

**South Texas College
College-Wide Curriculum Committee
Meeting Agenda Packet**

Meeting Information

Date and Time: Tuesday, October 21, 2025, at 4:00 pm

Location: [Join Microsoft Teams Meeting](#)

*Meetings will be recorded for the purpose of the minutes

Time	Agenda Item	Presenter
4:00 – 4:05 p.m.	Announcement of newly elected 2025-2026 College-Wide Committee Chair, Dr. Debby Hutchins.	Christina Cavazos
4:05 – 4:10 p.m.	<ul style="list-style-type: none"> • Call to Order • Housekeeping Rules <ul style="list-style-type: none"> ○ All members, ex-officio members, and guests must sign in with your name and department in the chat window so we can verify attendance and document for the meeting minutes. ○ Please keep microphones on <u>mute</u> to minimize background noise and unmute as needed for questions or voting. ○ Remember to state your name when presenting an item or making a motion. ○ This Committee is a voting committee. <u>Only</u> voting members can make a motion and vote. (Alternates may only vote if the representative is not in attendance.) • Minutes from Meeting of September 25, 2025. 	Dr. Debby Hutchins
New Business		
4:10 – 4:20 p.m.	<p>Biology</p> <ol style="list-style-type: none"> 1. Addition of AGRI 1329 - Principles of Food Science to the Mathematics/Natural Sciences Elective Options for the Associate of Applied Science Electives. <p>Justification: The proposed addition of AGRI 1329 to Natural Science elective options for the AAS Electives expands student choice and supports applied learning in food science, aligning with industry-relevant skills.</p>	Dr. Maria Cervantes

**MATHEMATICS/NATURAL
SCIENCES ELECTIVE
OPTIONS FOR THE
ASSOCIATE OF APPLIED
SCIENCE DEGREES**

MATHEMATICS

MATH	1316	Plane Trigonometry
MATH	1324	Mathematics for Business & Social Sciences
MATH	1325	Calculus for Business & Social Sciences
MATH	1332...	Contemporary Mathematics
MATH	1414	College Algebra
MATH	1342	Elementary Statistics Methods
MATH	2305	Discrete Mathematics
MATH	2412	Pre-Calculus Math
MATH	2413	Calculus I
MATH	2414	Calculus II
MATH	2415	Calculus III
MATH	2418	Linear Algebra
MATH	2420	Differential Equations

NATURAL SCIENCES

Agriculture

AGRI 1329 Principles of Food Science

Biology

BIOL	1322	Nutrition and Diet Therapy I
BIOL	1406	Biology for Science Majors I
BIOL	1407	Biology for Science Majors II
BIOL	1408	Biology for Non-Science Majors I
BIOL	1409	Biology for Non-Science Majors II
BIOL	2401	Anatomy and Physiology I
BIOL	2402	Anatomy and Physiology II
BIOL	2406	Environmental Biology
BIOL	2416	Genetics
BIOL	2420	Microbiology for Non-Science Majors
BIOL	2421	Microbiology for Science Majors

Chemistry

CHEM	1405	Introductory Chemistry I for Non-Science Majors
CHEM	1407	Introductory Chemistry II for Non-Science Majors
CHEM	1411	General Chemistry I
CHEM	1412	General Chemistry II
CHEM	2423	Organic Chemistry I
CHEM	2425	Organic Chemistry II

Physics

PHYS	1401	College Physics I
PHYS	1402	College Physics II
PHYS	2425	University Physics I
PHYS	2426	University Physics II

Physical Science

PHYS	1403	Stars and Galaxies
PHYS	1404	Solar System
PHYS	1415	Physical Science I
PHYS	1417	Physical Science II
GEOL	1403	Physical Geology
GEOL	1404	Historical Geology
GEOL	1445	Oceanography
GEOL	1447	Meteorology

4:20 – 4:30 p.m.	<p>Culinary Arts (Note: These items are contingent upon approval of the items above from the Biology department)</p> <ol style="list-style-type: none"> 1. Addition of AGRI 1329 – Principles of Food Science as an option to BIOL 1322 to fulfill the Natural Sciences Elective Option for the Culinary Arts Associate of Applied Science. <p>Justification: The proposed revision will provide students with an alternative to BIOL 1322, which emphasizes the chemical, physical, and sensory properties of food. AGRI 1329 offers a complementary focus on food supply systems, processing, and quality control. Both options support food science learning.</p> <ol style="list-style-type: none"> 2. Addition of AGRI 1329 – Principles of Food Science as an option to BIOL 1322 to fulfill the Natural Sciences Elective Option for the Culinary Arts Associate of Applied Science-Specialization: Baking and Pastry Arts. <p>Justification: The proposed revision will provide students with an alternative to BIOL 1322, which emphasizes the chemical, physical, and sensory properties of food. AGRI 1329 offers a complementary focus on food supply systems, processing, and quality control. Both options support food science learning.</p>	Ms. Joanna Martinez
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**CULINARY ARTS
 AAS-CULA**

2026-2027

TSILLABLE

FIRST YEAR

			Lec	Lab	Ext	Cont	Cred
FALL							
CHEF	1301	Basic Food Preparation	2	4	0	96	3
CHEF	1305	Sanitation and Safety	3	0	0	48	3
PSTR	1301	Fundamentals of Baking	2	4	0	96	3
ENGL	<u>1301</u>	<u>Composition I</u>	3	0	0	48	3
CHEF	1371	Pro. Kitchen Essentials	2	3	0	80	3
Total			12	11	0	368	15

SPRING

CHEF	2301	Intermediate Food Preparation	2	3	0	80	3
RSTO	2307	Catering	2	4	0	96	3
RSTO	2301	Principles of Food & Beverage Controls	3	0	0	48	3
RSTO	1204	Dining Room Service	1	2	0	48	2
		<u>Speech Elective</u>	3	0	0	48	3
Total			11	9	0	320	14

SECOND YEAR

FALL

CHEF	1345	International Cuisine	2	2	0	64	3
PSTR	2331	Advanced Pastry Shop	2	2	0	64	3
BIOL	<u>1322</u>	<u>Nutrition and Diet Therapy</u>	3	0	0	48	3
		<u>or AGRI 1329 Principles of Food Science</u>					
CHEF	1340	Meat Preparation and Cooking	2	3	0	80	3
		<u>Social and Behavioral Sciences Elective</u>	3	0	0	48	3
BUSI	1301	Business Principles	3	0	0	48	3
Total			15	7	0	352	18

SPRING

CHEF	2331	Advanced Food Preparation	2	3	0	80	3
RSTO	1201	Beverage Management	2	0	0	32	2
CHEF	1341	American Regional Cuisine	2	3	0	80	3
		<u>Humanities Elective</u>	3	0	0	48	3
CHEF	2264	CAPSTONE: Practicum II	0	0	14	224	2
Total			9	6	14	464	13

Total Credit Hours: **60**

Total Contact Hours: **1504**

Identifies courses to fulfill minimum 15 credit hour General Education Requirement

**CULINARY ARTS
SPECIALIZATION: BAKING AND PASTRY ARTS
AAS-BKPA**

2026-2027

TSI LLABLE

FIRST YEAR

FALL

			Cont				
			Lec	Lab	Ext.	Hrs	Cr.
CHEF	1301	Basic Food Preparation	2	4	0	96	3
CHEF	1305	Sanitation and Safety	3	0	0	48	3
PSTR	1301	Fundamentals of Baking	2	4	0	96	3
ENGL	1301	<u>Composition I</u>	3	0	0	48	3
PSTR	1302	Cake Baking and Production	<u>2</u>	<u>3</u>	<u>0</u>	<u>80</u>	<u>3</u>
Totals			12	11	0	368	15

SPRING

PSTR	1310	Pies, Tarts, Teacakes and Cookies	2	3	0	80	3
PSTR	1306	Cake Decorating I	2	3	0	80	3
RSTO	2301	Principles of Food & Beverage Controls	3	0	0	48	3
PSTR	1305	Breads and Rolls	2	3	0	80	3
		<u>Speech Elective</u>	3	0	0	48	3
Totals			12	9	0	336	15

SECOND YEAR

FALL

PSTR	2331	Advanced Pastry Shop	2	2	0	64	3
PSTR	2301	Chocolates and Confections	2	4	0	96	3
BIOL	1322	<u>Nutrition and Diet Therapy I</u>	3	0	0	48	3
		<u>or AGRI 1329 Principles of Food Science</u>					
		<u>Social and Behavioral Sciences Elective</u>	3	0	0	48	3
BUSI	1301	Business Principles	<u>3</u>	<u>0</u>	<u>0</u>	<u>48</u>	<u>3</u>
Totals			13	6	0	304	15

SPRING

PSTR	2307	Cake Decorating II	2	3	0	80	3
PSTR	1440	Plated Desserts	3	2	0	80	4
PSTR	1342	Quantity Bakeshop Production	2	3	0	80	3
		<u>Humanities Elective</u>	3	0	0	48	3
PSTR	2264	CAPSTONE: Practicum	<u>0</u>	<u>0</u>	<u>16</u>	<u>256</u>	<u>2</u>
Totals			10	8	16	544	15

Total Credit Hours: 60

Total Contact Hours: 1552

4:30 – 4:45 p.m.

Cybersecurity

1. Approval for proposed Artificial Intelligence Specialist Associate of Applied Science.

Justification: The Cybersecurity department has proposed an AAS in Artificial Intelligence, built with strong support from industry leaders. Students will gain practical, real-world experience through hands-on, career-oriented training, preparing them to work with real-world AI applications.

2. Approval for proposed Artificial Intelligence Specialist Certificate.

Justification: The Cybersecurity department has proposed a Certificate in Artificial Intelligence, built with strong support from industry leaders. Students will gain practical, real-world experience through hands-on,

Mr. Francisco Salinas

career-oriented training, preparing them to work with real-world AI applications.



FICE CODE: 031034

CIP CODE: 11.0102

Major: TBD

Award Title: Artificial Intelligence Specialist
Associate of Applied Science

Semester One			Lecture Hours	Lab Hours	External Hours	Contact Hours	Credit Hours	
CYAI	1470	Artificial Intelligence History, Theory, and Platforms	3	3	0	96	4	
CYAI	1471	Introduction to Machine Learning	3	3	0	96	4	
CYAI	1472	Artificial Intelligence in Cybersecurity	3	3	0	96	4	
ITSY	2400	Operating System Security	3	3	0	96	4	
Total Semester Hours:			12	12	0	384	16	
Semester Two			Lecture Hours	Lab Hours	External Hours	Contact Hours	Credit Hours	
ITSC	1416	Linux Installation and Configuration	3	3	0	96	4	
ITSE	2421	Object-Oriented Programming	3	3	0	96	4	
CYAI	2472	Artificial Intelligence Applications & Case History	3	3	0	96	4	
CYAI	2474	Robot Operating System & Platforms in AI	3	3	0	96	4	
Total Semester Hours:			12	12	0	384	16	
Semester Three			Lecture Hours	Lab Hours	External Hours	Contact Hours	Credit Hours	
PHIL	2306	Introduction to Ethics	3	0	0	48	3	
SPCH	1318	Interpersonal Communications	3	0	0	48	3	
		Social and Behavioral Sciences Elective	3	0	0	48	3	
CYAI	2477	Data Science in Artificial Intelligence	3	3	0	96	4	
CYAI	2476	Deep Learning in Artificial Intelligence	3	3	0	96	4	
Total Semester Hours:			15	6	0	336	17	
Semester Four			Lecture Hours	Lab Hours	External Hours	Contact Hours	Credit Hours	
ENGL	1301	Composition	3	0	0	48	3	
MATH	1332	Contemporary Mathematics or MATH 1414	3	1	0	64	3	
CYAI	2473	Natural Language Processing	3	3	0	96	4	
CYAI	2170	Practicum-Artificial Intelligence	0	0	10	160	1	
Total Semester Hours:			9	4	10	368	11	
Existing Coursework							Total Contact Hours:	1472
							Total Credit Hours:	60



FICE CODE: 031034

CIP CODE: 11.0102

Major: TBD

Award Title: Artificial Intelligence Specialist
Certificate

Semester One			Lecture Hours	Lab Hours	External Hours	Contact Hours	Credit Hours
CYAI	1470	Artificial Intelligence History, Theory, and Platforms	3	3	0	96	4
CYAI	1471	Introduction to Machine Learning	3	3	0	96	4
CYAI	1472	Artificial Intelligence in Cybersecurity	3	3	0	96	4
ITSY	2400	Operating System Security	3	3	0	96	4
Total Semester Hours:			12	12	0	384	16

Semester Two			Lecture Hours	Lab Hours	External Hours	Contact Hours	Credit Hours
ITSC	1416	Linux Installation and Configuration	3	3	0	96	4
ITSE	2421	Object-Oriented Programming	3	3	0	96	4
CYAI	2472	Artificial Intelligence Applications & Case History	3	3	0	96	4
CYAI	2474	Robot Operating System & Platforms in AI	3	3	0	96	4
Total Semester Hours:			12	12	0	384	16

Existing Coursework		Total Contact Hours:	768
		Total Credit Hours:	32

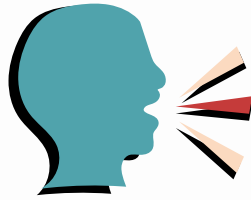
4:45 – 4:50 p.m.	<ul style="list-style-type: none"> • Announcements/Adjournment Next Meeting – Tuesday, November 18, 2025 Agenda items are due by Thursday, November 13, 2025 Final curriculum revision deadline for the AY 26-27 catalog is November 14, 2025. 	Dr. Debby Hutchins
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STEP BY STEP VOTING GUIDE FOR COMMITTEE REPRESENTATIVES



Members Seek Recognition

Raise digital hand: Wait to be recognized by the CWCC chair.



Another Member Seconds the Motion

- Say: "I {state your name} second the motion."
- If no seconds are made, the motion fails.



Chair Puts the Motion to a Vote

Chair asks: "All those in favor, raise your virtual hand." "All those opposed, raise your virtual hand." "All those abstain, raise your virtual hand."



Member Makes the Motion

- Say: "I {state your name} move to approve..." Followed by the proposed action.
- To table an item: Say "I {state your name} move to table..." Followed by the proposed action.



Chair States the Motion

Chair repeats the motion to the group: "It has been moved and seconded that..."



Chair Announces Final Motion

- If majority votes in favor: "The motion carries"
- If majority votes against: "The motion is lost"