

revised 2009-2010

Spring
2010
Addendum

UPDATES TO 2009-2010 COLLEGE CATALOG

The following changes pertain to incoming students for the spring 2010 semester. Continuing students who declared their majors prior to the spring 2010 semester may opt to follow these new requirements but must first inform the registrar's office of their decision.

Degree Requirement Changes / Additions:

DEGREE	UPDATES PAGE NUMBER
• A.A. Liberal Arts	37
• A.S. Biology	41
• A.S. Computer Science	44
• A.S. Exercise Science/Personal Training	45
• A.S. Mathematics	47
• A.A.S. Nursing	57
• A.A.S. Tourism and Hospitality	61

New Majors

- A.S. Biotechnology
- A.S. Chemical Dependency
- A.A.S. Culinary Arts & Food Management
- A.A.S. Fashion Design
- A.A.S. Maritime Technology
- **NEW:** Marine Technician option
- A.A.S. Physical Education, Recreation & Recreation Therapy
- **NEW:** concentration in Sports Management)

Changes in Pre-/Co-Requisites

- ART 09600
- TAH 07100
- TAH 07200
- TAH 07400

Changes in Credits/Hours

- CIS 01500
- MCB 03900
- ST 00400
- ST 00600

Withdrawn Courses

- FM 04000

New Courses

- BIO 07500
- BIO/MAT 09100
- CA 00100
- CA 00200
- CA 00300
- CA 01100
- CA 01200
- CA 02100
- CA 05000
- CA 06000
- CA 09000
- CA 09200
- FD 01100
- FD 01200
- FD 01300
- FD 01400
- FD 02100
- FD 02200
- FD 02300
- FD 09200
- HE 01400
- MAT/BIO 09100
- RPE/TAH 04600
- RPE/TAH 00700
- SAC 03000
- SAC 0910A0
- SAC 0910B0
- TAH/RPE 04600
- TAH/RPE 00700

A.A. LIBERAL ARTS •

TOTAL CREDITS 60

Requirements for Matriculants

COLLEGE REQUIREMENTS

Passing scores on the CUNY/ACT in Reading and Writing and the COMPASS Math Skills Test or developmental courses may be required.

ENG 01200	4 credits
ENG 02400	3
HPE 01200	3

If required:

ENG 00400, 09100, 09200 &/or 09300	0
MAT 0M100 & 0M200 or MAT 0R300 proficiency	0

GROUP REQUIREMENTS §

At least 6 credits of the 9 credits selected from EACH group - I thru IV - must be Basic Courses.

Students shall elect to take 3 credits less in any one group, I-V.

- I. Performing and Visual Arts (2 areas)9 credits
Art - Music - Speech - Theatre Arts
- II. Language and Literature (2 areas).....9
Foreign Language - Literature – Philosophy
- III. Social Sciences (any)9
Economics - History - Political Science
- IV. Behavioral Sciences (2 areas)9
Anthropology - Psychology – Sociology
- V. Mathematics and Sciences (2 areas)11
A minimum of one Mathematics course and one laboratory science course and the remaining credits from: Biological Sciences – Mathematics & Computer Science – Physical Sciences

Suggested plan of study for students who wish to transfer to baccalaureate programs in:

SECONDARY EDUCATION CONCENTRATION

This option prepares for transfer into baccalaureate majors in various disciplines listed below with a minor in Secondary Education.

Students take 9 credits in an academic major, which shall be reflected in the choice of 9 credits or 3 courses in one discipline as listed in Groups I - V.

At least 6 credits of the 9 credits from groups not in the student's major must be in basic courses. Students shall elect to take 3 credits less in any one group, I through V.

Major comprised of 9 credits or 3 courses in one discipline (see choices in Groups I-V).

- | | |
|---|---|
| Educational Psychology (PSY 03500)..... | 3 |
| I. Performing and Visual Arts (2 areas)..... | 9 |
| (Excluded are Art and Music Studio -Theatre Production and Technique courses) | |
| Art - Music - Speech - Theatre Arts | |
| II. Language and Literature (2 areas or 1 if chosen as a major) | 9 |
| Foreign Language - Literature – Philosophy | |
| III. Social Sciences (any) | 9 |

Economics - History - Political Science

- IV. Behavioral Sciences (2 areas or 1 if chosen as a major)9
Anthropology - Psychology – Sociology
- V. Mathematics and Sciences.....11
A minimum of one Mathematics course and one laboratory science course and the remaining credits from: Biological Sciences – Mathematics & Computer Science – Physical Sciences

WOMEN'S STUDIES CONCENTRATION

Students who choose to complete this concentration are required to take HIS 06600 and 9 credits from 3 of the 5 groups (I through V).

Group I ART 03900 or THA 04800 or Women's Studies sections of MCM 03000 or MCF 04400 or MUS 03100

Group II ENG 06700

Group III HIS 06800

Group IV ANT 03900 or PSY 03700 or SOC 03800 or Women's Studies sections of SOC 03100

Group V BIO 02800

ELECTIVES:

Sufficient to meet required total of 60 credits

§Consultation with the Department Advisor is required.

In addition to day and evening classes, the A.A. in Liberal Arts can also be completed by attending weekend classes only.

A.S. BIOLOGY.

TOTAL CREDITS: 60—64

Requirements for Matriculants

COLLEGE REQUIREMENTS

Passing scores on the CUNY/ACT in Reading and Writing and the COMPASS Math Skills Test or developmental courses may be required.

ENG 01200	4 credits
ENG 02400	3
HPE 01200	3

If required:

ENG 00400, 09100, 09200 &/or 09300	0
MAT 0M100 & 0M200 or MAT 0R300 proficiency	0

DEPARTMENT REQUIREMENTS §

+General Biology I and II (BIO 01300–01400)	8 credits
Biology Laboratory courses (excluding BIO 00700–01100–01200, BIO 03300 and BIO 05100)	8
General Chemistry I and II (CHM 01100–01200)	8
+Analytic Geometry and Pre-Calculus Math (MAT 01400)	4
Introduction to Computer and Computer Applications (CP 01100) OR Applications in Bioinformatics (BIO/CIS 06000)	3-4

MARINE BIOLOGY CONCENTRATION

+General Biology I and II (BIO 01300-01400)	8 credits
Marine Biology (BIO 05200) and any one of the following Biology major electives (BIO 02100, 02200, 05000, 05300, 05400, 05500 or BIO 05900)	8
General Chemistry I and II (CHM 01100-01200)	8
Analytic Geometry and Pre-Calculus Math (MAT 01400)	4
Introduction to Computer and Computer Applications (CP 01100) or Applications in Bioinformatics (BIO/CIS 06000)	3-4

BIOTECHNOLOGY CONCENTRATION

+General Biology I and II (BIO 01300-01400)	8 credits
General Microbiology (BIO 05000) and Genetics (BIO 05900)	8
General Chemistry I and II (CHM 01100-01200)	8
Analytic Geometry and Pre-Calculus Math (MAT 01400)	4
Introduction to Computer and Computer Applications (CP 01100) or Applications in Bioinformatics (BIO/CIS 06000)	3-4

Recommended electives:

Biotechnology: Cell Culture and Cloning (BIO 057000)	4
Recombinant DNA Technology (BIO 05800)	4

TRANSFER OPTION TO B.S. IN HEALTH AND NUTRITION SCIENCE (BROOKLYN COLLEGE)

+General Biology I and II (BIO 01300-01400)	8 credits
+Research Methods in Nutrition Science (BIO 06100)	1
+Human Physiology (BIO 08267)	4
+Chemistry for Nutritional Sciences (CHM 00500)	5
Introduction to Community Health Services (COH 01100)	3
Critical Issues in Community Health (COH 01200)	3
Analytic Geometry and Pre-Calculus Math (MAT 01400)	4
Introduction to Computer and Computer Applications (CP 01100) or Applications in Bioinformatics (BIO/CIS 06000)	3-4
+General Microbiology (BIO 05000)	4
Introductory Foods: Principles and Preparation (COH 08210)	3

Choose from the following to satisfy Groups II, III and IV:

ENG 03000 or 04000 or PHI 07100 or 07200	3
Introduction to Anthropology (ANT 03700) or General Psychology (PSY 01100)	3
Europe: Napoleon to Hitler, 1789 to 1945 (HIS 03100) or The Ancient World (HIS 05100)	3

OCCUPATIONAL THERAPY TRANSFER OPTION

Human Anatomy and Physiology I and II (BIO 01100–01200)	8 credits
General Biology I and II (BIO 01300–01400)	8
General Chemistry I (CHM 01100)	4
Elements of Statistics (MAT 02000)	3

Plus, completion of 40 hours of volunteer or paid experience in an occupational therapy facility approved, in advance, by the program coordinator

PHARMACY TRANSFER OPTION

Human Anatomy and Physiology I and II (BIO 01100–01200)	8 credits
General Biology I and II (BIO 01300–01400)	8
General Chemistry I and II (CHM 01100–01200)	8
Organic Chemistry I and II (CHM 03100–03200)	10
+Calculus I (MAT 01500)	4

Recommended:

General Physics I (PHY 01100)	4
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PHYSICIAN ASSISTANT TRANSFER OPTION

Biology (BIO 01300–01400), Chemistry (CHM 01100–01200), Mathematics (MAT 01400)	20 credits
Human Anatomy and Physiology (BIO 01100–01200)	8
Microbiology in Health and Disease (BIO 05100)	4
General Psychology (PSY 01100)	3
Human Growth and Development (PSY 03200)	3
Elements of Statistics (MAT 02000)	3

3 Recommended Electives:

Science of Nutrition (BIO 07000)	3
Cardiopulmonary Resuscitation (HE 02000)	1
Emergency Health Care (NUR 04100)	2
Organic Chemistry I and II (CHEM 03100–03200)	10

Plus, completion of volunteer program concerned with direct patient care at least one year before transfer to a senior college offering a program leading to certification as a physician assistant.

SECONDARY EDUCATION

+General Biology I and II (BIO 01300-01400)	8 credits
Educational Psychology (PSY 03500)	3
Biology Laboratory Courses (excluding BIO 00700–01100–01200, BIO 03300 and BIO 05100)	8
General Chemistry I and II (CHM 01100-01200)	8
+Analytic Geometry and Pre-Calculus Math (MAT 01400)	4
Introduction to Computer and Computer Applications (CP 01100) or Applications in Bioinformatics (BIO/CIS 06000)	3-4

Courses must be discussed in advance with Department Advisor. Specific recommendations for group distribution courses or electives are dependent upon the requirements of particular occupational therapy or pharmacy programs to which the student may wish to apply for transfer.

GROUP REQUIREMENTS / 9 CREDITS

Select a minimum of three credits each from at least three different groups within Groups I thru IV. Must be Basic Courses.

- I. Performing and Visual Arts
(Excluded are Art & Music Studio, Theatre Production & Technique Courses)
Art - Music - Speech - Theatre Arts
- II. Language and Literature
Foreign Language - Literature – Philosophy
- III. Social Sciences
Economics - History - Political Science
- IV. Behavioral Sciences
Anthropology - Psychology – Sociology
- V. Mathematics and Sciences (*Satisfied by department requirements*)

ELECTIVES

Sufficient to meet required total of 60—64 credits

- These programs are within the Biological Sciences Department.*
- §*Consultation with the Department Advisor is required.*
- +*Prerequisites must be satisfied or additional credits may be required.*

A.S. COMPUTER SCIENCE

TOTAL CREDITS: 60—64

Requirements for Matriculants

COLLEGE REQUIREMENTS

Passing scores on the CUNY/ACT in Reading and Writing and the COMPASS Math Skills Test or developmental courses may be required.

ENG 01200	4 credits
ENG 02400	3
HPE 01200	3

If required:

ENG 00400, 09100, 09200 &/or 09300	0
MAT 0M100 & 0M200 or MAT 0R300 proficiency	0

DEPARTMENT REQUIREMENTS §

Introduction to Computing (CS 01200)	4 credits
Advanced Programming Techniques (CS 013A0)	4
Computer and Assembly Language Programming (CS 01400)	5
Discrete Structures (CS 03500)	5
+Calculus I, II and III (MAT 01500, 01600, 02100)	12
Linear Algebra (MAT 05600)	4
Biostatistics (MAT /BIO 09100)	4
Advanced General Physics I (PHY 01300) or	
Differential Equations (MAT 05500)	3-4

GROUP REQUIREMENTS / 9 CREDITS

Select a minimum of three credits each from at least three different groups within Groups I thru IV. Must be Basic Courses.

- I. Performing and Visual Arts
(Excluded are Art & Music Studio, Theatre Production & Technique courses)
Art - Music - Speech - Theatre Arts
- II. Language Arts and Literature
Foreign Language - Literature – Philosophy
- III. Social Sciences
Economics - History - Political Science
- IV. Behavioral Sciences
Anthropology - Psychology – Sociology
- V. Mathematics and Sciences (*Satisfied by Department requirements*)

ELECTIVES

0-3 credits sufficient to meet required total of 60—64 credits

- This program is within the Mathematics and Computer Science Department.*
- §*Consultation with the Department Advisor is required.*
- +*Prerequisites must be met. Additional credits may be required.*

A.S. EXERCISE SCIENCE / PERSONAL TRAINING

TOTAL CREDITS: 60

Requirements for Matriculants

COLLEGE REQUIREMENTS

(Successful completion of COMPASS Math Skills Test and the CUNY ACT in Reading and Writing with passing scores or, developmental courses may be required.)

ENG 01200	4 credits
ENG 02400	3
HPE 01200	3

DEPARTMENT REQUIREMENTS §

Human Anatomy & Physiology I and II (BIO 01100-01200)	8 credits
Science of Nutrition (BIO 07000)	3
Introduction to Personal Training (EXS 00900)	3
Kinesiology of Exercise (EXS 01000)	3
Physiology of Exercise (EXS 01100)	3
Health Risk Appraisal (EXS 01200)	3
Fitness Assessment & Exercise Prescription (EXS 01300)	3
Muscular Fitness Training Techniques (EXS 01500)	3
Field Experience in Exercise Science (EXS 09100)	3
General Psychology (PSY 01100)	3
First Aid and Personal Safety (HE 03500).....	2
Cardiopulmonary Resuscitation (HE 02000)	1
Choose one from each of the following groups for 3 credits:	3

Group A

Walk, Jog, Run (PEC 00200)
Aerobic Dance (PEC 01900)

Group B

Swimming for Fitness (PE 03300)
Aqua Exercise (PEC 06500)

Group C

Tai Chi Chuan (PEC 02500)
Introduction to Hatha Yoga (PEC 02900)
Pilates System of Exercise (PEC 05600)
Beginning Karate and Self-Defense (PEC 02700)
Personal Self-Defense for Women (PEW 02100)

GROUP REQUIREMENTS

Select a minimum of three credits each from at least two different groups within Groups I – III. Must be Basic Courses.....6

- I. Performing and Visual Arts
(Excluded are Art & Music Studio, Theatre Production & Technique courses)
Art - Music - Speech (recommended) - Theatre Arts
- II. Language and Literature
Foreign Language - Literature – Philosophy
- III. Social Sciences
Economics - History - Political Science
- IV. Behavioral Sciences (Satisfied by Department requirements)
- V. Mathematics and Sciences.....3
MAT 00700 or MAT 00900 or MAT 02000

ELECTIVES

0-1 credit sufficient to meet required total of 60 credits

•This program is within the Department of Health, Physical Education and Recreation.

§Consultation with the Department Advisor is required.

A.S. MATHEMATICS

TOTAL CREDITS: 60

Requirements for Matriculants

COLLEGE REQUIREMENTS

Passing scores on the CUNY/ACT in Reading and Writing and the COMPASS Math Skills Test or developmental courses may be required.

ENG 01200	4 credits
ENG 02400	3
HPE 01200	3

If required:

ENG 00400, 09100, 09200 &/or 09300	0
MAT 0M100 & 0M200 or MAT 0R300 proficiency	0

DEPARTMENT REQUIREMENTS §

+Calculus I, II and III (MAT 01500, 01600, 02100)	12 credits
Differential Equations (MAT 05500)	3
Linear Algebra (MAT 05600)	3
Introduction to Computing (CS 01200).....	4
Choose two courses from:	
CS 013A0, CS 01400, CS 03500, MAT/BIO 09100 or MAT 01100.....	8
Laboratory Science	8

GROUP REQUIREMENTS / 9 CREDITS

Select a minimum of three credits each from at least three different groups within Groups I thru IV . Must be Basic Courses.

- I. Performing and Visual Arts
(Excluded are Art & Music Studio, Theatre Production & Technique courses)
Art - Music - Speech - Theatre Arts
- II. Language and Literature
Foreign Language - Literature – Philosophy
- III. Social Sciences
Economics - History - Political Science
- IV. Behavioral Sciences
Anthropology - Psychology – Sociology
- V. Mathematics and Sciences (Satisfied by Department requirements)

ELECTIVES

Sufficient to meet required total of 60 credits

•This program is within the Mathematics and Computer Science Department.

§Consultation with the Department Advisor is required.

+Prerequisites must be met or additional credits may be required.

A.A.S. NURSING•

TOTAL CREDITS 66-67

Requirements for Matriculants

COLLEGE REQUIREMENTS

Passing scores on the CUNY/ACT in Reading and Writing and the COM-PASS Math Skills Test or developmental courses may be required.

ENG 01200	4 credits
ENG 02400	3
If Required	
ENG 00400, 09100, 09200 &/or 09300	0
MAT 0M100 & 0M200 or MAT 0R300 proficiency	0

Starting in the fall 2009 semester, in order to advance into nursing clinicals, students must provide documentation for one of the following categories:

- 1) U.S. Citizenship
- 2) Permanent Residency
- 3) International Student with F1 Status
- 4) Granted Asylum, Refugee Status, Temporary Protected Status, Withholding of Removal, Deferred Enforced Departure; or Deferred Action Status by the U.S. government

DEPARTMENT REQUIREMENTS §

Students in the Nursing Program must complete the five semester-sequences as specified below:

First Semester (Pre-Clinical Component)

Applied Physical Sciences for	
Allied Health Careers (SCI 02500)	3 credits
General Psychology (PSY 01100)	3
Human Anatomy and Physiology (BIO 01100)	4
NOTE: Prerequisite REQUIRED	4
Freshman English I (ENG 01200)	4

Second Semester (Clinical Component)

Human Anatomy and Physiology II (BIO 01200)	4
Human Growth and Development (PSY 03200)	3
Drug Calculations in Nursing (NUR 01700).....	1
Fundamentals of Nursing (NUR 01800)	7

Third Semester

Microbiology in Health and Disease (BIO 05100).....	4
Nursing the Ill Adult I (NUR 02100)	9

Fourth Semester

Freshman English II (ENG 02400).....	3
Nursing the Emotionally Ill (NUR 02000).....	4
Nursing the Ill Adult II (NUR 02200)	5

Fifth Semester

Introduction to Sociology (SOC 03100)	3
Family-Centered Maternity Nursing (NUR 01900)	4
Nursing of Children (NUR 02300).....	5
Issues in Nursing (NUR 02400)	1

Students requiring remediation based upon College placement test scores may be required to take any or all of the following prior to taking the Pre-Clinical Sequence.

Developmental Math (0M100 and 0M200, or MAT 0R200)
English Skills (ENG 00400, 09100, 09200 &/or 09300)
Preparatory Biology (BIO 01000)

ELECTIVES

Sufficient to meet required total of 66-67 credits

•This program is within the Nursing Department.

§Consultation with the Department Advisor is required.

The Nursing Program is accredited by the National League for Nursing Accrediting Commission (NLNAC). Information is available by contacting the National League for Nursing Accrediting Commission, 61 Broadway, New York, N.Y. 10006.

A.A.S. TOURISM AND HOSPITALITY•

TOTAL CREDITS 60

Requirements for Matriculants

COLLEGE REQUIREMENTS

Passing scores on the CUNY/ACT in Reading and Writing and the COMPASS Math Skills Test or developmental courses may be required.

ENG 01200	4 credits
ENG 02400	3
HPE 01200	3

If required:

ENG 00400, 09100, 09200 &/or 09300	0
MAT 0M100 & 0M200 or MAT 0R300 proficiency	0

DEPARTMENT REQUIREMENTS §

All Majors must take:

Introduction to Tourism and Hospitality (TAH 00100)	3 credits
Destination Geography (TAH 00200)	3
Introduction to Computer Concepts (BA 06000)	3
Fundamentals of Business (BA 01100) or Entrepreneurship (ES 05100).....	3
Principles of Marketing (BA 01400) or Salesmanship (RM 03300)	3
Professional Portfolio (TAH 09100)	1
Field Experience in Tourism and Hospitality (TAH 09200)	3
Case Studies in Tourism and Hospitality (TAH 01800)	3
Tourism and Hospitality Technology (TAH 01700)	3
The Virtual Enterprise (TAH 09000)	3
The Business of Tourism and Hospitality (TAH 01900)	3

Plus, for majors with concentration in:

TOURISM

Students must take two of the following courses:

Tourism Entrepreneurship (TAH 01200)	3
Cruises and Specialty Markets (TAH 01500)	3
Airport and Aviation Management (TAH 06500)	3

HOSPITALITY

Students must take two of the following courses:

Front Office Operations (TAH 02200)	3
Introduction to Meeting Planning (TAH 04100)	3
Event Catering Management (TAH 04300)	3
Restaurant and Food Service Operations (TAH 07200)	3

SPORTS MANAGEMENT

Introduction to Sports Management (TAH 00700)	3
Facilities Planning in Sports (TAH 04400)	3

GROUP REQUIREMENTS / 13 CREDITS

Select a minimum of three credits each from at least three different from within Groups I thru IV. Must be Basic Courses.....9 credits

- I. Performing and Visual Arts
(Excluded are Art & Music Studio, Theatre Production & Technique courses)
Art - Music - Speech - Theatre Arts
- II. Language and Literature
Foreign Language - Literature – Philosophy
- III. Social Sciences
Economics - History - Political Science
- IV. Behavioral Sciences
Anthropology - Psychology – Sociology
- V. Mathematics and Sciences4 credits
Biological Sciences - Mathematics & Computer Science - Physical Sciences

•This program is within the Tourism and Hospitality Department.

§Consultation with the Department Advisor is required.

NEW MAJORS

A.S. BIOTECHNOLOGY•

TOTAL CREDITS: 60

Requirements for Matriculants

COLLEGE REQUIREMENTS

Passing scores on the CUNY/ACT in Reading and Writing and the COMPASS Math Skills Test or developmental courses may be required.

ENG 01200	4 credits
ENG 02400	3
HPE 01200	3

If required:

ENG 00400, 09100, 09200 and/or 09300	0
MAT 0M100 & 0M200 or MAT 0R300 proficiency	0

DEPARTMENT REQUIREMENTS §

+General Biology I and II (BIO 01300-01400)	8 credits
+General Microbiology (BIO 05000) or +Genetics (BIO 05900)	4
+Recombinant DNA Technology (BIO 05800) OR +Cell Culture and Cloning (BIO 05700)	4
+Molecular and Cellular Biology (BIO 06500)	4
+General Chemistry I and II (CHM 01100-01200)	8
+Elements of Statistics (MAT 02000)	3
+Applications in Bioinformatics (BIO/CIS 06000).....	3

GROUP REQUIREMENTS / 9 CREDITS

A minimum of three credits must be in basic courses and no more than one course in any one group, I-IV.

- I. Performing and Visual Arts
(Excluded are Art & Music Studio, Theatre Production & Technique courses)
Art - Music - Speech - Theatre Arts
- II. Language and Literature
Foreign Language - Literature – Philosophy
- III. Social Sciences
Economics - History - Political Science
- IV. Behavioral Sciences
Anthropology - Psychology – Sociology
- V. Mathematics and Sciences (*Satisfied by Department requirements*)

ELECTIVES

7 credits sufficient to meet required total of 60 credits

•*This program is within the Biological Sciences Department.*

§*Consultation with the Department Advisor is required.*

+*Prerequisites must be satisfied or additional credits may be required.*

A.S. CHEMICAL DEPENDENCY•

TOTAL CREDITS: 60

Requirements for Matriculants

COLLEGE REQUIREMENTS

Passing scores on the CUNY/ACT in Reading and Writing and the COMPASS Math Skills Test or developmental courses may be required.

ENG 01200	4 credits
ENG 02400	3
HPE 01200	3

If required:

ENG 00400, 09100, 09200 &/or 09300	0
MAT 0M100 & 0M200 or MAT 0R200 proficiency	0

DEPARTMENT REQUIREMENTS §

General Psychology (PSY 01100)	3 credits
Human Growth and Development (PSY 03200)	3
Abnormal Psychology (PSY 03600)	3
Introduction to Sociology (SOC 03100)	3
Introduction to Substance Abuse Counseling (SAC 02000)	3
Basic Techniques in Substance Abuse Counseling I (SAC 02200)	3
Basic Techniques in Substance Abuse Counseling II (SAC 02400)	3
Ethics, Confidentiality, & Counselor/Client Relationship (SAC 02600)	3
Treatment Approaches in Substance Abuse (SAC 02800)	3
Supervised Instructional Experience in Substance Abuse Counseling (SAC 0910A/B)	7

The following course is optional for the purpose of earning OASAS credential in:

*Compulsive Gambling: Treatment and Prevention (SAC 03000).....4

GROUP REQUIREMENTS

- I. Performing and Visual Arts
(Excluded are Art & Music Studio, Theatre Production & Technique courses)
Art - Music - Speech - Theatre Arts
- II. Language and Literature
Foreign Language - Literature – Philosophy
- III. Social Sciences
Economics - History - Political Science
(*POL 06300 is recommended*)
- IV. Behavioral Sciences (*Satisfied by Department requirements*)
- V. Mathematics and Sciences8 credits
Biological Sciences - Mathematics & Computer Science - Physical Sciences

ELECTIVES

0-2 credits sufficient to meet required total of 60 credits

•*This program is within the Department of Behavioral Sciences and Human Services.*

§*Consultation with the Department Advisor is required.*

A.A.S. CULINARY ARTS•

TOTAL CREDITS 60

Requirements for Matriculants

COLLEGE REQUIREMENTS

Passing scores on the CUNY/ACT in Reading and Writing and the COMPASS Math Skills Test or developmental courses may be required.

ENG 01200	4 credits
ENG 02400	3
HPE 01400	1

If required:

ENG 00400, 09100, 09200 &/or 09300	0
MAT 0M100 & 0M200 or MAT 0R300 proficiency	0

DEPARTMENT REQUIREMENTS §

Introduction to Professional Food Service (TAH 07100)	3 credits
Culinary Arts I: Skills (CA 00100).....	3
Culinary Arts II: Major Techniques (CA 00200)	3
Baking and Pastry (CA 01100)	3
Food Safety and Sanitation Certification (CA 02100)	1
Garde Manger and Charcuterie (CA 00300) OR Patisserie (CA 01200)	3
Beverage Management (CA 06000)	3
Restaurant Operations (TAH 07200)	3
Menu and Dining Room Management (TAH 07400)	3
Global Culinary Improvisation Capstone (CA 09000).....	3
Internship in Culinary Arts (CA 09200).....	3
Introduction to Business (BA 01100) OR Small Business and the Entrepreneurial Perspective (ES 05100).....	3
Food and Beverage Cost Control (CA 05000) OR Fundamentals of Accounting I (ACC 01100) OR Principles of Marketing (BA 01400) OR Business Law I (BA 01200)	3

GENERAL EDUCATION REQUIREMENTS / 16 CREDITS

A minimum of 3 credits selected from Group A and 3 credits from B and another 3 credits selected from either Group A or B. All must be Basic Courses.

- A. Arts and Humanities.....3-6 credits
Art - Foreign Languages - Literature – Music – Philosophy – Speech – Theatre Arts
(Excluded are Art studio, Music Studio, Theatre production & technique courses)
- B. Behavioral & Social Sciences.....3-6 credits
Anthropology – Economics – History – Political Science – Psychology - Sociology
- C. Mathematics and Sciences.....7 credits
A mathematics course and The Biology of Nutrition (BIO 07500)

•This program is within the Tourism and Hospitality Department.

§Consultation with the Department Advisor is required.

A.A.S. FASHION DESIGN•

TOTAL CREDITS: 60

Requirements for Matriculants

COLLEGE REQUIREMENTS

Passing scores on the CUNY/ACT in Reading and Writing and the COMPASS Math Skills Test or developmental courses may be required.

ENG 01200	4 credits
ENG 02400	3
HPE 01200	3

If required:

ENG 00400, 09100, 09200 &/or 09300	0
MAT 0M100 & 0M200 or MAT 0R300 proficiency	0

DEPARTMENT REQUIREMENTS §

Fashion Sketching I (FD 01100)	3 credits
Fashion Sketching II (FD 01200)	3
Computerized Fashion Design (FD 01300)	3
Garment Construction (FD 01400)	3
Fashion Design I (FD 02100)	3
Fashion Design II (FD 02200)	3
Design Trends and Aesthetics (FD 02300)	3
Field Experience in Fashion Design (FD 09200)	3
Elements of Retail Management (RM 03100)	3
Textile and Non-textile Analysis (FM 03500)	3
Visual Merchandising and Display (FM 03600)	3
Introduction to Computer Concepts (BA 06000)	3

GROUP REQUIREMENTS / 13 CREDITS

Select a minimum of three credits from groups I through IV.

Must be Basic Courses.9 credits

- I. Performing and Visual Arts (Excluded are Art & Music Studio, Theatre Production & Technique courses)
Art - Music - Speech - Theatre Arts
- II. Language and Literature
Foreign Language - Literature – Philosophy
- III. Social Sciences
Economics - History - Political Science
- IV. Behavioral Sciences
Anthropology - Psychology – Sociology
- V. Mathematics and Sciences4 credits
Biological Sciences - Mathematics & Computer Science - Physical Sciences

ELECTIVES

1 credit sufficient to meet required total of 60 credits

•This program is within the Business Department.

§Consultation with the Department Advisor is required.

A.A.S. MARITIME TECHNOLOGY• TOTAL CREDITS 60

Requirements for Matriculants

COLLEGE REQUIREMENTS

Passing scores on the CUNY/ACT in Reading and Writing and the COMPASS Math Skills Test or developmental courses may be required.

ENG 01200	4 credits
ENG 02400	3
HE 02000, CPR	1
HE 03500, First Aid	2

If required:

ENG 00400, 09100, 09200 &/or 09300	0
MAT 0M100 & 0M200 or MAT 0R300 proficiency.....	0

DEPARTMENT REQUIREMENTS §

Vessel Technology I and II (MT 03300, 03400)	6 credits
Marina Operations (MT 04300)	3
Coastal Piloting and Seamanship, (MT 04600)	4
Introduction to Outboard Motors (MT 05000)	2
Introduction to Diesel Engines (MT 05100).....	2
Welding (MT 05200)	2
Fiberglass and Hydraulic Repairs (MT 05300).....	2
Low Voltage Electrical Systems (MT 05400).....	2
Marine Electronics (MT 05500).....	2
Introduction to Computer Concepts (BA 06000)	3
<i>(not required for Marine Technician Option)</i>	
Oceanography (EPS 03200)	4

Marine Technician Option students must also take the following:

NOTE: HE 02000 is not required for Marine Technician Option

Spreadsheet Applications in Business (BA 06100).....	3
College Algebra (MAT 00900).....	3
Elements of Statistics (MAT 02000)	3
Introduction to Computer Programming (CP 00500).....	4

GROUP REQUIREMENTS**9 CREDITS

Select a minimum of three credits each from at least three different groups within Groups I thru IV. Must be Basic Courses.

- I. Performing and Visual Arts
Art - Music - Speech - Theatre Arts
(Art & Music Studio, Theatre Production & Technique courses are excluded)
Recommended: SPE 02100 for Marine Technician Option
- II. Language and Literature
Foreign Language - Literature – Philosophy
- III. Social Sciences
Economics - History - Political Science
- IV. Behavioral Sciences
Anthropology - Psychology – Sociology
- V. Mathematics and Sciences *(Satisfied by Department requirements)*

ELECTIVES

0-9 credits to meet required total of 60 credits

•This program is within the Tourism and Hospitality Department and is administered by the Office of the Director of Maritime Technology.

§Consultation with the Department Advisor is required.



A.A.S. PHYSICAL EDUCATION, RECREATION AND RECREATION THERAPY.

TOTAL CREDITS 60

Requirements for Matriculants

COLLEGE REQUIREMENTS

Passing scores on the CUNY/ACT in Reading and Writing and the COMPASS Math Skills Test or developmental courses may be required.

ENG 01200	4 credits
ENG 02400	3
HPE 01200.....	3

If required:

ENG 00400, 09100, 09200 &/or 09300	0
MAT 0M100 & 0M200 or MAT 0R300 proficiency	0

DEPARTMENT REQUIREMENTS §

All Majors must take:

Introduction to Recreation (RPE 01100).....	3 credits
Leadership in Recreation and Physical Education (RPE 01200)	3
Organization and Administration of Recreation Programs (RPE 03200)	3
+Field Experience in Physical Education, Recreation and Recreation Therapy (RPE 09152).....	3
General Psychology (PSY 01100).....	3
Introduction to Sociology (SOC 03100)	3

PLUS, ONE OF THE FOLLOWING THREE OPTIONS MUST BE COMPLETED:

A. PLAN OF STUDY FOR RECREATION AND RECREATION THERAPY

Social Recreation (RPE 01300)	3
Methods and Materials for Teaching Folk and Square Dance (RPE 01600).....	2
Therapeutic Recreation for Individuals with Disabilities 1 (RPE 03100).....	3
Methods and Materials in Arts and Crafts (RPE 03400)	3
Therapeutic Recreation for Individuals with Disabilities II (RPE 03500)	3
The Assessment Process in Therapeutic Recreation (RPE 03600)	2
+Field Experience in Recreation and Recreation Therapy (RPE 09253)	3
First Aid and Personal Safety (HE 03500).....	2

B. PLAN OF STUDY FOR STUDENTS WHO WISH TO TRANSFER TO BACCALAUREATE PROGRAMS IN TEACHING PHYSICAL EDUCATION K-12

Fitness Assessment and Prescription (HPE 01500)	2
Methods and Materials for Teaching Folk and Square Dance (RPE 01600)	2
Therapeutic Recreation for Individuals with Disabilities 1 (RPE 03100).....	3
Outdoor Recreation (RPE 01400)	2
Sport and American Society (RPE 04000)	3
Methods of Teaching Fitness and Recreation Activities (RPE 07000)	3
Physical Education courses in team or individual sports and skills	5
<i>(Please select from approved list available from the program office, E115)</i>	
First Aid and Personal Safety (HE 03500).....	2

C. PLAN OF STUDY FOR STUDENTS WHO WISH TO TRANSFER TO BACCALAUREATE PROGRAMS IN SPORTS MANAGEMENT

Introduction to Sports Management (RPE 00700)	3
Facilities Planning in Sports (RPE 04600).....	3
Fundamentals of Business (BA 01100).....	3
Principles of Marketing (BA 01400)	3
Organizational Behavior and Management (BA 03100)	3
Sports and American Society (RPE 04000).....	3
Fundamentals of Accounting I (ACC 01100).....	4

In addition, courses utilized to satisfy the Group Distribution requirements must be carefully selected for transfer to the B.S. or B.A. in Physical Education, Recreation and Recreation Therapy.

GROUP REQUIREMENTS / 10 CREDITS

Minimum of three credits each from at least two different groups, I thru III. Courses selected must be in Basic Courses.6 credits

- I. Performing and Visual Arts
(Excluded are Art & Music Studio, Theatre Production & Technique courses)
Art - Music - Speech - Theatre Arts
Recommended: SPE 02100
- II. Language and Literature
Foreign Language - Literature – Philosophy
- III. Social Sciences
Economics - History - Political Science
Recommended: ECO 01200 for Sports Management Option
- IV. Behavioral Sciences *(Satisfied by Department requirements)*
Anthropology - Psychology – Sociology
- V. Mathematics and Sciences4 credits
Required: MAT 00700

ELECTIVES

0-1 credit sufficient to meet required total of 60 credits

(Specific electives must be discussed in advance with the Department Advisor.)

Department requirements may be used to satisfy groups I-V requirements where applicable.

•*This program is within the Health, Physical Education and Recreation Department.*

§*Consultation with the Department is required.*

+*Requires approval of Program Director.*

COURSE CHANGES

CHANGES IN PRE-/CO-REQUISITES

*** ART 09600 – THE ART OF ANIMATION (3 crs. 4 hrs.)**

Introduction to animation exploring the basic principles and applications to different media, encompassing techniques from analog animation (Claymation and hand drawn) through digital production techniques (web and 3-D). Programs include Photo Shop, Flash, After Effects and Blender/Cinema4/D/Maya.

Pre or corequisite: ART 04600 or ART 09400

TAH 07100 – INTRODUCTION TO PROFESSIONAL FOOD SERVICE (3 crs. 3 hrs.)

An introduction to the various components of the professional food service industry. Subjects will include the history, scope, classification, trends and the role of the customer.

TAH 07200 – RESTAURANT AND FOOD SERVICE OPERATIONS (3 crs. 5 hrs.)

An introduction to restaurant concepts and operations for students who want to open their own restaurant, or manage a restaurant or catering establishment. The course is a blueprint for how to proceed from the conceptual development stage through the marketing, operations and management of a restaurant or catering facility.

Pre or corequisite: TAH 00100 or TAH 07100

TAH 07400 – MENU AND DINING ROOM MANAGEMENT (3 crs. 5 hrs.)

The role and importance of proper wait service to the tourism and hospitality industry. Case studies, cost, and control factors in the construction and management of a function menu will be covered. New trends and developments will be explored as they relate to catering, trade shows and professional meetings.

Pre or corequisite: TAH 00100 or TAH 07100

CHANGES IN CREDITS/HOURS

CIS 01500 – APPLIED COMPUTER ARCHITECTURE 2 crs., 2 hrs. (1 hour lecture, 1 hour lab)

Preparation for CompTIA's A+ Exam for both the hardware and software portions of the test.

Pre or corequisite: CIS 01200

ST 00400 - SURGICAL PROCEDURES (3 crs. 3 hrs.)

Introduction to each anatomical system with a focused review of pathology in conjunction with those specific procedures performed. The instrumentation and surgical modalities of each specialty will be covered as they relate to the practice of Surgical Technology. Surgical specialties include General, Gastrointestinal, Biliary, Gynecologic, Ear-Nose and Thoracic Surgery, Plastic and Pediatric Surgery.

Pre/Corequisites: BIO 01100, NUR 04500

ST 00600 - PROFESSIONAL STRATEGIES FOR THE SURGICAL TECHNOLOGIST (2 crs. 3 hrs.)

Prepares students for both certification and life in the work force. It is both a review course for certification as well as development of job-seeking skills to ensure that the student succeeds in a career path. Resume writing and interviewing techniques are covered as a requirement for the Certified Surgical Technologist for recertification and continuing education throughout his/her career.

Prerequisite: ST 00500, ST 05P00

Corequisite: ST 06P00

WITHDRAWN COURSES

FM 04000 – FASHION DESIGN (3 crs. 3 hrs.)

NEW COURSES

BIO 07500 – THE BIOLOGY OF NUTRITION FOR CULINARY ARTS (4 crs. 6 hrs.)

The role of the nutrients and their interactions in human health and disease. The six major nutrient classes: carbohydrates, lipids, proteins, vitamins, minerals and water are covered. Commercial food safety issues are considered along with techniques for food processing and preservation. Laboratory exercises include the study of nutritional requirements and bodily characteristics. Techniques for nutrient identification are demonstrated. This course is only open to students in the Tourism and Hospitality and Culinary Arts programs. Course fulfills Group V Distribution Requirements.

Prerequisite: Passing of English and COMPASS Math Placement Tests at level of ENG 01200 and MAT 00900

BIO/MAT 09100, BIOSTATISTICS (4 crs. 4 hrs.)

An introduction to the theories and techniques relating to probability, statistics and data analysis as pertaining to biology. Discrete and continuous probability distributions are studied including binomial, normal and t-distributions. Classical and Bayesian statistics, estimation, hypothesis testing will be emphasized. SPSS software will be introduced and used in the laboratory. Course fulfills Group V Distribution Requirements.

Prerequisite: MAT 00900, and BIO 01300 or BIO 03300 or Department permission

CA 00100 – CULINARY ARTS I: SKILLS (3 crs. 5 hrs.)

Introduction to cooking terminology, techniques, and theories. Proper knife handling, vegetable cuts and stock, soup, and sauce production. Equipment use and product identification including herbs, produce, dairy, fish, poultry, meat, cold and dry pantries. Egg cookery introduced as a prelude to cooking techniques covered in Culinary Arts II. The proper use of seasoning and frequent tasting, and the development of timing, and organization. NRAEF ManageFirst: Food Production certification.

CA 00200 – CULINARY ARTS II: MAJOR TECHNIQUES (3 crs. 5 hrs.)

Continuation of cooking terminology and theories, and major cooking techniques. Food groups including fresh and dry pasta, bean and legumes, rice and grains, vegetable and potato, and advanced small sauce and soup production, breakfast and brunch cookery explored. Introduction to plate presentation, banquet-style lunch service, cost control theories and an operating revenue-generating food production facility. Pre-requisite: CA 00100.

CA 01100 – BAKING AND PASTRY (3 crs. 5 hrs.)

An introduction to baking and pastry making. Techniques for the quality production of yeasted and quick breads, pies and tarts, choux pastry, phyllo and puff pastry applications, basic cakes, cookies, ice cream and sorbets, Bavarians and mousses, and fruit cookery. Not open to students who have completed TAH 08212. Pre-requisite: TAH 01000 or TAH 07100.

CA 02100 – FOOD SAFETY AND SANITATION CERTIFICATION (1 cr. 2 hrs)

Practices for serving safe food and maintaining a sanitary kitchen environment. Topics include preventing food-borne illnesses, food microbes, food allergens, contamination, worker hygiene, the flow of food from purchasing and receiving through production and service, food safety management systems, maintaining sanitary facilities and integrated pest management. Presentation for the ServSafe examination from the National Restaurant Association and the New York City Foodhandler examination from the NYC Department of Health and Mental Hygiene.

CA 00300 – GARDE MANGER AND CHARCUTERIE (3 crs. 5 hrs.)

Introduction to cooking terminology, techniques, and theories in the cold kitchen. Areas of study include salads, sandwiches, appetizers, canapés, and hors d’oeuvres with emphasis on flavor profiles, visual composition, and buffet presentation. Charcuterie explored through sausage making, cured and smoked foods, and the use of forcemeats in terrines, pâtés, galantines, and roulades. Traditional and practical use of repurposing meat, garniture and accoutrements, and classic and modern culinary trends are covered. Pre-requisite: CA 00100.

CA 01200 – PATISSERIE (3 crs. 5 hrs.)

Continuation of baking and pastry making and the introduction of more advanced techniques. Includes artisan-style yeast breads; laminated dough fabrication including puff pastry, Danish dough, and croissant dough; classic and contemporary layered cakes; classic specialty pastries; advanced cookies; introduction to petit fours; meringues. Correct technique, product quality, and skills in critiquing taste, texture, and appearance, finished products suited for buffet or ala carte service with appropriate garniture, sauces, and presentation, the professional pastry kitchen and volume production are covered. Pre-requisite: CA 01100.

CA 05000 – FOOD AND BEVERAGE COST CONTROL (3 crs. 3 hrs.)

The application of tools to manage and control food and labor costs in the food service industry. Students learn the fundamental flow of the purchasing cycle including procuring vendors, selecting products, placing orders, and proper receiving procedures. Emphasis placed on understanding and controlling food and labor costs through forecasting, inventory evaluation, and income statements. Pre-requisite: TAH 01000, TAH 07100.

CA 06000 – BEVERAGE MANAGEMENT (3 crs. 3 hrs.)

Introduction to managing and serving wine, beer, spirits, and non-alcoholic libations and their role in the restaurant industry from a culinary and marketing perspective. Examination of historical, geographical, cultural, and profitable roles beverages play. Terminology and theories of pairing beverages with food, production, sanitation, employee management, purchasing, receiving, storing, and regulation is explored. Development of new beverage concepts. NRA Educational Foundation ServSafe Alcohol certification. Pre-requisite: TAH 01000, TAH 07100.

CA 09000 – GLOBAL CULINARY IMPROVISATION (3 crs. 5 hrs.)

Principles and practice of identification, comparison, and evaluation of selected foods, ingredients, techniques, and equipment for recipe formulation, menu planning and preparation, application of global flavor principles and ingredients, and modifications to meet specific requirements. This is a capstone course focused on improvisational, interactive activities structured around five competencies: problem-solving, culinary improvisation, flavor and palate development, leadership and teamwork, and communication. Pre-requisite: CA 00100 and CA 00200

CA 09200 – INTERNSHIP IN CULINARY ARTS (3 crs. 9 hrs.)

Integration of theory and practice in an actual work environment, eight hours per week of supervised field experience in culinary arts plus one hour a week on campus for a seminar discussion of relevant topics. Classroom sessions focus on industry-specific career development and planning skills, and preparation of a professional portfolio. Pre-requisite: CA 00100 and CA 00200

FD 01100 – FASHION SKETCHING FOR FASHION DESIGNERS (3 crs. 3 hrs.)

First of two courses in fashion sketching, students learn basic croquis (specialized figure) drawing, develop their own set of croquis, and use them to sketch their own designs. Sketching all types of garments and silhouettes is covered using pencil, watercolor and marker techniques.

Prerequisites: Only open to Fashion Design and Fashion Merchandising majors.

FD 01200 – FASHION SKETCHING FOR FASHION DESIGNERS II (3 crs. 3 hrs.)

Second of two courses in fashion sketching, students sketch an original design collection – a minimum of 8 coordinated outfits. Fabric swatching and multiple views are required. Additional work is done on portfolio preparation, and sketching technique refinement.

Prerequisites: FD 01100. Only open to Fashion Design and Fashion Merchandising majors.

FD 01300 – COMPUTERIZED FASHION DESIGN (3 crs. 3 hrs.)

Advanced Fashion Design students learn a variety of computer programs for sketching and creating designs using a stylus and a pressure sensitive tablet. Photoshop, Adobe Illustrator and fashion design plug-ins are covered.

Prerequisites: FD 01100, FD 02100, and BA 06000 for Fashion Design majors. BA 06000 for Fashion Merchandising majors. Only open to Fashion Design and Fashion Merchandising majors.

FD 01400 – GARMENT CONSTRUCTION (3 crs. 3 hrs.)

Basic sample room garment construction procedures including seaming, seam finishing, pockets, collars, setting sleeve, pleats, gathers, darts and various other techniques are covered. Students construct garments to demonstrate master of various techniques.

FD 02100 – FASHION DESIGN I (3 crs. 3 hrs.)

Introduction to draping and flat pattern design, including development of slopers (base patterns) for bodices, sleeve and skirts via draping on dress forms. Translating slopers into hard patterns and then flat patterns to manipulate fullness into various design styles. Students must complete a garment (dress or suit) constructed in fabric, for final project. Not open to students who have completed FM 04000.

Prerequisites: FM 03500

FD 02200 – FASHION DESIGN II (3 crs. 3 hrs.)

Advanced draping techniques are explored, along with flat pattern work. Draping in actual fabrics, sample room techniques, and garment finishing are covered. Pants slopers are developed. Students must complete two outfits for inclusion in the annual Fashion Show presentation.

Prerequisites: FM 03500 and FD 02100

FD 02300 – DESIGN TRENDS AND AESTHETICS (3 crs. 3 hrs.)

Intermediate design students study current trends in women's wear, paying special attention to construction analysis, line, fabric and color selection and price points. Design principles are explored, and current designer collections analyzed for design merits and marketability. Students own sense of style is developed and refined.

Prerequisites: FD 01100, RM 03500

FD 09200 – FIELD EXPERIENCE IN FASHION DESIGN (1 cr. 8 internship hours minimum.)

Supervised field experience in fashion design, plus one hour a week devoted to seminar discussion of relevant field experience, is required. All students must have an internship as an assistant designer.

Prerequisites: Open only to select Fashion Design majors, with minimum 45 credits completed towards degree, passing scores on the CUNY/ACT Reading and Writing and the Compass Math Skills Test, and have a GPA of 3.0 or higher.

HE 01400 – CRITICAL ISSUES IN PERSONAL HEALTH (1 cr. 2 hrs.)

Critical health issues from chronic diseases such as cancer, cardiovascular disease, and diabetes mellitus, to communicable diseases such as human immunodeficiency virus and other sexually transmitted infections. Students analyze the role of health risk behaviors in the development of disease, injury and disability, and design a personal wellness plan for health promotion.

MAT/BIO 09100, BIostatISTICS (4 crs. 4 hrs.)

An introduction to the theories and techniques relating to probability, statistics and data analysis as pertaining to biology. Discrete and continuous probability distributions are studied including binomial, normal and t-distributions. Classical and Bayesian statistics, estimation, hypothesis testing will be emphasized. SPSS software will be introduced and used in the laboratory. Course fulfills Group V Distribution Requirements.

Prerequisite: MAT 00900 and BIO 01300 or BIO 03300 or Department permission

RPE/TAH 04600 – FACILITIES PLANNING IN SPORTS (3 crs. 3 hrs.)

The principles, guidelines and recommendations for planning, constructing, using and maintaining sports facilities.

RPE/TAH 00700 – INTRODUCTION TO SPORTS MANAGEMENT (3 crs. 3 hrs.)

Overview of the organizations and agencies that comprise the sports industry and their roles and interrelationships. This is a foundation course that covers the history, ethics, diversity, management theories, laws, and operating procedures of sports management.

SAC 03000 – COMPULSIVE GAMBLING: TREATMENT AND PREVENTION FOR SUBSTANCE ABUSE COUNSELORS (4 crs. 4 hrs.)

An overview of the history of wagering and its prevalence in today's society. Various forms of gambling are explored in particular relationship to substance abusing behavior. Sample cases are discussed, prevention principles and practice in assessment and referral are included. Qualification for NYS OASAS as a gambling counselor certification.

SAC 0910A0 – FIELD PLACEMENT IN SUBSTANCE ABUSE COUNSELING (4 crs. 10 hrs. x 12 weeks)

Supervised instructional experience in a licensed substance abuse treatment agency. Students experience program and counselor functioning, and engage in counseling activities expected of CASAC-T level counselors. The field experience is conducted with faculty supervision and site supervision. This field focuses on interviewing, intake, assessment, treatment planning and referral.

Prerequisite: SAC 02000, SAC 02200, SAC 02600

Pre or corequisite: SAC 02400 and SAC 02800

SAC 0910B0 – FIELD PLACEMENT IN SUBSTANCE ABUSE COUNSELING II (3 crs. 10 hrs. x 6 weeks)

A continuation of the previous field course with the same agency requirements and faculty and site supervision. In this field, students are expected to focus on group development and leadership, case management, and inclusion in team conferencing.

Prerequisite: SAC 02000; SAC 02200, SAC 02600

Pre or corequisite: SAC 02400 and SAC 02800

TAH/RPE 04600 – FACILITIES PLANNING IN SPORTS (3 crs. 3 hrs.)

The principles, guidelines and recommendations for planning, constructing, using and maintaining sports facilities.

TAH/RPE 00700 – INTRODUCTION TO SPORTS MANAGEMENT (3 crs. 3 hrs.)

Overview of the organizations and agencies that comprise the sports industry and their roles and interrelationships. This is a foundation course that covers the history, ethics, diversity, management theories, laws, and operating procedures of sports management.

TAH 07100 – INTRODUCTION TO PROFESSIONAL FOOD SERVICE (3 crs. 3 hrs.)

An introduction to the various components of the professional food service industry. This includes the history, scope, classification, trends and the role of the customer.

TAH 07200 – RESTAURANT AND FOOD SERVICE OPERATIONS (3 crs. 3 hrs.)

Introduction to restaurant concepts and operations for students who want to open their own restaurant or manage a restaurant or catering establishment. This course is a blueprint for how to proceed from the conceptual development stage through the marketing, operations and management of a restaurant or catering facility.

TAH 07400 – MENU AND DINING ROOM MANAGEMENT (3 crs. 3 hrs.)

The important role of proper wait service to the tourism and hospitality industry will be discussed. Case studies, cost, and control factors in the construction and management of a function menu will be covered. New trends and developments will be explored as they relate to catering, trade shows, and professional meetings.