

2018-2019
A California Community College
SPRING 2019 CATALOG ADDENDUM

Accredited by
The Western Association of Schools and Colleges
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Accuracy Statement

The Santa Clarita Community College District and College of the Canyons have made every reasonable effort to determine that everything stated in this catalog is accurate. Courses and programs offered, together with other matters contained herein, are subject to changes without notice by the administration of the College for reasons related to student enrollment, level of financial support, or for any other reason at the discretion of the College. The College further reserves the right to add, to amend, or repeal any of the rules, regulations, policies and procedures, consistent with applicable laws.

Addendum to Spring 2019 Catalogue

ASTRONOMY

ASTRON 101L OBSERVATIONAL ASTRONOMY

Units: 1.00

UC:CSU 54.00 hours lecture

Co-requisite: ASTRON-101

Introduces the techniques of observational astronomy. Utilizes star charts, telescopes, and digital cameras to observe and map objects in the sky. Includes an analysis of the properties of light and atoms.

CULINARY ARTS

CULARTS 121 CULINARY FUNDAMENTALS I

Units: 3.00

CSU 36.00 hours lecture, 54.00 hours lab

Co-Requisite: CULARTS-050 and CULARTS-055

Recommended Preparation: CULARTS-120

Introduces classical cooking and current theories to provide students with the basics of food chemistry and cooking techniques, as well as equipment, ingredients and basic professional cooking techniques. Field trips may be required.

CULARTS 123 CULINARY FUNDAMENTALS II

Units: 3.00

CSU 36.00 hours lecture, 54.00 hours lab

Prerequisite: CULARTS-050, CULARTS-055 and CULARTS-121

Continues development of skills learned in CULARTS-121. Introduces intermediate level culinary techniques and modern cooking styles, emphasizing beef, poultry, fish and shellfish, pork and game cooking techniques. Plate presentation theory and practice explored. Field trips may be required.

CULARTS 125 PRINCIPLES OF GARDE MANGER I

Units: 3.00

CSU 27.00 hours lecture, 81.00 hours lab

Prerequisite: CULARTS-050, CULARTS-055 and CULARTS-121

Introduces theory and practical skills needed to produce quality salads, sandwiches, appetizers and cold sauces for a restaurant pantry station. Also includes identification and production of cheese and fruit displays. Field trips may be required.

CULARTS 127 PRINCIPLES OF BAKING

Units: 3.00

CSU 27.00 hours lecture, 81.00 hours lab

Co-requisite: CULARTS-055

Introduces the principles of baking, including the basic characteristics and function of the major ingredients and the importance of accurately measuring weight. Field trips may be required.

CULARTS 128 PRINCIPLES OF BAKING II

Units: 3.00

CSU 36.00 hours lecture, 54.00 hours lab

Prerequisite: CULARTS-127

Introduces the preparation of refined pastries and desserts. The theory and practical skills required to produce quality pastries for the hotel/restaurant/catering industries. Field trips may be required.

CULARTS 129 CAKE DECORATING ESSENTIALS

Units: 3.00

CSU 36.00 hours lecture, 54.00 hours lab

Prerequisites: CULARTS-055 and CULARTS-127

Presents a variety of preparation techniques that emphasize the fundamentals of the American and European style of cake decoration. Commercial culinary practices that will be included are: equipment, procedures of cake production, coloring techniques, design transfer, cake construction, borders, and icings. Field trips may be required.

CULARTS 130 PASTRY ART

Units: 2.00

CSU 18.00 hours lecture, 54.00 hours lab

Prerequisite: CULARTS-128

Co-requisite: CUALRTS-129

Introduces culinary techniques to prepare industry standard individual plated desserts, and their components. Includes working with pulled sugar, garnishing preparation and preparation of frozen desserts. Field trips may be required.

CULARTS 131 CHOCOLATES

Units: 2.00

CSU 9.00 hours lecture, 81.00 hours lab

Prerequisite: CULARTS-128

Introduces fundamental techniques in chocolate production, including candies, confections and desserts. Field trips may be required.

CULARTS 132 CULINARY FUNDAMENTALS III

Units: 3.00

CSU 36.00 hours lecture, 54.00 hours lab

Prerequisite: CULARTS-123

Presents advanced theory in culinary techniques and modern cooking styles, including breakfast and brunch cookery, vegetarian dishes and menu design. Field trips may be required.

CULARTS 133 INTERNATIONAL CUISINE

Units: 2.50

CSU 27.00 hours lecture, 54.00 hours lab

Prerequisite: CULARTS-123

Introduces the skills necessary to prepare international foods including traditional methods of preparation and the cultural influences on each dish; promotes an appreciation of international foods and culture. Field trips may be required.

CULARTS 134 ICUE CAFE PRODUCTION I

Units: 4.00

CSU 36.00 hours lecture, 108.00 hours lab

Prerequisite: CULARTS-123

Provides fundamentals of commercial food preparation and restaurant operations. Students rotate through stations of a student run café for lunch, developing food preparation skills and hands on experience. Field trips may be required.

CULARTS 135 CATERING

Units: 3.00

CSU 27.00 hours lecture, 81.00 hours lab

Prerequisite: CULARTS-121

Presents practical training for chefs in all aspects of catering, including food service, staff and management. Field trips may be required.

CULARTS 136 ICUE FRONT OF HOUSE SERVICE

Units: 3.00

CSU 27.00 hours lecture, 81.00 hours lab

Prerequisite: CULARTS-121

Presents practical training for chefs in all aspects of service for the front of the house. Field trips may be required.

CULARTS 138 ICUE CAFE PRODUCTION II

Units: 4.00

CSU 36.00 hours lecture, 108.00 hours lab

Prerequisite: CULARTS-132

Provides fundamentals of commercial food preparation and restaurant operations. Students rotate through stations of a student run cafe, developing food preparation skills and hands on experience. Field trips may be required.

PUBLIC SAFETY – AGENCY TRAINING

The College, in conjunction with various community partner agencies, provides additional advanced training courses that are approved by the State Fire Marshal, the California Department of Forestry and Fire Protection, and the Commission on Peace Officer Standards Training (P.O.S.T.). These advanced training courses are part of the Los Angeles County Fire Department, Los Angeles County Lifeguard, Los Angeles Sheriff Department, and Los Angeles Police Department series.

Registration for the following courses are limited to students who have successfully completed the prerequisites, or provide evidence of minimum skills necessary to be successful in the course, that are listed in the course outlines or record. Approval of equivalent enrollment eligibility is not a guarantee that state regulatory and licensing authorities will also grant equivalency for licensure or employment purposes. For more information on the minimum skills validation for these course contact the College's Academic Affairs office. The courses listed below may be repeated if used for legally mandated training and are offered pass/no-pass only unless otherwise noted.

LAW ENFORCEMENT, POLICE DEPARTMENT ADVACNED TRAINING - (LEPD)

LEPD 060 DUI - DRIVING UNDER INFLUENCE

Units: 2.00

40.00 hours lecture

Provides peace officers with the knowledge, skills, and abilities to effectively increase the deterrence of Driving Under the influence (DUI) violations, resulting in a reduction of the number of collisions, deaths, and injuries caused by impaired drivers.

LEPD 100A BASIC ACADEMY PART 1

Units: 12.00

101.00 hours lecture, 355.00 hours lab

Introduces and initiates training in basic law enforcement tactics and techniques specifically used by California law enforcement agencies. Examines community relations, criminal law, criminal evidence, patrol procedures, evidence procedures, vehicle codes, vehicle operations, communications, physical conditioning, health and safety, self-defense tactics, weapons, and marksmanship.

LEPD 100B BASIC ACADEMY PART 2

Units: 12.00

110.00 hours lecture, 330.00 hours lab

Continuation of basic training in law enforcement tactics and techniques specifically used by California law enforcement agencies. Examines rules of evidence, investigative reporting, marksmanship, weapons violations, information systems, custody and jail operations, controlled substances, First aid & CPR, people with disabilities, juveniles, hazardous materials, terrorist threats and gangs.

**LAW ENFORCEMENT, SHERIFF DEPARTMENT
ADVANCED TRAINING - (LESD)**
LESD 045 DE-ESCALATION AND VERBAL RESOLUTION TRAINING (DeVRT)

Units: 1.50

32.00 hours lecture

Examines core concepts that emphasize effective and positive interaction with inmate population dealing with a crisis or a mental or physical disability. Provides an enhanced perspective, on how to react in situations within the correctional environment that warrant the use of de-escalation techniques and communication strategies.

LESD 046 BASIC CUSTODY REPORTS

Units: 0.25

8.00 hours lecture

Provides training on the purpose and usage of reports unique to Los Angeles County Sheriff's Department Custody Division. Includes instruction on proper report completion stressing the importance of their use and how it relates to documentation and liability.

LESD 047 INCIDENT REPORT WRITING IN A CUSTODY ENVIRONMENT

Units: 0.25

8.00 hours lecture

Designed for LA County Sheriff's Department employees with limited report writing skills. Provides students with the basic skills needed to investigate and write incident reports.

LESD 048 USE OF FORCE DOCUMENTATION

Units: 0.25

8.00 hours lecture

Provides custody line personnel with the needed information in order to prepare accurate, timely, and complete reports on Use of Force Incidents. Identifies the Use of Force policies as they relate to the Los Angeles County Sheriff's Department Custody division.

LESD 049 RIOT BATON/EXPANDABLE BATON CERTIFICATION

Units: 0.25

8.00 hours lecture

Designed to instruct and certify sworn personnel in the proper use of Departmentally approved Custody Riot batons and expandable straight batons. Topics include force policy, baton nomenclature, and baton striking and defense techniques for those personnel assigned to all sworn Custody facility positions, including for those personnel assigned to perimeter unit, prisoner transportation and inmate visiting center positions.

LESD 050 VALUES BASED DECISION MAKING

Units: 0.25

8.00 hours lecture

Introduces the concept of decision-making based on departmental core values, while exploring personal values and ethics. Demonstrates the positive and negative influences of group dynamics on individual decision-making and provides techniques on how to maintain individual integrity through communication strategies.

LESD 051 B-SCAN OPERATOR

Units: 0.25

8.00 hours lecture

Provides the needed information and hands on instruction to operate the B-SCAN machine correctly.

LESD 052 ETHICS AND SUICIDE PREVENTION

Units: 0.25

8.00 hours lecture

Provides the knowledge and skills necessary to identify and avoid ethical violations of LASD policies and procedures, to address suicide as it occurs in a custody setting and to identify the at risk inmate. Discussion will include events that trigger suicidal situations, symptoms that signal suicide risk, detailed procedures for prevention and intervention measures to ward off suicide.

LESD 053 TASER

Units: 0.25

8.00 hours lecture

Provides training in the use of TASER Conducted Energy Weapon (CEW) for Los Angeles County Sheriff's Department. Includes instruction on proper technique, design and structure, policy and procedure, human reactions, and situational risks & considerations.

LESD 054A RESERVE ACADEMY MODULE III

Units: 5.50

75.00 hours lecture, 104.00 hours lab

Provides Sheriff Reserve Deputy Level III training in basic law enforcement tactics and techniques specifically designed by the Los Angeles Sheriff's Department.

LESD 054B RESERVE ACADEMY MODULE II

Units: 7.50

101.00 hours lecture, 108.00 hours lab

Provides Sheriff Reserve Deputy Level II training in basic law enforcement tactics and techniques specifically designed by the Los Angeles Sheriff's Department.

LESD 100A BASIC ACADEMY PART 1

Units: 12.00

110.00 hours lecture, 330.00 hours lab

Provides training in basic law enforcement tactics and techniques specifically used by the Los Angeles Sheriff Department. Topics include leadership, criminal justice system, community policing, crisis intervention, criminal law, property crime, death investigation, crimes against children, sex crimes, domestic violence, controlled substances, search and seizure, investigative report writing, evidence, vehicle operations and use of force, crimes in progress, handling crowds and traffic enforcement.

LESD 100B BASIC ACADEMY PART 2

Units: 12.00

110.00 hours lecture, 330.00 hours lab

Completes basic training in law enforcement tactics and techniques specifically used by the Los Angeles Sheriff Department. Topics include missing persons, traffic enforcement and collisions, custody, fitness, arrest and control, first aid and CPR, firearms, information systems, gang awareness, weapons violations, emergency management, history of law enforcement and respect based leadership.

WATER SYSTEMS TECHNOLOGY

WATER 040 WATER DISTRIBUTION OPERATOR I

Units: 3.00

54.00 hours lecture

Recommended Preparation: WATER-030

Introduces basic concepts and processes of drinking water distribution systems, including a general background of drinking water sources, regulations, water system design, and various distribution system appurtenances. Assists in the preparation of the State of California Water Resources Control Board Certification Exams for Grades I and II. Field trips may be required.

WATER 041 WATER DISTRIBUTION OPERATOR II

Units: 3.00

54.00 hours lecture

Recommended Preparation: WATER-040 or four years of employment in a water treatment plant, water distribution system or hold a valid Grade I license.

Presents intermediate to advanced principles of water distribution. Assists in preparation for Grade III & IV Water Distribution Operator's Certificate examination given by the State of California Water Resources Control Board. Field trips may be required.

WATER 050 WATER TREATMENT PLANT OPERATION PROCESSES I

Units: 3.00

54.00 hours lecture

Recommended Preparation: WATER-030 & WATER-035

Presents the basic operating principles and techniques of the conventional surface water treatment processes of coagulation, flocculation, sedimentation, and filtration, plus those of disinfection processes. Assists in preparation for Grade T1 and T2 Water Treatment Plant Operator's Certificate examination given by the State of California Water Resources Control Board. Field trips may be required.

WATER 052 WATER TREATMENT PLANT OPERATION PROCESSES II

Units: 3.00

54.00 hours lecture

Recommended Preparation: WATER-031 and 050.

Examines advanced topics in conventional surface water treatment processes and disinfection, as well as non-conventional treatment processes. Assists in preparation for Grade T3 and T4 Water Treatment Plant Operator's Certificate examination given by the State of California Water Resources Control Board. Field trips may be required.