

Cuesta College
Program Discontinuance Teach Out Plan

Program Title	Program Courses	Students Eligible for Teach Out	Proposed Plan for Teaching Out Remaining Students Left in the Discontinued Program			
			Spring 2013	Summer 2013	Fall 2013	MOU Agreements
Viticulture Agricultural Technology C.S. Viticulture Practices C.S. Viticulture Practices and Maintenance	AGTC 105 110 115 120 130 135 140	<p>2 students eligible for teach outs</p> <p>Based on the info student services which I believe are based on student's who were registered for Fall 2012 and who declared a Vit cert as their major 2 students who were beyond the 50% point of this 5 credit certificate.</p> <p>The total sequence in the viticulture program is comprised of 7 courses that account for 5 credits</p>	BIO 220 SUB FOR AGTC 140		We anticipate having fee based offerings by Fall 2013. We are working with industry to develop this.	<p>We are preparing a grid formalizing AHC approved substitutes; as well as making recommendations for Cuesta substitutes.</p> <p>Our programs were designed to provide students with entry level skills and exposure to the viticulture. Students wishing to complete the remaining requirements of their certificate can take courses at AHC in their Viticulture Program</p>
Fashion AA CA Fashion Design Fashion Merchandising	FDM 210 212 216 218 220 235 263 265	<p>12 students may be eligible (at 50%) provided they enroll in FDM 220 if not 6 students appear to be eligible</p> <p>Based on students who attended in Fall 12 and declared a Fashion Program as their Major (data from A&R)</p>	FDM 220	N/A	N/A	TBD

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Program Title	Program Courses	Students Eligible for Teach Out	Proposed Plan for Teaching Out Remaining Students Left in the Discontinued Program			
			Spring 2013	Summer 2013	Fall 2013	MOU Agreements
Program Suspended						
Interior Des	ID	9 students estimated	ID 278	ID 280 & 284	ID 286 & 290	N/A
AA	270					
	272					
	274					
CA	276					
	278					
	280					
	282					
	284					
	286					
	288					
	290					
Hospitality	HOSP	7 students estimated	HOSP 215 & HOSP 225	HOSP 201	N/A	N/A
AA	201					
	205					
CA	210					
CS	215					
	220					
	225					
	230					
	235					
	240					
	245					

Program Title	Program Courses	Students Eligible for Teach Out	Proposed Plan for Teaching Out Remaining Students Left in the Discontinued Program			
			Spring 2013	Summer 2013	Fall 2013	MOU Agreements
Real Estate	RE 147 160 162 163 164 165 168 169 193	Students do not declare this as a major	N/A	N/A	N/A	Website reference: http://dre.ca.gov/Examinees/EducationCourses.html
Culinary	CUL 125 CUL 145 CUL 149 CUL 210 CUL 213 CUL 220 CUL 230 CUL 235 CUL 240 CUL 243	Based on faculty count this proposal would impact potentially 14 students We are tabulating data from A&R	1 st 9 wks CUL 210 CUL 220 2 nd 9 wks CUL 230 CUL 125, 235, 145 Encourage NUTR 210 NUTR 222 MATH 112	CUL 240 CUL 149	N/A	N/A

PROGRAM ANALYSIS

Program: **Viticulture Practices**

Catalog Description

C.S., VITICULTURE PRACTICES

Required Courses (5 credits)

AGTC 105 Vineyard Pruning .5

AGTC 110 Propagation Techniques .5

AGTC 115 Vineyard Irrigation and Fertilization 1

AGTC 120 Vineyard Canopy Management 1

AGTC 130 Basic Viticulture 1

AGTC 135 Pest Control Management Update .5

AGTC 140 Soil Fertility and Quality in Central Coast Viticulture .5

C.S., VITICULTURE PRACTICES AND MAINTENANCE

Required Courses (17 credits)

AGTC 105 Vineyard Pruning .5

AGTC 110 Propagation Techniques .5

AGTC 115 Vineyard Irrigation and Fertilization 1

AGTC 120 Vineyard Canopy Management 1

AGTC 130 Basic Viticulture 1

AGTC 135 Pest Control Management Update .5

AGTC 140 Soil Fertility and Quality in Central Coast Viticulture .5

CTCH 250 Introduction to Construction 3

CTCH 168 Residential Plumbing 3

CTCH 169 Residential Wiring 3

WELD 270A Basic Welding 3

Plan for Program Completion

Cuesta Course substitute

BIO 220 for AGTC 140

We anticipate having fee based offerings by Fall 2013. We are working with industry to develop this.

We are preparing a grid formalizing AHC approved substitutes; as well as making recommendations for Cuesta substitutes.

Rationale

There appear to be few students eligible for a "teach out." This number may expand depending how the query is conducted.

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PROGRAM ANALYSIS

Program: **Fashion**

Catalog Description (This the new program)

Fashion Design	Fashion Merchandising
FDM 210	FDM 210
FDM 212	FDM 212
FDM 216	FDM 218
FDM 218	FDM 220
FDM 220	FDM 225
FDM 225	FDM 230
FDM 263	FDM 235
FDM 265	CAOA 261

Plan for Program Completion

SP 2013 - Cuesta will be offering FDM 220 in the Spring

Course substitutions at Cuesta College

FDM 216 substitution ART 255

FDM 263 substitution ART 221, 222, 223 or 234

FDM 230 substitution BUS 240, 243, 249, 241 or 246

FDM 235 substitution BUS 240, 241 or 246

Potential direct articulations with AHC –

FDM 212 – FCS 139

FDM 235 – FCS 137

FDM 263 – FCS 140 AB

There are additional courses from both Cuesta and AHC in both Art and Business that can serve as substitutions. Ginger Behnke, Lead Faculty for Fashion and Dean Cascamo have made initial contact with AHC. AHC is attempting to strengthen their program and offer courses on a consistent basis. It is likely that students will have the opportunity to continue taking Fashion courses at AHC and apply them towards a Cuesta degree or use what they have earned at Cuesta and apply it towards an AHC degree if they so chose.

March 1, 2013

Rationale

The program at AHC appears to offer direct articulation opportunities as identified above – additionally there are likely to be a number of Cuesta courses in Business and Art that could serve as substitutions. Since the program has recently changed – some students might choose to elect to graduate under previous degree patterns. Counselors should meet with the remaining Fashion Students and Identify possible scenarios.

PROGRAM ANALYSIS

Program: **Interior Design**

Catalog Description

<p><i>A.A., INTERIOR DESIGN</i> Required Courses (42 credits) CIS 210 Introduction to Computer Applications 4 ID 270 Introduction to Interior Design 3 ID 272 Architectural Drafting and Structure for Interior Design ID 274 Interior Design Studio 1 4 ID 276 Principles of Green Design ID 278 Interior Design Studio 2 4 ID 280 Materials and Methods of Interior Design 3 ID 282 History of Interior Design 4 ID 284 Interior Design Studio 3 4 ID 286 CAD for Interior Design 3 ID 288 Professional Practice 3 ID 290 Interior Design Studio 4 4</p>	<p><i>C.A., INTERIOR DESIGN</i> Required Courses (42 credits) CIS 210 Introduction to Computer Applications 4 ID 270 Introduction to Interior Design 3 ID 272 Architectural Drafting and Structure for Interior Design ID 274 Interior Design Studio 1 ID 276 Principles of Green Design 3 ID 278 Interior Design Studio 2 4 ID 280 Materials and Methods of Interior Design 3 ID 282 History of Interior Design 4 ID 284 Interior Design Studio 3 4 ID 286 CAD for Interior Design 3 ID 288 Professional Practice 3 ID 290 Interior Design Studio 4 4</p>
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Plan for Program Completion

March 1, 2013

Interior Design Curriculum												
Curriculum for Degree					Teach Out Classes	Substitution Classes						
ID 270 Intro	3											3
ID 272 Drafting	3											3
ID 274 Studio 1	4											4
CIS 210	4											4
ID 276 Green	3					ARCH 245 & ARCH 246 or ARCH 248	OR	ART 229				3
ID 278 Studio 2	4				ID 278 Studio 2							4
ID 280 Materials	3				ID 280 Materials							3
ID 282 History	4					ART 203 & 204						6
ID 284 Studio 3	4				ID 284 Studio 3							4
ID 286 CAD	3				ID 286 CAD							3
ID 288 Pracice	3					OMIT - Slo's Incorporated into Studio Classes					0	
ID 290 Studio 4	4				ID 290 Studio 4							4
	42											41
Students must have a minimum of 40 approved design units in degree for ASID & NCIDQ qualification.												

Rationale

Completes the current cycle and these courses are still needed as is even if program merges with architecture and becomes Interior Architecture

March 1, 2013

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PROGRAM ANALYSIS

Program: **Hospitality**

Catalog Description

<p><i>A.S., HOSPITALITY</i> Required Courses (30 credits)</p> <p>HOSP 201 Introduction to Hospitality 3 HOSP 205 Front Office Operations 3 HOSP 210 Hospitality Marketing and Sales 3 HOSP 215 Housekeeping Operations 3 HOSP 220 Supervision in the Hospitality Industry 3 HOSP 225 Hospitality Law 3 HOSP 230 Food and Beverage Operations 3 HOSP 235 Hospitality Security and Loss Prevention 3 HOSP 240 Hospitality Training and Development Skills 3 HOSP 245 Hospitality Internship 3</p>	<p><i>C.A., HOSPITALITY</i> Required Courses (24 credits)</p> <p>HOSP 205 Front Office Operations 3 HOSP 210 Hospitality Marketing and Sales 3 HOSP 215 Housekeeping Operations 3 HOSP 220 Supervision in the Hospitality Industry 3 HOSP 225 Hospitality Law 3 HOSP 230 Food and Beverage Operations 3 HOSP 235 Hospitality Security and Loss Prevention 3 HOSP 240 Hospitality Training and Development Skills 3</p>	<p><i>C.A., HOSPITALITY FUNDAMENTALS</i> Required Courses (15 credits) Choose any 5 courses from the following:</p> <p>HOSP 201 Introduction to Hospitality 3 HOSP 205 Front Office Operations 3 HOSP 210 Hospitality Marketing and Sales 3 HOSP 215 Housekeeping Operations 3 HOSP 220 Supervision in the Hospitality Industry 3 HOSP 225 Hospitality Law 3 HOSP 230 Food and Beverage Operations 3 HOSP 235 Hospitality Security and Loss Prevention 3 HOSP 240 Hospitality Training and Development Skills 3 HOSP 245 Hospitality Internship 3</p>
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Plan for Program Completion

Cuesta College Hospitality Course Substitution

School	Contact	Email	HOSP 201 Intro to Hospitalit y	HOSP 205 Front Office Operatio ns	HOSP 210 Hospitality Sales & Marketing	HOSP 215 House- keeping Operatio ns	HOSP 220 Supervision in the Hospitality Industry	HOSP 225 Hospitalit y Law	HOSP 230 Food & Beverage Operations	HOSP 235 Hospitality Security & Loss Preventio n	HOSP 240 Hospitality Training & Developmen t	HOSP 245 Hospitality Internship
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Substitutions

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Cuesta College	Don Norton Interim Department Chair Business Education	Phone: (805)546- 3100 X2765 Email: dnorton@cuesta.ed u				Bus 240 Advertisin g or Bus. 243 Marketing and Sales		Bus 283 Managemen t and Supervision			Bus 283 Management and Supervision	WExp252L Cooperativ e Work Experience
Santa Barbara City College	Randy Bublitz Department Chair School of Culinary Arts & Hotel Management	Phone: (805)965- 0581 X2457 Email: bublitz@SBCC.edu		HM 151 Front Office Operations	HM 257 Hosp. Sales & Marketing	HM 152 House- keeping Operations	HM 256 Supervision in the Hosp. Industry	HM 150 Hospitality Law	HM 153 Food & Beverage Operations	HM 258 Security & Loss Managemen t	HM 259 Training & Development Skills in Hosp.	HM 290 Hotel Work Experience
Hancock College	Robert Weir Culinary Arts Coordinator	Phone: (805) 922-6966 X3839 Email: rweir@hancockcollege.edu	CA 119 Intro to Hospitality (2 units)						CA 126 Food Production Cost, Control & Managemen t - Online			
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Rationale

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March 1, 2013

PROGRAM ANALYSIS

Program: **Culinary**

Catalog Description

These are the core culinary classes for the CA and AS:

CUL 125 Baking and Baking Science I 1
CUL 145 Advanced Pastry Arts 1
CUL 149 Vegetarian Cuisine 1
CUL 210 Culinary Arts Fundamentals I 2.5
CUL 213 Food Sanitation and Safety 3
CUL 220 Culinary Arts Fundamentals II 1.5
CUL 230 Meat, Poultry, and Seafood Analysis and Production 1.5
CUL 235 Intermediate Baking 1
CUL 240 Garde Manger 1
CUL 243 International Cuisine .5

Plan for Program Completion

The plan is to have run through the entire cycle one last time to account for any outliers who were not able to complete. I think this is our best guarantee to maximize participation in the below plan. I have a call into Tom Meideros at 805-423-1080

1st 9 weeks of):

CUL 210

CUL 220

2nd 9 weeks of Spring:

CUL 230

CUL 125, 235, 145 (3 baking levels)

6 week summer session:

CUL 240

CUL 243

CUL 149

Additional offerings

NUTR 210

NUTR 222

MATH 112

Substitute any Hospitality course for the Hospitality requirement

Rationale

At one time, 3 separate cohorts of students were going through the program each term, it was reduced to 2 cohorts and then finally to one. So although, this Fall should have been the close of a cohort – there are students who did not complete previous cohorts and are past the fifty percent mark. This plan should maximize our potential to meet student needs.

March 1, 2013

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