division Rep
Yolanda Duron	N	PE Division Rep
Lugene Rosen	Y	LIB Division Rep
Geoff Smith	Y	Humanities Division Rep

CDES 122 F. Principles of Early Childhood Education Units: 3 Lecture: 3 Laboratory: 0 **MSU**	• Textbooks • Course Content (that do not change the overall scope of the course) • Student Learning Outcomes • Assignments Revision • Catalog Description Update • Six-Year Review • Objectives Revision Transfer: CSU Transfer Course	30	While the instructor does lecture at times, much of the class time focuses on discussion, group learning and/or formal/informal student presentations. Evaluation is through a combination of written assignments and projects. Instructor introduces and grades individualized assignments such as the development of philosophy statements and in class presentations. Requires three or more writing assignments using advanced, analytical and critical thinking skills. All writing is assessed for critical thinking, conceptual understanding, structure, style and mechanics.	2027 Fall	Six-Year Review.
NUTR 210 F. Human Nutrition Units: 3 Lecture: 3 Laboratory: 0 **MSU as a BLOCK** **GE: MSU**	• Textbooks • Course Content (that do not change the overall scope of the course) • Student Learning Outcomes • Method of Evaluation • Assignments Revision • Catalog Description Update	35	While the instructor does lecture, much of the class time focuses on discussion, group learning, and/or formal/informal student presentations. Evaluation primarily through objective exams. Writing	2027 Fall	MAJOR REVISION and CAL-GETC ADDITION: This course has been revised and is proposed due to its alignment with GE biological sciences standards, similar to courses at Sacramento City College and Cypress College. Similar courses at

	• Schedule Description Update • Class Size Revision • Objectives Revision • AA GE Addition • Cal-GETC Addition Transfer: Associate Degree GE Requirements (beginning Fall 2025) Area 5: Natural Sciences Transfer: Associate Degree GE Requirements (beginning Fall 2025) Area 7: Lifelong Learning and Self-Development GE: CSU General Education Requirements Area E: Lifelong Understanding and Self-Development Transfer: CSU Transfer Course Yes Transfer: Cal-GETC Area 5B: Biological Science Transfer: UC/CSU Transfer Course		assignments are assessed mostly for concepts and structure.		CSULB and UC-Berkeley also meet biological sciences GE requirements. It introduces a wide range of biological concepts in the discipline and fosters critical thinking and scientific literacy. It is suitable for CAL-GETC Area 5B as it enhances students' general education experience by promoting advanced knowledge and skills essential for further study in the biological sciences. In Fall 2024 the Academic Senate for California Community Colleges (ASCCC) passed Resolution Number 101.01, which states that "Nutrition courses are appropriate for inclusion in the California General Education Transfer Curriculum (Cal-GETC) Subject Area 5B as evidenced by the required topics including the scientific method and its application, cellular and molecular biology, anatomy and physiology, biochemistry, biotechnology, microbiology, metabolism, immunology, public health, endocrinology, sustainability, and chemistry." Addition of AA GE Area 7. Proposed change in class size FROM 40 TO 35 due to our transition in pedagogy/curriculum,

					labor equity, and the size of similar courses at Fullerton College, Cypress College, and other community colleges. While the instructor does lecture, much of the class time focuses on discussion, group learning, and/or formal/informal student presentations. Evaluation primarily through objective exams. Writing assignments are assessed mostly for concepts and structure.
NUTR 210HF. Honors Human Nutrition Units: 3 Lecture: 3 Laboratory: 0	• Textbooks • Course Content (that do not change the overall scope of the course) • Student Learning Outcomes • Method of Instruction • Assignments Revision • Catalog Description Update • Schedule Description Update • Objectives Revision • AA GE Addition • Cal-GETC Addition Transfer: Associate Degree GE Requirements (beginning Fall 2025) Area 5: Natural Sciences Transfer: Associate Degree GE Requirements (beginning Fall 2025) Area 7: Lifelong Learning and Self-Development GE: CSU General Education Requirements Area E: Lifelong Understanding and Self-Development Transfer: CSU Transfer Course	25	The Fullerton College Honors Advisory Board recommends a class size of 25 for honors courses. Class time focuses on individualized instruction, student presentation time, and/or group learning. Requires three or more research/writing assignments using advanced analytical and critical thinking skills. Writing assignments are assessed for critical thinking, conceptual understanding, structure, style and mechanics.	2027 Fall	MAJOR REVISION and CAL-GETC ADDITION: This course has been revised and is proposed due to its alignment with GE biological sciences standards, similar to courses at Sacramento City College and Cypress College. Similar courses at CSULB and UC-Berkeley also meet biological sciences GE requirements. It introduces a wide range of biological concepts in the discipline and fosters critical thinking and scientific literacy. It is suitable for CAL-GETC Area 5B as it enhances students' general education experience by promoting advanced knowledge and skills essential for further study in the biological sciences. In Fall 2024 the Academic Senate for California Community Colleges (ASCCC) passed Resolution

	Yes Transfer: Cal-GETC Area 5B: Biological Science Transfer: UC/CSU Transfer Course				Number 101.01, which states that "Nutrition courses are appropriate for inclusion in the California General Education Transfer Curriculum (Cal-GETC) Subject Area 5B as evidenced by the required topics including the scientific method and its application, cellular and molecular biology, anatomy and physiology, biochemistry, biotechnology, microbiology, metabolism, immunology, public health, endocrinology, sustainability, and chemistry." Proposed for Cal-GETC Area 5B. Proposed for AA GE Area 7.

DEACTIVATION OF COURSES		
COURSE ID	EFF DATE	JUSTIFICATION
BUS 228 F. Study Abroad Experience **MSU as a BLOCK**	2027 Fall	Course Deactivation. No program impacts. Course is no longer needed.
BUS 298 F. Advanced Topics in Business	2027 Fall	Course Deactivation. No program impacts. Course is no longer needed and is not used in any programs.

NEW DEGREES/CERTIFICATES			
DEGREE	ACTION TAKEN	EFF DATE	JUSTIFICATION
Foods **TABLED**	**Food Science Certificate** The Food Science Certificate is designed to provide students with fundamental knowledge and skills in food science and technology. The required courses cover essential topics in food science and technology, chemistry, biology, food safety, nutrition, and statistics. This certificate prepares students for entry-level positions as food science technicians in settings such as food manufacturing companies, research and development	2027 Fall	The Food Science Certificate is designed as a micro-credential to meet industry needs for Food Science Technicians. The required courses prepare students for entry-level positions in various settings, such as food manufacturing companies, research and development laboratories, quality assurance departments, and regulatory

	laboratories, government agencies, and quality assurance departments. This certificate requires a total of 25-29 units. A grade of C or better is required in each course taken. Required Courses (23-24 units): Units BIOL 101 F General Biology 5 or BIOL 101HF Honors General Biology 5 CHEM 107 F Preparation for General Chemistry 5 FOOD 110 F Food Safety and Sanitation 3 FOOD 210 F Food Science and Technology 3 NUTR 210 F Human Nutrition 3 or NUTR 210HF Honors Human Nutrition 3 PSY 161 F Elementary Statistics for Behavioral Science 4 or PSY 161HF Honors Elementary Statistics for Behavioral Science 4 or SOSC 120 F Introduction to Probability and Statistics 4 or STAT C1000 Introduction to Statistics 4 or STAT C1000H Introduction to Statistics - Honors 4 or STAT C1000E Introduction to Statistics 5 Restricted Electives (2-5 units): Units BIOL 194 F Quality and Regulatory Compliance in the Biosciences		agencies. This certificate serves as a flexible, targeted pathway for students to quickly enter the workforce or as a stepping stone towards higher education in food science. This allows students to earn while they learn and potentially pursue further education. It also offers current food industry workers an opportunity to upskill and qualify for more advanced positions. The program addresses the ongoing demand for skilled professionals in the food industry while offering a stackable credential that can be combined with other certificates or a food science degree. Nationally, the Bureau of Labor Statistics projects a 7% growth for agricultural and food science technicians, faster than the average for all occupations. In California, the employment of agricultural and food science technicians is projected to grow by 9% from 2020 to 2030. This growth is significantly higher than the national average, reflecting California's strong presence in the food industry. In Orange County, job growth is projected to be 5% for food science technicians through 2027, according to the OC Center of Excellence. These projections highlight the favorable job market for graduates in this field.

	2 FOOD 102 F Introduction to Foods 3 MICR 262 F General Microbiology 5 NUTR 100 F Careers in Nutrition and Foods 2 NUTR 295 F Nutrition and Foods Internship 2 - 4 Total Units 25 - 29		