

The Catalog 2024 - 2025: Summer 2025 Addendum

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The Santa Rosa Junior College Catalog 2024 - 2025 Summer Addendum is a summary of additions, reactivations, deactivations, and changes that have been made and approved by the California Community College Chancellor's Office. Changes to the curriculum are made through the SRJC Curriculum Review Committee process with the approval of the Board of Trustees and the CCC Chancellor's Office. For the 2024 - 2025 academic year, all approved changes and additions effective Summer 2025 are reflected in this addendum. Please use the information contained here as the most accurate and up-to-date catalog information regarding courses and programs.

Accuracy Statement

Santa Rosa Junior College endeavors to accurately and fairly present its programs and its policies to the public. Those responsible for the preparation of this catalog, the class schedule and all other public announcements make every effort to ensure that the information presented is correct and up-to-date. However, Santa Rosa Junior College reserves the right to add, amend or repeal any rules, regulations, policies and procedures. The college assumes no responsibility for program changes or publication errors beyond its control. For the most current information, please check our website at **https://catalog.santarosa.edu/ (https://catalog.santarosa.edu/)** and our catalog addenda.

How to use the Catalog 2024 – 2025 Summer Addendum

The Catalog 2024 – 2025 Summer Addendum includes updates to the actual 2024 - 2025 Catalog and additional information that did not get included in the catalog.

Majors:

Summer 2025 Majors Addendum | College Catalog (https://catalog2024-2025.santarosa.edu/catalog-2024-2025/summer-2025-majors-addendum)

Certificates:

Summer 2025 Certificates Addendum | College Catalog (https://catalog2024-2025.santarosa.edu/catalog-2024-2025/summer-2025-certificates-addendum)

Courses:

Summer 2025 Course Addendum | College Catalog (https://catalog2024-2025.santarosa.edu/catalog-2024-2025/summer-2025-course-addendum)

Administration Of Justice (AS-T)

Program of Study Code: 002062

Term Effective: Summer 2025

18.00 Units

(707) 524-1731

jadams2@santarosa.edu (mailto:jadams2@santarosa.edu)

Program Description:

The Associate in Science for Transfer in Administration of Justice major provides theoretical and practical instruction to prepare students for further study for a career in the criminal justice system and seamless transition to programs in the CSU system. This major fulfills the Transfer Model Curriculum for many CSU campuses. Students will have to fulfill the following requirements to earn this degree. 1. Completion of 60 semester units that are eligible for transfer to the California State University, including both of the following: * The Intersegmental General Education Transfer Curriculum (IGETC) or the California State University General Education-Breadth requirements; and * A minimum of 18 semester units as required for the Associate in Science in Administration of Justice for Transfer major. 2. Obtainment of an overall minimum grade point average of 2.0. 3. Earn a grade of C or better (or P) in all courses required for the Associate in Science in Administration for Justice for Transfer major. A maximum of 12 units are allowed with a P grade for students earning an Associate Degree. For detailed information, please refer to the SRJC Grading Policy.

Program Student Learning Outcomes

1. Analyze relationships and interactions between citizens and the criminal justice system in a social and cultural context and develop a communication style consistent with legal requirements that encompass cultural understanding;

2. evaluate situations and incidents to determine if a criminal law has been violated, and develop and implement an appropriate intervention strategy consistent with constitutional protections and safeguards;
3. evaluate and analyze a crime scene to ensure the proper recognition, identification, collection, preservation, and scientific analysis of physical evidence; and
4. examine the pre-trial, trial, and post-trial elements of the criminal justice system to ensure constitutional and statutory requirements are maintained consistent with public safety standards.

Administration Of Justice Required Core - Complete 6.00 Units

AJ 21	Introduction to Administration of Justice	3.00
AJ 22	Concepts of Criminal Law	3.00

Administration Of Justice List A - Complete 6.00 Units

Complete any combination totaling at least 6.00 units from the following:

AJ 25	Community Relations	3.00
AJ 53	Juvenile Procedures	3.00
AJ 55	Criminal Procedures	3.00
AJ 57	Basic Criminal Investigation	3.00
AJ 61	Introduction to Evidence	3.00
AJ 70	Introduction to Corrections	3.00

Administration Of Justice List B - Complete 6.00 Units

Complete any combination totaling at least 6.00 units from the following:

AJ 25	Community Relations	3.00
AJ 53	Juvenile Procedures	3.00
AJ 55	Criminal Procedures	3.00
AJ 56	Crime and Criminal Justice in Society	3.00

AJ 57	Basic Criminal Investigation	3.00
AJ 61	Introduction to Evidence	3.00
AJ 70	Introduction to Corrections	3.00
AJ 71	Criminal Justice Interviewing & Counseling	3.00
AJ 98	Independent Study in Administration of Justice	1.00-3.00
AJ 99I	Administration of Justice Internship	0.50-8.00
POLS 1	Introduction to United States Government	3.00
PSYC 1A	General Psychology	3.00
SOC 1	Introduction to Sociology	3.00
SOC 2	Modern Social Problems	3.00

Only **one** of these courses may be selected:

MATH 15	Elementary Statistics	4.00
PSYC 9	Introduction to Behavioral Sciences Statistics	3.00

Program Requirements Notes:

A Course Used To Satisfy A Requirement In One Category Can Not Be Used To Fulfill The Requirements In Another Category.

Administrative Assistant (AS)

Program of Study Code: 002061

Term Effective: Summer 2025

18.50 Units

(707) 527-4458

kseder@santarosa.edu (mailto:kseder@santarosa.edu)

Program Description:

The Administrative Assistant Program is an academic Associate in Science degree program for students seeking employment in the administrative assistant fields. The curriculum integrates knowledge of office procedures based on actual job responsibilities. The Administrative Assistant major prepares the student to be a member of an organization's business team. This program encompasses the integration of 21st Century workforce skills emphasizing communication, teamwork, project management, problem-solving, and systems development. A unique aspect of the program is the internship, which provides the student an opportunity to use their acquired skills in an office environment and gain experience in their profession before completing the program. Opportunities are available in private industry, non-profit organizations, and government offices. With experience and/or additional education, administrative office professionals may be promoted to management positions.

Program Student Learning Outcomes

1. Compose and prepare business documents and correspondence demonstrating appropriate communication techniques and integration of appropriate software and other technology tools;
2. apply time management, project management, records management, and organizational skills to complete office tasks, projects, and operations;
3. use critical thinking, problem solving, interpersonal, and collaborative skills to complete work independently or in a team in an ethical and professional manner;
4. evaluate, analyze, and use appropriate technology to complete tasks and documents productively and efficiently; and
5. use integrated math computational skills to solve a variety of business applications such as inventory, payroll, calculating interest, and budget monitoring.

Administrative Office Professional - Complete 17.50 Units

BAD 52	Human Relations in Organizations	3.00
BGN 110	Introduction to the Administrative Professional	1.00
BGN 154	Office Technologies and Procedures	3.00

BMG 66.4	Project Management	1.50

Complete any combination totaling at least 3.00 units from the following:

BBK 50	Computerized Bookkeeping and Accounting 1	3.00
BGN 81	Practical Business Math Skills	3.00
BMG 55	Fundamentals of Financial Analysis	3.00

Complete any combination totaling at least 3.00 units from the following:

BAD 53	Introduction to Solving Business Problems With Spreadsheets	1.50
CS 5	Computer Literacy	3.00
CS 60.1A	Microsoft Word, Part 1	1.50
CS 60.1B	Microsoft Word, Part 2	1.50
CS 61.1A	Microsoft Excel, Part 1	1.50
CS 61.1B	Microsoft Excel, Part 2	1.50

Complete any combination totaling at least 3.00 units from the following:

BGN 71	Business English Grammar	3.00
BGN 100	Professional Business Writing	1.50
BMG 52	Business Communication	3.00

Information Learning Resources Requirement - Complete 1.00 Unit

LIR 10	Introduction to Information Literacy	1.00

Advanced Manufacturing (AS)

Program of Study Code: 002015

Term Effective: Summer 2025

28.50 Units

(707) 527-4488

wmccracken@santarosa.edu (mailto:wmccracken@santarosa.edu)

Program Description:

The Advanced Manufacturing Technology (AMT) major offers both theoretical and hands-on training related to lathes, vertical mills, drill press, hand tools, Computer Numeric Control (CNC) lathes and mills, and Computer-aided Machining (CAM). A student enrolling in the program should have the desire and ability to work with their hands, possess a high degree of mechanical aptitude and enjoy working in a shop environment. Technological advances and continued expansion of the advanced manufacturing industry have increased the demands for well-trained entry-level technicians locally, state-wide and nationally. Individuals with knowledge of CNC lathes and mills and CAM are especially in demand. Individuals who complete the AMT program should be able to find employment as an entry-level machinists, CNC technician, or machine operator. Graduates can find employment in a variety of areas, including machine shops, manufacturing industries, industrial machinery and equipment, measuring and controlling devices, and beverage product manufacturers.

Program Student Learning Outcomes

1. Demonstrate safe operation of hand tools, power tools and specialized machine shop tools and equipment;
2. Demonstrate the set up and operation of manual lathes and mills;
3. Interpret CNC (Computer Numeric Control) programming language;
4. Accurately analyze and interpret blueprints and create part(s) to specifications;
5. Interpret blueprints and GD&T (Geometric Dimensioning & Tolerancing) symbols in order to verify dimensions of a machine part; and
6. Describe applications of design, manufacturing, and fabrication applicable to non-ferrous metals.

Advanced Manufacturing Technology Requirements - Complete 27.50 Units

APTE 45	Basic Drafting Skills	1.50
APTE 46		

Introduction to Computer-Aided Drafting		2.00
MACH 51.1A	Beginning Machine Tool Technology	3.00
MACH 51.1B	Advanced Machine Tool Technology	3.00
MACH 80A	Computer Numeric Control Machining I	5.00
MACH 80B	Computer Numeric Control Machining II	5.00
MACH 161	Metallurgy	3.00
MACH 162	Blueprint Reading for Machine and Related Industries	3.00
WELD 170	Beginning Welding: Fundamentals of Arc and Gas Welding	2.00

Information Learning Resources Requirement - Complete 1.00 Unit

LIR 10	Introduction to Information Literacy	1.00

AGEH: Landscape Constr & Maint (AS)

Program of Study Code: 002029

Term Effective: Summer 2025

23.00 Units

(707) 527-4409

jgrogan@santarosa.edu (mailto:jgrogan@santarosa.edu)

Program Description:

The Environmental Horticulture: Landscape Construction and Maintenance major program deals with all aspects of plant use in the landscape. This program provides an introductory base of plant knowledge and landscape skills, allowing students the option of entering a variety of jobs with the preparation for rapid advancement within their chosen occupations.

Program Student Learning Outcomes

1. Create a materials takeoff for hardscape features;
2. Develop the skills to perform landscape contractor construction skills;
3. Demonstrate proper landscape plant maintenance practices;
4. Develop proper water efficient practices in the landscape; and
5. Assess plants for landscape purposes.

Environmental Horticulture: Landscape Construction And Maintenance Requirements - Complete 22.00 Units

HORT 8	Landscape Plants: Summer/Fall	3.00
HORT 12	Landscape Plants: Winter/Spring	3.00
HORT 51	Introduction to Horticulture	3.00
HORT 80	Sustainable Landscape Management	3.00
HORT 91	Landscape Construction/Estimation	3.00
HORT 144	Landscape Irrigation	3.00

Complete any combination totaling at least 1.00 unit from the following:

AGRI 98	Independent Study in Agriculture	1.00-3.00
AGRI 99I	Agriculture Internship	0.50-8.00

Complete any combination totaling at least 3.00 units from the following:

AGBU 2

Agricultural Computer Applications		3.00
AGBU 56	Introduction to Agriculture Business and Management	3.00
AGBU 61	Agricultural Marketing	3.00
AGRI 60	Soil & Plant Nutrition	3.00
HORT 70	Plant Propagation	3.00
HORT 71	Nursery Production	3.00
HORT 93	Landscape Drafting and Design	3.00

Information Learning Resources Requirement - Complete 1.00 Unit

LIR 10	Introduction to Information Literacy	1.00

Notes:

Only one unit of AGRI 98 Independent Study or AGRI 99I Work Experience/Internship is required, but students may elect to take additional units.

The following courses are anticipated to be added as elective options: HORT 127 and HORT 133.

AGEH: Landscape Design (AS)

Program of Study Code: 002027

Term Effective: Summer 2025

26.00 Units

(707) 527-4409

jgrogan@santarosa.edu (mailto:jgrogan@santarosa.edu)

Program Description:

The Environmental Horticulture: Garden Design major prepares students for occupations within the landscape industry that require garden design skills. The program emphasizes hands-on learning, and most courses incorporate lab activities that apply knowledge and skills in realistic settings.

Program Student Learning Outcomes

1. Apply proper landscape principles to an appropriate site;
2. Apply color media to the graphic presentation of a landscape plan; and
3. Prepare perspective drawings of a design.

Environmental Horticulture: Landscape Design - Complete 25.00 Units

HORT 8	Landscape Plants: Summer/Fall	3.00
HORT 12	Landscape Plants: Winter/Spring	3.00
HORT 51	Introduction to Horticulture	3.00
HORT 91	Landscape Construction/Estimation	3.00
HORT 93	Landscape Drafting and Design	3.00
HORT 144	Landscape Irrigation	3.00
HORT 195	CAD: Landscape Site Plans	3.00

Complete any combination totaling at least 1.00 unit from the following:

AGRI 98	Independent Study in Agriculture	1.00-3.00
AGRI 99I	Agriculture Internship	0.50-8.00

Complete any combination totaling at least 3.00 units from the following:

AGBU 2	Agricultural Computer Applications	3.00
AGBU 56		

Introduction to Agriculture Business and Management		3.00
AGBU 61	Agricultural Marketing	3.00
HORT 70	Plant Propagation	3.00
HORT 71	Nursery Production	3.00
HORT 80	Sustainable Landscape Management	3.00
HORT 184	Introduction to Arboriculture	3.00
HORT 196	CAD: Advanced Landscape Design	3.00

Information Learning Resources Requirement - Complete 1.00 Unit

LIR 10	Introduction to Information Literacy	1.00

Notes:

Only one unit of AGRI 98 Independent Study or AGRI 99I Work Experience/Internship is required, but students may elect to take additional units.

Agriculture Animal Science (AS-T)

Program of Study Code: 002070

Term Effective: Summer 2025

21.00 Units

(707) 527-4408

info-agnr@santarosa.edu (mailto:info-agnr@santarosa.edu)

Program Description:

The Associate in Science for Transfer in Agriculture Animal Science will provide current and relevant knowledge, skills and abilities through education and hands-on training in Agricultural Science, Animal Science and Agriculture Studies. The main objective of this major is to prepare students for career opportunities in these disciplines. The Associate in Science for Transfer in Agriculture Animal Science degree is designed to provide a clear pathway to a CSU major and baccalaureate degree in these disciplines. California Community College students who are awarded an AS-T are guaranteed admission with junior standing somewhere in the CSU system. This priority does not guarantee admission to specific majors or campuses. Current and prospective community college students are encouraged to meet with a Counselor to develop an educational plan that best meets their goals and needs. Students are required to complete 60 semester units that are eligible for transfer to the California State University, including both of the following: (A) The Intersegmental General Education Transfer Curriculum (IGETC) or the California State University General Education - Breadth Requirements. (B) A minimum of 21 semester units in a major or area of emphasis, as determined by the community college district. Students are also required to obtain a minimum grade point average of 2.0. ADTs also require that students must earn a C or better or a P (pass) in all courses required for the major or area of emphasis.

Program Student Learning Outcomes

1. Identify and implement sustainable livestock management practices that will improve livestock quality, provide efficacious management, protect the natural resources and ensure economic viability of the livestock industry
2. Demonstrate a working knowledge of animal production life cycles to develop a ranch management calendar that incorporates scientifically based management decisions and the latest technological advances in livestock husbandry;
3. Identify and evaluate livestock anatomy and physiology and relate form to function;
4. Demonstrate knowledge of practical reproductive management of livestock species.

Agriculture Animal Science For Transfer Required Core - Complete 15.00 Units

Complete any combination totaling at least 3.00 units from the following:

AGBU 7	Agricultural Economics	3.00
ECON 2	Principles of Microeconomics	3.00
ANSC 20	Basic Animal Science	3.00
CHEM 3A	General Chemistry Part 1: Lecture	3.00
CHEM 3AL	General Chemistry Part 1: Lab	2.00
MATH 15	Elementary Statistics	4.00

Agriculture Animal Science For Transfer List A Requirements - Complete 6.00 Units

Complete any combination totaling at least 3.00 units from the following:

ANSC 27	Beef Cattle Science	3.00
ANSC 29	Dairy Cattle Industry/Dairy Cattle Science	3.00
EQSC 25	Equine Science	3.00

Complete any combination totaling at least 3.00 units from the following:

ANSC 2	Introduction to Farm Animal Health	3.00
ANSC 61	Livestock Feeding and Nutrition	3.00
CHEM 12A	Organic Chemistry	5.00

Agriculture Animal Science For Transfer List B Requirements - Complete 0.00 Units

Complete any course from the following:

AGBU 2	Agricultural Computer Applications	3.00
AGBU 56	Introduction to Agriculture Business and Management	3.00

Notes:

A course used to satisfy the requirements in one category (List A, B, or C) cannot also be used to satisfy the requirements in another category.

Agriculture Business (AS-T)

Program of Study Code: 002069

Term Effective: Summer 2025

22.00 Units

(707) 524-4648

info-agnr@santarosa.edu (mailto:info-agnr@santarosa.edu)

Program Description:

The Associate in Science for Transfer in Agriculture Business will provide current and relevant knowledge, skills and abilities through education and hands-on training in Agriculture Business, Agriculture Studies, AgriBusiness, Ag Business and Food Industry Management. The main objective of this program is to prepare students for transfer and career opportunities in these areas. The Agriculture Business Associate in Science for Transfer degree is designed to provide a clear pathway to a CSU major and baccalaureate degree. California Community College students who are awarded an ADT are guaranteed admission with junior standing somewhere in the CSU system. This priority does not guarantee admission to specific majors or campuses. Current and prospective community college students are encouraged to meet with a counselor to develop an educational plan that best meets their goals and needs. Students are required to complete 60 semester units that are eligible for transfer to the California State University, including both of the following: The Intersegmental General Education Transfer Curriculum (IGETC) or the California State University General Education – Breadth Requirements. A minimum of 23 semester units in a major or area of emphasis, as determined by the community college district. Students are also required to obtain a minimum grade point average of 2.0. ADTs also require that students must earn a C or better (or P) in all courses required for the major or area of emphasis. A maximum of 12 units are allowed with a P grade for students earning an Associate Degree. For detailed information, please refer to the SRJC Grading Policy.

Program Student Learning Outcomes

1. Demonstrate understanding of principles and strategies for selling and marketing in agribusiness;
2. Apply principles of demand, supply and price system to agribusiness.
3. Incorporate technology, communication skills, leadership, and business management skills.

Agriculture Business For Transfer Required Core - Complete 13.00 Units

AGBU 7	Agricultural Economics	3.00
ECON 1	Principles of Macroeconomics	3.00
MATH 15	Elementary Statistics	4.00

Complete any combination totaling at least 3.00 units from the following:

AGRI 60	Soil & Plant Nutrition	3.00
CHEM 3A	General Chemistry Part 1: Lecture	3.00
And		
CHEM 3AL	General Chemistry Part 1: Lab	2.00

Agriculture Business For Transfer List A Requirements - Complete 9.00 Units

AGBU 2	Agricultural Computer Applications	3.00
AGBU 56	Introduction to Agriculture Business and Management	3.00

Complete any combination totaling at least 3.00 units from the following:

AGRI 20	Introduction to Plant Science	4.00
ANSC 20	Basic Animal Science	3.00

Agriculture Business For Transfer List B Requirements - Complete 0.00 Units

Complete any course from the following:

BAD 1	Financial Accounting	4.00
BAD 2	Managerial Accounting	4.00
ECON 2	Principles of Microeconomics	3.00

Notes:

Courses cannot be double counted to fulfill more than one area of the major requirements.

For List A requirements, students only apply either ANSCI 20 OR AGRI 20 toward the 9 unit requirement.

AGWS: Enology (AS)

Program of Study Code: 002037

Term Effective: Summer 2025

29.00 Units

(707) 527-4408

info-agnr@santarosa.edu (mailto:info-agnr@santarosa.edu)

Program Description:

The Wine Studies major, with three areas of emphasis (Wine Hospitality and Direct Marketing, Wine Marketing, and Enology) is designed to prepare students for a variety of positions in the wine industry.

Program Student Learning Outcomes

1. Demonstrate knowledge of the fundamentals of winemaking and wine cellar practices including product evaluation; and
2. Demonstrate knowledge of general chemistry principles, wine microbiology fundamentals, and wine laboratory techniques; and
3. Demonstrate practices of wine analysis methods during cellaring operations.

Wine Studies Core Requirements - Complete 17.00 Units

AGBU 2	Agricultural Computer Applications	3.00
WINE 1	Introduction to Viticulture, Winemaking, Wines of the World	3.00
WINE 3	Introduction to Enology	4.00
WINE 42.2	Spring Winery Operations	2.00
WINE 70	Beginning Wine Sensory Analysis	1.50
WINE 110	Advanced Wine Sensory Analysis	1.50

Complete any combination totaling at least 2.00 units from the following:

AGRI 99I	Agriculture Internship	0.50-8.00
WINE 42.1	Fall Winery Operations	2.00

Wine Studies: Enology Emphasis Requirements - Complete 12.00 Units

Complete any combination totaling at least 12.00 units from the following:

CHEM 3A	General Chemistry Part 1: Lecture	3.00
CHEM 3AL	General Chemistry Part 1: Lab	2.00
CHEM 8	Introductory Organic Chemistry	5.00

CHEM 42	Introductory General Chemistry	4.00
WINE 55	Lab Analysis of Wines	3.00

AGWS: Wine Cellar Worker (AS)

Program of Study Code: 002078

Term Effective: Summer 2025

20.00 Units

(707) 527-4363

info-agnr@santarosa.edu (mailto:info-agnr@santarosa.edu)

Program Description:

The Wine Studies program has four majors: Wine Hospitality and Direct Marketing, Wine Marketing, Enology, and Wine Cellar Worker, to prepare students for a variety of positions in the wine industry.

Program Student Learning Outcomes

1. Execute all tasks required of an entry-level wine cellar worker.
2. Describe the reason for winemaking procedures that are executed by a cellar worker.

Wine Studies: Wine Cellar Worker Requirements - Complete 20.00 Units

CS 61.1A	Microsoft Excel, Part 1	1.50
VIT 55	Basic Wine Grape Viticulture	3.00
WINE 3	Introduction to Enology	4.00
WINE 42.1	Fall Winery Operations	2.00
WINE 42.2	Spring Winery Operations	2.00

WINE 70	Beginning Wine Sensory Analysis	1.50
WINE 110	Advanced Wine Sensory Analysis	1.50

Complete any combination totaling at least 3.00 units from the following:

VIT 1	Introduction to Viticulture, Winemaking, Wines of the World	3.00
WINE 1	Introduction to Viticulture, Winemaking, Wines of the World	3.00

Complete any combination totaling at least 1.50 units from the following:

WINE 111.1	Sonoma American Viticulture Areas-North County	1.50
WINE 111.2	Sonoma American Viticulture Areas-South County	1.50

AGWS: Wine Hosp & Marketing (AS)

Program of Study Code: 002035

Term Effective: Summer 2025

24.00 Units

(707) 527-4408

info-agnr@santarosa.edu (mailto:info-agnr@santarosa.edu)

Program Description:

The Wine Studies: Wine Hospitality and Direct Marketing major prepares students with skills such as serving wine according to professional standards, planning and effectively publicizing wine industry events, selling wine direct to consumers, and effectively using social media. In

addition, the wine core classes give students a thorough understanding of winemaking procedures, principles of wine tasting and analysis, computer programs used in wineries, and knowledge of wines produced locally, regionally, and internationally.

Program Student Learning Outcomes

1. Demonstrate knowledge of skills such as serving wine according to professional standards including an understanding of wine evaluation; and
2. Demonstrate the skills required for planning an effective publicity program for a wine industry event; and
3. Discuss wine regions and characteristics of grape varieties suited to specific regions; and
4. Demonstrate knowledge of the fundamentals of the wine industry including basic enology and business concepts.

Wine Studies: Wine Hospitality And Direct Marketing - Complete 24.00 Units

AGBU 2	Agricultural Computer Applications	3.00
WINE 1	Introduction to Viticulture, Winemaking, Wines of the World	3.00
WINE 70	Beginning Wine Sensory Analysis	1.50
WINE 103	Wine Direct to Consumer Sales	1.50
WINE 110	Advanced Wine Sensory Analysis	1.50
WINE 128	Developing and Maintaining Wine Social Media Campaigns	1.50
WINE 130	Wine Service and Hospitality	1.50
WINE 131	Wine Industry Event Planning	1.50

WINE 132.1	Tasting Room Operations	2.00

Complete any combination totaling at least 4.00 units from the following:

WINE 42.1	Fall Winery Operations	2.00
And		
WINE 42.2	Spring Winery Operations	2.00
or		
WINE 3	Introduction to Enology	4.00

Complete any combination totaling at least 1.50 units from the following:

WINE 111.1	Sonoma American Viticulture Areas-North County	1.50
WINE 111.2	Sonoma American Viticulture Areas-South County	1.50

Complete any combination totaling at least 1.50 units from the following:

AGRI 56	Agricultural Enterprise Project	2.00-4.00
AGRI 98	Independent Study in Agriculture	1.00-3.00
AGRI 99I	Agriculture Internship	0.50-8.00
CUL 258.3	Wine and Food Pairing	1.50
WINE 101	Wine Sales	1.50
WINE 102	Wine Marketing	1.50
WINE 109	Wine Club Creation, Maintenance, and Promotion	1.50
WINE 112	Wine Regions of California	1.50
WINE 116	Wines of Italy	1.50
WINE 117	Wines of France	1.50
WINE 119	An Examination of Pinot Noir	1.50
WINE 123	Causation and Detection of Wine Faults	1.50
WINE 124	Cabernet Sauvignon	1.50
WINE 132.2	Tasting Room Management	2.00

AGWS: Wine Marketing (AS)

Program of Study Code: 002036

Term Effective: Summer 2025

26.50 Units

(707) 527-4408

ingo-agnr@santarosa.edu (mailto:ingo-agnr@santarosa.edu)

Program Description:

The Wine Studies: Wine Marketing major prepares students with skills such as basic knowledge of retail wine sales, construction a wine marketing plan, applying management and business and wine marketing, describing wine distribution methods and wine markets, and calculating pricing in markets.

Program Student Learning Outcomes

1. Demonstrate knowledge of skills such as constructing a wine marketing plan, applying management and business principles to wine marketing; and
2. Describe wine distribution methods and wine markets, calculation of pricing in markets, and basic knowledge of global retail wine sales.
3. Demonstrate knowledge of the fundamentals of the wine industry including product evaluation and basic enology concepts.

Wine Studies: Wine Marketing Requirements - Complete 26.50 Units

AGBU 2	Agricultural Computer Applications	3.00
BMK 50	Marketing	3.00
WINE 1		

Introduction to Viticulture, Winemaking, Wines of the World		3.00
WINE 70	Beginning Wine Sensory Analysis	1.50
WINE 101	Wine Sales	1.50
WINE 102	Wine Marketing	1.50
WINE 103	Wine Direct to Consumer Sales	1.50
WINE 110	Advanced Wine Sensory Analysis	1.50

Complete any combination totaling at least 4.00 units from the following:

WINE 42.1	Fall Winery Operations	2.00
And		
WINE 42.2	Spring Winery Operations	2.00
or		
WINE 3	Introduction to Enology	4.00

Complete any combination totaling at least 1.50 units from the following:

WINE 111.1	Sonoma American Viticulture Areas-North County	1.50
WINE 111.2	Sonoma American Viticulture Areas-South County	1.50

Complete any combination totaling at least 4.50 units from the following:

AGRI 56	Agricultural Enterprise Project	2.00-4.00
AGRI 99I	Agriculture Internship	0.50-8.00
WINE 109	Wine Club Creation, Maintenance, and Promotion	1.50
WINE 112	Wine Regions of California	1.50
WINE 116	Wines of Italy	1.50
WINE 117	Wines of France	1.50
WINE 119	An Examination of Pinot Noir	1.50
WINE 123		

Causation and Detection of Wine Faults		1.50
WINE 124	Cabernet Sauvignon	1.50
WINE 128	Developing and Maintaining Wine Social Media Campaigns	1.50
WINE 130	Wine Service and Hospitality	1.50
WINE 131	Wine Industry Event Planning	1.50

Anthropology (AA)

Program of Study Code: 001004

Term Effective: Summer 2025

19.00 Units

(707) 522-2645

mdasgupta@santarosa.edu (mailto:mdasgupta@santarosa.edu)

Program Description:

Students completing the Anthropology major will develop skills and knowledge consistent with the study of anthropology in a global, multicultural, and comparative context. The successful student will have mastered the reading, writing, and research skills essential to anthropological inquiry and exposition. Completion of the program will provide the orientation and background necessary for success in the major at the university level.

Program Student Learning Outcomes

1. Identify the major theoretical approaches, theorists, and historical trends in anthropology;
2. understand and use basic research methods in archaeology, cultural and biological anthropology, including design, data analysis and interpretation;

3. apply anthropological knowledge to understanding human diversity;
4. develop an understanding of self and others in diverse biological and cultural contexts;
5. apply critical thinking to anthropological theories and data; and
6. articulate thoughts effectively in written and oral communication.

Anthropology Requirements - Complete 19.00 Units

ANTH 1	Biological Anthropology	3.00
ANTH 1L	Biological Anthropology Lab	1.00
ANTH 2	Cultural Anthropology	3.00
ANTH 3	Introduction to Archaeology	3.00

Complete any combination totaling at least 9.00 units from the following:

ANTH 4	Ancient Peoples and Society	3.00
ANTH 5	The Anthropology of Language, Communication, and Culture	3.00
ANTH 19	Forensic Anthropology	3.00
ANTH 21	American Folklore and Folklife	3.00
ANTH 30	Anthropology of Globalization	3.00
ANTH 31	Mesoamerican Origins of Latino Culture	3.00
ANTH 32	Native Cultures of North America	3.00
ANTH 34	Native Cultures of California	3.00
ANTH 42	Cannabis and Culture	3.00
ANTH 43	Native American Art and Culture	3.00

Anthropology (AA-T)

Program of Study Code: 001071

Term Effective: Summer 2025

18.00 Units

(707) 522-2645

mdasgupta@santarosa.edu (mailto:mdasgupta@santarosa.edu)

Program Description:

Students completing the Associate in Arts for Transfer in Anthropology will develop skills and knowledge consistent with the study of anthropology in a global, multicultural, and comparative context.Â The successful student will have mastered the reading, writing, and research skills essential to anthropological inquiry and exposition. Completion of the degree program will provide the orientation and background necessary for success in the major at the university level. The Associate in Arts for Transfer in Anthropology degree is designed to provide a clear pathway to a CSU major and baccalaureate degree. California Community College students who are awarded an ADT are guaranteed admission with junior standing somewhere in the CSU system. This priority does not guarantee admission to specific majors or campuses. Current and prospective community college students are encouraged to meet with a counselor to develop an educational plan that best meets their goals and needs.

Program Student Learning Outcomes

1. Identify the major theoretical approaches, theorists, and historical trends in anthropology;
2. Understand and use basic research methods in archaeology, cultural and biological anthropology, including design, data analysis and interpretation;
3. Apply anthropological knowledge to understanding human diversity;
4. Develop an understanding of self and others in diverse biological and cultural contexts;
5. Apply critical thinking to anthropological theories and data; and
6. Demonstrate effective written and oral communication using anthropological concepts.

Anthropology For Transfer Core Requirements - Complete 9.00 Units

ANTH 1	Biological Anthropology	3.00
ANTH 2	Cultural Anthropology	3.00
ANTH 3	Introduction to Archaeology	3.00

Anthropology For Transfer List A Requirements - Complete 3.00 Units

Complete any combination totaling at least 3.00 units from the following:

ANTH 32	Native Cultures of North America	3.00
ANTH 43	Native American Art and Culture	3.00
MATH 15	Elementary Statistics	4.00

Anthropology For Transfer List B Requirements - Complete 3.00 Units

Complete any combination totaling at least 3.00 units from the following:

ANAT 1	General Human Anatomy	5.00
ANTH 32	Native Cultures of North America	3.00
ANTH 43	Native American Art and Culture	3.00
GEOL 1	The Earth	3.00
And		
GEOL 1L	Geology Lab	1.00
or		
MATH 15	Elementary Statistics	4.00
or		
PHSC 21	Introduction to Earth Science	4.00

Anthropology For Transfer List C Requirements - Complete 3.00 Units

Complete any combination totaling at least 3.00 units from the following:

ANAT 1	General Human Anatomy	5.00
ANTH 1L	Biological Anthropology Lab	1.00
ANTH 4	Ancient Peoples and Society	3.00
ANTH 5	The Anthropology of Language, Communication,	3.00

and Culture		
ANTH 19	Forensic Anthropology	3.00
ANTH 21	American Folklore and Folklife	3.00
ANTH 30	Anthropology of Globalization	3.00
ANTH 31	Mesoamerican Origins of Latino Culture	3.00
ANTH 32	Native Cultures of North America	3.00
ANTH 34	Native Cultures of California	3.00
ANTH 42	Cannabis and Culture	3.00
ANTH 43	Native American Art and Culture	3.00
MATH 15	Elementary Statistics	4.00
PHSC 21	Introduction to Earth Science	4.00
GEOL 1	The Earth	3.00
And		
GEOL 1L	Geology Lab	1.00

Notes:

A course used to satisfy the requirements in one category (List A, B, or C) cannot also be used to satisfy the requirements in another category.

ArlRmotSnsng&Photogrammtry (AS)

Program of Study Code: 002090

Term Effective: Summer 2025

28.00 Units

(707) 527-4376

rparks@santarosa.edu (mailto:rparks@santarosa.edu)

Program Description:

This Major offers an introduction to the fundamentals of Aerial Photogrammetry and Remote Sensing, Mission Planning, Data Management, and Data Processing with emphasis on processing Unmanned Aerial Vehicles (UAVs, aka drones) data. For drone flight training, see the Computer Studies department (https://cs.santarosa.edu/drone).

Program Student Learning Outcomes

1. Plan aerial remote sensing missions.
2. Gain familiarity with the concept of ground control for aerial photogrammetry and remote sensing.
3. Gain familiarity with the least squares statistical method relating to aero triangulation and aerial survey control.
4. Gain a basic proficiency in photogrammetric and remote sensing data processing and preparation.

Aerial Remote Sensing And Photogrammetry Core Courses - Complete 27.00 Units

CEST 85	CADD for Civil, Surveying and Land Development	3.00
GIS 40	Introduction to Geographic Information Systems (GIS)	4.00
SURV 56	Introduction to GPS Land Surveying	4.00
SURV 60	Introduction to Plane Surveying	4.00
SURV 62	Introduction to Aerial Remote Sensing & Photogrammetry	3.00
SURV 63	Advanced Aerial Remote Sensing and Photogrammetry	3.00
APTE 191	Problem Solving in Civil Engineering Technology	3.00

CEST 51	Civil Drafting Technology	3.00

Information Learning Resources Requirement - Complete 1.00 Unit

LIR 10	Introduction to Information Literacy	1.00

Art History (AA-T)

Program of Study Code: 001065

Term Effective: Summer 2025

18.00 Units

(707) 535-3714

hskoonberg@santarosa.edu (mailto:hskoonberg@santarosa.edu)

Program Description:

The Associate in Arts for Transfer in Art History major is intended for the student seeking to transfer to a baccalaureate-granting institution to major in Art History. It provides a basic foundation in art history and appreciation, "hands on experience" in at least one studio art form, and cultural and historical background necessary to understanding the visual arts. The major may also be of interest to those seeking a foundation for lifelong learning. The Associate in Arts for Transfer in Art History is designed to provide a clear pathway to a CSU major and baccalaureate degree. California Community College students who are awarded an AA-T are guaranteed admission with junior standing somewhere in the CSU system. This priority does not guarantee admission to specific majors or campuses. Current and prospective community college students are encouraged to meet with a counselor to develop an educational plan that best meets their goals and needs. Students will have to fulfill the following requirements to earn this degree. (1) Complete 60 semester units that are eligible for transfer to the California State University, including both of the following: (A) The Inter-segmental General Education Transfer Curriculum (IGETC) or the California State University General Education-Breadth requirements; and (B) A minimum of 21-22 semester units as required for the Associate in Arts for Transfer in Art History

major. (2) Obtain an overall minimum grade point average of 2.0 (3) Earn a grade of C or better (or Pass) in all courses required for the Associate in Arts for Transfer in Art History major. A maximum of 12 units are allowed with a P grade for students earning an Associate Degree. For detailed information, please refer to the SRJC Grading Policy.

Program Student Learning Outcomes

1. Place a work of art in its historical and stylistic context;
2. Identify major monuments and movements in the history of art;
3. Develop a vocabulary to discuss art in aesthetic terms;
4. Demonstrate skills in visual analysis by identifying specific formal elements;
5. Refine critical analysis skills in comparing works of art;
6. Identify cultural artistic characteristics and global traditions; and
7. Recognize basic methods and materials used in architecture, painting, sculpture, print-making, ceramics metalwork, and textiles.

Art History For Transfer Core Requirements - Complete 9.00 Units

Complete any combination totaling at least 9.00 units from the following:

ART 1.1	Introduction to Art of the Ancient World	3.00
ART 1.2	Global Art from 1500 CE to Present	3.00
ART 1.3	Introduction to Ancient Egyptian Art	3.00
ART 1.4	Introduction to Mesoamerican and Andean Art	3.00
ART 2.1	History and Appreciation of Ancient Mediterranean Art	3.00
ART 2.5	Women and Art Since 1500	3.00
ART 7A	Drawing and Composition 1	3.00
OR		
ART 2.2	History of European Art: Medieval to Rococo	3.00

And

ART 2.3	History of Modern Art in Europe and North America	3.00

Art History For Transfer List A Requirements - Complete 3.00 Units

Complete any combination totaling at least 3.00 units from the following:

ART 1.1	Introduction to Art of the Ancient World	3.00
ART 1.2	Global Art from 1500 CE to Present	3.00

Art History For Transfer List B Requirements - Complete 3.00 Units

Complete any combination totaling at least 3.00 units from the following:

ART 3	Introduction to Art and Design	3.00
ART 4	Principles of Color	3.00
ART 5	Three Dimensional Design	3.00
ART 12	Beginning Figure Drawing	3.00
ART 14A	Beginning Painting	3.00
ART 19	Beginning Black and White Photography--Darkroom	3.00
ART 24	Introduction to the Art of Printmaking	3.00
ART 27A	Beginning Screen Printing	3.00
ART 28A	Beginning Etching	3.00
ART 31A	Beginning Ceramics	3.00
ART 33A	Beginning Sculpture	3.00

Art History For Transfer List C Requirement - Complete 3.00 Units

Complete any combination totaling at least 3.00 units from the following:

ART 1.1	Introduction to Art of the Ancient World	3.00
ART 1.2	Global Art from 1500 CE to Present	3.00
ART 1.3	Introduction to Ancient Egyptian Art	3.00
ART 1.4	Introduction to Mesoamerican and Andean Art	3.00
ART 2.1	History and Appreciation of Ancient Mediterranean Art	3.00
ART 2.2	History of European Art: Medieval to Rococo	3.00
ART 2.3	History of Modern Art in Europe and North America	3.00
ART 2.5	Women and Art Since 1500	3.00
ART 3	Introduction to Art and Design	3.00
ART 4	Principles of Color	3.00
ART 5	Three Dimensional Design	3.00
ART 7A	Drawing and Composition 1	3.00
ART 12	Beginning Figure Drawing	3.00
ART 14A	Beginning Painting	3.00
ART 19	Beginning Black and White Photography--Darkroom	3.00
ART 24	Introduction to the Art of Printmaking	3.00
ART 26	Introduction to Relief Printmaking	3.00
ART 27A	Beginning Screen Printing	3.00
ART 28A	Beginning Etching	3.00
ART 31A	Beginning Ceramics	3.00
ART 33A	Beginning Sculpture	3.00
ANTH 3	Introduction to Archaeology	3.00
ANTH 21	American Folklore and Folklife	3.00
ANTH 30	Anthropology of Globalization	3.00

ANTH 31	Mesoamerican Origins of Latino Culture	3.00
ANTH 32	Native Cultures of North America	3.00
ANTH 34	Native Cultures of California	3.00
ANTH 43	Native American Art and Culture	3.00
COMM 2	Introduction to Performance as Communication	3.00
DANC 2	Survey of Dance History	3.00
ENGL 1B	Literature and Composition	3.00
ENGL 2	Introduction to the Novel	3.00
ENGL 3	Introduction to Poetry	3.00
ENGL 7	Introduction to the Short Story	3.00
ENGL 10	Introduction to Environmental Literature	3.00
ENGL 12	Children's Literature	3.00
ENGL 25	Introduction to Language Study	3.00
ENGL 27	Introduction to Shakespeare	3.00
ENGL 30.1	American Literature: Pre-Colonial Period to the Civil War	3.00
ENGL 30.2	American Literature from 1865 to the Present	3.00
ENGL 31	African American Literature	3.00
ENGL 33	Chicano/Chicana Arts and Literature	3.00
ENGL 46.1	Survey of English Literature Part 1	3.00
ENGL 46.2	Survey of English Literature Part 2	3.00
FREN 1	Elementary French-Part 1	4.00
FREN 2	Elementary French-Part 2	4.00
FREN 3	Intermediate French-Part 1	4.00
FREN 4	Intermediate French-Part 2	4.00

GD 15	History of Graphic Design	3.00
GERM 1	Elementary German-Part 1	4.00
GERM 2	Elementary German-Part 2	4.00
GERM 3	Intermediate German-Part 1	4.00
GERM 4	Intermediate German-Part 2	4.00
HIST 1.1	World History to 1500	3.00
HIST 1.2	World History Since 1500 C.E.	3.00
HIST 4.1	History of Western Civilization to 1648 C.E.	3.00
HIST 4.2	History of Western Civilization from 1648 C.E.	3.00
HIST 8.1	History of Latin America from Pre-Columbian to 1830	3.00
HIST 8.2	History of Latin America from 1830 to Present	3.00
HIST 22	History of California	3.00
HIST 26	History of Chicanx and Latinx from 1848 to present	3.00
HIST 30	African American History	3.00
HIST 33	History of Mexico	3.00
HUM 4.1	Western Humanities: Arts, Ideas, and Values	3.00
HUM 5	World Humanities: Arts, Ideas, Values	3.00
HUM 6	Humanities in the United States	3.00
HUM 7	Introduction to the Humanities	3.00
HUM 8	Comparative Mythology	3.00
ITAL 1	Elementary Italian-Part 1	4.00
ITAL 2	Elementary Italian-Part 2	4.00
ITAL 3	Intermediate Italian-Part 1	4.00
ITAL 4	Intermediate Italian-Part 2	4.00
FMA 4	Introduction to Mass Communication	3.00
FMA 14	Early Film History	4.00

FMA 15	Modern Film History	4.00
MUSC 6.1	Music History and Literature: Antiquity to 1750	3.00
MUSC 6.2	Music History and Literature: 1750 to Present	3.00
MUSC 7	Music Appreciation	3.00
MUSC 8	World Music Appreciation	3.00
MUSC 9	Jazz Appreciation	3.00
PHIL 6	Introduction to Philosophy	3.00
PHIL 7	Contemporary Moral Issues	3.00
PHIL 9	Political Philosophy	3.00
PHIL 10	Philosophy of Peace and Nonviolent Action	3.00
PHIL 11	Introduction to Asian Philosophy	3.00
PHIL 12	Environmental Philosophy	3.00
PHIL 20	History of Western Philosophy: Ancient and Medieval	3.00
PHIL 21	History of Western Philosophy: Modern	3.00
RELS 1	Introduction to Religious Studies	3.00
RELS 2	World Religions	3.00
RELS 3	History of God	3.00
RELS 6.66	History of Satan	3.00
RELS 15	Islam	3.00
RELS 21	The Jewish Bible and the Birth of God	3.00
RELS 22	Jesus and the Invention of Christianity	3.00
RELS 32	Religion in America	3.00
SPAN 1	Elementary Spanish-Part 1	4.00
SPAN 2	Elementary Spanish-Part 2	4.00
SPAN 3	Intermediate Spanish-Part One	4.00
SPAN 4	Intermediate Spanish-Part 2	4.00

THAR 1	World Theatre Through Time	3.00
THAR 2	Introduction to Theatre Arts	3.00
THAR 6	Multicultural Perspectives in American Theatre	3.00

Automotive Diagnostics (AS)

Program of Study Code: 002092

Term Effective: Summer 2025

38.00 Units

(707) 522-2601

jkosten@santarosa.edu (mailto:jkosten@santarosa.edu)

Program Description:

The Automotive Diagnostic Technician major offers both theoretical and hands-on training, including engine theory, fuel systems, heating ventilation and air conditioning, pollution control systems, electrical systems, drive trains, suspension systems, and hybrid & electric vehicle systems. Course work prepares students to take the Automotive Service Excellence (ASE) exams. Students enrolling in the program should have the desire and ability to work with their hands, demonstrate critical thinking, possess a high degree of mechanical aptitude, and enjoy working in a shop environment. Program completers should be able to find employment as advanced entry-level apprentice automotive technicians.

Program Student Learning Outcomes

1. Demonstrate the correct use of safety procedures utilized by a mobile equipment repair technician.
2. Locate and interpret technical manuals from online computerized databases.
3. Demonstrate the appropriate use and maintenance of hand, shop, and precision tools.
4. Prepare initial, revised, and final repair orders in compliance with California law (BAR).

5. Identify engine block assembly components and configurations.
6. Demonstrate the proper steps to remove a cylinder head; inspect gasket condition; install cylinder head and gasket; tighten according to manufacturer's specification and procedure.
7. Demonstrate the proper steps for performing a timing belt replacement and setting the timing belt, crankshaft, and camshafts in proper positions.
8. Demonstrate the precautions (personal and shop safety procedures) needed to safely work with high voltage systems.
9. Demonstrate acquired knowledge related to the components used of modern Hybrid/ Electronic vehicles.
10. Demonstrate familiarity with reference materials such as schematics, flow charts, logic trees, and workshop manuals to aid in battery system troubleshooting.
11. Demonstrate how to perform basic maintenance related to hybrid and electric vehicles.
12. Demonstrate how to diagnose a basic hybrid or electric vehicle fault using standard diagnostic equipment.
13. Research and identify correct procedures and specifications for maintenance and repair of automatic transmissions and transaxle systems.
14. Research and identify correct procedures and specifications for maintenance and repair of suspension and steering systems.
15. Demonstrate the proper use of a Digital Multimeter (DMM) during diagnosis of electrical circuit problems, including: source voltage, voltage drop, current flow, and resistance.
16. Analyze and diagnose a mobile equipment charging system using appropriate electrical tools and equipment.
17. Analyze and diagnose a mobile equipment starting system using appropriate electrical tools and equipment.
18. Analyze and diagnose a mobile equipment low-voltage battery system using appropriate electrical tools and equipment.
19. Test the Controller Area Network (CAN) BUS system signal with a Digital Storage Oscilloscope (DSO). Set up the DSO to capture the CAN hi (+) and CAN lo (-) signals.
20. Identify and describe the theory, service, and repair of common types of automotive heating and air conditioning systems.
21. Use industry standard recovery, recycling, and recharging equipment to diagnose and service automotive air conditioning systems.
22. Explain the operation, troubleshooting and repair of the ignition, fuel and emission control systems of late model automobiles.
23. Demonstrate repair of automotive ignition, fuel, and integrated electronic engine controls.
24. Perform diagnosis, service, and maintenance procedures in a timely manner to industry standards.

25. Describe the principles of structured programming and be able to describe, design, implement, and test structured programs using currently accepted methodology.
26. Troubleshoot and repair system components.
27. Establish electronic communication between a programmable logic controller (PLC) and a personal computer.
28. Identify and correct Virtual Instruments program errors.
29. Demonstrate proper methods for high voltage glove testing.
30. Demonstrate the proper use of a voltmeter in performing high voltage battery testing.
31. Demonstrate the proper use of ohm meters for motor testing.
32. Demonstrate the calibration process for Advanced Driver Assistance Systems (ADAS).
33. Demonstrate a scope capture of a specialized internal communications network BUS signal.
34. Access and interpret module data on ADAS.

Automotive Diagnostic Technician Major - Complete 38.00 Units

ATL 101	Transportation Information Systems and Shop Practices	3.00
ATL 105	Service Writing and Shop Management	2.00
ATL 110	Internal Combustion Engine Theory and Repair	3.00
ATL 111	Electric and Hybrid Vehicle Powertrain Systems	3.00
ATL 120	Automotive Automatic Transmission and Transaxle Systems	3.00
ATL 140	Automotive Suspension and Steering Systems	3.00
ATL 161	Mobile Electrical Systems 1	3.00
ATL 162	Mobile Electrical Systems 2	3.00
ATL 170	Mobile Heating and Air Conditioning Systems	3.00
ATL 180	Internal Combustion Engine Performance	3.00

Complete any combination totaling at least 9.00 units from the following:

ATL 163	Mobile Electrical Systems 3	3.00

CS 81.41A	Programming Essentials in Python for Networking	3.00
ELEC 88	Computer Hardware	3.00
ELEC 153	Programmable Logic Controllers	3.00
ELEC 180	LabVIEW for Technicians	3.00

Business: Human Resources (AA)

Program of Study Code: 001044

Term Effective: Summer 2025

27.50 Units

(707) 527-4435

pphipps@santarosa.edu (mailto:pphipps@santarosa.edu)

Program Description:

Within every organization, at least one employee is responsible for the Human Resources activities. The Human Resource Administration program of study provides students with the opportunity to gain skills that can be applied to any organization. These involve compliance with employment law when maintaining personnel files, tracking employee leaves, administering employee benefits, administering and regulating salaries, and maintaining payroll. Students learn how to handle confidential information and sensitive situations.

Program Student Learning Outcomes

1. Interpret and apply employment laws in a variety of complex human resource situations;
2. Demonstrate competency in specific human resource administrative responsibilities in the areas of hiring, salary administration, benefits administration, and records administration;
3. Apply necessary skills required for managing the complex human interactions and communications that take place in organizations; and

4. Demonstrate an understanding of the strategic role of human resource management in a modern organizational setting; and
5. Demonstrate the technical skills needed in the human resources field.

Business: Human Resource Administration Requirements - Complete 26.50 Units

BAD 52	Human Relations in Organizations	3.00
BMG 53	Oral Communication in Organizations	3.00
HR 60	Human Resource Management	3.00
HR 61	Human Resource Employment Law	1.50
HR 62	Human Resource Records	1.00
HR 63	Human Resource Hiring Process	1.00
HR 64	Human Resource Compensation Administration	1.00
HR 65	Human Resource Benefits Administration	1.50
HR 66	Human Resource Administration Current Applications	1.00
CS 61.1A	Microsoft Excel, Part 1	1.50
CS 61.1B	Microsoft Excel, Part 2	1.50

Complete any combination totaling at least 3.00 units from the following:

BAD 1	Financial Accounting	4.00
BBK 50	Computerized Bookkeeping and Accounting 1	3.00
BBK 52.1	Payroll Record Keeping and Reporting	3.00
BGN 112	Marketing Your Skills	1.50
BMG 55		

Fundamentals of Financial Analysis		3.00
PSYC 34	The Psychology of Prejudice and Discrimination	3.00
WEE 99I	Internship Work Experience Education	0.50-8.00

Complete any combination totaling at least 4.50 units from the following:

BGN 71	Business English Grammar	3.00
BGN 100	Professional Business Writing	1.50
BMG 52	Business Communication	3.00
ENGL 1A	College Composition	4.00

Information Learning Resources Requirement - Complete 1.00 Unit

LIR 10	Introduction to Information Literacy	1.00

Program Requirements Notes:

HR 66 Must Be The Final Course Taken In The Sequence For This Program.

Notes:

HR 60 is the orientation course for this program.

CA: Restaurant Management (AA)

Program of Study Code: 001042

Term Effective: Summer 2025

19.00 Units

(707) 577-8358

bfischer@santarosa.edu (mailto:bfischer@santarosa.edu)

Program Description:

The Culinary Arts: Restaurant Management Degree program is designed to train individuals in all aspects of restaurant management. Successful students will be prepared to work in a variety of managerial roles in restaurants, hotels, catering companies and other similar food service businesses.

Program Student Learning Outcomes

1. Employ proper restaurant operations procedures to ensure compliance with safety and sanitation regulations;
2. Use basic math skills to accomplish cash management, labor, and food and beverage costing;
3. Develop employee professionalism in a restaurant setting;
4. Implement industry-standard human resource practices conforming to federal and state wage and labor laws;
5. Employ industry standards relating to service, sales, and alcoholic beverage service;
6. Apply human resource principles to manage a restaurant staff;
7. Employ the diversity of cultural influences and values related to a professional culinary environment; and
8. Exercise critical thinking in evaluating information, solving problems, and making decisions related to food preparation and food service.

Culinary Arts: Restaurant Management Requirements - Complete 18.00 Units

CUL 230	Introduction to Culinary Arts	1.50
CUL 255.2	Careers in the Food and Beverage Industry	1.00
CUL 258.1	Restaurant Dining Room Service	3.00

CUL 258.4	Introduction to Front House Operations	1.00
CUL 258.5	Beverage Management	1.50
CUL 258.6	Restaurant Operations	3.00
CUL 258.3	Wine and Food Pairing	1.50
CUL 258.2	Restaurant Wine Service	1.00

Complete any combination totaling at least 4.50 units from the following:

BGN 81	Practical Business Math Skills	3.00
BMG 61	Skills for Managers	1.50
CUL 99I	Culinary Arts Internship	0.50-8.00
CUL 251A	Culinary Fundamentals 1	3.00
CUL 254	Introduction to Baking and Pastry	3.50
CUL 254.4	Purchasing and Bakeshop Management	1.00
HOSP 53	Customer Service	1.50
HOSP 54	Customer Relations for the Hospitality Industry	1.50
SPAN 1	Elementary Spanish-Part 1	4.00

Information Learning Resources Requirement - Complete 1.00 Unit

LIR 10	Introduction to Information Literacy	1.00

Notes:

If CUL 99I is selected as an elective, it should be completed for 1 unit.

The Culinary Arts Program has five certificates and two A.A. degrees with classes in 8-week blocks. Before enrolling, please contact **Department Chair Betsy Fischer** (contact info below) to help with scheduling decisions. Phone number is also text number.

Civil Engineering Technology (AS)

Program of Study Code: 002016

Term Effective: Summer 2025

26.00 Units

(707) 527-4603

rparks@santarosa.edu (mailto:rparks@santarosa.edu)

Program Description:

The Civil Engineering Technology program prepares students for variety of technical positions in the civil engineering and engineering construction professions. The program recommended course sequence is set up to allow the student to progress through four semesters and achieve an Associates Degree or Certificate of Achievement.

Program Student Learning Outcomes

1. Define and describe civil engineering terminology, methods, procedures, standards and technology;
2. Perform mathematical, computer and statistical computations related to location, elevation, grade, distance, direction, area, volume and properties of civil engineering materials;
3. Communicate clearly and effectively in oral, written and graphic formats;
4. Prepare basic civil engineering documents and drawings using computer-aided drafting and geographic information systems technology;
5. Research, file, retrieve, analyze, locate and prepare basic drawings, maps, documents, records, reports and correspondence related to civil engineering projects;
6. Demonstrate basic analytical, critical thinking and decision-making skills in civil engineering, land surveying and development; and
7. Describe the influence/effect civil engineering, land surveying and development has on the local, regional, national and global communities.

Civil Engineering Technology Core Requirements - Complete 25.00 Units

APTE 191	Problem Solving in Civil Engineering Technology	3.00
CEST 51	Civil Drafting Technology	3.00
CEST 63	Subdivision Planning	3.00
CEST 64	Public Works Inspection and Testing	3.00
CEST 65	Public Works Plans and Estimating	3.00
CEST 85	CADD for Civil, Surveying and Land Development	3.00
CEST 192	Non-Technical Skills for the Civil Engineering Technician	3.00
GIS 40	Introduction to Geographic Information Systems (GIS)	4.00

Information Learning Resources Requirement - Complete 1.00 Unit

LIR 10	Introduction to Information Literacy	1.00

Commercial Music (AA)

Program of Study Code: 001047

Term Effective: Summer 2025

18.00 Units

(707) 527-4790

rbudginas@santarosa.edu (mailto:rbudginas@santarosa.edu)

Program Description:

The purpose of the Commercial Music Program, (formerly Audio Production for Digital Media), is to provide students with an overview of MIDI sequencing, sound synthesis, audio recording, digital and analog audio technology, live sound, electronic music production, basic music theory, sound design for multimedia applications including video games (for educational and/or entertainment purposes), and delivery of audio content over radio, television, and the Internet. Graduates are prepared for entry-level positions in professional audio production including audio engineering, sound design, audio-for-video post-production, broadcasting, and CD/DVD mastering.

Program Student Learning Outcomes

1. Demonstrate technical proficiency with a Digital Audio Workstation (DAW);
2. Create digital audio recordings and master them for distribution.
3. Design audio for video, computer games, and other multimedia applications.
4. Produce and write commercial songs.

Commercial Music Requirements - Complete 17.00 Units

MUSC 50	Introduction to Music Technology	3.00

Complete any combination totaling at least 12.00 units from the following:

For Recording students, take these 4 courses:

MUSC 51	Electronic Music	3.00
MUSC 52	Audio for Multimedia	3.00
MUSC 60A	Audio Recording 1	3.00
MUSC 60B	Audio Recording 2	3.00

For Music Industry students, take these 4 courses:

MUSC 60A	Audio Recording 1	3.00
MUSC 60B	Audio Recording 2	3.00
MUSC 70A	Music Industry 1: Fundamentals	3.00
MUSC 70B		

Music Industry 2: Marketing & Distribution		3.00

For Songwriter students, take these 4 courses:

ENGL 4A	Beginning Creative Writing	3.00
MUSC 2A	Music Theory 1	3.00
MUSC 51	Electronic Music	3.00
MUSC 55	Songwriting	3.00

Complete any combination totaling at least 2.00 units from the following:

MUSC 1	Music Fundamentals	3.00
MUSP 11A	Class Piano 1	2.00
MUSP 19A	Beginning Guitar	2.00
MUSC 51	Electronic Music	3.00
MUSC 52	Audio for Multimedia	3.00

Information Learning Resources Requirement - Complete 1.00 Unit

LIR 10	Introduction to Information Literacy	1.00

Notes:

Courses may appear in more than one Major area. Courses within the major may be used only once to satisfy major requirements.

Communication Studies (AA-T)

Program of Study Code: 001054

Term Effective: Summer 2025

18.00 Units

(707) 778-3964

esimas@santarosa.edu (mailto:esimas@santarosa.edu)

Program Description:

The Associate in Arts for Transfer in Communications Studies degree at Santa Rosa Junior College provides students with an introduction to and overview of the field of communications while providing a solid foundation in Speech. Students are provided both theoretical perspectives and practical speaking experience, including the opportunity to be a part of a national award-winning Speech & Debate team and/or being part of the student newspaper, The Oak Leaf. This emphasis offers comprehensive lower division baccalaureate work in the field of Communication. The Communication Studies Associate in Arts for Transfer degree is designed to provide a clear pathway to a CSU major and baccalaureate degree. California Community College students who are awarded an ADT are guaranteed admission with junior standing somewhere in the CSU system. This priority does not guarantee admission to specific majors or campuses. Current and prospective community college students are encouraged to meet with a counselor to develop an educational plan that best meets their goals and needs. Students will have to fulfill the following requirements to earn this degree: Complete 60 semester units that are eligible for transfer to the California State University, including both of the following: The Inter-segmental General Education Transfer Curriculum (IGETC) or the California State University General Education-Breadth requirements; and A minimum of 18-22 semester units as required for the Associate in Arts for Transfer in Communication Studies major.

Program Student Learning Outcomes

1. Apply communication theory to more effectively communicate in a variety of public, private and social context;
2. Effectively express one's ideas through oral communication; and
3. Utilize critical thinking skills to defend, refute and critique presentations.

Communication Studies For Transfer - Complete 3.00 Units

COMM 1	Introduction to Public Speaking	3.00

Communication Studies: List A - Complete 6.00 Units

Complete any combination totaling at least 6.00 units from the following:

COMM 3	Introduction to Argumentation	3.00
And		
COMM 5	Group Discussion and Problem Solving	3.00
or		
COMM 3	Introduction to Argumentation	3.00
And		
COMM 6	Interpersonal Communication	3.00
or		
COMM 9	Critical Thinking and Argumentation	3.00
And		
COMM 5	Group Discussion and Problem Solving	3.00
or		
COMM 9	Critical Thinking and Argumentation	3.00
And		
COMM 6	Interpersonal Communication	3.00
or		
COMM 5	Group Discussion and Problem Solving	3.00
And		
COMM 6	Interpersonal Communication	3.00

Communication Studies: List B - Complete 6.00 Units

Complete any combination totaling at least 6.00 units from the following:

COMM 2	Introduction to Performance as Communication	3.00
COMM 3	Introduction to Argumentation	3.00
COMM 5	Group Discussion and Problem Solving	3.00
COMM 6	Interpersonal Communication	3.00
COMM 7	Intercultural Communication	3.00
COMM 9	Critical Thinking and Argumentation	3.00
COMM 10	Introduction to Communication Theory	3.00
COMM 52A	Forensics and Public Performance	1.00-3.00
COMM 52B	Intercollegiate Speech and Debate	1.00-3.00
FMA 4	Introduction to Mass Communication	3.00

2 courses, regardless of unit value, must be completed from List B

Communication Studies: List C - Complete 3.00 Units

Complete any combination totaling at least 3.00 units from the following:

COMM 2	Introduction to Performance as Communication	3.00
COMM 3	Introduction to Argumentation	3.00
COMM 5	Group Discussion and Problem Solving	3.00
COMM 6	Interpersonal Communication	3.00
COMM 7		

Intercultural Communication		3.00
COMM 9	Critical Thinking and Argumentation	3.00
COMM 10	Introduction to Communication Theory	3.00
COMM 51A	Practical Experience in Public Speaking 1	3.00
COMM 52A	Forensics and Public Performance	1.00-3.00
COMM 52B	Intercollegiate Speech and Debate	1.00-3.00
COMM 4	Survey of Communication	3.00
COMM 98	Independent Study in Communication Studies	0.50-3.00
JOUR 1	Introduction to Journalism	3.00
JOUR 2	News Gathering and News Writing	3.00
FMA 4	Introduction to Mass Communication	3.00

Program Requirements Notes:

A Course Used To Satisfy A Requirement In One Category Cannot Be Used To Fulfill The Requirements In Another Category.

Constructn Managmnt Fundamntls (AS)

Program of Study Code: 002089

Term Effective: Summer 2025

19.00 Units

(707) 524-1511

plevelle@santarosa.edu (mailto:plevelle@santarosa.edu)

Program Description:

Students will gain fundamental knowledge and practical experience with construction management skills, tools, and techniques necessary to be employed in an entry-level construction management position at a local residential or light-commercial construction industry firm. Light-commercial construction involves non-residential buildings constructed of light gauge metal framing or wood.

Program Student Learning Outcomes

1. Understand the skills and knowledge required for entry-level positions in construction management.
2. Identify safety-related issues that occur on a construction jobsite and explain safe use of equipment, techniques, and materials usage.
3. Describe various construction phases and detailed construction processes for a typical residential or light-commercial project.
4. Perform basic and accurate quantitative construction material quantity surveys (take-offs) from construction drawings.
5. Explain the relationship between different professionals or agencies involved in a construction project.
6. Utilize, write, or modify construction documents or forms such as contracts, specifications, Requests For Information (RFI), and change orders.
7. Prepare preliminary cost estimates and project construction schedules for residential and light-commercial construction projects.

Construction Management Fundamentals - Complete 18.00 Units

CONS 101	Introduction to the Construction Industry	3.00
CONS 102	Construction Practice and Technologies	3.00
CONS 103	Construction Materials, Methods and Equipment	3.00
CONS 104	Construction Management and Scheduling	3.00

CONS 105	Construction Contract Documents	3.00
CONS 106	Construction Estimating and Bidding	3.00

Information Learning Resources Requirement - Complete 1.00 Unit

LIR 10	Introduction to Information Literacy	1.00

CS Computer Science (AS)

Program of Study Code: 002023

Term Effective: Summer 2025

34.00 Units

(707) 527-4282

dharden@santarosa.edu (mailto:dharden@santarosa.edu)

Program Description:

The Computer Science major will allow students whose planned transfer major is Computer Science to earn an Associate Degree while meeting the typical lower division requirements for a Computer Science degree at a four-year institution.

Program Student Learning Outcomes

1. Successfully pursue a bachelor's degree in computer science at a four-year institution;
2. Apply the basic and intermediate problem solving and programming skills and tools necessary to succeed in upper division computer science courses; and
3. Apply the mathematical tools necessary to succeed in upper division computer science courses.

Computer Science Major Core Requirements - Complete 34.00 Units

CS 10A	Introduction to Programming Concepts and Methodologies	4.00
CS 10B	Programming Concepts and Methodologies 1	4.00
CS 10C	Programming Concepts and Methodologies 2	4.00
CS 12	Assembly Language Programming/Computer Architecture	4.00
MATH 1A	Calculus, First Course	5.00
MATH 1B	Calculus, Second Course	5.00
MATH 4	Discrete Mathematics	4.00

Complete any combination totaling at least 4.00 units from the following:

PHYS 40	Classical Mechanics for Scientists and Engineers	5.00
PHYS 41	Waves, Optics and Thermodynamics for Scientists & Engineers	4.00
PHYS 42	Electricity and Magnetism for Scientists and Engineers	4.00

CS Cybersecurity (AS)

Program of Study Code: 002087

Term Effective: Summer 2025

39.00 Units

(707) 778-3960

mmckeever@santarosa.edu (mailto:mmckeever@santarosa.edu)

Program Description:

The Cybersecurity: Network and Systems Security Administration Major provides a course of study that prepares students to implement and administer a secure Information Technology (IT) environment. As a significant upgrade to the traditional IT Administrator role, it is foundational to further study in the cybersecurity field. This major focuses on the requisite Knowledge, Skills, and Abilities (KSAs) to securely maintain Microsoft Systems and Cisco networks, including the ability to learn and manage other vendor platforms.

Program Student Learning Outcomes

1. Demonstrate ability to work as a team member in an information technology group which designs, evaluates, tests, installs and maintains corporate computer systems and networks.
2. Communicate clearly and professionally as an Information Technology (IT) professional, in written and verbal formats.
3. Apply basic knowledge of secure computer networks and systems in assisting individuals and organizations with IT services and solutions.

Computer Studies: Network And Systems Security Administration Requirements - Complete 33.00 Units

CS 81.41	Programming Essentials in Python for Networking	3.00
CS 82.2A	Introduction to Networks	4.00
CS 82.2B	Switching, Routing and Wireless Essentials	4.00
CS 82.2C	Enterprise Networking, Security, and Automation	4.00
CS 82.58	Introduction to Information Systems Security	3.00
CS 82.71	Ethical Hacking and Systems Defense	3.00
CS 84.26	Project Management for IT Professionals	3.00
CS 180.3		

Introduction to Virtualization and Cloud Computing	3.00	
CS 181.2	Linux Administration 1	3.00
CS 181.3	Linux Administration 2	3.00

Computer Studies: Network And Systems Security Administration Electives - Complete 6.00 Units

Complete any combination totaling at least 6.00 units from the following:

CS 50A	Web Development 1	3.00
CS 55.13	Server-Side Web Development	3.00
CS 81.62	Relational Database Concepts and Structured Query Language	3.00
CS 81.1A	Server Administration 1	3.00
CS 82.57	Cybersecurity Operations	3.00
CS 82.59	Firewalls and Network Security	3.00
CS 88	Foundations of Data Science	4.00
CS 183.5	Programming for Cyber Security	3.00

CS Game Development (AS)

Program of Study Code: 002054

Term Effective: Summer 2025

25.00 Units

(707) 527-4855

ewilde@santarosa.edu (mailto:ewilde@santarosa.edu)

Program Description:

The Game Development major provides a course of study that prepares students to transfer to a four-year degree program focusing on the design and programming of interactive computer games and leading to a career in the game development industry. The Game Development major focuses on computer programming, mathematics, and game design and programming.

Program Student Learning Outcomes

1. Apply systems-level thinking and abstraction in the context of interactive computational media.
2. Recognize and understand the social, legal, ethical, and cultural issues in the discipline of computer games.
3. Demonstrate knowledge of visual interaction design and artistic practices in domains involving playful interactions.
4. Demonstrate written and oral communication skills regarding technical and analytical consideration of computer games.
5. Design a technical system that achieves creative goals for audience experience in computational media.
6. Demonstrate the ability collectively plan, organize, and execute complex, team-oriented projects, using appropriate communication and coordination techniques.

Computer Studies: Game Development Core Requirements - Complete 24.00 Units

CS 40	History of Games	3.00
CS 41	Game Design	4.00
CS 42	Introduction to Game Coding	4.00
GD 90	Designing the User Experience	3.00

Complete any combination totaling at least 10.00 units from the following:

APTE 43	Computer Modeling and Animation with 3ds Max	3.00
CS 10A		

Introduction to Programming Concepts and Methodologies		4.00
CS 10B	Programming Concepts and Methodologies 1	4.00
CS 17.11	Java Programming	3.00
CS 50A	Web Development 1	3.00
CS 74.11	Introduction to Digital Media	3.00
GD 51	Introduction to Graphic Design	3.00

Information Learning Resources Requirement - Complete 1.00 Unit

LIR 10	Introduction to Information Literacy	1.00

CS Graphic Design (AA)

Program of Study Code: 001025

Term Effective: Summer 2025

31.50 Units

(707) 524-1567

sclark@santarosa.edu (mailto:sclark@santarosa.edu)

Program Description:

The Graphic Design major is designed to provide students with entry-level skills for business or industry in the field of graphic design, and is structured to provide a practical, hands-on experience in graphic fundamentals.

Program Student Learning Outcomes

1. Develop professional level communication visuals from initial concept all the way through printed materials using design principles, an understanding of graphic design history, typographic knowledge, hand mock-up and illustration skills, advanced computer skills using the Adobe Suite, and pre press knowledge;
2. Set-up and manage a one person freelance studio complying with governmental regulations, estimating projects, writing up proposals, negotiating with clients, keeping records, billing clients, and managing finances; and
3. Create and present a professional portfolio of at least fifteen finished projects to potential employers and clients using professional level interviewing skills and well designed collateral materials.

Graphic Design Major Requirements - Complete 31.50 Units

CS 70.1A	Adobe Photoshop 1	3.00
CS 71.11	Adobe Illustrator 1	3.00
CS 72.1A	Adobe InDesign 1	3.00
GD 15	History of Graphic Design	3.00
GD 20	Introduction to Typography and Letterforms	3.00
GD 51	Introduction to Graphic Design	3.00
GD 53	Design Techniques in Illustrator	3.00
GD 54	Principles of Layout and Design	3.00
GD 60	Creating the Professional Portfolio	1.50
GD 62	Color Theory for Designers	1.50

Complete any combination totaling at least 4.50 units from the following:

BMK 51	High Tech Selling and Pursuing a Sales Career	3.00
GD 57	Getting It Printed: Digital Prepress and Print Production	3.00

GD 65	Business Skills for Creatives	1.50
GD 90	Designing the User Experience	3.00
GD 145	Package Design	1.50

CS Virtual Production RVPA (AA)

Program of Study Code: 001077

Term Effective: Summer 2025

32.50 Units

(707) 527-4855

ewilde@santarosa.edu (mailto:ewilde@santarosa.edu)

Program Description:

The Associate Degree in Virtual Production, presented in collaboration with the Regional Virtual Production Academy (RVPA), is designed to equip students with the essential skills for pursuing entry-level careers in virtual production. Students will learn to apply tools from film production, digital imaging, visual effects, and game engines to the virtual production process, creating real-time projects in a virtual production studio. Students are afforded the flexibility to choose courses from participating colleges in the regional collaboration in order to fulfill the requirements for this degree. The Associate Degree in Virtual Production is an RVPA program where some courses are available at SRJC or through one or more of the other five participating colleges. For those courses that are not offered at SRJC, visit https://cs.santarosa.edu/vp to view alternative offerings both in-person and remote.

Program Student Learning Outcomes

1. Analyze, describe, and apply the technology requirements of the virtual production workflow.
2. Demonstrate proficiency with game engines, 3D computer graphics, visual effects, and film production.
3. Create projects using the virtual production process with industry-standard software.

4. Demonstrate enhanced collaborative skills and the ability to engage in effective teamwork in a real-time environment.

Advanced Virtual Production (RVPA) Major - Complete 32.50 Units

APTE 43	Computer Modeling and Animation with 3ds Max	3.00
CS 70.1A	Adobe Photoshop 1	3.00
CS 42	Introduction to Game Coding	4.00
APTE 162	3D Animation: Visual Effects and Compositing	2.00
CS 77.11	Introduction to Virtual Production	3.00
CS 77.12	Virtual Production 2 (RVPA)	3.00
CS 81.41	Programming Essentials in Python for Networking	3.00
GD 60	Creating the Professional Portfolio	1.50

Complete any combination totaling at least 4.00 units from the following:

FMA 20	Introduction to Digital Filmmaking	4.00
JOUR 5	Non-Fiction Digital StoryTelling	4.00

Complete any combination totaling at least 3.00 units from the following:

Elective Specialization Group: A

APTE 63	3D Animation: Modeling and Rigging	4.00
CS 74.33	Introduction to Motion Graphics (RVPA)	3.00
CS 74.22	Digital Video Post-Production	3.00
CS 75.12	Introduction to Digital 2D Animation (RVPA)	3.00

Complete any combination totaling at least 3.00 units from the following:

Elective Specialization Group: B

APTE 70	Intermediate 3D Modeling and Animation (RVPA)	3.00
APTE 71	Intermediate 3D Rigging (RVPA)	3.00
APTE 72	Intermediate Textures for 3D (RVPA)	3.00
APTE 73	Intermediate Digital Sculpting (RVPA)	3.00
APTE 64	3D Animation: Character Animation	4.00
APTE 74	Performance Animation (RVPA)	3.00
APTE 75	3D Layout and Lighting (RVPA)	3.00
FMA 21	Intermediate Digital Filmmaking	4.00
FMA 55	Cinematography and Visual Storytelling (RVPA)	3.00
FMA 19	Multi-Camera Studio Production	4.00

CS Web And Multimedia (AA)

Program of Study Code: 001040

Term Effective: Summer 2025

20.00 Units

(707) 527-4855

ewilde@santarosa.edu (mailto:ewilde@santarosa.edu)

Program Description:

The Computer Studies: Web and Multimedia major provides students with the knowledge and skills to generate and manipulate graphics, animations, sound, text and video into consolidated and seamless website and multimedia presentations.

Program Student Learning Outcomes

1. Complete professional projects, products, and other assignments in applications using industry-standard web and multimedia applications.
2. Demonstrate analytical, critical thinking and decision-making skills as they apply to web and multimedia design.
3. Understand, apply, and integrate knowledge of the principles and standards of web and digital media design and demonstrate this in professional projects and assignments that rely on best design practices, software, programming and markup language expertise.

Web Development Core Requirements - Complete 9.00 Units

CS 50A	Web Development 1	3.00
CS 50B	Web Development 2	3.00
CS 50C	Web Development 3 - JavaScript	3.00

Web And Multimedia Emphasis Requirements - Complete 10.00 Units

CS 50.33	Web Projects	4.00
CS 70.1A	Adobe Photoshop 1	3.00

Complete any combination totaling at least 3.00 units from the following:

CS 74.11	Introduction to Digital Media	3.00
CS 74.22	Digital Video Post-Production	3.00

Information Learning Resources Requirement - Complete 1.00 Unit

LIR 10	Introduction to Information Literacy	1.00

CS Web Full-Stack Developer (AS)

Program of Study Code: 002081

Term Effective: Summer 2025

19.00 Units

(707) 527-4855

ewilde@santarosa.edu (mailto:ewilde@santarosa.edu)

Program Description:

The Computer Studies: Web Full-Stack Developer degree provides a course of study that prepares students to work on client and server-side web and mobile development. This pathway leads to opportunities for a career in web and mobile development. The Computer Studies: Web Full-Stack Developer degree focuses on the core front-end web and mobile technologies of HTML, CSS, and JavaScript as well as server-side development using the PHP and JavaScript languages together with SQL and NoSQL databases.

Program Student Learning Outcomes

1. Work as an effective member of a web or mobile development team;
2. Use principles of software design to analyze programming problems and develop solutions;
3. Create and test web- and mobile-based computer programs that incorporate complex data structures and algorithms along with object-oriented programming methods; and
4. Produce an online, multi-screen web or mobile application with consistency throughout the design and implementation of the application.

Computer Studies: Web Full-Stack Developer - Complete 19.00 Units

CS 50A	Web Development 1	3.00
CS 50B	Web Development 2	3.00
CS 50C	Web Development 3 - JavaScript	3.00
CS 50.33	Web Projects	4.00
CS 55.13	Server-Side Web Development	3.00

Complete any combination totaling at least 3.00 units from the following:

CS 10A	Introduction to Programming Concepts and Methodologies	4.00
CS 74.11	Introduction to Digital Media	3.00
CS 81.62	Relational Database Concepts and Structured Query Language	3.00
GD 51	Introduction to Graphic Design	3.00

Notes:

Because CS 55.13 is a limited course offering, it may be taken any time after the first semester of the program. Consult Schedule of Classes (https://classes.santarosa.edu/) for current course offerings.

Culinary Arts (AA)

Program of Study Code: 001010

Term Effective: Summer 2025

33.00 Units

(707) 577-8358

bfischer@santarosa.edu (mailto:bfischer@santarosa.edu)

Program Description:

The Culinary Arts major is designed to train individuals in all aspects of the culinary arts field. Successful students will be prepared to work as cooks in a wide range of food service settings, such as restaurants, hotels, catering operations, and institutional kitchens.

Program Student Learning Outcomes

1. Demonstrate station organization, purchasing, storage, menu writing, and sanitation principles as they apply to food handling;
2. Use classic cooking terminology and methods, apply health and safety standards;
3. Demonstrate skill and apply professional industry standards in food handling, beverage service, baking and food service, and use of hand tools;
4. Demonstrate responsibility and team skills for the food service industry;
5. Describe career opportunities within the food industry and strategize own career;
6. Critique, assess and improve one's own performance, listening skills and communication skills for personal, academic, and career purposes;
7. Recognize the diversity of cultural influences and values related to a professional culinary environment; and
8. Think critically in evaluating information, solving problems, and making decisions related to food preparation and food service.

Culinary Arts Major Requirements - Complete 32.00 Units

CUL 230	Introduction to Culinary Arts	1.50
CUL 251A	Culinary Fundamentals 1	3.00
CUL 251B	Culinary Fundamentals 2	3.00
CUL 251C	Culinary Fundamentals 3	1.50
CUL 254	Introduction to Baking and Pastry	3.50
CUL 254.5		

Professional Plate Presentation		1.00
CUL 255	Production Baking	4.00
CUL 255.2	Careers in the Food and Beverage Industry	1.00
CUL 253.8	Restaurant Kitchen	4.00
CUL 258.1	Restaurant Dining Room Service	3.00
CUL 258.2	Restaurant Wine Service	1.00

Complete any combination totaling at least 4.50 units from the following:

CUL 254.4	Purchasing and Bakeshop Management	1.00
CUL 255.1	Specialty Production Baking	4.00
CUL 258.4	Introduction to Front House Operations	1.00
CUL 258.5	Beverage Management	1.50
CUL 258.6	Restaurant Operations	3.00
CUL 258.3	Wine and Food Pairing	1.50
DIET 52	Management Training Techniques	3.00
DIET 55	Food Production Management	2.00
FDNT 10	Elementary Nutrition	3.00
HOSP 50	Introduction to Tourism in Sonoma County	1.00
SUAG 50	Introduction to Sustainable Agriculture	3.00
SUAG 120	Organic Gardening and Food Production	2.00
WINE 1	Introduction to Viticulture, Winemaking, Wines of the World	3.00

Complete any combination totaling at least 1.00 unit from the following:

CUL 271.3	Sonoma Wine Country Cuisine	0.50
CUL 276.1	French Cuisine: Provence	1.00
CUL 276.2	French Cuisine: Paris	1.00

CUL 276.3	French Cuisine: Burgundy	1.00
CUL 277.1	Swiss Cuisine	1.00
CUL 276.4	American Cuisine: Cajun & Creole	1.00
CUL 276.5	American Cuisine: Southern	1.00
CUL 276.6	American Cuisine: Hawaiian	1.00
CUL 276.7	Japanese Cuisine: Tokyo	1.00
CUL 276.8	Japanese Cuisine: Osaka	1.00
CUL 276.9	Japanese Cuisine: Street Food	1.00
CUL 277.2	Pekinese Cuisine	1.00
CUL 277.3	Shanghainese Cuisine	1.00
CUL 277.4	Hunanese Cuisine	1.00
CUL 277.5	Cantonese Cuisine	1.00
CUL 277.9	Vietnamese Cuisine	1.00
CUL 278.1	Indian Cuisine	1.00
CUL 278.2	Malaysian Cuisine	1.00
CUL 278.3	Mediterranean Cuisine	1.00
CUL 278.4	Greek Cuisine	1.00
CUL 278.5	Spanish Cuisine	1.00
CUL 278.6	Mexican Cuisine: Oaxacan	1.00
CUL 278.7	Mexican Cuisine: Yucatan	1.00
CUL 278.8	Mexican Cuisine: Veracruz	1.00
CUL 279.2	Italian Cuisine: Northwestern	1.00
CUL 279.3	Italian Cuisine: Northern	1.00
CUL 279.4	Italian Cuisine: Northeastern	1.00
CUL 279.5	Italian Cuisine: Southern	1.00
CUL 279.6	Italian Cuisine: Eastern Central	1.00
CUL 279.7	Italian Cuisine: Western Central	1.00
CUL 280.1	Plant-Based Cuisine	0.50
CUL 280.2	Root-to-Stem Vegetarian Cooking	0.50
CUL 280.3	Vegetarian Salads	0.50
CUL 280.4	Braising Vegetables	0.50

CUL 280.5	Vegan Baking	0.50

Information Learning Resources Requirement - Complete 1.00 Unit

LIR 10	Introduction to Information Literacy	1.00

Notes:

The degree will be granted upon completion of the required courses with a grade of "C" or better.

The Culinary Arts Program has five certificates and two A.A. degrees with classes in 8-week blocks. Before enrolling, please contact **Department Chair Betsy Fischer** (contact info below) to help with scheduling decisions. Phone number is also text number.

Dance (AA)

Program of Study Code: 001009

Term Effective: Summer 2025

23.50 Units

(707) 527-4260

chillman@santarosa.edu (mailto:chillman@santarosa.edu)

Program Description:

The Dance major leads to an Associate in Arts in Dance and provides the student with a solid foundation in ballet, modern and jazz dance as well as the opportunity to explore other areas of interest. The Dance major will prepare a student for transfer or for careers in dance.

Program Student Learning Outcomes

1. Demonstrate proficiency in modern, jazz, and ballet dance forms, in both the performance and production aspects of dance;
2. Display the skills and techniques necessary for employment as instructors, choreographers, and/or performers;
3. Apply the craft and aesthetic qualities of dance orally, practically, and in writing; and
4. Apply the skills and knowledge of dance in advanced courses in order to transfer to four year institutions.

Area I: Core Requirements- Theory - Complete 4.50 Units

DANC 2	Survey of Dance History	3.00
DANC 3.1	Choreography I	1.50

Area II: Core Requirements-Technique - Complete 15.00 Units

Complete any combination totaling at least 15.00 units from the following:

DANC 11.1	Ballet I	1.50
DANC 11.2	Ballet II	1.50
DANC 11.3	Ballet III	1.50
DANC 11.4	Ballet IV	1.50
DANC 11.5	Ballet V	1.50
DANC 11.6	Ballet VI	1.50
DANC 13.1	Jazz Dance I	1.50
DANC 13.2	Jazz Dance II	1.50
DANC 13.3	Jazz Dance III	1.50
DANC 13.4	Jazz Dance IV	1.50
DANC 13.5	Jazz Dance V	1.50
DANC 13.6	Jazz Dance VI	1.50
DANC 16.1	Modern Dance I	1.50
DANC 16.2	Modern Dance II	1.50
DANC 16.3	Modern Dance III	1.50
DANC 16.4	Modern Dance IV	1.50

DANC 16.5	Modern Dance V	1.50
DANC 16.6	Modern Dance VI	1.50

Area III: Dance Electives - Complete 4.00 Units

Complete any combination totaling at least 4.00 units from the following:

DANC 14.2	Contemporary Dance II	1.50
DANC 14.3	Contemporary Dance III	1.50
DANC 14.4	Contemporary Dance IV	1.50
DANC 21.1	Hip Hop/Funk I	1.50
DANC 21.2	Hip Hop/Funk II	1.50
DANC 21.3	Hip Hop/Funk III	1.50
DANC 21.4	Hip Hop/Funk IV	1.50
DANC 21.5	Hip Hop/Funk V	1.50
DANC 21.6	Hip Hop/Funk VI	1.50
DANC 27	Dance Production: Experience	2.00
DANC 28	Choreography for Performance	2.00
DANC 29	Dance Performance and Touring Company	2.00
DANC 32	Dance Repertory	1.50
DANC 88.1	Latin Dance I	1.00
DANC 88.2	Latin Dance II	1.00
DANC 88.3	Latin Dance III	1.00
DANC 88.4	Latin Dance IV	1.00
DANC 150	Teaching Dance Techniques	1.00
KFIT 50	Teaching Aide	1.00-2.00

Notes:

1. There will be an orientation meeting during the first week of school. Please check with the department for place and time.

2. It is HIGHLY recommended to take the courses in the sequence suggested; i.e., take Level I first semester (all dance forms), then Level II the second semester, etc.

The courses below are only offered during the indicated semester:
Dance 28 - Spring
Dance 29 - Fall
The necessary higher level Dance technique classes (levels III and IV) need to be taken prior to the expiration of the 4 semester limit. (repeat code 22)

Dental Hygiene (AS)

Program of Study Code: 002012

Term Effective: Summer 2025

97.50 Units

(707) 527-4583

lfleckner@santarosa.edu (mailto:lfleckner@santarosa.edu)

Program Description:

The Dental Hygiene Associate Degree program at Santa Rosa Junior College is accredited by the Commission on Dental Accreditation of the American Dental Association. Students receive a comprehensive education in the health sciences and in clinical dental hygiene and are prepared for entry into the practice of dental hygiene.

Program Student Learning Outcomes

1. Formulate comprehensive and individualized care plans that are patient centered on current scientific evidence.
2. Use critical thinking and evidence based problem-solving to evaluate treatment modalities and promote patient health and wellness.
3. Discern and manage the ethical issues of dental hygiene practice in a rapidly changing health environment.

Program Selection Process:

Please contact the Dental Hygiene coordinator in the Health Science department for information.

Dental Hygiene Prerequisites - Complete 32.00 Units

ANAT 1	General Human Anatomy	5.00

Complete any combination totaling at least 4.00 units from the following:

ENGL 1A	College Composition	4.00
EMLS 10	College Composition for Multilingual Students	4.50
PHYZ 1	Human Physiology	5.00

Complete any combination totaling at least 3.00 units from the following:

MATH 10	Nature of Mathematics	3.00
MATH 15	Elementary Statistics	4.00
MATH 101	Mathematics for the Associate Degree	3.00
PSYC 9	Introduction to Behavioral Sciences Statistics	3.00

OR any intermediate algebra or higher, or any transfer level math.

Complete any combination totaling at least 5.00 units from the following:

CHEM 60	General, Organic and Biological Chemistry	5.00
CHEM 3A	General Chemistry Part 1: Lecture	3.00
And		
CHEM 3AL	General Chemistry Part 1: Lab	2.00
And		
CHEM 8	Introductory Organic Chemistry	5.00

Complete any combination totaling at least 4.00 units from the following:

MICR 5	General Microbiology	5.00
MICR 60		

Fundamentals of Microbiology		4.00

Complete any combination totaling at least 3.00 units from the following:

FDNT 10	Elementary Nutrition	3.00
FDNT 62	Nutrition and Diet Therapy	3.00

Complete any combination totaling at least 3.00 units from the following:

COMM 3	Introduction to Argumentation	3.00
COMM 9	Critical Thinking and Argumentation	3.00
ENGL 5	Advanced Composition and Critical Thinking	3.00
PHIL 3	Critical Thinking	3.00
PHIL 5	Critical Thinking/Writing	3.00

Commission On Dental Accreditation Of The American Dental Assoc. Requirements - Complete 9.00 Units

Complete any combination totaling at least 3.00 units from the following:

COMM 1	Introduction to Public Speaking	3.00
COMM 4	Survey of Communication	3.00
COMM 5	Group Discussion and Problem Solving	3.00
COMM 6	Interpersonal Communication	3.00
COMM 7	Intercultural Communication	3.00

Complete any combination totaling at least 3.00 units from the following:

PSYC 1A	General Psychology	3.00
PSYC 4	Child and Adolescent Psychology	3.00

Complete any combination totaling at least 3.00 units from the following:

SOC 30	Race, Ethnicity, and Inequality	3.00

SOC 1	Introduction to Sociology	3.00
And		
CHLD 68	Working With Children and Families in a Diverse Society	3.00
or		
SOC 1	Introduction to Sociology	3.00
And		
COMM 7	Intercultural Communication	3.00
or		
SOC 1	Introduction to Sociology	3.00
And		
COUN 7	Identity and Cultural Diversity	3.00
or		
SOC 1	Introduction to Sociology	3.00
And		
HIST 21	Race, Ethnicity and Gender in American Culture	3.00
or		
SOC 1	Introduction to Sociology	3.00
And		
HUM 6	Humanities in the United States	3.00
or		
SOC 1	Introduction to Sociology	3.00
And		
PSYC 34	The Psychology of Prejudice and Discrimination	3.00
or		
SOC 1	Introduction to Sociology	3.00
And		
THAR 6	Multicultural Perspectives in American Theatre	3.00

Dental Hygiene Core Requirements - Complete 56.50 Units

DE 51	Occupational Health and Safety	2.00
DE 55A	Introduction to Dental Radiology	2.00
DE 55B	Dental Radiology	1.00
DH 69	Medical Emergencies in Dental Practice	1.00
DH 70	Dental Anatomy and Tooth Morphology	2.50
DH 71A	Clinical Dental Hygiene Care and Theory 1	5.00
DH 71B	Clinical Dental Hygiene Care and Theory 2	5.00
DH 71C	Clinical Dental Hygiene Care and Theory 3	2.00
DH 71D	Clinical Dental Hygiene Care and Theory 4	7.00
DH 71E	Clinical Dental Hygiene Care and Theory 5	7.00
DH 72	Oral Health Education	2.00
DH 74	Head and Neck Anatomy, Histology and Embryology	3.00
DH 75	Pharmacology for the Dental Hygienist	2.00
DH 76	Dental Materials for the Dental Hygienist	2.00
DH 78	Local Anesthesia/Nitrous Oxide Conscious Sedation	1.00
DH 79	Periodontics for the Dental Hygienist	2.00
DH 80	Oral Pathology for the Dental Hygienist	2.00
DH 81	Community Dental Health	2.00
DH 83	Ethics, Jurisprudence & Practice Mgmt for Dental Hygienist	2.00
DH 85	Advanced Periodontal Dental Hygiene Care	2.00

DH 86	Integration of Dental Hygiene and Dentistry	2.00

Program Requirements Notes:

All Dental Hygiene Major Prerequisites Must Be Completed Prior To Entering The Dental Hygiene Program.

Advanced Placement (A/P) Classes Are Accepted For English 1A And Math Prerequisite Coursework Only. No Other A/P Courses Accepted.

Notes:

COMM 7 may be applied to 'Communication' as well as 'Cultural Diversity' requirement

All courses taken in conjunction with this program must be completed with a letter grade of 'C' or better.

Dietetic Technician (AS)

Program of Study Code: 002049

Term Effective: Summer 2025

41.00 Units

(707) 521-6921

jtarver@santarosa.edu (mailto:jtarver@santarosa.edu)

Program Description:

The Dietetic Technician Major prepares individuals to manage an efficient, safe and healthful food service or to work in health promotion in the community. Students acquire skills for supervising both food production and personnel in health care and other food service institutions; for

assisting individuals in the selection of food; and for assisting dietitians with nutrition screening and education. Courses include both classroom instruction and supervised field experience in community nutrition and local food service establishments. The Dietetic Technician major courses meet the minimal requirement of the California Department of Health Services for managing the food service department in a health care facility. Some required courses have strictly enforced prerequisites.

Program Student Learning Outcomes

1. Take and pass the Commission on Dietetic Registration (CDR) Exam for Dietetic Technicians, Registered (DTR) or be prepared to continue education in nutrition, dietetics, or foodservice at a higher level;
2. Communicate clearly and professionally as a Dietetic Technician, Registered, in written and verbal formats;
3. Apply basic knowledge of nutrition and physiology in assisting individuals with health promotion and disease prevention;
4. Prepare nutritional care plans for and provide counseling to clients from diverse cultural and social backgrounds at various stages in the lifecycle;
5. Manage cost control, purchasing, inventory, meal production, employee scheduling and supervision of foodservice workers for safe and sanitary commercial food production;
6. Use leadership skills to motivate employees to work as a team in an efficient and effective manner that meets or exceeds client expectations; and
7. Exhibit professional behaviors in all aspects of work as competent DTRs.

Dietetic Technician Prerequisites - Complete 9.00 Units

DIET 50	Sanitation and Safety	2.00
FDNT 10	Elementary Nutrition	3.00

Complete any combination totaling at least 1.00 unit from the following:

DIET 70	Introduction to Nutrition, Dietetics and Food Service	1.00
FDNT 70	Introduction to Nutrition, Dietetics and Food Service	1.00

Complete any combination totaling at least 3.00 units from the following:

PHYZ 1	Human Physiology	5.00

PHYZ 58	Introduction to Human Physiology	3.00

Dietetic Technician Requirements - Complete 32.00 Units

DIET 52	Management Training Techniques	3.00
DIET 55	Food Production Management	2.00
DIET 107	Dietetic Technician 1: Lecture	1.00
DIET 107L	Dietetic Technician 1: Supervised Field Experience	4.00
DIET 108	Dietetic Technician 2: Lecture	1.00
DIET 108L	Dietetic Technician 2: Supervised Field Experience	4.00
DIET 176	Applied Nutrition Therapy	3.00
DIET 176L	Applied Nutrition Therapy Lab	1.00
DIET 191	Counseling and Group Facilitation Skills in Healthcare	3.00
FDNT 75	Principles of Food	3.00

Complete any combination totaling at least 3.00 units from the following:

COMM 1	Introduction to Public Speaking	3.00
COMM 4	Survey of Communication	3.00
COMM 6	Interpersonal Communication	3.00
PSYC 1A	General Psychology	3.00
LIR 10	Introduction to Information Literacy	1.00

Notes:

Students must apply to the program during the application period stated on the department website. The following prerequisite courses will need to be done and/or in progress at time of application. All classes must be passed with a grade of C or better prior to starting the program if work is in progress by application deadline.

- DIET 50
- FDNT 10
- DIET/FDNT 70
- PHYSIO 58 or PHYSIO 1

General education can be completed at any time either before or during the program.
All courses taken in conjunction with this program must be completed with a letter grade of 'C' or better.
Recommended elective: FDNT 60: Nutrition and Physical Fitness.
Students will complete a portfolio demonstrating competency in entry-level Dietetic Technician skills as part of their Supervised Field Experience classes, DIET 107.1L and 107.2L.

DM: 3D Modeling & Animation (AS)

Program of Study Code: 002055

Term Effective: Summer 2025

22.00 Units

(707) 527-4603

watchison@santarosa.edu (mailto:watchison@santarosa.edu)

Program Description:

The Digital Media: 3D Modeling and Animation major provides fundamental skills for entry into a wide range of industries, including entertainment, architecture, electronic gaming, advertising, and educational media, as well as forensics and medical animation, and 3D simulations. This program also prepares students for advanced animation education through degree granting institutions and schools specializing in the film and broadcast fields. Students will explore the

principles of three-dimensional (3D) modeling, texturing, lighting and animating, as well as the application of particle systems and dynamics to produce a range of effects. Emphasis is placed on modeling, rigging and animating 3D characters, and upon creating sophisticated 3D scenes. Upon completion, students will have a comprehensive understanding of the basic practices of designing, building and animating 3D environments, characters, and visual effects.

Program Student Learning Outcomes

1. Apply the basic practices of designing, building, and animating 3D environments, characters, and visual effects; and
2. Produce 3D animations consistent with industry requirements for entry level animators.

Digital Media: 3D Modeling & Animation Core Requirements - Complete 21.00 Units

APTE 43	Computer Modeling and Animation with 3ds Max	3.00
APTE 162	3D Animation: Visual Effects and Compositing	2.00
APTE 63	3D Animation: Modeling and Rigging	4.00
APTE 64	3D Animation: Character Animation	4.00
APTE 168	3D Animation: Introduction to Virtual Reality	2.00
CS 74.11	Introduction to Digital Media	3.00

Complete any combination totaling at least 3.00 units from the following:

APTE 46	Introduction to Computer-Aided Drafting	2.00
ART 5	Three Dimensional Design	3.00
ART 69	Introduction to Cartooning and Sequential Art	3.00
CS 41	Game Design	4.00
CS 42		

Introduction to Game Coding		4.00
CS 70.1A	Adobe Photoshop 1	3.00
CS 74.22	Digital Video Post-Production	3.00
CS 78.1A	Make It with 3D Printing	1.50
FMA 20	Introduction to Digital Filmmaking	4.00
FMA 22	Screenwriting	3.00
THAR 10A	Introduction to Acting	3.00
THAR 10B	Scene Study and Characterization	3.00

Information Learning Resources Requirement - Complete 1.00 Unit

LIR 10	Introduction to Information Literacy	1.00

Economics (AA-T)

Program of Study Code: 001069

Term Effective: Summer 2025

19.00 Units

(707) 527-4463

sdiaz@santarosa.edu (mailto:sdiaz@santarosa.edu)

Program Description:

The Associate in Arts for Transfer in Economics will prepare and guide students seeking a bachelor's degree in Economics and will fulfill the lower division requirements for that degree at a CSU. The Associate in Arts for Transfer in Economics is designed to provide a clear transfer pathway to a CSU major and baccalaureate degree. California Community College students who

are awarded an ADT are guaranteed admission with junior standing somewhere in the CSU system. This priority does not guarantee admission to specific majors or campuses. Current and prospective community college students are encouraged to meet with a counselor to develop an educational plan that best meets their goals and needs. Students will have to fulfill the following requirements to earn this degree. (1) Complete 60 semester units that are eligible for transfer to the California State University, including both of the following: -(A) The Inter-segmental General Education Transfer Curriculum (IGETC) or the California State University General Education-Breadth requirements; and -(B) A minimum of 26-28 semester units as required for the Associate in Arts for Transfer in Economics major. (2) Obtain an overall minimum grade point average of 2.0 (3) Earn a grade of C or better (or P) in all courses required for the Associate in Arts for Transfer in Economics major. A maximum of 12 units are allowed with a P grade for students earning an Associate Degree. For detailed information, please refer to the SRJC Grading Policy.

Program Student Learning Outcomes

1. Apply economic theories and economic reasoning to real life situations using the concepts of scarcity, marginal analysis, opportunity cost for individual and collective decision-making;
2. Use analytical techniques to measure economic conditions related to the individual, business firms, industries, and economic systems;
3. Explain the role that households, business organizations, governments, and the international sector, play in free markets, command economics, and mixed economies; and
4. Evaluate the objectives, limitations, and mechanics of regulation, taxation, tariffs, quotas, and monetary and fiscal policies.

Economics For Transfer Core Requirements - Complete 13.00 Units

ECON 1	Principles of Macroeconomics	3.00
ECON 2	Principles of Microeconomics	3.00

Complete any combination totaling at least 3.00 units from the following:

MATH 15	Elementary Statistics	4.00
PSYC 9	Introduction to Behavioral Sciences Statistics	3.00

Complete any combination totaling at least 4.00 units from the following:

MATH 16	Business Calculus	4.00
OR		
MATH 1A	Calculus, First Course	5.00
And		
MATH 1B	Calculus, Second Course	5.00

Economics For Transfer List A Requirements - Complete 3.00 Units

Complete any combination totaling at least 3.00 units from the following:

AGBU 7	Agricultural Economics	3.00
BAD 1	Financial Accounting	4.00
BAD 2	Managerial Accounting	4.00
BAD 18	The Legal Environment of Business	3.00
BMG 52	Business Communication	3.00
COMM 3	Introduction to Argumentation	3.00
COMM 9	Critical Thinking and Argumentation	3.00
CS 84.21	Management Information Systems	3.00
ENGL 5	Advanced Composition and Critical Thinking	3.00
MATH 9	Finite Mathematics	3.00
PHIL 5	Critical Thinking/Writing	3.00
SOC 1	Introduction to Sociology	3.00

Economics For Transfer List B Requirements - Complete 3.00 Units

Complete any combination totaling at least 3.00 units from the following:

AGBU 7	Agricultural Economics	3.00
BAD 1	Financial Accounting	4.00
BAD 2	Managerial Accounting	4.00
BAD 18		

The Legal Environment of Business		3.00
BMG 52	Business Communication	3.00
COMM 3	Introduction to Argumentation	3.00
COMM 9	Critical Thinking and Argumentation	3.00
CS 84.21	Management Information Systems	3.00
ECON 12	Introduction to Economics and the Environment	3.00
ECON 30	International Economics	3.00
ENGL 5	Advanced Composition and Critical Thinking	3.00
MATH 5	Introduction to Linear Algebra	4.00
MATH 9	Finite Mathematics	3.00
PHIL 5	Critical Thinking/Writing	3.00
SOC 1	Introduction to Sociology	3.00

Notes:

NOTE: A course used to satisfy the List A requirement may not also be used to satisfy the List B requirement.

Electrical Union Apprentice (AS)

Program of Study Code: 002088

Term Effective: Summer 2025

40.50 Units

(707) 527-4329

guser73@santarosa.edu (mailto:guser73@santarosa.edu)

Program Description:

The Electrical Union Apprenticeship Associate of Science Degree is a five-year apprenticeship that consists of 8,000 hours of on-the-job training (OJT) and 900 hours of classroom instruction. This apprenticeship prepares a student to install and maintain all of the electrical conduits, wires, cables, motor controls, and panelboards found in commercial and industrial facilities. Students accepted into the Electrical Union Apprenticeship program are paid while they work and learn. Application and acceptance into the Redwood Empire Joint Electrical Training Center is a requirement to start this program. You can find more information about the application process, training, and career opportunities here: https://apprentice.rejatc.org/.

Program Student Learning Outcomes

1. Describe and demonstrate electrical principles and regulations related to General Electricians' trade.
2. Demonstrate knowledge of theory and regulations of General Electricians' trade.
3. Apply best practices in practical environment related to General Electricians' trade.
4. Identify lighting controls and how they function.
5. Describe how lighting controls are installed.

Electrical Union Apprenticeship Major - Complete 40.50 Units

APED 222.1	Apprentice Electricians, First Semester	4.00
APED 222.2	Apprentice Electricians, Second Semester	4.00
APED 222.3	Apprentice Electricians, Third Semester	4.00
APED 222.4	Apprentice Electricians, Fourth Semester	4.00
APED 222.5	Apprentice Electricians, Fifth Semester	4.00
APED 222.6	Apprentice Electricians, Sixth Semester	4.00

APED 222.7	Apprentice Electricians, Seventh Semester	4.00
APED 222.8	Apprentice Electricians, Eighth Semester	4.00
APED 222.9	Apprentice Electricians, Ninth Semester	4.00
APED 223.1	Apprentice Electricians, Tenth Semester	4.00
APED 223.2	California Advanced Lighting Controls Training Program	0.50

Elementary Teacher Education (AA-T)

Program of Study Code: 001063

Term Effective: Summer 2025

54.50 Units

(707) 527-4671

lmaloney@santarosa.edu (mailto:lmaloney@santarosa.edu)

Program Description:

The Associate in Arts for Transfer in Elementary Teacher Education is designed to provide a clear pathway to a CSU major and baccalaureate degree. California Community College students who are awarded an AA-T are guaranteed admission with junior standing somewhere in the CSU system. This priority does not guarantee admission to specific majors or campuses. Current and prospective community college students are encouraged to meet with a counselor to develop an educational plan that best meets their goals and needs. Students are required to complete 60 semester units that are eligible for transfer to the California State University, including all of the following: • Minimum overall grade point average of 2.0, • Minimum grade of “C” (or “P” [pass]) for each course in the major, and • Completion of IGETC and/or CSU GE-Breadth.

Program Student Learning Outcomes

1. Demonstrate college-level skills in written English, oral communications, math, and critical thinking;
2. Demonstrate a basic grasp of the disciplines most commonly taught in elementary schools in California, including physical science, biology, art, literature in a cultural or geographic context, world geography, United States history, and United States government; and
3. Demonstrate a basic grasp of child growth and development.

Elementary Teacher Education Core Requirements - Complete 48.50 Units

EDUC 55	Introduction to Teaching	3.50
CHLD 10	Child Growth and Development	3.00
PHSC 21	Introduction to Earth Science	4.00
MATH 74	Mathematics for Elementary School Teachers - Number Systems	4.00
COMM 1	Introduction to Public Speaking	3.00
ENGL 1B	Literature and Composition	3.00
GEOG 3	World Regional Geography	3.00
HIST 1.1	World History to 1500	3.00
HIST 17.1	History of the United States to 1877	3.00
POLS 1	Introduction to United States Government	3.00

Complete any combination totaling at least 4.00 units from the following:

BIO 10	Introduction to Principles of Biology	4.00
BIO 16	Introduction to Biology For Non-Majors	4.00

Complete any combination totaling at least 8.00 units from the following:

CHEM 42

Introductory General Chemistry		4.00
And		
PHYS 11	Conceptual Physics	4.00

Complete any combination totaling at least 4.00 units from the following:

ENGL 1A	College Composition	4.00
EMLS 10	College Composition for Multilingual Students	4.50

Elementary Teacher Education For Transfer List A - Complete 3.00 Units

Complete any combination totaling at least 3.00 units from the following:

ENGL 5	Advanced Composition and Critical Thinking	3.00
PHIL 5	Critical Thinking/Writing	3.00
COMM 9	Critical Thinking and Argumentation	3.00

Elementary Teacher Education For Transfer List B - Complete 3.00 Units

Complete any combination totaling at least 3.00 units from the following:

ART 1.1	Introduction to Art of the Ancient World	3.00
ART 1.2	Global Art from 1500 CE to Present	3.00
ART 2.1	History and Appreciation of Ancient Mediterranean Art	3.00
ART 2.2	History of European Art: Medieval to Rococo	3.00
ART 2.3	History of Modern Art in Europe and North America	3.00
DANC 2	Survey of Dance History	3.00
MUSC 7	Music Appreciation	3.00
THAR 2	Introduction to Theatre Arts	3.00

Environmental Studies (AA)

Program of Study Code: 002048

Term Effective: Summer 2025

21.00 Units

(707) 527-4638

kgerber@santarosa.edu (mailto:kgerber@santarosa.edu)

Program Description:

The Environmental Studies major will provide students with an understanding of the manner in which various disciplines study the environment and approach our most pressing environmental issues. The degree in Environmental Studies will also help prepare students for transfer to a broad-based Environmental Studies program at a University of California or California State University campus.

Program Student Learning Outcomes

1. Summarize, analyze and critically evaluate environmental information from a variety of sources;
2. Apply critical thinking skills to identify environmental issues, recognize their causes, and to evaluate potential solutions;
3. Integrate the perspectives of the humanities, social sciences and natural sciences as they pertain to environmental issues;
4. Explain the societal (social, political, economic, cultural and/or ethical) variables that contribute to environmental degradation; and
5. Reflect critically about their roles and identities as citizens, consumers, and environmental actors, in a complex interconnected world.

Environmental Studies Core Requirements - Complete 14.00 Units

ENST 40	Environmental Forum	1.00

Complete any combination totaling at least 12.00 units from the following:

BIO 12	Basic Concepts of Ecology	3.00
ECON 12	Introduction to Economics and the Environment	3.00
ENGL 10	Introduction to Environmental Literature	3.00
ENVS 8	Introduction to Global Climate Change	3.00
ENVS 12	Introduction to Environmental Science	3.00
NRM 12	Introduction to Environmental Conservation	3.00
PHIL 12	Environmental Philosophy	3.00
POLS 12	Environmental Policy and Politics	3.00

Complete any combination totaling at least 1.00 unit from the following:

NRM 99I	Natural Resources Management Internship	0.50-8.00
WEE 99I	Internship Work Experience Education	0.50-8.00

Science Requirements - Complete 3.00 Units

Complete any combination totaling at least 3.00 units from the following:

BIO 2.1	Fundamentals of Biology (Cell and Molecular)	5.00
BIO 10	Introduction to Principles of Biology	4.00
BIO 12	Basic Concepts of Ecology	3.00
BIO 16	Introduction to Biology For Non-Majors	4.00
BIO 25	Marine Biology	4.00
BIO 27	Biology of Marine Mammals	3.00
BIO 31	Tropical Biodiversity and Conservation	2.00

BTNY 60	Field Botany	4.00
CHEM 3A	General Chemistry Part 1: Lecture	3.00
CHEM 42	Introductory General Chemistry	4.00
ENVS 8	Introduction to Global Climate Change	3.00
ENVS 12	Introduction to Environmental Science	3.00
GEOG 4	Physical Geography	3.00
GEOL 20	Natural Disasters	3.00
MATH 15	Elementary Statistics	4.00
NRM 12	Introduction to Environmental Conservation	3.00
NRM 51	Wildland Trees and Shrubs	3.00
NRM 84	Introduction to Fish and Wildlife Conservation	3.00
NRM 88	Watershed Ecology and Restoration	3.00
NRM 104	Ecological Restoration	3.00
SUAG 50	Introduction to Sustainable Agriculture	3.00

Behavioral/Social Sciences/Humanities Elective Reqs - Complete 3.00 Units

Complete any combination totaling at least 3.00 units from the following:

ANTH 2	Cultural Anthropology	3.00
ARCH 12	Introduction to Environmental Design	3.00
ECON 1	Principles of Macroeconomics	3.00
ECON 2	Principles of Microeconomics	3.00
ECON 12		

Introduction to Economics and the Environment		3.00
ENGL 10	Introduction to Environmental Literature	3.00
GEOG 7	Introduction to Human Geography	3.00
HIST 22	History of California	3.00
NRM 80	Environmental Policy for Resource Managers	3.00
PHIL 12	Environmental Philosophy	3.00
POLS 12	Environmental Policy and Politics	3.00
POLS 25	Introduction to International Relations	3.00
SOC 2	Modern Social Problems	3.00

Information Learning Resources Requirement - Complete 1.00 Unit

LIR 10	Introduction to Information Literacy	1.00

Notes:

Completing four of six core courses is required to fulfill the core requirement for the major. (BIO 12, ECON 12, ENGL 10, ENVS 8, ENVS 12, NRM 12, PHIL 12, and POLS 12).

Students are encouraged to use remaining core courses to fulfill elective requirements for the major.

No course may be used more than once to fulfill a requirement in the major.

Some courses are only offered during the spring semester, or only periodically at SRJC (ECON 12 and ENGL 10).

SSU Requirement: SSU requires GEOG 4 as part of their Environmental Studies and Environmental Science programs.

The Work Experience/Internship/Community Engagement Requirement:

The work experience/internship/community engagement requirement is an integral part of the Environmental Studies major. This requirement is intended to give students the chance to apply knowledge and skills learned in the classroom to real-world situations. Additionally, it may provide networking opportunities and build awareness regarding potential career options. To develop an appropriate work experience/internship or community engagement experience, students will work with their instructors and the SRJC Work Experience and Internships department. Most students will complete this requirement in their second year of study.

Film Studies (AA)

Program of Study Code: 001075

Term Effective: Summer 2025

20.00 Units

(707) 778-3687

mtraina@santarosa.edu (mailto:mtraina@santarosa.edu)

Program Description:

The Film Studies major is designed for students pursuing lower division preparation for a baccalaureate degree in Film, including Cinema Studies, Film History, Film Production, Media Studies, and Screenwriting. It provides a basic foundation in film aesthetics, film history, and digital film production while meeting the typical lower division requirements for a bachelor's degree in Film at a four-year institution. The major is also designed to prepare students for careers in the film and television industries with opportunities to write and produce screenplays, collaboratively work on film production teams, and gain experience in programming and festival management through internships with the Petaluma campus cinematheque and Film Fest Petaluma, the city's annual short film festival.

Program Student Learning Outcomes

1. Demonstrate a technical and theoretical understanding of cinema, including narrative forms, genres, and the complex interplay of image, sound, and motion.

2. Demonstrate a broad-based understanding of the historical and aesthetic development of world cinema from its origins to the present day, including the impact of historical movements and new technologies.
3. Demonstrate the ability to work as part of a production team to effectively plan, organize, and execute the production of a short digital film project.
4. Demonstrate fluency in the vocabulary of film production and criticism.
5. Demonstrate skills in the critical analysis of cinema by identifying how specific formal techniques are used to functionally support film narratives.
6. Demonstrate an understanding of the roles and responsibilities of various industry professionals in both the artistic and commercial side of motion picture production, distribution and exhibition.
7. Demonstrate an understanding of motion pictures as a technology, business, cultural product, global entertainment medium, and industrial art form.

Film Studies - Complete 19.00 Units

FMA 10	Film Appreciation	4.00
FMA 14	Early Film History	4.00
FMA 15	Modern Film History	4.00
FMA 20	Introduction to Digital Filmmaking	4.00

Complete any combination totaling at least 3.00 units from the following:

FMA 6	Media, Culture, and Identity	3.00
FMA 17	Contemporary World Cinema	4.00
FMA 22	Screenwriting	3.00
FMA 44	Media Criticism	3.00

Information Learning Resources Requirement - Complete 1.00 Unit

LIR 10	Introduction to Information Literacy	1.00

Film, Television, And Electronic Media (AS-T)

Program of Study Code: 002085

Term Effective: Summer 2025

20.00 Units

(707) 522-2709

bantonson@santarosa.edu (mailto:bantonson@santarosa.edu)

Program Description:

The Associate of Science for Transfer (AS-T) in Film, Television, and Electronic Media is designed for students pursuing transfer majors in film & media studies and film & television production. The AS-T in Film, Television, and Electronic Media is designed to give the student a basic framework with flexibility to tailor the degree to their interests. It is designed to prepare students for careers in the film and television industries by giving them a variety of hands-on opportunities. The Film, Television, and Electronic Media degree is designed to provide a clear pathway to a CSU major and baccalaureate degree. California Community College students who are awarded an ADT are guaranteed admission with junior standing somewhere in the CSU system. This priority does not guarantee admission to specific majors or campuses. Current and prospective community college students are encouraged to meet with a counselor to develop an educational plan that best meets their goals and needs. Students are required to complete 60 semester units that are eligible for transfer to the California State University, including both of the following: 1. The Intersegmental General Education Transfer Curriculum (IGETC) or the California State University General Education - Breadth Requirements. 2. A minimum of 18.00 semester units in a major or area of emphasis, as determined by the community college district. Students are also required to obtain a minimum grade point average of 2.0. ADTs also require that students must earn a C or better in all courses required for the major or area of emphasis.

Program Student Learning Outcomes

1. Analyze visual media from a technical, aesthetic, historical, and cultural point of view;
2. Demonstrate fluency in the language of film production and criticism;
3. Structure and develop a narrative into a properly formatted screenplay;
4. Plan, organize, and execute the production of digital media projects;
5. Collaborate effectively in production teams.

Film, Television, And Electronic Media Requirements - Complete 20.00 Units

CS 74.22	Digital Video Post-Production	3.00
FMA 18	Audio for Film Production	3.00

Complete any combination totaling at least 6.00 units from the following:

FMA 4	Introduction to Mass Communication	3.00
FMA 10	Film Appreciation	4.00
FMA 22	Screenwriting	3.00

Complete any combination totaling at least 4.00 units from the following:

FMA 20	Introduction to Digital Filmmaking	4.00
FMA 19	Multi-Camera Studio Production	4.00

Complete any combination totaling at least 4.00 units from the following:

JOUR 5	Non-Fiction Digital StoryTelling	4.00
FMA 14	Early Film History	4.00
FMA 15	Modern Film History	4.00
FMA 17	Contemporary World Cinema	4.00
FMA 21	Intermediate Digital Filmmaking	4.00

Notes:

Effective Fall 2022 students who completed both CS 74.21A and CS 74.21B in prior semesters may substitute those courses for CS 74.22, as part of the requirement for an AS-T in Film, Television and Electronic Media. For more information and options regarding course selection, please visit: **Digital Film Production (https://comm-studies.santarosa.edu/digital-film-production)**.

Fitness And Health Coach (AA)

Program of Study Code: 001058

Term Effective: Summer 2025

21.00 Units

(707) 778-4116

tjacobson@santarosa.edu (mailto:tjacobson@santarosa.edu)

Program Description:

The Fitness and Health Coach Major at Santa Rosa Junior College is designed to provide an in-depth study and practical application of principles of health, weight management, behavior modification, fitness testing, physical fitness training, exercise leadership and program design. This certificate/major is for students seeking entry-level careers and/or additional training in the fitness and health industry. Possible career opportunities may include personal trainer, group exercise instructor, health or wellness coach, weight management consultant, and fitness instructor. This program prepares students to sit for the nationally recognized certification exams by the American Council on Exercise (ACE) for personal trainer, group fitness instructor, and health coach. This major is unique in its design because in addition to learning principles of exercise science, it also encompasses comprehensive topics in the area of health, nutrition, and behavior change vital for fitness trainers to address broader client goals and to meet the need of a growing trend toward wellness type coaching. This major also has a strong emphasis on practical “hands-on” experience and teaching techniques.

Program Student Learning Outcomes

1. Design safe and effective training programs based on client needs, goals, fitness level and health history;
2. Demonstrate proper individual and group exercise leadership skills for general and special populations;
3. Review client food intake and educate clients on healthful eating habits for weight management and physical performance;

4. Integrate behavior modification techniques and concepts of health and wellness to formulate comprehensive training plans; and
5. Analyze emerging information in the field of nutrition, health, and fitness and differentiate between credible and non-credible sources and information.

Fitness And Health Coach - Complete 20.00 Units

FDNT 60	Nutrition and Physical Fitness	1.00
KIN 53	Principles of Health and Wellness	3.00
KIN 80	Introduction to Applied Kinesiology and Anatomy	3.00
KIN 81	Intro to Exercise Physiology, Assessment, and Program Design	3.00
KIN 83	Techniques of Fitness Instruction	3.00
KIN 84	Health and Wellness Coaching	3.00

Complete any combination totaling at least 1.00 unit from the following:

KIN 50.1	Fitness Teaching Practicum	1.00
WEE 99I	Internship Work Experience Education	0.50-8.00

Complete any combination totaling at least 3.00 units from the following:

DIET 191	Counseling and Group Facilitation Skills in Healthcare	3.00
FDNT 10	Elementary Nutrition	3.00
KIN 59	Psychological Aspects of Sports Performance	3.00

Information Learning Resources Requirement - Complete 1.00 Unit

LIR 10		

Introduction to Information Literacy	1.00

Notes:

WEE 99i MUST be taken for one unit of Internship Work Experience Education 52.50 hours. **One unit is the minimum requirement for this program.**

Floral Design (AA)

Program of Study Code: 001028

Term Effective: Summer 2025

19.00 Units

(707) 527-4395

ddolan@santarosa.edu (mailto:ddolan@santarosa.edu)

Program Description:

The Floral Design major prepares students for work in the floral design industry. Flower care and handling, basic design, use of seasonal, dry, silk, or exotic plant materials, floral decoration, and special occasion arrangement are some of the skills and topics covered in the program.

Program Student Learning Outcomes

1. Name and properly use the tools and mechanics in floral design;
2. Demonstrate proper standards of care and handling of fresh floral materials;
3. Create fresh floral arrangements and distinguish between the different types of design styles; and
4. Demonstrate an entry level knowledge of retail flower shop operation.

Floral Design Requirements - Complete 18.00 Units

FLOR 83A	Beginning Floral Design	2.00
FLOR 83B	Intermediate Floral Design	2.00
FLOR 183C	Advanced Floral Design	2.00
FLOR 187	European & Advanced Contemporary Floral Design	1.00
FLOR 105	Flowers to Wear and Carry	1.00
FLOR 108	Display and Merchandising for Retail Florists	1.00
FLOR 112	Wedding Design	2.00
FLOR 113	Floral Tributes	2.00
FLOR 114	Retail Flower Business Management	3.00
FLOR 116	Identification and Handling of Flowers, Foliages and Plants	2.00

Information Learning Resources Requirement - Complete 1.00 Unit

LIR 10	Introduction to Information Literacy	1.00

Notes:

Courses must be completed with a grade of C or better.

French (AA)

Program of Study Code: 001053

Term Effective: Summer 2025

18.00 Units

(707) 527-4615

rholcomb@santarosa.edu (mailto:rholcomb@santarosa.edu)

Program Description:

The major in French will allow transfer students whose planned transfer major is French to learn an Associate Degree that prepares them for upper division coursework. In addition, the major in French will benefit students whose career paths involve international commerce or diplomacy.

Program Student Learning Outcomes

1. Converse in French on a full range of topics, including but not limited to personal and family lives, school or work related topics, current events, historical, political and cultural perspectives with effective use of grammar and comprehensible pronunciation;
2. Demonstrate an understanding of authentic texts in French on a wide range of topics, including but not limited to newspaper and magazine articles, short stories, letters, poems and essays by identifying and explaining the key points and themes both orally and in writing;
3. Write cogent essays or term papers in grammatically correct French formulating and developing ideas on a full range of topics, including but not limited to, history, culture, literary analysis and current events; and
4. Demonstrate cultural awareness and appreciation of the French and francophone experience by examining, identifying and analyzing the values, attitudes and traditions that characterize such experience.

French Major Requirements - Complete 17.00 Units

FREN 3	Intermediate French-Part 1	4.00
FREN 4	Intermediate French-Part 2	4.00

Complete any combination totaling at least 9.00 units from the following:

ART 2.2	History of European Art: Medieval to Rococo	3.00
ENGL 25	Introduction to Language Study	3.00

FREN 1	Elementary French-Part 1	4.00
FREN 2	Elementary French-Part 2	4.00
FREN 50B	Conversation for Beginners-Part 2	3.00
FREN 50C	Intermediate Conversation	3.00
HIST 4.2	History of Western Civilization from 1648 C.E.	3.00
HUM 4.1	Western Humanities: Arts, Ideas, and Values	3.00

Information Learning Resources Requirement - Complete 1.00 Unit

LIR 10	Introduction to Information Literacy	1.00

Notes:

FREN 1 and FREN 2 will only be accepted for the major if completed before FREN 3.

Geospatial Technology (AS)

Program of Study Code: 002053

Term Effective: Summer 2025

21.00 Units

(707) 527-4603

rparks@santarosa.edu (mailto:rparks@santarosa.edu)

Program Description:

The Geospatial Technology certificate/degree prepares students for variety of technical positions in many different professions. Geospatial Technology incorporates new technology with traditional disciplines by mapping and analyzing things that exist and events that happen on earth.

Program Student Learning Outcomes

1. Define and describe geospatial terminology, methods, procedures, standards and technology;
2. Create, edit and analyze geographic, spatial and remotely sensed data;
3. Communicate clearly and effectively in oral, written and graphic formats;
4. Prepare layouts, reports, charts and graphs to support different geospatial applications;
5. Produce finished quality maps representing a basic analysis, a basic survey or a basic scale-based, descriptive, diagrammatic summary;
6. Create a Geographic Information System (GIS) map following standard cartographic principles which can be utilized within a professional portfolio;
7. Demonstrate analytical, critical thinking and decision-making skills in geographic information science and technology; and
8. Describe the influence/effect that geospatial science and technology has on the local, regional, national and global communities.

Geospatial Technology Core Requirements - Complete 20.00 Units

APTE 191	Problem Solving in Civil Engineering Technology	3.00
CEST 51	Civil Drafting Technology	3.00
CEST 192	Non-Technical Skills for the Civil Engineering Technician	3.00
GIS 40	Introduction to Geographic Information Systems (GIS)	4.00
GIS 51	Intermediate Geographic Information Systems (GIS)	3.00
GIS 54	Data Acquisition in Geographic Information Systems (GIS)	4.00

Information Learning Resources Requirement - Complete 1.00 Unit

LIR 10	Introduction to Information Literacy	1.00

Hemp Agriculture (AS)

Program of Study Code: 002030

Term Effective: Summer 2025

26.00 Units

(707) 527-4409

info-agnr@santarosa.edu (mailto:info-agnr@santarosa.edu)

Program Description:

The Hemp Agriculture major provides a rigorous and comprehensive foundation for students seeking positions in the hemp industry that propagate, grow, and market a variety of products for consumers, commercial enterprises, or the wholesale market. The program delivers both lecture and hands-on laboratory experience in: Plant science, growth, and development; Soil and plant nutrition; Integrated pest management; Nursery and crop production; Irrigation methods, system design, and troubleshooting; and Principles of sustainable agriculture. While these topics apply to production of any crop, these courses will offer contextualized units, assignments, and/or lab activities that apply these topics to specific aspects of the hemp plant. Hemp represents a multi-billion dollar industry and is poised to grow exponentially following federal legalization in 2018. Hemp (Cannabis sativa L.) is a genetically distinct biotype of cannabis sativa grown for fiber, seed or oil. In federal law, hemp by definition contains less than 0.3% THC, the compound in marijuana known for its psychoactive effects (the euphoric “high”). Hemp is used in the production of a wide range of products, including food and beverages, cosmetics and personal care products, nutritional supplements, fabrics and textiles, construction and insulation materials, and other manufactured goods. In addition, hemp is used to produce non-psychoactive cannabidiol (CBD), which has shown enormous promise for a variety of medical applications. While this major is focused on hemp agriculture students may apply the knowledge and skills attained to a variety of agricultural production careers. This program of study is also available as a certificate option.

Program Student Learning Outcomes

1. Demonstrate primary methods of plant propagation in the hemp industry.
2. Identify and compare important developmental stages of the hemp plant.
3. Design a hemp production plan and schedule from soil preparation through harvest.
4. Identify and analyze sustainable agronomic hemp cultivation practices.

Hemp Agriculture - Complete 25.00 Units

AGRI 20	Introduction to Plant Science	4.00
AGRI 60	Soil & Plant Nutrition	3.00
AGRI 70	Integrated Pest Management	3.00
HORT 70	Plant Propagation	3.00
HORT 72	Greenhouse Production	3.00
HORT 144	Landscape Irrigation	3.00
SUAG 50	Introduction to Sustainable Agriculture	3.00
SUAG 64	Warm Season Crop Production	2.00

Complete any combination totaling at least 1.00 unit from the following:

AGBU 7	Agricultural Economics	3.00
AGME 50	Agricultural Machinery and Equipment Skills	3.00
AGRI 98	Independent Study in Agriculture	1.00-3.00
AGRI 99I	Agriculture Internship	0.50-8.00
HORT 71	Nursery Production	3.00
HORT 91	Landscape Construction/Estimation	3.00
SUAG 65	Cool Season Vegetable Production	2.00
SUAG 103	Composting for Organic Farming and Gardening	1.00
SUAG 109		

Organic Crop Planning and Production		4.00
SUAG 160	Direct Farm Marketing	2.00

Information Learning Resources Requirement - Complete 1.00 Unit

LIR 10	Introduction to Information Literacy	1.00

Notes:

Only one unit of AGRI 98 Independent Study or AGRI 99I Work Experience/Internship is required, but students may elect to take additional units.

History (AA-T)

Program of Study Code: 001066

Term Effective: Summer 2025

18.00 Units

(707) 524-1812

adonegan@santarosa.edu (mailto:adonegan@santarosa.edu)

Program Description:

The Associate in Arts for Transfer in History will develop skills and knowledge consistent with the study of history in a global, multicultural and comparative context. The successful student will have mastered the reading, writing, and research skills essential to historical inquiry and exposition. The History Associate in Arts for Transfer degree is designed to provide a clear pathway to a CSU major and baccalaureate degree. California Community College students who are awarded an ADT are guaranteed admission with junior standing somewhere in the CSU system. This priority does not guarantee admission to specific majors or campuses. Current and

prospective community college students are encouraged to meet with a counselor to develop an educational plan that best meets their goals and needs. Students will have to fulfill the following requirements to earn this degree. (1) Complete 60 semester units that are eligible for transfer to the California State University, including both of the following: (A) The Inter-segmental General Education Transfer Curriculum (IGETC) or the California State University General Education-Breadth requirements; and (B) A minimum of 18-19 semester units as required for the Associate in Arts for Transfer in History major. (2) Obtain an overall minimum grade point average of 2.0 (3) Earn a grade of C or better (or P) in all courses required for the Associate in Arts for Transfer in History major. A maximum of 12 units are allowed with a P grade for students earning an Associate Degree. For detailed information, please refer to the SRJC Grading Policy.

Program Student Learning Outcomes

1. Write clearly, concisely and persuasively about historically significant people, events and problems;
2. Create, organize and support an historical argument in written and/or oral presentation;
3. Identify and evaluate multiple perspectives and approaches to historical understanding;
4. Understand and appreciate diversity and develop a worldview informed by multicultural and global perspectives; and
5. Demonstrate the ability to reconstruct the past through inquiry, research, critical thinking and problem solving.

History For Transfer Core Requirements - Complete 6.00 Units

HIST 17.1	History of the United States to 1877	3.00
HIST 17.2	United States History from 1877	3.00

History For Transfer List A Requirements - Complete 6.00 Units

Complete any combination totaling at least 3.00 units from the following:

HIST 1.1 HIST 4.1	World History to 1500	3.00

History of Western Civilization to 1648 C.E.		3.00

Complete any combination totaling at least 3.00 units from the following:

HIST 1.2	World History Since 1500 C.E.	3.00
HIST 4.2	History of Western Civilization from 1648 C.E.	3.00

History For Transfer List B Area 1 Requirements - Complete 3.00 Units

Complete any combination totaling at least 3.00 units from the following:

HIST 1.1	World History to 1500	3.00
HIST 1.2	World History Since 1500 C.E.	3.00
ANTH 2	Cultural Anthropology	3.00
ANTH 3	Introduction to Archaeology	3.00
ANTH 21	American Folklore and Folklife	3.00
ANTH 30	Anthropology of Globalization	3.00
ANTH 31	Mesoamerican Origins of Latino Culture	3.00
ANTH 32	Native Cultures of North America	3.00
ANTH 34	Native Cultures of California	3.00
ANTH 43	Native American Art and Culture	3.00
ART 1.1	Introduction to Art of the Ancient World	3.00
ART 1.2	Global Art from 1500 CE to Present	3.00
ART 1.3	Introduction to Ancient Egyptian Art	3.00
COUN 7	Identity and Cultural Diversity	3.00
ENGL 31	African American Literature	3.00

ENGL 33	Chicano/Chicana Arts and Literature	3.00
FREN 1	Elementary French-Part 1	4.00
FREN 2	Elementary French-Part 2	4.00
FREN 3	Intermediate French-Part 1	4.00
FREN 4	Intermediate French-Part 2	4.00
GERM 1	Elementary German-Part 1	4.00
GERM 2	Elementary German-Part 2	4.00
GERM 3	Intermediate German-Part 1	4.00
GERM 4	Intermediate German-Part 2	4.00
HIST 5	History of the Modern Middle East	3.00
HIST 6	The Holocaust	3.00
HIST 8.1	History of Latin America from Pre-Columbian to 1830	3.00
HIST 8.2	History of Latin America from 1830 to Present	3.00
HIST 18.1	History of Women in the United States to 1877	3.00
HIST 18.2	History of Women in the United States Since 1877	3.00
HIST 21	Race, Ethnicity and Gender in American Culture	3.00
HIST 22	History of California	3.00
HIST 26	History of Chicanx and Latinx from 1848 to present	3.00
HIST 30	African American History	3.00
HIST 33	History of Mexico	3.00
HUM 5	World Humanities: Arts, Ideas, Values	3.00
HUM 6	Humanities in the United States	3.00
HUM 14	Popular Culture in the United States	3.00
HUM 23	Culture and Values in Latin America and The Caribbean	3.00
ITAL 1	Elementary Italian-Part 1	4.00

ITAL 2	Elementary Italian-Part 2	4.00
ITAL 3	Intermediate Italian-Part 1	4.00
ITAL 4	Intermediate Italian-Part 2	4.00
MUSC 9	Jazz Appreciation	3.00
RELS 15	Islam	3.00
SOC 30	Race, Ethnicity, and Inequality	3.00
SPAN 1	Elementary Spanish-Part 1	4.00
SPAN 2	Elementary Spanish-Part 2	4.00
SPAN 3	Intermediate Spanish-Part One	4.00
SPAN 4	Intermediate Spanish-Part 2	4.00
THAR 6	Multicultural Perspectives in American Theatre	3.00

History For Transfer List B Area 2 Requirements - Complete 3.00 Units

Complete any combination totaling at least 3.00 units from the following:

ART 1.3	Introduction to Ancient Egyptian Art	3.00
ART 1.4	Introduction to Mesoamerican and Andean Art	3.00
ART 2.1	History and Appreciation of Ancient Mediterranean Art	3.00
ART 2.2	History of European Art: Medieval to Rococo	3.00
ART 2.3	History of Modern Art in Europe and North America	3.00
ECON 1	Principles of Macroeconomics	3.00
ECON 2	Principles of Microeconomics	3.00
ECON 12	Introduction to Economics and the Environment	3.00
ENGL 30.1		

American Literature: Pre-Colonial Period to the Civil War		3.00
ENGL 30.2	American Literature from 1865 to the Present	3.00
ENGL 46.1	Survey of English Literature Part 1	3.00
ENGL 46.2	Survey of English Literature Part 2	3.00
GEOG 3	World Regional Geography	3.00
GEOG 7	Introduction to Human Geography	3.00
HIST 20	History of the US Since 1945	3.00
HUM 4.1	Western Humanities: Arts, Ideas, and Values	3.00
HUM 8	Comparative Mythology	3.00
PHIL 9	Political Philosophy	3.00
PHIL 10	Philosophy of Peace and Nonviolent Action	3.00
PHIL 11	Introduction to Asian Philosophy	3.00
PHIL 20	History of Western Philosophy: Ancient and Medieval	3.00
PHIL 21	History of Western Philosophy: Modern	3.00
POLS 1	Introduction to United States Government	3.00
POLS 2	Introduction to Comparative Government	3.00
POLS 12	Environmental Policy and Politics	3.00
POLS 18	Political Theory	3.00
POLS 25	Introduction to International Relations	3.00
RELS 1	Introduction to Religious Studies	3.00
RELS 2	World Religions	3.00

RELS 3	History of God	3.00
RELS 6.66	History of Satan	3.00
RELS 21	The Jewish Bible and the Birth of God	3.00
RELS 22	Jesus and the Invention of Christianity	3.00
RELS 32	Religion in America	3.00
SOC 1	Introduction to Sociology	3.00
SOC 2	Modern Social Problems	3.00

Hospitality Management (AS-T)

Program of Study Code: 002075

Term Effective: Summer 2025

18.00 Units

(707) 527-4627

ayu@santarosa.edu (mailto:ayu@santarosa.edu)

Program Description:

The Associate in Science for Transfer in Hospitality Management is designed to provide a clear pathway to a CSU major and baccalaureate programs in Hospitality Management. The Hospitality Management major also offers a comprehensive educational approach to a career in the hospitality industry. The curriculum is designed to prepare students with both management theories and occupational job skills required to enter any segment of the industry. Students take classes specific to the industry including introduction to hospitality, introduction to the hotel industry, and hospitality law. California Community College students who are awarded an ADT are guaranteed admission with junior standing somewhere in the CSU system. This priority does not guarantee admission to specific majors or campuses. Current and prospective community college students are encouraged to meet with a counselor to develop an educational plan that best meets their goals and needs. Students will have to fulfill the following requirements to earn this degree. 1. Completion of 60 units that are eligible for transfer to the California State University, including both of the following: * The Intersegmental General Education Transfer

Curriculum (IGETC) or the California State University General Education-Breadth Requirements; and * A minimum of 18 semester units as required for the Associate in Science for Transfer in Hospitality Management major. 2. Obtainment of an overall minimum grade point of 2.0. 3. Earn a grade of C or better (or 'P') in all courses required for the Associate in Science for Transfer in Hospitality Management major.

Program Student Learning Outcomes

1. Describe effective customer service and be able to meet and exceed guest expectations in any hospitality industry environment through the concept of anticipating a guest's needs.
2. Demonstrate the knowledge needed to be a supervisor in a hospitality business.
3. Identify specific job titles within the hospitality, food service, and tourism industries and describe the responsibilities of the positions as well as the outlook for future job growth.
4. Demonstrate the ability to use management skills resulting in an ethical and productive hospitality work environment.
5. Demonstrate the ability to use various technologies, systems and computer applications for the hospitality industry.
6. Describe an ongoing personal professional development plan to enhance leadership and management skills for the hospitality environment.
7. Analyze the interdependence of various tourism sectors on a local, national and global scale when faced with industry issues.

Hospitality Management Requirements - Complete 18.00 Units

HOSP 80	Introduction to Hospitality	3.00
ECON 2	Principles of Microeconomics	3.00
HOSP 63	Introduction to the Hotel Industry	3.00
HOSP 68	Hospitality Law	3.00

Complete any combination totaling at least 6.00 units from the following:

BAD 1	Financial Accounting	4.00
BAD 2	Managerial Accounting	4.00
ECON 1	Principles of Macroeconomics	3.00

FDNT 10	Elementary Nutrition	3.00

Choose one of the following:

MATH 15	Elementary Statistics	4.00
PSYC 9	Introduction to Behavioral Sciences Statistics	3.00

Humanities (AA)

Program of Study Code: 001022

Term Effective: Summer 2025

18.00 Units

(707) 527-4925

rromagnoli@santarosa.edu (mailto:rromagnoli@santarosa.edu)

Program Description:

The Humanities major is intended for the student who wants to explore the arts, ideas, values, and cultural expressions of the world's peoples as a foundation for lifelong learning or as an introduction to the related fields of Humanities and Interdisciplinary Studies, Art History, Music Appreciation, Theatre Arts, Philosophy, English Literature, Modern and Classical Languages, or Religious Studies. This major is broad and exploratory in nature and is not intended to fulfill the requirements for transfer in a specific field.

Program Student Learning Outcomes

1. Identify components and approaches of the Humanities as an academic discipline;
2. Communicate knowledge of topics and themes related to art, cultures and societies worldwide orally and in writing;
3. Apply humanistic methodology to analyze features of cultural and ethnic groups;
4. Analyze and interpret significant texts, artifacts and traditions within a broad cultural and historical framework; and
5. Identify and investigate a focus on one or more disciplines for further study.

Humanities Major Requirements - Complete 18.00 Units

Complete any combination totaling at least 18.00 units from the following:

ANTH 31	Mesoamerican Origins of Latino Culture	3.00
ANTH 43	Native American Art and Culture	3.00
ARCH 2.1	History of World Architecture: Prehistory to Gothic	3.00
ARCH 2.2	History of World Architecture: Gothic to 20th Century	3.00
ARCH 2.3	History of World Architecture: 20th Century to Contemporary	3.00
ART 1.1	Introduction to Art of the Ancient World	3.00
ART 1.2	Global Art from 1500 CE to Present	3.00
ART 1.3	Introduction to Ancient Egyptian Art	3.00
ART 1.4	Introduction to Mesoamerican and Andean Art	3.00
ART 2.1	History and Appreciation of Ancient Mediterranean Art	3.00
ART 2.2	History of European Art: Medieval to Rococo	3.00
ART 2.3	History of Modern Art in Europe and North America	3.00
ART 2.5	Women and Art Since 1500	3.00
ART 3	Introduction to Art and Design	3.00
ART 4	Principles of Color	3.00
ART 5	Three Dimensional Design	3.00
ART 7A	Drawing and Composition 1	3.00

ART 69	Introduction to Cartooning and Sequential Art	3.00
ASL 1	Elementary American Sign Language - Part 1	4.00
ASL 2	Elementary American Sign Language - Part 2	4.00
ASL 3	Intermediate American Sign Language - Part 1	4.00
ASL 4	Intermediate American Sign Language - Part 2	4.00
CHIN 1	Elementary Chinese - Part 1	4.00
CHIN 2	Elementary Chinese - Part 2	4.00
COMM 2	Introduction to Performance as Communication	3.00
DANC 2	Survey of Dance History	3.00
DANC 7	The History of Jazz Dance	3.00
ENGL 1B	Literature and Composition	3.00
ENGL 2	Introduction to the Novel	3.00
ENGL 3	Introduction to Poetry	3.00
ENGL 7	Introduction to the Short Story	3.00
ENGL 9	Contemporary World Literature	3.00
ENGL 10	Introduction to Environmental Literature	3.00
ENGL 11	Introduction to Dramatic Literature	3.00
ENGL 12	Children's Literature	3.00
ENGL 14	Dystopian Literature	3.00
ENGL 22	Ethnic Diversity in American Arts and Literature	3.00
ENGL 25	Introduction to Language Study	3.00
ENGL 27	Introduction to Shakespeare	3.00
ENGL 30.1	American Literature: Pre-Colonial Period to the Civil War	3.00

ENGL 30.2	American Literature from 1865 to the Present	3.00
ENGL 31	African American Literature	3.00
ENGL 32	Asian American and Pacific Islander American Literature	3.00
ENGL 33	Chicano/Chicana Arts and Literature	3.00
ENGL 36	LGBTQ+ Arts and Literature	3.00
ENGL 46.1	Survey of English Literature Part 1	3.00
ENGL 46.2	Survey of English Literature Part 2	3.00
FREN 1	Elementary French-Part 1	4.00
FREN 2	Elementary French-Part 2	4.00
FREN 3	Intermediate French-Part 1	4.00
FREN 4	Intermediate French-Part 2	4.00
GD 15	History of Graphic Design	3.00
GERM 1	Elementary German-Part 1	4.00
GERM 2	Elementary German-Part 2	4.00
GERM 3	Intermediate German-Part 1	4.00
GERM 4	Intermediate German-Part 2	4.00
HIST 1.1	World History to 1500	3.00
HIST 1.2	World History Since 1500 C.E.	3.00
HIST 4.1	History of Western Civilization to 1648 C.E.	3.00
HIST 4.2	History of Western Civilization from 1648 C.E.	3.00
HIST 17.1	History of the United States to 1877	3.00
HIST 18.1	History of Women in the United States to 1877	3.00
HIST 18.2	History of Women in the United States Since 1877	3.00
HUM 4.1	Western Humanities: Arts, Ideas, and Values	3.00
HUM 5		

World Humanities: Arts, Ideas, Values		3.00
HUM 6	Humanities in the United States	3.00
HUM 7	Introduction to the Humanities	3.00
HUM 8	Comparative Mythology	3.00
HUM 14	Popular Culture in the United States	3.00
HUM 23	Culture and Values in Latin America and The Caribbean	3.00
HUM 24	California Culture	3.00
HUM 25	Monsters	3.00
HUM 26	Friendship	3.00
INDE 62	History of Interior Design	3.00
ITAL 1	Elementary Italian-Part 1	4.00
ITAL 2	Elementary Italian-Part 2	4.00
ITAL 3	Intermediate Italian-Part 1	4.00
ITAL 4	Intermediate Italian-Part 2	4.00
JAPN 1	Elementary Japanese - Part 1	4.00
JAPN 2	Elementary Japanese - Part 2	4.00
FMA 4	Introduction to Mass Communication	3.00
FMA 6	Media, Culture, and Identity	3.00
FMA 10	Film Appreciation	4.00
FMA 14	Early Film History	4.00
FMA 15	Modern Film History	4.00
FMA 17	Contemporary World Cinema	4.00
FMA 44	Media Criticism	3.00
MUSC 6.1	Music History and Literature: Antiquity to 1750	3.00
MUSC 6.2	Music History and Literature: 1750 to Present	3.00
MUSC 7	Music Appreciation	3.00

MUSC 8	World Music Appreciation	3.00
MUSC 9	Jazz Appreciation	3.00
MUSC 10	Survey of American Music	3.00
PHIL 6	Introduction to Philosophy	3.00
PHIL 7	Contemporary Moral Issues	3.00
PHIL 9	Political Philosophy	3.00
PHIL 10	Philosophy of Peace and Nonviolent Action	3.00
PHIL 11	Introduction to Asian Philosophy	3.00
PHIL 12	Environmental Philosophy	3.00
PHIL 20	History of Western Philosophy: Ancient and Medieval	3.00
PHIL 21	History of Western Philosophy: Modern	3.00
PSYC 9	Introduction to Behavioral Sciences Statistics	3.00
RELS 1	Introduction to Religious Studies	3.00
RELS 2	World Religions	3.00
RELS 3	History of God	3.00
RELS 6.66	History of Satan	3.00
RELS 7	Wisdom Religions of Asia	3.00
RELS 8	Buddhism	3.00
RELS 15	Islam	3.00
RELS 21	The Jewish Bible and the Birth of God	3.00
RELS 22	Jesus and the Invention of Christianity	3.00
RELS 32	Religion in America	3.00
SPAN 1	Elementary Spanish-Part 1	4.00
SPAN 2	Elementary Spanish-Part 2	4.00
SPAN 3	Intermediate Spanish-Part One	4.00
SPAN 4	Intermediate Spanish-Part 2	4.00
SPAN 40	Introductory Spanish for Spanish Speakers	4.00

SPAN 41	Intermediate Spanish for Spanish Speakers	4.00
THAR 1	World Theatre Through Time	3.00
THAR 2	Introduction to Theatre Arts	3.00
THAR 6	Multicultural Perspectives in American Theatre	3.00

Interior Design (AA)

Program of Study Code: 001026

Term Effective: Summer 2025

37.00 Units

(707) 527-4603

scanepa@santarosa.edu (mailto:scanepa@santarosa.edu)

Program Description:

The Interior Design major prepares students for employment in full service interior design firms, retail establishments, architectural firms, space planning agencies, real estate, construction and development companies.

Program Student Learning Outcomes

1. Apply problem solving to produce practical solution to clients' space needs by applying the materials, methods, and principles of interior design, including historical, sustainable, and design for special populations;
2. Use manual and digital graphic methods and oral presentation skills to communicate interior design solutions to sub-contractors, suppliers, and clients;
3. Identify the business practices, building codes, and professional ethics of the interior design trade.

Interior Design Requirements - Complete 37.00 Units

APTE 46	Introduction to Computer-Aided Drafting	2.00
APTE 59	Architectural CAD	2.00
ARCH 60	Digital Presentation Graphics	2.00
ARCH 65	3D Modeling with Revit	2.00
INDE 20	Introduction to Interior Design	3.00
INDE 50	Drafting and Drawing for Interiors	3.00
INDE 52	Interior Environment and Space Planning	3.00
INDE 62	History of Interior Design	3.00
INDE 63	Interior Products, Materials, and Lighting	3.00
INDE 64	Professional Practices for Interior Design	3.00
INDE 71	Interior Design Studio	3.00
INDE 73	Portfolio Development	2.00

Complete any combination totaling at least 3.00 units from the following:

INDE 67	Interior Illustration and Rendering	3.00
INDE 122	Kitchen and Bath Design	3.00

Complete any combination totaling at least 3.00 units from the following:

ARCH 2.1	History of World Architecture: Prehistory to Gothic	3.00
ARCH 2.2	History of World Architecture: Gothic to 20th Century	3.00
ARCH 2.3	History of World Architecture: 20th Century to Contemporary	3.00
ARCH 12	Introduction to Environmental Design	3.00

ART 3	Introduction to Art and Design	3.00
ART 4	Principles of Color	3.00
ART 5	Three Dimensional Design	3.00
ART 7A	Drawing and Composition 1	3.00
ART 82	Beginning Digital Photography	3.00
BMK 50	Marketing	3.00
BMK 51	High Tech Selling and Pursuing a Sales Career	3.00
BMK 54	Advertising, Branding, & Digital Marketing	3.00
BMK 57	Introduction to Public Relations	1.50
BMK 59	Consumer Behavior	1.50
COMM 1	Introduction to Public Speaking	3.00
COMM 4	Survey of Communication	3.00
CONS 103	Construction Materials, Methods and Equipment	3.00
CONS 105	Construction Contract Documents	3.00
CS 71.11	Adobe Illustrator 1	3.00
CS 74.11	Introduction to Digital Media	3.00

Journalism (AA-T)

Program of Study Code: 001064

Term Effective: Summer 2025

18.50 Units

(707) 527-4867

abelden@santarosa.edu (mailto:abelden@santarosa.edu)

Program Description:

The Associate in Arts for Transfer in Journalism degree is designed to provide a clear pathway to a CSU major and baccalaureate degree. California Community College students who are awarded an ADT are guaranteed admission with junior standing somewhere in the CSU system. This priority does not guarantee admission to specific majors or campuses. Current and prospective community college students are encouraged to meet with a counselor to develop an educational plan that best meets their goals and needs. Students will have to fulfill the following requirements to earn this degree. (1) Complete 60 semester units that are eligible for transfer to the California State University, including both of the following: (A) The Inter-segmental General Education Transfer Curriculum (IGETC) or the California State University General Education-Breadth requirements; and (B) A minimum of 20 semester units as required for the Associate in Arts for Transfer in Journalism Degree. (2) Obtain an overall minimum grade point average of 2.0 (3) Earn a grade of C or better (or P) in all courses required for the Associate in Arts for Transfer in Journalism Degree A maximum of 12 units are allowed with a P grade for students earning an Associate Degree. For detailed information, please refer to the SRJC Grading Policy.

Program Student Learning Outcomes

1. Develop story ideas, conduct research and interviews, and write news and feature stories, opinion columns and critical reviews on deadline for both print and web publishing.
2. Use various media (i.e. audio, photography, video, blog platforms, social media, and web software) to create multimedia news and feature stories.
3. Explain the changing role of news media and information dissemination in American society and critically evaluate elements of effective journalism.
4. Exercise news judgment and apply knowledge of journalism ethics and media law to real-life newsroom situations.
5. Work as a productive member of a college newspaper staff. Demonstrate competency in grammar, punctuation, word usage and Associated Press Style to edit stories for print or online publication.

Journalism For Transfer Core Requirements - Complete 9.50 Units

JOUR 1 JOUR 1L	Introduction to Journalism	3.00

Introduction to Journalism Lab		0.50
JOUR 52A	News Media Practice 1	3.00
FMA 4	Introduction to Mass Communication	3.00

Journalism For Transfer List A Requirements - Complete 3.00 Units

Complete any combination totaling at least 3.00 units from the following:

JOUR 2	News Gathering and News Writing	3.00
JOUR 2L	News Gathering and News Writing Lab	0.50
JOUR 5	Non-Fiction Digital StoryTelling	4.00
JOUR 52C	News Media Practice 3	5.00
JOUR 59	Photojournalism	3.00

Journalism For Transfer List B Requirements - Complete 6.00 Units

Complete any combination totaling at least 6.00 units from the following:

ART 19	Beginning Black and White Photography--Darkroom	3.00
COMM 3	Introduction to Argumentation	3.00
COMM 10	Introduction to Communication Theory	3.00
ECON 1	Principles of Macroeconomics	3.00
ECON 2	Principles of Microeconomics	3.00
ENGL 5	Advanced Composition and Critical Thinking	3.00
PHIL 3 PHIL 4	Critical Thinking	3.00

Introduction to Symbolic Logic		3.00
POLS 1	Introduction to United States Government	3.00
POLS 2	Introduction to Comparative Government	3.00

Notes:

JOUR 1 is a prerequisite/corequisite for JOUR 1L. It is recommended to take both courses concurrently. JOUR 2 is a prerequisite for JOUR 2L. It is recommended to take both courses concurrently.

Journalism: Digital (AS)

Program of Study Code: 002072

Term Effective: Summer 2025

29.00 Units

(707) 527-5767

abelden@santarosa.edu (mailto:abelden@santarosa.edu)

Program Description:

The Journalism: Digital major provides students with an introduction to and skills in digital journalism and provides hands-on preparation for entry-level work in web journalism and/or an overlay of digital skills for recent journalism graduates and seasoned print journalists.

Program Student Learning Outcomes

1. Develop, create, report, research and produce technically well-executed news and feature stories for the web and/or broadcast news using combinations of text, images, audio, video and social

media.

2. Use new website, audio and video software systems to produce multimedia stories.
3. Write news and feature stories on print and web deadlines using foundational journalism skills such as developing story ideas, conducting research, interviewing sources, and applying proper grammar and Associated Press Style.
4. Exercise news judgment and apply knowledge of online journalism ethical, legal and content issues to real-life situations.
5. Analyze and evaluate multimedia stories for content, aesthetics and technical quality.

Journalism: Digital Core Requirements - Complete 17.00 Units

JOUR 1	Introduction to Journalism	3.00
JOUR 1L	Introduction to Journalism Lab	0.50
JOUR 2	News Gathering and News Writing	3.00
JOUR 2L	News Gathering and News Writing Lab	0.50
JOUR 52A	News Media Practice 1	3.00
JOUR 5	Non-Fiction Digital StoryTelling	4.00
JOUR 56	Editing for News Media	3.00

Journalism: Digital Elective Requirement - Complete 11.00 Units

Complete any combination totaling at least 11.00 units from the following:

ART 82	Beginning Digital Photography	3.00
CS 57.11	Social Media, the Internet, and Society	3.00
CS 74.11	Introduction to Digital Media	3.00
CS 74.22	Digital Video Post-Production	3.00
CS 76.11	Drone Piloting and Imaging	3.00

ENGL 4A	Beginning Creative Writing	3.00
JOUR 52B	News Media Practice 2	5.00
JOUR 52C	News Media Practice 3	5.00
JOUR 59	Photojournalism	3.00
FMA 18	Audio for Film Production	3.00
FMA 19	Multi-Camera Studio Production	4.00
FMA 20	Introduction to Digital Filmmaking	4.00

Information Learning Resources Requirement - Complete 1.00 Unit

LIR 10	Introduction to Information Literacy	1.00

Notes:

Suggested Emphases

1. Digital - Video/documentary
   - Take Intro to Digital Media, Digital Filmmaking 1, and Oak Leaf 2, Dig. Vid post production A&B
2. Digital - Broadcast
   - Take Intro to Digital Media, Media 19 and Oak Leaf 2 and Dig. Vid post production A&B
3. Digital - Photojournalism
   - Take Photojounrnalism, Drone piloting/imaging and Oak Leaf 2
4. Digital - Podcasting
   - Take Digital Audio 1 and 2, Oak Leaf 2
5. General/Writing - Longform
   - Take Creative Writing; Oak leaf 2, Photojournalism
6. General/Writing - News
   - Take Photojournlaism, Oak Leaf 2, Social Media and/or intro to digital media

Kines: Sports Medicine Prep (AA)

Program of Study Code: 001057

Term Effective: Summer 2025

32.00 Units

(707) 527-4457

mohkubo@santarosa.edu (mailto:mohkubo@santarosa.edu)

Program Description:

The Kinesiology: Sports Medicine Preparation Associate of Arts degree provides students with the opportunity to meet the requirements for transfer to various allied health and kinesiology majors. The major is intended for students who are pursuing academic programs and/or careers in fields of kinesiology or medicine such as athletic training, physical therapy, strength & conditioning, physical education, physician assistant, occupational therapy, adapted physical education, and chiropractic.

Program Student Learning Outcomes

1. Demonstrate an understanding of the sports medicine profession, including history, educational preparation and role of the practitioner and various members of the sports medicine team;
2. Describe, integrate and apply concepts of prevention, immediate care, evaluation, treatment, rehabilitation and reconditioning of athletic injuries and injuries to the physically active; and
3. Demonstrate effective communication, professionalism, legal and ethical understanding, and general organization and administration within a sports medicine setting.

Kinesiology: Sports Medicine Preparation - Complete 32.00 Units

ANAT 1	General Human Anatomy	5.00
BIO 10	Introduction to Principles of Biology	4.00
KIN 4	Introduction to Sports Medicine	3.00
PHYZ 1	Human Physiology	5.00

KIN 62A	Sports Medicine Experience A	2.00
KIN 62B	Sports Medicine Experience B	2.00
KIN 63	Sports Medicine: Lower Body Injuries	3.00
KIN 64	Sports Medicine: Upper Body Injuries	3.00

Complete any combination totaling at least 5.00 units from the following:

CHEM 3A	General Chemistry Part 1: Lecture	3.00
And		
CHEM 3AL	General Chemistry Part 1: Lab	2.00
or		
CHEM 60	General, Organic and Biological Chemistry	5.00

Notes:

The one unit of LIR 10 also satisfies the Area I, Option A General Education (G.E.) requirement.

If the Math graduation requirement has not been satisfied within the G.E. units, it is a separate and additional requirement.

Transfer students are strongly encouraged to complete G.E. option B or C.

Kinesiology (AA)

Program of Study Code: 001051

Term Effective: Summer 2025

32.00 Units

(707) 778-4116

tjacobson@santarosa.edu (mailto:tjacobson@santarosa.edu)

Program Description:

The Kinesiology Associate of Arts degree (formerly Physical Education) provides students with the opportunity to meet the requirements for transferring to four-year colleges and universities in the areas of physical education, health and fitness, exercise science, and Kinesiology. The program outlined below includes typical lower division requirements for four-year colleges and universities; some requirements vary from college to college. Students are advised to meet with a counselor for appropriate campus specific course requirements before selecting courses.

Program Student Learning Outcomes

1. Demonstrate proficiency in the principles and execution of movement-based activity and skills appropriate to the specific activities completed;
2. Explain the opportunities, pathways, and skills necessary for careers in the discipline of Kinesiology and related fields;
3. Apply anatomy, physiology, and biomechanics terminology and principles when describing the effects of exercise and performing physical skills and movement;
4. Explain the physiological and psychological/mental health benefits of regular physical activity in maintaining a healthy lifestyle.

Kinesiology Prerequisites - Complete 9.00 Units

BIO 10	Introduction to Principles of Biology	4.00

Complete any combination totaling at least 5.00 units from the following:

CHEM 3A	General Chemistry Part 1: Lecture	3.00
And		
CHEM 3AL	General Chemistry Part 1: Lab	2.00
or		
CHEM 60	General, Organic and Biological Chemistry	5.00

Kinesiology Core - Complete 13.00 Units

ANAT 1	General Human Anatomy	5.00
KIN 1	Introduction to Kinesiology	3.00
PHYZ 1	Human Physiology	5.00

Kinesiology Theory - Complete 3.00 Units

Complete any combination totaling at least 3.00 units from the following:

ATHL 10L	Water Polo Lab	1.50
ATHL 11L	Baseball Laboratory	1.50
ATHL 15L	Basketball Lab	1.00
ATHL 17L	Cross Country Lab	1.50
ATHL 22.1L	Defensive Football Laboratory	1.50
ATHL 22.2L	Offensive Football Laboratory	1.50
ATHL 29L	Soccer Lab	1.50
ATHL 30	Theory and Analysis of Soccer	1.50
ATHL 31L	Softball Lab	1.50
ATHL 32	Theory and Analysis of Wrestling	1.50
ATHL 32L	Wrestling Lab	1.50
ATHL 41L	Track & Field Lab	1.50
ATHL 45L	Volleyball Lab	1.50
FDNT 10	Elementary Nutrition	3.00
KIN 5	Sport and Society	3.00
KIN 53	Principles of Health and Wellness	3.00
KIN 57	Sport Films and Society	3.00
KIN 58	Ethics in Sports	3.00
KIN 59	Psychological Aspects of Sports Performance	3.00
KIN 61	Women in Sports	3.00
KIN 80		

Introduction to Applied Kinesiology and Anatomy		3.00
KIN 81	Intro to Exercise Physiology, Assessment, and Program Design	3.00
KIN 82	Exercise Assessment and Prescription	3.00

Kinesiology Coaching/Fitness/Sports Medicine - Complete 3.00 Units

Complete any combination totaling at least 3.00 units from the following:

FDNT 10	Elementary Nutrition	3.00
KIN 2	Sports Officiating Fall	3.00
KIN 3	Sports Officiating Spring	3.00
KIN 4	Introduction to Sports Medicine	3.00
KIN 53	Principles of Health and Wellness	3.00
KIN 55	Theory of Coaching Sports	3.00
KIN 62A	Sports Medicine Experience A	2.00
KIN 62B	Sports Medicine Experience B	2.00
KIN 62C	Sports Medicine Experience C	2.00
KIN 62D	Sports Medicine Experience D	2.00
KIN 83	Techniques of Fitness Instruction	3.00

Kinesiology Activity Elective Requirement - Complete 3.00 Units

Complete any combination totaling at least 3.00 units from the following:

ATHL 1	Intercollegiate Physical Fitness	1.00

ATHL 2	Yoga for Intercollegiate Athletes	1.50
ATHL 3	Off-Season Training for Intercollegiate Athletics	1.00
ATHL 8	Varsity Wrestling	3.00
ATHL 9	Women's Varsity Water Polo	3.00
ATHL 10	Men's Varsity Water Polo	3.00
ATHL 11	Men's Varsity Baseball	3.00
ATHL 13	Men's Varsity Basketball	1.50
ATHL 14	Women's Varsity Basketball	1.50
ATHL 17	Men's Varsity Cross Country	3.00
ATHL 18	Women's Varsity Cross Country	3.00
ATHL 21	Varsity Football	3.00
ATHL 27	Men's Varsity Soccer	3.00
ATHL 28	Women's Varsity Soccer	3.00
ATHL 31	Women's Varsity Softball	3.00
ATHL 33	Men's Varsity Swimming and Diving	3.00
ATHL 34	Women's Varsity Swimming and Diving	3.00
ATHL 37	Men's Varsity Tennis	3.00
ATHL 38	Women's Varsity Tennis	3.00
ATHL 41	Men's Varsity Track and Field	3.00
ATHL 42	Women's Varsity Track and Field	3.00
ATHL 45	Women's Varsity Volleyball	3.00
ATHL 96	Women's Varsity Beach Volleyball	3.00
KINA 1	Introduction to Swimming	1.50
KINA 1.1	Beginning Swimming	1.50
KINA 1.2	Intermediate Swimming	1.50
KINA 1.3	Advanced Swimming	1.50
KINA 1.4	Training for the Competitive Swimmer	1.50
KINA 2.1	Aquatic Fitness	1.50
KINA 2.3	Advanced Aquatic Fitness	1.50

KINA 3.1	Beginning Aquatic Calisthenics	1.50
KINA 3.2	Intermediate Aquatic Calisthenics	1.50
KINA 4.1	Deep Water Running	1.50
KINA 10.1	Beginning Springboard Diving	1.50
KINA 10.2	Intermediate Springboard Diving	1.50
KINA 12.1	Beginning Water Polo	1.50
KINA 12.3	Training for Competitive Water Polo	1.50
KINC 1.1	Tai Chi - Chen Style	1.50
KINC 1.2	Tai Chi - Yang Style	1.50
KINC 1.3	Tai Chi - Wudang Style	1.50
KINC 1.4	Tai Chi - Sword	1.50
KINC 2.1	Beginning Judo	1.50
KINC 2.2	Intermediate Judo	1.50
KINC 2.3	Advanced Judo	1.50
KINC 4	Introduction to Boxing	1.50
KINC 4.1	Beginning Boxing	1.50
KINC 4.2	Intermediate Boxing	1.50
KINC 54.3	Advanced Boxing	1.50
KINC 10	Personal Safety & Self Defense	1.50
KFIT 1.1	Beginning Aerobic Dance	1.50
KFIT 1.2	Intermediate Aerobic Dance	1.50
KFIT 2.1	Beginning Step Aerobics	1.50
KFIT 2.2	Intermediate Step Aerobics	1.50
KFIT 3.1	Beginning Body Conditioning	1.50
KFIT 3.2	Intermediate Body Conditioning	1.50
KFIT 3.3	Advanced Body Conditioning	1.50
KFIT 4.1	Body Mechanics	1.50
KFIT 5	Introduction to Pilates Mat	1.50
KFIT 5.1	Beginning Pilates Mat	1.50

KFIT 5.2	Intermediate Pilates Mat	1.50
KFIT 5.3	Advanced Pilates Mat	1.50
KFIT 6	Introduction to Yoga	1.50
KFIT 6.1	Beginning Yoga	1.50
KFIT 6.2	Intermediate Yoga	1.50
KFIT 6.3	Advanced Yoga	1.50
KFIT 7.1	Beginning Circuit Training	1.50
KFIT 7.2	Circuit Training Intermediate	1.50
KFIT 8	Introduction to Weight Lifting	1.50
KFIT 8.1	Beginning Weight Lifting	1.50
KFIT 8.2	Intermediate Weight Training	1.50
KFIT 10.1	Resistance Training	1.50
KFIT 11.1	Periodized Weight Training	1.50
KFIT 12.1	Power Lifting	1.50
KFIT 15.1	Personal Fitness Activities	1.50
KFIT 16.1	Plyometrics, Speed and Agility	1.50
KFIT 17.1	Interval Training	1.50
KFIT 20.1	ZUMBA	1.50
KFIT 21.1	Cardio Kickboxing	1.50
KFIT 25.1	Vinyasa Flow Yoga	1.50
KFIT 26.1	Gentle Yoga	1.50
KFIT 30.1	Stability Ball Training	1.50
KFIT 31.1	Pilates Yoga Fusion	1.50
KFIT 32	Introduction to Barre Fitness	1.50
KFIT 32.1	Beginning Barre Fitness	1.50
KFIT 32.2	Intermediate Barre Fitness	1.50
KFIT 32.3	Advanced Barre Fitness	1.50
KFIT 35.1	Walking for Fitness	1.50
KFIT 36.1	Jogging for Fitness	1.50
KFIT 37	Introduction to Boot Camp Training	1.50
KFIT 37.1	Boot Camp	1.50
KFIT 50	Teaching Aide	1.00-2.00

KFIT 59	Introduction to Hiking	1.00-1.50
KFIT 59.1	Beginning Hiking	1.00-1.50
KFIT 59.2	Intermediate Hiking	1.00-1.50
KFIT 59.3	Advanced Hiking	1.00-1.50
KINI 2.1	Beginning Badminton	1.50
KINI 2.2	Intermediate Badminton	1.50
KINI 2.3	Advanced Badminton	1.50
KINI 3.1	Beginning Golf	1.50
KINI 3.2	Intermediate Golf	1.50
KINI 3.3	Advanced Golf	1.00
KINI 4.1	Beginning Tennis	1.50
KINI 4.2	Intermediate Tennis	1.50
KINI 4.3	Advanced Tennis	1.50
KINI 79.1	Introduction to Pickleball	1.50
KINI 79.2	Intermediate Pickleball	1.50
KINI 79.3	Advanced Pickleball	1.50
KIN 49	Independent Study in Kinesiology, Athletics and/or Dance	0.50-3.00
KINT 1.1	Football Passing Game	1.00
KINT 2.1	Touch Football	1.00
KINT 4	Introduction to Basketball	1.50
KINT 4.1	Beginning Basketball	1.50
KINT 4.2	Intermediate Basketball	1.50
KINT 4.3	Advanced Basketball	1.50
KINT 6.1	Beginning Soccer	1.50
KINT 6.2	Intermediate Soccer	1.50
KINT 6.3	Advanced Soccer	1.50
KINT 7	Introductory Indoor Soccer	1.50
KINT 7.1	Indoor Soccer	1.50
KINT 7.2	Intermediate Indoor Soccer	1.50
KINT 7.3	Advanced Indoor Soccer	1.50
KINT 8.1	Beginning Volleyball	1.50
KINT 8.2	Intermediate Volleyball	1.50
KINT 8.3	Advanced Volleyball	1.50
KINT 9.1	Beginning Outdoor Volleyball	1.00

Information Learning Resources Requirement - Complete 1.00 Unit

LIR 10	Introduction to Information Literacy	1.00

Notes:

No course may be used more than once to fulfill a requirement in the major.

Kinesiology (AA-T)

Program of Study Code: 002068

Term Effective: Summer 2025

22.00 Units

(707) 778-4116

tjacobson@santarosa.edu (mailto:tjacobson@santarosa.edu)

Program Description:

The Kinesiology Associate in Arts for Transfer degree is designed to provide a clear pathway to a CSU major and baccalaureate degree. California Community College students who are awarded an ADT are guaranteed admission with junior standing somewhere in the CSU system. This priority does not guarantee admission to specific majors or campuses. Current and prospective community college students are encouraged to meet with a counselor to develop an educational plan that best meets their goals and needs. Students will have to fulfill the following requirements to earn this degree. Completion of 60 semester or 90 quarter CSU-transferable units that include: A minimum of 22-26 semester units as required for the Associates in Arts for Transfer in Kinesiology, and The Intersegmental General Education Transfer Curriculum (IGETC) pattern of 37 units or the CSU GE pattern of 39 units Obtainment of a minimum grade point average (GPA)

of 2.0 and earn a grade of C or better (or P) in all courses required for the major. A maximum of 12 units are allowed with a P grade for students earning an Associate Degree. For detailed information, please refer to the SRJC Grading Policy.

Program Student Learning Outcomes

1. Demonstrate proficiency in the principles and execution of movement-based activity and skills appropriate to the specific activities completed.
2. Explain the opportunities, pathways, and skills necessary for careers in the discipline of Kinesiology and related fields.
3. Apply anatomy, physiology, and biomechanics terminology and principles when describing the effects of exercise and performing physical skills and movement.
4. Explain the physiological and psychological/mental health benefits of regular physical activity in maintaining a healthy lifestyle.

Kinesiology For Transfer Core Requirements - Complete 16.00 Units

KIN 1	Introduction to Kinesiology	3.00
ANAT 1	General Human Anatomy	5.00
PHYZ 1	Human Physiology	5.00

Complete any combination totaling at least 3.00 units from the following:

Movement-Based Courses

Select one course maximum from three

of the following areas (3 unit minimum)

KINA 1	Introduction to Swimming	1.50
KINA 1.1	Beginning Swimming	1.50
KINA 1.2	Intermediate Swimming	1.50
KINA 2.1	Aquatic Fitness	1.50
KINA 2.3	Advanced Aquatic Fitness	1.50
KINA 3.1	Beginning Aquatic Calisthenics	1.50
KINA 3.2	Intermediate Aquatic Calisthenics	1.50
KINA 4.1	Deep Water Running	1.50

KINA 10.1	Beginning Springboard Diving	1.50
KINA 10.2	Intermediate Springboard Diving	1.50
KINA 12.1	Beginning Water Polo	1.50
KINA 12.3	Training for Competitive Water Polo	1.50

Area 2: Combatives

KINC 1.1	Tai Chi - Chen Style	1.50
KINC 1.2	Tai Chi - Yang Style	1.50
KINC 1.3	Tai Chi - Wudang Style	1.50
KINC 1.4	Tai Chi - Sword	1.50
KINC 2.1	Beginning Judo	1.50
KINC 2.2	Intermediate Judo	1.50
KINC 2.3	Advanced Judo	1.50
KINC 4	Introduction to Boxing	1.50
KINC 4.1	Beginning Boxing	1.50
KINC 4.2	Intermediate Boxing	1.50
KINC 54.3	Advanced Boxing	1.50
KINC 10	Personal Safety & Self Defense	1.50

Area 3: Dance

DANC 10.1	Introduction to Dance Movement	1.50
DANC 10.2	Introduction to Dance Genres: Ballet, Modern, Jazz	1.50
DANC 11.1	Ballet I	1.50
DANC 11.2	Ballet II	1.50
DANC 11.3	Ballet III	1.50
DANC 11.4	Ballet IV	1.50
DANC 13.1	Jazz Dance I	1.50
DANC 13.2	Jazz Dance II	1.50
DANC 13.3	Jazz Dance III	1.50
DANC 13.4	Jazz Dance IV	1.50
DANC 14.1	Contemporary Dance I	1.50
DANC 14.2	Contemporary Dance II	1.50
DANC 14.3	Contemporary Dance III	1.50

DANC 14.4	Contemporary Dance IV	1.50
DANC 16.1	Modern Dance I	1.50
DANC 16.2	Modern Dance II	1.50
DANC 16.3	Modern Dance III	1.50
DANC 16.4	Modern Dance IV	1.50
DANC 21.1	Hip Hop/Funk I	1.50
DANC 21.2	Hip Hop/Funk II	1.50
DANC 21.3	Hip Hop/Funk III	1.50
DANC 21.4	Hip Hop/Funk IV	1.50
DANC 35	Dance Improvisation Techniques	1.50
DANC 37.1	Ballroom Dance I	1.00
DANC 37.2	Ballroom Dance II	1.00
DANC 88.1	Latin Dance I	1.00
DANC 88.2	Latin Dance II	1.00
DANC 88.3	Latin Dance III	1.00
DANC 88.4	Latin Dance IV	1.00

Area 4: Fitness

KFIT 1.1	Beginning Aerobic Dance	1.50
KFIT 1.2	Intermediate Aerobic Dance	1.50
KFIT 2.1	Beginning Step Aerobics	1.50
KFIT 2.2	Intermediate Step Aerobics	1.50
KFIT 3.1	Beginning Body Conditioning	1.50
KFIT 3.2	Intermediate Body Conditioning	1.50
KFIT 3.3	Advanced Body Conditioning	1.50
KFIT 4.1	Body Mechanics	1.50
KFIT 5	Introduction to Pilates Mat	1.50
KFIT 5.1	Beginning Pilates Mat	1.50
KFIT 5.2	Intermediate Pilates Mat	1.50
KFIT 5.3	Advanced Pilates Mat	1.50
KFIT 6	Introduction to Yoga	1.50
KFIT 6.1	Beginning Yoga	1.50
KFIT 6.2	Intermediate Yoga	1.50
KFIT 7.1	Beginning Circuit Training	1.50
KFIT 7.2		

Circuit Training Intermediate	1.50	
KFIT 8	Introduction to Weight Lifting	1.50
KFIT 8.1	Beginning Weight Lifting	1.50
KFIT 8.2	Intermediate Weight Training	1.50
KFIT 10.1	Resistance Training	1.50
KFIT 11.1	Periodized Weight Training	1.50
KFIT 12.1	Power Lifting	1.50
KFIT 16.1	Plyometrics, Speed and Agility	1.50
KFIT 17.1	Interval Training	1.50
KFIT 20.1	ZUMBA	1.50
KFIT 21.1	Cardio Kickboxing	1.50
KFIT 25.1	Vinyasa Flow Yoga	1.50
KFIT 26.1	Gentle Yoga	1.50
KFIT 30.1	Stability Ball Training	1.50
KFIT 31.1	Pilates Yoga Fusion	1.50
KFIT 32	Introduction to Barre Fitness	1.50
KFIT 32.1	Beginning Barre Fitness	1.50
KFIT 32.2	Intermediate Barre Fitness	1.50
KFIT 32.3	Advanced Barre Fitness	1.50
KFIT 35.1	Walking for Fitness	1.50
KFIT 36.1	Jogging for Fitness	1.50
KFIT 37	Introduction to Boot Camp Training	1.50
KFIT 37.1	Boot Camp	1.50
KFIT 50	Teaching Aide	1.00-2.00
KFIT 59	Introduction to Hiking	1.00-1.50
KFIT 59.1	Beginning Hiking	1.00-1.50
KFIT 59.2	Intermediate Hiking	1.00-1.50
KFIT 59.3	Advanced Hiking	1.00-1.50

Area 5: Individual Sports

KINI 2.1	Beginning Badminton	1.50
KINI 2.2	Intermediate Badminton	1.50
KINI 2.3	Advanced Badminton	1.50

KINI 3.1	Beginning Golf	1.50
KINI 3.2	Intermediate Golf	1.50
KINI 3.3	Advanced Golf	1.00
KINI 4.1	Beginning Tennis	1.50
KINI 4.2	Intermediate Tennis	1.50
KINI 4.3	Advanced Tennis	1.50
KINI 79.1	Introduction to Pickleball	1.50
KINI 79.2	Intermediate Pickleball	1.50
KINI 79.3	Advanced Pickleball	1.50
KINT 1.1	Football Passing Game	1.00
KINT 2.1	Touch Football	1.00
KINT 4	Introduction to Basketball	1.50
KINT 4.1	Beginning Basketball	1.50
KINT 4.2	Intermediate Basketball	1.50
KINT 4.3	Advanced Basketball	1.50
KINT 6.1	Beginning Soccer	1.50
KINT 6.2	Intermediate Soccer	1.50
KINT 7	Introductory Indoor Soccer	1.50
KINT 7.1	Indoor Soccer	1.50
KINT 7.2	Intermediate Indoor Soccer	1.50
KINT 7.3	Advanced Indoor Soccer	1.50
KINT 8.1	Beginning Volleyball	1.50
KINT 8.2	Intermediate Volleyball	1.50
KINT 8.3	Advanced Volleyball	1.50
KINT 9.1	Beginning Outdoor Volleyball	1.00

Kinesiology For Transfer List A Requirement - Complete 6.00 Units

Complete any combination totaling at least 6.00 units from the following:

BIO 10	Introduction to Principles of Biology	4.00
KIN 53	Principles of Health and Wellness	3.00
CHEM 3A	General Chemistry Part 1: Lecture	3.00

And		
CHEM 3AL	General Chemistry Part 1: Lab	2.00
or		
Select MATH 15 or PSYCH 9		
MATH 15	Elementary Statistics	4.00
or		
PSYC 9	Introduction to Behavioral Sciences Statistics	3.00
or		
Select PHYS 20A or PHYS 40		
PHYS 20A	General Physics Part I	4.00
or		
PHYS 40	Classical Mechanics for Scientists and Engineers	5.00
or		
Select PSYCH 1A or SOC 1		
PSYC 1A	General Psychology	3.00
or		
SOC 1	Introduction to Sociology	3.00

Notes:

IMPORTANT NOTES FOR STUDENTS:

1. Under the Core Requirement Section Students are required to take 3 Movement-based Courses for a minimum of 3 units, choosing a maximum of 1 course from any 3 of the following areas: KAQUA, KCOMB, DANCE, KFIT, KINDV or KTEAM.

Latin American Studies (AA)

Program of Study Code: 001020

Term Effective: Summer 2025

18.00 Units

(707) 527-4277

llarque@santarosa.edu (mailto:llarque@santarosa.edu)

Program Description:

The Latin American Studies major gives students a broad, interdisciplinary introduction to the study of Latin America, including languages, cultures, history, and social structure. The program prepares students for transfer in the fields of Latin American Studies, or provides a foundation for lifelong learning.

Program Student Learning Outcomes

1. Demonstrate beginning level Spanish language skills with the ability to read and communicate basic ideas and concepts in Spanish;
2. Analyze and critique the interaction between the dominant Spanish culture and the cultures it encountered in Latin America and the Caribbean;
3. Analyze works of visual art, film, drama, music, literature, philosophy, and religion from culturally diverse groups within Latin America and the Caribbean in their historical and cultural context; and
4. Utilize appropriate library and online resource to research topics relevant to Latin America and the Caribbean.

Latin American Studies Major Requirements - Complete 18.00 Units

HUM 23	Culture and Values in Latin America and The Caribbean	3.00
SPAN 1	Elementary Spanish-Part 1	4.00
SPAN 2	Elementary Spanish-Part 2	4.00

Complete any combination totaling at least 3.00 units from the following:

ANTH 2	Cultural Anthropology	3.00
ANTH 30	Anthropology of Globalization	3.00

GEOG 7	Introduction to Human Geography	3.00

Complete any combination totaling at least 4.00 units from the following:

ANTH 2	Cultural Anthropology	3.00
ANTH 30	Anthropology of Globalization	3.00
ANTH 31	Mesoamerican Origins of Latino Culture	3.00
ECON 1	Principles of Macroeconomics	3.00
ENGL 33	Chicano/Chicana Arts and Literature	3.00
GEOG 7	Introduction to Human Geography	3.00
HIST 8.1	History of Latin America from Pre-Columbian to 1830	3.00
HIST 8.2	History of Latin America from 1830 to Present	3.00
HIST 33	History of Mexico	3.00
LIR 10	Introduction to Information Literacy	1.00
POLS 2	Introduction to Comparative Government	3.00
SOC 1	Introduction to Sociology	3.00
SOC 30	Race, Ethnicity, and Inequality	3.00
SPAN 3	Intermediate Spanish-Part One	4.00
SPAN 4	Intermediate Spanish-Part 2	4.00
SPAN 40	Introductory Spanish for Spanish Speakers	4.00
SPAN 41	Intermediate Spanish for Spanish Speakers	4.00

Program Requirements Notes:

Note: No Course May Be Used More Than Once To Fulfill A Requirement In The Major.

Mchtroncs:IndustrlMntnncTchncn (AS)

Program of Study Code: 002082

Term Effective: Summer 2025

19.00 Units

(707) 527-4915

mpapa@santarosa.edu (mailto:mpapa@santarosa.edu)

Program Description:

The Industrial Maintenance Technician major prepares individuals for employment as electro-mechanical maintenance technicians in high tech manufacturing. Instruction is provided in the fundamentals of electronics, programmable logic controllers, rotating machinery, and mathematics.

Program Student Learning Outcomes

1. Identify and troubleshoot PLC program problems.
2. Operate and maintain AC and DC motors, generators and controllers.
3. Implement safety procedures in the workplace.
4. Understand safety codes and regulations applied to usage of industrial equipment and industrial working environment.
5. Test, align, and troubleshoot various complex electronic circuits.

Mechatronics: Industrial Maintenance Technician - Complete 19.00 Units

ELEC 51A	Fundamentals of Electricity	3.00
ELEC 54A	Direct and Alternating Current Theory	3.00
ELEC 54B	Fundamentals of Electronic Devices	3.00
ELEC 64A	Electronic Construction 1	2.00
ELEC 153	Programmable Logic Controllers	3.00
ELEC 154	Rotating Machinery	3.00

Complete any combination totaling at least 2.00 units from the following:

DET 184	Mobile Hydraulic Systems	3.00
MACH 51.1A	Beginning Machine Tool Technology	3.00
WEOC 99	Occupational Work Experience	0.50-8.00
WEOC 99I	Internship Occupational Work Experience	0.50-8.00
WELD 101	Introduction to Shielded Metal Arc Welding (SMAW)	2.00

Medical Assisting (AS)

Program of Study Code: 002041

Term Effective: Summer 2025

40.50 Units

(707) 524-1720

kslusser@santarosa.edu (mailto:kslusser@santarosa.edu)

Program Description:

The Medical Assisting: Administrative and Clinical major prepares students for work in physicians' offices, medical clinics, hospital outpatient clinics, health agencies, and educational institutions. Students completing the program will be eligible to . sit for the California Certifying Board for Medical Assistants (CCBMA) exam. This program provides training in both administrative (front office) and clinical (back office) skills.

Program Student Learning Outcomes

1. Demonstrate ability to greet patients, answer telephones, schedule appointments, maintain and filing client medical records, complete insurance forms, arrange hospital admissions and laboratory services, handle billing, bookkeeping, and physician correspondence;
2. Demonstrate ability to perform clinical tasks such as taking and recording vital signs and medical histories, explaining treatment procedures to clients, preparing clients for examinations, and assisting during examinations;
3. Collect and prepare laboratory specimens and perform basic laboratory tests on the premises, dispose of contaminated supplies, and sterilize medical instruments;
4. Present in an instructional manner information about medication and special diets;
5. Demonstrate ability to perform other clinical tasks such as preparing and administering medications as directed by a physician, authorizing drug refills as directed, telephoning prescriptions to a pharmacy, preparing clients for x-rays, taking EKG's, removing sutures and changing dressings; and
6. Arrange examining room instruments and equipment, purchase and maintain supplies and equipment, and keep waiting and examining rooms neat and clean.

Medical Assisting Core Requirements - Complete 16.50 Units

ANAT 140	Fundamentals of Anatomy and Physiology	2.00
HLC 140	Health Care Implications of Anatomy and Physiology	1.50
HLC 160	Medical Terminology	3.00
LIR 10	Introduction to Information Literacy	1.00

MA 160	Introduction to Medical Office Practice	3.00
MA 161	Law and Ethics for Medical Assistants	1.00
MA 162	Disease Processes	3.00
MA 168	Basic Medical Office Insurance Billing	2.00

Medical Assisting: Administrative And Clinical - Complete 24.00 Units

MA 163	Beginning Clinical Skills for Medical Assisting	3.00
MA 164	Theories of the Clinical Laboratory	2.00
MA 165	Pharmacology and Administration of Medications	3.00
MA 167	Basic Diagnostic Coding	2.00
MA 169	Procedural Coding	2.50
MA 174	Intermediate Clinical Skills for Medical Assisting	4.00
MA 176	Externship	4.50
PSYC 1A	General Psychology	3.00

Notes:

All courses taken in conjunction with this program must be completed with a letter grade of 'C' or better.

Music: Instrumental (AA)

Program of Study Code: 001045

Term Effective: Summer 2025

30.00 Units

(707) 527-4665

jbenecke@santarosa.edu (mailto:jbenecke@santarosa.edu)

Program Description:

The Music major provides students with the opportunity to earn an Associate in Arts in Music while meeting the typical lower division requirements for a bachelor's degree in Music at a four-year institution. The major is also designed to prepare students for careers in music performance, composition, publishing, education, and other specializations in the music industry.

Program Student Learning Outcomes

1. (through music theory) Demonstrate an understanding of the fundamental melodic, harmonic, and rhythmic structure of music;
2. (through musicianship) Demonstrate fluency with the language of music in written and aural form;
3. (through applied music) Perform on their instrument (or voice) at college sophomore level;
4. (through their major performing ensemble) Perform effectively in a musical ensemble;
5. (through piano proficiency) Utilize the piano keyboard to demonstrate and apply musical concepts; and
6. (through music history) Demonstrate a broad-based understanding of the historical and aesthetic development of music.

Music: Instrumental Core Requirements - Complete 27.00 Units

MUSC 2A	Music Theory 1	3.00
MUSC 2B	Music Theory 2	3.00
MUSC 2C	Music Theory 3	3.00
MUSC 2D	Music Theory 4	3.00
MUSC 3A	Musicianship 1	2.00
MUSC 3B	Musicianship 2	2.00
MUSC 3C	Musicianship 3	2.00
MUSC 3D	Musicianship 4	2.00

Complete any combination totaling at least 3.00 units from the following:

MUSC 6.1	Music History and Literature: Antiquity to 1750	3.00
MUSC 6.2	Music History and Literature: 1750 to Present	3.00

Complete any combination totaling at least 4.00 units from the following:

MUSP 11A	Class Piano 1	2.00
MUSP 11B	Class Piano 2	2.00
MUSP 11C	Class Piano 3	2.00
MUSP 11D	Class Piano 4	2.00

Music: Instrumental Performance Requirements - Complete 10.00 Units

Complete any combination totaling at least 10.00 units from the following:

MUSP 21A	Concert Choir 1	2.50
MUSP 21B	Concert Choir 2	2.50
MUSP 21C	Concert Choir 3	2.50
MUSP 21D	Concert Choir 4	2.50
MUSP 30A	Symphonic Band 1	2.50
MUSP 30B	Symphonic Band 2	2.50
MUSP 30C	Symphonic Band 3	2.50
MUSP 30D	Symphonic Band 4	2.50
MUSP 33A	Orchestra 1	2.50
MUSP 33B	Orchestra 2	2.50
MUSP 33C	Orchestra 3	2.50
MUSP 33D	Orchestra 4	2.50

Music: Instrumental Applied Music Requirements - Complete 10.00 Units

Complete any combination totaling at least 10.00 units from the following:

MUSP 40.1	Applied Music (Individual Instruction): Piano	2.50
MUSP 40.3		

Applied Music (Individual Instruction): Strings		2.50
MUSP 40.4	Applied Music (Individual Instruction): Woodwind	2.50
MUSP 40.5	Applied Music (Individual Instruction): Brass	2.50
MUSP 40.6	Applied Music (Individual Instruction): Percussion	2.50
MUSP 40.7	Applied Music (Individual Instruction): Guitar	2.50

- Complete 0.00 Units

Information Learning Resources Requirement - Complete 1.00 Unit

LIR 10	Introduction to Information Literacy	1.00

Program Requirements Notes:

All Music Majors Must Complete A Minimum Of FOUR SEMESTERS Of Both Applied Music (MUSCP 40.X) And A Major Performance Ensemble (See List Above).

Notes:

Incoming Music Majors should have prior experience performing on an instrument and be able to read music. Students who lack these basic skills are advised to take one or more of the following:

- MUSC 1 Music Fundamentals

Music: Jazz Studies (AA)

Program of Study Code: 001048

Term Effective: Summer 2025

59.00 Units

(707) 527-4665

jbenecke@santarosa.edu (mailto:jbenecke@santarosa.edu)

Program Description:

The Music: Jazz Studies major provides students with the opportunity to earn an Associate in Arts in Music while meeting the typical lower division requirements for a bachelor's degree in Jazz Studies at a four-year institution. The major is also designed to prepare students for careers in music performance, composition, publishing, education, and other specializations in the music industry.

Program Student Learning Outcomes

1. (through music theory) Demonstrate an understanding of the fundamental melodic, harmonic, and rhythmic structure of music;
2. (through musicianship) Demonstrate fluency with the language of music in written and aural form;
3. (through applied music) Perform on their instrument (or voice) at college sophomore level;
4. (through their major performing ensemble) Perform effectively in a musical ensemble;
5. (through piano proficiency) Utilize the piano keyboard to demonstrate and apply musical concepts;
6. (through music history) Demonstrate a broad-based understanding of the historical and aesthetic development of music; and
7. (through jazz improvisation) Improvise on standard jazz repertoire.

Music: Jazz Studies Core Requirements - Complete 35.00 Units

MUSC 2A	Music Theory 1	3.00
MUSC 2B	Music Theory 2	3.00

MUSC 3A	Musicianship 1	2.00
MUSC 3B	Musicianship 2	2.00
MUSC 4A	Jazz, Rock, and Pop Theory 1	3.00
MUSC 4B	Jazz, Rock, and Pop Theory 2	3.00
MUSC 9	Jazz Appreciation	3.00
MUSC 15	Standards Repertoire for the Jazz Musician	3.00

Complete any combination totaling at least 9.00 units from the following:

MUSC 5A	Jazz Improvisation 1	3.00
MUSC 5B	Jazz Improvisation 2	3.00
MUSC 5C	Jazz Improvisation 3	3.00
MUSC 5D	Jazz Improvisation 4	3.00

Complete any combination totaling at least 4.00 units from the following:

MUSP 11A	Class Piano 1	2.00
MUSP 11B	Class Piano 2	2.00
MUSP 11C	Class Piano 3	2.00
MUSP 11D	Class Piano 4	2.00

Music: Jazz Studies Applied Music Requirements - Complete 10.00 Units

Complete any combination totaling at least 10.00 units from the following:

MUSP 40.1	Applied Music (Individual Instruction): Piano	2.50
MUSP 40.2	Applied Music (Individual Instruction): Voice	2.50
MUSP 40.3	Applied Music (Individual Instruction): Strings	2.50
MUSP 40.4	Applied Music (Individual Instruction): Woodwind	2.50
MUSP 40.5	Applied Music (Individual Instruction): Brass	2.50
MUSP 40.6	Applied Music (Individual Instruction): Percussion	2.50
MUSP 40.7	Applied Music (Individual Instruction): Guitar	2.50

Music: Jazz Studies Performance Requirements - Complete 10.00 Units

Complete any combination totaling at least 10.00 units from the following:

MUSP 32A	Jazz Band 1	2.50
MUSP 32B	Jazz Band 2	2.50
MUSP 32C	Jazz Band 3	2.50
MUSP 32D	Jazz Band 4	2.50
MUSP 42A	Jazz Combo Ensemble 1	2.50
MUSP 42B	Jazz Combo Ensemble 2	2.50
MUSP 42C	Jazz Combo Ensemble 3	2.50
MUSP 42D	Jazz Combo Ensemble 4	2.50

Music: Jazz Studies Electives - Complete 2.00 Units

Complete any combination totaling at least 2.00 units from the following:

MUSC 50	Introduction to Music Technology	3.00
MUSP 17A	Elementary Voice	2.00
MUSP 17B	Intermediate Voice	2.00
MUSP 19.1A	Classical Guitar 1	2.00
MUSP 19.1B	Classical Guitar 2	2.00
0.00		
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0.00		
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0.00		

Information Learning Resources Requirement - Complete 1.00 Unit

LIR 10	Introduction to Information Literacy	1.00

Program Requirements Notes:

All Music Majors Must Complete A Minimum Of FOUR SEMESTERS Of Both Applied Music (MUSCP 40.X) And A Major Performance Ensemble (See List Above).

Notes:

Incoming Music Majors should have prior experience performing on an instrument or voice, and be able to read music. Students who lack these basic skills are advised to take one or more of the following:

- MUSC 1 Music Fundamentals

Music: Vocal (AA)

Program of Study Code: 001046

Term Effective: Summer 2025

55.00 Units

(707) 527-4665

jbenecke@santarosa.edu (mailto:jbenecke@santarosa.edu)

Program Description:

The Music major provides students with the opportunity to earn an Associate in Arts in Music while meeting the typical lower division requirements for a bachelor's degree in Music at a four-year institution. The major is also designed to prepare students for careers in music performance, composition, publishing, education, and other specializations in the music industry.

Program Student Learning Outcomes

1. (through music theory) Demonstrate an understanding of the fundamental melodic, harmonic, and rhythmic structure of music;
2. (through musicianship) Demonstrate fluency with the language of music in written and aural form;
3. (through applied music) Perform on their instrument (or voice) at college sophomore level;
4. (through their major performing ensemble) Perform effectively in a musical ensemble;
5. (through piano proficiency) Utilize the piano keyboard to demonstrate and apply musical concepts; and
6. (through music history) Demonstrate a broad-based understanding of the historical and aesthetic development of music.

Music: Vocal Core Requirements - Complete 27.00 Units

MUSC 2A	Music Theory 1	3.00
MUSC 2B	Music Theory 2	3.00
MUSC 2C	Music Theory 3	3.00
MUSC 2D	Music Theory 4	3.00
MUSC 3A	Musicianship 1	2.00
MUSC 3B	Musicianship 2	2.00
MUSC 3C	Musicianship 3	2.00
MUSC 3D	Musicianship 4	2.00

Complete any combination totaling at least 3.00 units from the following:

MUSC 6.1	Music History and Literature: Antiquity to 1750	3.00
MUSC 6.2		

Music History and Literature: 1750 to Present		3.00

Complete any combination totaling at least 4.00 units from the following:

MUSP 11A	Class Piano 1	2.00
MUSP 11B	Class Piano 2	2.00
MUSP 11C	Class Piano 3	2.00
MUSP 11D	Class Piano 4	2.00

Music: Diction And Repertoire Requirements - Complete 4.00 Units

MUSC 18.1	Diction and Repertoire: Italian	1.00
MUSC 18.2	Diction and Repertoire: English	1.00
MUSC 18.3	Diction and Repertoire: German	1.00
MUSC 18.4	Diction and Repertoire: French	1.00

Music: Vocal Concentration Requirements - Complete 10.00 Units

Complete any combination totaling at least 10.00 units from the following:

MUSP 21A	Concert Choir 1	2.50
MUSP 21B	Concert Choir 2	2.50
MUSP 21C	Concert Choir 3	2.50
MUSP 21D	Concert Choir 4	2.50
MUSP 23A	Chamber Singers 1	2.50
MUSP 23B	Chamber Singers 2	2.50
MUSP 23C	Chamber Singers 3	2.50
MUSP 23D	Chamber Singers 4	2.50

- Complete 0.00 Units

Music Electives - Complete 2.00 Units

Complete any combination totaling at least 2.00 units from the following:

MUSC 4A	Jazz, Rock, and Pop Theory 1	3.00
MUSC 4B	Jazz, Rock, and Pop Theory 2	3.00
MUSC 5A	Jazz Improvisation 1	3.00
MUSC 5B	Jazz Improvisation 2	3.00
MUSC 5C	Jazz Improvisation 3	3.00
MUSC 5D	Jazz Improvisation 4	3.00
MUSC 50	Introduction to Music Technology	3.00
MUSP 17A	Elementary Voice	2.00
MUSP 17B	Intermediate Voice	2.00
MUSP 19.1A	Classical Guitar 1	2.00
MUSP 19.1B	Classical Guitar 2	2.00
MUSP 23A	Chamber Singers 1	2.50
MUSP 23B	Chamber Singers 2	2.50
MUSP 23C	Chamber Singers 3	2.50
MUSP 23D	Chamber Singers 4	2.50
MUSP 32A	Jazz Band 1	2.50
MUSP 32B	Jazz Band 2	2.50
MUSP 32C	Jazz Band 3	2.50
MUSP 32D	Jazz Band 4	2.50
MUSP 42A	Jazz Combo Ensemble 1	2.50
MUSP 42B	Jazz Combo Ensemble 2	2.50
MUSP 42C	Jazz Combo Ensemble 3	2.50
MUSP 42D	Jazz Combo Ensemble 4	2.50

Music: Vocal Applied Music Requirements - Complete 10.00 Units

MUSP 40.2

Applied Music (Individual Instruction): Voice		2.50

Information Learning Resources Requirement - Complete 1.00 Unit

LIR 10	Introduction to Information Literacy	1.00

Program Requirements Notes:

All Music Majors Must Complete A Minimum Of FOUR SEMESTERS Of Both Applied Music (MUSCP 40.X) And A Major Performance Ensemble (See List Above).

Notes:

Students should have prior experience performing on an instrument or voice, and be able to read music. Students who lack these basic skills are advised to take one or more of the following:

- MUSC 1 Music Fundamentals
- MUSCP 17A Elementary Voice

IMPORTANT: For the Music: Vocal Applied Music Requirements, students must successfully complete MUSCP 40.2 four times for a total of 10.0 units.

Native American Studies (AA)

Program of Study Code: 001076

Term Effective: Summer 2025

18.00 Units

(707) 524-1599

lthomas@santarosa.edu (mailto:lthomas@santarosa.edu)

Program Description:

The Native American Studies Associate in Arts is designed to prepare students for transfer to a baccalaureate program in Native American Studies, American Indian Studies, or Ethnic Studies with an emphasis on Native American Cultural Studies. The degree offers an interdisciplinary approach that includes Native American visual arts, literature, religious traditions, and history, as well as the interaction of Native American cultures with non-native cultures within a larger historical context of California and the United States. The Associate Degree in Native American Studies also prepares students to serve in a variety of capacities. Graduates can attain positions with: tribes, indigenous organizations, federal, state, and local governments, social service agencies, non-profit organizations, community organizations, museums, youth-serving organizations, schools, and research centers, among others

Program Student Learning Outcomes

1. Identify examples of American Indian traditional knowledge and counter narratives, and apply these to current socio-geopolitical issues, including racialization, equity, ethnocentrism, eurocentrism, settler colonialism, self-determination, liberation, decolonization, and anti-racism.
2. Distinguish and compare Native American stereotypes and explain how these stereotypes were created, why they are sustained in modern society, and how they perpetuate the process of racialization, settler colonialism, and eurocentrism.
3. Analyze the intersection of Native identity and sovereignty with race, ethnicity, class, gender, and sexuality through analysis of federal, state, and tribal policies.
4. Understand the unique nation-to-nation relationship between the U.S. and tribal nation governments through analysis of treaties, Congressional acts, and case law.

Native American Studies Requirements - Complete 18.00 Units

ETHS 24	Introduction to Native American Studies	3.00
ETHS 25	The American Indian and the U.S. Political System	3.00
ETHS 26	The Original Californians	3.00
ETHS 27	American Indians Today	3.00

Complete any combination totaling at least 6.00 units from the following:

ANTH 2	Cultural Anthropology	3.00
ANTH 34	Native Cultures of California	3.00
ANTH 43	Native American Art and Culture	3.00
ETHS 20	Introduction to Ethnic Studies	3.00

Natural Resources (AS)

Program of Study Code: 002020

Term Effective: Summer 2025

27.00 Units

(707) 527-4409

jgrogan@santarosa.edu (mailto:jgrogan@santarosa.edu)

Program Description:

The Natural Resources major (AS degree) is a transfer-oriented program. Students conduct introductory coursework in Forestry, Watershed Management and Parks and Recreation that prepares them to successfully complete a Bachelor's degree in these or related fields at 4-year college or university. The major also provides career-oriented training necessary for technician-level positions in natural resource conservation and the outdoor recreation industry with government agencies and the private sector. The program consists of 20 units of core requirements and 6 units of elective courses that allow the student to specialize or focus on a particular area of Natural Resources.

Program Student Learning Outcomes

1. Identify and discuss historical approaches to Natural Resource Management in the U.S.;
2. Develop and use vocabulary for the protection, cultivation and management of wildlands;
3. Discuss economic benefits to protecting healthy watershed characteristics including: recreation opportunities, biological diversity, species richness and clean water;

4. Critically analyze and apply research and extension work in the field of watershed, park management, and forestry; and
5. Identify best management practices strategies for managing land and recreational areas.

Natural Resources Core Requirements - Complete 20.00 Units

Complete any combination totaling at least 20.00 units from the following:

AGRI 60	Soil & Plant Nutrition	3.00
NRM 12	Introduction to Environmental Conservation	3.00
NRM 51	Wildland Trees and Shrubs	3.00
NRM 70	Forest Management and Assessment	4.00
NRM 84	Introduction to Fish and Wildlife Conservation	3.00
NRM 87	Geographic Info. Systems Applications in Natural Resources	3.00
NRM 88	Watershed Ecology and Restoration	3.00
NRM 99I	Natural Resources Management Internship	0.50-8.00

Natural Resources Elective Requirements - Complete 6.00 Units

Complete any combination totaling at least 6.00 units from the following:

BAD 52	Human Relations in Organizations	3.00
CS 72.1A	Adobe InDesign 1	3.00
NRM 60	Introduction to Outdoor Recreation	3.00
NRM 63	Environmental Education	3.00
NRM 67	Recreation Facility Management	3.00

NRM 72	Forest Fire Control and Its Use	3.00
NRM 80	Environmental Policy for Resource Managers	3.00
NRM 86	Watershed Resource Management	2.00
NRM 91	Rangeland Management	3.00
NRM 104	Ecological Restoration	3.00
NRM 111	Orientation to Environmental Resource Management	3.00

Information Learning Resources Requirement - Complete 1.00 Unit

LIR 10	Introduction to Information Literacy	1.00

Notes:

Students who elect to take more than three courses from the Parks and Recreation Management Emphasis Requirements course list can use the additional course(s) to partially satisfy the Parks and Recreation Management Elective Requirement.

Natural Sciences (AS)

Program of Study Code: 002002

Term Effective: Summer 2025

18.00 Units

(707) 527-4246

vtam@santarosa.edu (mailto:vtam@santarosa.edu)

Program Description:

The Natural Sciences major focuses on the physical universe, its life forms, and its natural phenomena. This degree program is intended for the student who wants to explore the natural sciences as a foundation for lifelong learning, or as an introduction to the various related disciplines in the natural sciences, including astronomy, biology, botany, chemistry, environmental science, geology, meteorology, physics, and physiology.

Program Student Learning Outcomes

1. Describe the facts and principles that form the basis of one discipline within the natural sciences;
2. Outline the scientific method and describe how this method is used to study the natural world; and
3. Apply critical thinking skills and knowledge of the scientific method to the observation and exploration of natural phenomena.

Natural Sciences Major Requirements - Complete 18.00 Units

Complete any combination totaling at least 18.00 units from the following:

Students must complete at least 18 units from the list below and course choices must include at least one course from

three different Science Area Disciplines which include Chemistry, Earth & Space Sciences, Life Sciences, Math, and Physics.

Students may only count 1 course each from the following three groups toward the major requirements:
ANAT 1 or ANAT 40 or ANAT 58; MICRO 5 or MICRO 60; PHYSIO 1 or PHYSIO 58.

Area Discipline 1: Chemistry

CHEM 3A	General Chemistry Part 1: Lecture	3.00
CHEM 3AL	General Chemistry Part 1: Lab	2.00
CHEM 3B CHEM 8	General Chemistry Part 2	5.00

Introductory Organic Chemistry		5.00
CHEM 12A	Organic Chemistry	5.00
CHEM 12B	Organic Chemistry	5.00
CHEM 42	Introductory General Chemistry	4.00
CHEM 60	General, Organic and Biological Chemistry	5.00
Area Discipline 2: Earth and Space Science		
ASTR 3	Stellar Astronomy	3.00
ASTR 3L	Stellar Astronomy Laboratory	1.00
ASTR 4	Astronomy of the Solar System	3.00
ASTR 4L	Solar System Astronomy Laboratory	1.00
ASTR 12	Astronomy Observational Lab	1.00
ASTR 42	Life in the Universe	3.00
ENVS 8	Introduction to Global Climate Change	3.00
ENVS 12	Introduction to Environmental Science	3.00
GEOG 4	Physical Geography	3.00
GEOG 4L	Physical Geography Lab	1.00
GEOG 10	Introduction to Weather and Climate	3.00
GEOG 10L	Weather and Climate Lab	1.00
GEOL 1	The Earth	3.00
GEOL 1L	Geology Lab	1.00
GEOL 11	Geology of California	3.00
GEOL 20	Natural Disasters	3.00
MTER 10	Introduction to Weather and Climate	3.00
MTER 10L	Weather and Climate Lab	1.00
NRM 12	Introduction to Environmental Conservation	3.00

PHSC 21	Introduction to Earth Science	4.00

Area Discipline 3: Life Science

AGRI 20	Introduction to Plant Science	4.00
AGRI 60	Soil & Plant Nutrition	3.00
ANAT 1	General Human Anatomy	5.00
ANAT 40	Introduction to Human Anatomy and Physiology	4.00
ANAT 58	Introduction to Human Anatomy	3.00
ANSC 20	Basic Animal Science	3.00
ANTH 1	Biological Anthropology	3.00
ANTH 1L	Biological Anthropology Lab	1.00
ANTH 19	Forensic Anthropology	3.00
BIO 2.1	Fundamentals of Biology (Cell and Molecular)	5.00
BIO 2.2	Fundamentals of Biology (Evolution, Genetics, and Zoology)	5.00
BIO 2.3	Fundamentals of Biology (Botany and Ecology)	5.00
BIO 10	Introduction to Principles of Biology	4.00
BIO 12	Basic Concepts of Ecology	3.00
BIO 13	Human Biology	3.00
BIO 14	Current Issues in Biology	3.00
BIO 16	Introduction to Biology For Non-Majors	4.00
BIO 20	Human Genetics	3.00
BIO 25	Marine Biology	4.00
BIO 27	Biology of Marine Mammals	3.00
BIO 31	Tropical Biodiversity and Conservation	2.00
BTNY 10	Plant Biology	4.00
BTNY 60	Field Botany	4.00
FDNT 10	Elementary Nutrition	3.00
MICR 5	General Microbiology	5.00

MICR 60	Fundamentals of Microbiology	4.00
PHYZ 1	Human Physiology	5.00
PHYZ 58	Introduction to Human Physiology	3.00
NRM 51	Wildland Trees and Shrubs	3.00
SUAG 50	Introduction to Sustainable Agriculture	3.00

Area Discipline 4: Mathematics

MATH 1A	Calculus, First Course	5.00
MATH 1B	Calculus, Second Course	5.00
MATH 4	Discrete Mathematics	4.00
MATH 9	Finite Mathematics	3.00
MATH 10	Nature of Mathematics	3.00
MATH 15	Elementary Statistics	4.00
MATH 16	Business Calculus	4.00
MATH 25	Precalculus Algebra	4.00
MATH 27	Precalculus Algebra and Trigonometry	6.00
MATH 58	Precalculus Trigonometry	3.00
MATH 74	Mathematics for Elementary School Teachers - Number Systems	4.00
PSYC 9	Introduction to Behavioral Sciences Statistics	3.00

Area Discipline 5: Physics

PHYS 1	Introduction to Physics Problem Solving	3.00
PHYS 11	Conceptual Physics	4.00
PHYS 20A	General Physics Part I	4.00
PHYS 20B	General Physics Part II	4.00
PHYS 40	Classical Mechanics for Scientists and Engineers	5.00
PHYS 41	Waves, Optics, and Thermodynamics for Scientists & Engineers	4.00
PHYS 42		

Electricity and Magnetism for Scientists and Engineers	4.00	
PHYS 43	Modern Physics for Scientists and Engineers	3.00

Notes:

Students must complete at least 18 units from the list below and course choices must include at least one course from three different Science Area Disciplines which include: Chemistry, Earth & Space Sciences, Life Sciences, Math, and Physics.

Students may only count 1 course each from the following three groups toward the major requirements: ANAT 1 or ANAT 40 or ANAT 58; MICRO 5 or MICRO 60; PHYSIO 1 or PHYSIO 58.

Nursing ADN (AS)

Program of Study Code: 002001

Term Effective: Summer 2025

68.00 Units

(707) 524-1590

dgreen@santarosa.edu (mailto:dgreen@santarosa.edu)

Program Description:

The Nursing major has been approved by the California Board of Registered Nursing. Students receive clinical experiences in a variety of clinical facilities and community agencies throughout Sonoma County.

Program Student Learning Outcomes

1. Practice nursing in ways that minimize risk of harm to patients and providers through their individual performances and contributions to system effectiveness.
2. Use data to monitor the outcomes of care processes and actively participate in continuous quality improvements activities.
3. Use information and technology to communicate, manage knowledge, mitigate error, and support decision-making that improves patient outcomes.
4. Integrate the best current evidence with clinical expertise and patient/family preferences and values for delivery of optimal health care.
5. Function effectively within nursing and inter-professional teams, using open communication, respect for others, and shared decision-making to achieve quality patient care.
6. Provide and direct nursing care that promotes and supports the emotional, mental and social well-being of the patient experiencing stressful events, as well as clients with acute or chronic mental illness.
7. Promote physical health and wellness by providing care and comfort, reducing patient risk potential and managing health alterations.
8. Use the Nursing Process and critical thinking to provide safe and effective patient care in a variety of practice settings.
9. Recognize the patient and family or designee as the source of control and full partner in providing compassionate and coordinated care based on respect for the patient's preferences, values, and needs.
10. Provide and direct nursing care that incorporates the knowledge of expected growth and development principles; prevention and/or early detection of health problems, and strategies to achieve optimal health.
11. Facilitate patient and family learning by providing information and resources to support health and manage disease.

Program Selection Process:

The selection process is in compliance with Title 5 of the California Education Code. Screening is based on a probability of student succeeding in an ADN program. The score is determined by a formula using the following four criteria:

- **Overall College GPA within the last 5 years prior to application to the ADN program**
- English Composition GPA (English 1A or equivalent)
- Overall GPA in the following prerequisite sciences (anatomy, physiology, microbiology)

- Minus the number of repeats, withdraws, no credits, and incomplete grades in the core sciences (negative predictor of success).

The formula will determine a probability of success score for each student. All students who have this score or higher will be eligible for the program. If there are more students than seats in the program, a random computerized selection process (lottery) will be used to select the individuals entering the program from applicants who met the minimum cut score, along with an alternate list. The alternate list is not kept from year to year. Students not accepted must reapply each year.
Senate bill 1309 legislates that ADN programs are to implement assessment testing of students prior to the student being allowed to start ADN coursework. Beginning Spring 2008, all students who are accepted into the SRJC ADN program will be required to successfully pass an assessment test. Those students who pass the test may enroll in ADN coursework. Those students who do not pass are required to take remedial coursework and successfully complete assessment testing before being allowed to enter the ADN program.

Nursing (ADN) Prerequisites Requirements - Complete 21.00 Units

ANAT 1	General Human Anatomy	5.00
PHYZ 1	Human Physiology	5.00

Complete any combination totaling at least 4.00 units from the following:

ENGL 1A	College Composition	4.00
EMLS 10	College Composition for Multilingual Students	4.50

Complete any combination totaling at least 3.00 units from the following:

FDNT 10	Elementary Nutrition	3.00
FDNT 62	Nutrition and Diet Therapy	3.00

Complete any combination totaling at least 4.00 units from the following:

MICR 5	General Microbiology	5.00
MICR 60	Fundamentals of Microbiology	4.00

Nursing (ADN) Board Of Registered Nursing Requirements - Complete 9.00 Units

Complete any combination totaling at least 3.00 units from the following:

COMM 1	Introduction to Public Speaking	3.00
COMM 3	Introduction to Argumentation	3.00
COMM 4	Survey of Communication	3.00
COMM 5	Group Discussion and Problem Solving	3.00
COMM 6	Interpersonal Communication	3.00
COMM 7	Intercultural Communication	3.00

Complete any combination totaling at least 3.00 units from the following:

PSYC 1A	General Psychology	3.00
PSYC 4	Child and Adolescent Psychology	3.00
PSYC 7	Theories of Personality	3.00
PSYC 8	Introduction to Lifespan Psychology	3.00
PSYC 56	Aging, Dying and Death	3.00

Complete any combination totaling at least 3.00 units from the following:

ANTH 2	Cultural Anthropology	3.00
ANTH 21	American Folklore and Folklife	3.00
SOC 1	Introduction to Sociology	3.00
SOC 2	Modern Social Problems	3.00
SOC 10	Close Relationships and Family Life	3.00
SOC 30	Race, Ethnicity, and Inequality	3.00

Nursing (ADN) Core Requirements - Complete 38.00 Units

NR 75.2A	Fundamentals of Professional Nursing	10.00
NR 75.1B	Introduction to Medical Surgical Nursing	5.00

NR 75.2B	Psychiatric Nursing	4.50
NR 75.1C	Intermediate Medical Surgical Nursing	4.50
NR 75.2C	Maternal Child Nursing	5.00
NR 75.1D	Advanced Medical Surgical Nursing	9.00

Notes:

CHEM 60 and BIO 10 are prerequisites to the Anatomy, Physiology, and Microbiology courses. *Prerequisite science courses without an on campus laboratory component will not be accepted.*

Because basic algebra is recommended for chemistry, students without basic algebra skills are advised to take Elementary Algebra. The department recommends that students meet the math competency requirement for the Associate Degree prior to entering the program.

Food & Nutrition and Psychology courses must be completed and verified on the student transcript prior to application for admission to the ADN program.

Beginning with the class of Fall 2009, only college transferable reading and composition courses (English 1A or equivalent) will be accepted to fulfill the English prerequisite requirement. English 100 and English 100 ESL will no longer be accepted. This change is effective for students who apply Fall 2008 for the Fall 2009 ADN program.

Prior to being accepted into the ADN program students must successfully complete a background check, clear urine drug screen, and other clinical placement health requirements. For specific guidance on qualification requirements and selection process please refer to the ADN web page available at: **adn.santarosa.edu (http://adn.santarosa.edu)**.

All courses taken in conjunction with this program must be completed with a grade of 'C' or better. *(A C minus in prerequisite courses will not be accepted.)*

Updated 8/8/22

Nutrition & Dietetics (AA)

Program of Study Code: 001018

Term Effective: Summer 2025

40.00 Units

(707) 521-6947

jharrison@santarosa.edu (mailto:jharrison@santarosa.edu)

Program Description:

The Nutrition & Dietetics major provides education in nutrition science and the relationship of the human diet to health and lifestyle-related diseases. The purpose of the Nutrition & Dietetics major is to provide students with education and training in the area of nutritional sciences or dietetics and to prepare for transfer.

Program Student Learning Outcomes

1. Identify the role of nutrients and healthy food preparations for optimal health and well-being;
2. Select appropriate foods for a healthy diet and disease risk reduction;
3. Clearly communicate nutrition concepts in oral and written formats;
4. Use critical thinking to analyze and interpret information from various media sources and draw scientifically-based conclusions; and
5. Transfer to a four-year program in Nutrition, Dietetics, and/or Food Science.

Nutrition & Dietetics Major Core Requirements - Complete 39.00 Units

CHEM 3A	General Chemistry Part 1: Lecture	3.00
CHEM 3AL	General Chemistry Part 1: Lab	2.00
CHEM 3B	General Chemistry Part 2	5.00
CHEM 8	Introductory Organic Chemistry	5.00
FDNT 10	Elementary Nutrition	3.00
FDNT 70	Introduction to Nutrition, Dietetics and Food Service	1.00
FDNT 75	Principles of Food	3.00

MATH 15	Elementary Statistics	4.00
PHYZ 1	Human Physiology	5.00
PSYC 1A	General Psychology	3.00

Complete any combination totaling at least 5.00 units from the following:

BIO 2.1	Fundamentals of Biology (Cell and Molecular)	5.00
BIO 2.2	Fundamentals of Biology (Evolution, Genetics, and Zoology)	5.00
MICR 5	General Microbiology	5.00

Information Learning Resources Requirement - Complete 1.00 Unit

LIR 10	Introduction to Information Literacy	1.00

Notes:

Math, Chemistry, Physiology, Biology and Microbiology courses require placement exams or successful completion of pre-requisite courses prior to enrollment; check individual courses for specific requirements and timelines for placement exams. Completion of pre-reqs for the required science and math courses for this major are CRITICAL during the FIRST semester of enrollment if a student wants to complete within 4 semesters.

Paralegal Studies (AA)

Program of Study Code: 001052

Term Effective: Summer 2025

34.00 Units

(707) 527-4435

rpowell@santarosa.edu (mailto:rpowell@santarosa.edu)

Program Description:

The Santa Rosa Junior College Paralegal Studies Program is an academic Associate in Arts degree program for students seeking employment in the legal field and in business. The curriculum blends an understanding of legal theory and practical skills, based on actual paralegal job responsibilities. Classes are taught by practicing attorneys and paralegals primarily online in either synchronous or asynchronous formats. The guiding principles of the program are two-fold: to offer a curriculum that teaches the practical applications of legal theory and to advance the paralegal profession by offering a rigorous course of study that develops resourceful legal problem solvers. By completing this program, students will have met the educational requirements for paralegals as stated in the California Business and Professions Code, commencing with section 6450. Students earn the Associate in Arts degree with 27 units of required courses and 7 units of program electives, in addition to a minimum of 23 units of general education courses and 3 additional elective unit to total 60 units required of an associate degree. The program begins in January or August and can be completed within two years.

Program Student Learning Outcomes

1. Locate statutes and case law by researching legal issues;
2. Compose legal documents and complete mandated legal court forms;
3. Apply learned critical thinking and analytical skills to client matters;
4. Compile and organize materials efficiently for trials;
5. Interview witnesses and conduct investigations on the behalf of clients; and
6. Complete specific, substantive tasks as delegated by the supervising attorney.

Paralegal Studies Core Requirement - Complete 27.00 Units

PLS 50	Introduction to Paralegal Studies	3.00
PLS 51	Legal Research	3.00
PLS 52	Legal Writing	3.00
PLS 53	Civil Procedure: Pleadings	3.00
PLS 54	Civil Procedure: Discovery	3.00
PLS 55	Legal Ethics	2.00
BGN 71	Business English Grammar	3.00

PLS 56	Civil Litigation and Discovery Practices and Procedures	3.00
PLS 57	Legal Professions	1.00
CS 60.1A	Microsoft Word, Part 1	1.50
CS 61.1A	Microsoft Excel, Part 1	1.50

Paralegal Studies Elective - Complete 7.00 Units

Complete any combination totaling at least 7.00 units from the following:

BAD 18	The Legal Environment of Business	3.00
BAD 62	Intellectual Property Law	3.00
HR 61	Human Resource Employment Law	1.50
PLS 60	Legal Calendaring	1.00
PLS 62	Torts	3.00
PLS 63	Contracts	3.00
PLS 64	The American Jury System	1.00
PLS 65	Technology in the Law Office: Practice, Procedures & Ethics	3.00
PLS 66	Wills, Trusts and Estate Planning	3.00
PLS 67	Family Law	3.00
RE 55	Legal Aspects of Real Estate	3.00
WEE 99I	Internship Work Experience Education	0.50-8.00

Notes:

Students with a Bachelor's Degree or Higher

Students who already possess a Bachelor's Degree or higher from a regionally accredited institution of higher education may be awarded an Associate's Degree upon completion of the following: 1 . All requirements in a major in a different field of study. 2 . Twelve units in residence.

3 . A Bachelor's Degree or higher from a regionally accredited college in the United States will be accepted as fulfilling the General Education requirements for graduation.

Pharmacy Technician (AS)

Program of Study Code: 002009

Term Effective: Summer 2025

19.50 Units

(707) 524-1631

jnieto@santarosa.edu (mailto:jnieto@santarosa.edu)

Program Description:

The Pharmacy Technician major prepares students to be registered pharmacy technicians and for employment in a variety of pharmacy settings.

Program Student Learning Outcomes

1. Pharmacologically classify a drug after having been presented with its generic name, brand (trade) name, chemical name and indication;
2. interpret current federal and state legislation and name the agencies regulating the practice of pharmacy;
3. create patient profiles utilizing information obtained from the prescription and the patient;
4. read and write proper medical notation on the drug order and interpret information on drug labels and stock bottles;
5. calculate the oral dosages of drugs, both solid and liquid forms based on currently accepted pharmaceutical mathematics;
6. describe the pharmacological action, therapeutic effects, common side effects, doses and drug interactions of common medications prescribed to treat dysfunction of selected body systems; and
7. describe common pharmaceutical measuring, weighing and compounding devices and accurately use the metric, apothecary, avoirdupois and household systems to count and measure.

Pharmacy Technician Requirements - Complete 19.50 Units

PHT 102	Pharmaceutical Calculations for the Pharmacy Technician	2.00
PHT 103	Critical Thinking and Management Skills for the Pharm Tech	2.00
PHT 150	Introduction to Pharmacy Technician	3.00
PHT 152	Ambulatory Pharmacy Practice	2.00
PHT 154A	Retail Externship 1	1.00
PHT 154B	Retail Externship 2	2.00
PHT 155	Pharmacology	4.00
PHT 156	Dispensing and Compounding	2.50
PHT 157	Hospital Pharmacy Practice for the Pharmacy Technician	0.50
PHT 157L	Hospital Pharmacy Externship	0.50

Notes:

Licensure Note: The California State Board of Pharmacy may deny licensure for felony or misdemeanor offences. It is the responsibility of the student to present sufficient evidence of rehabilitation prior to licensure and/or secure a pre-application process with the Board, independent to the program admission application.

Other Notes:

- All courses must be completed with a "C" or better.
- PHARM 150 (delivered online) is only offered in the Summer semester and it is suggested that students take CSKLS 334- How to Take an Online Class, before enrolling for PHARM 150.

Political Science (AA-T)

Program of Study Code: 001060

Term Effective: Summer 2025

18.00 Units

(707) 524-1812

adonegan@santarosa.edu (mailto:adonegan@santarosa.edu)

Program Description:

The Associate in Arts for Transfer in Political Science (AA-T) degree will provide students with a framework for understanding political theories, institutions and processes. Completion of the degree should provide students with a seamless transition to a CSU and the analytical tools needed for success in the major at the university level. This associate degree is designed to provide a clear and seamless pathway to a CSU major and baccalaureate degree. California Community College students who are awarded an ADT are guaranteed admission with junior standing somewhere in the CSU system. This priority does not guarantee admission to specific majors or campuses. Current and prospective community college students are encouraged to meet with a counselor to develop an educational plan that best meets their goals and needs.

Program Student Learning Outcomes

1. Describe how different political theories and political systems address the question of who governs, how resources are allocated, and what rights citizens have in a society;
2. Analyze how political institutions and processes impact our daily lives;
3. Employ critical thinking skills and analysis to interpret and support a political position;
4. Research contemporary political issues drawing on diverse sources, including online material; and
5. Assess and distinguish between factual and interpretive information.

Political Science TMC Core Requirements - Complete 9.00 Units

Complete any combination totaling at least 9.00 units from the following:

POLS 1	Introduction to United States Government	3.00

POLS 18	Political Theory	3.00
POLS 2	Introduction to Comparative Government	3.00
POLS 25	Introduction to International Relations	3.00

Political Science TMC List A - Complete 6.00 Units

Complete any combination totaling at least 6.00 units from the following:

MATH 15	Elementary Statistics	4.00
PSYC 9	Introduction to Behavioral Sciences Statistics	3.00
POLS 12	Environmental Policy and Politics	3.00
POLS 1	Introduction to United States Government	3.00
POLS 11	Introduction to the Fundamentals of Political Science	3.00
POLS 18	Political Theory	3.00
POLS 2	Introduction to Comparative Government	3.00
POLS 25	Introduction to International Relations	3.00
POLS 70	California State & Local Government	3.00

Political Science TMC List B - Complete 3.00 Units

Complete any combination totaling at least 3.00 units from the following:

AJ 56	Crime and Criminal Justice in Society	3.00
ANTH 2	Cultural Anthropology	3.00
ECON 1	Principles of Macroeconomics	3.00

ECON 2	Principles of Microeconomics	3.00
GEOG 7	Introduction to Human Geography	3.00
HIST 4.1	History of Western Civilization to 1648 C.E.	3.00
HIST 4.2	History of Western Civilization from 1648 C.E.	3.00
HIST 17.1	History of the United States to 1877	3.00
HIST 17.2	United States History from 1877	3.00
HIST 18.1	History of Women in the United States to 1877	3.00
HIST 18.2	History of Women in the United States Since 1877	3.00
HIST 21	Race, Ethnicity and Gender in American Culture	3.00
POLS 1	Introduction to United States Government	3.00
POLS 11	Introduction to the Fundamentals of Political Science	3.00
POLS 12	Environmental Policy and Politics	3.00
POLS 18	Political Theory	3.00
POLS 2	Introduction to Comparative Government	3.00
POLS 25	Introduction to International Relations	3.00
SOC 1	Introduction to Sociology	3.00
SOC 2	Modern Social Problems	3.00

Program Requirements Notes:

A Course Used To Satisfy A Requirement In List A Can Not Be Used To Fulfill The Requirements In List B.

Pre-Allied Health (AS)

Program of Study Code: 002011

Term Effective: Summer 2025

24.00 Units

(707) 522-2820

agraziani@santarosa.edu (mailto:agraziani@santarosa.edu)

Program Description:

The Pre-Allied Health major is designed for students intending to transfer to allied health disciplines, such as Nursing, Dental Hygiene, and Physical Therapy Assistant, etc., at two or four-year institutions. (Please consult a counselor.)

Program Student Learning Outcomes

1. Demonstrate an understanding of the relationship between structure and function by predicting the function of unfamiliar structures based on knowledge of previously studied cells, tissues, and organs;
2. Use skills acquired in the human anatomy course to learn new body structures;
3. Work safely in a lab or clinical setting with microorganisms;
4. Explain pharmaceutical drug actions based on knowledge of physiological mechanisms;
5. Apply knowledge of anatomy, microbiology, physiology to more advanced courses required in allied health majors; and
6. Apply knowledge of anatomy, microbiology or physiology in the clinical practice of nursing or dental hygiene.

Pre-Allied Health Major Requirements - Complete 23.00 Units

ANAT 1	General Human Anatomy	5.00
BIO 10	Introduction to Principles of Biology	4.00
CHEM 60	General, Organic and Biological Chemistry	5.00
PHYZ 1	Human Physiology	5.00

Complete any combination totaling at least 4.00 units from the following:

MICR 5	General Microbiology	5.00
MICR 60	Fundamentals of Microbiology	4.00

Information Learning Resources Requirement - Complete 1.00 Unit

LIR 10	Introduction to Information Literacy	1.00

Pre-Veterinary Studies (AS)

Program of Study Code: 002084

Term Effective: Summer 2025

43.50 Units

(707) 778-4174

dfamini@santarosa.edu (mailto:dfamini@santarosa.edu)

Program Description:

The Pre-Veterinary Studies major is designed to provide insight into the veterinary career field, and a solid foundation in the science courses for students with a goal of attending a professional veterinary medicine program such as the UC Davis School of Veterinary Medicine. Veterinarians

have Doctorate of Veterinary Medicine (DVM) degrees from one of 30 Veterinary Schools in the United States. This is a graduate degree that requires most students to earn a Bachelorâ€™s Degree as part of their journey towards earning a DVM. Each veterinary school has slightly different pre-requisite requirements. A student's state of residency has a major impact on the likelihood of admission for most schools; therefore, Santa Rosa Junior College Pre-Veterinary major is modeled after the requirements for UC Davis. Students are encouraged to review the requirements of different schools through the Association of American Veterinary Medical College's website (aavmc.org).

Program Student Learning Outcomes

1. Demonstrate understanding of the veterinary medical career field and generate a personal academic and occupational plan.
2. Demonstrate an understanding of foundational concepts in the fields of biology, chemistry and statistics to prepare students towards admissions into a veterinary school.

Pre-Veterinary Requirements - Complete 43.50 Units

VETT 101	Introduction to Veterinary Careers	1.50
BIO 2.1	Fundamentals of Biology (Cell and Molecular)	5.00
BIO 2.2	Fundamentals of Biology (Evolution, Genetics, and Zoology)	5.00
BIO 2.3	Fundamentals of Biology (Botany and Ecology)	5.00
CHEM 3A	General Chemistry Part 1: Lecture	3.00
CHEM 3AL	General Chemistry Part 1: Lab	2.00
CHEM 3B	General Chemistry Part 2	5.00
MATH 15	Elementary Statistics	4.00
PHYS 20A	General Physics Part I	4.00
PHYS 20B	General Physics Part II	4.00

Complete any combination totaling at least 5.00 units from the following:

CHEM 8	Introductory Organic Chemistry	5.00
CHEM 12A	Organic Chemistry	5.00
And		
CHEM 12B	Organic Chemistry	5.00

Psychology (AA)

Program of Study Code: 001038

Term Effective: Summer 2025

21.00 Units

(707) 527-4220

jkremer@santarosa.edu (mailto:jkremer@santarosa.edu)

Program Description:

Students completing the Psychology major at Santa Rosa Junior College will develop skills and knowledge consistent with the study of Psychology in a global, multicultural, and comparative context. The successful student will have mastered the reading, writing, and research skills essential to Psychological inquiry and exposition. Completion of the program will provide the orientation and background necessary for success in the major at the university level and will provide a foundation for lifelong learning.

Program Student Learning Outcomes

1. Identify the major theoretical approaches, theorists, and historical trends in psychology;
2. Understand and use basic research methods in psychology, including design, data analysis and interpretation;
3. Apply psychological knowledge to personal, social, and cultural issues;
4. Develop interpersonal skills to foster an understanding of self and others in a diverse cultural context;
5. Apply critical thinking to psychological theories, research, and personal assumptions; and

6. Articulate thoughts effectively in written and oral communication.

Psychology Major Requirements - Complete 9.00 Units

PSYC 1A	General Psychology	3.00
PSYC 1B	Introduction to Psychological Research Methods	3.00

Complete any combination totaling at least 3.00 units from the following:

PSYC 9	Introduction to Behavioral Sciences Statistics	3.00
MATH 15	Elementary Statistics	4.00

Psychology Major Restricted Electives - Complete 12.00 Units

Complete any combination totaling at least 6.00 units from the following:

PSYC 3	Human Sexuality	3.00
PSYC 5	Abnormal Psychology	3.00
PSYC 7	Theories of Personality	3.00
PSYC 8	Introduction to Lifespan Psychology	3.00
PSYC 30	Social Psychology	3.00
PSYC 34	The Psychology of Prejudice and Discrimination	3.00

Choose one:

CHLD 10	Child Growth and Development	3.00
PSYC 4	Child and Adolescent Psychology	3.00

Complete any combination totaling at least 6.00 units from the following:

PSYC 3	Human Sexuality	3.00
PSYC 5	Abnormal Psychology	3.00
PSYC 7	Theories of Personality	3.00
PSYC 8		

Introduction to Lifespan Psychology		3.00
PSYC 10	Introduction to Biological Psychology	3.00
PSYC 10L	Biological Psychology Lab	1.00
PSYC 11	Introduction to Cognitive Psychology	3.00
PSYC 14	Introduction to Positive Psychology	3.00
PSYC 15	Introduction to Psychology of Consciousness	3.00
PSYC 30	Social Psychology	3.00
PSYC 35	Psychology of Personal and Social Adjustment	3.00
PSYC 40	Introduction to Psychology of Gender	3.00
PSYC 56	Aging, Dying and Death	3.00

Choose one:

CHLD 10	Child Growth and Development	3.00
PSYC 4	Child and Adolescent Psychology	3.00

Notes:

- No course may be used more than once to fulfill a requirement in the major. A grade of "C" or better is required for all major classes.
- Note: Due to UC Course Credit Limitations, students bound for a UC campus should take either PSYCH 4 or CHLD 10, but not both.
- Note: If a student has taken SOC 15, it can be substituted for PSYCH 40 towards the 6-unit elective course requirements for the AA degree.

Psychology (AA-T)

Program of Study Code: 001056

Term Effective: Summer 2025

19.00 Units

(707) 527-4220

jkremer@santarosa.edu (mailto:jkremer@santarosa.edu)

Program Description:

Students completing the Associate in Arts for Transfer in Psychology at Santa Rosa Junior College will develop skills and knowledge consistent with the study of Psychology in a global, multicultural, and comparative context. The successful student will have mastered the reading, writing, and research skills essential to psychological inquiry and exposition. Completion of the major will provide the orientation and background necessary for success in psychology at the university level and will provide a foundation for lifelong learning. This major fulfills the transfer model curriculum for the California State University (CSU) campuses. The Psychology Associate in Arts for Transfer degree is designed to provide a clear pathway to a CSU major and baccalaureate degree. California Community College students who are awarded an ADT are guaranteed admission with junior standing somewhere in the CSU system. This priority does not guarantee admission to specific majors or campuses. Current and prospective community college students are encouraged to meet with a counselor to develop an educational plan that best meets their goals and needs. Students will have to fulfill the following requirements to earn this degree Completion of 60 semester units that are eligible for transfer to the California State University, including both of the following: a) The Intersegmental General Education Transfer Curriculum (IGETC) or the California State University General Education-Breadth requirements; and b) A minimum of 27 semester units as required for the Associate in Arts in Psychology for Transfer major. Obtainment of an overall minimum grade point average of 2.0. Earn a grade of C or better (or P) in all courses required for the Associate in Arts in Psychology for Transfer major. A maximum of 12 units are allowed with a P grade for students earning an Associate Degree. For detailed information, please refer to the SRJC Grading Policy.

Program Student Learning Outcomes

1. Identify the major theoretical approaches, theorists, and historical trends in psychology;

2. Understand and use basic research methods in psychology, including design, data analysis and interpretation;
3. Apply psychological knowledge to personal, social, and cultural issues;
4. Develop interpersonal skills to foster an understanding of self and others in a diverse cultural context;
5. Apply critical thinking to psychological theories, research, and personal assumptions; and
6. Articulate thoughts effectively in written and oral communication.

Psychology For Transfer Required - Complete 9.00 Units

PSYC 1A	General Psychology	3.00
PSYC 1B	Introduction to Psychological Research Methods	3.00

Complete any combination totaling at least 3.00 units from the following:

PSYC 9	Introduction to Behavioral Sciences Statistics	3.00
MATH 15	Elementary Statistics	4.00

Psychology List A - Complete 4.00 Units

Complete any combination totaling at least 4.00 units from the following:

BIO 10	Introduction to Principles of Biology	4.00
BIO 16	Introduction to Biology For Non-Majors	4.00
PSYC 10	Introduction to Biological Psychology	3.00
And		
PSYC 10L	Biological Psychology Lab	1.00

Psychology List B - Complete 3.00 Units

Complete any combination totaling at least 3.00 units from the following:

PSYC 4	Child and Adolescent Psychology	3.00
PSYC 5	Abnormal Psychology	3.00
PSYC 7	Theories of Personality	3.00
PSYC 8	Introduction to Lifespan Psychology	3.00
PSYC 30	Social Psychology	3.00

Psychology List C - Complete 3.00 Units

Complete any combination totaling at least 3.00 units from the following:

PSYC 3	Human Sexuality	3.00
PSYC 5	Abnormal Psychology	3.00
PSYC 7	Theories of Personality	3.00
PSYC 8	Introduction to Lifespan Psychology	3.00
PSYC 11	Introduction to Cognitive Psychology	3.00
PSYC 14	Introduction to Positive Psychology	3.00
PSYC 15	Introduction to Psychology of Consciousness	3.00
PSYC 30	Social Psychology	3.00
PSYC 34	The Psychology of Prejudice and Discrimination	3.00
PSYC 35	Psychology of Personal and Social Adjustment	3.00
PSYC 40	Introduction to Psychology of Gender	3.00
PSYC 56	Aging, Dying and Death	3.00
SOC 15	Introduction to Sociology of Gender	3.00

Please see note below regarding PSYCH 4 and CHLD 10.

CHLD 10	Child Growth and Development	3.00
PSYC 4	Child and Adolescent Psychology	3.00

Program Requirements Notes:

Note: Courses Used To Satisfy Requirements In One Category Cannot Be Used To Satisfy Requirements In Another Category. Review The TMC Template For Specific Details.

Notes:

Note: Due to UC Course Credit Limitations, students bound for a UC campus should take either PSYCH 4 or CHLD 10, but not both.

Public Health Science (AS-T)

Program of Study Code: 002074

Term Effective: Summer 2025

34.00 Units

(707) 524-1591

ejen@santarosa.edu (mailto:ejen@santarosa.edu)

Program Description:

The Public Health Science Associate in Science for Transfer degree is designed to provide a clear pathway to a CSU major and baccalaureate degree. California Community College students who are awarded an ADT are guaranteed admission with junior standing somewhere in the CSU

system. This priority does not guarantee admission to specific majors or campuses. Current and prospective community college students are encouraged to meet with a counselor to develop an educational plan that best meets their goals and needs. Students will have to fulfill the following requirements to earn this degree: Completion of 60 semester units that are eligible for transfer to the California State University, including both of the following: a) The Intersegmental General Education Transfer Curriculum (IGETC) or the California State University General Education-Breadth requirements; and b) A minimum of 34 semester units as required for the Associate in Science for Transfer in Public Health Science major. Obtainment of an overall minimum grade point average of 2.0. Earn a grade of C or better (or P) in all courses required for the Associate in Science for Transfer in Public Health Science major. A maximum of 12 units are allowed with a P grade for students earning an Associate Degree. For detailed information, please refer to the SRJC Grading Policy.

Program Student Learning Outcomes

1. Describe social, political, and economic issues that impact public health and healthcare delivery systems in the United States.
2. Explain how functional anatomy and physiological regulation affect health and wellness.
3. Describe how behavioral, cultural, and environmental factors impact the health status of individuals and diverse populations.
4. Demonstrate effective communication and problem-solving skills necessary to improve health inequalities, such as advocacy, community organizing, and/or policy change.

Public Health Science Requirements - Complete 34.00 Units

HLE 5	Personal Health and Wellness	3.00
HLC 52	Introduction to Public Health	3.00
MATH 15	Elementary Statistics	4.00
BIO 10	Introduction to Principles of Biology	4.00
CHEM 42	Introductory General Chemistry	4.00
PSYC 1A	General Psychology	3.00
ANAT 1	General Human Anatomy	5.00

PHYZ 1	Human Physiology	5.00

Complete any combination totaling at least 3.00 units from the following:

ECON 2	Principles of Microeconomics	3.00
ECON 1	Principles of Macroeconomics	3.00
FDNT 60	Nutrition and Physical Fitness	1.00
PSYC 3	Human Sexuality	3.00
SOC 1	Introduction to Sociology	3.00
PSYC 8	Introduction to Lifespan Psychology	3.00

Radiologic Technology (AS)

Program of Study Code: 002008

Term Effective: Summer 2025

97.50 Units

(707) 527-4346

talander@santarosa.edu (mailto:talander@santarosa.edu)

Program Description:

The Radiologic Major provides training in the operation of X-ray and computer equipment, performance of radiological procedures, creating and processing radiographs, experience in other advanced imaging modalities, and radiation protection. A minimum of 1,850 clinical hours is required in hospitals and radiology departments affiliated with Santa Rosa Junior College. Elective clinical experience in other modalities is available. The SRJC program, accredited by the Joint Review Committee on Education in Radiologic Technology, is approved by the California State Department of Public Health -Radiologic Health Branch. Upon successful program completion, eligible graduates (contact individual health care agencies for specific criteria and

pre-application review process) will be allowed to sit for examinations administered by the American Registry of Radiologic Technologists and the California State Department of Public Health - Radiologic Health Branch.

Program Student Learning Outcomes

1. Deliver high quality patient care services in Radiology;
2. Observe a high level of medical ethics;
3. Perform radiographic job duties with professionalism;
4. Use effective communication skills;
5. Use critical thinking skills to analyze and resolve imaging issues; and
6. Demonstrate clinical competency of an entry-level technologist.

Program Selection Process:

Applicants who have completed all of the program prerequisites by the deadline of the application year will be qualified for the lottery selection process. Please contact the Health Science Department for information about entering the program.

Radiologic Technology Prerequisites - Complete 28.00 Units

CS 5	Computer Literacy	3.00
HLC 160	Medical Terminology	3.00
RADT 99	Community Engagement Related to Medical Imaging	1.00
RADT 100	Survey of Medical Imaging	2.00

Complete any combination totaling at least 4.00 units from the following:

ENGL 1A	College Composition	4.00
EMLS 10	College Composition for Multilingual Students	4.50

Complete any combination totaling at least 3.00 units from the following:

ANAT 1	General Human Anatomy	5.00
ANAT 58		

Introduction to Human Anatomy		3.00

Complete any combination totaling at least 3.00 units from the following:

PHYZ 1	Human Physiology	5.00
PHYZ 58	Introduction to Human Physiology	3.00

Complete any combination totaling at least 3.00 units from the following:

COMM 7	Intercultural Communication	3.00
COMM 1	Introduction to Public Speaking	3.00
And		
HIST 21	Race, Ethnicity and Gender in American Culture	3.00
or		
COMM 1	Introduction to Public Speaking	3.00
And		
HUM 6	Humanities in the United States	3.00
or		
COMM 1	Introduction to Public Speaking	3.00
And		
PSYC 34	The Psychology of Prejudice and Discrimination	3.00
or		
COMM 1	Introduction to Public Speaking	3.00
And		
SOC 30	Race, Ethnicity, and Inequality	3.00
or		
COMM 6	Interpersonal Communication	3.00
And		
HIST 21		

Race, Ethnicity and Gender in American Culture		3.00
or		
COMM 6	Interpersonal Communication	3.00
And		
HUM 6	Humanities in the United States	3.00
or		
COMM 6	Interpersonal Communication	3.00
And		
PSYC 34	The Psychology of Prejudice and Discrimination	3.00
or		
COMM 6	Interpersonal Communication	3.00
And		
SOC 30	Race, Ethnicity, and Inequality	3.00
or		
COMM 4	Survey of Communication	3.00
And		
HIST 21	Race, Ethnicity and Gender in American Culture	3.00
or		
COMM 4	Survey of Communication	3.00
And		
HUM 6	Humanities in the United States	3.00
or		
COMM 4	Survey of Communication	3.00
And		
PSYC 34	The Psychology of Prejudice and Discrimination	3.00
or		
COMM 4	Survey of Communication	3.00
And		

SOC 30	Race, Ethnicity, and Inequality	3.00

Complete any combination totaling at least 3.00 units from the following:

MATH 10	Nature of Mathematics	3.00
MATH 15	Elementary Statistics	4.00
PSYC 9	Introduction to Behavioral Sciences Statistics	3.00

Any higher level (https://assessment.santarosa.edu/math-sequence-chart) math course will satisfy requirement

Complete any combination totaling at least 3.00 units from the following:

PSYC 1A	General Psychology	3.00
PSYC 30	Social Psychology	3.00
PSYC 56	Aging, Dying and Death	3.00

Radiologic Technology Requirements - Complete 69.50 Units

RADT 60	Introduction to Radiologic Technology	3.00
RADT 61A	Radiographic Positioning 1	4.00
RADT 61B	Radiographic Positioning 2	3.00
RADT 61C	Radiographic Positioning 3	1.00
RADT 63A	Radiation Physics and Medical Imaging Systems	3.00
RADT 63B	Radiobiology, Radiation Protection, and Quality Control	3.00
RADT 64	Patient Care in Radiology	3.00
RADT 64L	Patient Care in Radiology Laboratory	2.00
RADT 65	Pathology in Radiology	3.50
RADT 66	Special Modalities	4.00
RADT 68	Preparation for Professional Practice	3.00
RADT 69	Medical Law and Professional Ethics in Radiologic Technology	3.00

RADT 71A	Clinical Experience 1	4.50
RADT 71B	Clinical Experience 2	6.00
RADT 71C	Clinical Experience 3	2.50
RADT 71D	Clinical Experience 4	8.50
RADT 71E	Clinical Experience 5	8.50
RADT 71F	Clinical Experience 6	4.00

Program Requirements Notes:

Program Prerequisites Are Put In Place By External Accreditation And Regulatory Agencies And Are Not Subject To Catalog Rights. Starting Fall 2009, Only College Transferable Reading And Composition Courses (English 1A Or Equivalent) Will Be Accepted To Fulfill The English Prerequisite Requirement. Completion Of All Prerequisites Must Show On Official Transcripts. Listing Of Articulated Classes Are Available For Review: Articulation Agreements (Https://Articulation.Santarosa.Edu/California-Community-Colleges). (Https://Articulation.Santarosa.Edu/California-Community-Colleges)

Starting In 2015, The American Registry Of Radiologic Technologists Will Require An Associate Degree As Eligibility To Sit For The Licensing Examination. Therefore, The SRJC Radiologic Technology Program Strongly Urges All Applicants Who Do Not Possess An Associate Degree Or Higher, To Complete All Of The General Education Requirements For An Associate Of Science Degree Prior To Admission To The Program In Fall 2013. The Program Prerequisites Only Fulfill The Graduation Requirements In Areas A, B, C, D, And G For Students Using The Option A General Education Pattern.

Recency: Applies To Anatomy And Medical Terminology Only. Recency Is Five Years Preceding The Year Of Application Closing.

Notes:

Accepted students must successfully pass a criminal background check (paid by students) that will require social security numbers.

All program classes and prerequisites taken in conjunction with this program must be completed with a letter grade of 'C' or better.

For students interested in pursuing mammography, we offer RADT 102 - Mammography for Radiologic Technology

Religious Studies (AA)

Program of Study Code: 001041

Term Effective: Summer 2025

19.00 Units

(707) 527-1710

ethompson@santarosa.edu (mailto:ethompson@santarosa.edu)

Program Description:

The Religious Studies Associate of Arts Degree Program prepares students for all and any transfer options in the area of religious studies such as upper division degrees in religious studies, biblical studies, archeology, theological or ministry paths, history, literature, humanities and interdisciplinary studies.

Program Student Learning Outcomes

1. Demonstrate greater awareness of global religious traditions and their origins;

2. Apply the appropriate lexicon to discuss religions in socio-historical contextual terms;
3. Demonstrate skills in critical analysis of religious claims; and
4. Identify the major world religions and their major branches in order to distinguish among different types of religions.

Religious Studies Requirements - Complete 18.00 Units

RELS 1	Introduction to Religious Studies	3.00

Complete any combination totaling at least 3.00 units from the following:

HUM 8	Comparative Mythology	3.00
RELS 2	World Religions	3.00

Complete any combination totaling at least 12.00 units from the following:

RELS 3	History of God	3.00
RELS 6.66	History of Satan	3.00
RELS 7	Wisdom Religions of Asia	3.00
RELS 8	Buddhism	3.00
RELS 15	Islam	3.00
RELS 21	The Jewish Bible and the Birth of God	3.00
RELS 22	Jesus and the Invention of Christianity	3.00
RELS 32	Religion in America	3.00

Information Learning Resources Requirement - Complete 1.00 Unit

LIR 10	Introduction to Information Literacy	1.00

Social And Behavioral Sciences (AA)

Program of Study Code: 001023

Term Effective: Summer 2025

18.00 Units

(707) 527-4763

cprince@santarosa.edu (mailto:cprince@santarosa.edu)

Program Description:

The Social and Behavioral Sciences major is intended for the student who wants to explore the social and behavioral sciences as a foundation of lifelong learning, or as an introduction to the related fields of Sociology, Psychology, Anthropology, Economics, History, Social Science, and/or Political Science. This major is broad and exploratory in nature and does not necessarily fulfill the lower division requirements for transfer in a specific discipline.

Program Student Learning Outcomes

1. Identify major theoretical approaches across a variety of disciplines within the Social and Behavioral Sciences (i.e Psychology, Sociology, Anthropology, History, Political Science and Economics);
2. Employ critical thinking and writing skills in the analysis of complex issues; and
3. Develop a global world view that encompasses diverse perspectives.

Social And Behavioral Sciences Requirements - Complete 18.00 Units

Complete any combination totaling at least 18.00 units from the following:

AGBU 7	Agricultural Economics	3.00
AJ 25	Community Relations	3.00
AJ 56	Crime and Criminal Justice in Society	3.00
ANTH 2	Cultural Anthropology	3.00
ANTH 3	Introduction to Archaeology	3.00
ANTH 4	Ancient Peoples and Society	3.00
ANTH 5	The Anthropology of Language, Communication,	3.00

and Culture		
ANTH 21	American Folklore and Folklife	3.00
ANTH 30	Anthropology of Globalization	3.00
ANTH 32	Native Cultures of North America	3.00
ANTH 34	Native Cultures of California	3.00
ANTH 42	Cannabis and Culture	3.00
BAD 10	American Business in Its Global Context	3.00
BEHS 49	Independent Study in Behavioral Sciences	1.00-3.00
CHLD 10	Child Growth and Development	3.00
CHLD 68	Working With Children and Families in a Diverse Society	3.00
CHLD 90.1	Child, Family, Community Interrelationships	3.00
COMM 7	Intercultural Communication	3.00
COMM 10	Introduction to Communication Theory	3.00
COUN 7	Identity and Cultural Diversity	3.00
COUN 20	Sex and Gender	3.00
CS 57.11	Social Media, the Internet, and Society	3.00
ECON 1	Principles of Macroeconomics	3.00
ECON 2	Principles of Microeconomics	3.00
ECON 12	Introduction to Economics and the Environment	3.00
GEOG 3	World Regional Geography	3.00
GEOG 7	Introduction to Human Geography	3.00
HIST 5		

History of the Modern Middle East		3.00
HIST 6	The Holocaust	3.00
HIST 8.1	History of Latin America from Pre-Columbian to 1830	3.00
HIST 8.2	History of Latin America from 1830 to Present	3.00
HIST 17.1	History of the United States to 1877	3.00
HIST 17.2	United States History from 1877	3.00
HIST 18.1	History of Women in the United States to 1877	3.00
HIST 18.2	History of Women in the United States Since 1877	3.00
HIST 20	History of the US Since 1945	3.00
HIST 21	Race, Ethnicity and Gender in American Culture	3.00
HIST 22	History of California	3.00
HIST 26	History of Chicanx and Latinx from 1848 to present	3.00
HIST 30	African American History	3.00
HIST 33	History of Mexico	3.00
KIN 5	Sport and Society	3.00
KIN 59	Psychological Aspects of Sports Performance	3.00
FMA 6	Media, Culture, and Identity	3.00
FMA 44	Media Criticism	3.00
POLS 1	Introduction to United States Government	3.00
POLS 2	Introduction to Comparative Government	3.00
POLS 11	Introduction to the Fundamentals of Political Science	3.00
POLS 12	Environmental Policy and Politics	3.00

POLS 18	Political Theory	3.00
POLS 25	Introduction to International Relations	3.00
POLS 70	California State & Local Government	3.00
PSYC 1A	General Psychology	3.00
PSYC 1B	Introduction to Psychological Research Methods	3.00
PSYC 3	Human Sexuality	3.00
PSYC 4	Child and Adolescent Psychology	3.00
PSYC 5	Abnormal Psychology	3.00
PSYC 7	Theories of Personality	3.00
PSYC 8	Introduction to Lifespan Psychology	3.00
PSYC 9	Introduction to Behavioral Sciences Statistics	3.00
PSYC 10	Introduction to Biological Psychology	3.00
PSYC 11	Introduction to Cognitive Psychology	3.00
PSYC 14	Introduction to Positive Psychology	3.00
PSYC 15	Introduction to Psychology of Consciousness	3.00
PSYC 30	Social Psychology	3.00
PSYC 34	The Psychology of Prejudice and Discrimination	3.00
PSYC 35	Psychology of Personal and Social Adjustment	3.00
PSYC 40	Introduction to Psychology of Gender	3.00
SOC 1	Introduction to Sociology	3.00
SOC 2	Modern Social Problems	3.00
SOC 3	Self and Society	3.00
SOC 5	Sociological Research Methods	3.00

SOC 10	Close Relationships and Family Life	3.00
SOC 15	Introduction to Sociology of Gender	3.00
SOC 30	Race, Ethnicity, and Inequality	3.00

Notes:

Social Science Department website (https://socialscience.santarosa.edu)
Behavioral Science Department website (https://behavioralsciences.santarosa.edu/)

Social Justice Studies (AA-T)

Program of Study Code: 001073

Term Effective: Summer 2025

18.00 Units

(707) 527-4277

llarque@santarosa.edu (mailto:llarque@santarosa.edu)

Program Description:

This Associate in Arts for Transfer in Social Justice Studies is designed to provide a clear pathway to a CSU major and baccalaureate programs in Social Justice, Ethnic Studies, Women or Gender Studies, or to programs focused on ethnic groups such as Chicano/Latino Studies, African American Studies, Asian American Studies, or Native American Studies. Social Justice Studies explores the experiences of individuals from different interdisciplinary studies of different groups and the complex relations and phenomena of culture, power, oppression, equity, and equality from the perspective of what is fair and just. California Community College students who are awarded an ADT are guaranteed admission with junior standing somewhere in the CSU system. This priority does not guarantee admission to specific majors or campuses. Current and prospective community college students are encouraged to meet with a counselor to develop an educational

plan that best meets their goals and needs. Students will have to fulfill the following requirements to earn this degree: (1) Complete 60 semester units that are eligible for transfer to the California State University, including both of the following: (A) The Inter-segmental General Education Transfer Curriculum (IGETC) or the California State University General Education-Breadth requirements; and (B) A minimum of 60 semester units as required for the Associate in Arts for Transfer in Social Justice Studies major. (2) Obtain an overall minimum grade point average of 2.0 (3) Earn a grade of C or better (or P) in all courses required for the Associate in Arts for Transfer in Social Justice Studies major. A maximum of 12 units are allowed with a P grade for students earning an Associate Degree. For detailed information, please refer to the SRJC Grading Policy.

Program Student Learning Outcomes

1. Utilize the psychology and/or sociology of prejudice and discrimination to analyze examples of discrimination and oppression in historical and cultural frameworks.
2. Utilize the principles of Women and Gender Studies to identify, explore, and analyze examples of prejudice, discrimination, or oppression of women in historical or cultural frameworks.
3. Utilize statistics or research methods in psychology or sociology to better analyze issues related to Social Justice Studies.
4. Analyze issues in political sciences, arts and humanities, and behavioral and social sciences through a social justice perspective.

Social Justice Studies Required Core - Complete 9.00 Units

PSYC 40	Introduction to Psychology of Gender	3.00

Complete any combination totaling at least 3.00 units from the following:

PSYC 34	The Psychology of Prejudice and Discrimination	3.00
SOC 30	Race, Ethnicity, and Inequality	3.00

Complete any combination totaling at least 3.00 units from the following:

COUN 20	Sex and Gender	3.00
HIST 18.2	History of Women in the United States Since 1877	3.00
HIST 21		

Race, Ethnicity and Gender in American Culture	3.00	
HIST 26	History of Chicanx and Latinx from 1848 to present	3.00
HIST 30	African American History	3.00
HIST 33	History of Mexico	3.00
PSYC 34	The Psychology of Prejudice and Discrimination	3.00
PSYC 40	Introduction to Psychology of Gender	3.00
SOC 30	Race, Ethnicity, and Inequality	3.00

Social Justice Studies List A (3 Courses From 2+ Areas, See TMC) - Complete 9.00 Units

Complete any combination totaling at least 9.00 units from the following:

List A: Select three courses from 2+ areas

Area 1: History or Government

HIST 8.1	History of Latin America from Pre-Columbian to 1830	3.00
HIST 8.2	History of Latin America from 1830 to Present	3.00
HIST 18.1	History of Women in the United States to 1877	3.00
HIST 18.2	History of Women in the United States Since 1877	3.00
HIST 21	Race, Ethnicity and Gender in American Culture	3.00
HIST 22	History of California	3.00
HIST 26	History of Chicanx and Latinx from 1848 to present	3.00
HIST 30	African American History	3.00
HIST 33	History of Mexico	3.00
POLS 1		

Introduction to United States Government		3.00

Area 2: Arts and Humanities

ANTH 31	Mesoamerican Origins of Latino Culture	3.00
ANTH 43	Native American Art and Culture	3.00
ENGL 31	African American Literature	3.00
ENGL 33	Chicano/Chicana Arts and Literature	3.00
ENGL 36	LGBTQ+ Arts and Literature	3.00
HUM 6	Humanities in the United States	3.00
MUSC 9	Jazz Appreciation	3.00
PHIL 9	Political Philosophy	3.00
PHIL 10	Philosophy of Peace and Nonviolent Action	3.00
RELS 32	Religion in America	3.00
SPAN 4	Intermediate Spanish-Part 2	4.00
THAR 6	Multicultural Perspectives in American Theatre	3.00

Area 3: Social Science

ANTH 21	American Folklore and Folklife	3.00
ANTH 32	Native Cultures of North America	3.00
ANTH 34	Native Cultures of California	3.00
CHLD 68	Working With Children and Families in a Diverse Society	3.00
COMM 7	Intercultural Communication	3.00
COUN 7	Identity and Cultural Diversity	3.00
COUN 20	Sex and Gender	3.00
POLS 18	Political Theory	3.00

Area 4: Quantitative Reasoning and Research Met

Select MATH 15 or PSYCH 9 (not both)

MATH 15	Elementary Statistics	4.00
OR		
PSYC 9	Introduction to Behavioral Sciences Statistics	3.00
PSYC 1B	Introduction to Psychological Research Methods	3.00
SOC 5	Sociological Research Methods	3.00

Area 5: Major Preparation

ANTH 34	Native Cultures of California	3.00
COMM 7	Intercultural Communication	3.00
COUN 20	Sex and Gender	3.00
ENGL 31	African American Literature	3.00
ENGL 33	Chicano/Chicana Arts and Literature	3.00
HIST 8.1	History of Latin America from Pre-Columbian to 1830	3.00
HIST 8.2	History of Latin America from 1830 to Present	3.00
HIST 18.2	History of Women in the United States Since 1877	3.00
HIST 21	Race, Ethnicity and Gender in American Culture	3.00
HIST 26	History of Chicanx and Latinx from 1848 to present	3.00
HIST 30	African American History	3.00
HUM 6	Humanities in the United States	3.00
MUSC 9	Jazz Appreciation	3.00
SOC 30	Race, Ethnicity, and Inequality	3.00
SPAN 4	Intermediate Spanish-Part 2	4.00

Notes:

For List A Requirements: Select three courses from at least two areas listed on the TMC Template (SR_ProgramsOfStudy.aspx?MCID=2675&DocType=2).

A course used to satisfy a requirement in one category can not be used to fulfill the requirements in another category.

Sociology (AA-T)

Program of Study Code: 001055

Term Effective: Summer 2025

18.00 Units

(707) 522-2645

mdasgupta@santarosa.edu (mailto:mdasgupta@santarosa.edu)

Program Description:

The Associate in Arts for Transfer in Sociology degree provides students with an introduction to and overview of the field of Sociology. Students learn the major theories and research methods used by sociologists, as well as develop the ability to analyze critical aspects of contemporary society. This major fulfills the Transfer Model Curriculum for transfer to California State University (CSU) campuses. The Sociology Associate in Arts for Transfer degree is designed to provide a clear pathway to a CSU major and baccalaureate degree. California Community College students who are awarded an ADT are guaranteed admission with junior standing somewhere in the CSU system. This priority does not guarantee admission to specific majors or campuses. Current and prospective community college students are encouraged to meet with a counselor to develop an educational plan that best meets their goals and needs. Students will have to fulfill the following requirements to earn this degree. Completion of 60 semester units that are eligible for transfer to the California State University, including both of the following: a) The Intersegmental General Education Transfer Curriculum (IGETC) or the California State University General Education-Breadth requirements; and b) A minimum of 27 semester units as required for the Associate in Arts for Transfer in Sociology major. Obtainment of an overall minimum grade point

average of 2.0. Earn a grade of C or better (or P) in all courses required for the Associate in Arts for Transfer in Sociology major. A maximum of 12 units are allowed with a P grade for students earning an Associate Degree. For detailed information, please refer to the SRJC Grading Policy.

Program Student Learning Outcomes

1. Explain and apply the major theories, concepts, and methodologies of sociology;
2. Analyze society and social groups using a sociological perspective; and
3. Evaluate structures and policies of major American social institutions.

Sociology For Transfer Required Core - Complete 9.00 Units

SOC 1	Introduction to Sociology	3.00
SOC 2	Modern Social Problems	3.00

Complete any combination totaling at least 3.00 units from the following:

PSYC 9	Introduction to Behavioral Sciences Statistics	3.00
MATH 15	Elementary Statistics	4.00

Sociology For Transfer List A - Complete 6.00 Units

Complete any combination totaling at least 6.00 units from the following:

AJ 56	Crime and Criminal Justice in Society	3.00
PSYC 30	Social Psychology	3.00
SOC 10	Close Relationships and Family Life	3.00
SOC 15	Introduction to Sociology of Gender	3.00
SOC 30	Race, Ethnicity, and Inequality	3.00

If choosing one of the courses below, only one will count towards the major (you do not need to take both):

PSYC 1B	Introduction to Psychological Research Methods	3.00
SOC 5	Sociological Research Methods	3.00

Sociology For Transfer List B - Complete 3.00 Units

Complete any combination totaling at least 3.00 units from the following:

The courses chosen below must be different from List A.

AJ 56	Crime and Criminal Justice in Society	3.00
ANTH 2	Cultural Anthropology	3.00
GEOG 7	Introduction to Human Geography	3.00
HIST 21	Race, Ethnicity and Gender in American Culture	3.00
PSYC 1A	General Psychology	3.00
PSYC 30	Social Psychology	3.00
SOC 3	Self and Society	3.00
SOC 10	Close Relationships and Family Life	3.00
SOC 15	Introduction to Sociology of Gender	3.00
SOC 30	Race, Ethnicity, and Inequality	3.00

If neither was chosen from List A, then one may be selected for List B:

PSYC 1B	Introduction to Psychological Research Methods	3.00
SOC 5	Sociological Research Methods	3.00

Program Requirements Notes:

A Course Used To Satisfy A Requirement In One Category Can Not Be Used To Fulfill The Requirements In Another Category.

Spanish (AA)

Program of Study Code: 001001

Term Effective: Summer 2025

18.00 Units

(707) 527-4615

rholcomb@santarosa.edu (mailto:rholcomb@santarosa.edu)

Program Description:

A student completing the Spanish major will have a solid background in reading, writing, speaking and comprehending Spanish and will have developed both an understanding and appreciation of Hispanic cultures. The student will be prepared for upperdivision coursework in Spanish at a four-year university or, should he/she pursue other fields of study, will have achieved a level of competence in Spanish that will both enhance job performance and increase marketability in professions where knowledge of Spanish is either necessary or advantageous.

Program Student Learning Outcomes

1. Converse in Spanish with native speakers of Spanish on a full range of topics, including but not limited to, personal and family lives, school or work related topics, current events, historical, political and cultural perspectives with effective use of grammar and comprehensible pronunciation;
2. Demonstrate an understanding of authentic texts in Spanish on a wide range of topics, including but not limited to, newspaper and magazine articles, short stories, letters, poems, essays by identifying and explaining the key points and themes both orally and in writing;

3. Write cogent essays or term papers in grammatically correct Spanish formulating and developing ideas on a full range of topics, including but not limited to, history, culture, literary analysis and current events;
4. Demonstrate cultural awareness and appreciation of the Spanish & Spanish American experience by examining, identifying and analyzing the values, attitudes and traditions that characterize such experience; and
5. Succeed in upper division Spanish coursework at a four-year university and/or function in a professional setting where the use of Spanish is an asset.

Spanish Major Requirements - Complete 8.00 Units

Complete any combination totaling at least 4.00 units from the following:

SPAN 3	Intermediate Spanish-Part One	4.00
SPAN 41	Intermediate Spanish for Spanish Speakers	4.00
SPAN 4	Intermediate Spanish-Part 2	4.00

Spanish Major Restricted Electives - Complete 9.00 Units

Complete any combination totaling at least 9.00 units from the following:

ANTH 30	Anthropology of Globalization	3.00
ANTH 31	Mesoamerican Origins of Latino Culture	3.00
ENGL 25	Introduction to Language Study	3.00
ENGL 33	Chicano/Chicana Arts and Literature	3.00
HIST 8.1	History of Latin America from Pre-Columbian to 1830	3.00
HIST 8.2	History of Latin America from 1830 to Present	3.00
HIST 21		

Race, Ethnicity and Gender in American Culture		3.00
HIST 26	History of Chicanx and Latinx from 1848 to present	3.00
HIST 33	History of Mexico	3.00
HUM 23	Culture and Values in Latin America and The Caribbean	3.00
SPAN 1	Elementary Spanish-Part 1	4.00
SPAN 2	Elementary Spanish-Part 2	4.00
SPAN 40	Introductory Spanish for Spanish Speakers	4.00
SPAN 50A	Conversation for Beginners-Part 1	3.00

Information Learning Resources Requirement - Complete 1.00 Unit

LIR 10	Introduction to Information Literacy	1.00

Spanish (AA-T)

Program of Study Code: 001068

Term Effective: Summer 2025

19.00 Units

(707) 527-4615

rholcomb@santarosa.edu (mailto:rholcomb@santarosa.edu)

Program Description:

A student completing the Associate in Arts in Spanish for Transfer will have a solid background in reading, writing, speaking, and comprehending Spanish and will have developed both an understanding and appreciation of Hispanic cultures.The student will be prepared for upper

division coursework in Spanish at a four-year university, or, should he/she pursue other fields of study, will have achieved a level of competence in Spanish that will both enhance job performance and increase marketability in professions where knowledge of Spanish is either necessary or advantageous. The Spanish Associate in Arts for Transfer degree is designed to provide a clear pathway to a CSU major and baccalaureate degree. California Community College students who are awarded an ADT are guaranteed admission with junior standing somewhere in the CSU system. This priority does not guarantee admission to specific majors or campuses. Current and prospective community college students are encouraged to meet with a counselor to develop an educational plan that best meets their goals and needs. Students will have to fulfill the following requirements to earn this degree. (1) Complete 60 semester units that are eligible for transfer to the California State University, including both of the following: (A) The Inter-segmental General Education Transfer Curriculum (IGETC) or the California State University General Education-Breadth requirements; and (B) A minimum of 19-20 semester units as required for the Associate in Arts for Transfer in Spanish major. (2) Obtain an overall minimum grade point average of 2.0 (3) Earn a grade of “C” or better (or P) in all courses required for the Associate in Arts for Transfer in Spanish major. A “P” (Pass) grade is also an acceptable grade for courses in the major if the course is taken on a Pass/No Pass basis, where a Pass is defined as a “C” or better. A maximum of 12 units are allowed with a P grade for students earning an Associate Degree. For detailed information, please refer to the SRJC Grading Policy.

Program Student Learning Outcomes

1. Converse in Spanish with native speakers of Spanish on a full range of topics, including but not limited to, personal and family lives, school or work related topics, current events, historical, political and cultural perspectives with effective use of grammar and comprehensible pronunciation;
2. Demonstrate an understanding of authentic texts in Spanish on a wide range of topics, including but not limited to, newspaper and magazine articles, short stories, letters, poems, essays by identifying and explaining the key points and themes both orally and in writing;
3. Write cogent essays or term papers in grammatically correct Spanish formulating and developing ideas on a full range of topics, including but not limited to, history, culture, literary analysis and current events;
4. Demonstrate cultural awareness and appreciation of the Spanish & Spanish American experience by examining, identifying and analyzing the values, attitudes and traditions that characterize such experience; and
5. Succeed in upper division Spanish coursework at a four-year university and/or function in a professional setting where the use of Spanish is an asset.

Spanish For Transfer Core Requirements - Complete 16.00 Units

SPAN 1	Elementary Spanish-Part 1	4.00

Complete any combination totaling at least 4.00 units from the following:

SPAN 2	Elementary Spanish-Part 2	4.00
SPAN 40	Introductory Spanish for Spanish Speakers	4.00

Complete any combination totaling at least 4.00 units from the following:

SPAN 3	Intermediate Spanish-Part One	4.00
SPAN 41	Intermediate Spanish for Spanish Speakers	4.00
SPAN 4	Intermediate Spanish-Part 2	4.00

Spanish For Transfer List A Requirements - Complete 3.00 Units

Complete any combination totaling at least 3.00 units from the following:

ANTH 31	Mesoamerican Origins of Latino Culture	3.00
ENGL 33	Chicano/Chicana Arts and Literature	3.00
FREN 1	Elementary French-Part 1	4.00
FREN 2	Elementary French-Part 2	4.00
FREN 3	Intermediate French-Part 1	4.00
FREN 4	Intermediate French-Part 2	4.00
HIST 8.1	History of Latin America from Pre-Columbian to 1830	3.00
HIST 8.2	History of Latin America from 1830 to Present	3.00
HIST 26	History of Chicanx and Latinx from 1848 to present	3.00
HIST 33	History of Mexico	3.00
HUM 23	Culture and Values in Latin America and The Caribbean	3.00

ITAL 1	Elementary Italian-Part 1	4.00
ITAL 2	Elementary Italian-Part 2	4.00
ITAL 3	Intermediate Italian-Part 1	4.00
ITAL 4	Intermediate Italian-Part 2	4.00
SPAN 50C	Intermediate Conversation	3.00

Notes:

Important Note for Students: Please use the TMC Template link above to review options for Substitution Courses: If a student places out of any core course(s) and is not awarded units for that course, the student will need to take additional units to compensate for the course/units required to reach at least 18 total units in the major (Title 5 regulations). Course substitutions are made at the discretion of the local college and may or may not be delineated in the local degree. Suggested substitutions include courses in List A. Additional suggested course substitutions are contained in the finalized Transfer Model Curriculum (TMC). The following courses have been identified as options: Any course from List A OR; ANTHRO 31 Anthropology of Globalization (3 units) or; ENGL 25 Introduction to Language Study (3 units) or; HIST 21 Race, Ethnicity and Gender in American Culture (3 units) or; SPAN 40 Introductory Spanish for Spanish Speakers (4 units) or; SPAN 41 Intermediate Spanish for Spanish Speakers (4 units)

Surveying Technology (AS)

Program of Study Code: 002017

Term Effective: Summer 2025

30.00 Units

(707) 527-4603

rparks@santarosa.edu (mailto:rparks@santarosa.edu)

Program Description:

The Surveying Technology program prepares students for a variety of technical positions in the surveying and mapping professions. The program recommended course sequence is set up to allow the student to progress through four semesters and achieve a Certificate of Achievement or an Associate's Degree. This program also prepares students to transfer to university to further their studies in surveying or geomatics.

Program Student Learning Outcomes

1. Define and describe land surveying terminology, methods, procedures, standards and technology;
2. Perform basic mathematical, computer and statistical computations related to location, elevation, grade, distance, direction, area, and volume;
3. Communicate clearly and effectively in oral, written and graphic formats;
4. Prepare basic land surveying maps, plats, documents and drawings using computer-aided drafting and geographic information systems technology;
5. Operate terrestrial and global positioning surveying instruments for various types of surveys;and
6. Research, file, retrieve, analyze, locate and prepare basic descriptions of land, drawings, maps, plats, documents, records, reports and correspondence related to land surveying.

Surveying Technology Core Requirements - Complete 29.00 Units

GIS 40	Introduction to Geographic Information Systems (GIS)	4.00
APTE 191	Problem Solving in Civil Engineering Technology	3.00
CEST 51	Civil Drafting Technology	3.00
CEST 192	Non-Technical Skills for the Civil Engineering Technician	3.00
SURV 53	Route Surveying & Design	4.00
SURV 56	Introduction to GPS Land Surveying	4.00
SURV 58	Evidence and Procedures for Boundary Determination	4.00
SURV 60		

	Introduction to Plane Surveying	4.00

Information Learning Resources Requirement - Complete 1.00 Unit

LIR 10	Introduction to Information Literacy	1.00

Notes:

This program was formerly named "Civil &Surveying Technology: Surveying"

Sustainable Agriculture (AS)

Program of Study Code: 002031

Term Effective: Summer 2025

27.00 Units

(707) 527-4408

info-agnr@santarosa.edu (mailto:info-agnr@santarosa.edu)

Program Description:

The Sustainable Agriculture major is designed to train farmers and gardeners in the techniques of sustainable food production. It provides a foundation in plant and soil science, integrated pest management, and ecological agriculture, and emphasizes the "how to" aspects of organic gardening and farming, including tillage, compost production, and crop planning and production.

Program Student Learning Outcomes

1. Plan and manage diverse crop farming enterprises based on ecological management practices.
2. Apply scientific literacy to the management of agricultural systems.
3. Identify and pursue appropriate market channels for vegetable and fruit crops.
4. Utilize appropriate tools and techniques for the propagation, maintenance, and harvest of organically grown crops.

Sustainable Agriculture Requirements - Complete 26.00 Units

AGME 50	Agricultural Machinery and Equipment Skills	3.00
AGRI 20	Introduction to Plant Science	4.00
AGRI 60	Soil & Plant Nutrition	3.00
AGRI 70	Integrated Pest Management	3.00
SUAG 50	Introduction to Sustainable Agriculture	3.00
SUAG 160	Direct Farm Marketing	2.00
SUAG 109	Organic Crop Planning and Production	4.00

Complete any combination totaling at least 4.00 units from the following:

AGRI 56	Agricultural Enterprise Project	2.00-4.00
AGRI 98	Independent Study in Agriculture	1.00-3.00
ANSC 153	Sustainable Agriculture Production Systems with Animals	3.00
SUAG 56	Sustainable Agricultural Enterprise Project	2.00-4.00
SUAG 64	Warm Season Crop Production	2.00
SUAG 65	Cool Season Vegetable Production	2.00

SUAG 103	Composting for Organic Farming and Gardening	1.00
SUAG 116	Organic Apple Production	1.00
SUAG 117	Organic Fruit Tree and Berry Production	1.50
SUAG 119	Specialty Crop Production	2.00
SUAG 120	Organic Gardening and Food Production	2.00
SUAG 153	Community Supported Agriculture	2.00

Information Learning Resources Requirement - Complete 1.00 Unit

LIR 10	Introduction to Information Literacy	1.00

Notes:

The degree will be awarded upon completion of all major requirements with a grade of "C" or better.

SWHS: Addiction Studies (AA)

Program of Study Code: 001015

Term Effective: Summer 2025

43.00 Units

(707) 527-4289

jpaisley@santarosa.edu (mailto:jpaisley@santarosa.edu)

Program Description:

The Social Work and Human Services: Addiction Studies major is designed to provide the student with the academic preparation and field experience needed to work with the drug-dependent. It provides a broad base of knowledge regarding approaches to drug education and prevention, treatment issues, counseling skills, ethical issues, and practical knowledge about drugs and their effects.

Program Student Learning Outcomes

1. Demonstrate an understanding of the social work and human services field and its operational function in relation to client services;
2. Examine and perform various social work and human service roles within the profession incorporating counseling skills, ethical principles and sensitivity to diversity;
3. Demonstrate ability to use research tools to locate and evaluate information that can be applied to the social work and human services field;
4. Demonstrate an understanding of theoretical principles in the behavioral sciences to help address the needs of social work and human services clients; and
5. Identify the essential components of alcohol and drug addiction and employ the tools and skills needed to work with clients in treatment centers.

Social Work And Human Services Core Requirements - Complete 31.50 Units

COUN 7	Identity and Cultural Diversity	3.00
SWHS 80	Introduction to Addiction Studies	3.00
SWHS 83	Family Systems in Addiction Studies	3.00
SWHS 87	Ethical Issues in Social Work and Human Services	3.00
SWHS 88	Internship Practicum	1.50
SWHS 90	Introduction to Social Work and Human Services	3.00

SWHS 91	Skills and Techniques in Social Work and Human Services	3.00
SWHS 92	Introduction to Group Counseling	3.00
SWHS 93	Introduction to Case Management	3.00
SWHS 96	Co-Occurring Disorders	3.00
SWHS 99I	Social Work and Human Services Internship Work Experience	0.50-8.00

Addiction Studies Requirements - Complete 10.50 Units

SWHS 81	Prevention and Education on Addiction	3.00
SWHS 82	Pharmacological & Physiological Effects of Addiction	3.00
SWHS 88	Internship Practicum	1.50
SWHS 99I	Social Work and Human Services Internship Work Experience	0.50-8.00

Information Learning Resources Requirement - Complete 1.00 Unit

LIR 10	Introduction to Information Literacy	1.00

Notes:

SWHS 88 must be taken twice for a total of 3.0 units.

It is strongly recommended that students complete SWHS 88 and SWHS 99I in the final semester of taking the core requirements. In this program, COUN 99I consists of internships in alcohol or drug settings.

CAADE Certification requires that students complete two internships in different modalities. Students will therefore complete a second SWHS 99I internship as part of the Addiction Studies requirements.

SWHS: Advocacy (AA)

Program of Study Code: 001014

Term Effective: Summer 2025

35.50 Units

(707) 527-4289

jpaisley@santarosa.edu (mailto:jpaisley@santarosa.edu)

Program Description:

The Social Work and Human Services: Advocacy major is designed as an interdisciplinary approach to understanding the skills needed in human rights advocacy. Particular attention is given to the ways in which processes and practices are handled for some individuals.

Program Student Learning Outcomes

1. Demonstrate an understanding of the social work and human services field and its operational function in relation to client services;
2. Examine and perform various social work and human service roles within the profession incorporating counseling skills, ethical principles and sensitivity to diversity;
3. Demonstrate ability to use research tools to locate and evaluate information that can be applied to the social work and human services field; and
4. Demonstrate an understanding of theoretical principles in the behavioral sciences to help address the needs of social work and human services clients.

Social Work And Human Services: Advocacy Core Requirements - Complete 25.50 Units

COUN 7	Identity and Cultural Diversity	3.00
SWHS 80	Introduction to Addiction Studies	3.00
SWHS 90	Introduction to Social Work and Human Services	3.00
SWHS 91	Skills and Techniques in Social Work and Human Services	3.00
SWHS 93	Introduction to Case Management	3.00
SWHS 87	Ethical Issues in Social Work and Human Services	3.00
SWHS 88	Internship Practicum	1.50
SWHS 99I	Social Work and Human Services Internship Work Experience	0.50-8.00

Complete any combination totaling at least 3.00 units from the following:

SWHS 92	Introduction to Group Counseling	3.00
SWHS 96	Co-Occurring Disorders	3.00

Advocacy Emphasis Requirements - Complete 9.00 Units

SWHS 95	Advocating for Social Change	3.00

Complete any combination totaling at least 6.00 units from the following:

AJ 25	Community Relations	3.00
AJ 53	Juvenile Procedures	3.00
AJ 56	Crime and Criminal Justice in Society	3.00
AJ 71		

Criminal Justice Interviewing & Counseling		3.00
ASL 1	Elementary American Sign Language - Part 1	4.00
CHLD 10	Child Growth and Development	3.00
CHLD 53A	Introduction to Children with Special Needs	3.00
CHLD 90.1	Child, Family, Community Interrelationships	3.00
COUN 20	Sex and Gender	3.00
HLC 160	Medical Terminology	3.00
PHIL 7	Contemporary Moral Issues	3.00
PSYC 1A	General Psychology	3.00
PSYC 3	Human Sexuality	3.00
PSYC 4	Child and Adolescent Psychology	3.00
PSYC 5	Abnormal Psychology	3.00
PSYC 7	Theories of Personality	3.00
PSYC 30	Social Psychology	3.00
PSYC 40	Introduction to Psychology of Gender	3.00
PSYC 56	Aging, Dying and Death	3.00
RELS 2	World Religions	3.00
SOC 2	Modern Social Problems	3.00
SOC 30	Race, Ethnicity, and Inequality	3.00
SWHS 81	Prevention and Education on Addiction	3.00
SWHS 82	Pharmacological & Physiological Effects of Addiction	3.00
SWHS 83	Family Systems in Addiction Studies	3.00
SWHS 92	Introduction to Group Counseling	3.00
SWHS 96	Co-Occurring Disorders	3.00

Information Learning Resources Requirement - Complete 1.00 Unit

LIR 10	Introduction to Information Literacy	1.00

Notes:

It is strongly recommended that students complete SWHS 88 and SWHS 99I in the final semester of taking the core requirements. SWHS 92 and SWHS 96 can only count once.

Viticulture (AS)

Program of Study Code: 002026

Term Effective: Summer 2025

25.00 Units

(707 527-4987

info-agnr@santarosa.edu (mailto:info-agnr@santarosa.edu)

Program Description:

The Viticulture major focuses on the growing of grapes for winemaking, including seasonal practices in the vineyard and vineyard management. The program also includes enology and winery operations components.

Program Student Learning Outcomes

1. Conduct in-depth feasibility studies for new vineyard development, and from the results, prepare comprehensive reports and cost projections appropriate to their planting recommendations;
2. Identify and implement sustainable farming practices that will improve fruit quality, provide efficacious pest and disease management, protect natural resources and the environment, and

prepare a farming plan that encompasses these practices;
3. Research and apply all county, state and federal laws regarding vineyard development and maintenance, worker safety, pesticide use, and environmental protection;
4. Demonstrate a working knowledge of the latest technological advances in vineyard management and incorporate current technology into their farming plans and budgets;
5. Work cooperatively and effectively with wineries to determine optimum harvest parameters, coordinate the operations required, and negotiate a grape contract;
6. Show management and leadership capabilities by effectively training others to perform hands-on vineyard tasks: and
7. Contribute to the winegrape industry and participate in professional organizations at the local, state-wide, national and international levels.

Viticulture Requirements - Complete 24.00 Units

AGRI 60	Soil & Plant Nutrition	3.00
VIT 51	Viticulture: Fall Practices	3.00
VIT 52	Viticulture: Spring Practices	3.00
VIT 55	Basic Wine Grape Viticulture	3.00
VIT 60	Vineyard Management	3.00

Complete any combination totaling at least 3.00 units from the following:

AGRI 70	Integrated Pest Management	3.00
VIT 70	Vineyard Pest and Disease Management	3.00

Complete any combination totaling at least 6.00 units from the following:

AGBU 2	Agricultural Computer Applications	3.00
AGBU 7	Agricultural Economics	3.00
AGBU 56	Introduction to Agriculture Business and Management	3.00
AGBU 61	Agricultural Marketing	3.00
AGRI 99I	Agriculture Internship	0.50-8.00
AGME 50	Agricultural Machinery and Equipment Skills	3.00
NRM 87		

Geographic Info. Systems Applications in Natural Resources		3.00
SPAN 50A	Conversation for Beginners-Part 1	3.00
VIT 1	Introduction to Viticulture, Winemaking, Wines of the World	3.00
VIT 53	Advanced Vineyard Practices for Quality Production	3.00
VIT 54	Viticulture: Summer Practices	1.00
VIT 113	Organic Viticulture	1.50
VIT 114	Sustainable Viticulture	1.50
VIT 120	Vineyard Pruning	0.25
VIT 121	Pruning Techniques for Vine Balance	0.50
VIT 122	Vineyard Canopy Management	1.00
VIT 123	Budding & Grafting	0.25
VIT 124	Vineyard Irrigation and Fertilization	1.00
VIT 130	Grapevine Physiology	1.00
VIT 131	Working with Your Winemaker - Fruit Quality Assurance	1.00
VIT 133	Advances in Viticulture	1.00
WINE 70	Beginning Wine Sensory Analysis	1.50
WEE 99I	Internship Work Experience Education	0.50-8.00
WEE 97	Work Experience	0.50-8.00

Information Learning Resources Requirement - Complete 1.00 Unit

LIR 10

Introduction to Information Literacy	1.00

Wastewater Treatment Operatns (AS)

Program of Study Code: 002060

Term Effective: Summer 2025

25.00 Units

(707) 527-4603

cmurray@santarosa.edu (mailto:cmurray@santarosa.edu)

Program Description:

The Wastewater Treatment Operations Program provides instructional training necessary for entry level positions in the operation of wastewater treatment facilities and wastewater collection systems as well as assistance in developing the knowledge to pass the required examinations administered by the California Department of Health Services. The certificate program requires a total of 21 units consisting of 18 units of core requirements plus 3 units of elective courses. Students may continue on to major in this area by completing additional course work and meeting other college requirements to earn an Associates' degree.

Program Student Learning Outcomes

1. Read and interpret meters and gauges that monitor the purification process and operation;
2. Apply data to formulas that determine treatment requirements, flow levels, and concentration levels;
3. Collect water samples, operate chemical-feeding devices, and perform laboratory tests;
4. Use information to control pumps, valves, and generators that move wastewater through treatment processes and dispose of the waste materials;
5. Use computers to monitor and regulate processes and equipment and to generate reports; and
6. Apply to take the Wastewater Treatment Plant Operator Examination, Grade II.

Wastewater Treatment Operations - Complete 18.00 Units

WWTR 112	Math for Water and Wastewater Technology	3.00
WWTR 120	Wastewater Treatment 1	3.00
WWTR 121	Wastewater Treatment 2	3.00
WWTR 122	Chemistry for Water and Wastewater Technology	3.00
WWTR 123	Instrumentation and Controls	3.00
WWTR 124	Pumps and Motors	3.00

Wastewater Treatment Operations Electives - Complete 6.00 Units

Complete any combination totaling at least 6.00 units from the following:

BGN 71	Business English Grammar	3.00
CHEM 42	Introductory General Chemistry	4.00
CHEM 60	General, Organic and Biological Chemistry	5.00
CS 60.1A	Microsoft Word, Part 1	1.50
CS 61.1A	Microsoft Excel, Part 1	1.50
ENGL 1A	College Composition	4.00
ENVS 12	Introduction to Environmental Science	3.00
MATH 101	Mathematics for the Associate Degree	3.00
WTR 110	Water Treatment Plant Operator	3.00
WTR 111	Water Distribution System Operator	3.00
WWTR 125	Industrial Waste Pretreatment Facility Inspection	3.00

Information Learning Resources Requirement - Complete 1.00 Unit

LIR 10	Introduction to Information Literacy	1.00

Summer 2025 Certificates Addendum

Academic Prep: Math

Program of Study Code: 005130

Term Effective: Summer 2025

96.25 Hours

(707) 524-1514

rguerra@santarosa.edu (mailto:rguerra@santarosa.edu)

Program Description:

The Academic Preparedness Career Development Mathematics Certificate prepares students with the basic math skills needed to ensure academic success in future courses and the workplace. This certificate also focuses on developing the requisite level of mathematical skills needed to matriculate to future courses.

Program Student Learning Outcomes

1. Evaluate and/or interpret mathematical information, relationships, and/or concepts related to pre-algebra.
2. Apply the mathematical skills required in performing operations and/or problem-solving related to pre-algebra.
3. Communicate mathematical information symbolically, visually and/or numerically using appropriate terminology related to pre-algebra.

4. Evaluate and/or interpret mathematical information, relationships, and/or concepts related to beginning algebra.
5. Apply the mathematical skills required in performing operations and/or problem-solving related to beginning algebra.
6. Communicate mathematical information symbolically, visually and/or numerically using appropriate terminology related to beginning algebra.

Academic Preparedness: Mathematics - Complete 96.25 Hours

CSKL 403	Math Review C	48.13
CSKL 401	Math Review A	48.13
CSKL 402	Math Review B	48.13

Academic Preparedness: English

Program of Study Code: 005131

Term Effective: Summer 2025

96.25 Hours

(707) 535-3740

lmancillas@santarosa.edu (mailto:lmancillas@santarosa.edu)

Program Description:

The Academic Preparedness Career Development English Certificate prepares students with the English writing and reading comprehension skills needed to ensure academic success in college level courses. This certificate focuses on developing the requisite level of essay writing and reading comprehension needed for prospective employment or matriculate to future courses.

Program Student Learning Outcomes

1. Write a college level essay.

2. Read and respond to college level texts.
3. Create college level written responses to college level texts, such as novels, memoirs, essays, and other sources.

Academic Preparedness: English - Complete 96.25 Hours

CSKL 700	Academic Preparation - English I	48.13
CSKL 701	Academic Preparation - English II	48.13

Administrative Assistant

Program of Study Code: 003053

Term Effective: Summer 2025

16.00 Units

(707) 527-4458

kseder@santarosa.edu (mailto:kseder@santarosa.edu)

Program Description:

This Program is a Certificate of Achievement. Because the administrative field continues to rank among the largest occupations in the U.S. economy, job opportunities for skilled Administrative Assistants are available locally and nationally. According to the U.S. Department of Labor, approximately nine out of ten Administrative Assistants are employed in service-providing industries that range from education, health care, and social services to government and retail trade. Depending on experience, skills, and level of responsibility, salaries vary broadly. However, job applicants with extensive technology knowledge and workforce skills such as communication, teamwork, project management, problem-solving, and systems develop are in high demand. Individuals who have earned certification typically earn higher salaries and are in high demand for employment. The traditional role of office professionals continues to dramatically change due to corporate downsizing, the elimination of middle managers, and the increased dependency on

technology. As a result, the importance and value of the administrative professionals have dramatically increased, and the demand for well-trained, well-rounded administrative staff has never been greater. Most businesses regard administrative workers as the operation's point people and rely on their skilled expertise and operational coordination to accomplish multiple administrative and clerical duties that are essential to efficiently running an organization. Some of the key responsibilities expected of Administrative Assistants are planning and scheduling meetings, troubleshooting office equipment and programs, conducting project and database management, disseminating information, pursuing Internet research, composing correspondence, and answering phones, emails and other communication. The Administrative Assistant Program includes an internship, which provides the student an opportunity to use their acquired skills in an office environment and gain experience in their profession before completing the program. This certificate is the advanced level of the Administrative Assistant program. Students completing the Office Assistant Completion Certificate will have fulfilled a portion of the Administrative Assistant Certificate of Achievement. More information about the programs can be found at the Business Admimistration Department website.

Program Student Learning Outcomes

1. Compose and prepare business documents and correspondence demonstrating appropriate communication techniques and integration of appropriate software and other technology tools;
2. Apply time management, project management, records management, and organizational skills to complete office tasks, projects, and operations;
3. Use critical thinking, problem solving, interpersonal, and collaborative skills to complete work independently or in a team in an ethical and professional manner;
4. Evaluate, analyze, and use appropriate technology to complete tasks and documents productively and efficiently; and
5. Use integrated math computational skills to solve a variety of business applications such as inventory, payroll, calculating interest, and budget monitoring.

Administrative Assistant Requirements - Complete 16.00 Units

BAD 52	Human Relations in Organizations	3.00
BGN 110	Introduction to the Administrative Professional	1.00
BGN 154		

Office Technologies and Procedures		3.00

Complete any combination totaling at least 3.00 units from the following:

BBK 50	Computerized Bookkeeping and Accounting 1	3.00
BGN 81	Practical Business Math Skills	3.00
BMG 55	Fundamentals of Financial Analysis	3.00

Complete any combination totaling at least 3.00 units from the following:

BAD 53	Introduction to Solving Business Problems With Spreadsheets	1.50
CS 5	Computer Literacy	3.00
CS 60.1A	Microsoft Word, Part 1	1.50
CS 60.1B	Microsoft Word, Part 2	1.50
CS 61.1A	Microsoft Excel, Part 1	1.50
CS 61.1B	Microsoft Excel, Part 2	1.50

Complete any combination totaling at least 3.00 units from the following:

BGN 71	Business English Grammar	3.00
BGN 100	Professional Business Writing	1.50
BMG 52	Business Communication	3.00

Advanced Manufacturing Tech

Program of Study Code: 003034

Term Effective: Summer 2025

27.50 Units

(707) 527-4488

wmccracken@santarosa.edu (mailto:wmccracken@santarosa.edu)

Program Description:

The Advanced Manufacturing Technology Certificate of Achievement offers both theoretical and hands-on training related to lathes, vertical mills, drill press, hand tools, Computer Numeric Control (CNC) machines, and Computer-aided Machining (CAM). A student enrolling in the program should have the desire and ability to work with their hands, possess a high degree of mechanical aptitude and enjoy working in a shop environment. Technological advances and continued expansion of the advanced manufacturing industry have increased the demands for well trained entry level technicians locally, state-wide and nationally. Individuals with certificate level knowledge of CNC machines and CAM are especially in demand. Individuals who complete the Advanced Manufacturing certificate program should be able to find employment as an entry-level machinist, CNC technician, or machine operator. Graduates can find employment in a variety of areas, including machine shops, manufacturing industries, industrial machinery and equipment, measuring and controlling devices, and beverage product manufacturers.

Program Student Learning Outcomes

1. Demonstrate safe operation of hand tools, power tools and specialized machine shop tools and equipment;
2. Demonstrate the set up and operation of manual lathes and mills;
3. Interpret CNC (Computer Numeric Control) programming language;
4. Accurately analyze and interpret blueprints and create part(s) to specifications;
5. Interpret blueprints and GD&T (Geometric Dimensioning & Tolerancing) symbols in order to verify dimensions of a machine part; and
6. Describe applications of design, manufacturing, and fabrication applicable to non-ferrous metals.

Advanced Manufacturing Technology Requirements - Complete 27.50 Units

APTE 45	Basic Drafting Skills	1.50
APTE 46	Introduction to Computer-Aided Drafting	2.00
MACH 51.1A	Beginning Machine Tool Technology	3.00

MACH 51.1B	Advanced Machine Tool Technology	3.00
MACH 80A	Computer Numeric Control Machining I	5.00
MACH 80B	Computer Numeric Control Machining II	5.00
MACH 161	Metallurgy	3.00
MACH 162	Blueprint Reading for Machine and Related Industries	3.00
WELD 170	Beginning Welding: Fundamentals of Arc and Gas Welding	2.00

AE: Basic Computer Ops

Program of Study Code: 005098

Term Effective: Summer 2025

72 Hours

(707) 521-7962

socoadulted@gmail.com (mailto:socoadulted@gmail.com)

Program Description:

The Adult Ed: Basic Computer Operations Certificate of Completion provides a sequence of courses that assist students with little or no experience with computers to practice using common hardware and software including using the keyboarding and mouse, browsing the internet, creating and using an email account for basic and complex functions, online shopping, using classified websites, online bill paying, creating and saving a MS Word document, and using the Google Calendar.

Program Student Learning Outcomes

1. Demonstrate basic understanding of computer hardware and software;
2. Successfully use the internet to search for information, complete online purchases, use classified websites, and pay bills online;
3. Use basic and complex email functions;
4. Create and save a MS Word document;
5. Effectively use simple and complex features of Google Calendar.

Adult Ed: Basic Computer Operations - Complete 72.00 Hours

ADED 761.1	Basic Computer Operations 1	24.00
ADED 761.2	Basic Computer Operations 2	24.00
ADED 761.3	Basic Computer Operations 3	18.00
ADED 764	Introduction to Student Information Systems	6.00

AE: Carpentry Fundamentals

Program of Study Code: 005133

Term Effective: Summer 2025

416.5 Hours

(707) 778-2408

larrington@santarosa.edu (mailto:larrington@santarosa.edu)

Program Description:

The Adult Ed: Carpentry Fundamentals Certificate of Completion is a sequence of four courses that prepares students for a career in residential framing (rough carpentry). Students learn carpentry techniques, materials, tools, equipment, workplace safety, math, basic print reading, and how to work effectively on a crew.

Program Student Learning Outcomes

1. Use carpentry hand tools, power tools, and personal protective equipment (PPE) in a safe and effective manner.
2. Perform calculations and measurements required for work in residential carpentry.
3. Construct floors, walls, stairs, ceilings, and roofs for residential homes.

Adult Ed: Carpentry Fundamentals - Complete 416.50 Hours

ADED 740	OSHA 10 Certification Preparation	14.00
ADED 739	Carpentry Tool Use and Safety	122.50
ADED 747A	Carpentry I	140.00
ADED 747B	Carpentry II	140.00

AE: Family Child Care Provider

Program of Study Code: 005102

Term Effective: Summer 2025

80 Hours

(707) 521-7962

socoadulted@gmail.com (mailto:socoadulted@gmail.com)

Program Description:

The Adult Ed: Family Child Care Provider Certificate of Completion provides a sequence of courses that prepares students to become licensed family childcare providers.

Program Student Learning Outcomes

1. Demonstrate understanding of theories of child development, curriculum and program design, and operations and licensure requirements;
2. Prepare to apply to be a licensed provider.

Adult Ed: Family Child Care Provider - Complete 80.00 Hours

ADED 731.2	Child Care Provider 2: Curriculum and Program Development	24.00
ADED 731.3	Child Care Provider 3: Child Development	24.00
ADED 730	First Aid, CPR, and AED	8.00

Complete 1 course from below:

ADED 731.1	Child Care Provider 1: Professional Operations and Licensing	26.00
ADED 751	How to Start a Small Business	24.00
ADED 752	Small Business Financing	24.00
ADED 753	Marketing for a Small Business	24.00

AE: Financial Literacy

Program of Study Code: 005085

Term Effective: Summer 2025

42 Hours

(707) 521-7962

socoadulted@gmail.com (mailto:socoadulted@gmail.com)

Program Description:

The Adult Ed: Financial Literacy Certificate of Completion provides a sequence of four courses that will introduce students to the principles of finance with an emphasis on personal finance. After taking this sequence students will be prepared to move to a focus on business finance.

Program Student Learning Outcomes

1. Create a personal budget of income and expenses;
2. Explain how credit works and how to use credit responsibly;
3. Describe available banking and loan services;
4. Describe basic characteristics of consumer installment and real estate loans;
5. Describe a workable set of financial goals;
6. Create a long-term financial plan leading to retirement.

Adult Ed: Financial Literacy - Complete 42.00 Hours

ADED 791	Personal Finance	18.00
ADED 792	Planning for the Financial Future	24.00

AE: Fire Resilient Landscaping

Program of Study Code: 005121

Term Effective: Summer 2025

40 Hours

(707) 521-7962

socoadulted@gmail.com (mailto:socoadulted@gmail.com)

Program Description:

The Adult Ed: Fire Resilient Landscaping Certificate of Completion includes a sequence of courses that introduce students to residential and commercial landscape and building maintenance practices that reduce risk of structure loss during wildfire and guide safe and effective post-fire mitigation and clean-up.

Program Student Learning Outcomes

1. Explain how buildings ignite during a wildfire;
2. Discuss the prioritization and importance of various structure hardening and defensible space activities;
3. Safely perform a variety of fire risk reduction and mitigation activities using appropriate tools and techniques;
4. Demonstrate an understanding of safety in the workplace;

Adult Ed: Fire Resilient Landscaping - Complete 40.00 Hours

ADED 740	OSHA 10 Certification Preparation	14.00
ADED 748.3	Fire Resilient Landscaping	26.00

AE: Intro To Bldg & Constr

Program of Study Code: 005097

Term Effective: Summer 2025

122 Hours

(707) 778-2408

larrington@santarosa.edu (mailto:larrington@santarosa.edu)

Program Description:

The Adult Ed: Introduction to Building and Construction Trades Certificate of Completion provides a sequence of courses that assist students in learning about variety of jobs in the field, the communications skills necessary for success, and workforce preparation.

Program Student Learning Outcomes

1. Describe a variety of jobs in the building and construction trades;
2. Demonstrate an understanding of the safety in the workplace;
3. Effectively use correct terminology to explain tasks, materials, and standards in the industry;
4. Read and interpret building plans.

Adult Ed: Introduction To Building And Construction Trades - Complete 122.00 Hours

ADED 740	OSHA 10 Certification Preparation	14.00
ADED 744	Survey of the Building Trades and Construction Industry	50.00
ADED 746	Introduction to Plan Reading for Building Trades	40.00

Complete 1 course from below

ADED 721

	Workplace Arithmetic--Part 1	18.00
CSKL 722	Workplace Arithmetic--Part 2	18.00

AE: Intro To Landscape Maint

Program of Study Code: 005115

Term Effective: Summer 2025

118 Hours

(707) 521-7962

socoadulted@gmail.com (mailto:socoadulted@gmail.com)

Program Description:

The Adult Ed: Introduction to Landscape Maintenance Certificate of Completion provides courses that prepare and train students to work in commercial landscaping businesses and municipal settings. Students will learn and practice the basics of using a variety of landscaping tools and equipment common to landscape maintenance.

Program Student Learning Outcomes

1. Demonstrate a basic knowledge of key aspects of landscape maintenance including lawn care, pruning and maintaining trees and shrubs, safely using and maintaining landscaping tools and equipment, and basic sprinkler repair;
2. Prepare for a position in the landscaping industry.

Adult Ed: Introduction To Landscape Maintenance - Complete 118.00 Hours

ADED 748.3	Fire Resilient Landscaping	26.00
ADED 748.4	Introduction to Tree Maintenance and Pruning	24.00
ADED 748.5	Introduction to Sprinkler Repair and Maintenance	24.00

Complete 1 course from below

ADED 740	OSHA 10 Certification Preparation	14.00
ADED 749.1	OSHA 30--Construction Industry Procedures	60.00
ADED 749.2	OSHA 30--General Industry Procedures	36.00

Complete 1 course from below

ADED 730	First Aid, CPR, and AED	8.00
ADED 741	Forklift Operation--Sitting and Standing	8.00

AE: Intro To Landscaping I

Program of Study Code: 005088

Term Effective: Summer 2025

102 Hours

(707) 521-7962

socoadulted@gmail.com (mailto:socoadulted@gmail.com)

Program Description:

The Adult Ed: Introduction to Landscaping I: Plants and Environmental Conditions Certificate of Completion provides a sequence of courses that assist students in learning about a variety of jobs in the field, the communications skills necessary for success, and workforce preparation.

Program Student Learning Outcomes

1. Describe a variety of jobs in the landscaping industry;
2. Demonstrate an understanding of the safety in the workplace;
3. Effectively use correct terminology to explain tasks, materials, and standards in the industry;
4. Use proper measurement per landscaping plans.

Adult Ed: Introduction To Landscaping - Complete 102.00 Hours

ADED 740	OSHA 10 Certification Preparation	14.00
ADED 743	Softscape: Plants and Environmental Conditions	40.00
ADED 748.1	Edible Landscaping	24.00

Complete 1 course from below

ADED 721	Workplace Arithmetic--Part 1	18.00
CSKL 722	Workplace Arithmetic--Part 2	18.00
ADED 748.2	Introduction to Nursery Operations	24.00
ADED 748.4	Introduction to Tree Maintenance and Pruning	24.00

AE: Intro To Landscaping II

Program of Study Code: 005120

Term Effective: Summer 2025

142 Hours

(707) 521-7962

socoadulted@gmail.com (mailto:socoadulted@gmail.com)

Program Description:

The Adult Ed: Introduction to Landscaping II: Hardscape and Non-Plant Features Certificate of Completion includes a sequence of courses that provide a foundational understanding of irrigation systems, greywater systems, and stormwater capture systems, irrigation as part of landscape design, and non-plant features that are part of landscape design.

Program Student Learning Outcomes

1. Describe a variety of jobs in the landscaping industry and the associated job duties;
2. Discuss the advantages and disadvantages of various irrigation systems;
3. Describe a range of hardscaping features including the types of materials needed for specific projects and the environment in which they are used;
4. Demonstrate an understanding of the safety in the workplace;
5. Effectively use correct terminology to explain tasks, materials, and standards in the industry.

Adult Ed: Introduction To Landscaping II Requirements - Complete 142.00 Hours

ADED 740	OSHA 10 Certification Preparation	14.00
ADED 742.1	Hardscaping 1: Irrigation	40.00
ADED 742.2	Hardscaping 2: Non-Plant Features	40.00

Complete 1 course from below:

ADED 721	Workplace Arithmetic--Part 1	18.00
CSKL 722	Workplace Arithmetic--Part 2	18.00
ADED 748.5	Introduction to Sprinkler Repair and Maintenance	24.00
ADED 748.6	Landscape Equipment Operations	48.00

AE: Personal Care Attendant

Program of Study Code: 005113

Term Effective: Summer 2025

128 Hours

(707) 521-7962

socoadulted@gmail.com (mailto:socoadulted@gmail.com)

Program Description:

The Adult Ed: Personal Care Attendant Certificate of Completion provides a sequence of courses that prepare and train students to work as personal care attendants in homes and other institutional settings. This three-course sequence covers basic care, dementia and end of life care, and a practicum working with professionals who provide various kinds of care.

Program Student Learning Outcomes

1. Demonstrate a knowledge of all aspects of basic care, dementia, end of life care, and an understanding of the kinds of position within the field;
2. Prepare to apply for a position as a personal care attendant.

Adult Ed: Personal Care Attendant - Complete 128.00 Hours

ADED 737.1	Personal Care Attendant 1: Basic Care	48.00
ADED 737.2	Personal Care Attendant 2: Dementia and End of Life Care	48.00
ADED 737.3	Personal Care Attendant 3: Practicum	24.00
ADED 730	First Aid, CPR, and AED	8.00

AE: Small Business Management

Program of Study Code: 005086

Term Effective: Summer 2025

60 Hours

(707) 521-7962

socoadulted@gmail.com (mailto:socoadulted@gmail.com)

Program Description:

The Adult Ed: Small Business Management Certificate of Completion provides a sequence of courses that will help a small business-owner to achieve greater success and profitability by introducing key elements of supervisory management, customer service, marketing, and updating or modifying an existing business plan.

Program Student Learning Outcomes

1. Explain and demonstrate basic principles of business management;
2. Modify an existing business plan.

Adult Ed: Small Business Management - Complete 60.00 Hours

ADED 753	Marketing for a Small Business	24.00
ADED 756	Managing a Small Business	18.00
ADED 771	Customer Service	18.00

AE: Social Media For Business

Program of Study Code: 005126

Term Effective: Summer 2025

54 Hours

(707) 521-7962

socoadulted@gmail.com (mailto:socoadulted@gmail.com)

Program Description:

The Adult Ed: Social Media for Business Certificate provides a sequence of courses to help students learn marketing skills utilizing different social media platforms to successfully promote their business.

Program Student Learning Outcomes

1. Demonstrate professional practices to market a business on social media.
2. Understand user guidelines for a variety of social media platforms.
3. Effectively create and manage a business account for social media platforms, such as Facebook, Instagram, TikTok, Pinterest, LinkedIn, and WhatsApp.
4. Effectively create and manage a YouTube channel.
5. Create client engagement through posts and ads.

Adult Ed: Social Media For Business - Complete 54.00 Hours

ADED 763.1	Social Media for Business 1	18.00
ADED 763.2	Social Media for Business 2	18.00
ADED 763.3	Social Media for Businesses 3: YouTube	18.00

AE: Starting A Small Business

Program of Study Code: 005084

Term Effective: Summer 2025

96 Hours

(707) 521-7962

socoadulted@gmail.com (mailto:socoadulted@gmail.com)

Program Description:

The Adult Ed: Starting a Small Business Certificate of Completion provides a sequence of courses that lead to the creation of a complete business plan including researching and planning, small business finance, marketing, and writing and presenting the business plan.

Program Student Learning Outcomes

1. Demonstrate and explain the importance of a complete and well-researched business plan;
2. Create an effective business plan.

Adult Ed: Starting A Small Business - Complete 96.00 Hours

Complete 3 courses from below

ADED 751	How to Start a Small Business	24.00
ADED 752	Small Business Financing	24.00
ADED 753	Marketing for a Small Business	24.00

Complete 1 course from below

ADED 762.1	Computer Operations for the Workplace 1	24.00
ADED 762.2	Computer Operations for the Workplace 2	24.00
ADED 762.3	Computer Operations for the Workplace 3	24.00
ADED 762.4	Computer Operations for the Workplace 4	24.00
ADED 762.5	Computer Operations for the Workplace 5	24.00
ADED 764.1	Google Tools and Applications- Part 1: Drive and Docs	24.00
ADED 764.2	Google Tools and Applications- Part 2: Sheets	24.00
ADED 764.3	Google Tools and Applications- Part 3: Slides	24.00

AE: Tax Preparation

Program of Study Code: 005124

Term Effective: Summer 2025

48 Hours

(707) 521-7962

socoadulted@gmail.com (mailto:socoadulted@gmail.com)

Program Description:

The Adult Ed: Tax Preparation Certificate is a two-course sequence covering basic tax law and tax preparation. The certificate is designed to prepare students to file personal federal and state tax returns for clients and/or volunteer for the free tax preparation program EarnIt! KeepIt! SaveIt!

Students will learn how to: navigate the IRS website to find information, prepare and file federal and state tax returns using MyFreeTaxes and TaxSlayer, renew or apply for a new Individual Taxpayer Identification Number (ITIN), make payments to the IRS and track the status of a refund.

Program Student Learning Outcomes

1. Demonstrate a basic knowledge of tax law.
2. Complete and file state and federal income tax forms electronically.

Adult Ed: Tax Preparation - Complete 48.00 Hours

ADED 754.1	Introduction to Basic Tax Law	24.00
ADED 754.2	Tax Return Preparation and Filing	24.00

AE: Web-Based Tools & Appls

Program of Study Code: 005119

Term Effective: Summer 2025

120 Hours

(707) 521-7962

socoadulted@gmail.com (mailto:socoadulted@gmail.com)

Program Description:

The Adult Ed: Web-Based Tools and Applications Certificate of Completion provides a sequence of courses that assist students to build competency in web-based applications and programs for personal and professional use. Students will advance their knowledge of Google Suite apps: Drive,

Docs, Sheets, Slides, Forms, Blogger, Photos, and Sites. These tools can be applied to careers in agriculture, business, communications, education, healthcare, manufacturing, municipal services, the non-profit sector, science, and technology.

Program Student Learning Outcomes

1. Understand and utilize Google Suite apps: Drive, Docs, Sheets, Slides, Forms, Blogger, Photos and Sites;
2. Create, edit and share documents utilizing Google Drive, Docs and Sheets;
3. Create, format, share, import and convert a Google Slides presentation with textual and visual elements;
4. Create, edit and send a Google Form;
5. Create and manage a blog using Google Blogger;
6. Upload, download, edit and share photos and create and share albums in Google Photos;
7. Create, update, share, preview and publish a Google Site.

Adult Ed: Web-Based Tools And Applications - Complete 120.00 Hours

ADED 764.1	Google Tools and Applications- Part 1: Drive and Docs	24.00
ADED 764.2	Google Tools and Applications- Part 2: Sheets	24.00
ADED 764.3	Google Tools and Applications- Part 3: Slides	24.00
ADED 764.4	Google Tools and Applications- Part 4: Forms and Blogger	24.00
ADED 764.5	Google Tools and Applications- Part 5: Photos and Sites	24.00

AE: Workforce Preparation

Program of Study Code: 005111

Term Effective: Summer 2025

86 Hours

(707) 521-7962

socoadulted@gmail.com (mailto:socoadulted@gmail.com)

Program Description:

The Adult Ed: Workforce Preparation Certificate of Completion provides a sequence of courses that prepare and train students to work in a wide variety of workplace and industrial environments.

Program Student Learning Outcomes

1. Describe and explain the importance of soft skills in a variety of workplaces;
2. Prepare to apply for a position in private or public employment.

Adult Ed: Workforce Preparation - Complete 86.00 Hours

ADED 766.1	Workforce Preparation 1: Soft Skills in the Workplace	12.00
ADED 766.2	Workforce Preparation 2: Lifelong Learning/Professionalism	12.00
ADED 766.3	Workforce Preparation 3: Communication, Customer Service	12.00
ADED 766.5	Workforce Preparation 5: Transition To Careers: Practicum	32.00
ADED 766.7	Workforce Preparation 7: Introduction to Workplace	18.00

Writing

AE: Workplace Computer Ops

Program of Study Code: 005114

Term Effective: Summer 2025

120 Hours

(707) 521-7962

socoadulted@gmail.com (mailto:socoadulted@gmail.com)

Program Description:

The Adult Ed: Computer Operations for the Workplace Certificate of Completion provides a sequence of courses to build competency in MS Word, Excel, and PowerPoint for personal and professional use. Students will learn to create and format a variety of documents in MS Word; create and format simple and more advanced worksheets using formulas and graphic elements in MS Excel; and create and format PowerPoint presentations. These tools can be applied to careers in agriculture, business, communications, education, healthcare, manufacturing, municipal services, the non-profit sector, science, and technology.

Program Student Learning Outcomes

1. Create and format a variety of documents in MS Word;
2. Create and format simple worksheets in MS Excel;
3. Add formulas and insert charts and graphs in MS Excel;
4. Create and format a presentation with textual and visual elements in MS PowerPoint.

Adult Ed: Computer Operations For The Workplace - Complete 120.00 Hours

ADED 762.1	Computer Operations for the Workplace 1	24.00
ADED 762.2	Computer Operations for the Workplace 2	24.00
ADED 762.3	Computer Operations for the Workplace 3	24.00
ADED 762.4	Computer Operations for the Workplace 4	24.00
ADED 762.5	Computer Operations for the Workplace 5	24.00

AGAS: Livestock & Equine Mgmt

Program of Study Code: 003148

Term Effective: Summer 2025

24.00 Units

(707) 527-4710

info-agnr@santarosa.edu (mailto:info-agnr@santarosa.edu)

Program Description:

This is a Certificate of Achievement. Animal Science is the study of animals that provide food, fiber, & companionship for mankind. Technological advances in the animal sciences have contributed to a safe, healthy, abundant, & inexpensive food supply. Income from animal agriculture contributes to more than 50 percent of the economic returns of American agriculture to the U.S. economy and accordingly, career opportunities abound for those trained in animal science. The United States Department of Agriculture (USDA) reported that more than 48,000 jobs will be created annually for graduates with expertise in agriculture and related industries. Animal Science isn't just about production of livestock for food and fiber. It also includes today's multi-billion dollar horse industry which is diverse, progressive and incorporates a broad set of technological advancements, requiring individuals who are knowledgeable and skilled to work in this multi-faceted field.

Program Student Learning Outcomes

1. Identify best management practices strategies for managing horses and/or livestock that will improve animal quality, protect the natural resources and ensure economic viability of the livestock and equine industry; and
2. Define nutritional needs and demonstrate proper feeding techniques; and
3. List common infectious diseases and parasites and explain the role of preventative health and considerations in developing a herd health management plan; and
4. Demonstrate knowledge of practical reproductive management of livestock and/or horses.

Animal Science: Livestock And Equine Management - Complete 24.00 Units

ANSC 2	Introduction to Farm Animal Health	3.00
ANSC 20	Basic Animal Science	3.00
ANSC 61	Livestock Feeding and Nutrition	3.00
ANSC 134	Livestock Reproduction	3.00

Complete any combination totaling at least 1.00 unit from the following:

AGRI 56	Agricultural Enterprise Project	2.00-4.00
AGRI 98	Independent Study in Agriculture	1.00-3.00
AGRI 99I	Agriculture Internship	0.50-8.00

Complete any combination totaling at least 9.00 units from the following:

ANSC 27	Beef Cattle Science	3.00
ANSC 52	Meat Science	3.00
ANSC 91	Rangeland Management	3.00
ANSC 153	Sustainable Agriculture Production Systems with Animals	3.00
ANSC 171	Livestock Behavior and Humane Management	1.00
EQSC 25	Equine Science	3.00

EQSC 80	Equine and Stable Management	3.00
EQSC 110	Equine Nutrition	1.00
EQSC 170	Farrier Science	3.00

Complete any combination totaling at least 2.00 units from the following:

AGBU 2	Agricultural Computer Applications	3.00
AGME 50	Agricultural Machinery and Equipment Skills	3.00
WELD 170	Beginning Welding: Fundamentals of Arc and Gas Welding	2.00

AGEH: Landscape Constr & Maint

Program of Study Code: 003134

Term Effective: Summer 2025

22.00 Units

(707) 527-4409

jgrogan@santarosa.edu (mailto:jgrogan@santarosa.edu)

Program Description:

The Environmental Horticulture: Landscape Construction and Maintenance Certificate of Achievement program deals with all aspects of plant use and site enhancements in the landscape. This is the most advanced level certificate in the Landscaping program.

Program Student Learning Outcomes

1. Create a materials takeoff for hardscape features;
2. Develop the skills to perform landscape contractor construction skills;
3. Demonstrate proper landscape plant maintenance practices;

4. Develop proper water efficient practices in the landscape; and
5. Assess plants for landscape purposes.

Environmental Horticulture: Landscape Construction And Maintenance Requirements - Complete 22.00 Units

HORT 8	Landscape Plants: Summer/Fall	3.00
HORT 12	Landscape Plants: Winter/Spring	3.00
HORT 51	Introduction to Horticulture	3.00
HORT 80	Sustainable Landscape Management	3.00
HORT 91	Landscape Construction/Estimation	3.00
HORT 144	Landscape Irrigation	3.00

Complete any combination totaling at least 1.00 unit from the following:

AGRI 98	Independent Study in Agriculture	1.00-3.00
AGRI 99I	Agriculture Internship	0.50-8.00

Complete any combination totaling at least 3.00 units from the following:

AGBU 2	Agricultural Computer Applications	3.00
AGBU 56	Introduction to Agriculture Business and Management	3.00
AGBU 61	Agricultural Marketing	3.00
AGRI 60	Soil & Plant Nutrition	3.00
HORT 70	Plant Propagation	3.00
HORT 71	Nursery Production	3.00
HORT 93	Landscape Drafting and Design	3.00

Notes:

Only one unit of AGRI 98 Independent Study or AGRI 99I Work Experience/Internship is required, but students may elect to take additional units.

AGEH: Landscape Design

Program of Study Code: 003257

Term Effective: Summer 2025

25.00 Units

(707) 527-4409

jgrogan@santarosa.edu (mailto:jgrogan@santarosa.edu)

Program Description:

The Environmental Horticulture: Landscape Design Certificate of Achievement program prepares students for occupations within the landscape industry that require garden design skills. The certificate program emphasizes hands-on learning, and most courses incorporate lab activities that apply knowledge and skills in realistic settings.

Program Student Learning Outcomes

1. Apply proper landscape principles to an appropriate site;
2. Apply color media to the graphic presentation of a landscape plan; and
3. Prepare perspective drawings of a design.

Environmental Horticulture: Landscape Design - Complete 25.00 Units

HORT 8	Landscape Plants: Summer/Fall	3.00
HORT 12	Landscape Plants: Winter/Spring	3.00
HORT 51	Introduction to Horticulture	3.00

HORT 91	Landscape Construction/Estimation	3.00
HORT 93	Landscape Drafting and Design	3.00
HORT 144	Landscape Irrigation	3.00
HORT 195	CAD: Landscape Site Plans	3.00

Complete any combination totaling at least 1.00 unit from the following:

AGRI 98	Independent Study in Agriculture	1.00-3.00
AGRI 99I	Agriculture Internship	0.50-8.00

Complete any combination totaling at least 3.00 units from the following:

AGBU 2	Agricultural Computer Applications	3.00
AGBU 56	Introduction to Agriculture Business and Management	3.00
AGBU 61	Agricultural Marketing	3.00
HORT 70	Plant Propagation	3.00
HORT 71	Nursery Production	3.00
HORT 80	Sustainable Landscape Management	3.00
HORT 184	Introduction to Arboriculture	3.00
HORT 196	CAD: Advanced Landscape Design	3.00

Notes:

Only one unit of AGRI 98 Independent Study or AGRI 99I Work Experience/Internship is required, but students may elect to take additional units.

AGWS: Enology

Program of Study Code: 003291

Term Effective: Summer 2025

29.00 Units

(707) 527-4408

info-agnr@santarosa.edu (mailto:info-agnr@santarosa.edu)

Program Description:

The Wine Studies: Enology Certificate of Achievement emphasis, the study of winemaking, offers students an intense, hands-on, experience in fall and spring winery operations and essentialintroduction to chemistry, organic chemistry, and wine lab analysis. Santa Rosa Junior Collegeâ€™s Enology concentration is an interdisciplinary academic/occupational program between the College's outstanding Chemistry and Agriculture/Natural Resources Departments.

Program Student Learning Outcomes

1. Demonstrate knowledge of the fundamentals of winemaking and wine cellar practices including product evaluation; and
2. Demonstrate knowledge of general chemistry principles, wine microbiology fundamentals, and wine laboratory techniques; and
3. Demonstrate practices of wine analysis methods during cellaring operations.

Wine Studies Core Requirements - Complete 17.00 Units

AGBU 2	Agricultural Computer Applications	3.00
WINE 1	Introduction to Viticulture, Winemaking, Wines of the World	3.00
WINE 3	Introduction to Enology	4.00
WINE 42.2	Spring Winery Operations	2.00
WINE 70	Beginning Wine Sensory Analysis	1.50
WINE 110	Advanced Wine Sensory Analysis	1.50

Complete any combination totaling at least 2.00 units from the following:

AGRI 99I	Agriculture Internship	0.50-8.00
WINE 42.1	Fall Winery Operations	2.00

Wine Studies: Enology Emphasis Requirements - Complete 12.00 Units

Complete any combination totaling at least 12.00 units from the following:

CHEM 3A	General Chemistry Part 1: Lecture	3.00
CHEM 3AL	General Chemistry Part 1: Lab	2.00
CHEM 8	Introductory Organic Chemistry	5.00
CHEM 42	Introductory General Chemistry	4.00
WINE 55	Lab Analysis of Wines	3.00

AGWS: Wine Cellar Worker

Program of Study Code: 003356

Term Effective: Summer 2025

20.00 Units

(707) 527-4363

info-agnr@santarosa.edu (mailto:info-agnr@santarosa.edu)

Program Description:

The Wine Studies: Wine Cellar Worker certificate of achievement teaches students, through hands-on experience, the theory and practices used in the production of wine, including basic grape growing practices and vineyard decisions, steps in the winemaking process from harvest to

bottling, basic wine lab analyses, and use of winery production equipment. Students can also get a general background in the wines of Sonoma County and the world. The Wine Cellar Worker certificate can be completed in one year.

Program Student Learning Outcomes

1. Execute all tasks required of an entry-level wine cellar worker.
2. Describe the reason for winemaking procedures that are executed by a cellar worker.

Wine Studies: Wine Cellar Worker Requirements - Complete 20.00 Units

CS 61.1A	Microsoft Excel, Part 1	1.50
VIT 55	Basic Wine Grape Viticulture	3.00
WINE 3	Introduction to Enology	4.00
WINE 42.1	Fall Winery Operations	2.00
WINE 42.2	Spring Winery Operations	2.00
WINE 70	Beginning Wine Sensory Analysis	1.50
WINE 110	Advanced Wine Sensory Analysis	1.50

Complete any combination totaling at least 3.00 units from the following:

VIT 1	Introduction to Viticulture, Winemaking, Wines of the World	3.00
WINE 1	Introduction to Viticulture, Winemaking, Wines of the World	3.00

Complete any combination totaling at least 1.50 units from the following:

WINE 111.1	Sonoma American Viticulture Areas-North County	1.50
WINE 111.2	Sonoma American Viticulture Areas-South County	1.50

AGWS: Wine Hosp & Marketing

Program of Study Code: 003289

Term Effective: Summer 2025

24.00 Units

(707) 527-4408

info-agnr@santarosa.edu (mailto:info-agnr@santarosa.edu)

Program Description:

The Wine Studies: Wine Hospitality and Direct Marketing Certificate of Achievement prepares students with skills such as serving wine according to professional standards, planning and effectively publicizing wine industry events, selling wine direct to consumers, and effectively using social media. In addition, the wine core classes give students a thorough understanding of winemaking procedures, principles of wine tasting and analysis, computer programs used in wineries, and knowledge of wines produced locally, regionally, and internationally. The Wine Hospitality and Direct Marketing certificate prepare students for specific job opportunities that include wine consultant, server, tasting room representative, wine sales specialist, wine educator, wine club administrator, and winery and restaurant event staff.

Program Student Learning Outcomes

1. Demonstrate knowledge of skills such as serving wine according to professional standards including an understanding of wine evaluation; and
2. Demonstrate the skills required for planning an effective publicity program for a wine industry event; and
3. Discuss wine regions and characteristics of grape varieties suited to specific regions; and
4. Demonstrate knowledge of the fundamentals of the wine industry including basic enology and business concepts.

Wine Studies: Wine Hospitality And Direct Marketing - Complete 24.00 Units

AGBU 2	Agricultural Computer Applications	3.00
WINE 1	Introduction to Viticulture, Winemaking, Wines of the World	3.00
WINE 70	Beginning Wine Sensory Analysis	1.50
WINE 103	Wine Direct to Consumer Sales	1.50
WINE 110	Advanced Wine Sensory Analysis	1.50
WINE 128	Developing and Maintaining Wine Social Media Campaigns	1.50
WINE 130	Wine Service and Hospitality	1.50
WINE 131	Wine Industry Event Planning	1.50
WINE 132.1	Tasting Room Operations	2.00

Complete any combination totaling at least 4.00 units from the following:

WINE 42.1	Fall Winery Operations	2.00
And		
WINE 42.2	Spring Winery Operations	2.00
or		
WINE 3	Introduction to Enology	4.00

Complete any combination totaling at least 1.50 units from the following:

WINE 111.1	Sonoma American Viticulture Areas-North County	1.50
WINE 111.2	Sonoma American Viticulture Areas-South County	1.50

Complete any combination totaling at least 1.50 units from the following:

AGRI 56	Agricultural Enterprise Project	2.00-4.00
AGRI 98	Independent Study in Agriculture	1.00-3.00
AGRI 99I	Agriculture Internship	0.50-8.00
CUL 258.3	Wine and Food Pairing	1.50
WINE 101	Wine Sales	1.50
WINE 102	Wine Marketing	1.50
WINE 109	Wine Club Creation, Maintenance, and Promotion	1.50
WINE 112	Wine Regions of California	1.50
WINE 116	Wines of Italy	1.50
WINE 117	Wines of France	1.50
WINE 119	An Examination of Pinot Noir	1.50
WINE 123	Causation and Detection of Wine Faults	1.50
WINE 124	Cabernet Sauvignon	1.50
WINE 132.2	Tasting Room Management	2.00

AGWS: Wine Marketing

Program of Study Code: 003290

Term Effective: Summer 2025

26.50 Units

(707) 527-4408

info-agnr@santarosa.edu (mailto:info-agnr@santarosa.edu)

Program Description:

The Wine Studies: Wine Marketing Certificate of Achievement prepares students with skills such as constructing a wine marketing plan, applying management and business principles to wine marketing, describing wine distribution methods and wine markets, calculating prices in markets, and basic knowledge of retail wine sales.

Program Student Learning Outcomes

1. Demonstrate knowledge of skills such as constructing a wine marketing plan, applying management and business principles to wine marketing; and
2. Describe wine distribution methods and wine markets, calculation of pricing in markets, and basic knowledge of global retail wine sales.
3. Demonstrate knowledge of the fundamentals of the wine industry including product evaluation and basic enology concepts.

Wine Studies: Wine Marketing Requirements - Complete 26.50 Units

AGBU 2	Agricultural Computer Applications	3.00
BMK 50	Marketing	3.00
WINE 1	Introduction to Viticulture, Winemaking, Wines of the World	3.00
WINE 70	Beginning Wine Sensory Analysis	1.50
WINE 101	Wine Sales	1.50
WINE 102	Wine Marketing	1.50
WINE 103	Wine Direct to Consumer Sales	1.50
WINE 110	Advanced Wine Sensory Analysis	1.50

Complete any combination totaling at least 4.00 units from the following:

WINE 42.1	Fall Winery Operations	2.00

And		
WINE 42.2	Spring Winery Operations	2.00
or		
WINE 3	Introduction to Enology	4.00

Complete any combination totaling at least 1.50 units from the following:

WINE 111.1	Sonoma American Viticulture Areas-North County	1.50
WINE 111.2	Sonoma American Viticulture Areas-South County	1.50

Complete any combination totaling at least 4.50 units from the following:

AGRI 56	Agricultural Enterprise Project	2.00-4.00
AGRI 99I	Agriculture Internship	0.50-8.00
WINE 109	Wine Club Creation, Maintenance, and Promotion	1.50
WINE 112	Wine Regions of California	1.50
WINE 116	Wines of Italy	1.50
WINE 117	Wines of France	1.50
WINE 119	An Examination of Pinot Noir	1.50
WINE 123	Causation and Detection of Wine Faults	1.50
WINE 124	Cabernet Sauvignon	1.50
WINE 128	Developing and Maintaining Wine Social Media Campaigns	1.50
WINE 130	Wine Service and Hospitality	1.50
WINE 131	Wine Industry Event Planning	1.50

AMT: CNC Machining II Tech

Program of Study Code: 003294

Term Effective: Summer 2025

19.00 Units

(707) 527-4488

wmccracken@santarosa.edu (mailto:wmccracken@santarosa.edu)

Program Description:

Advanced Manufacturing Technology: CNC Machining II offers both theoretical and hands-on training related to CNC Computer Numerical Control (CNC) machines. A student enrolling in the program should have the desire and ability to work with their hands, possess a high degree of mechanical aptitude and enjoy working in a shop environment. Individuals who complete the Advanced Manufacturing Technology: CNC Machining II Certificate of Achievement are prepared for employment in large and small manufacturing facilities as production workers, set-up persons, and CNC machine operators. This certificate is part of a career ladder. Since technological advances and continued expansion of the CNC machine tool industry has increased the demand for well trained, entry-level technicians locally, state-wide, and nationally, students may choose to complete additional certificates, such as individuals with certificate level knowledge of CNC machines and Computer-aided Manufacturing (CAM) are especially in demand. For students interested in an Associate Degree, an Advanced Manufacturing major is available.

Program Student Learning Outcomes

1. Identify intermediate CNC machining tools and fixtures and;
2. Write a program using G (General Function) and M (Miscellaneous Function) codes; and
3. Describe the differences between X, Y, and Z axis.

CNC Machining II Certificate Requirements - Complete 19.00 Units

MACH 51.1A MACH 80A	Beginning Machine Tool Technology	3.00

Computer Numeric Control Machining I		5.00
MACH 80B	Computer Numeric Control Machining II	5.00
MACH 161	Metallurgy	3.00
MACH 162	Blueprint Reading for Machine and Related Industries	3.00

Notes:

Certificate will be awarded upon successful completion of all courses with a grade of "C" or better.

AMT: Machine Tool Tech

Program of Study Code: 005044

Term Effective: Summer 2025

12.00 Units

(707) 527-4488

wmccracken@santarosa.edu (mailto:wmccracken@santarosa.edu)

Program Description:

The Advanced Manufacturing Technology: Basic Manual Machine Skills Certificate offers both theoretical and hands-on training related to manual lathes, vertical mills, drill presses, sawing machines and hand tools. A student enrolling in the program should have the desire and ability to work with their hands, possess a high degree of mechanical aptitude and enjoy working in a shop environment. Individuals who complete the Advanced Manufacturing Technology: Basic Manual Machine Skills Certificate program are prepared for employment as machine operators in manual machine shops and automotive machine shops. This certificate is part of a career ladder. Since technological advances and continued expansion of the machine tool industry have increased the demand for well trained, entry-level technicians locally, state-wide, and nationally. Students may

choose to complete additional certificates, such as individuals with certificate level knowledge of Computer Numerical Control (CNC) machines and Computer-aided Manufacturing (CAM) are especially in demand. For students interested in an Associate Degree, an Advanced Manufacturing Technology major is available.

Program Student Learning Outcomes

1. Machine a threaded pin to industry specifications.
2. When given specific tolerances, be able to determine high and low limits for a manufactured part.
3. Describe applications of design, manufacturing, and fabrication applicable to non-ferrous metals.

Basic Manual Machine Requirements - Complete 12.00 Units

MACH 51.1A	Beginning Machine Tool Technology	3.00
MACH 51.1B	Advanced Machine Tool Technology	3.00
MACH 161	Metallurgy	3.00
MACH 162	Blueprint Reading for Machine and Related Industries	3.00

Notes:

Certificate will be awarded upon successful completion of all courses with a grade of "C" or better.

Apprenticeship: Roofing

Program of Study Code: 005083

Term Effective: Summer 2025

5.00 Units

(707) 527-4329

guser73@santarosa.edu (mailto:guser73@santarosa.edu)

Program Description:

The Skills Certificate in Apprenticeship: Roofing may be hard work, but it is also very rewarding, particularly for those individuals who are willing to learn and grow as a professional craftsperson. Many apprentice roofers who have moved through apprenticeship have become highly compensated foremen of their own crews with good companies, others have grown into successful roofing contractors or consultants, and some have even come back to the classroom as IRCC trainers. The sky is the limit. Roofing has become increasingly technical and demanding. Skilled workers are sought after and command competitive wages and job security. Students accepted into the IRCC's apprenticeship program for roofers will develop those skills, combining classroom instruction with hands-on field exercises and a variety of audio-visual aids. You can find more information about the application process, training, and career opportunities here: https://ircc.org/employer-resources-for-apprentices.

Program Student Learning Outcomes

1. Describe and demonstrate roofing principles and regulations related to the roofing trade.
2. Apply best practices in practical environment related to the roofers' trade.
3. Qualify for a completion certificate in First Aid training.

Apprenticeship: Roofing - Complete 5.00 Units

APED 353.1	Apprentice Roofers, Module 1	0.50
APED 353.2	Apprentice Roofers, Module 2	0.50
APED 353.3	First Aid for Roofers, Module 3	0.50
APED 353.4	Apprentice Roofers, Module 4	0.50

APED 353.5	Apprentice Roofers, Module 5	0.50
APED 353.6	Apprentice Roofers, Module 6	0.50
APED 353.7	Apprentice Roofers, Module 7	0.50
APED 353.8	Maintenance, Repair and Roofing, Module 8	0.50
APED 353.9	Apprentice Roofers, Module 9	0.50
APED 354.1	Apprentice Roofers, Module 10	0.50

ArlRmotSnsng&Photogrammtry

Program of Study Code: 003379

Term Effective: Summer 2025

27.00 Units

(707) 527-4376

rparks@santarosa.edu (mailto:rparks@santarosa.edu)

Program Description:

This Certificate offers an introduction to the fundamentals of Aerial Photogrammetry and Remote Sensing, Mission Planning, Data Management, and Data Processing with emphasis on processing Unmanned Aerial Vehicles (UAVs, aka drones) data. For drone flight training, see the Computer Studies department (https://cs.santarosa.edu/drone).

Program Student Learning Outcomes

1. Plan aerial remote sensing missions.

2. Gain familiarity with the concept of ground control for aerial photogrammetry and remote sensing.
3. Gain familiarity with the least squares statistical method relating to aero triangulation and aerial survey control.
4. Gain a basic proficiency in photogrammetric and remote sensing data processing and preparation.

Aerial Remote Sensing And Photogrammetry Core Courses - Complete 27.00 Units

CEST 85	CADD for Civil, Surveying and Land Development	3.00
GIS 40	Introduction to Geographic Information Systems (GIS)	4.00
SURV 56	Introduction to GPS Land Surveying	4.00
SURV 60	Introduction to Plane Surveying	4.00
SURV 62	Introduction to Aerial Remote Sensing & Photogrammetry	3.00
SURV 63	Advanced Aerial Remote Sensing and Photogrammetry	3.00
APTE 191	Problem Solving in Civil Engineering Technology	3.00
CEST 51	Civil Drafting Technology	3.00

AUTO Electrical Tech

Program of Study Code: 005054

Term Effective: Summer 2025

5.00 Units

(707) 535-3772

dlemmer@santarosa.edu (mailto:dlemmer@santarosa.edu)

Program Description:

The Automotive Technology: Electric and Electronic Systems Specialist Skills Certificate covers the fundamentals of automotive electrical and electronic systems including service and repair of starting, charging, and other chassis electrical systems. This certificate prepares students to pass the A6 ASE (Automotive Service Excellence) certification exam.

Program Student Learning Outcomes

1. Utilize different types of electrical diagnostic test equipment.

Automotive Technology: Electric And Electronics Systems Specialist Requirements - Complete 5.00 Units

AUTO 156.1	Automotive Electrical System	5.00

Notes:

The Certificate is awarded upon completion of the course with a grade of "C" or better.

AUTO Engine Machining

Program of Study Code: 003299

Term Effective: Summer 2025

7.00 Units

(707) 535-3772

dlemmer@santarosa.edu (mailto:dlemmer@santarosa.edu)

Program Description:

The Automotive Technology: Engine Repair Specialist Skills Certificate trains students in the theory, design, operation, troubleshooting and overhaul of internal combustion automobile engines and prepares students to pass the A1 ASE (Automotive Service Excellence) Engine Repair certification exam.

Program Student Learning Outcomes

1. Troubleshoot and overhaul an internal combustion automobile engine.

Automotive Technology: Engine Repair Specialist Requirements - Complete 7.00 Units

AUTO 151	Automotive Engines	7.00

Notes:

The Certificate is awarded upon completion of the course with a grade of "C" or better.

AUTO HVAC Tech

Program of Study Code: 005055

Term Effective: Summer 2025

5.50 Units

(707) 535-3772

dlemmer@santarosa.edu (mailto:dlemmer@santarosa.edu)

Program Description:

The Automotive Technology: Heating and Air Conditioning Systems Specialist Skills Certificate trains students in the theory, service, and repair of many types of automotive air conditioning and heating systems. The certificate prepares students to pass the A7 ASE (Automotive Service Excellence) certification exam.

Program Student Learning Outcomes

1. Identify and describe the theory, service and repair of common types of automotive heating and air conditioning systems.

Automotive Technology: Mobile Heating And Air Conditioning Systems - Complete 5.50 Units

AUTO 126	Mobile Heating and Air Conditioning Systems	2.50

Complete any combination totaling at least 3.00 units from the following:

AUTO 80	Introduction to Automotive Technology	3.00
DET 179	Diesel Equipment Foundation and Safety	3.00

Notes:

The Certificate is awarded upon completion of the course with a grade of "C" or better.

AUTO Powertrain Tech

Program of Study Code: 005078

Term Effective: Summer 2025

12.00 Units

(707) 535-3772

dlemmer@santarosa.edu (mailto:dlemmer@santarosa.edu)

Program Description:

The Automotive Technology: Powertrain Systems Performance & Electronics Specialist Certificate prepares students to pass the A6 and A8 ASE (Automotive Service Excellence) Certification Exams.

Program Student Learning Outcomes

1. Identify and define function of sensors, actuators and powertrain components;
2. Use diagnostic tools and equipment to analyze and diagnose common problems; and
3. Utilize different types of electrical diagnostic test equipment.

Automotive Technology: Powertrain Systems Performance & Electronics Specialist - Complete 12.00 Units

AUTO 158.1	Automotive Engine Performance & Emission Control	7.00
AUTO 156.1	Automotive Electrical System	5.00

Automotive Chassis Tech

Program of Study Code: 003298

Term Effective: Summer 2025

7.00 Units

(707) 535-3772

dlemmer@santarosa.edu (mailto:dlemmer@santarosa.edu)

Program Description:

The Automotive Technology: Brakes, Steering and Suspension Specialist Skills Certificate offers an in-depth study of drivetrain systems, including operation, diagnosis, service and overhaul of most automatic and manual transmissions and trans axles, drive axles and all wheel drive system. The certificate prepares students to pass the A2 and A3 ASE (Automotive Service Excellence) certification exams.

Program Student Learning Outcomes

1. Demonstrate the knowledge needed to pass the A.S.E. Brake, Suspension, and Steering certificate exams.

Automotive Technology: Brakes, Steering And Suspension Specialist Requirements - Complete 7.00 Units

AUTO 154	Automotive Brakes, Steering, and Suspension	7.00

Notes:

The certificate will be awarded upon completion of the course with a grade of "C" or better.

Automotive Diagnostic Tech

Program of Study Code: 003394

Term Effective: Summer 2025

26.00 Units

(707) 522-2601

jkosten@santarosa.edu (mailto:jkosten@santarosa.edu)

Program Description:

The Automotive Diagnostic Technician Certificate offers both theoretical and hands-on training, including engine theory, fuel systems, heating ventilation and air conditioning, pollution control systems, electrical systems, drive trains, suspension systems, and hybrid & electric vehicle systems. Course work prepares students to take the Automotive Service Excellence (ASE) exams. Students enrolling in the program should have the desire and ability to work with their hands, demonstrate critical thinking, possess a high degree of mechanical aptitude, and enjoy working in a shop environment. Program completers should be able to find employment as advanced entry-level apprentice automotive technicians.

Program Student Learning Outcomes

1. Demonstrate the correct use of safety procedures utilized by a mobile equipment repair technician.
2. Locate and interpret technical manuals from online computerized databases.
3. Demonstrate the appropriate use and maintenance of hand, shop, and precision tools.
4. Prepare initial, revised, and final repair orders in compliance with California law (BAR).
5. Identify engine block assembly components and configurations.
6. Demonstrate the proper steps to remove a cylinder head; inspect gasket condition; install cylinder head and gasket; tighten according to manufacturer's specification and procedure.
7. Demonstrate the proper steps for performing a timing belt replacement and setting the timing belt, crankshaft, and camshafts in proper positions.
8. Demonstrate the precautions (personal and shop safety procedures) needed to safely work with high voltage systems.
9. Demonstrate acquired knowledge related to the components used of modern Hybrid/ Electronic vehicles.
10. Demonstrate familiarity with reference materials such as schematics, flow charts, logic trees, and workshop manuals to aid in battery system troubleshooting.
11. Demonstrate how to perform basic maintenance related to hybrid and electric vehicles.

12. Demonstrate how to diagnose a basic hybrid or electric vehicle fault using standard diagnostic equipment.
13. Research and identify correct procedures and specifications for maintenance and repair of automatic transmissions and transaxle systems.
14. Demonstrate the proper use of a Digital Multimeter (DMM) during diagnosis of electrical circuit problems, including: source voltage, voltage drop, current flow, and resistance.
15. Analyze and diagnose a mobile equipment charging system using appropriate electrical tools and equipment.
16. Analyze and diagnose a mobile equipment starting system using appropriate electrical tools and equipment.
17. Analyze and diagnose a mobile equipment low-voltage battery system using appropriate electrical tools and equipment.
18. Test the Controller Area Network (CAN) BUS system signal with a Digital Storage Oscilloscope (DSO). Set up the DSO to capture the CAN hi (+) and CAN lo (-) signals.
19. Identify and describe the theory, service, and repair of common types of automotive heating and air conditioning systems.
20. Use industry standard recovery, recycling, and recharging equipment to diagnose and service automotive air conditioning systems.
21. Explain the operation, troubleshooting and repair of the ignition, fuel and emission control systems of late model automobiles.
22. Demonstrate repair of automotive ignition, fuel, and integrated electronic engine controls.
23. Perform diagnosis, service, and maintenance procedures in a timely manner to industry standards.

Automotive Diagnostic Technician Certificate - Complete 26.00 Units

ATL 101	Transportation Information Systems and Shop Practices	3.00
ATL 105	Service Writing and Shop Management	2.00
ATL 110	Internal Combustion Engine Theory and Repair	3.00
ATL 111	Electric and Hybrid Vehicle Powertrain Systems	3.00
ATL 120	Automotive Automatic Transmission and Transaxle Systems	3.00

ATL 161	Mobile Electrical Systems 1	3.00
ATL 162	Mobile Electrical Systems 2	3.00
ATL 170	Mobile Heating and Air Conditioning Systems	3.00
ATL 180	Internal Combustion Engine Performance	3.00

Automotive MLR Tech

Program of Study Code: 003389

Term Effective: Summer 2025

32.00 Units

(707) 522-2601

jkosten@santarosa.edu (mailto:jkosten@santarosa.edu)

Program Description:

The Automotive Maintenance and Light Repair Certificate offers both theoretical and hands-on training, including engine theory, fuel systems, heating ventilation and air conditioning, pollution control systems, electrical systems, drive trains, brake systems, suspension systems, and hybrid and electric vehicle systems. Course work prepares students to take the Automotive Service Excellence (ASE) exams. Students enrolling in the program should have the desire and ability to work with their hands, demonstrate critical thinking, possess a high degree of mechanical aptitude, and enjoy working in a shop environment. Program completers should be able to find employment as advanced entry-level apprentice automotive technicians.

Program Student Learning Outcomes

1. Demonstrate the correct use of safety procedures utilized by a mobile equipment repair technician.
2. Locate and interpret technical manuals from online computerized databases.
3. Demonstrate the appropriate use and maintenance of hand, shop, and precision tools.

4. Prepare initial, revised, and final repair orders in compliance with California law (BAR).
5. Identify engine block assembly components and configurations.
6. Demonstrate the proper steps to remove a cylinder head; inspect gasket condition; install cylinder head and gasket; tighten according to manufacturer's specification and procedure.
7. Demonstrate the proper steps for performing a timing belt replacement and setting the timing belt, crankshaft, and camshafts in proper positions.
8. Research and identify correct procedures and specifications for maintenance and repair of automatic transmissions and transaxle systems.
9. Research and identify correct procedures and specifications for maintenance and repair of manual transmission and drive train systems.
10. Research and identify correct procedures and specifications for maintenance and repair of suspension and steering systems.
11. Research and identify correct procedures and specifications for maintenance and repair of braking systems.
12. Demonstrate the proper use of a Digital Multimeter (DMM) during diagnosis of electrical circuit problems, including: source voltage, voltage drop, current flow, and resistance.
13. Analyze and diagnose a mobile equipment charging system using appropriate electrical tools and equipment.
14. Analyze and diagnose a mobile equipment starting system using appropriate electrical tools and equipment.
15. Analyze and diagnose a mobile equipment low-voltage battery system using appropriate electrical tools and equipment.
16. Test the Controller Area Network (CAN) BUS system signal with a Digital Storage Oscilloscope (DSO). Set up the DSO to capture the CAN hi (+) and CAN lo (-) signals.
17. Identify and describe the theory, service, and repair of common types of automotive heating and air conditioning systems.
18. Use industry standard recovery, recycling, and recharging equipment to diagnose and service automotive air conditioning systems.
19. Explain the operation, troubleshooting and repair of the ignition, fuel and emission control systems of late model automobiles.
20. Demonstrate repair of automotive ignition, fuel, and integrated electronic engine controls.
21. Perform diagnosis, service, and maintenance procedures in a timely manner to industry standards.

Automotive Maintenance And Light Repair - Complete 120.00 Hours

ATL 101

Transportation Information Systems and Shop Practices		3.00
ATL 105	Service Writing and Shop Management	2.00
ATL 110	Internal Combustion Engine Theory and Repair	3.00
ATL 120	Automotive Automatic Transmission and Transaxle Systems	3.00
ATL 130	Automotive Manual Transmissions and Drive Train Systems	3.00
ATL 140	Automotive Suspension and Steering Systems	3.00
ATL 150	Automotive Braking Systems	3.00
ATL 161	Mobile Electrical Systems 1	3.00
ATL 162	Mobile Electrical Systems 2	3.00
ATL 170	Mobile Heating and Air Conditioning Systems	3.00
ATL 180	Internal Combustion Engine Performance	3.00

Automotive Powertrain Tech

Program of Study Code: 003300

Term Effective: Summer 2025

6.00 Units

(707) 535-3772

dlemmer@santarosa.edu (mailto:dlemmer@santarosa.edu)

Program Description:

The Automotive Technology: Transmission Specialist Skills Certificate offers an in-depth study of automotive drivetrain systems, including operation, diagnosis, service and overhaul of most automotive automatic and manual transmissions and trans axles, drive axles and all wheel drive systems. Diagnosis of modern drivetrain systems is emphasized. The certificate prepares students to pass the A2 and A3 ASE (Automotive Service Excellence) certification exams.

Program Student Learning Outcomes

1. Inspect, evaluate, diagnose and repair automotive drivetrain components.

Automotive Technology: Transmission Specialist Requirements - Complete 6.00 Units

AUTO 155	Automotive Drive Train	6.00

Notes:

The Certificate is awarded upon completion of the course with a grade of "C" or better.

Basic Academic Skills

Program of Study Code: 005059

Term Effective: Summer 2025

140 Hours

(707) 535-3761

aflores@santarosa.edu (mailto:aflores@santarosa.edu)

Program Description:

The Certificate of Completion in Basic Academic Skills provides basic math, reading, writing, social studies, science, and technology skills to prepare students for the General Education (GED) or other High School Equivalency (HSE) tests. The skills mastered will apply to entrylevel college preparation and for the workplace

Program Student Learning Outcomes

1. Solve multi-step numerical and word math problems ranging from basic operations through beginning concepts in geometry and algebra;
2. Identify and summarize the main ideas and important details in short (1-2 page) reading selections, including fiction, essays, newspaper articles, material from textbooks, and informational websites;
3. Prepare for and write a clear and coherent 1-2 page essay that addresses a given topic;
4. Proofread for and apply basic rules of Edited American English, including capitalization, punctuation, sentence construction and grammar;
5. Develop the knowledge and skills to pass the Reasoning Through Language Arts, Social Studies, Math, and Science subtests of the General Education Development (GED) or other High School Equivalency (HSE) tests.
6. Demonstrate academic skills including the use of technology for success in academic environment.

Non-Credit Basic Academic Skills Requirements - Complete 140.00 Hours

CSKL 731	Basic Academic Skills & GED Prep - Lang Arts/Soc Studies I	70.00
CSKL 732	Basic Academic Skills & GED Prep - Lang Arts/Soc Studies II	70.00
CSKL 741	Basic Academic Skills & GED Prep - Math/Science 1	70.00
CSKL 742	Basic Academic Skills & GED Prep - Math/Science 2	70.00

CSKL 733	Basic Academic Skills and GED Preparation III	105.00

Basic Arrhythmia Recognition

Program of Study Code: 005021

Term Effective: Summer 2025

2.00 Units

(707) 836-2920

jsnow@santarosa.edu (mailto:jsnow@santarosa.edu)

Program Description:

Application of basic principles of cardiac anatomy and physiology to recognize basic heart arrhythmias. Designed for health and allied care personnel who assume responsibility for cardiac monitoring in the pre-hospital and hospital setting.

Program Student Learning Outcomes

1. Identify a normal electrocardiogram; and
2. Identify common abnormal cardiac rhythms.

Basic Arrhythmia Recognition - Complete 2.00 Units

EMC 114	Basic Arrhythmia Recognition Course	2.00

Business: Bookkeeper

Program of Study Code: 003118

Term Effective: Summer 2025

24.50 Units

(707) 527-4435

aerdenebaatar@santarosa.edu (mailto:aerdenebaatar@santarosa.edu)

Program Description:

The Business: Bookkeeper Certificate of Achievement prepares the student as an entry-level bookkeeper working with the accountant in summarizing financial data and preparing financial statements. Students are trained to be members of an organization's team with the ability to exercise initiative and judgment, train co-workers, use technology, and assume responsibility without direct supervision.

Program Student Learning Outcomes

1. Analyze, categorize, calculate, record and report detailed financial information and commonly used financial statements and related reports, using generally accepted accounting principles (GAAP);
2. Analyze, categorize, calculate, record and report detailed payroll information including payment of wages along with associated payroll taxes and other liabilities;
3. Calculate, analyze and interpret a variety of mathematical business problems, ratios, comparisons, elementary statistics, and trends;
4. Demonstrate effective oral and written communication skills to report financial information and job seeking skills;
5. Use a computer to tabulate, calculate, record, organize and report financial information; and

Bookkeeper Requirements - Complete 24.50 Units

BBK 50	Computerized Bookkeeping and Accounting 1	3.00

BBK 52.1	Payroll Record Keeping and Reporting	3.00
BBK 53.1	QuickBooks Level 1	1.50
BBK 53.2	QuickBooks Level 2	1.50
BGN 81	Practical Business Math Skills	3.00
BGN 201	Basic Keyboarding	0.50
CS 60.1A	Microsoft Word, Part 1	1.50
CS 61.1A	Microsoft Excel, Part 1	1.50
CS 61.1B	Microsoft Excel, Part 2	1.50

Complete any combination totaling at least 3.00 units from the following:

BAD 1	Financial Accounting	4.00
BBK 51	Computerized Bookkeeping and Accounting 2	3.00

Complete any combination totaling at least 1.50 units from the following:

HR 62	Human Resource Records	1.00
HR 64	Human Resource Compensation Administration	1.00
HR 65	Human Resource Benefits Administration	1.50

Complete any combination totaling at least 3.00 units from the following:

BAD 52	Human Relations in Organizations	3.00
BGN 110	Introduction to the Administrative Professional	1.00
BGN 112	Marketing Your Skills	1.50
BBK 99I	Bookkeeper Internship	0.50-8.00
CS 63.1A	Microsoft Access, Part 1	1.50
CS 167.1	Microsoft Outlook	0.50

Business: Entrepreneurship

Program of Study Code: 003005

Term Effective: Summer 2025

12.00 Units

(707) 527-4435

wcomings@santarosa.edu (mailto:wcomings@santarosa.edu)

Program Description:

The Business: Entrepreneurship Certificate of Achievement is designed to provide students of any discipline with the tools and skills required to organize and plan their own business launch.

Program Student Learning Outcomes

1. Design, test, and assess business models for exploiting a new business opportunity, financial management or to change and grow an existing business.
2. Demonstrate a working knowledge of socially responsible and sustainable business practices.
3. Acquire tools for assessing product and market fit including understanding target markets and market segmentation, brand building, and performing effective industry and competitive analyses.

Business: Entrepreneurship Program Requirements - Complete 9.00 Units

BMK 50	Marketing	3.00
ESHP 106	Venture Launch	3.00
ESHP 101	Innovation	3.00

Business: Entrepreneurship Program Course Electives - Complete 3.00 Units

Complete any combination totaling at least 3.00 units from the following:

ESHP 115	Financial Basics and Cash Flow	1.50
ESHP 116	Ethics, Responsibility, and Sustainability	1.50

ESHP 117	Communications for Start-Ups	1.50
WEE 99I	Internship Work Experience Education	0.50-8.00

Business: Human Resources

Program of Study Code: 003325

Term Effective: Summer 2025

26.50 Units

(707) 527-4435

pphipps@santarosa.edu (mailto:pphipps@santarosa.edu)

Program Description:

Within every organization, at least one employee is responsible for the Human Resources activities. The Human Resource Administration Certificate of Achievement program of study provides students with the opportunity to gain skills that can be applied to any organization. These involve compliance with employment law when maintaining personnel files, tracking employee leaves, administering employee benefits, administering and regulating salaries, and maintaining payroll. Students learn how to handle confidential information and sensitive situations.

Program Student Learning Outcomes

1. Interpret and apply employment laws in a variety of complex human resource situations;
2. Demonstrate competency in specific human resource administrative responsibilities in the areas of hiring, salary administration, benefits administration, and records administration;
3. Apply necessary skills required for managing the complex human interactions and communications that take place in organizations; and
4. Demonstrate an understanding of the strategic role of human resource management in a modern organizational setting; and

5. Demonstrate the technical skills needed in the human resources field.

Business: Human Resource Administration Requirements - Complete 26.50 Units

BAD 52	Human Relations in Organizations	3.00
BMG 53	Oral Communication in Organizations	3.00
HR 60	Human Resource Management	3.00
HR 61	Human Resource Employment Law	1.50
HR 62	Human Resource Records	1.00
HR 63	Human Resource Hiring Process	1.00
HR 64	Human Resource Compensation Administration	1.00
HR 65	Human Resource Benefits Administration	1.50
HR 66	Human Resource Administration Current Applications	1.00
CS 61.1A	Microsoft Excel, Part 1	1.50
CS 61.1B	Microsoft Excel, Part 2	1.50

Complete any combination totaling at least 3.00 units from the following:

BAD 1	Financial Accounting	4.00
BBK 50	Computerized Bookkeeping and Accounting 1	3.00
BBK 52.1	Payroll Record Keeping and Reporting	3.00
BGN 112	Marketing Your Skills	1.50
BMG 55	Fundamentals of Financial Analysis	3.00
PSYC 34		

	The Psychology of Prejudice and Discrimination	3.00
WEE 99I	Internship Work Experience Education	0.50-8.00

Complete any combination totaling at least 4.50 units from the following:

BGN 71	Business English Grammar	3.00
BGN 100	Professional Business Writing	1.50
BMG 52	Business Communication	3.00
ENGL 1A	College Composition	4.00

Program Requirements Notes:

HR 66 must be the final course taken in the sequence for this program.

Notes:

HR 60 is the orientation course for this program.

Business: Management

Program of Study Code: 003380

Term Effective: Summer 2025

12.00 Units

(707) 527-4435

kzeck@santarosa.edu (mailto:kzeck@santarosa.edu)

Program Description:

The Business Management Certificate of Achievement is designed for students who are or will be working in a supervisory capacity. The coursework provides students with a broad foundation of information related to current supervisory issues, as well as the ability to practice with "hands-on" experiences. Students learn how to deal with employee issues in topics such as human resource management, mediation of conflict, and interviewing. Students learn to work with peers, through such classes as Effective Decision-Making, Managing Workgroups, and Managerial Leadership. Having completed the coursework, students are prepared for a range of issues dealing with managing people and building teams within an organization. Possible job titles include: Retail Store Manager, Restaurant Manager, and Manufacturing Supervisor.

Program Student Learning Outcomes

1. Apply necessary skills required for managing the complex human interactions and employee performance issues required of supervisors and managers;
2. Demonstrate analytical, quantitative, and decision-making skills necessary to manage a complex organizational setting;
3. Demonstrate communication and presentation skills, both in written and oral formats, required of supervisors and managers; and
4. Recognize and apply appropriate management and leadership principles needed to efficiently and effectively meet objectives in a diverse and fast-changing organizational setting.

Business Management Certificate Requirements - Complete 12.00 Units

BMG 50	Introduction to Management and Supervision	3.00
BMG 52	Business Communication	3.00
BMG 53	Oral Communication in Organizations	3.00

Complete any combination totaling at least 3.00 units from the following:

BGN 100	Professional Business Writing	1.50

BMG 55	Fundamentals of Financial Analysis	3.00
BMG 61	Skills for Managers	1.50
BMG 62.1	One-on-One Management Communication	1.00
BMG 62.4	Managing Workgroups	1.50
BMG 63.1	Motivation and Empowerment	1.50
BMG 63.4	Managerial Leadership	1.50
BMG 66.1	Effective Decision-Making	1.00
BMG 66.4	Project Management	1.50
BMG 67.4	Conflict Management	1.50
ESHP 115	Financial Basics and Cash Flow	1.50

Business: Marketing

Program of Study Code: 003122

Term Effective: Summer 2025

12.00 Units

(707) 527-4235

rgattinella@santarosa.edu (mailto:rgattinella@santarosa.edu)

Program Description:

Business: Marketing Certificate of Achievement prepares students to get an internship or entry level marketing position with a local business or non-profit, prepare for further marketing studies at a four-year college, improve marketing skills in their current job, or successfully market their own business.

Program Student Learning Outcomes

1. Design and develop a strategic marketing plan that can be used to launch a new business, enter new markets, or grow an existing business or nonprofit;
2. Understand how to use a broad range of marketing tactics to build and promote a successful business or nonprofit;
3. Relate current trends, buying behaviors, and social responsibility to effective market planning functions within an organization. And
4. Demonstrate specific marketable skills such as advertising campaign development, basic graphic design competency, or spreadsheet usage that will enhance business success and employment opportunities.

Business: Marketing Requirements - Complete 12.00 Units

BMK 50	Marketing	3.00
BMK 54	Advertising, Branding, & Digital Marketing	3.00
BMK 57	Introduction to Public Relations	1.50
BMK 59	Consumer Behavior	1.50

Complete any combination totaling at least 3.00 units from the following:

ART 82	Beginning Digital Photography	3.00
BAD 53	Introduction to Solving Business Problems With Spreadsheets	1.50
BMK 51	High Tech Selling and Pursuing a Sales Career	3.00
BMK 155	Digital Marketing Tools	1.50
CS 50A	Web Development 1	3.00
CS 70.1A	Adobe Photoshop 1	3.00
CS 71.11	Adobe Illustrator 1	3.00
CS 72.1A	Adobe InDesign 1	3.00
GD 20	Introduction to Typography and Letterforms	3.00
GD 51		

Introduction to Graphic Design		3.00
GD 54	Principles of Layout and Design	3.00
FMA 20	Introduction to Digital Filmmaking	4.00

Notes:

Upon completion of the Marketing Certificate, students are encouraged to seek out internships through **SRJC's Work Experience department (https://careerhub.santarosa.edu/work-experience)**.

Business:Account Clerk/Payroll

Program of Study Code: 003274

Term Effective: Summer 2025

16.00 Units

(707) 527-4435

aerdenebaatar@santarosa.edu (mailto:aerdenebaatar@santarosa.edu)

Program Description:

The Business: Account Clerk and Payroll Certificate of Achievement prepares the student as an entry-level accounts payable/accounts receivable clerk, with responsibilities including data entry. The curriculum includes basic accounting concepts, records management, spreadsheets, specialized payroll accounting, and reporting procedures, and other entry-level skills. Payroll is a specialized area of accounting with complicated federal and state government reporting and legal requirements. Employment opportunities exist in various business and government sectors, payroll service companies, and accounting firms. The payroll assistant generally reports to the payroll supervisor or accountant and will be involved in activities such as time tracking, record keeping, balancing payroll accounts, and tax returns. Account Clerks perform tasks such as

recording daily transactions in journals, posting figures into ledgers, handling payments and receipts, and computing payrolls. It requires skill in the operation of 10-key calculators, computers, and other office equipment. Programs encompass the integration of 21st Century workforce skills emphasizing communication, teamwork, project management, and problem-solving. Students desiring more advanced skills may wish to pursue the Bookkeeping Certificate of Achievement. Completion of the Business: Account Clerk and Payroll Skills Certificate fulfills a portion of the Bookkeeper Certificate of Achievement program. The employment outlook is very good. With additional training, individuals can progress to bookkeeper, accountant, and CPA (Certified Public Accountant).

Program Student Learning Outcomes

1. Analyze, categorize, calculate, record and report selected financial information and commonly used financial statements and related reports, using generally accepted accounting principles (GAAP);
2. Analyze, categorize, calculate, record and report basic advanced payroll information including payment of wages along with associated payroll tax liabilities; for both and state tax entities;
3. Calculate, analyze, and interpret a variety of mathematical business problems, comparisons, and elementary statistics;
4. Demonstrate effective oral and written communication skills to record and report various Human Resource, Payroll benefit, and financial information and job seeking skills;
5. Use a computer to tabulate, calculate, record, organize and report financial information.

Payroll/Account Clerk Requirements - Complete 16.00 Units

BBK 50	Computerized Bookkeeping and Accounting 1	3.00
BBK 52.1	Payroll Record Keeping and Reporting	3.00
BBK 53.1	QuickBooks Level 1	1.50
BGN 81	Practical Business Math Skills	3.00
BGN 201	Basic Keyboarding	0.50
CS 60.1A	Microsoft Word, Part 1	1.50
CS 61.1A	Microsoft Excel, Part 1	1.50

Complete any combination totaling at least 2.00 units from the following:

BAD 52	Human Relations in Organizations	3.00
BGN 110	Introduction to the Administrative Professional	1.00
BGN 112	Marketing Your Skills	1.50
CS 63.1A	Microsoft Access, Part 1	1.50
CS 167.1	Microsoft Outlook	0.50
HR 62	Human Resource Records	1.00
HR 64	Human Resource Compensation Administration	1.00
HR 65	Human Resource Benefits Administration	1.50

CA: Baking And Pastry

Program of Study Code: 003179

Term Effective: Summer 2025

19.00 Units

(707) 524-1843

skaldunski@santarosa.edu (mailto:skaldunski@santarosa.edu)

Program Description:

The Culinary Arts Baking and Pastry Certificate of Achievement is an intensive program designed for those interested in professional baking. It includes comprehensive study with an emphasis on application of fundamental baking techniques and ingredients. Students learn introductory baking skills and then move on to production baking in SRJC's retail bakery at the Culinary Arts Center.

Program Student Learning Outcomes

1. Define and use the basic terminology and techniques of the professional baker and pastry chef;

2. Demonstrate proficiency in advanced techniques for specific baking & pastry applications;
3. Demonstrate the importance of local and seasonal products in professional baking;
4. Demonstrate station organization, purchasing, storage, menu writing, and sanitation principles as they apply to food handling;
5. Demonstrate responsibility and team skills for the food service industry;
6. Determine and appraise career opportunities within the baking industry;
7. Critique, assess, and improve performance, listening and communication skills; and
8. Employ the diversity of cultural influences and values related to a professional culinary environment.

CA: Baking And Pastry Requirements - Complete 19.00 Units

CUL 230	Introduction to Culinary Arts	1.50
CUL 251A	Culinary Fundamentals 1	3.00
CUL 254	Introduction to Baking and Pastry	3.50
CUL 254.4	Purchasing and Bakeshop Management	1.00
CUL 254.5	Professional Plate Presentation	1.00
CUL 255	Production Baking	4.00
CUL 255.1	Specialty Production Baking	4.00
CUL 255.2	Careers in the Food and Beverage Industry	1.00

Notes:

A certificate will be granted upon completion of the required courses with a grade of "C" or better.

The Culinary Arts Program has five certificates and two A.A. degrees with classes in 8-week blocks. Before enrolling, please contact **Department Chair Betsy Fischer** (contact info below) to help with scheduling decisions. Phone number is also text number.

CA: Front House Operations

Program of Study Code: 003209

Term Effective: Summer 2025

9.00 Units

(707) 577-8358

bfischer@santarosa.edu (mailto:bfischer@santarosa.edu)

Program Description:

The Culinary Arts Front House Operations Skills Certificate is designed for individuals who are interested in learning professional dining room service skills. This 9.5-unit program prepares students for a variety of front house restaurant positions including service staff and front house managers. Instruction is offered in table service techniques, food and beverage operations, restaurant maintenance, culinary supervision and leadership, wine appreciation, wine and food affinities, and wine service. The full-time student can complete this program in one semester.

Program Student Learning Outcomes

1. Demonstrate station organization, storage, menu comprehension, and sanitation principles as they apply to food and beverage operation;
2. Determine career options in a variety of food and beverage operations;
3. Exercise appropriate front house management and customer service techniques.

CA: Front House Operations Requirements - Complete 9.00 Units

CUL 230	Introduction to Culinary Arts	1.50
CUL 255.2	Careers in the Food and Beverage Industry	1.00
CUL 258.1	Restaurant Dining Room Service	3.00
CUL 258.4		

	Introduction to Front House Operations	1.00
CUL 258.2	Restaurant Wine Service	1.00
CUL 258.3	Wine and Food Pairing	1.50

Notes:

A certificate will be granted upon completion of the required courses with a grade of "C" or better.

The Culinary Arts Program has five certificates and two A.A. degrees with classes in 8-week blocks. Before enrolling, please contact **Department Chair Betsy Fischer** (contact info below) to help with scheduling decisions. Phone number is also text number.

CA: Restaurant Dining Room Srv

Program of Study Code: 005009

Term Effective: Summer 2025

5.50 Units

(707) 577-8358

bfischer@santarosa.edu (mailto:bfischer@santarosa.edu)

Program Description:

The Culinary Arts: Restaurant Dining Room Service Skills Certificate program was created in response to the Sonoma County restaurant industry's pressing need for properly trained guest service staff. This certificate will provide short-term intensive training and equip students with the skills necessary to qualify for employment and perform with excellence on the job. This certificate can be completed in one 8-week block.

Program Student Learning Outcomes

1. Demonstrate station organization, storage, menu comprehension, and sanitation principles as they apply to food and beverage operation;
2. Exercise appropriate dining room management and customer service techniques; and
3. Demonstrate the importance of local and seasonal produce in the professional food industry.

Culinary Arts Restaurant Dining Room Service Requirements - Complete 5.50 Units

CUL 230	Introduction to Culinary Arts	1.50
CUL 258.1	Restaurant Dining Room Service	3.00
CUL 258.2	Restaurant Wine Service	1.00

Notes:

A certificate will be granted upon completion of the required course with a grade of "C" or better.

The Culinary Arts Program has five certificates and two A.A. degrees with classes in 8-week blocks. Before enrolling, please contact **Department Chair Betsy Fischer** (contact info below) to help with scheduling decisions. Phone number is also text number.

Child Dev: Assoc Teacher

Program of Study Code: 003144

Term Effective: Summer 2025

12.00 Units

(707) 527-4315

childdevelopment@santarosa.edu (mailto:childdevelopment@santarosa.edu)

Program Description:

The Child Development: Associate Teacher Skills Certificate meets requirements for the Associate Teacher level of the Child Development Permit issued by the State of California Commission on Teacher Preparation.

Program Student Learning Outcomes

1. Demonstrate an understanding of the needs, characteristics, and multiple influences on the development of children;
2. Describe the components of high quality care and education programs;
3. Evaluate play based environments and design activities that support positive, developmentally appropriate learning outcomes for all young children;
4. Identify effective guidance and interaction strategies that support all children's social learning, identity, and self-esteem;
5. Describe strategies that promote constructive relationships between programs, teachers, families, and their communities; and
6. Demonstrate familiarity with the ethical standards and professional behaviors that deepen understanding, knowledge, and commitment to the early childhood care and education profession.

Child Development: Associate Teacher Requirements - Complete 12.00 Units

CHLD 51	Principles and Practices of Early Childhood Education	3.00
CHLD 90.4	Introduction to Curriculum	3.00
CHLD 90.1	Child, Family, Community Interrelationships	3.00

Complete any combination totaling at least 3.00 units from the following:

CHLD 10	Child Growth and Development	3.00
CHLD 110.1	Developmental Trends of Children Under 3	1.50

CHLD 110.2	Developmental Trends in the Child Age 3-5 Years	1.50

Notes:

A grade of "C" or better is required for all certificate courses.

Civil Engineering Technology

Program of Study Code: 003267

Term Effective: Summer 2025

25.00 Units

(707) 527-4603

rparks@santarosa.edu (mailto:rparks@santarosa.edu)

Program Description:

The Civil Engineering Technology program Certificate of Achievement prepares students for variety of technical positions in the civil engineering and engineering construction professions. The program recommended course sequence is set up to allow the student to progress through four semesters and achieve an Associate's Degree or Certificate of Achievement.

Program Student Learning Outcomes

1. Define and describe civil engineering terminology, methods, procedures, standards and technology;
2. Perform mathematical, computer and statistical computations related to location, elevation, grade, distance, direction, area, volume and properties of civil engineering materials;
3. Communicate clearly and effectively in oral, written and graphic formats;
4. Prepare basic civil engineering documents and drawings using computer-aided drafting and geographic information systems technology;

5. Research, file, retrieve, analyze, locate and prepare basic drawings, maps, documents, records, reports and correspondence related to civil engineering projects;
6. Demonstrate basic analytical, critical thinking and decision-making skills in civil engineering, land surveying and development; and
7. Describe the influence/effect civil engineering, land surveying and development has on the local, regional, national and global communities.

Civil Engineering Technology Core Requirements - Complete 25.00 Units

APTE 191	Problem Solving in Civil Engineering Technology	3.00
CEST 51	Civil Drafting Technology	3.00
CEST 63	Subdivision Planning	3.00
CEST 64	Public Works Inspection and Testing	3.00
CEST 65	Public Works Plans and Estimating	3.00
CEST 85	CADD for Civil, Surveying and Land Development	3.00
CEST 192	Non-Technical Skills for the Civil Engineering Technician	3.00
GIS 40	Introduction to Geographic Information Systems (GIS)	4.00

Notes:

It is recommended that students who have not had high school courses in mathematics through plane geometry and second-year algebra/trig take the Math placement test **self-assessment** and consider enrolling in an appropriate course, PRIOR to enrolling in certificate program courses. Those students are also encouraged to contact the CESGT Program Coordinator to discuss their concerns.

As the CESGT Program is rigorous and extremely computer and technology-intensive, for students with limited computer literacy, CS 5 is recommended. Please contact the program coordinator or a counselor for more information.

Commercial Music

Program of Study Code: 003326

Term Effective: Summer 2025

17.00 Units

(707) 527-4790

rbudginas@santarosa.edu (mailto:rbudginas@santarosa.edu)

Program Description:

The purpose of the Commercial Music Certificate of Achievement, (formerly Audio Production for Digital Media), is to provide students with an overview of MIDI sequencing, sound synthesis, audio recording, digital and analog audio technology, live sound, electronic music production, basic music theory, sound design for multimedia applications including video games (for educational and/or entertainment purposes), and delivery of audio content over radio, television, and the Internet. Graduates are prepared for entry-level positions in professional audio production including audio engineering, sound design, audio-for-video post-production, broadcasting, and CD/DVD mastering.

Program Student Learning Outcomes

1. Demonstrate technical proficiency with a Digital Audio Workstation (DAW).
2. Create digital audio recordings and master them for distribution.
3. Design audio for video, computer games, and other multimedia applications.
4. Produce and write commercial songs.

Commercial Music Requirements - Complete 17.00 Units

MUSC 50	Introduction to Music Technology	3.00

Complete any combination totaling at least 12.00 units from the following:

For Recording students, take these 4 courses:

MUSC 51	Electronic Music	3.00
MUSC 52	Audio for Multimedia	3.00
MUSC 60A	Audio Recording 1	3.00
MUSC 60B	Audio Recording 2	3.00

For Music Industry students, take these 4 courses:

MUSC 60A	Audio Recording 1	3.00
MUSC 60B	Audio Recording 2	3.00
MUSC 70A	Music Industry 1: Fundamentals	3.00
MUSC 70B	Music Industry 2: Marketing & Distribution	3.00

For Songwriter students, take these 4 courses:

ENGL 4A	Beginning Creative Writing	3.00
MUSC 2A	Music Theory 1	3.00
MUSC 51	Electronic Music	3.00
MUSC 55	Songwriting	3.00

Complete any combination totaling at least 2.00 units from the following:

MUSC 1	Music Fundamentals	3.00
MUSP 11A	Class Piano 1	2.00
MUSP 19A	Beginning Guitar	2.00
MUSC 51	Electronic Music	3.00
MUSC 52	Audio for Multimedia	3.00

Notes:

Courses may appear in more than one Major area. Courses within the major may be used only once to satisfy major requirements.

Constructn Managmnt Fundamntls

Program of Study Code: 003370

Term Effective: Summer 2025

18.00 Units

(707) 524-1511

plevelle@santarosa.edu (mailto:plevelle@santarosa.edu)

Program Description:

Students will gain fundamental knowledge and practical experience with construction management skills, tools, and techniques necessary to be employed in an entry-level construction management position at a local residential or light-commercial construction industry firm. Light-commercial construction involves non-residential buildings constructed of light gauge metal framing or wood.

Program Student Learning Outcomes

1. Understand the skills and knowledge required for entry-level positions in construction management.
2. Identify safety-related issues that occur on a construction jobsite and explain safe use of equipment, techniques, and materials usage.
3. Describe various construction phases and detailed construction processes for a typical residential or light-commercial project.
4. Perform basic and accurate quantitative construction material quantity surveys (take-offs) from construction drawings.
5. Explain the relationship between different professionals or agencies involved in a construction project.
6. Utilize, write, or modify construction documents or forms such as contracts, specifications, Requests For Information (RFI), and change orders.
7. Prepare preliminary cost estimates and project construction schedules for residential and light-commercial construction projects.

Construction Management Fundamentals - Complete 18.00 Units

CONS 101	Introduction to the Construction Industry	3.00

CONS 102	Construction Practice and Technologies	3.00
CONS 103	Construction Materials, Methods and Equipment	3.00
CONS 104	Construction Management and Scheduling	3.00
CONS 105	Construction Contract Documents	3.00
CONS 106	Construction Estimating and Bidding	3.00

Corrections

Program of Study Code: 003062

Term Effective: Summer 2025

21.00 Units

(707) 527-4846

jdybach@santarosa.edu (mailto:jdybach@santarosa.edu)

Program Description:

The Corrections Certificate of Achievement prepares students to work in entry level positions in the field of corrections. The Certificate focuses on courses that prepare students to oversee the care, custody, and control of offenders in custodial and community correction who are serving sentences for misdemeanor and felony convictions. The Certificate is an option for students who want to start their careers while working on their AS-T degree in Public Safety. The courses required by the Certificate are courses that are also required for an AS-T degree in Public Safety. Students can complete the Certificate and start their careers while continuing to work towards an AS-T degree in Public Safety. Completion of the requirements in this certificate can also apply to the Law Enforcement Certificate of Achievement and the Juvenile Justice Certificate of Achievement. The field of corrections has been targeted as one of the growth areas for

employment. Certification Note: Some public safety positions have legal requirements and background qualifications. Certain criminal violations may disqualify a candidate for certification. Please contact the Public Safety Department for more information.

Program Student Learning Outcomes

1. Demonstrate an understanding of mission, goals and legal premises that govern the criminal justice system;
2. Use investigative skills to gather, analyze and assess information to recommend an outcome that is consistent with established laws and guidelines;
3. Observe and evaluate actions and behavior of offenders to formulate a course of action consistent with the goals of the correctional system;
4. Examine the actions and behaviors of offenders released into the community to ensure compliance with terms of probation or parole; and
5. Demonstrate the skills required for the documentation and assessment of information obtained during interactions with and supervision of offenders.

Corrections Requirements - Complete 21.00 Units

AJ 21	Introduction to Administration of Justice	3.00
AJ 22	Concepts of Criminal Law	3.00
AJ 57	Basic Criminal Investigation	3.00
AJ 70	Introduction to Corrections	3.00
AJ 71	Criminal Justice Interviewing & Counseling	3.00

Complete any combination totaling at least 3.00 units from the following:

AJ 99I	Administration of Justice Internship	0.50-8.00
PSYC 1A	General Psychology	3.00
SOC 1	Introduction to Sociology	3.00

Complete any combination totaling at least 3.00 units from the following:

AJ 53	Juvenile Procedures	3.00
AJ 56	Crime and Criminal Justice in Society	3.00

AJ 61	Introduction to Evidence	3.00

Notes:

New students should consult the Administration of Justice program advisor.
In order to receive this certificate, all courses must be completed with a grade of C or better.
AJ 56 is recommended as the first course for students who are undecided about pursuing this certificate.

Corrections Officer Core

Program of Study Code: 005031

Term Effective: Summer 2025

4.50 Units

(707) 524-1731

jadams2@santarosa.edu (mailto:jadams2@santarosa.edu)

Program Description:

The Corrections Officer Basic Course program is a Skills Certificate mandated by the State of California and is designed to train the officer in legal and moral issues to ensure the safe, secure and humane environment for those persons who have been legally incarcerated in a jail facility. The certification provided by this program is required by the California State Board of Corrections/ Standards and Training for Corrections. This course exceeds the minimum requirements for entry-level training of adult corrections staff as mandated by Standards & Training for Corrections. Certification is required for Corrections Officers within ninety days of hire.

Program Student Learning Outcomes

1. Student will be able to identify and demonstrate major tasks and responsibilities of an adult corrections officer in detention facilities in the State of California as defined in the periodic statewide job analysis; and
2. Student will identify and describe the overall mission of the adult corrections officer and its place in the California criminal justice system as established in state law.

Corrections Officer Core - Complete 4.50 Units

AJ 364	Corrections Officer Basic	4.50

CS Adobe Apps Specialist

Program of Study Code: 003162

Term Effective: Summer 2025

15.00 Units

(707) 524-1567

sclark@santarosa.edu (mailto:sclark@santarosa.edu)

Program Description:

The Computer Studies: Adobe Applications Specialist Certificate of Achievement provides an overview of Adobe's professional level graphics and page-layout programs, Photoshop, Illustrator, and InDesign. This certificate will support individuals applying for new jobs as well as those currently employed.

Program Student Learning Outcomes

1. Demonstrate proficiency in image editing skills using Photoshop;

2. Demonstrate proficiency in vector skills using Illustrator;
3. Demonstrate proficiency in desktop publishing skills using InDesign; and
4. Use critical thinking skills to formulate, apply and integrate assets in a workflow environment for PDF, screen or web using Adobe Creative Suite software.

Adobe Applications Specialist Requirements - Complete 15.00 Units

CS 70.1A	Adobe Photoshop 1	3.00
CS 71.11	Adobe Illustrator 1	3.00
CS 72.1A	Adobe InDesign 1	3.00

Complete any combination totaling at least 6.00 units from the following:

CS 70.1B	Adobe Photoshop 2	3.00
CS 72.1B	Adobe InDesign 2	4.00
GD 53	Design Techniques in Illustrator	3.00

CS Adobe Illustrator Cert

Program of Study Code: 003242

Term Effective: Summer 2025

6.00 Units

(707) 524-1567

sclark@santarosa.edu (mailto:sclark@santarosa.edu)

Program Description:

The Computer Studies: Adobe Certification Training in Illustrator Skills Certificate provides instruction in the vector graphic program, Illustrator. This program of study helps prepare the student for the Adobe Illustrator ACE industry exam, and will enhance the student's value in the job market. The skills are applicable to occupations involving printed and web media.

Program Student Learning Outcomes

1. Create a variety of documents that exhibit the full gamut of Illustrator skills from beginning to advanced levels;
2. Use critical thinking skills to formulate, apply and integrate assets in transferring Illustrator documents into print, PDF, or web environments; and
3. Demonstrate knowledge necessary to complete the studies for the Adobe certified expert industry exam in Adobe Illustrator.

Adobe Certification Training In Illustrator Requirements - Complete 6.00 Units

CS 71.11	Adobe Illustrator 1	3.00
GD 53	Design Techniques in Illustrator	3.00

CS Adobe InDesign Cert

Program of Study Code: 003243

Term Effective: Summer 2025

7.00 Units

(707) 524-1567

sclark@santarosa.edu (mailto:sclark@santarosa.edu)

Program Description:

The Computer Studies: Adobe Certification Training in InDesign Skills Certificate provides a course of study that will prepare the computer user to master skills needed to prepare desktop publishing projects using InDesign. Students will also be prepared to pass the Adobe InDesign industry certification test. Successful completion of the test will indicate a particular depth and breadth of desktop publishing skills and will enhance the recipient's value in the job market.

Program Student Learning Outcomes

1. Create a variety of desktop publishing documents that exhibit the full feature set of InDesign skills from beginning to advanced levels;
2. Demonstrate the knowledge necessary to complete the studies for the Adobe Certified Expert industry exam in Adobe InDesign;
3. Use critical thinking skills to design a multi-document workflow environment for print;
4. Use critical thinking skills to formulate, apply, and integrate assets in a workflow environment for PDF, screen or web using Adobe Creative Suite software; and
5. Use current technology to develop a collaborative work environment, share files, manage developmental versions, set up review cycles and interact in real-time virtual meetings.

Adobe Certification Training In InDesign Requirements - Complete 7.00 Units

CS 72.1A	Adobe InDesign 1	3.00
CS 72.1B	Adobe InDesign 2	4.00

CS Adobe Photoshop Entry

Program of Study Code: 005082

Term Effective: Summer 2025

6.00 Units

(707) 524-1567

sclark@santarosa.edu (mailto:sclark@santarosa.edu)

Program Description:

The Computer Studies: Adobe Photoshop Entry Level Skills Certificate provides an entry level course of study in Adobe Photoshop. This course of study helps prepare the student to take the Adobe Certified Associate (ACA) industry-standard exam in Adobe Photoshop.

Program Student Learning Outcomes

1. Utilize intermediate-level features of Adobe Photoshop, including the correct usage of layer, vector, and clipping masks;
2. Create and edit complex digital images using basic through intermediate Photoshop features;
3. Use critical thinking skills to evaluate an image, develop a strategy to repair and/or enhance it, and make the appropriate adjustments;
4. Demonstrate the knowledge necessary to pass the Adobe Certified Associate exam;
5. Perform the Photoshop skills essential to an entry-level position in photography, digital art, desktop publishing, or Web page design.

Computer Studies: Adobe Photoshop Entry Level - Complete 6.00 Units

CS 70.1A	Adobe Photoshop 1	3.00
CS 70.1B	Adobe Photoshop 2	3.00

CS Adv Virtual Production RVPA

Program of Study Code: 003381

Term Effective: Summer 2025

27.50 Units

(707) 527-4855

ewilde@santarosa.edu (mailto:ewilde@santarosa.edu)

Program Description:

The Advanced Virtual Production Certificate of Achievement, presented in collaboration with the Regional Virtual Production Academy (RPVA), is designed to equip students with the essential skills for pursuing entry-level careers in virtual production. Within this program, students will focus on a specific segment of the production pipeline and apply a comprehensive set of skills encompassing film production, computer graphics, visual effects, and game engines within real-

time processes. Students are afforded the flexibility to choose courses from participating colleges in order to fulfill the requirements for this certificate. Completion of Virtual Production Fundamental Certificate is recommended for the Advanced Virtual Production Certificate of Achievement or have prior learning/experience. The Advanced Virtual Production Certificate of Achievement is an RVPA program where some courses are available at SRJC or through one or more of the other five participating colleges. For those courses that are not offered at SRJC, visit https://cs.santarosa.edu/vp to view alternative offerings both in-person and remote.

Program Student Learning Outcomes

1. Evaluate and apply toolsets virtual production specializations
2. Create a portfolio demonstrating knowledge of real-time production
3. Demonstrate enhanced collaborative skills and the ability to engage in effective teamwork in a production environment

Advanced Virtual Production (RVPA) Certificate - Complete 27.50 Units

CS 77.12	Virtual Production 2 (RVPA)	3.00
CS 42	Introduction to Game Coding	4.00
CS 81.41A	Programming Essentials in Python for Networking	3.00
GD 60	Creating the Professional Portfolio	1.50

Complete any combination totaling at least 16.00 units from the following:

Choose 16-17 units from one (1) of the **Elective Specialization Groups** below:

Elective Specialization Group: Modeling

APTECH 63	3D Animation: Modeling and Rigging	4.00
APTECH 70	Intermediate 3D Modeling and Animation (RVPA)	3.00
APTECH 71	Intermediate 3D Rigging (RVPA)	3.00
APTECH 72		

Intermediate Textures for 3D (RVPA)		3.00
APTECH 73	Intermediate Digital Sculpting (RVPA)	3.00

Elective Specialization Group: Film Production

MEDIA 21	Intermediate Digital Filmmaking	4.00
MEDIA 55	Cinematography and Visual Storytelling (RVPA)	3.00
MEDIA 19	Multi-Camera Studio Production	4.00
CS 74.33	Introduction to Motion Graphics (RVPA)	3.00
CS 74.22	Digital Video Post-Production	3.00

Elective Specialization Group: Animation

CS 75.12	Introduction to Digital 2D Animation (RVPA)	3.00
APTECH 64	3D Animation: Character Animation	4.00
APTECH 74	Performance Animation (RVPA)	3.00
CS 74.33	Introduction to Motion Graphics (RVPA)	3.00
APTECH 75	3D Layout and Lighting (RVPA)	3.00

CS Applied Drone Operation

Program of Study Code: 003373

Term Effective: Summer 2025

9.00 Units

(707) 524-1809

dlaird@santarosa.edu (mailto:dlaird@santarosa.edu)

Program Description:

The Drone Studies: Applied Drone Operation Certificate of Achievementis designed to give students a well-rounded education on drone usage, along with an introduction to one of the many fields in which drones are playing a larger part.

Program Student Learning Outcomes

1. Safely operate common Unmanned Aerial Systems (UAS) (drones).
2. Utilize drones to complete projects.
3. Understand how drones can be used in a workplace setting.
4. Apply sound project planning principles to drone-related projects.

Drone Studies: Applied Drone Operation - Complete 9.00 Units

CS 76.11	Drone Piloting and Imaging	3.00
CS 176.2	Applied Drone Projects	3.00

Complete any combination totaling at least 3.00 units from the following:

AJ 21	Introduction to Administration of Justice	3.00
AGRI 20	Introduction to Plant Science	4.00
ANTH 3	Introduction to Archaeology	3.00
ART 82	Beginning Digital Photography	3.00
BMK 50	Marketing	3.00
CS 70.1A	Adobe Photoshop 1	3.00
CS 74.22	Digital Video Post-Production	3.00
CONS 70A	Introduction to Project Organization and Management	1.50
ESHP 101	Innovation	3.00
ESHP 106	Venture Launch	3.00

ENVS 12	Introduction to Environmental Science	3.00
FIRE 71	Fire Protection Organization	3.00
GEOL 20	Natural Disasters	3.00
GIS 40	Introduction to Geographic Information Systems (GIS)	4.00
HORT 184	Introduction to Arboriculture	3.00
JOUR 1	Introduction to Journalism	3.00
FMA 20	Introduction to Digital Filmmaking	4.00
SURV 60	Introduction to Plane Surveying	4.00
SUAG 50	Introduction to Sustainable Agriculture	3.00

CS Cisco CCNA Cert

Program of Study Code: 003284

Term Effective: Summer 2025

12.00 Units

(707) 778-3960

mmckeever@santarosa.edu (mailto:mmckeever@santarosa.edu)

Program Description:

The Computer Studies: Cisco Networking Certification Training in CCNA Skills Certificate is a comprehensive e-learning program, which provides students with the Internet technology skills essential in a global economy. The Networking Academy program delivers Web-based content, online assessment, student performance tracking, hands-on labs, instructor training and support, and preparation for industry-standard certifications.

Program Student Learning Outcomes

1. Plan, design and install Ethernet Transmission Control Protocol/Internet Protocol (TCP/IP) Networks at the entry-level-technician;
2. Analyze and improve computer network performance and security on routers and switches;
3. Operate and troubleshoot Ethernet TCP/IP Networks at the entry-level-technician; and
4. Demonstrate end-to-end protocol connectivity across a variety of Wide Area Network (WAN) and Local Area Network (LAN) protocol.

Cisco Networking Requirements - Complete 12.00 Units

CS 82.2A	Introduction to Networks	4.00
CS 82.2B	Switching, Routing and Wireless Essentials	4.00
CS 82.2C	Enterprise Networking, Security, and Automation	4.00

Notes:

Recommended preparation: CS 80.11

CS Commercial Drone Cert

Program of Study Code: 005117

Term Effective: Summer 2025

3.00 Units

(707) 524-1809

dlaird@santarosa.edu (mailto:dlaird@santarosa.edu)

Program Description:

The Drone Studies: Commercial Drone Certification Skills Certificate teaches students what they need to know in order to become a commercial drone pilot. Topics include: drone flying techniques, drone safety, drone technology, privacy and ethical regulations, and topics included on the Federal Aviation Administration (FAA) Remote Pilot exam.

Program Student Learning Outcomes

1. Safely operate common Unmanned Aerial Systems (UAS) (drones).
2. Capture still and video images from a UAS.
3. Prepare to take the Federal Aviation Administration (FAA) UAS commercial pilot license exam.
4. Understand the varied uses of unmanned vehicles in multiple disciplines and careers.

Drone Studies: Commercial Drone Certification - Complete 3.00 Units

CS 76.11	Drone Piloting and Imaging	3.00

CS Cybersecurity

Program of Study Code: 003368

Term Effective: Summer 2025

39.00 Units

(707) 778-3960

mmckeever@santarosa.edu (mailto:mmckeever@santarosa.edu)

Program Description:

The Cybersecurity: Network and Systems Security Administration Certificate of Achievement provides a course of study that prepares students to implement and administer a secure Information Technology (IT) environment. As a significant upgrade to the traditional IT Administrator role, it is foundational to further study in the cybersecurity field. This certificate focuses on the requisite Knowledge, Skills, and Abilities (KSAs) to securely maintain Microsoft Systems and Cisco networks, including the ability to learn and manage other vendor platforms.

Program Student Learning Outcomes

1. Demonstrate ability to work as a team member in an information technology group which designs, evaluates, tests, installs and maintains corporate computer systems and networks.
2. Communicate clearly and professionally as an Information Technology (IT) professional, in written and verbal formats.
3. Apply basic knowledge of secure computer networks and systems in assisting individuals and organizations with IT services and solutions.

Computer Studies: Network And Systems Security Administration Requirements - Complete 33.00 Units

CS 81.41	Programming Essentials in Python for Networking	3.00
CS 82.2A	Introduction to Networks	4.00
CS 82.2B	Switching, Routing and Wireless Essentials	4.00
CS 82.2C	Enterprise Networking, Security, and Automation	4.00
CS 82.58	Introduction to Information Systems Security	3.00
CS 82.71	Ethical Hacking and Systems Defense	3.00
CS 84.26	Project Management for IT Professionals	3.00
CS 180.3		

Introduction to Virtualization and Cloud Computing		3.00
CS 181.2	Linux Administration 1	3.00
CS 181.3	Linux Administration 2	3.00

Computer Studies: Network And Systems Security Administration Electives - Complete 6.00 Units

Complete any combination totaling at least 6.00 units from the following:

CS 50A	Web Development 1	3.00
CS 55.13	Server-Side Web Development	3.00
CS 81.62	Relational Database Concepts and Structured Query Language	3.00
CS 81.1A	Server Administration 1	3.00
CS 82.57	Cybersecurity Operations	3.00
CS 82.59	Firewalls and Network Security	3.00
CS 88	Foundations of Data Science	4.00
CS 183.5	Programming for Cyber Security	3.00

CS Game Development

Program of Study Code: 003353

Term Effective: Summer 2025

17.00 Units

(707) 527-4855

ewilde@santarosa.edu (mailto:ewilde@santarosa.edu)

Program Description:

The Computer Studies: Game Development certificate of achievement provides a course of study that prepares students to design and program interactive computer games. This pathway leads to entrepreneurial opportunities for a self-made career in the video game industry. The Computer Studies: Game Development certificate focuses on the history of games, gameplay design, and game design and coding.

Program Student Learning Outcomes

1. Apply systems-level thinking and abstraction in the context of interactive computational media.
2. Recognize and understand the social, legal, ethical, and cultural issues in the discipline of computer games.
3. Demonstrate knowledge of visual interaction design and artistic practices in domains involving playful interactions.
4. Demonstrate written and oral communication skills regarding technical and analytical consideration of computer games.
5. Design a technical system that achieves creative goals for audience experience in computational media.
6. Demonstrate the ability to collaboratively plan, organize, and execute complex, team-oriented projects, using appropriate communication and coordination techniques.

Computer Studies: Game Development Requirements - Complete 17.00 Units

CS 40	History of Games	3.00
CS 41	Game Design	4.00
CS 42	Introduction to Game Coding	4.00
GD 90	Designing the User Experience	3.00

Complete any combination totaling at least 3.00 units from the following:

APTE 43	Computer Modeling and Animation with 3ds Max	3.00

CS 10A	Introduction to Programming Concepts and Methodologies	4.00
CS 50A	Web Development 1	3.00
CS 74.11	Introduction to Digital Media	3.00
GD 51	Introduction to Graphic Design	3.00

CS Graphic Design

Program of Study Code: 003036

Term Effective: Summer 2025

31.50 Units

(707) 524-1567

sclark@santarosa.edu (mailto:sclark@santarosa.edu)

Program Description:

The Graphic Design Certificate of Achievement is a two-year program designed to provide students with entry-level skills for business or industry in the field of graphic design, and is structured to provide a practical, hands-on experience in graphic fundamentals. The program addresses basic design principles, layout techniques, professional typographic treatments, computer applications, digital illustration, computer production techniques, offset printing requirements, and business practices.

Program Student Learning Outcomes

1. Develop professional level communication visuals from initial concept all the way through printed materials using design principles, an understanding of graphic design history, typographic knowledge, hand mock-up and illustration skills, advanced computer skills using the Adobe Suite, and pre press knowledge;

2. Set-up and manage a one person freelance studio complying with governmental regulations, estimating projects, writing up proposals, negotiating with clients, keeping records, billing clients, and managing finances; and
3. Create and present a professional portfolio of at least fifteen finished projects to potential employers and clients using professional level interviewing skills and well designed collateral materials.

Graphic Design Certificate Requirements - Complete 31.50 Units

CS 70.1A	Adobe Photoshop 1	3.00
CS 71.11	Adobe Illustrator 1	3.00
CS 72.1A	Adobe InDesign 1	3.00
GD 15	History of Graphic Design	3.00
GD 20	Introduction to Typography and Letterforms	3.00
GD 51	Introduction to Graphic Design	3.00
GD 53	Design Techniques in Illustrator	3.00
GD 54	Principles of Layout and Design	3.00
GD 60	Creating the Professional Portfolio	1.50
GD 62	Color Theory for Designers	1.50

Complete any combination totaling at least 4.50 units from the following:

BMK 51	High Tech Selling and Pursuing a Sales Career	3.00
GD 57	Getting It Printed: Digital Prepress and Print Production	3.00
GD 65	Business Skills for Creatives	1.50
GD 90	Designing the User Experience	3.00
GD 145	Package Design	1.50

CS Graphic Design Prod Fndmntl

Program of Study Code: 003246

Term Effective: Summer 2025

15.00 Units

(707) 524-1567

sclark@santarosa.edu (mailto:sclark@santarosa.edu)

Program Description:

The Graphic Design Production Fundamentals Skills Certificate prepares the student to do entry level print production in the field of graphic design. This certificate is designed for the student who wants a short program to develop employable skills in this field.

Program Student Learning Outcomes

1. Develop simple communication visuals from initial concept to files ready for print;
2. Use Adobe Indesign, Photoshop and Illustrator to create basic advertising layouts, posters, logos, business systems, etc. for visual communications projects employing the basic principles and elements of graphic design; and
3. Use professional typographic set-up to creat simple visual communication design.

Graphic Design Production Fundamentals Requirements - Complete 15.00 Units

CS 70.1A	Adobe Photoshop 1	3.00
CS 72.1A	Adobe InDesign 1	3.00
GD 20	Introduction to Typography and Letterforms	3.00
GD 51	Introduction to Graphic Design	3.00

GD 53	Design Techniques in Illustrator	3.00

Notes:

GD 51, CS 70.11A and CS 72.11A must be completed before enrolling in GD 20 or GD 53.

CS Intro To Digital 3D Print

Program of Study Code: 005081

Term Effective: Summer 2025

3.00 Units

(707) 524-1809

dlaird@santarosa.edu (mailto:dlaird@santarosa.edu)

Program Description:

The Computer Studies: Intro to Digital 3D Skills Certificate provides an entry-level course of study in working in a digital 3D environment.

Program Student Learning Outcomes

1. Utilize Adobe Photoshop to create and edit 3D object surface textures;
2. Manipulate objects in a digital 3D environment; and
3. Scan and print 3D objects.

Computer Studies: Intro To Digital 3D - Complete 3.00 Units

CS 78.1A	Make It with 3D Printing	1.50

CS 78.1B	Design It for 3D Printing	1.50

CS IT Support

Program of Study Code: 005056

Term Effective: Summer 2025

16.00 Units

(707) 778-3960

mmckeever@santarosa.edu (mailto:mmckeever@santarosa.edu)

Program Description:

The Computer Studies: IT Support Certificate of Achievement is designed to allow a student to complete a certificate program and enter the workforce as an entry level help desk technician.

Program Student Learning Outcomes

1. Perform the duties of an entry level IT technician;
2. Perform basic hardware and software installations, upgrades and troubleshooting procedures for the components of desktop and laptop computers;
3. Evaluate basic troubleshooting techniques such as asking relevant questions, identifying possible solutions and planning implementation;
4. Use correct grammar, punctuation, spelling, and vocabulary as expected in business writing, formal reports, and marketing materials; and
5. Assess and recognize an audience in order to develop appropriate communications both orally and in writing that are sensitive to the audience's needs, values, and point of views.

IT Support - Complete 16.00 Units

BGN 111	Soft Skills for Business	3.00
CS 80.15		

IT Essentials 1: PC Hardware and Software	4.00	
CS 84.13	IT Support	3.00

Complete any combination totaling at least 3.00 units from the following:

CS 80.11	Exploring Microsoft Windows	3.00
CS 81.21	Introduction to Linux	3.00

Complete any combination totaling at least 3.00 units from the following:

CS 10A	Introduction to Programming Concepts and Methodologies	4.00
CS 84.21	Management Information Systems	3.00
CS 99I	Computer Studies Internship	1.00-8.00

Notes:

Certificate will be awarded upon fulfillment of all course requirements with a grade 'C' or better.

CS 99I is to be taken for a minimum of **3** units.

CS Linux Administration

Program of Study Code: 005129

Term Effective: Summer 2025

6.00 Units

(707) 527-4778

eskagerberg@santarosa.edu (mailto:eskagerberg@santarosa.edu)

Program Description:

The Computer Studies: Linux Administration (LPIC-1) skills certificate program is designed to provide students with the knowledge and skills they need to succeed in the rapidly growing field of Linux administration. This two-course program focuses on preparing students for the Linux Professional Institute's LPIC-1 certification exams (101 and 102), which are widely recognized as the industry standard for entry-level Linux administration professionals. The first course, Linux Administration 1, covers the fundamental concepts and practices of Linux administration, including installation and configuration of systems, networking, and security. The second course, Linux Administration 2, builds on the skills learned in the first course and focuses on more advanced topics such as server management, scripting, and system administration. Upon program completion, students will have a strong foundation in Linux administration and will be well-prepared to take the LPIC-1 certification exams. This certificate program is ideal for those who are looking to start a career in Linux administration, as well as for experienced professionals who want to expand their knowledge and expertise in this area.

Program Student Learning Outcomes

1. Demonstrate knowledge necessary to complete the studies for the Linux Professional Institute's LPIC-1 certification exams.
2. Ability to perform maintenance tasks on a Linux system using the command line to install and configure a computer running Linux.

Computer Studies: Linux Administration (LPIC-1) Requirements - Complete 6.00 Units

CS 181.2	Linux Administration 1	3.00
CS 181.3	Linux Administration 2	3.00

CS Linux Essentials

Program of Study Code: 005128

Term Effective: Summer 2025

3.00 Units

(707) 527-4778

eskagerberg@santarosa.edu (mailto:eskagerberg@santarosa.edu)

Program Description:

This one-course certificate program is designed to provide students with the essential skills needed to pass the Linux Professional Institute's (LPI) Linux Essentials certification exam. The LPI Linux Essentials certification is a globally recognized credential that demonstrates a student's understanding of the fundamental concepts of the Linux operating system and open source software. Students will learn about the history and development of Linux, as well as the principles of open source software. They will also learn about the Linux command line, file system structure, and basic system administration tasks. Additionally, students will be introduced to key concepts such as security, networking, and system configuration. Upon completion, students will have the knowledge and skills needed to take the LPI Linux Essentials certification exam. This certificate program is ideal for those interested in pursuing a career in IT or for those looking to expand their knowledge and skills in the use of Linux.

Program Student Learning Outcomes

1. Demonstrate knowledge necessary to complete the studies for the Linux Professional Institute (LPI) Linux Essentials industry certification exam.

Computer Studies: Linux Essentials (LPI Linux Essentials) - Complete 3.00 Units

CS 81.21	Introduction to Linux	3.00

CS Microsoft Excel

Program of Study Code: 005094

Term Effective: Summer 2025

3.00 Units

(707) 778-3960

mmckeever@santarosa.edu (mailto:mmckeever@santarosa.edu)

Program Description:

The Computer Studies: Microsoft Excel Entry-Level Skills Certificate provides an entry-level course of study in Microsoft Excel. This course of study helps prepare the student to take the Microsoft Office Specialist (MOS) industry-standard exam in Microsoft Excel. A person who passes the Excel MOS exam has earned a certification that validates entry-level skills in creating and editing a workbook with multiple sheets for a variety of purposes and situations. Examples include professional-looking budgets, team performance charts, sales invoices, and exercise logs. Candidate roles might include students, clerical workers, bookkeepers, instructors, and others. This certificate stacks with the Computer Studies: Microsoft Office Specialist Certificate, which builds on this certificate to add more advanced Office skills. More information about Computer Studies programs can be found at the Computer Studies Department website.

Program Student Learning Outcomes

1. Create, edit, and format Excel worksheets;
2. Organize multiple worksheets and workbooks;
3. Use advanced Excel tools such as macros and VBA, Solver, Scenarios, PivotTables and Pivot Charts.

Computer Studies: Microsoft Excel Entry-Level Requirements - Complete 3.00 Units

CS 61.1A	Microsoft Excel, Part 1	1.50
CS 61.1B	Microsoft Excel, Part 2	1.50

CS Microsoft Office Specialist

Program of Study Code: 003228

Term Effective: Summer 2025

9.50 Units

(707) 778-3960

mmckeever@santarosa.edu (mailto:mmckeever@santarosa.edu)

Program Description:

The Microsoft Office Specialist Skills Certificate provides students with basic computer skills and in-depth experience with the Microsoft Office Suite programs.

Program Student Learning Outcomes

1. Produce, edit, and maintain effective documents and worksheets;
2. Maintain a data base, conduct queries, and create reports;
3. Create effective presentations based on industry standards;
4. Integrate the various applications within the Microsoft Office Suite; and
5. Organize a calendar and send/receive email.

Microsoft Office Specialist Core Requirements - Complete 9.50 Units

CS 60.1A	Microsoft Word, Part 1	1.50
CS 60.1B	Microsoft Word, Part 2	1.50
CS 61.1A	Microsoft Excel, Part 1	1.50
CS 61.1B	Microsoft Excel, Part 2	1.50
CS 62.11	Microsoft PowerPoint	1.50
CS 63.1A	Microsoft Access, Part 1	1.50
CS 167.1	Microsoft Outlook	0.50

CS Microsoft Word

Program of Study Code: 005095

Term Effective: Summer 2025

3.00 Units

(707) 778-3960

mmckeever@santarosa.edu (mailto:mmckeever@santarosa.edu)

Program Description:

The Computer Studies: Microsoft Word Entry-Level Skills Certificate provides an entry-level course of study in Microsoft Word. This course of study helps prepare the student to take the Microsoft Office Specialist (MOS) industry-standard exam in Microsoft Word. A person who passes the Word MOS exam has earned a certification that validates entry-level skills in creating and editing word processing documents. Examples include professional-looking business documents and letters. Candidate roles might include students, clerical workers, writers, instructors, and others. This certificate stacks with the Computer Studies: Microsoft Office Specialist Certificate, which builds on this certificate to add more advanced Office skills. More information about Computer Studies programs can be found at the Computer Studies Department website.

Program Student Learning Outcomes

1. Create an array of business documents using MS Word.
2. Utilize a variety of word processing features and functions.
3. Compose documents with a quality acceptable to professional office standards.
4. Use advanced features of Microsoft Word to create long and complex documents.
5. Use advanced editing and formatting techniques.

Computer Studies: Microsoft Word Entry-Level Requirements - Complete 3.00 Units

CS 60.1A	Microsoft Word, Part 1	1.50
CS 60.1B	Microsoft Word, Part 2	1.50

CS Virtual Prod Fundamental

Program of Study Code: 003378

Term Effective: Summer 2025

22.00 Units

(707) 527-4855

ewilde@santarosa.edu (mailto:ewilde@santarosa.edu)

Program Description:

The Virtual Production Fundamentals Certificate of Achievement prepares students for entry-level careers in virtual production. Students will apply skills from film production, computer graphics, digital imaging, visual effects and game engines to the virtual production process. Courses in this program may also be offered through partnering colleges. For more information on this collaborative program at all six participating colleges, please visit https://cs.santarosa.edu/vp.

Program Student Learning Outcomes

1. Analyze, describe, and apply the fundamental technology requirements of the virtual production workflow.
2. Demonstrate proficiency with film production and selected game engines, 3D computer graphics, and visual effects.
3. Demonstrate the ability to work on a production team and take responsibility for one's role.
4. Create a project using the virtual production process.

Virtual Production Fundamentals Core Courses - Complete 19.00 Units

CS 77.11	Introduction to Virtual Production	3.00
CS 42	Introduction to Game Coding	4.00
CS 70.1A	Adobe Photoshop 1	3.00
APTE 43	Computer Modeling and Animation with 3ds Max	3.00
APTE 162	3D Animation: Visual Effects and Compositing	2.00

Complete any combination totaling at least 4.00 units from the following:

JOUR 5	Non-Fiction Digital StoryTelling	4.00
FMA 20	Introduction to Digital Filmmaking	4.00

Virtual Production Fundamentals Elective Courses - Complete 3.00 Units

Complete any combination totaling at least 3.00 units from the following:

CS 74.22	Digital Video Post-Production	3.00
CS 74.11	Introduction to Digital Media	3.00
APTE 63	3D Animation: Modeling and Rigging	4.00

CS Web And Mobile Front-End

Program of Study Code: 003212

Term Effective: Summer 2025

9.00 Units

(707) 527-4855

ewilde@santarosa.edu (mailto:ewilde@santarosa.edu)

Program Description:

The Computer Studies: Web and Mobile Front-End Developer Skills Certificate is designed to provide students with the skills needed to succeed in the field of website development. Web content developers may be employed as Website Designers/ Developers, Desktop Publishing Specialists, Desktop Publishers, or Graphic Designers. The training stresses usage of the web as a platform to deliver solutions to business problems.

Program Student Learning Outcomes

1. Develop competency in specific web development skills in the area of coding, validation and user interface;
2. Apply the skills of effective communication, time management, problem solving, and client management as they plan and produce a website; and
3. Evaluate the numerous tools available to create a website and select the appropriate tools for the specific situation.

Web Fundamentals Requirements - Complete 9.00 Units

CS 50A	Web Development 1	3.00
CS 50B	Web Development 2	3.00
CS 50C	Web Development 3 - JavaScript	3.00

CS Web And Mobile Full-Stack

Program of Study Code: 003364

Term Effective: Summer 2025

19.00 Units

(707) 527-4855

ewilde@santarosa.edu (mailto:ewilde@santarosa.edu)

Program Description:

The Computer Studies: Web Full-Stack Developer certificate of achievement provides a course of study that prepares students to work on client and server-side web and mobile development. This pathway leads to opportunities for a career in web and mobile development. The Computer Studies: Web Full-Stack Developer certificate focuses on the core front-end web and mobile technologies of HTML, CSS, and JavaScript as well as server-side development using the PHP and JavaScript languages together with SQL and NoSQL databases.

Program Student Learning Outcomes

1. Work as an effective member of a web or mobile development team;
2. Use principles of software design to analyze programming problems and develop solutions;
3. Create and test web- and mobile-based computer programs that incorporate complex data structures and algorithms along with object-oriented programming methods; and
4. Produce an online, multi-screen web or mobile application with consistency throughout the design and implementation of the application.

Computer Studies: Web Full-Stack Developer - Complete 19.00 Units

CS 50A	Web Development 1	3.00
CS 50B	Web Development 2	3.00
CS 50C	Web Development 3 - JavaScript	3.00
CS 50.33	Web Projects	4.00
CS 55.13	Server-Side Web Development	3.00

Complete any combination totaling at least 3.00 units from the following:

CS 10A

Introduction to Programming Concepts and Methodologies		4.00
CS 74.11	Introduction to Digital Media	3.00
CS 81.62	Relational Database Concepts and Structured Query Language	3.00
GD 51	Introduction to Graphic Design	3.00

Notes:

Because CS 55.13 is a limited course offering, it may be taken any time after the first semester of the program. Consult Schedule of Classes (https://classes.santarosa.edu/) for current course offerings.

CS Web And Multimedia

Program of Study Code: 003320

Term Effective: Summer 2025

19.00 Units

(707) 527-4855

ewilde@santarosa.edu (mailto:ewilde@santarosa.edu)

Program Description:

The Digital Media: Web and Multimedia Certificate of Achievement provides students with the knowledge and skills to generate and manipulate graphics, animations, sound, text and video into consolidated and seamless website and multimedia presentations.

Program Student Learning Outcomes

1. Complete professional projects, products, and other assignments using industry-standard web and multimedia applications.
2. Demonstrate analytical, critical thinking and decision-making skills as they apply to web and multimedia design.
3. Understand, apply, and integrate knowledge of the principles and standards of web and digital media design and demonstrate this in professional projects and assignments that rely on best design practices, software, programming and markup language expertise.

Web Development Core Requirements - Complete 9.00 Units

CS 50A	Web Development 1	3.00
CS 50B	Web Development 2	3.00
CS 50C	Web Development 3 - JavaScript	3.00

Web And Multimedia Emphasis Requirements - Complete 10.00 Units

CS 50.33	Web Projects	4.00
CS 70.1A	Adobe Photoshop 1	3.00

Complete any combination totaling at least 3.00 units from the following:

CS 74.11	Introduction to Digital Media	3.00
CS 74.22	Digital Video Post-Production	3.00

CSU GE Pattern

Program of Study Code: 003350

Term Effective: Summer 2025

39.00 Units

(707) 527-4451

(mailto:)

Program Description:

The General Education Option B: CSU Breadth Requirements Certificate of Achievement is designed for students planning to transfer to the California State University (CSU) System. It offers students a program of study which meets the lower division CSU general education requirements. Although the certificate recognizes the completion of lower division CSU general education requirements, it does not guarantee admission to a specific campus within the CSU system nor does it guarantee admission to a specific major. Some majors and colleges may require a different lower division preparation and/or a higher GPA than is necessary for this certificate. Students are strongly advised to meet with a counselor to discuss transfer requirements and lower division major preparation that is needed for their intended transfer school.

Program Student Learning Outcomes

1. Communicate effectively, both verbally and in writing.
2. Critically analyze and solve problems.
3. Organize and present information in a logical and understandable manner.

General Education: Option B Requirements - Complete 39.00 Units

See Option B General Education Worksheet for program requirements (https://curriculum.santarosa.edu/sites/curriculum.santarosa.edu/files/documents/CSU%20GE.pdf)

Culinary Arts

Program of Study Code: 003202

Term Effective: Summer 2025

22.50 Units

(707) 577-8358

bfischer@santarosa.edu (mailto:bfischer@santarosa.edu)

Program Description:

The Culinary Arts Certificate of Achievement is designed to train individuals in all aspects of the culinary arts field. Successful students will be prepared to work as cooks in a wide range of food service settings, such as restaurants, hotels, catering operations, and institutional kitchens.

Program Student Learning Outcomes

1. Demonstrate station organization, purchasing, storage, menu writing, and sanitation principles as they apply to food handling;
2. Define and use the basic terminology and techniques of the culinary professional;
3. Demonstrate skill and apply professional industry standards in food handling, beverage service, baking, and food service;
4. Demonstrate the importance of local and seasonal products in professional cooking;
5. Demonstrate responsibility and team skills for the food service industry;
6. Determine and appraise career opportunities within the food industry;
7. Critique, assess, and improve performance, listening and communication skills; and
8. Employ the diversity of cultural influences and values related to a professional culinary environment.

Culinary Arts Certificate Requirements - Complete 22.50 Units

CUL 230	Introduction to Culinary Arts	1.50
CUL 251A	Culinary Fundamentals 1	3.00
CUL 251B	Culinary Fundamentals 2	3.00
CUL 251C	Culinary Fundamentals 3	1.50
CUL 253.8	Restaurant Kitchen	4.00
CUL 254	Introduction to Baking and Pastry	3.50
CUL 254.5		

Professional Plate Presentation		1.00
CUL 255.2	Careers in the Food and Beverage Industry	1.00
CUL 258.1	Restaurant Dining Room Service	3.00
CUL 258.2	Restaurant Wine Service	1.00

Notes:

A certificate will be granted upon completion of the required courses with a grade of "C" or better.

The Culinary Arts Program has five certificates and two A.A. degrees with classes in 8-week blocks. Before enrolling, please contact **Department Chair Betsy Fischer** (contact info below) to help with scheduling decisions. Phone number is also text number.

Culinary Arts: Restaurant Ops

Program of Study Code: 003322

Term Effective: Summer 2025

18.00 Units

(707) 577-8358

bfischer@santarosa.edu (mailto:bfischer@santarosa.edu)

Program Description:

The Culinary Arts: Restaurant Management Certificate of Achievement program is designed to train individuals in all aspects of restaurant management. Successful students will be prepared to work in a variety of managerial roles in restaurants, hotels, catering companies and other similar food service businesses.

Program Student Learning Outcomes

1. Employ proper restaurant operations procedures to ensure compliance with safety and sanitation regulations;
2. Use basic math skills to accomplish cash management, labor, and food and beverage costing;
3. Develop employee professionalism in a restaurant setting;
4. Implement industry-standard human resource practices conforming to federal and state wage and labor laws;
5. Employ industry standards relating to service, sales, and alcoholic beverage service;
6. Apply human resource principles to manage a restaurant staff; and
7. Employ the diversity of cultural influences and values related to a professional culinary environment.

Culinary Arts: Restaurant Management Requirements - Complete 18.00 Units

CUL 230	Introduction to Culinary Arts	1.50
CUL 255.2	Careers in the Food and Beverage Industry	1.00
CUL 258.1	Restaurant Dining Room Service	3.00
CUL 258.4	Introduction to Front House Operations	1.00
CUL 258.5	Beverage Management	1.50
CUL 258.6	Restaurant Operations	3.00
CUL 258.3	Wine and Food Pairing	1.50
CUL 258.2	Restaurant Wine Service	1.00

Complete any combination totaling at least 4.50 units from the following:

BGN 81	Practical Business Math Skills	3.00
BMG 61	Skills for Managers	1.50
CUL 99I	Culinary Arts Internship	0.50-8.00
CUL 251A	Culinary Fundamentals 1	3.00
CUL 254	Introduction to Baking and Pastry	3.50

CUL 254.4	Purchasing and Bakeshop Management	1.00
HOSP 53	Customer Service	1.50
HOSP 54	Customer Relations for the Hospitality Industry	1.50
SPAN 1	Elementary Spanish-Part 1	4.00

Notes:

If CUL 99I is selected as an elective, it should be completed for 1 unit.

The Culinary Arts Program has five certificates and two A.A. degrees with classes in 8-week blocks. Before enrolling, please contact **Department Chair Betsy Fischer** (contact info below) to help with scheduling decisions. Phone number is also text number.

Dance: Choreography And Perfor

Program of Study Code: 003233

Term Effective: Summer 2025

14.50 Units

(707) 527-4260

chillman@santarosa.edu (mailto:chillman@santarosa.edu)

Program Description:

The Dance: Choreography and Performance Skills Certificate will give the student dancer an opportunity to present validation of his or her time, effort, and talent in dance. The certificate encompasses teaching, performing, and the choice of a dance style.

Program Student Learning Outcomes

1. Demonstrate proficiency in dance form, in both the performance and production aspects of dance;
2. Display the skills and techniques necessary for employment as instructors, choreographers, and/or performers; and
3. Apply the craft and aesthetic qualities of dance orally, practically, and in writing.

Dance Core Requirements - Complete 5.50 Units

DANC 3.1	Choreography I	1.50
DANC 28	Choreography for Performance	2.00
DANC 29	Dance Performance and Touring Company	2.00

Dance Technique - Complete 9.00 Units

Complete any combination totaling at least 9.00 units from the following:

DANC 11.3	Ballet III	1.50
DANC 11.4	Ballet IV	1.50
DANC 11.5	Ballet V	1.50
DANC 11.6	Ballet VI	1.50
DANC 13.3	Jazz Dance III	1.50
DANC 13.4	Jazz Dance IV	1.50
DANC 13.5	Jazz Dance V	1.50
DANC 13.6	Jazz Dance VI	1.50
DANC 16.3	Modern Dance III	1.50
DANC 16.4	Modern Dance IV	1.50
DANC 16.5	Modern Dance V	1.50
DANC 16.6	Modern Dance VI	1.50
DANC 21.3	Hip Hop/Funk III	1.50
DANC 21.4	Hip Hop/Funk IV	1.50
DANC 21.5	Hip Hop/Funk V	1.50

DANC 21.6	Hip Hop/Funk VI	1.50
DANC 47	Dances of the African Diaspora I	1.00-2.00

Notes:

Please note under the Dance Core Requirements Students must take 4.5 units of elective courses outside of Certificate Emphasis, in this case any course other than Dance 11.4, Dance 11.5 and Dance 11.6.

Dance: Foundations

Program of Study Code: 003235

Term Effective: Summer 2025

14.00 Units

(707) 527-4260

chillman@santarosa.edu (mailto:chillman@santarosa.edu)

Program Description:

The Dance: Foundations Skills Certificate will give the student dancer an opportunity to present validation of their time, effort, and talent in dance. This certificate encompasses learning, performing and excelling at the choice of a dance genre.

Program Student Learning Outcomes

1. Demonstrate achievement in modern, jazz and ballet dance skills, in both the studio and production aspects of dance;
2. Display the skills and techniques necessary for employment as instructors, choreographers, and/or performers; and
3. Apply the craft and aesthetic qualities of dance orally, practically, and in writing.

Dance: Foundations Requirements - Complete 14.00 Units

DANC 11.1	Ballet I	1.50
DANC 11.2	Ballet II	1.50
DANC 13.1	Jazz Dance I	1.50
DANC 13.2	Jazz Dance II	1.50
DANC 16.1	Modern Dance I	1.50
DANC 16.2	Modern Dance II	1.50

Complete any combination totaling at least 5.00 units from the following:

DANC 2	Survey of Dance History	3.00
DANC 14.1	Contemporary Dance I	1.50
DANC 18.1	Rhythm Tap Dance I	1.50
DANC 21.1	Hip Hop/Funk I	1.50
DANC 27	Dance Production: Experience	2.00
DANC 32	Dance Repertory	1.50
DANC 35	Dance Improvisation Techniques	1.50
DANC 47	Dances of the African Diaspora I	1.00-2.00
DANC 88.1	Latin Dance I	1.00

Notes:

Please note under the Dance Core Requirements Students must take 4.5 units of elective courses outside of Certificate Emphasis, in this case any course other than Dance 16.4, Dance 16.5 and Dance 16.6.

DET Electrical Tech

Program of Study Code: 005060

Term Effective: Summer 2025

6.00 Units

(707) 522-2601

jkosten@santarosa.edu (mailto:jkosten@santarosa.edu)

Program Description:

Along the way toward completing the 2-year Diesel Technology certificate of achievement, students have the opportunity to earn Skills Certificates. The Diesel Electrical/Electronics (T6) Skills Certificate trains students in theory, design, operation, troubleshooting and maintenance of heavy duty electrical and electronic systems and prepares students to pass the T6 Automotive Service Excellence (ASE) Electrical/Electronics Systems Certification Exams. Students who complete this certificate are prepared to enter the diesel trade as an apprentice level technician specializing in electrical and electronics maintenance.

Program Student Learning Outcomes

1. Students will be able to diagnose and repair starting, charging, chassis electrical systems and electronic engine controls.

Diesel Electrical/Electronics (T6) Requirement - Complete 6.00 Units

DET 179	Diesel Equipment Foundation and Safety	3.00
DET 189	Heavy Duty Equipment Electrical Systems	3.00

Notes:

In order to receive this certificate, all courses must be completed with a grade of C or better.

DET Engine Tech

Program of Study Code: 005065

Term Effective: Summer 2025

9.00 Units

(707) 522-2601

jkosten@santarosa.edu (mailto:jkosten@santarosa.edu)

Program Description:

Along the way toward completing the 2-year Diesel Technology career certificate, students have the opportunity to earn Skills Certificates. The Diesel and Heavy Duty Engine (T1 and T2) Certificate trains students in theory, design, operation, troubleshoot and overhaul of internal combustion engines and prepares students to pass the T1 and T2 Automotive Service Excellence (ASE) Engine Repair Certifications Exams. Students who complete this certificate are prepared to enter the diesel trade as an apprentice level technician specializing in engine repairs.

Program Student Learning Outcomes

1. Diagnose and repair a heavy duty diesel engine and modern diesel engine fuel system.

Diesel And Heavy Duty Engine (T1 And T2) Requirement - Complete 9.00 Units

DET 179	Diesel Equipment Foundation and Safety	3.00
DET 182A	Diesel Engine Systems	3.00
DET 182B	Diesel Fuel Systems	3.00

Notes:

In order to receive this certificate, all courses must be completed with a grade of C or better.

DET PMI Tech

Program of Study Code: 005062

Term Effective: Summer 2025

6.00 Units

(707) 522-2601

jkosten@santarosa.edu (mailto:jkosten@santarosa.edu)

Program Description:

Along the way toward completing the 2-year Diesel Technology certificate of achievement, students have the opportunity to earn Skills Certificates. The Diesel Preventative Maintenance (T8) Skills Certificate trains students in theory, design, operation, troubleshoot and maintenance of heavy duty trucks and equipment and prepares students to pass the T8 Automotive Service Excellence (ASE) Preventative Maintenance Certifications Exam. Students who complete this certificate are prepared to enter the diesel trade as an apprentice level technician specializing heavy duty truck and equipment maintenance.

Program Student Learning Outcomes

1. Perform maintenance inspections on trucks and agricultural construction equipment; and
2. Evaluate equipment condition and determine remedies using appropriate shop skills.

Diesel Preventative Maintenance (T8) Requirements - Complete 6.00 Units

DET 179	Diesel Equipment Foundation and Safety	3.00

Complete any combination totaling at least 3.00 units from the following:

DET 181

Preventive Maintenance and Inspection	3.00	
WEOC 99I	Internship Occupational Work Experience	0.50-8.00

Notes:

In order to receive this certificate, all courses must be completed with a grade of C or better.

Dietary Manager

Program of Study Code: 003022

Term Effective: Summer 2025

16.00 Units

(707) 521-6947

jharrison@santarosa.edu (mailto:jharrison@santarosa.edu)

Program Description:

The Dietary Manager Certificate of Achievement prepares individuals to manage an efficient, safe and healthful food service program. Students acquire skills for supervising both food production and personnel in health care and other food service institutions.

Program Student Learning Outcomes

1. Communicate clearly and professionally as a Dietary Manager;
2. Interview clients to obtain relevant nutrition information, and follow diet orders to provide nutritious meals for a variety of clients and medical conditions;
3. Manage cost control, purchasing, inventory, meal production, employee scheduling and supervision of foodservice workers for safe and sanitary commercial food production; and

4. Use leadership skills to motivate foodservice employees to work as a team in an efficient and effective manner that meets or exceeds client expectations.

Dietary Service Supervisor Requirements - Complete 16.00 Units

DIET 50	Sanitation and Safety	2.00
DIET 52	Management Training Techniques	3.00
DIET 55	Food Production Management	2.00
FDNT 10	Elementary Nutrition	3.00
DIET 176	Applied Nutrition Therapy	3.00
DIET 176L	Applied Nutrition Therapy Lab	1.00

Complete any combination totaling at least 1.00 unit from the following:

DIET 107	Dietetic Technician 1: Lecture	1.00
DIET 107L	Dietetic Technician 1: Supervised Field Experience	4.00
DIET 108	Dietetic Technician 2: Lecture	1.00
DIET 108L	Dietetic Technician 2: Supervised Field Experience	4.00
WEE 99I	Internship Work Experience Education	0.50-8.00

Complete any combination totaling at least 1.00 unit from the following:

DIET 70	Introduction to Nutrition, Dietetics and Food Service	1.00
FDNT 70	Introduction to Nutrition, Dietetics and Food Service	1.00

Notes:

Students must complete FDNT 10 before enrolling in DIET 176.
A certificate will be granted upon completion of the required courses with a grade of "C" or better.

DM: 3D Modeling & Animation

Program of Study Code: 003329

Term Effective: Summer 2025

21.00 Units

(707) 527-4603

watchison@santarosa.edu (mailto:watchison@santarosa.edu)

Program Description:

The Digital Media: 3D Modeling and Animation Certificate of Achievement provides fundamental skills for entry into a wide range of industries, including entertainment, architecture, electronic gaming, advertising, and educational media, as well as forensics and medical animation, and 3D simulations. This program also prepares students for advanced animation education through degree granting institutions and schools specializing in the film and broadcast fields. Students will explore the principles of three-dimensional (3D) modeling, texturing, lighting and animating, as well as the application of particle systems and dynamics to produce a range of effects. Emphasis is placed on modeling, rigging and animating 3D characters, and upon creating sophisticated 3D scenes. Upon completion, students will have a comprehensive understanding of the basic practices of designing, building and animating 3D environments, characters, and visual effects.

Program Student Learning Outcomes

1. Apply the basic practices of designing, building, and animating 3D environments, characters, and visual effects; and
2. Produce 3D animations consistent with industry requirements for entry level animators.

Digital Media: 3D Modeling & Animation Core Requirements - Complete 21.00 Units

APTE 43	Computer Modeling and Animation with 3ds Max	3.00
APTE 162	3D Animation: Visual Effects and Compositing	2.00
APTE 63	3D Animation: Modeling and Rigging	4.00
APTE 64	3D Animation: Character Animation	4.00
APTE 168	3D Animation: Introduction to Virtual Reality	2.00
CS 74.11	Introduction to Digital Media	3.00

Complete any combination totaling at least 3.00 units from the following:

APTE 46	Introduction to Computer-Aided Drafting	2.00
ART 5	Three Dimensional Design	3.00
ART 69	Introduction to Cartooning and Sequential Art	3.00
CS 41	Game Design	4.00
CS 42	Introduction to Game Coding	4.00
CS 70.1A	Adobe Photoshop 1	3.00
CS 74.22	Digital Video Post-Production	3.00
CS 78.1A	Make It with 3D Printing	1.50
FMA 20	Introduction to Digital Filmmaking	4.00
FMA 22	Screenwriting	3.00
THAR 10A	Introduction to Acting	3.00
THAR 10B	Scene Study and Characterization	3.00

Electrical Union Apprentice

Program of Study Code: 003343

Term Effective: Summer 2025

41.50 Units

(707) 527-4329

guser73@santarosa.edu (mailto:guser73@santarosa.edu)

Program Description:

Students accepted into the Electrical Union Apprenticeship program (Redwood Empire Joint Apprenticeship and Training Committee's Inside Wireman Program) are paid while they work and learn. Wages start at 40% of journeyman electrician's wages and increase 5% every six months or one thousand hours. You can find more information about the application process, training, and career opportunities here: https://apprentice.rejatc.org/.

Program Student Learning Outcomes

1. Apply mathematical operations and formulae to solve basic problems.
2. Interpret information and solve basic word problems.
3. Describe and demonstrate electrical principles and regulations related to General Electricians' trade.
4. Demonstrate knowledge of theory and regulations of General Electricians' trade.
5. Apply best practices in practical environment related to General Electricians' trade.
6. Identify lighting controls and how they function.
7. Describe how lighting controls are installed.

Electrical Union Apprenticeship - Complete 41.50 Units

APED 222.1	Apprentice Electricians, First Semester	4.00

APED 222.2	Apprentice Electricians, Second Semester	4.00
APED 222.3	Apprentice Electricians, Third Semester	4.00
APED 222.4	Apprentice Electricians, Fourth Semester	4.00
APED 222.5	Apprentice Electricians, Fifth Semester	4.00
APED 222.6	Apprentice Electricians, Sixth Semester	4.00
APED 222.7	Apprentice Electricians, Seventh Semester	4.00
APED 222.8	Apprentice Electricians, Eighth Semester	4.00
APED 222.9	Apprentice Electricians, Ninth Semester	4.00
APED 223.1	Apprentice Electricians, Tenth Semester	4.00
APED 321	Apprentice Electricians Mathematics Review	1.00
APED 223.2	California Advanced Lighting Controls Training Program	0.50

Electronic Technolgy Fundmntls

Program of Study Code: 005096

Term Effective: Summer 2025

8.00 Units

(707) 527-4915

mpapa@santarosa.edu (mailto:mpapa@santarosa.edu)

Program Description:

The Electronic Technology Fundamentals Skills Certificate offers students the basic foundation to perform the work of an electronic technician in both traditional engineering environments and service related environments. Electronic technicians lay out, build, test and modify electronic components, equipment, and systems such as computers, test equipment, and machine tool numerical controls, using principles of electronics, electrical circuitry, engineering, mathematics, and physics. An electronic technician often works under the direction of engineering staff. Non-traditional areas include such things as biomedical instrument repairs, alternative energy installation and repair, field service, and installations.Our courses prepare students to succeed in applying the fundamental principles and practices of electronic technology to a variety of job settings.

Program Student Learning Outcomes

1. Perform measurements of voltage, current and resistance using laboratory test equipment;
2. Apply the principles of Direct and Alternating Current theory to electronic circuits;
3. Apply the Scientific Method to the investigation and evaluation of electronic circuits, and summarize the results in written technical format;
4. Analyze and test solid state devices and circuits;
5. Identify, analyze, and test Operational Amplifier circuits; and
6. Test, align, and troubleshoot various complex electronic circuits.

Electronic Technology Fundamentals Requirements - Complete 8.00 Units

ELEC 54A	Direct and Alternating Current Theory	3.00
ELEC 54B	Fundamentals of Electronic Devices	3.00
ELEC 64A	Electronic Construction 1	2.00

Emergency Medical Responder

Program of Study Code: 005046

Term Effective: Summer 2025

2.00 Units

(707) 836-2917

ahsieh@santarosa.edu (mailto:ahsieh@santarosa.edu)

Program Description:

The Emergency Care for First Responders Skills Certificate teaches students manipulative and problem solving skills required for the individual interested in pursuing a career as an emergency medical responder to victims of illness or injury.

Program Student Learning Outcomes

1. Identify a medical or trauma emergency;
2. Apply knowledge of specific skills to assist victims of a medical or trauma emergency; and
3. Discuss the requirements necessary to work in the Emergency Medical Service system.

Emergency Medical Responder Requirements - Complete 2.00 Units

EMC 100	Emergency Medical Responder	2.00

Emergency Medical Technician

Program of Study Code: 005018

Term Effective: Summer 2025

9.50 Units

(707) 836-2921

tfrazier@santarosa.edu (mailto:tfrazier@santarosa.edu)

Program Description:

The Emergency Medical Technician (EMT Basic) Skills Certificate provides technical and practical knowledge and skills to meet the requirements of the California Administrative Code to gain certification as an Emergency Medical Technician Basic by the California State Emergency Medical Services Authority.

Program Student Learning Outcomes

1. Complete the National Registry written exam;
2. Complete the National Registry Skills Exam; and
3. Demonstrate professional behavior consistent with criteria for employment as a certified Emergency Medical Technician-Basic.

Emergency Medical Technician Prerequisite - Complete 2.00 Units

EMC 100	Emergency Medical Responder	2.00

Emergency Medical Technician Requirements - Complete 7.50 Units

EMC 103	Emergency Medical Technician	7.50

Notes:

A current certification in CPR for the Health Provider is required prior to beginning the program. Emergency room experience (8 hours) and ambulance experience (16 hours) are a required component of EMC 103. Prior arrangements for this experience will be made as part of class

curriculum. Students will also be required to attend assigned weekend activities as scheduled.

EMLS Credit: Advanced

Program of Study Code: 003342

Term Effective: Summer 2025

11.50 Units

(707) 527-4752

bbookman@santarosa.edu (mailto:bbookman@santarosa.edu)

Program Description:

Students who complete the Advanced English for Academics and Careers Certificate of Achievement will be prepared to meet the English language demands for a variety of occupations and for further academic study, including entry into college-level academic courses.

Program Student Learning Outcomes

1. Produce writings that demonstrate organization and content, critical thinking, vocabulary and fluency, and grammatical accuracy for a variety of audiences and purposes.
2. Comprehend reading passages in a range of contexts by identifying organizational strategies, main ideas, and details as well as paraphrasing and summarizing.
3. Word-process writings of various types and access information on the Internet.
4. Demonstrate content knowledge of the vocation(s) introduced in chosen electives.

Advanced English For Academics And Careers - Complete 11.50 Units

EMLS 373CP	Advanced Conversation & Pronunciation for Multilingual Ss	3.00

Complete any combination totaling at least 6.00 units from the following:

EMLS 30	Advanced Critical Reading/Writing for Multilingual Students	6.00

OR

ESL 373	Advanced Academic Reading and Writing for ESL Students	9.00

Complete any combination totaling at least 2.50 units from the following:

BGN 110	Introduction to the Administrative Professional	1.00
COUN 162.1	Career Assessment and Research	1.00
EMLS 332	Desktop and Cloud Applications for Multilingual Students	1.50
EMLS 334	Vocational English for Health Sciences	3.00
EMLS 335	Vocational English for Culinary Arts	3.00
EMLS 353	Vocational English for Early Childhood Professionals	3.00

EMLS Credit: Intermediate

Program of Study Code: 003341

Term Effective: Summer 2025

22.50 Units

(707) 527-4752

bbookman@santarosa.edu (mailto:bbookman@santarosa.edu)

Program Description:

Students who complete the Intermediate English for Academics and Careers Certificate of Achievement will be prepared to meet the English language demands for a variety of occupations and for further academic study, including entry into college-level academic courses.

Program Student Learning Outcomes

1. Produce writings that demonstrate organization and content, critical thinking, vocabulary and fluency, and grammatical accuracy for a variety of audiences and purposes.
2. Comprehend reading passages in a range of contexts by identifying organizational strategies, main ideas, and details as well as paraphrasing and summarizing.
3. Word-process writings of various types and access information on the Internet.
4. Demonstrate content knowledge of the vocation(s) introduced in chosen electives.

Intermediate English For Academics And Careers - Complete 22.50 Units

Complete any combination totaling at least 9.00 units from the following:

EMLS 371	Intermediate Reading/Writing/Grammar for Multilingual Studen	9.00
EMLS 371A	Interm Reading/Writing/Grammar for Multiling Ss Part 1	4.50
And		
EMLS 371B	Interm Reading/Writing/Grammar for Multiling Ss Part 2	4.50

Complete any combination totaling at least 9.00 units from the following:

EMLS 372	High-Intermediate Reading/Writing/Grammar for Multiling Ss	9.00
EMLS 372A	High-Interm Reading/Writing/Grammar	4.50

for Multiling Ss Part 1		
And		
EMLS 372B	High-Interm Reading/Writing/Grammar for Multiling Ss Part 2	4.50

Complete any combination totaling at least 3.00 units from the following:

EMLS 371CP	Intermediate Conversation & Pronunciation for Multiling Ss	3.00
EMLS 372CP	High-Intermediate English Convers/Pronunciation	3.00

Complete any combination totaling at least 1.50 units from the following:

EMLS 332	Desktop and Cloud Applications for Multilingual Students	1.50
EMLS 335	Vocational English for Culinary Arts	3.00
EMLS 353	Vocational English for Early Childhood Professionals	3.00

EMLS NC: Basic Communication

Program of Study Code: 005070

Term Effective: Summer 2025

0 Hours

(707) 521-6935

ybedolla@santarosa.edu (mailto:ybedolla@santarosa.edu)

Program Description:

The Certificate of Completion in Basic Interpersonal Communication prepares high beginning and low- intermediate level EMLS students with the English language and literacy skills needed to function independently in English in a variety of vocational and academic situations. The program focuses particularly on the acquisition of reading, writing and speaking skills needed to function independently at work, school and in the community.

Program Student Learning Outcomes

1. Demonstrate listening and speaking skills needed to communicate at work and in the community;
2. Read and interpret critical information in the workplace, at school and in various community settings;
3. Fill out applications and write short notes about school, work and/or community-related issues, in writing and/or on the computer; and
4. Demonstrate appropriate cultural behavior in school and work-related settings in the United States including the ability to work collegially in multi-cultural settings.

Basic Interpersonal Communications - Complete 0.00 Hours

EMLS 714	Noncredit High-Beginning English	105.00
EMLS 715	Noncredit Low-Intermediate English	105.00

Complete 1 course from below

EMLS 714CP	Noncredit High-Beginning English Conversation/Pronunciation	52.50
EMLS 714RW	Noncredit High-Beginning English Reading/Writing	52.50
EMLS 722	Computer Literacy for Multilingual Students	52.50
EMLS 724	Vocational English for Multilingual Students	52.50

Notes:

3 courses needed for this certificate

Required Courses: EMLS 714 and EMLS 715

Complete one course: EMLS 714CP, EMLS 714RW, EMLS 722 or EMLS 724

EMLS NC: College & Career Prep

Program of Study Code: 005067

Term Effective: Summer 2025

0 Hours

(707) 521-6935

ybedolla@santarosa.edu (mailto:ybedolla@santarosa.edu)

Program Description:

The Certificate of Completion in Academic Preparedness and Career Development prepares high intermediate level EMLS students with the English language and literacy skills needed to function independently in most vocational and academic situations. The certificate focuses on developing the requisite level of reading, writing and speaking skills needed to matriculate to credit level EMLS courses.

Program Student Learning Outcomes

1. Demonstrate listening, speaking and reading skills needed to clearly communicate and understand information and ideas in personal, academic and vocational settings;
2. write more extensive notes and short reports or compositions; and
3. successfully adapt to new cultural settings at work, school and the community and demonstrate cross-cultural skills in multi-cultural settings.

Academic Preparedness And Career Development - Complete 0.00 Hours

Complete 1 - 2 courses from below

EMLS 716	Noncredit High-Intermediate English	105.00
And		
EMLS 716RW	Noncredit Intermediate English Reading/Writing	52.50
or		
EMLS 781	NC Transitional Reading/Writing/Grammar for Multilingual Ss	157.50
or		
EMLS 781A	NC Low-Interm Read/Writ/Gramm for Transitional EMLS Pt 1	78.75
And		
EMLS 781B	NC Low-Interm Read/Writ/Gramm for Transitional EMLS Pt 2	78.75

Complete 1 course from below

EMLS 716CP	Noncredit Intermediate English Conversation/Pronunciation	52.50
EMLS 722	Computer Literacy for Multilingual Students	52.50
EMLS 732	Desktop and Cloud Applications for Multilingual Students	26.25
EMLS 734	Noncredit Vocational English for Health Sciences	52.50
EMLS 735	Vocational English for Culinary Arts	52.50
EMLS 753	Noncredit Vocational Engl for Early Childhood Professionals	52.50

Notes:

Choose only one (1) of the requirement options. There are three (3) options to choose from.

Required courses option A: EMLS 716 and EMLS 716RW
Required courses option B: EMLS 781
Required courses option C: EMLS 781A and EMLS 781B

Plus one (1) course from the list of electives:
Complete one (1) elective course: EMLS 716 CP, EMLS 722, EMLS 732, EMLS 735, or EMLS 753

EMLS NC: Intermediate

Program of Study Code: 005132

Term Effective: Summer 2025

393.75 Hours

(707) 527-4752

bbookman@santarosa.edu (mailto:bbookman@santarosa.edu)

Program Description:

Students who complete the Noncredit English for Multilingual Students (EMLS, formerly ESL): Intermediate English for Academics and Careers Certificate will be prepared to meet the English language demands for a variety of occupations and for further academic study, including entry into college-level academic courses.

Program Student Learning Outcomes

1. Produce writings that demonstrate organization and content, critical thinking, vocabulary and fluency, and grammatical accuracy for a variety of audiences and purposes.
2. Comprehend reading passages in a range of contexts by identifying organizational strategies, main ideas, and details, as well as writing paraphrases and summaries.

3. Word-process writings of various types and access information on the Internet.
4. Demonstrate content knowledge of the vocation(s) introduced in chosen electives.

Non-Credit Intermediate English For Academics And Careers - Complete 393.75 Hours

EMLS 771	Noncredit Intermediate English for Multilingual Students	157.50
AND		
EMLS 772	Noncredit High-Intermediate English for MultilingualStudents	157.50
EMLS 771CP	Noncredit Intermediate Conversation & Pronunciation	52.50
OR		
EMLS 772CP	Noncredit High-Intermediate English Convers/Pronunciation	52.50
At least one of the following:		
EMLS 732	Desktop and Cloud Applications for Multilingual Students	26.25
EMLS 734	Noncredit Vocational English for Health Sciences	52.50
EMLS 735	Vocational English for Culinary Arts	52.50
EMLS 753	Noncredit Vocational Engl for Early Childhood Professionals	52.50

EMLS NC: Literacy Foundations

Program of Study Code: 005066

Term Effective: Summer 2025

262.5 Hours

(707) 521-6935

ybedolla@santarosa.edu (mailto:ybedolla@santarosa.edu)

Program Description:

The Certificate of Completion in Foundations of Literacy Skills sequence of courses required prepares students with little or no academic background in their first language with the preliminary English language and literacy skills needed to function at a basic level in everyday situations at work, school and in the community. Literacy foundation skills are emphasized through a variety of instructional methods and strategies that focus on the development of sound-symbol correspondence, vocabulary development and survival English. Lessons are delivered through direct instruction, exercises and interactive activities that provide opportunities for students to develop basic English reading, writing and speaking skills in meaningful contexts.

Program Student Learning Outcomes

1. Read everyday signs and warnings;
2. Communicate basic personal information and follow simple directions; and
3. Write basic information and fill out simple forms.

Foundations Of Literacy Skills - Complete 262.50 Hours

EMLS 712	Noncredit Beginning English Literacy	105.00
EMLS 713	Noncredit Low-Beginning English	105.00

And complete and pass **one** of the following:

EMLS 701	Development of Spanish Literacy Skills	96.25

EMLS 713CP	Noncredit Low-Beginning English Conversation/Pronunciation	52.50
EMLS 713RW	Noncredit Low-Beginning English Reading/Writing	52.50

Notes:

3 courses needed for this certificate

Required Courses: EMLS 712 and EMLS 713

Complete one course: EMLS 701, EMLS 713CP or EMLS 713RW

EMT Refresher

Program of Study Code: 005019

Term Effective: Summer 2025

0.50 Units

(707) 836-2921

tfrazier@santarosa.edu (mailto:tfrazier@santarosa.edu)

Program Description:

The Emergency Medical Technician (EMT-1) Refresher Skills Certificate provides updated skills for individuals holding the EMT-1 certificate, in compliance with the requirements outlined by the State of California Administrative Code. Every two years, all certified EMT's are required to complete a refresher program course to maintain their certification.

Program Student Learning Outcomes

1. Identify changes and updates that apply to maintaining California Certification as an Emergency Medical Technician.

EMT Refresher Requirement - Complete 0.50 Units

EMC 104.1	Emergency Medical Technician Refresher	0.50

Film & Media Arts Production

Program of Study Code: 003330

Term Effective: Summer 2025

21.00 Units

(707) 522-2709

bantonson@santarosa.edu (mailto:bantonson@santarosa.edu)

Program Description:

The Certificate in Digital Filmmaking is designed for students interested in pursuing media production as a career or creative pursuit. The Certificate provides students with a basic overview of production with flexibility to pursue individual interests. Students will learn the language of cinema, how to use technology to capture images and sound, and how to edit digital media and craft stories. Students can choose to focus on fiction or non-fiction modes of production, and will work in teams using a variety of cutting-edge technologies to create original works. The program prepares students for careers in the film and television industries by giving them a variety of hands-on opportunities, including: using industry standard technologies in the production of student-created content; working in crews and with industry professionals; contributing to SRJC's award-winning student newspaper "The Oak Leaf" on important local and national stories; and participating in the Petaluma Cinema Series and Film Fest Petaluma. State-of-the-art facilities

include: a fully-functioning multicamera broadcast studio, student accessible digital media suites & VR lab, Petaluma Campus' elegant 250-seat 4K motion picture theater -- the Carole L. Ellis Auditorium, and Santa Rosa Campus' brand new 50-seat screening room.

Program Student Learning Outcomes

1. Analyze visual media from a technical, aesthetic, historic, and cultural point-of-view;
2. Demonstrate fluency in the language of film production and criticism;
3. Plan, organize, and execute the production of digital media projects;
4. Collaborate effectively in production teams.

Digital Media: Digital Filmmaking Core Requirements - Complete 21.00 Units

CS 74.22	Digital Video Post-Production	3.00
FMA 10	Film Appreciation	4.00
FMA 18	Audio for Film Production	3.00
FMA 20	Introduction to Digital Filmmaking	4.00

Complete any combination totaling at least 7.00 units from the following:

JOUR 5	Non-Fiction Digital StoryTelling	4.00
FMA 19	Multi-Camera Studio Production	4.00
FMA 21	Intermediate Digital Filmmaking	4.00
FMA 22	Screenwriting	3.00

Notes:

Effective Fall 2022, students who completed both CS 74.21A and CS 74.21B in prior semesters may substitute those courses for CS 74.22 as part of the requirement for the Digital Media: Digital Filmmaking Certificate.

Fitness And Health Coach

Program of Study Code: 003331

Term Effective: Summer 2025

20.00 Units

vorr@santarosa.edu (mailto:vorr@santarosa.edu)

Program Description:

The Fitness and Health Certificate of Achievement at Santa Rosa Junior College is designed to provide an in-depth study and practical application of principles of health, weight management, behavior modification, fitness testing, physical fitness training, exercise leadership and program design. This certificate/major is for students seeking entry-level careers and/or additional training in the fitness and health industry. Possible career opportunities may include personal trainer, group exercise instructor, health or wellness coach, weight management consultant, and fitness instructor. This program prepares students to sit for the nationally recognized certification exams by the American Council on Exercise (ACE) for personal trainer, group fitness instructor, and health coach. This certificate is unique in its design because in addition to learning principles of exercise science, it also encompasses comprehensive topics in the area of health, nutrition, and behavior change vital for fitness trainers to address broader client goals and to meet the need of a growing trend toward wellness type coaching. This certificate also has a strong emphasis on practical “hands-on” experience and teaching techniques.

Program Student Learning Outcomes

1. Design safe and effective training programs based on client needs, goals, fitness level and health history;
2. Demonstrate proper individual and group exercise leadership skills for general and special populations;
3. Review client food intake and educate clients on healthful eating habits for weight management and physical performance;
4. Integrate behavior modification techniques and concepts of health and wellness to formulate comprehensive training plans; and
5. Analyze emerging information in the field of nutrition, health, and fitness and differentiate between credible and non-credible sources and information.

Fitness And Health Coach - Complete 20.00 Units

FDNT 60	Nutrition and Physical Fitness	1.00
KIN 53	Principles of Health and Wellness	3.00
KIN 80	Introduction to Applied Kinesiology and Anatomy	3.00
KIN 81	Intro to Exercise Physiology, Assessment, and Program Design	3.00
KIN 83	Techniques of Fitness Instruction	3.00
KIN 84	Health and Wellness Coaching	3.00

Complete any combination totaling at least 1.00 unit from the following:

KIN 50.1	Fitness Teaching Practicum	1.00
WEE 99I	Internship Work Experience Education	0.50-8.00

Complete any combination totaling at least 3.00 units from the following:

DIET 191	Counseling and Group Facilitation Skills in	3.00

Healthcare		
FDNT 10	Elementary Nutrition	3.00
KIN 59	Psychological Aspects of Sports Performance	3.00

Notes:

WEE 99i MUST be taken for one unit of Internship Work Experience Education 52.50 hours. **One unit is the minimum requirement for this program.**

Floral Design

Program of Study Code: 003132

Term Effective: Summer 2025

18.00 Units

(707) 527-4395

ddolan@santarosa.edu (mailto:ddolan@santarosa.edu)

Program Description:

The Floral Design Certificate of Achievement prepares students for work in the floral design industry. Flower care and handling, basic design, use of seasonal, dry, silk, or exotic plant materials, floral decoration, and special occasion arrangement are some of the skills and topics covered in the program.

Program Student Learning Outcomes

1. Name and properly use the tools and mechanics in floral design;
2. Demonstrate proper standards of care and handling of fresh floral materials;
3. Create fresh floral arrangements and distinguish between the different types of design styles; and
4. Demonstrate an entry level knowledge of retail flower shop operation.

Floral Design Requirements - Complete 18.00 Units

FLOR 83A	Beginning Floral Design	2.00
FLOR 83B	Intermediate Floral Design	2.00
FLOR 183C	Advanced Floral Design	2.00
FLOR 187	European & Advanced Contemporary Floral Design	1.00
FLOR 105	Flowers to Wear and Carry	1.00
FLOR 108	Display and Merchandising for Retail Florists	1.00
FLOR 112	Wedding Design	2.00
FLOR 113	Floral Tributes	2.00
FLOR 114	Retail Flower Business Management	3.00
FLOR 116	Identification and Handling of Flowers, Foliages and Plants	2.00

Notes:

All courses must be completed with a grade of C or better.

Geospatial Technology

Program of Study Code: 003003

Term Effective: Summer 2025

20.00 Units

(707) 527-4603

rparks@santarosa.edu (mailto:rparks@santarosa.edu)

Program Description:

The Geospatial Technology Certificate of Achievement and degree prepares students for variety of technical positions in many different professions. Geospatial Technology incorporates new technology with traditional disciplines by mapping and analyzing things that exist and events that happen on earth.

Program Student Learning Outcomes

1. Define and describe geospatial terminology, methods, procedures, standards and technology;
2. Create, edit and analyze geographic, spatial and remotely sensed data;
3. Communicate clearly and effectively in oral, written and graphic formats;
4. Prepare layouts, reports, charts and graphs to support different geospatial applications;
5. Produce finished quality maps representing a basic analysis, a basic survey or a basic scale-based, descriptive, diagrammatic summary;
6. Create a Geographic Information System (GIS) map following standard cartographic principles which can be utilized within a professional portfolio;
7. Demonstrate analytical, critical thinking and decision-making skills in geographic information science and technology; and
8. Describe the influence/effect that geospatial science and technology has on the local, regional, national and global communities.

Geospatial Technology Core Requirements - Complete 20.00 Units

APTE 191	Problem Solving in Civil Engineering Technology	3.00
CEST 51	Civil Drafting Technology	3.00
CEST 192	Non-Technical Skills for the Civil Engineering Technician	3.00
GIS 40	Introduction to Geographic Information Systems (GIS)	4.00
GIS 51	Intermediate Geographic Information Systems (GIS)	3.00
GIS 54	Data Acquisition in Geographic Information	4.00

Systems (GIS)

Hemp Agriculture

Program of Study Code: 003255

Term Effective: Summer 2025

25.00 Units

(707) 527-4409

info-agnr@santarosa.edu (mailto:info-agnr@santarosa.edu)

Program Description:

The Hemp Agriculture Certificate of Achievement provides a rigorous and comprehensive foundation for students seeking positions in the hemp industry that propagate, grow, and market a variety of products for consumers, commercial enterprises, or the wholesale market. The program delivers both lecture and hands-on laboratory experience in: Plant science, growth, and development; Soil and plant nutrition; Integrated pest management; Nursery and crop production; Irrigation methods, system design, and troubleshooting; and Principles of sustainable agriculture. While these topics apply to production of any crop, these courses will offer contextualized units, assignments, and/or lab activities that apply these topics to specific aspects of the hemp plant.

Program Student Learning Outcomes

1. Demonstrate primary methods of plant propagation in the hemp industry;
2. Identify and compare important developmental stages of the hemp plant;
3. Design a hemp production plan and schedule from soil preparation through harvest;
4. Identify and analyze sustainable agronomic hemp cultivation practices.

Hemp Agriculture - Complete 25.00 Units

AGRI 20	Introduction to Plant Science	4.00
AGRI 60	Soil & Plant Nutrition	3.00
AGRI 70	Integrated Pest Management	3.00
HORT 70	Plant Propagation	3.00
HORT 72	Greenhouse Production	3.00
HORT 144	Landscape Irrigation	3.00
SUAG 50	Introduction to Sustainable Agriculture	3.00
SUAG 64	Warm Season Crop Production	2.00

Complete any combination totaling at least 1.00 unit from the following:

AGBU 7	Agricultural Economics	3.00
AGME 50	Agricultural Machinery and Equipment Skills	3.00
AGRI 98	Independent Study in Agriculture	1.00-3.00
AGRI 99I	Agriculture Internship	0.50-8.00
HORT 71	Nursery Production	3.00
HORT 91	Landscape Construction/Estimation	3.00
SUAG 65	Cool Season Vegetable Production	2.00
SUAG 103	Composting for Organic Farming and Gardening	1.00
SUAG 109	Organic Crop Planning and Production	4.00
SUAG 160	Direct Farm Marketing	2.00

Notes:

Only one unit of AGRI 98 Independent Study or AGRI 99I Work Experience/Internship is required, but students may elect to take additional units.

Hospitality Management

Program of Study Code: 003335

Term Effective: Summer 2025

16.00 Units

(707) 778-3961

ayu@santarosa.edu (mailto:ayu@santarosa.edu)

Program Description:

The Hospitality Management certificate of achievement provides a solid base of world-class customer service training, supervisory skills and industry-specific topics.

Program Student Learning Outcomes

1. Demonstrate analytical, quantitative, and computer skills necessary to work in the hospitality field;
2. Apply necessary skills required for managing the complex human interactions and communication that takes place in the hospitality industry; and
3. Demonstrate the ability to effectively provide customer service to clients.

Hospitality Management - Complete 16.00 Units

HOSP 50	Introduction to Tourism in Sonoma County	1.00
HOSP 63	Introduction to the Hotel Industry	3.00
HOSP 68	Hospitality Law	3.00
HOSP 80	Introduction to Hospitality	3.00

Complete any combination totaling at least 6.00 units from the following:

BMG 52	Business Communication	3.00
CUL 258.6	Restaurant Operations	3.00
HOSP 53	Customer Service	1.50
HOSP 54	Customer Relations for the Hospitality Industry	1.50
WEE 99I	Internship Work Experience Education	0.50-8.00
WINE 130	Wine Service and Hospitality	1.50
WINE 132.1	Tasting Room Operations	2.00
WINE 132.2	Tasting Room Management	2.00

Notes:

Please note: if WEE 99i is selected, students should only take 1 unit.

Hospitality: Event Management

Program of Study Code: 003372

Term Effective: Summer 2025

16.50 Units

(707) 778-3961

ayu@santarosa.edu (mailto:ayu@santarosa.edu)

Program Description:

The Hospitality Event Management Certificate offers students the opportunity to expand their skills and knowledge in a growing industry that includes meeting, wedding, and conference planning, in addition to hosting and organizing various special events.

Program Student Learning Outcomes

1. Describe effective customer service and be able to meet and exceed guest expectations in any hospitality industry environment through the concept of anticipating a guest's needs.
2. Demonstrate the knowledge needed to be a supervisor and the ability to use management skills resulting in an ethical and productive work environment, as well as describe an ongoing personal professional development plan.
3. Identify specific job titles within the hospitality, food service, and tourism industries and describe the responsibilities of the positions as well as the outlook for future job growth.
4. Demonstrate the ability to use various technologies, systems, and computer applications for the hospitality industry.
5. Analyze the interdependence of various tourism sectors on a local, national, and global scale when faced with industry issues.

Hospitality: Event Management - Complete 16.50 Units

HOSP 50	Introduction to Tourism in Sonoma County	1.00
HOSP 53	Customer Service	1.50
HOSP 54	Customer Relations for the Hospitality Industry	1.50
HOSP 58	Meeting and Event Planning	3.00
HOSP 68	Hospitality Law	3.00
HOSP 80	Introduction to Hospitality	3.00
WEE 99I	Internship Work Experience Education	0.50-8.00
WINE 131	Wine Industry Event Planning	1.50

HVACR Fundamentals

Program of Study Code: 003384

Term Effective: Summer 2025

18.00 Units

(707) 527-4880

bgoldstein@santarosa.edu (mailto:bgoldstein@santarosa.edu)

Program Description:

The Santa Rosa Junior College HVACR Fundamentals Certificate of Achievement prepares students for exciting and in-demand jobs in the residential Heating, Ventilation, Air Conditioning, and Refrigeration (HVACR) industry. Students will learn how residential HVACR systems and their components operate; the fundamentals of airflow, refrigeration, ventilation, combustion, and thermodynamics; and the tools and equipment used for installation, maintenance, and repair work. Students also learn about jobsite safety, career opportunities, codes and regulations, and industry certification requirements for residential HVACR technicians. This program is great for students new to the HVACR industry and for students who already have some industry experience. The certificate can be completed by full-time or part-time students, over 3-4 semesters.

Program Student Learning Outcomes

1. Identify and explain the function of residential HVACR systems and components.
2. Identify and explain the proper use of diagnostic tools used by residential HVACR technicians.
3. Diagnose and troubleshoot operational faults in residential HVACR systems.
4. Explain the career pathways and business opportunities for residential HVACR technicians.

HVACR Fundamentals Core Requirements - Complete 12.00 Units

HVACR 101	Introduction to HVACR	3.00
HVACR 102	Residential HVACR System Components	3.00
HVACR 103	Residential Heating, Airflow and Ventilation	3.00

HVACR 104	Air-Conditioning and Refrigeration Systems	3.00

HVACR Fundamentals Electives - Complete 6.00 Units

Complete any combination totaling at least 6.00 units from the following:

WEE 99I	Internship Work Experience Education	0.50-8.00

Construction Emphasis

CONS 101	Introduction to the Construction Industry	3.00
CONS 102	Construction Practice and Technologies	3.00
ELEC 51A	Fundamentals of Electricity	3.00
MACH 162	Blueprint Reading for Machine and Related Industries	3.00
WELD 170	Beginning Welding: Fundamentals of Arc and Gas Welding	2.00

Business and Entrepreneurship Emphasis

BMK 50	Marketing	3.00
BMG 52	Business Communication	3.00
BMG 66.4	Project Management	1.50
BGN 81	Practical Business Math Skills	3.00
ESHP 115	Financial Basics and Cash Flow	1.50

Computer Emphasis

CS 5	Computer Literacy	3.00
CS 61.1A	Microsoft Excel, Part 1	1.50
CS 61.1B	Microsoft Excel, Part 2	1.50

Notes:

Students can take any 6 units from any of the requirement emphasis areas.

IGETC GE Pattern

Program of Study Code: 003348

Term Effective: Summer 2025

37.00 Units

(707) 527-4451

(mailto:)

Program Description:

The General Education Option C: Intersegmental General Education Transfer Curriculum Certificate of Achievement is designed for students planning to transfer to either the California State University (CSU) or University of California (UC) system. It offers students a program of study which meets IGETC general education transfer requirements. Although the certificate recognizes the completion of IGETC general education requirements, it does not guarantee admission to a specific campus within the CSU or UC system nor does it guarantee admission to a specific major. Some majors and colleges may require a different lower division preparation and/or a higher GPA than is necessary for this certificate. Students are strongly advised to meet with a counselor to discuss transfer requirements and lower division major preparation that is needed for their intended transfer school.

Program Student Learning Outcomes

1. Communicate effectively, both verbally and in writing.
2. Critically analyze and solve problems.
3. Organize and present information in a logical and understandable manner.

General Education: Option C Requirements - Complete 37.00 Units

See Option C General Education Worksheet for program requirements (https://articulation.santarosa.edu/sites/articulation.santarosa.edu/files/documents/Option%20C%2(

IndustrIMaintenanceFundamntals

Program of Study Code: 003238

Term Effective: Summer 2025

11.00 Units

(707) 527-4603

guser38@santarosa.edu (mailto:guser38@santarosa.edu)

Program Description:

The Industrial Maintenance Fundamentals Skills Certificate prepares individuals for employment as electro-mechanical maintenance technicians in high tech manufacturing. Instruction is provided in the fundamentals of electronics, programmable logic controllers, rotating machinery, and mathematics. This program was created in cooperation with local high tech manufacturing companies that have a need for trained maintenance technicians. Currently, the demand for these technicians is on the rise. Possible job titles include: technician, electronic technician, machine technician/specialist, machine operator, maintenance worker, maintenance mechanic.

Program Student Learning Outcomes

1. Write complex programs for Programmable Logic Controllers (PLC) for at least two manufacturers' systems.
2. Identify and troubleshoot PLC program problems.
3. Operate and maintain AC and DC motors, generators and controllers.
4. Implement safety procedures in the workplace.
5. Perform mathematical computations related to voltage, current, power and duty cycle.

6. Understand safety codes and regulations applied to usage of industrial equipment and industrial working environment.

Industrial Maintenance Fundamentals Requirements - Complete 11.00 Units

ELEC 153	Programmable Logic Controllers	3.00
ELEC 154	Rotating Machinery	3.00

Complete any combination totaling at least 3.00 units from the following:

ELEC 51A	Fundamentals of Electricity	3.00
ELEC 54A	Direct and Alternating Current Theory	3.00

Complete any combination totaling at least 2.00 units from the following:

DET 184	Mobile Hydraulic Systems	3.00
MACH 51.1A	Beginning Machine Tool Technology	3.00
WEOC 99	Occupational Work Experience	0.50-8.00
WEOC 99I	Internship Occupational Work Experience	0.50-8.00
WELD 170	Beginning Welding: Fundamentals of Arc and Gas Welding	2.00

Interior Design

Program of Study Code: 003265

Term Effective: Summer 2025

37.00 Units

(707) 527-4603

scanepa@santarosa.edu (mailto:scanepa@santarosa.edu)

Program Description:

The Interior Design Certificate of Achievement prepares students for employment in full service interior design firms, retail establishments, architectural firms, space planning agencies, real estate, and development companies.

Program Student Learning Outcomes

1. Apply problem solving to produce practical solutions to clients' space needs by applying the materials, methods, and principles of interior design, including historical, sustainable and design for special populations;
2. Use manual and digital graphic methods and oral presentation skills to communicate interior design solutions to sub-contractors, suppliers, and clients;
3. Identify the business practices, building codes, and professional ethics of the interior design trade.

Interior Design Requirements - Complete 37.00 Units

APTE 46	Introduction to Computer-Aided Drafting	2.00
APTE 59	Architectural CAD	2.00
ARCH 60	Digital Presentation Graphics	2.00
ARCH 65	3D Modeling with Revit	2.00
INDE 20	Introduction to Interior Design	3.00
INDE 50	Drafting and Drawing for Interiors	3.00
INDE 52	Interior Environment and Space Planning	3.00
INDE 62	History of Interior Design	3.00
INDE 63	Interior Products, Materials, and Lighting	3.00
INDE 64	Professional Practices for Interior Design	3.00
INDE 71	Interior Design Studio	3.00

INDE 73	Portfolio Development	2.00

Complete any combination totaling at least 3.00 units from the following:

INDE 67	Interior Illustration and Rendering	3.00
INDE 122	Kitchen and Bath Design	3.00

Complete any combination totaling at least 3.00 units from the following:

ARCH 2.1	History of World Architecture: Prehistory to Gothic	3.00
ARCH 2.2	History of World Architecture: Gothic to 20th Century	3.00
ARCH 2.3	History of World Architecture: 20th Century to Contemporary	3.00
ARCH 12	Introduction to Environmental Design	3.00
ART 3	Introduction to Art and Design	3.00
ART 4	Principles of Color	3.00
ART 5	Three Dimensional Design	3.00
ART 7A	Drawing and Composition 1	3.00
ART 82	Beginning Digital Photography	3.00
BMK 50	Marketing	3.00
BMK 51	High Tech Selling and Pursuing a Sales Career	3.00
BMK 54	Advertising, Branding, & Digital Marketing	3.00
BMK 57	Introduction to Public Relations	1.50
BMK 59	Consumer Behavior	1.50
COMM 1	Introduction to Public Speaking	3.00
COMM 4	Survey of Communication	3.00
CONS 103	Construction Materials, Methods and Equipment	3.00

CONS 105	Construction Contract Documents	3.00
CS 71.11	Adobe Illustrator 1	3.00
CS 74.11	Introduction to Digital Media	3.00

Interior Design: Technical

Program of Study Code: 003264

Term Effective: Summer 2025

17.00 Units

(707) 527-4603

scanepa@santarosa.edu (mailto:scanepa@santarosa.edu)

Program Description:

The Interior Design: Technical Certificate of Achievement prepares students for employment in a number of interior retail merchandising areas such as, home accessory, countertop surface, wholesale design, do-it-yourself merchandise, floorcoverings, furniture, lighting, paint, and wallcoverings.

Program Student Learning Outcomes

1. Recognize, identify, and select materials appropriate to clients' needs for an interior design project;
2. Demonstrate mastery of the manual and computer graphic techniques used by interior designers;
3. Prepare a set of interior design construction documents to communicate to subcontractors, suppliers, and clients.

Interior Design: Technical Requirements - Complete 17.00 Units

ARCH 60	Digital Presentation Graphics	2.00
ARCH 65	3D Modeling with Revit	2.00
APTE 46	Introduction to Computer-Aided Drafting	2.00
APTE 59	Architectural CAD	2.00
INDE 20	Introduction to Interior Design	3.00
INDE 50	Drafting and Drawing for Interiors	3.00
INDE 63	Interior Products, Materials, and Lighting	3.00

Journalism: Digital

Program of Study Code: 003336

Term Effective: Summer 2025

25.00 Units

(707) 527-4867

abelden@santarosa.edu (mailto:abelden@santarosa.edu)

Program Description:

The Digital Journalism Certificate of Achievement provides students with an introduction to and skills in digital journalism and provides hands-on preparation for entry-level work in web journalism and/or an overlay of digital skills for recent journalism graduates and seasoned print journalists.

Program Student Learning Outcomes

1. Develop, create, report, research and produce technically well-executed news and feature stories for the web and/or broadcast news using combinations of text, images, audio, video and social

media.
2. Use new website, audio and video software systems to produce multimedia stories.
3. Write news and feature stories on print and web deadlines using foundational journalism skills such as developing story ideas, conducting research, interviewing sources, and applying proper grammar and Associated Press Style.
4. Exercise news judgment and apply knowledge of online journalism ethical, legal and content issues to real-life situations.
5. Analyze and evaluate multimedia stories for content, aesthetics and technical quality.

Journalism: Digital Core Certificate - Complete 17.00 Units

JOUR 1	Introduction to Journalism	3.00
JOUR 1L	Introduction to Journalism Lab	0.50
JOUR 2	News Gathering and News Writing	3.00
JOUR 2L	News Gathering and News Writing Lab	0.50
JOUR 52A	News Media Practice 1	3.00
JOUR 5	Non-Fiction Digital StoryTelling	4.00
JOUR 56	Editing for News Media	3.00

Journalism: Digital Elective Certificate - Complete 8.00 Units

Complete any combination totaling at least 8.00 units from the following:

CS 57.11	Social Media, the Internet, and Society	3.00
CS 74.11	Introduction to Digital Media	3.00
CS 74.22	Digital Video Post-Production	3.00
CS 76.11	Drone Piloting and Imaging	3.00
ENGL 4A	Beginning Creative Writing	3.00
JOUR 52B	News Media Practice 2	5.00

JOUR 52C	News Media Practice 3	5.00
JOUR 59	Photojournalism	3.00
FMA 18	Audio for Film Production	3.00
FMA 19	Multi-Camera Studio Production	4.00
FMA 20	Introduction to Digital Filmmaking	4.00

Notes:

Suggested Emphases

1. Digital - Video/documentary
   - Take Intro to Digital Media, Digital Filmmaking 1, and Oak Leaf 2, Dig. Vid post production A&B
2. Digital - Broadcast
   - Take Intro to Digital Media, Media 19 and Oak Leaf 2 and Dig. Vid post production A&B
3. Digital - Photojournalism
   - Take Photojounrnalism, Drone piloting/imaging and Oak Leaf 2
4. Digital - Podcasting
   - Take Digital Audio 1 and 2, Oak Leaf 2
5. General/Writing - Longform
   - Take Creative Writing; Oak leaf 2, Photojournalism
6. General/Writing - News
   - Take Photojournlaism, Oak Leaf 2, Social Media and/or intro to digital media

Juvenile Justice

Program of Study Code: 003149

Term Effective: Summer 2025

21.00 Units

(707) 527-4846

jdybach@santarosa.edu (mailto:jdybach@santarosa.edu)

Program Description:

The Juvenile Justice Certificate of Achievement prepares students to work in entry level positions in the field of juvenile justice. The courses required by the Certificate are courses that are also required for an AS-T degree in Public Safety. Students can complete the Certificate and start their careers while continuing to work towards an AS-T degree in Public Safety. Completion of the requirements in this certificate can also apply to the Corrections Certificate of Achievement and the Law Enforcement Certificate of Achievement. Occupations relevant to this professional certification include: juvenile probation officers; juvenile correctional counselors/youth supervisors; youth group counselors; and police officers who work with domestic violence, youth, or family cases. This program can also provide a foundation for the field of juvenile probation, which usually requires a Bachelor's degree. The rising incidence of youth e being processed as delinquent is creating an increased need for more professionals in the justice system. There is a strong labor market for those skilled in working with youth and families. Certification Note: Some public safety positions have legal requirements and background qualifications. Certain criminal violations may disqualify a candidate for certification. Contact the Public Safety Department for more information.

Program Student Learning Outcomes

1. Demonstrate an understanding of mission, goals and legal premises that govern the criminal justice system;
2. Use investigative skills to gather, analyze and assess information to recommend an outcome that is consistent with established laws and guidelines;
3. Evaluate actions and behavior of offenders in a theoretical, cultural, and social context to formulate a course of action consistent with the goals of the juvenile justice system; and,
4. Demonstrate the skills required for the documentation and assessment of information obtained during interactions with and supervision of offenders.

Juvenile Justice Core Requirements - Complete 21.00 Units

AJ 21	Introduction to Administration of Justice	3.00
AJ 22	Concepts of Criminal Law	3.00
AJ 53	Juvenile Procedures	3.00

AJ 71	Criminal Justice Interviewing & Counseling	3.00

Complete any combination totaling at least 9.00 units from the following:

AJ 25	Community Relations	3.00
AJ 56	Crime and Criminal Justice in Society	3.00
AJ 57	Basic Criminal Investigation	3.00
AJ 99I	Administration of Justice Internship	0.50-8.00
PSYC 1A	General Psychology	3.00
SOC 1	Introduction to Sociology	3.00

Notes:

A grade of "C" or better is required for all certificate courses.
To complete the Certificate in 2 semesters, AJ 21 and AJ 22 should be taken simultaneously during the first semester. AJ 53 and AJ 71 should be taken simultaneously during the second semester.
To complete the Certificate in more than 2 semesters, it is recommended that students take and successfully complete AJ 21 before taking any other AJ courses.

Law Enforcement

Program of Study Code: 003063

Term Effective: Summer 2025

21.00 Units

(707) 524-1731

jadams2@santarosa.edu (mailto:jadams2@santarosa.edu)

Program Description:

The Law Enforcement Certificate of Achievement provides students with fundamental knowledge of the criminal justice system, with an emphasis on the law enforcement agencies. The courses required by the Certificate are courses that are also required for an AS-T degree in Public Safety. Students can complete the Certificate and start their careers while continuing to work towards an AS-T degree in Public Safety. Completion of the requirements in this certificate can also apply to the Corrections Certificate of Achievement and the Juvenile Justice Certificate of Achievement. Job openings in the law enforcement field are excellent. Due to increased emphasis on law enforcement and homeland security, numerous positions have been developed. Many local, state and national departments are expanding their opportunities. Employment may be found with a variety of state, local, and federal agencies. Law Enforcement jobs with the federal government typically require a 4-year degree. State and local agencies prefer, if not require, a 2-year degree. Students completing the requirements of The Law Enforcement Certificate.

Program Student Learning Outcomes

1. Demonstrate an understanding of mission, goals and legal premises that govern the criminal justice system;
2. Use investigative skills to gather, analyze and assess information to recommend an outcome that is consistent with established laws and guidelines;
3. Observe and evaluate the actions and the behavior of offenders to formulate a course of action consistent with the laws, policies and practices that govern law enforcement; and,
4. Apply the principles of proper law enforcement techniques as they relate to the prevention, detection, and investigation of crime.

Law Enforcement Requirements - Complete 21.00 Units

AJ 21	Introduction to Administration of Justice	3.00
AJ 22	Concepts of Criminal Law	3.00
AJ 25	Community Relations	3.00
AJ 57	Basic Criminal Investigation	3.00

Complete any combination totaling at least 6.00 units from the following:

AJ 99I	Administration of Justice Internship	0.50-8.00
PSYC 1A	General Psychology	3.00
SOC 1	Introduction to Sociology	3.00

Complete any combination totaling at least 3.00 units from the following:

AJ 53	Juvenile Procedures	3.00
AJ 55	Criminal Procedures	3.00
AJ 56	Crime and Criminal Justice in Society	3.00
AJ 61	Introduction to Evidence	3.00

Notes:

In order to receive this certificate, all courses must be completed with a grade of C or better.
New students should consult an Administration of Justice Program Advisor.
Note: It is recommended that career Law Enforcement persons consider enrolling in District Police Campus Patrol courses for experience in the field . Interested students should contact the Districe Police Chief for more information.

Law Enforcement Supervisor

Program of Study Code: 005026

Term Effective: Summer 2025

2.00 Units

(707) 524-1731

jadams2@santarosa.edu (mailto:jadams2@santarosa.edu)

Program Description:

This single-course Skills Certificate will identify the training necessary for law enforcement supervisors mandated by Peace Officer Standards and Training, a state regulatory agency. This course will address leadership styles, motivation, communication, problem solving and discipline

issues.

Program Student Learning Outcomes

1. Demonstrate ethical leadership and supervision practices in a public safety environment;
2. Explain legal responsibility regarding proper implementation of policy and procedures.

Law Enforcement Supervisor Techniques - Complete 2.00 Units

AJ 361	Law Enforcement Supervisor Techniques	2.00

Mchtroncs:IndustrlMntnncTchncn

Program of Study Code: 003365

Term Effective: Summer 2025

19.00 Units

(707) 527-4915

mapapa@santarosa.edu (mailto:mapapa@santarosa.edu)

Program Description:

The Mechatronics: Industrial Maintenance Technician Certificate of Achievement prepares individuals for employment as electro-mechanical maintenance technicians in high-tech manufacturing. Instruction is provided in the fundamentals of electronics, programmable logic controllers (PLCs), rotating machinery, and applied mathematics.

Program Student Learning Outcomes

1. Identify and troubleshoot Programmable Logic Controllers (PLCs) program problems.
2. Operate and maintain AC/DC motors, generators, and controllers.
3. Understand safety codes and implement safety procedures applicable to usage of industrial equipment in an industrial working environment.
4. Test, adjust, and troubleshoot various complex electronic circuits.

Mechatronics: Industrial Maintenance Technician - Complete 19.00 Units

ELEC 51A	Fundamentals of Electricity	3.00
ELEC 54A	Direct and Alternating Current Theory	3.00
ELEC 54B	Fundamentals of Electronic Devices	3.00
ELEC 64A	Electronic Construction 1	2.00
ELEC 153	Programmable Logic Controllers	3.00
ELEC 154	Rotating Machinery	3.00

Complete any combination totaling at least 2.00 units from the following:

DET 184	Mobile Hydraulic Systems	3.00
MACH 51.1A	Beginning Machine Tool Technology	3.00
WEOC 99	Occupational Work Experience	0.50-8.00
WEOC 99I	Internship Occupational Work Experience	0.50-8.00
WELD 101	Introduction to Shielded Metal Arc Welding (SMAW)	2.00

Medical Assisting

Program of Study Code: 003155

Term Effective: Summer 2025

40.50 Units

(707) 524-1720

kslusser@santarosa.edu (mailto:kslusser@santarosa.edu)

Program Description:

The Medical Assisting: Administrative and Clinical Certificate of Achievement prepares students for work in physicians' offices, medical clinics, hospital outpatient clinics, health agencies, and educational institutions. Students completing the program will be eligible to sit for the California Certifying Board for Medical Assistants (CCBMA) exam. This program provides training in both administrative (front office) and clinical (back office) skills.

Program Student Learning Outcomes

1. Demonstrate ability to greet patients, answer telephones, schedule appointments, maintain and filing client medical records, complete insurance forms, arrange hospital admissions and laboratory services, handle billing, bookkeeping, and physician correspondence;
2. Demonstrate ability to perform clinical tasks such as taking and recording vital signs and medical histories, explaining treatment procedures to clients, preparing clients for examinations, and assisting during examinations;
3. Collect and prepare laboratory specimens and perform basic laboratory tests on the premises, dispose of contaminated supplies, and sterilize medical instruments;
4. Present in an instructional manner information about medication and special diets;
5. Demonstrate ability to perform other clinical tasks such as preparing and administering medications as directed by a physician, authorizing drug refills as directed, telephoning prescriptions to a pharmacy, preparing clients for x-rays, taking EKG's, removing sutures and changing dressings; and
6. Arrange examining room instruments and equipment, purchase and maintain supplies and equipment, and keep waiting and examining rooms neat and clean.

Medical Assisting Core Requirements - Complete 16.50 Units

ANAT 140	Fundamentals of Anatomy and Physiology	2.00
HLC 140	Health Care Implications of Anatomy and Physiology	1.50
HLC 160	Medical Terminology	3.00
LIR 10	Introduction to Information Literacy	1.00
MA 160	Introduction to Medical Office Practice	3.00
MA 161	Law and Ethics for Medical Assistants	1.00
MA 162	Disease Processes	3.00
MA 168	Basic Medical Office Insurance Billing	2.00

Medical Assisting: Administrative And Clinical - Complete 24.00 Units

MA 163	Beginning Clinical Skills for Medical Assisting	3.00
MA 164	Theories of the Clinical Laboratory	2.00
MA 165	Pharmacology and Administration of Medications	3.00
MA 167	Basic Diagnostic Coding	2.00
MA 169	Procedural Coding	2.50
MA 174	Intermediate Clinical Skills for Medical Assisting	4.00
MA 176	Externship	4.50
PSYC 1A	General Psychology	3.00

Notes:

All courses must be completed with a "C" or better to receive the certificate.

MHT Chassis Tech

Program of Study Code: 003390

Term Effective: Summer 2025

25.00 Units

(707) 522-2601

jkosten@santarosa.edu (mailto:jkosten@santarosa.edu)

Program Description:

The Medium Heavy Truck Technology Certificate offers both theoretical and hands-on training, including electrical systems, drive trains, brake systems, suspension systems, and hydraulic systems. Course work prepares students to take the Automotive Service Excellence (ASE) exams. Students enrolling in the program should have the desire and ability to work with their hands, demonstrate critical thinking, possess a high degree of mechanical aptitude, and enjoy working in a shop environment. Program completers should be able to find employment as advanced entry-level apprentice Medium Heavy Truck technicians.

Program Student Learning Outcomes

1. Demonstrate the correct use of safety procedures utilized by a mobile equipment repair technician.
2. Locate and interpret technical manuals from online computerized databases.
3. Demonstrate the appropriate use and maintenance of hand, shop, and precision tools.
4. Prepare initial, revised, and final repair orders in compliance with California law (BAR).
5. Demonstrate the proper use of a Digital Multimeter (DMM) during diagnosis of electrical circuit problems, including: source voltage, voltage drop, current flow, and resistance.
6. Analyze and diagnose a mobile equipment charging system using appropriate electrical tools and equipment.
7. Analyze and diagnose a mobile equipment starting system using appropriate electrical tools and equipment.

8. Analyze and diagnose a mobile equipment low-voltage battery system using appropriate electrical tools and equipment.
9. Test the Controller Area Network (CAN) BUS system signal with a Digital Storage Oscilloscope (DSO). Set up the DSO to capture the CAN hi (+) and CAN lo (-) signals.
10. Inspect, diagnose, and repair heavy duty drivetrain components.
11. Interpret and understand repair manuals for repair of drivetrain components.
12. Evaluate and diagnose medium heavy-duty brake components/system malfunctions.
13. Evaluate and diagnose medium heavy-duty steering systems.
14. Evaluate and diagnose medium heavy-duty suspension systems.
15. Describe and interpret hydraulic schematics and repair manuals in relation to hydraulic systems.
16. Demonstrate ability to diagnose and repair hydraulic systems on agricultural and instruction equipment.
17. Demonstrate knowledge of the theory of machining as applied to machine tool techniques.
18. Demonstrate use of tools and equipment in a welding shop per American National Standards Institute (ANSI) safety standards Z49.
19. Perform arc weld from the flat, fillet weld position per American Welding Society (AWS) standards.
20. Perform oxy-acetylene weld on a butt joint, lap joint, fillet joint, and brazing fillet joint per AWS standards.
21. Demonstrate ability to safely use oxy-acetylene cutting torch per AWS standards.

Medium Heavy Truch Brakes And Chassis Technology - Complete 25.00 Units

ATL 101	Transportation Information Systems and Shop Practices	3.00
ATL 105	Service Writing and Shop Management	2.00
ATL 161	Mobile Electrical Systems 1	3.00
ATL 162	Mobile Electrical Systems 2	3.00
ATL 230	Medium Heavy Truck Drivetrain	3.00
ATL 240	Medium Heavy Truck Brakes and Suspension	3.00
ATL 290	Mobile Hydraulic Systems	3.00
MACH 51.1A	Beginning Machine Tool Technology	3.00

WELD 170	Beginning Welding: Fundamentals of Arc and Gas Welding	2.00

MHT Diagnostic Tech

Program of Study Code: 003393

Term Effective: Summer 2025

26.00 Units

(707) 522-2601

jkosten@santarosa.edu (mailto:jkosten@santarosa.edu)

Program Description:

The Medium Heavy Truck Diagnostic Technician Certificate offers both theoretical and hands-on training, including electrical systems, hybrid & electric vehicle systems, hydraulic and autonomous vehicle controls. Course work prepares students to take the Automotive Service Excellence (ASE) exams. Students enrolling in the program should have the desire and ability to work with their hands, demonstrate critical thinking, possess a high degree of mechanical aptitude, and enjoy working in a shop environment. Program completers should be able to find employment as advanced entry-level apprentice Medium Heavy Truck technicians.

Program Student Learning Outcomes

1. Demonstrate the correct use of safety procedures utilized by a mobile equipment repair technician.
2. Locate and interpret technical manuals from online computerized databases.
3. Demonstrate the appropriate use and maintenance of hand, shop, and precision tools.
4. Prepare initial, revised, and final repair orders in compliance with California law (BAR).
5. Demonstrate the precautions (personal and shop safety procedures) needed to safely work with high voltage systems.

6. Demonstrate acquired knowledge related to the components used of modern Hybrid/ Electronic vehicles.
7. Demonstrate familiarity with reference materials such as schematics, flow charts, logic trees, and workshop manuals to aid in battery system troubleshooting.
8. Demonstrate how to perform basic maintenance related to hybrid and electric vehicles.
9. Demonstrate how to diagnose a basic hybrid or electric vehicle fault using standard diagnostic equipment.
10. Demonstrate the proper use of a Digital Multimeter (DMM) during diagnosis of electrical circuit problems, including: source voltage, voltage drop, current flow, and resistance.
11. Analyze and diagnose a mobile equipment charging system using appropriate electrical tools and equipment.
12. Analyze and diagnose a mobile equipment starting system using appropriate electrical tools and equipment.
13. Analyze and diagnose a mobile equipment low-voltage battery system using appropriate electrical tools and equipment.
14. Test the Controller Area Network (CAN) BUS system signal with a Digital Storage Oscilloscope (DSO). Set up the DSO to capture the CAN hi (+) and CAN lo (-) signals.
15. Describe and interpret hydraulic schematics and repair manuals in relation to hydraulic systems.
16. Demonstrate ability to diagnose and repair hydraulic systems on agricultural and instruction equipment.
17. Describe the principles of structured programming and be able to describe, design, implement, and test structured programs using currently accepted methodology.
18. Troubleshoot and repair system components.
19. Establish electronic communication between a programmable logic controller (PLC) and a personal computer.
20. Identify and correct Virtual Instruments program errors.

Medium Heavy Truck Diagnostic Technician - Complete 26.00 Units

ATL 101	Transportation Information Systems and Shop Practices	3.00
ATL 105	Service Writing and Shop Management	2.00
ATL 111	Electric and Hybrid Vehicle Powertrain Systems	3.00
ATL 161	Mobile Electrical Systems 1	3.00
ATL 162	Mobile Electrical Systems 2	3.00

ATL 290	Mobile Hydraulic Systems	3.00

Complete any combination totaling at least 9.00 units from the following:

CS 81.41A	Programming Essentials in Python for Networking	3.00
ELEC 88	Computer Hardware	3.00
ELEC 153	Programmable Logic Controllers	3.00
ELEC 180	LabVIEW for Technicians	3.00

MHT Foundation Tech

Program of Study Code: 003392

Term Effective: Summer 2025

19.00 Units

(707) 522-2601

jkosten@santarosa.edu (mailto:jkosten@santarosa.edu)

Program Description:

The Medium Heavy Truck Fundamentals Certificate offers both theoretical and hands-on training, that may include: engine theory, diesel fuel systems, heating ventilation and air conditioning, pollution control systems, electrical systems, drive trains, brake systems, suspension systems, and hydraulic systems. Course work prepares students to take the Automotive Service Excellence (ASE) exams. Students enrolling in the program should have the desire and ability to work with their hands, demonstrate critical thinking, possess a high degree of mechanical aptitude, and enjoy working in a shop environment. Program completers should be able to find employment as entry-level apprentice Medium Heavy Truck technicians.

Program Student Learning Outcomes

1. Demonstrate the correct use of safety procedures utilized by a mobile equipment repair technician.

2. Locate and interpret technical manuals from online computerized databases.
3. Demonstrate the appropriate use and maintenance of hand, shop, and precision tools.
4. Prepare initial, revised, and final repair orders in compliance with California law (BAR).
5. Demonstrate the proper use of a Digital Multimeter (DMM) during diagnosis of electrical circuit problems, including: source voltage, voltage drop, current flow, and resistance.
6. Analyze and diagnose a mobile equipment charging system using appropriate electrical tools and equipment.
7. Analyze and diagnose a mobile equipment starting system using appropriate electrical tools and equipment.
8. Analyze and diagnose a mobile equipment low-voltage battery system using appropriate electrical tools and equipment.
9. Test the Controller Area Network (CAN) BUS system signal with a Digital Storage Oscilloscope (DSO). Set up the DSO to capture the CAN hi (+) and CAN lo (-) signals.
10. Identify and describe the theory, service, and repair of common types of automotive heating and air conditioning systems.
11. Use industry standard recovery, recycling, and recharging equipment to diagnose and service automotive air conditioning systems.
12. Demonstrate use of tools and equipment in a welding shop per American National Standards Institute (ANSI) safety standards Z49.
13. Perform arc weld from the flat, fillet weld position per American Welding Society (AWS) standards.
14. Perform oxy-acetylene weld on a butt joint, lap joint, fillet joint, and brazing fillet joint per AWS standards.
15. Demonstrate ability to safely use oxy-acetylene cutting torch per AWS standards.
16. Identify the basic principles of the modern diesel engine.
17. Define the basic troubleshooting of diesel electronic fuel control systems.
18. Inspect, diagnose, and repair heavy duty drivetrain components.
19. Interpret and understand repair manuals for repair of drivetrain components.
20. Evaluate and diagnose medium heavy-duty brake components/system malfunctions.
21. Evaluate and diagnose medium heavy-duty steering systems.
22. Evaluate and diagnose medium heavy-duty suspension systems.
23. Perform maintenance inspections on agricultural, construction, public transportation, and trucking equipment.
24. Evaluate equipment condition and determine repair options.
25. Describe and interpret hydraulic schematics and repair manuals in relation to hydraulic systems.
26. Demonstrate ability to diagnose and repair hydraulic systems on agricultural and instruction equipment.

Medium Heavy Truck Fundamentals - Complete 19.00 Units

ATL 101	Transportation Information Systems and Shop Practices	3.00
ATL 105	Service Writing and Shop Management	2.00
ATL 161	Mobile Electrical Systems 1	3.00
ATL 162	Mobile Electrical Systems 2	3.00
ATL 170	Mobile Heating and Air Conditioning Systems	3.00
WELD 170	Beginning Welding: Fundamentals of Arc and Gas Welding	2.00

Complete any combination totaling at least 3.00 units from the following:

ATL 220	Diesel Fuel Systems	3.00
ATL 230	Medium Heavy Truck Drivetrain	3.00
ATL 240	Medium Heavy Truck Brakes and Suspension	3.00
ATL 280	Medium Heavy Truck Preventive Maintenance Inspection	3.00
ATL 290	Mobile Hydraulic Systems	3.00
WEOC 99	Occupational Work Experience	0.50-8.00

PC 832 Arrest

Program of Study Code: 005029

Term Effective: Summer 2025

0.75 Units

(707) 524-1731

jadams2@santarosa.edu (mailto:jadams2@santarosa.edu)

Program Description:

This single-course Skills Certificate is an introduction to criminal law, laws of arrest, search and seizure and basic law enforcement principles and practices. It fulfills the arrest component of the training mandated by California Penal Code Section 832 (PC 832) for employment as a peace officer. The course is certified by the California Commission on Peace Officer Standards and Training (POST) and the State Standards and Training for Corrections Program (STC).

Program Student Learning Outcomes

1. Describe the role and responsibilities of a peace officer in the State of California;
2. Describe the role of arrest in the criminal justice system.

PC 832 Arrest - Complete 0.75 Units

AJ 355	Penal Code 832 Powers of Arrest Course	0.75

Pest Control Adviser

Program of Study Code: 003337

Term Effective: Summer 2025

42.00 Units

(707) 527-4987

mpadgettjohnson@santarosa.edu (mailto:mpadgettjohnson@santarosa.edu)

Program Description:

The Pest Control Adviser (PCA) Certificate of Achievement prepares students to be licensed professional production consultants who serve California agriculture, natural resource and horticulture producers. PCAs specialize in pest and disease management. In addition they are an important resource to growers in matters related to general plant health. This certificate satisfies the core-course requirements specified for Option 3.b in preparing for and qualifying to take the PCAs exam(s) with the California Department of Pesticide Regulation (DPR). The following courses need to be completed with a 2.0 or better grade point average.

Program Student Learning Outcomes

1. Qualify to take the PCA licensing exams from the California Department of Pesticide Regulation, including Laws and Regulations, and the specific license categories of A) insect, mites, and other invertebrates B) plant pathogens C) nematodes D) vertebrate pests E) weeds F) defoliation and G) plant growth regulators.
2. Explain and apply basic principles of soils, cation exchange capacity, entomology, epidemiology, and botany to agricultural practices and pesticide modes of action.
3. Correctly identify the causal agents for pest infestations and disease infections in agricultural settings, and suggest effective control strategies that include biological control, cultural control, mechanical control and chemical control methods, in this order.
4. Read and interpret any pesticide label, and recommend legal, safe and appropriate application of that chemical.

Pest Control Adviser Requirements - Complete 42.00 Units

Complete any combination totaling at least 12.00 units from the following:

Physical & Biological Sciences

BIO 2.1	Fundamentals of Biology (Cell and Molecular)	5.00
BIO 2.3	Fundamentals of Biology (Botany and Ecology)	5.00
BIO 10	Introduction to Principles of Biology	4.00

BIO 12	Basic Concepts of Ecology	3.00
BTNY 10	Plant Biology	4.00
BTNY 60	Field Botany	4.00
CHEM 3A	General Chemistry Part 1: Lecture	3.00
CHEM 3AL	General Chemistry Part 1: Lab	2.00
CHEM 3B	General Chemistry Part 2	5.00
CHEM 8	Introductory Organic Chemistry	5.00
CHEM 12A	Organic Chemistry	5.00
CHEM 12B	Organic Chemistry	5.00
CHEM 42	Introductory General Chemistry	4.00
ENVS 12	Introduction to Environmental Science	3.00
MICR 5	General Microbiology	5.00
MICR 60	Fundamentals of Microbiology	4.00
NRM 12	Introduction to Environmental Conservation	3.00

Complete any combination totaling at least 9.00 units from the following:

Crop Health

AGRI 20	Introduction to Plant Science	4.00
AGRI 60	Soil & Plant Nutrition	3.00
HORT 144	Landscape Irrigation	3.00
SUAG 64	Warm Season Crop Production	2.00
SUAG 65	Cool Season Vegetable Production	2.00
SUAG 103	Composting for Organic Farming and Gardening	1.00
VIT 124	Vineyard Irrigation and Fertilization	1.00

Complete any combination totaling at least 6.00 units from the following:

Pest Management Systems & Methods

AGRI 70	Integrated Pest Management	3.00
SUAG 50	Introduction to Sustainable Agriculture	3.00
VIT 70	Vineyard Pest and Disease Management	3.00
VIT 132	Advances in Vineyard Integrated Pest and Disease Management	0.50

Complete any combination totaling at least 6.00 units from the following:

Production Systems

ANSC 20	Basic Animal Science	3.00
ANSC 27	Beef Cattle Science	3.00
ANSC 29	Dairy Cattle Industry/Dairy Cattle Science	3.00
ANSC 61	Livestock Feeding and Nutrition	3.00
ANSC 91	Rangeland Management	3.00
ANSC 153	Sustainable Agriculture Production Systems with Animals	3.00
ANSC 171	Livestock Behavior and Humane Management	1.00
EQSC 25	Equine Science	3.00
HORT 8	Landscape Plants: Summer/Fall	3.00
HORT 12	Landscape Plants: Winter/Spring	3.00
HORT 70	Plant Propagation	3.00
HORT 71	Nursery Production	3.00
HORT 72	Greenhouse Production	3.00
HORT 80	Sustainable Landscape Management	3.00
NRM 70	Forest Management and Assessment	4.00
SUAG 109		

Organic Crop Planning and Production		4.00
SUAG 116	Organic Apple Production	1.00
SUAG 117	Organic Fruit Tree and Berry Production	1.50
SUAG 119	Specialty Crop Production	2.00
VIT 51	Viticulture: Fall Practices	3.00
VIT 52	Viticulture: Spring Practices	3.00
VIT 53	Advanced Vineyard Practices for Quality Production	3.00
VIT 54	Viticulture: Summer Practices	1.00
VIT 55	Basic Wine Grape Viticulture	3.00
VIT 60	Vineyard Management	3.00
VIT 113	Organic Viticulture	1.50
VIT 114	Sustainable Viticulture	1.50
VIT 122	Vineyard Canopy Management	1.00
VIT 123	Budding & Grafting	0.25
VIT 130	Grapevine Physiology	1.00
VIT 132	Advances in Vineyard Integrated Pest and Disease Management	0.50
VIT 133	Advances in Viticulture	1.00

Complete any combination totaling at least 9.00 units from the following:

Pest Control Adviser Electives

AGRI 20	Introduction to Plant Science	4.00
AGRI 60	Soil & Plant Nutrition	3.00
AGRI 70	Integrated Pest Management	3.00
ANSC 20	Basic Animal Science	3.00
ANSC 27	Beef Cattle Science	3.00
ANSC 29	Dairy Cattle Industry/Dairy Cattle Science	3.00

ANSC 61	Livestock Feeding and Nutrition	3.00
ANSC 91	Rangeland Management	3.00
ANSC 153	Sustainable Agriculture Production Systems with Animals	3.00
ANSC 171	Livestock Behavior and Humane Management	1.00
EQSC 25	Equine Science	3.00
HORT 8	Landscape Plants: Summer/Fall	3.00
HORT 12	Landscape Plants: Winter/Spring	3.00
HORT 70	Plant Propagation	3.00
HORT 71	Nursery Production	3.00
HORT 72	Greenhouse Production	3.00
HORT 80	Sustainable Landscape Management	3.00
HORT 144	Landscape Irrigation	3.00
SUAG 50	Introduction to Sustainable Agriculture	3.00
SUAG 109	Organic Crop Planning and Production	4.00
SUAG 116	Organic Apple Production	1.00
SUAG 117	Organic Fruit Tree and Berry Production	1.50
SUAG 119	Specialty Crop Production	2.00
VIT 51	Viticulture: Fall Practices	3.00
VIT 52	Viticulture: Spring Practices	3.00
VIT 53	Advanced Vineyard Practices for Quality Production	3.00
VIT 54	Viticulture: Summer Practices	1.00
VIT 55	Basic Wine Grape Viticulture	3.00
VIT 60	Vineyard Management	3.00
VIT 70		

Vineyard Pest and Disease Management		3.00
VIT 113	Organic Viticulture	1.50
VIT 114	Sustainable Viticulture	1.50
VIT 122	Vineyard Canopy Management	1.00
VIT 123	Budding & Grafting	0.25
VIT 130	Grapevine Physiology	1.00
VIT 132	Advances in Vineyard Integrated Pest and Disease Management	0.50
VIT 133	Advances in Viticulture	1.00

Notes:

Elective units may not be double-counted towards requirements

Pharmacy Technician

Program of Study Code: 003251

Term Effective: Summer 2025

19.50 Units

(707) 524-1631

jnieto@santarosa.edu (mailto:jnieto@santarosa.edu)

Program Description:

The Pharmacy Technician Certificate of Achievement prepares students to be registered pharmacy technicians and for employment in a variety of pharmacy settings. Upon successful completion of the program, students are qualified to apply to the California State Board of Pharmacy for registration as a pharmacy technician. Registration is a legal requirement for employment. Graduates of the certificate program are also encouraged to sit for the National

Pharmacy Technician Certification Exam. While not currently a state requirement for employment, many employers provide increased compensation to pharmacy technicians once they become nationally certified.

Program Student Learning Outcomes

1. Pharmacologically classify a drug after having been presented with its generic name, brand (trade) name, chemical name and indication;
2. interpret current federal and state legislation and name the agencies regulating the practice of pharmacy;
3. create patient profiles utilizing information obtained from the prescription and the patient;
4. read and write proper medical notation on the drug order and interpret information on drug labels and stock bottles;
5. calculate the oral dosages of drugs, both solid and liquid forms based on currently accepted pharmaceutical mathematics;
6. describe the pharmacological action, therapeutic effects, common side effects, doses and drug interactions of common medications prescribed to treat dysfunction of selected body systems; and
7. describe common pharmaceutical measuring, weighing and compounding devices and accurately use the metric, apothecary, avoirdupois and household systems to count and measure.

Pharmacy Technician Requirements - Complete 19.50 Units

PHT 102	Pharmaceutical Calculations for the Pharmacy Technician	2.00
PHT 103	Critical Thinking and Management Skills for the Pharm Tech	2.00
PHT 150	Introduction to Pharmacy Technician	3.00
PHT 152	Ambulatory Pharmacy Practice	2.00
PHT 154A	Retail Externship 1	1.00
PHT 154B	Retail Externship 2	2.00
PHT 155	Pharmacology	4.00
PHT 156		

Dispensing and Compounding	2.50	
PHT 157	Hospital Pharmacy Practice for the Pharmacy Technician	0.50
PHT 157L	Hospital Pharmacy Externship	0.50

Notes:

Licensure Note: The California State Board of Pharmacy may deny licensure for felony or misdemeanor offences. It is the responsibility of the student to present sufficient evidence of rehabilitation prior to licensure and/or secure a pre-application process with the Board, independent to the program admission application.

Other Notes:

- All courses must be completed with a "C" or better.
- PHARM 150 (delivered online) is only offered in the Summer semester and it is suggested that students take CSKLS 334- How to Take an Online Class, before enrolling for PHARM 150.

Pilates Apparatus Instructor

Program of Study Code: 003376

Term Effective: Summer 2025

8.00 Units

(707) 778-4116

tjacobson@santarosa.edu (mailto:tjacobson@santarosa.edu)

Program Description:

The Pilates Apparatus Instructor Certificate prepares students to instruct Pilates Apparatus exercises in group classes and one-on-one private or semi-private training sessions at health clubs, fitness and wellness centers, community centers, corporate settings, or private studios. The

program includes instruction in the principles, techniques, teaching skills, history, and movement theory behind Pilates training in addition to applied kinesiology and anatomy. Students are required to complete and document personal Pilates sessions, observation hours, and student teaching hours.

Program Student Learning Outcomes

1. Identify and explain Pilates movement principles and applied kinesiology and anatomy fundamentals.
2. Demonstrate safe and effective use, instruction, and programming for teaching Pilates Apparatus to diverse populations, age ranges, and ability levels.
3. Utilize inclusive and effective communication and teaching skills through clear demonstration, appropriate verbal cueing, and proper use of Pilates terminology for a wide variety of participants.

Pilates Apparatus Instructor Requirements - Complete 8.00 Units

KIN 80	Introduction to Applied Kinesiology and Anatomy	3.00
KIN 90	Pilates Teaching Methodology and Principles	2.00
KIN 93	Pilates Apparatus Instructor Training	2.00

Complete any combination totaling at least 1.00 unit from the following:

KIN 50.5	Pilates Apparatus Teaching Practicum	1.00
WEE 99I	Internship Work Experience Education	0.50-8.00

Pilates Comprehensive Instruct

Program of Study Code: 003377

Term Effective: Summer 2025

16.00 Units

(707) 778-4116

tjacobson@santarosa.edu (mailto:tjacobson@santarosa.edu)

Program Description:

Pilates Comprehensive Instructor Certificate prepares students to instruct the complete repertoire of Pilates Mat, Reformer, and Apparatus equipment exercises in group classes and one-on-one private or semi-private training sessions at health clubs, fitness and wellness centers, community centers, corporate settings, or private studios. The program includes instruction in the principles, techniques, teaching skills, history, and movement theory behind Pilates training in addition to applied kinesiology and anatomy. Students are required to complete and document personal Pilates sessions, observation hours, and student teaching hours. Students 18 years of age or older who complete Santa Rosa Junior College's Pilates Comprehensive Instructor Certificate (16 units) are prepared to take the National Pilates Certification Exam.

Program Student Learning Outcomes

1. Identify and explain Pilates movement principles and applied kinesiology and anatomy fundamentals.
2. Demonstrate safe and effective use, instruction, and programming for teaching Pilates mat, reformer and apparatus equipment to diverse populations, age ranges, and ability levels.
3. Utilize inclusive and effective communication and teaching skills through clear demonstration, appropriate verbal cueing, and proper use of Pilates terminology for a wide variety of participants.

Pilates Comprehensive Instructor Requirements - Complete 16.00 Units

KIN 80	Introduction to Applied Kinesiology and Anatomy	3.00
KIN 90	Pilates Teaching Methodology and Principles	2.00
KIN 91		

Pilates Mat Instructor Training		3.00
KIN 92	Pilates Reformer Instructor Training	3.00
KIN 93	Pilates Apparatus Instructor Training	2.00

Complete any combination totaling at least 1.00 unit from the following:

KIN 50.3	Pilates Mat Teaching Practicum	1.00
WEE 99I	Internship Work Experience Education	0.50-8.00

Complete any combination totaling at least 1.00 unit from the following:

KIN 50.4	Pilates Reformer Teaching Practicum	1.00
WEE 99I	Internship Work Experience Education	0.50-8.00

Complete any combination totaling at least 1.00 unit from the following:

KIN 50.5	Pilates Apparatus Teaching Practicum	1.00
WEE 99I	Internship Work Experience Education	0.50-8.00

Pilates Mat Instructor

Program of Study Code: 003374

Term Effective: Summer 2025

9.00 Units

(707) 778-4116

tjacobson@santarosa.edu (mailto:tjacobson@santarosa.edu)

Program Description:

The Pilates Mat Instructor Certificate prepares students to instruct Pilates Mat exercises in group classes and one-on-one private or semi-private training sessions at health clubs, fitness and wellness centers, community centers, corporate settings, or private studios. The program includes instruction in the principles, techniques, teaching skills, history, and movement theory behind Pilates training in addition to applied kinesiology and anatomy. Students are required to complete and document personal Pilates Mat sessions, observation hours, and student teaching hours.

Program Student Learning Outcomes

1. Identify and explain Pilates movement principles and applied kinesiology and anatomy fundamentals.
2. Demonstrate safe and effective use, instruction, and programming for teaching Pilates Mat to diverse populations, age ranges, and ability levels.
3. Utilize inclusive and effective communication and teaching skills through clear demonstration, appropriate verbal cueing, and proper use of Pilates terminology for a wide variety of participants.

Pilates Mat Instructor Requirements - Complete 9.00 Units

KIN 80	Introduction to Applied Kinesiology and Anatomy	3.00
KIN 90	Pilates Teaching Methodology and Principles	2.00
KIN 91	Pilates Mat Instructor Training	3.00

Complete any combination totaling at least 1.00 unit from the following:

KIN 50.3	Pilates Mat Teaching Practicum	1.00
WEE 99I	Internship Work Experience Education	0.50-8.00

Pilates Reformer Instructor

Program of Study Code: 003375

Term Effective: Summer 2025

9.00 Units

(707) 778-4116

tjacobson@santarosa.edu (mailto:tjacobson@santarosa.edu)

Program Description:

The Pilates Reformer Instructor Certificate prepares students to instruct Pilates Reformer exercises in group classes and one-on-one private or semi-private training sessions at health clubs, fitness and wellness centers, community centers, corporate settings, or private studios. The program includes instruction in the principles, techniques, teaching skills, history, and movement theory behind Pilates training in addition to applied kinesiology and anatomy. Students are required to complete and document personal Pilates Reformer sessions, observation hours, and student teaching hours.

Program Student Learning Outcomes

1. Identify and explain Pilates movement principles and applied kinesiology and anatomy fundamentals.
2. Demonstrate safe and effective use, instruction, and programming for teaching Pilates Reformer to diverse populations, age ranges, and ability levels.
3. Utilize inclusive and effective communication and teaching skills through clear demonstration, appropriate verbal cueing, and proper use of Pilates terminology for a wide variety of participants.

Pilates Reformer Instructor Requirements - Complete 9.00 Units

KIN 80

Introduction to Applied Kinesiology and Anatomy		3.00
KIN 90	Pilates Teaching Methodology and Principles	2.00
KIN 92	Pilates Reformer Instructor Training	3.00

Complete any combination totaling at least 1.00 unit from the following:

KIN 50.4	Pilates Reformer Teaching Practicum	1.00
WEE 99I	Internship Work Experience Education	0.50-8.00

Plumbing & HVAC Apprentice

Program of Study Code: 003345

Term Effective: Summer 2025

39.00 Units

(707) 527-4329

guser73@santarosa.edu (mailto:guser73@santarosa.edu)

Program Description:

Students accepted into the Apprenticeship: Plumbing HVAC/Refrigeration program will be paid while receiving on-the-job training, starting out making a percentage of the Union journey-level wage and receiving pay increases at the end of each six-month training period. Completion of the program takes a minimum of five years. The years are broken down into ten (10) periods. During this time, you will receive on-the-job training. Students will also be required to attend related and supplemental instructional classes in the evenings, two nights per week (with summers off). Apprenticeship program graduates gain the skills and knowledge they need to count themselves among the very best plumbers, steam fitters, refrigeration and air conditioning mechanics in the world. You can find more information about the application process, training, and career opportunities here: U.A. Local 38 web site http://www.ualocal38.org/.

Program Student Learning Outcomes

1. Describe and demonstrate electrical/ plumbing principles and regulations related to heating, ventilation, air conditioning, and refrigeration trade.
2. Apply best practices in practical environment related to heating, ventilation, air conditioning, and refrigeration trade.

Plumbing & HVAC Apprentice - Complete 39.00 Units

APED 360	Apprentice Plumbers, HVAC/Refrigeration, First Semester	4.00
APED 361	Apprentice Plumbers, HVAC/Refrigeration, Second Semester	4.00
APED 362	Apprentice Plumbers, HVAC/Refrigeration, Third Semester	3.00
APED 363	Apprentice Plumbers, HVAC/Refrigeration, Fourth Semester	4.00
APED 364	Apprentice Plumbers, HVAC/Refrigeration, Fifth Semester	4.00
APED 365	Apprentice Plumbers, HVAC/Refrigeration, Sixth Semester	4.00
APED 366	Apprentice Plumbers, HVAC/Refrigeration, Seventh Semester	4.00
APED 367	Apprentice Plumbers, HVAC/Refrigeration, Eighth Semester	4.00
APED 368	Apprentice Plumbers, HVAC/Refrigeration, Ninth Semester	4.00

APED 369	Apprentice Plumbers, HVAC/Refrigeration, Tenth Semester	4.00

Plumbing & Pipe Fit Apprentice

Program of Study Code: 003347

Term Effective: Summer 2025

20.00 Units

(707) 527-4329

guser73@santarosa.edu (mailto:guser73@santarosa.edu)

Program Description:

Students accepted into the Apprenticeship: Plumbing & Pipe Fitting program will be paid while receiving on-the-job training, starting out making a percentage of the Union journey-level wage and receiving pay increases at the end of each six-month training period. Completion of the program takes a minimum of five years. The years are broken down into ten (10) periods. During this time, you will receive on-the-job training. Students will also be required to attend related and supplemental instructional classes in the evenings, two nights per week (with summers off). Apprenticeship program graduates gain the skills and knowledge they need to count themselves among the very best plumbers, steam fitters, refrigeration and air conditioning mechanics in the world. You can find more information about the application process, training, and career opportunities here: U.A. Local 38 web site http://www.ualocal38.org/.

Program Student Learning Outcomes

1. Describe and demonstrate plumbing principles and regulations related to the plumbing and pipefitting trade.
2. Demonstrate knowledge of theory and regulations of plumbers and pipefitters' trade.
3. Apply best practices in practical environment related to the plumbing and pipefitting trade.

Plumbing & Pipe Fit Apprentice - Complete 20.00 Units

APED 345	Apprentice Plumbers, First Semester	2.00
APED 346	Apprentice Plumbers, Second Semester	2.00
APED 347	Apprentice Plumbers, Third Semester	2.00
APED 348	Apprentice Plumbers, Fourth Semester	2.00
APED 349	Apprentice Plumbers, Fifth Semester	2.00
APED 355	Apprentice Plumbers, Sixth Semester	2.00
APED 356	Apprentice Plumbers, Seventh Semester	2.00
APED 357	Apprentice Plumbers, Eighth Semester	2.00
APED 358	Apprentice Plumbers, Ninth Semester	2.00
APED 359	Apprentice Plumbers, Tenth Semester	2.00

Public Safety Dispatcher

Program of Study Code: 005038

Term Effective: Summer 2025

3.00 Units

(707) 836-2909

carnold@santarosa.edu (mailto:carnold@santarosa.edu)

Program Description:

The Public Safety Dispatcher Skills Certificate covers the training necessary for entry level public safety dispatchers who have no prior training or limited experience in the area of dispatching. Issues addressed consist of knowledge and skills necessary for dispatchers to meet minimum performance standards for entry level positions. The student will be introduced to the criminal justice system, the laws as they pertain to dispatchers and public safety, communication theory, telephone procedures, radio procedures, resource and referral services, critical incidents, and stress management.

Program Student Learning Outcomes

1. Meet the minimum standards set by the California Commission on Peace Officer Standards and Training (POST) for entry into a public safety agency as a public safety dispatcher;
2. Identify the basic roles, responsibilities, and duties of the public safety dispatcher within the public safety agency;
3. Demonstrate the practical application of the public safety dispatcher skills; and
4. Apply the skills and knowledge necessary to work in a public safety communications center in a productive and professional manner.

Public Safety Dispatcher Requirements - Complete 3.00 Units

AJ 353	Public Safety Dispatcher Basic Course	3.00

Radiologic Technology

Program of Study Code: 003059

Term Effective: Summer 2025

97.50 Units

(707) 527-4346

talander@santarosa.edu (mailto:talander@santarosa.edu)

Program Description:

The Radiologic Technology Certificate of Achievement provides training in the operation of X-ray and computer equipment, performance of radiological procedures, creating and processing radiographs, experience in other advanced imaging modalities, and radiation protection. A minimum of 1,850 clinical hours is required in hospitals and radiology departments affiliated with Santa Rosa Junior College. Elective clinical experience in other modalities is available. The SRJC program, accredited by the Joint Review Committee on Education in Radiologic Technology, is approved by the California State Department of Public Health - Radiologic Health Branch. Upon successful program completion, eligible graduates (contact individual health care agencies for specific criteria and pre-application review process) will be allowed to sit for examinations administered by the American Registry of Radiologic Technologists and the California State Department of Public Health - Radiologic Health Branch.

Program Student Learning Outcomes

1. Deliver high quality services in Radiology;
2. Observe a high level of medical ethics;
3. Perform radiographic job duties with professionalism;
4. Use effective communication skills;
5. Use critical thinking skills to analyze and resolve imaging issues; and
6. Demonstrate clinical competency of an entry-level technologist.

Program Selection Process:

Applicants who have completed all of the program prerequisites by the deadline of the application year will be qualified for the lottery selection process. Please contact the Health Science Department for information about entering the program.

Radiologic Technology Prerequisites - Complete 28.00 Units

CS 5	Computer Literacy	3.00
HLC 160	Medical Terminology	3.00
RADT 99	Community Engagement Related to Medical Imaging	1.00
RADT 100	Survey of Medical Imaging	2.00

Complete any combination totaling at least 4.00 units from the following:

ENGL 1A	College Composition	4.00
EMLS 10	College Composition for Multilingual Students	4.50

Complete any combination totaling at least 3.00 units from the following:

ANAT 1	General Human Anatomy	5.00
ANAT 58	Introduction to Human Anatomy	3.00

Complete any combination totaling at least 3.00 units from the following:

PHYZ 1	Human Physiology	5.00
PHYZ 58	Introduction to Human Physiology	3.00

Complete any combination totaling at least 3.00 units from the following:

COMM 7	Intercultural Communication	3.00
COMM 1	Introduction to Public Speaking	3.00
And		
HIST 21	Race, Ethnicity and Gender in American Culture	3.00
or		
COMM 1	Introduction to Public Speaking	3.00
And		
HUM 6	Humanities in the United States	3.00
or		
COMM 1	Introduction to Public Speaking	3.00
And		
PSYC 34	The Psychology of Prejudice and Discrimination	3.00

or		
COMM 1	Introduction to Public Speaking	3.00
And		
SOC 30	Race, Ethnicity, and Inequality	3.00
or		
COMM 6	Interpersonal Communication	3.00
And		
HIST 21	Race, Ethnicity and Gender in American Culture	3.00
or		
COMM 6	Interpersonal Communication	3.00
And		
HUM 6	Humanities in the United States	3.00
or		
COMM 6	Interpersonal Communication	3.00
And		
PSYC 34	The Psychology of Prejudice and Discrimination	3.00
or		
COMM 6	Interpersonal Communication	3.00
And		
SOC 30	Race, Ethnicity, and Inequality	3.00
or		
COMM 4	Survey of Communication	3.00
And		
HIST 21	Race, Ethnicity and Gender in American Culture	3.00
or		
COMM 4	Survey of Communication	3.00
And		

HUM 6	Humanities in the United States	3.00
or		
COMM 4	Survey of Communication	3.00
And		
PSYC 34	The Psychology of Prejudice and Discrimination	3.00
or		
COMM 4	Survey of Communication	3.00
And		
SOC 30	Race, Ethnicity, and Inequality	3.00

Complete any combination totaling at least 3.00 units from the following:

MATH 10	Nature of Mathematics	3.00
MATH 15	Elementary Statistics	4.00
PSYC 9	Introduction to Behavioral Sciences Statistics	3.00

Any higher level (https://assessment.santarosa.edu/math-sequence-chart) math course will satisfy requirement

Complete any combination totaling at least 3.00 units from the following:

PSYC 1A	General Psychology	3.00
PSYC 30	Social Psychology	3.00
PSYC 56	Aging, Dying and Death	3.00

Radiologic Technology Requirements - Complete 69.50 Units

RADT 60	Introduction to Radiologic Technology	3.00
RADT 61A	Radiographic Positioning 1	4.00
RADT 61B	Radiographic Positioning 2	3.00
RADT 61C	Radiographic Positioning 3	1.00
RADT 63A	Radiation Physics and Medical Imaging Systems	3.00
RADT 63B	Radiobiology, Radiation Protection, and Quality Control	3.00

RADT 64	Patient Care in Radiology	3.00
RADT 64L	Patient Care in Radiology Laboratory	2.00
RADT 65	Pathology in Radiology	3.50
RADT 66	Special Modalities	4.00
RADT 68	Preparation for Professional Practice	3.00
RADT 69	Medical Law and Professional Ethics in Radiologic Technology	3.00
RADT 71A	Clinical Experience 1	4.50
RADT 71B	Clinical Experience 2	6.00
RADT 71C	Clinical Experience 3	2.50
RADT 71D	Clinical Experience 4	8.50
RADT 71E	Clinical Experience 5	8.50
RADT 71F	Clinical Experience 6	4.00

Program Requirements Notes:

Program prerequisites are put in place by external accreditation and regulatory agencies and are not subject to catalog rights. Starting Fall 2009, only college transferable reading and composition courses (English 1A or equivalent) will be accepted to fulfill the English prerequisite requirement. Completion of all prerequisites must show on official transcripts. Listing of articulated classes are available for review: Articulation Agreements **(https://articulation.santarosa.edu/california-community-colleges). (https://articulation.santarosa.edu/california-community-colleges)**

Starting in 2015, the American Registry of Radiologic Technologists will require an Associate Degree as eligibility to sit for the licensing examination. Therefore, the SRJC Radiologic Technology Program strongly urges all applicants who do not possess an Associate Degree or higher, to complete all of the general education requirements for an Associate of Science degree prior to admission to the program in Fall 2013. The program prerequisites only fulfill the graduation requirements in areas A, B, C, D, and G for students using the Option A General Education Pattern.

Recency: applies to Anatomy and Medical Terminology only. Recency is five years preceding the year of application closing.

Notes:

Accepted students must successfully pass a criminal background check (paid by students) that will require social security numbers.

All program classes and prerequisites taken in conjunction with this program must be completed with a letter grade of 'C' or better.

For students interested in pursuing mammography we offer RADT 102 - Mammography for Radiologic Technology

Residential Elect. Apprentice

Program of Study Code: 003369

Term Effective: Summer 2025

21.00 Units

(707) 527-4329

guser73@santarosa.edu (mailto:guser73@santarosa.edu)

Program Description:

The Residential Electricians' Trade Certificate is a three-year apprenticeship that consists of 4,800 hours of on-the-job training (OJT) and 480 hours of classroom instruction. While completing the Residential Electricians' Trade Certificate, apprentices are paid while they work and learn. Application and acceptance into the Redwood Empire Electrical Training Center is a requirement to start this program. Students accepted into the Residential Electricians' Trade program are paid while they work and learn. Application and acceptance into the Redwood Empire Electrical Training Center is a requirement to start this program. You can find more information about the application process, training, and career opportunities here: https://apprentice.rejatc.org/

Program Student Learning Outcomes

1. Describe and demonstrate electrical principles and regulations related to Residential Electricians' trade.
2. Demonstrate knowledge of theory and regulations of Residential Electricians' trade.
3. Apply best practices in practical environment related to Residential Electricians' trade.

Residential Elect. Apprentice - Complete 21.00 Units

APED 221.1	Electrician Apprentice Residential Wiring, 1st Semester	3.50
APED 221.2	Electrician Apprentice Residential Wiring, 2nd Semester	3.50
APED 221.3	Electrician Apprentice Residential Wiring, 3rd Semester	3.50
APED 221.4	Electrician Apprentice Residential Wiring, 4th Semester	3.50
APED 221.5	Electrician Apprentice Residential Wiring, 5th Semester	3.50
APED 221.6	Electrician Apprentice Residential Wiring, 6th Semester	3.50

SRJC Local GE (AA/AS) Pattern

Program of Study Code: 003351

Term Effective: Summer 2025

23.00 Units

(707) 527-4451

(mailto:)

Program Description:

The General Education Option A: Local Certificate of Achievement is designed for students wishing to complete local general education requirements without transferring to a four year institution.

Program Student Learning Outcomes

1. Communicate effectively, both verbally and in writing.
2. Critically analyze and solve problems.
3. Organize and present information in person in a logical and understandable manner.

General Education Option A - Complete 23.00 Units

See Option A General Education Worksheet for program requirements (https://curriculum.santarosa.edu/sites/curriculum.santarosa.edu/files/documents/GE%20Option%20

Surveying Technology

Program of Study Code: 003268

Term Effective: Summer 2025

29.00 Units

(707) 527-4603

rparks@santarosa.edu (mailto:rparks@santarosa.edu)

Program Description:

The Surveying Technology Certificate of Achievement prepares students for a variety of technical positions in the surveying and mapping professions. The program recommended course sequence is set up to allow the student to progress through four semesters and achieve a Certificate of Achievement or an Associate's Degree. This program also prepares students to transfer to university to further their studies in surveying or geomatics.

Program Student Learning Outcomes

1. Define and describe land surveying terminology, methods, procedures, standards and technology;
2. Perform mathematical, computer and statistical computations related to location, elevation, grade, distance, direction, area, and volume;
3. Communicate clearly and effectively in oral, written and graphic formats;
4. Prepare land surveying maps, plats, documents and drawings using computer-aided drafting and geographic information systems technology;
5. Operate terrestrial and global positioning surveying instruments for various types of surveys; and
6. Research, file, retrieve, analyze, locate and prepare descriptions of land, drawings, maps, plats, documents, records, reports and correspondence related to land surveying.

Surveying Technology Core Requirements - Complete 29.00 Units

GIS 40	Introduction to Geographic Information Systems (GIS)	4.00
APTE 191	Problem Solving in Civil Engineering Technology	3.00
CEST 51	Civil Drafting Technology	3.00
CEST 192	Non-Technical Skills for the Civil Engineering Technician	3.00
SURV 53	Route Surveying & Design	4.00
SURV 56	Introduction to GPS Land Surveying	4.00
SURV 58	Evidence and Procedures for Boundary Determination	4.00
SURV 60		

Introduction to Plane Surveying	4.00

Notes:

It is recommended that students who have not had high school courses in mathematics through plane geometry take the Math placement test and enroll in an appropriate course (eg, CSKLS 372, CSKLS 373, MATH 150, or MATH 154) prior to enrolling in certificate program courses.

For students with limited computer literacy, CS 5 is recommended. Please contact the department or a counselor for more information.

This program was formerly named "Civil & Surveying Technology: Surveying"

Sustainable Agriculture

Program of Study Code: 003205

Term Effective: Summer 2025

26.00 Units

(707) 527-4408

info-agnr@santarosa.edu (mailto:info-agnr@santarosa.edu)

Program Description:

The Sustainable Agriculture Certificate of Achievement program is designed to train farmers and gardeners in the techniques of sustainable food production. It provides a foundation in plant and soil science, integrated pest management, and ecological agriculture, and emphasizes the "how-to" aspects of organic gardening and farming, including tillage, compost production, and crop planning and production.

Program Student Learning Outcomes

1. Plan and manage diverse crop farming enterprises based on ecological management practices.
2. Apply scientific literacy to the management of agricultural systems.
3. Identify and pursue appropriate market channels for vegetable and fruit crops.
4. Utilize appropriate tools and techniques for the propagation, maintenance, and harvest of organically grown crops.

Sustainable Agriculture Requirements - Complete 26.00 Units

AGME 50	Agricultural Machinery and Equipment Skills	3.00
AGRI 20	Introduction to Plant Science	4.00
AGRI 60	Soil & Plant Nutrition	3.00
AGRI 70	Integrated Pest Management	3.00
SUAG 50	Introduction to Sustainable Agriculture	3.00
SUAG 160	Direct Farm Marketing	2.00
SUAG 109	Organic Crop Planning and Production	4.00

Complete any combination totaling at least 4.00 units from the following:

AGRI 56	Agricultural Enterprise Project	2.00-4.00
AGRI 98	Independent Study in Agriculture	1.00-3.00
ANSC 153	Sustainable Agriculture Production Systems with Animals	3.00
SUAG 56	Sustainable Agricultural Enterprise Project	2.00-4.00
SUAG 64	Warm Season Crop Production	2.00
SUAG 65	Cool Season Vegetable Production	2.00

SUAG 103	Composting for Organic Farming and Gardening	1.00
SUAG 116	Organic Apple Production	1.00
SUAG 117	Organic Fruit Tree and Berry Production	1.50
SUAG 119	Specialty Crop Production	2.00
SUAG 120	Organic Gardening and Food Production	2.00
SUAG 153	Community Supported Agriculture	2.00

Notes:

The Certificate of Achievement will be awarded upon completion of all requirements with a grade of "C" or better.

SWHS: Addiction Studies

Program of Study Code: 003194

Term Effective: Summer 2025

42.00 Units

(707) 527-4289

jpaisley@santarosa.edu (mailto:jpaisley@santarosa.edu)

Program Description:

The Social Work and Human Services: Addiction Studies Certificate of Achievement provides the educational component necessary for certification as a Certified Addiction Treatment Specialist through the California Association of Alcohol and Drug Educators (CAADE). Students completing the coursework are eligible to sit for the certifying exam to become a Certified Addiction Treatment Specialist.

Program Student Learning Outcomes

1. Demonstrate an understanding of the social work and human services field and its operational function in relation to client services;
2. Examine and perform various social work and human service roles within the profession incorporating counseling skills, ethical principles and sensitivity to diversity; and
3. Identify the essential components of alcohol and drug addiction and employ the tools and skills needed to work with clients in treatment centers.

Social Work And Human Services Core Requirements - Complete 31.50 Units

COUN 7	Identity and Cultural Diversity	3.00
SWHS 80	Introduction to Addiction Studies	3.00
SWHS 83	Family Systems in Addiction Studies	3.00
SWHS 87	Ethical Issues in Social Work and Human Services	3.00
SWHS 88	Internship Practicum	1.50
SWHS 90	Introduction to Social Work and Human Services	3.00
SWHS 91	Skills and Techniques in Social Work and Human Services	3.00
SWHS 92	Introduction to Group Counseling	3.00
SWHS 93	Introduction to Case Management	3.00
SWHS 96	Co-Occurring Disorders	3.00
SWHS 99I	Social Work and Human Services Internship Work Experience	0.50-8.00

Addiction Studies Requirements - Complete 10.50 Units

SWHS 81	Prevention and Education on Addiction	3.00
SWHS 82	Pharmacological & Physiological Effects of Addiction	3.00
SWHS 88	Internship Practicum	1.50
SWHS 99I	Social Work and Human Services Internship Work Experience	0.50-8.00

Notes:

It is strongly recommended that students complete SWHS 88 and SWHS 99I in the final semester of taking the core requirements. In this program, SWHS 99I consists of internships in alcohol or drug settings.

CAADE Certification requires that students complete two internships in different modalities. Students will therefore complete a second SWHS 99I internship as part of the Addiction Studies emphasis requirements.

SWHS 88 must be taken twice for a total of 3.00 units.

SWHS: Advocacy

Program of Study Code: 003196

Term Effective: Summer 2025

34.50 Units

(707) 527-4289

jpaisley@santarosa.edu (mailto:jpaisley@santarosa.edu)

Program Description:

The Social Work and Human Services Advocacy Certificate of Achievement program is an interdisciplinary approach to understanding the skills needed in human rights advocacy. This program prepares students to work in a community setting at an entry level.

Program Student Learning Outcomes

1. Demonstrate an understanding of the social work and human services field and its operational function in relation to client services; and
2. Examine and perform various social work and human service roles within the profession incorporating counseling skills, ethical principles and sensitivity to diversity;
3. Demonstrate ability to use research tools to locate and evaluate information that can be applied to the social work and human services field; and
4. Demonstrate an understanding of theoretical principles in the behavioral sciences to help address the needs of social work and human services clients.

Social Work And Human Services: Advocacy Core Requirements - Complete 25.50 Units

COUN 7	Identity and Cultural Diversity	3.00
SWHS 80	Introduction to Addiction Studies	3.00
SWHS 90	Introduction to Social Work and Human Services	3.00
SWHS 91	Skills and Techniques in Social Work and Human Services	3.00
SWHS 93	Introduction to Case Management	3.00
SWHS 87	Ethical Issues in Social Work and Human Services	3.00
SWHS 88 SWHS 99I	Internship Practicum	1.50

Social Work and Human Services Internship Work Experience	0.50-8.00	

Complete any combination totaling at least 3.00 units from the following:

SWHS 92	Introduction to Group Counseling	3.00
SWHS 96	Co-Occurring Disorders	3.00

Advocacy Emphasis Requirements - Complete 9.00 Units

SWHS 95	Advocating for Social Change	3.00

Complete any combination totaling at least 6.00 units from the following:

AJ 25	Community Relations	3.00
AJ 53	Juvenile Procedures	3.00
AJ 56	Crime and Criminal Justice in Society	3.00
AJ 71	Criminal Justice Interviewing & Counseling	3.00
ASL 1	Elementary American Sign Language - Part 1	4.00
CHLD 10	Child Growth and Development	3.00
CHLD 53A	Introduction to Children with Special Needs	3.00
CHLD 90.1	Child, Family, Community Interrelationships	3.00
COUN 20	Sex and Gender	3.00
HLC 160	Medical Terminology	3.00
PHIL 7	Contemporary Moral Issues	3.00
PSYC 1A	General Psychology	3.00
PSYC 3	Human Sexuality	3.00
PSYC 4	Child and Adolescent Psychology	3.00
PSYC 5	Abnormal Psychology	3.00
PSYC 7	Theories of Personality	3.00

PSYC 30	Social Psychology	3.00
PSYC 40	Introduction to Psychology of Gender	3.00
PSYC 56	Aging, Dying and Death	3.00
RELS 2	World Religions	3.00
SOC 2	Modern Social Problems	3.00
SOC 30	Race, Ethnicity, and Inequality	3.00
SWHS 81	Prevention and Education on Addiction	3.00
SWHS 82	Pharmacological & Physiological Effects of Addiction	3.00
SWHS 83	Family Systems in Addiction Studies	3.00
SWHS 92	Introduction to Group Counseling	3.00
SWHS 96	Co-Occurring Disorders	3.00

Notes:

It is strongly recommended that students complete SWHS 88 and SWHS 99I in the final semester of taking the core requirements. SWHS 92 and SWHS 96 can only count once.

SWHS: Recovery & Acad Success

Program of Study Code: 005125

Term Effective: Summer 2025

7.00 Units

(707) 527-4289

jpaisley@santarosa.edu (mailto:jpaisley@santarosa.edu)

Program Description:

The Social Work and Human Services Foundations in Recovery and Academic Success skills certificate is an interdisciplinary approach to prepare students for college who are early in recovery. Collegiate recovery promotes education as a related protective social determinant of health and wellness for students in the process of recovery. Students completing this certificate will be better prepared to complete their educational goals as they pursue careers across all disciplines.

Program Student Learning Outcomes

1. Recognize how the family, social networks, and community systems are factors in addiction prevention.
2. Recognize behavioral, psychological, health, and social effects of substance abuse on the user and the user's family and friends.
3. Create short- and long-term goals in order to obtain academic objectives.
4. Identify the resources and student services offered at Santa Rosa Junior College to support academic success.
5. Analyze personal health and develop a behavior change plan to improve one's health and wellness.

Social Work And Human Services: Foundations In Recovery And Academic Success - Complete 7.00 Units

SWHS 80	Introduction to Addiction Studies	3.00
KIN 53	Principles of Health and Wellness	3.00
COUN 60	Effective Study Workshop	1.00

THAR: Adv. Rep. Theatre

Program of Study Code: 003367

Term Effective: Summer 2025

18.00 Units

(707) 527-2641

jsmith3@santarosa.edu (mailto:jsmith3@santarosa.edu)

Program Description:

The Summer Repertory Program is on hiatus. The Theatre Arts: Repertory Theatre Advanced Certificate of Achievement is designed for individuals who have previously completed the Repertory Theatre Certificate and are interested in advancing the professional skills required to work in regional theatre, summer stock, and national tours. This 18 unit program prepares students to work on multiple shows at a time as a stage hand/running crew, wardrobe assistant, production assistant or ensemble performer or musician. Students can complete this program in two summer semesters. Regional theatres, summer stock companies, and national tours require professionals who understand how to work and thrive in a fast paced, intensive, creative environment. This program requires students to put theory to the test and work continuously in a professional repertory theatre system. Seasonal or full time jobs are plentiful throughout the country. Students receive the technical training they need to qualify for entry level jobs in this field. Successful completion of this advanced certificate demonstrates to perspective employers that students have the experience they are looking for and long term dedication to their craft.

Program Student Learning Outcomes

1. Effectively demonstrate fundamental techniques in the preparation and performance of multiple theatrical productions before a paying public audience.
2. Work safely and competently with common tools, equipment and materials associated with regional repertory theatre.
3. Define and demonstrate knowledge of a professionally organized theatre company, including day-to-day operations and safety procedures.
4. Work productively as a member of a professional production team.
5. Recognize the relationship between all elements of professional theatre design and technology, including scenery, scenic painting, properties, performance, electrics and sound.

Theatre Arts: Advanced Repertory Theatre - Complete 18.00 Units

SRT 47	Summer Repertory Theatre - Repertory Company	6.00

Complete any combination totaling at least 12.00 units from the following:

SRT 47.1	Summer Repertory Theatre - Ensemble Acting	6.00
SRT 47.2	Summer Repertory Theatre - Stagecraft	6.00
SRT 47.3	Summer Repertory Theatre - Costumes, Makeup and Hair	6.00
SRT 47.4	Summer Repertory Theatre - Theatre Orchestra	6.00
SRT 47.5	Summer Repertory Theatre - Theatre Management	6.00

THAR: Rep. Theatre

Program of Study Code: 003352

Term Effective: Summer 2025

12.00 Units

(707) 527-2641

jsmith3@santarosa.edu (mailto:jsmith3@santarosa.edu)

Program Description:

The Summer Repertory Program is on hiatus The Theatre Arts: Repertory Theatre Certificate of Achievement is designed for individuals who are interested in learning the professional skills required to work in the regional theatre, summer stock, and national tours. This 12 unit program prepares students to work on multiple shows at a time as a stagehand/running crew, wardrobe assistant, production assistant or ensemble actor. The full-time student can complete this

program in one semester. Regional theatres, summer stock companies, and national tours require professionals who understand how to work in fast-paced, intensive, creative environment. This program requires students to put theory to the test and work continuously under the professional repertory theatre system. Seasonal or full-time jobs are plentiful throughout the country. Students receive the technical training they need to qualify for entry-level jobs in this filed. Successful completion of this certificate also proves to prospective employers that students have the experience they are looking for.

Program Student Learning Outcomes

1. Develop self-awareness and confidence through creative expression;
2. Collaborate and effectively communicate in a theatre setting;
3. Demonstrate an understanding of time management, commitment, follow-through, and responsibility to achieve a common goal in a theatre setting;
4. Creatively analyze, critique, and interpret works of theatrical art;
5. Identify, summarize, compare and contrast the principal movements in World theatre history and literature;
6. Serve in a production position to gain understanding of the collaborative and complex nature of a live performance;
7. Demonstrate an understanding of and empathy for the racial, ethnic, and cultural diversity of U.S. and World theatre; and
8. Utilize current theatrical technology.

Theatre Arts: Repertory Theatre - Complete 12.00 Units

SRT 47	Summer Repertory Theatre - Repertory Company	6.00

Complete any combination totaling at least 6.00 units from the following:

SRT 47.1	Summer Repertory Theatre - Ensemble Acting	6.00
SRT 47.2	Summer Repertory Theatre - Stagecraft	6.00
SRT 47.3	Summer Repertory Theatre - Costumes, Makeup and Hair	6.00

SRT 47.4	Summer Repertory Theatre - Theatre Orchestra	6.00
SRT 47.5	Summer Repertory Theatre - Theatre Management	6.00

THAR: Theatre Mgmt

Program of Study Code: 003111

Term Effective: Summer 2025

31.00 Units

(707) 527-2641

jsmith3@santarosa.edu (mailto:jsmith3@santarosa.edu)

Program Description:

The Theatre Arts: Theatre Management Certificate of Achievement program prepares students for entry level and apprentice employment as professional stage managers, assistant directors, box office personnel, and various administrative and marketing positions in the stage, film or television environments. Supervised by practicing faculty, the Theatre Management certificate centers on observing and participating in the day-to-day production process.

Program Student Learning Outcomes

1. Apply basic skills in one or more of the following areas of specialization:
- stage management
- assistant stage management
- house management
- production management
- box office management
- theatre management;
2. Apply fundamental techniques of theatrical management when participating in the backstage or front of house functions of a performance;

3. Apply fundamental techniques of stagecraft and costuming when participating in the backstage functions of a performance;
4. Integrate knowledge of theatre history and literature when managing theatrical performances; and
5. Perform for the stage at a beginning level using fundamental techniques of voice, movement, and the actor's craft.

Theatre Arts Core Requirements - Complete 6.00 Units

THAR 1	World Theatre Through Time	3.00
THAR 10A	Introduction to Acting	3.00

Theatre Management Emphasis Requirements - Complete 25.00 Units

THAR 20	Introduction to Stagecraft	3.00
THAR 25.1	Production Lab: Costume Crew	1.50-3.00
THAR 25.2	Production Lab: Running Crew	1.50-3.00
THAR 27	Properties Workshop	2.00
THAR 29	Introduction to Theatre Management	3.00
THAR 29L	Theatre Management Laboratory	1.00-3.00

Complete any combination totaling at least 3.00 units from the following:

THAR 23	Introduction to Scenic Design	3.00
THAR 24	Introduction to the Design Process	3.00
THAR 26	Introduction to Theatrical Lighting	3.00

Complete any combination totaling at least 8.00 units from the following:

BAD 2	Managerial Accounting	4.00
COMM 5		

Group Discussion and Problem Solving		3.00
COMM 6	Interpersonal Communication	3.00
COMM 10	Introduction to Communication Theory	3.00
CS 60.1A	Microsoft Word, Part 1	1.50
CS 61.1A	Microsoft Excel, Part 1	1.50
SRT 47.5	Summer Repertory Theatre - Theatre Management	6.00
THAR 21A	Introduction to Costume Technology	3.00
THAR 23	Introduction to Scenic Design	3.00
THAR 24	Introduction to the Design Process	3.00
THAR 25	Production Lab: General	1.00-3.00
THAR 25.3	Production Lab: House Staff	0.50-3.00
THAR 25.5	Production Lab: Construction	0.50-3.00
THAR 26	Introduction to Theatrical Lighting	3.00

Notes:

1. All students enrolled in the certificate program will be assigned a faculty advisor who will meet with them regularly to monitor progress.
2. THAR 23, 24, 26 and 27 may only be used to fulfill one requirement in the certificate, either the Design requirement or the Additional Skills requirement.
3. All courses in the THAR 25 series (THAR 25, 25.1, 25.2, 25.3, 25.4, and 25.5) are variable unit courses; each course may be taken up to four times. Units are determined by the type of position and number of productions a student will work on during a semester. These courses are also co-requisites for THAR 20, 21, 22A, and 22B. Certificate students planning to take these courses are encouraged to contact the Theatre Arts department chair prior to registration.
4. THAR 50L must be repeated for a total of 6.0 units to meet Theatre Management Emphasis Requirements

5. Courses listed in multiple categories may not be counted more than once.

Theatre Arts: Acting

Program of Study Code: 003107

Term Effective: Summer 2025

29.50 Units

(707) 527-2641

jsmith3@santarosa.edu (mailto:jsmith3@santarosa.edu)

Program Description:

The Theatre Arts: Acting Certificate of Achievement provides students with the foundation skills necessary to audition for and perform in a variety of professional environments. Students study characterization, script analysis, vocal and physical development, and acting styles for the stage, which can also be applied to film and television work.

Program Student Learning Outcomes

1. Audition for a production using fundamental techniques of voice, movement, and the actor's craft;
2. Perform for the stage using fundamental techniques of voice, movement, and the actor's craft;
3. Perform special acting styles such as: non-realism, Shakespeare, period movement and acting for the camera;
4. Integrate a basic understanding of technical theatre and participate in the backstage functions of the theatre; and
5. Integrate knowledge of theatre history and literature when creating a theatrical performance.

Theatre Arts Core Requirements - Complete 6.00 Units

THAR 1	World Theatre Through Time	3.00

THAR 10A	Introduction to Acting	3.00

Acting Emphasis Requirements - Complete 23.50 Units

THAR 10B	Scene Study and Characterization	3.00
THAR 19	Introduction to Movement and Mask	2.00
THAR 20	Introduction to Stagecraft	3.00

Complete any combination totaling at least 3.00 units from the following:

THAR 25.1	Production Lab: Costume Crew	1.50-3.00
THAR 25.2	Production Lab: Running Crew	1.50-3.00
THAR 25.4	Production Lab: Makeup Crew	1.50-3.00

Complete any combination totaling at least 3.00 units from the following:

THAR 11.1	Performance: Non-Musical	1.00-3.00
THAR 11.2	Performance: Musical	1.00-3.00
THAR 11.3	Performance: Musical - Dance	1.00-2.00
THAR 11.4	Performance: Musical-Vocal	1.00-2.00
THAR 81A	Opera and Related Forms in Performance 1	2.00-5.00

Complete any combination totaling at least 3.50 units from the following:

THAR 13A	Performance Workshop: Styles, Periods and Skills 1	3.00
THAR 13AL	Performance Workshop Lab: Styles, Periods and Skills 1	0.50
THAR 14A	Performance Workshop: Shakespeare 1	3.00
THAR 14AL	Performance Workshop Lab: Shakespeare 1	0.50

Complete any combination totaling at least 6.00 units from the following:

DANC 10.1

Introduction to Dance Movement		1.50
DANC 10.2	Introduction to Dance Genres: Ballet, Modern, Jazz	1.50
DANC 11.1	Ballet I	1.50
DANC 13.1	Jazz Dance I	1.50
MUSP 17A	Elementary Voice	2.00
THAR 11.8	Performance: Dance Concert	0.50-1.00
THAR 17	Musical Theatre Techniques	3.00
THAR 21A	Introduction to Costume Technology	3.00
THAR 22	Makeup Design for Stage and Screen	2.00
THAR 42	Dance-Theatre Workshop	1.00-2.00
THAR 29	Introduction to Theatre Management	3.00
THAR 29L	Theatre Management Laboratory	1.00-3.00
THAR 63	Acting in Film, Television, and Voice-over	3.00

Notes:

1. All students enrolled in the certificate program will be assigned a faculty advisor who will meet with them regularly to monitor progress.
2. All courses in the THAR 25 series (THAR 25, 25.1, 25.2, 25.3, 25.4, and 25.5) are variable unit courses; each course may be taken up to four times. Units are determined by the type of position and number of productions a student will work on during a semester. These courses are also corequisites for THAR 20, 21A, 22, and 22.1. Certificate students planning to take these courses are encouraged to contact the Theatre Arts department chair prior to registration.

Veterinary Technician

Program of Study Code: 003321

Term Effective: Summer 2025

23.00 Units

(707) 527-4408

info-agnr@santarosa.edu (mailto:info-agnr@santarosa.edu)

Program Description:

The Santa Rosa Junior College Veterinary Technician Certificate of Achievement is designed to prepare students for Veterinary Technician careers with veterinarians and other professionals in the companion animal veterinary field. Upon completion of this certificate's 23-semester unit requirements, AND 24 months (4416 hours) of outside practical experience working for a California licensed veterinarian, students satisfy the requirements to sit for the RVT examination in the State of California.

Program Student Learning Outcomes

1. Be qualified to sit for the RVT exam in the State of California through the “Alternate Route” so long as students also complete their state mandated clinical experience hours;
2. Demonstrate competency in the necessary knowledge required for common job tasks in a small animal veterinary hospital context; and
3. Understand the directions from a veterinarian and discuss information to clients regarding common diseases, protocols and procedures in a small animal veterinary hospital context.

Veterinary Technician Requirements - Complete 23.00 Units

VETT 50	Veterinary Anatomy and Terminology	3.00
VETT 52	Small Animal Disease Recognition and Transmission Control	3.00
VETT 120	Small Animal Veterinary Assistance and Nursing	3.00
VETT 121		

Veterinary Surgical and Dental Assistance		3.00
VETT 141	Small Animal Veterinary Anesthesia	1.50
VETT 142	Veterinary Pharmacology and Medical Calculations	1.50
VETT 151	Veterinary Laboratory and Imaging Procedures	2.00

Complete any combination totaling at least 3.00 units from the following:

BIO 10	Introduction to Principles of Biology	4.00
BIO 100	Basic Biology Skills	3.00

Complete any combination totaling at least 3.00 units from the following:

AGRI 98	Independent Study in Agriculture	1.00-3.00
AGRI 99I	Agriculture Internship	0.50-8.00
VETT 101	Introduction to Veterinary Careers	1.50
VETT 102	Adventures in Veterinary Medicine	1.50
VETT 109	Complementary and Alternative Veterinary Medicine	2.00
VETT 122	Animal Nursing Field Seminar	0.75
VETT 122L	Animal Nursing Field Practicum	0.25
VETT 123	Small Animal Veterinary Emergencies	2.00
VETT 126	Veterinary Technician Review and Board Exam Preparation	2.00
VETT 128	Exotic Animal Medicine	2.00
VETT 161	Veterinary Medical Office Procedures	2.00
WEE 95	Volunteer Service	0.50-3.00

Viticulture

Program of Study Code: 003222

Term Effective: Summer 2025

24.00 Units

(707) 527-4408

info-agnr@santarosa.edu (mailto:info-agnr@santarosa.edu)

Program Description:

The Viticulture Certificate of Achievement program provides training for employment as vineyard managers in North Coast wine grape production.

Program Student Learning Outcomes

1. Conduct in-depth feasibility studies for new vineyard development, and from the results, prepare comprehensive reports and cost projections appropriate to their planting recommendations;
2. Identify and implement sustainable farming practices that will improve fruit quality, provide efficacious pest and disease management, protect natural resources and the environment, and prepare a farming plan that encompasses these practices;
3. Research and apply all county, state and federal laws regarding vineyard development and maintenance, worker safety, pesticide use, and environmental protection;
4. Demonstrate a working knowledge of the latest technological advances in vineyard management and incorporate current technology into their farming plans and budgets;
5. Work cooperatively and effectively with wineries to determine optimum harvest parameters, coordinate the operations required, and negotiate a grape contract;
6. Show management and leadership capabilities by effectively training others to perform hands-on vineyard tasks: and
7. Contribute to the winegrape industry and participate in professional organizations at the local, state-wide, national and international levels.

Viticulture Requirements - Complete 24.00 Units

AGRI 60	Soil & Plant Nutrition	3.00
VIT 51	Viticulture: Fall Practices	3.00
VIT 52	Viticulture: Spring Practices	3.00
VIT 55	Basic Wine Grape Viticulture	3.00
VIT 60	Vineyard Management	3.00

Complete any combination totaling at least 3.00 units from the following:

AGRI 70	Integrated Pest Management	3.00
VIT 70	Vineyard Pest and Disease Management	3.00

Complete any combination totaling at least 6.00 units from the following:

AGBU 2	Agricultural Computer Applications	3.00
AGBU 7	Agricultural Economics	3.00
AGBU 56	Introduction to Agriculture Business and Management	3.00
AGBU 61	Agricultural Marketing	3.00
AGRI 99I	Agriculture Internship	0.50-8.00
AGME 50	Agricultural Machinery and Equipment Skills	3.00
NRM 87	Geographic Info. Systems Applications in Natural Resources	3.00
SPAN 50A	Conversation for Beginners-Part 1	3.00
VIT 1	Introduction to Viticulture, Winemaking, Wines of the World	3.00
VIT 53	Advanced Vineyard Practices for Quality Production	3.00
VIT 54	Viticulture: Summer Practices	1.00
VIT 113	Organic Viticulture	1.50

VIT 114	Sustainable Viticulture	1.50
VIT 120	Vineyard Pruning	0.25
VIT 121	Pruning Techniques for Vine Balance	0.50
VIT 122	Vineyard Canopy Management	1.00
VIT 123	Budding & Grafting	0.25
VIT 124	Vineyard Irrigation and Fertilization	1.00
VIT 130	Grapevine Physiology	1.00
VIT 131	Working with Your Winemaker - Fruit Quality Assurance	1.00
VIT 133	Advances in Viticulture	1.00
WINE 70	Beginning Wine Sensory Analysis	1.50
WEE 99I	Internship Work Experience Education	0.50-8.00
WEE 97	Work Experience	0.50-8.00

Wastewater Treatment Operatns

Program of Study Code: 003333

Term Effective: Summer 2025

18.00 Units

(707) 527-4603

cmurray@santarosa.edu (mailto:cmurray@santarosa.edu)

Program Description:

The Wastewater Treatment Operations Certificate of Achievement provides instructional training necessary for mid-level positions in the operation of wastewater treatment facilities and wastewater collection systems as well as assistance in developing the knowledge to pass the

required examinations administered by the California Department of Health Services. Students may continue on to major in this area by completing additional course work and meeting other college requirements to earn an Associates' degree.

Program Student Learning Outcomes

1. Read and interpret meters and gauges that monitor the purification process and operation;
2. Apply data to formulas that determine treatment requirements, flow levels, and concentration levels;
3. Collect water samples, operate chemical-feeding devices, and perform laboratory tests;
4. Use information to control pumps, valves, and generators that move wastewater through treatment processes and dispose of the waste materials;
5. Use computers to monitor and regulate processes and equipment and to generate reports; and
6. Apply to take the Wastewater Treatment Plant Operator Examination Grade II.

Wastewater Treatment Operations - Complete 18.00 Units

WWTR 112	Math for Water and Wastewater Technology	3.00
WWTR 120	Wastewater Treatment 1	3.00
WWTR 121	Wastewater Treatment 2	3.00
WWTR 122	Chemistry for Water and Wastewater Technology	3.00
WWTR 123	Instrumentation and Controls	3.00
WWTR 124	Pumps and Motors	3.00

Weld: Flux Cored Arc: FCAW

Program of Study Code: 003361

Term Effective: Summer 2025

9.00 Units

(707) 527-4379

daschwanden@santarosa.edu (mailto:daschwanden@santarosa.edu)

Program Description:

The Welding: Flux Core Arc Welding (FCAW) Certificate of Achievement prepares students for work in areas of ship building, bridges and building construction, pipeline construction, refrigeration, missile and aircraft construction, automobile and related industries where metal must be joined together. Developments in metallurgy have created many types of metals which require new techniques to join and fasten. Skilled welders are in demand in Sonoma County. Possible job titles include: Welding Helper or Apprentice, Production Helpers, Welder, Welders and Cutters, Assembler/Production worker

Program Student Learning Outcomes

1. Demonstrate use of mathematic skills, as needed, in the fabricating industry;
2. Demonstrate the knowledge and skills to safely use tools and equipment in a fabricating/welding shop;
3. Identify the difference between ferrous and non-ferrous metals; and
4. Demonstrate the ability to pass the American Welding Society Unlimited Structural Certification Test code D1.1 FCAW

Welding: FCAW Requirements - Complete 9.00 Units

MACH 161	Metallurgy	3.00
WELD 103	Introduction to Flux Cored Arc Welding (FCAW)	2.00
WELD 113	Thermal Cutting Processes	2.00
WELD 170	Beginning Welding: Fundamentals of Arc and Gas Welding	2.00

Weld: Gas Metal Arc: GMAW

Program of Study Code: 003362

Term Effective: Summer 2025

9.00 Units

(707) 527-4379

daschwanden@santarosa.edu (mailto:daschwanden@santarosa.edu)

Program Description:

The Welding: Gas Metal Arc Welding (GMAW) Certificate of Achievement prepares students for work in areas of shipbuilding, bridges and building construction, pipeline construction, refrigeration, missile and aircraft construction, automobile and related industries where metal must be joined together. Developments in metallurgy have created many types of metals that require new techniques to join and fasten. Skilled welders are in demand in Sonoma County. Possible job titles include: Welding Helper or Apprentice, Production Helpers, Welder, Welders and Cutters, Assembler/Production worker.

Program Student Learning Outcomes

1. Demonstrate use of mathematic skills, as needed, in the fabricating industry;
2. Demonstrate the knowledge and skills to safely use tools and equipment in a fabricating/welding shop;
3. Identify the difference between ferrous and non-ferrous metals; and
4. Demonstrate the ability to pass the American Welding Society Unlimited Structural Certification Test code D1.1 GMAW

Welding: GMAW Requirements - Complete 9.00 Units

MACH 161 WELD 102	Metallurgy	3.00

Introduction to Gas Metal Arc Welding (GMAW)		2.00
WELD 113	Thermal Cutting Processes	2.00
WELD 170	Beginning Welding: Fundamentals of Arc and Gas Welding	2.00

Weld: Gas Tungsten Arc: GTAW

Program of Study Code: 003360

Term Effective: Summer 2025

9.00 Units

(707) 527-4379

daschwanden@santarosa.edu (mailto:daschwanden@santarosa.edu)

Program Description:

The Welding: Gas Tungsten Arc Welding (GTAW) Certificate of Achievement prepares students for work in areas of shipbuilding, bridges and building construction, pipeline construction, refrigeration, missile and aircraft construction, automobile and related industries where metal must be joined together. Developments in metallurgy have created many types of metals that require new techniques to join and fasten. Skilled welders are in demand in Sonoma County. Possible job titles include: Welding Helper or Apprentice, Production Helpers, Welder, Welders and Cutters, Assembler/Production worker.

Program Student Learning Outcomes

1. Demonstrate use of mathematic skills, as needed, in the fabricating industry;
2. Demonstrate the knowledge and skills to safely use tools and equipment in a fabricating/welding shop;
3. Identify the difference between ferrous and non-ferrous metals; and

4. Demonstrate the ability to pass the American Welding Society Unlimited Structural Certification Test code D1.1 GTAW

Welding: GTAW Requirements - Complete 9.00 Units

MACH 161	Metallurgy	3.00
WELD 104	Introduction to Gas Tungsten Arc Welding (GTAW)	2.00
WELD 113	Thermal Cutting Processes	2.00
WELD 170	Beginning Welding: Fundamentals of Arc and Gas Welding	2.00

Weld: Shielded Metal Arc: SMAW

Program of Study Code: 003363

Term Effective: Summer 2025

9.00 Units

(707) 527-4379

daschwanden@santarosa.edu (mailto:daschwanden@santarosa.edu)

Program Description:

The Welding: Shielded Metal Arc Welding (SMAW) Certificate of Achievement prepares students for work in areas of shipbuilding, bridges and building construction, pipeline construction, refrigeration, missile and aircraft construction, automobile and related industries where metal must be joined together. Developments in metallurgy have created many types of metals that require new techniques to join and fasten. Skilled welders are in demand in Sonoma County. Possible job titles include: Welding Helper or Apprentice, Production Helpers, Welder, Welders and Cutters, Assembler/Production worker.

Program Student Learning Outcomes

1. Demonstrate use of mathematic skills, as needed, in the fabricating industry;
2. Demonstrate the knowledge and skills to safely use tools and equipment in a fabricating/welding shop;
3. Identify the difference between ferrous and non-ferrous metals; and
4. Demonstrate the ability to pass the American Welding Society Unlimited Structural Certification Test code D1.1 SMAW

Welding: SMAW Requirements - Complete 9.00 Units

MACH 161	Metallurgy	3.00
WELD 101	Introduction to Shielded Metal Arc Welding (SMAW)	2.00
WELD 113	Thermal Cutting Processes	2.00
WELD 170	Beginning Welding: Fundamentals of Arc and Gas Welding	2.00

Yoga: 200-Hour Teacher Train

Program of Study Code: 005079

Term Effective: Summer 2025

11.00 Units

(707) 778-4118

cbela@santarosa.edu (mailto:cbela@santarosa.edu)

Program Description:

The Yoga: 200-Hour Teacher Training Skills Certificate fulfills the requirements of the Yoga Alliance 200-hour Registered Yoga Teacher (RYT 200) which serves as the minimum credential required by many employers of yoga teachers. This program covers yoga techniques including postures, breathing exercises, and meditation; teaching methodology, anatomy and physiology, philosophy, business aspects of yoga, and ethics.

Program Student Learning Outcomes

1. Demonstrate correct technique in yoga practices including asanas (postures), pranayamas (breathing practices), and meditation.
2. Develop a personal teaching style that includes effective class management, communication, and addresses multi-level needs and special populations within a group setting.
3. Apply principles of human anatomy, physiology and energy anatomy to yoga practices.
4. Analyze yoga philosophy, values and ethics through yogic texts, and incorporate them into yoga practices.
5. Design and execute, as a lead teacher or assistant, safe and effective yoga sequences and classes.

Yoga 200-Hour Teacher Training Requirements - Complete 11.00 Units

KIN 70	Yoga Techniques, Training, and Practice I	3.00
KIN 71	Yoga Techniques, Training, and Practice II	2.00
KIN 72	Yoga Teaching Methodology	1.00
KIN 73	Anatomy and Physiology for Yoga Teachers	2.00
KIN 74	Yoga Philosophy, Lifestyle, and Ethics	2.00

Complete any combination totaling at least 1.00 unit from the following:

KIN 50.2	Yoga Teaching Practicum	1.00
WEE 99I	Internship Work Experience Education	0.50-8.00

Adult Education (ADED)

ADED 610 Career Education Teaching Strategies

(Formerly ADLTED 610) 0 Unit/4 hours laboratory for 2 weeks. Non-Credit Course. Recommended: Course Completion of ADLTED 601.
Description: This course provides an overview of Career Education (CE) programs and expectations to content area experts in private industry and governmental positions to apply for adjunct teaching jobs in Adult Education and Career Education departments. Topics focus on strategies for teaching in CE areas as well as understanding Non-credit Adult Education CE learners.
Exempt From Repeat Provisions

ADED 613 Strategies For Teaching Students With Disabilities

(Formerly ADLTED 613) 0 Unit/8 hours laboratory for 1 week. Non-Credit Course. Recommended: Course Completion of ADLTED 601.
Description: This course is designed to introduce new or potential teachers in Adult Education and Career Technical Education Programs to working with students with disabilities in a higher education setting. Topics will cover: laws and regulations, types of disabilities and appropriate/legal accommodations, and strategies for working with students with disabilities.
Exempt From Repeat Provisions

ADED 721 Workplace Arithmetic--Part 1

(Formerly ADLTED 721) 0 Unit/2 hours laboratory for 9 weeks. Non-Credit Course.
Description: Students will apply math concepts and problem-solving strategies to specific trades and industries. Skill areas to be covered include basic operations of whole numbers, fractions, and decimals.
Exempt From Repeat Provisions

ADED 730 First Aid, CPR, And AED

(Formerly ADLTED 730) 0 Unit/4 hours laboratory for 2 weeks. Non-Credit Course.
Description: In this course, students will learn the basics of Cardiopulmonary Resuscitation (CPR), Automated External Defibrillator (AED), and First Aid emergency response skills which enable them to give immediate care to a person who has been injured or is experiencing a sudden illness. This course satisfies first-time and renewal certifications, but does not satisfy the requirement for healthcare providers.
Exempt From Repeat Provisions

ADED 731.1 Child Care Provider 1: Professional Operations And Licensing

(Formerly ADLTED 731.1) 0 Unit/3.25 hours laboratory for 8 weeks. Non-Credit Course.
Description: Introduction to requirements for obtaining a license as a family home care provider. The course focuses on the National Association for Education of Young Children (NAEYC) code of ethical conduct and the Ten Program Standards as well as California's licensing procedures. Topics emphasize professionalism, health and safety, nutrition, and licensing regulations.
Exempt From Repeat Provisions

ADED 731.2 Child Care Provider 2: Curriculum And Program Development

(Formerly ADLTED 731.2) 0 Unit/3 hours laboratory for 8 weeks. Non-Credit Course. Recommended: Course completion of ADLTED 731.1.
Description: Introduction to developmentally appropriate and culturally relevant curriculum in early childhood settings (birth to age 8). Students will develop age-appropriate activities and plan effective learning environments for children in a family child day care setting.
Exempt From Repeat Provisions

ADED 731.3 Child Care Provider 3: Child Development

(Formerly ADLTED 731.3) 0 Unit/3 hours laboratory for 8 weeks. Non-Credit Course. Recommended: Course completion of ADLTED731.1 and ADLTED731.2.
Description: Introduction to the theories of child development and developmental milestones that guide healthy growth and development of children from birth to age 8. The role of the child care provider as a communicator with families and children will be explored.
Exempt From Repeat Provisions

ADED 737.1 Personal Care Attendant 1: Basic Care

(Formerly ADLTED 737.1) 0 Unit/6 hours laboratory for 8 weeks. Non-Credit Course.
Description: Introduction to entry-level Personal Care Attendant skills, including non-medically directed personal care and home management activities. Emphasis is on understanding and working with older patients, caregiver ethics and skills, home safety, physical movement, communication, nutrition, medical guidelines, elder and dependent adult abuse, and workforce preparation.
Exempt From Repeat Provisions

ADED 737.2 Personal Care Attendant 2: Dementia And End Of Life Care

(Formerly ADLTED 737.2) 0 Unit/6 hours laboratory for 8 weeks. Non-Credit Course. Recommended: Course Completion of ADED 737.1 (or ADLTED 737.1).
Description: Introduction to caregiving skills for patients with dementia, including Alzheimer's disease. Emphasis is on types and causes of dementia, principles of end-of-life care, advanced planning, emotional issues related to death and dying, cultural diversity as related to death and dying, and community resources to support families and caregivers.
Exempt From Repeat Provisions

ADED 737.3 Personal Care Attendant 3: Practicum

(Formerly ADLTED 737.3) 0 Unit/3 hours laboratory for 8 weeks. Non-Credit Course. Recommended: Completion of ADLTED 737.1 and 737.2.
Description: This course provides students with opportunities to interact with patients/clients in a variety of care settings. The focus of the course is on understanding and learning to work with a variety of patients/clients in order to better adapt to the care setting.
Exempt From Repeat Provisions

ADED 739 Carpentry Tool Use And Safety

(Formerly ADLTED 739) 0 Unit/7 hours laboratory. Non-Credit Course. Prerequisite: Course Completion or Current Enrollment in ADED 740 (or ADLTED 740). Recommended: Course Completion of ADLTED 744 and ADLTED 746.
Description: In this course, students will learn about the safe and proper use of hand and power tools in residential carpentry. Students will also learn basic carpentry skills and use tools in basic carpentry projects.
Exempt From Repeat Provisions

ADED 740 OSHA 10 Certification Preparation

(Formerly ADLTED 740) 0 Unit/2 hours laboratory for 7 weeks. Non-Credit Course.
Description: In this industrial and construction safety course for entry-level workers, students will learn to recognize and prevent hazards on a job site. Occupational Safety Health Association (OSHA) recommends Safety Certification Training Program courses as an orientation to occupational safety and health for workers covered by OSHA standards, on the specific hazards of the job. Upon successful completion of the course, students will receive a 10-hour Construction Safety Certification completion card.
Exempt From Repeat Provisions

ADED 741 Forklift Operation--Sitting And Standing

(Formerly ADLTED 741) 0 Unit/4 hours laboratory for 2 weeks. Non-Credit Course.
Description: Students will learn how to drive a forklift safely, sitting and standing, and will practice operating a forklift.
Exempt From Repeat Provisions

ADED 742.1 Hardscaping 1: Irrigation

(Formerly ADLTED 742.1) 0 Unit/2.5 hours laboratory. Non-Credit Course.
Description: This course introduces students to non-plant landscaping with an emphasis on industry-specific terminology related to water use. Students will practice communication skills using common phrases for interacting with clients or future employers. Students will study landscape planning, irrigation systems, graywater and stormwater capture, tools, air quality, workplace safety, and employment opportunities.
Exempt From Repeat Provisions

ADED 742.2 Hardscaping 2: Non-Plant Features

(Formerly ADLTED 742.2) 0 Unit/2.5 hours laboratory. Non-Credit Course.
Description: In this course, students will be introduced to different types of hardscaping non-plant features such as walls, pathways, fences, seating, decks, and pergolas and gazebos. Students will also learn to read and interpret a landscape design plan.
Exempt From Repeat Provisions

ADED 743 Softscape: Plants And Environmental Conditions

(Formerly ADLTED 743) 0 Unit/5 hours laboratory for 8 weeks. Non-Credit Course. Recommended: Concurrent Enrollment in ADLTED 745.3.
Description: In this course, students will gain softscape knowledge of green gardening and landscaping with emphasis on occupation-specific terminology and communication skills using common phrases for interacting with clients or future employers. Topics include plant

identification, selection and care, plant irrigation needs, landscaping plans, safe use of hand and power tools, and workplace readiness.
Exempt From Repeat Provisions

ADED 744 Survey Of The Building Trades And Construction Industry

(Formerly ADLTED 744) 0 Unit/4 hours laboratory for 12.5 weeks. Non-Credit Course.
Description: In this course, students learn about the construction industry, the building design process, construction project process, and roles and responsibilities of those involved: clients, architects, engineers, contractors, project managers, technicians, sub-contractors, workers, suppliers, regulatory agencies, bankers, lawyers, and the public. Students also learn about career opportunities in the construction industry.
Exempt From Repeat Provisions

ADED 746 Introduction To Plan Reading For Building Trades

(Formerly ADLTED 746) 0 Unit/2.5 hours laboratory. Non-Credit Course. Recommended: Course Completion of ADLTED 744; AND Course Completion of ADLTED 721 OR ADLTED 722.
Description: This course introduces students to reading and interpreting construction plan views, section cuts, elevations, and details for construction purposes. Students will learn to accurately apply measurements in drawings to varying scales and estimate material quantities for projects from building plans.
Exempt From Repeat Provisions

ADED 747A Carpentry I

(Formerly ADLTED 747A) 0 Unit/8 hours laboratory. Non-Credit Course. Prerequisite: Course Completion of ADED 740 and ADED 739. Recommended: Course Completion of ADLTED 744 and ADLTED 721 and ADLTED 746.
Description: In this course, students will learn fundamental carpentry skills involved in residential framing including techniques, materials, tools, and equipment. Students will also learn about safe tool use, the basics of building codes, and working on a crew. This course will focus on floor and wall systems.
Exempt From Repeat Provisions

ADED 747B Carpentry II

(Formerly ADLTED 747B) 0 Unit/8 hours laboratory. Non-Credit Course. Prerequisite: Course Completion of ADED 740 and ADED 739 and ADED 747A. Recommended: Course Completion of ADED 744 (or ADLTED 744) and Course Completion of ADED 721 (or ADLTED 721) and Course Completion of ADED 746 (or ADLTED 746).
Description: In this course, students will continue to learn fundamental carpentry skills involved in residential framing including techniques, materials, tools, and equipment. Students will also learn about safe tool use, the basics of building codes, and working on a crew. This course will focus on roof, ceiling, and stair systems.
Exempt From Repeat Provisions

ADED 748.1 Edible Landscaping

(Formerly ADLTED 748.1) 0 Unit/3 hours laboratory for 8 weeks. Non-Credit Course. Recommended: Course Completion of ADED 744 (or ADLTED 744).
Description: In this course, students will be introduced to designing, growing, and harvesting edible plants in the landscape with a focus on fruits and vegetables.
Exempt From Repeat Provisions

ADED 748.2 Introduction To Nursery Operations

(Formerly ADLTED 748.2) 0 Unit/3 hours laboratory for 8 weeks. Non-Credit Course. Recommended: Course Completion of ADED 744 (or ADLTED 744).
Description: Introduction to plant propagation and production practices with emphasis on nursery operations.
Exempt From Repeat Provisions

ADED 748.3 Fire Resilient Landscaping

(Formerly ADLTED 748.3) 0 Unit/2 hours laboratory for 13 weeks. Non-Credit Course. Recommended: Course Completion of ADED 740 (or ADLTED 740).
Description: In this course, students will be introduced to residential and commercial landscape

and building maintenance practices that reduce risk of structure loss during wildfire and guide safe and effective post-fire mitigation and clean-up. Students will learn principles for fire risk reduction; structure hardening; defensible space; safe and proper use of appropriate tools and equipment; considerations for worker safety and worker rights; relevant laws and regulations; and appropriate prioritization and execution of actions to reduce fire risk. Working under the supervision of qualified professionals, students will visit and/or perform work at selected site(s) as appropriate.
Exempt From Repeat Provisions

ADED 748.4 Introduction To Tree Maintenance And Pruning

(Formerly ADLTED 748.4) 0 Unit/3 hours laboratory for 8 weeks. Non-Credit Course.
Description: Students will learn and practice the basics of tree pruning and maintenance.
Exempt From Repeat Provisions

ADED 748.5 Introduction To Sprinkler Repair And Maintenance

(Formerly ADLTED 748.5) 0 Unit/3 hours laboratory for 8 weeks. Non-Credit Course. Recommended: Course Completion of ADED 742.1 (or ADLTED 742.1 or ADLTED 742).
Description: This course introduces students to the basics of irrigation systems with particular focus on: repairing sprinklers and damaged lines; raising, lowering, and relocating sprinkler heads; troubleshooting the main assembly.
Exempt From Repeat Provisions

ADED 748.6 Landscape Equipment Operations

(Formerly ADLTED 748.6) 0 Unit/6 hours laboratory for 8 weeks. Non-Credit Course.
Description: Students will learn about pre-operation, operation, and post-operation maintenance of a variety of commonly used types of landscape equipment. Much of the course focuses on hands-on operation of landscape equipment in safe and effective ways.
Exempt From Repeat Provisions

ADED 749.1 OSHA 30--Construction Industry Procedures

(Formerly ADLTED 749.1) 0 Unit/6 hours laboratory for 10 weeks. Non-Credit Course.
Description: The Occupational Safety and Health Administration (OSHA) Outreach Training Program for the Construction Industry teaches construction workers about their rights, employer responsibilities, how to file a complaint, as well as how to identify, abate, avoid, and prevent job-related hazards. Course satisfies the 30-hour requirement for construction industry training.
Exempt From Repeat Provisions

ADED 749.2 OSHA 30--General Industry Procedures

(Formerly ADLTED 749.2) 0 Unit/6 hours laboratory for 6 weeks. Non-Credit Course.
Description: The Occupational Safety and Health Administration (OSHA) Outreach Training Program for the General Industry teaches workers about their rights, employer responsibilities, how to file a complaint, as well as how to identify, abate, avoid, and prevent job-related hazards. Course satisfies the 30-hour requirement for general industry training.
Exempt From Repeat Provisions

ADED 750 General Contractor License Preparation

(Formerly ADLTED 750) 0 Unit/6 hours laboratory for 8 weeks. Non-Credit Course.
Description: In this course, students will learn about the prequalifications, application process, required documentation, and the financial and legal obligations of General Contractors. Students will also review the laws, codes, and skills covered on the Contractor's State License Board (CSLB) General Building Contractor (B) licensing exam.
Exempt From Repeat Provisions

ADED 751 How To Start A Small Business

(Formerly ADLTED 751) 0 Unit/2 hours laboratory for 12 weeks. Non-Credit Course.
Description: In this first course in a 3-course series, students will build knowledge and skills, and learn the requirements to start a small business. Students will analyze the requirements for

success in business, assess risks and rewards, examine legal considerations, and ascertain the best use of professional assistance.
Exempt From Repeat Provisions

ADED 752 Small Business Financing

(Formerly ADLTED 752) 0 Unit/2 hours laboratory for 12 weeks. Non-Credit Course.
Description: In this second course in a 3-course series, students will learn about the financial aspects of operating a small business. Students will analyze and apply topics in credit and personal budgeting, financial record-keeping, managing cash flow, banking, choosing an adequate record-keeping system, and financing to small business operations.
Exempt From Repeat Provisions

ADED 753 Marketing For A Small Business

(Formerly ADLTED 753) 0 Unit/2 hours laboratory for 12 weeks. Non-Credit Course. Recommended: Course Completion of ADLTED 751 and ADLTED 752.
Description: In this third course in a 3-course series, students will learn strategies to successfully market a small business. Students will examine and analyze consumer behavior, identify target market segments, price for profitability, and select promotional tactics and how to integrate these marketing functions into an effective marketing plan.
Exempt From Repeat Provisions

ADED 754.1 Introduction To Basic Tax Law

(Formerly ADLTED 754.1) 0 Unit/3 hours laboratory for 8 weeks. Non-Credit Course.
Description: In this first course of a 2-course series, students will be prepared to file federal and state tax returns for clients and/or volunteer for the free tax preparation program, such as EarnIt! KeepIt! SaveIt! In this course, students will learn basic tax law, which includes the following topics: determining filing status and exemptions, determining taxable income, determining adjusted gross income, computing tax and credits, applying refundable credits, and computing payments/refund.
Exempt From Repeat Provisions

ADED 754.2 Tax Return Preparation And Filing

(Formerly ADLTED 754.2) 0 Unit/3 hours laboratory for 8 weeks. Non-Credit Course. Recommended: Course Completion of ADED 754.1 (or ADLTED 754.1).
Description: In this second course of a 2-course series, students will be prepared to file personal federal and state tax return and/or volunteer for the free tax preparation program, such as EarnIt! KeepIt! SaveIt! In this course, students will learn how to: navigate the IRS website to find information, prepare and file a federal and state tax return using programs such as MyFreeTaxes and TaxSlayer, renew or apply for a new Individual Tax Identification Number (ITIN), make payments to the IRS and track the status of a refund.
Exempt From Repeat Provisions

ADED 756 Managing A Small Business

(Formerly ADLTED 756) 0 Unit/2 hours laboratory for 9 weeks. Non-Credit Course.
Description: This course is designed for students who are interested in improving and growing their small business. Students will learn small business management principles including leadership development, business dynamics, sales and services, finances, and human resources.
Exempt From Repeat Provisions

ADED 761.1 Basic Computer Operations 1

(Formerly ADLTED 761.1) 0 Unit/2 hours laboratory for 12 weeks. Non-Credit Course.
Description: In this first course in a 3-course series, the student will begin to build competency in basic computer operations. This first course introduces the student to basic functions and uses of the computer including: using the keyboard and mouse, browsing the internet, and creating and using an email account for sending and replying to messages.
Exempt From Repeat Provisions

ADED 761.2 Basic Computer Operations 2

(Formerly ADLTED 761.2) 0 Unit/2 hours laboratory for 12 weeks. Non-Credit Course. Recommended: Course Completion of ADLTED 761.1.
Description: In this second course in a 3-course series the student will continue to build competency in basic computer operations. This course introduces the student to basic functions and uses of the computer for more complex email actions, online shopping, using classified websites, online bill paying, and creating and saving an Microsoft (MS) Word document.
Exempt From Repeat Provisions

ADED 761.3 Basic Computer Operations 3

(Formerly ADLTED 761.3) 0 Unit/2 hours laboratory for 9 weeks. Non-Credit Course. Recommended: Course completion of ADLTED 761.2.
Description: In this third course in a 3-course series the student will continue to build competency in basic computer operations. The student will build their skills in the basic functions and uses of the computer, including: creating and editing email contacts and distribution lists; creating a vacation responder and filters; searching for mail and recalling an email in Gmail; creating events and invitations in Google Calendar; using cut, copy, and paste in Microsoft (MS) Word.
Exempt From Repeat Provisions

ADED 762.1 Computer Operations For The Workplace 1

(Formerly ADLTED 762.1) 0 Unit/2 hours laboratory for 12 weeks. Non-Credit Course. Recommended: Course Completion of ADLTED 761.3.
Description: This is the first course in a 5-course series to build competency in MS Word, Excel, and PowerPoint for personal and professional use. Students will learn to create a variety of documents, format text and paragraphs, and use formatting techniques to stylize a document in Microsoft (MS) Word.
Exempt From Repeat Provisions

ADED 762.2 Computer Operations For The Workplace 2

(Formerly ADLTED 762.2) 0 Unit/2 hours laboratory for 12 weeks. Non-Credit Course. Recommended: Course Completion of ADLTED762.1.
Description: This is the second course in a 5-course series to build competency in Microsoft (MS) Word, Excel, and PowerPoint for personal and professional use. Students will learn to insert and format pictures, shapes, text boxes, tables and charts, and add a page border to create a variety of documents in MS Word.
Exempt From Repeat Provisions

ADED 762.3 Computer Operations For The Workplace 3

(Formerly ADLTED 762.3) 0 Unit/2 hours laboratory for 12 weeks. Non-Credit Course. Recommended: Course completion of ADLTED 762.2.
Description: This is the third course in a 5-course series to build competency in Microsoft (MS) Word, Excel, and PowerPoint for personal and professional use. The student will learn the basic features of MS Excel to create and format simple worksheets.
Exempt From Repeat Provisions

ADED 762.4 Computer Operations For The Workplace 4

(Formerly ADLTED 762.4) 0 Unit/2 hours laboratory for 12 weeks. Non-Credit Course. Recommended: Completion of ADLTED 762.3.
Description: In this fourth course of a 5-course series, students will build competency in MS Office Suite. This course will focus on Excel for personal and professional use. Students will learn to create more advanced worksheets using formulas, tables, charts, and graphs.
Exempt From Repeat Provisions

ADED 762.5 Computer Operations For The Workplace 5

(Formerly ADLTED 762.5) 0 Unit/2 hours laboratory for 12 weeks. Non-Credit Course. Recommended: Completion of ADLTED 762.4.
Description: In this fifth course of a 5-course series, students will build competency in MS Office

Suite. This course will focus on PowerPoint for personal and professional use. Students will learn how to create and format PowerPoint presentations.
Exempt From Repeat Provisions

ADED 763.1 Social Media For Business 1

(Formerly ADLTED 763.1) 0 Unit/1.5 hours laboratory for 12 weeks. Non-Credit Course. Recommended: Course Completion of ADLTED 753 or ADLTED 762.1 or ADLTED 762.2 or ADLTED 762.3 or ADLTED 762.4 or ADLTED 762.5.
Description: This course is designed for students who want to build and grow their business's marketing through different social media platforms such as Facebook and Instagram. Students will learn to create and manage their social media presence for their business.
Exempt From Repeat Provisions

ADED 763.2 Social Media For Business 2

(Formerly ADLTED 763.2) 0 Unit/1.5 hours laboratory for 12 weeks. Non-Credit Course. Recommended: Completion of ADLTED 763.1.
Description: This course is designed for students who want to build and grow their business' marketing through different social media platforms such as TikTok, Pinterest, LinkedIn, and WhatsApp. Students will learn to create and manage a business page in each of these platforms while following social media user guidelines and restrictions.
Exempt From Repeat Provisions

ADED 763.3 Social Media For Businesses 3: YouTube

(Formerly ADLTED 763.3) 0 Unit/1.5 hours laboratory for 12 weeks. Non-Credit Course. Recommended: Completion of ADLTED 763.2.
Description: This course is designed for students who want to build and grow their business's marketing through YouTube. Students will create and manage a YouTube channel for their business while properly applying YouTube's user guidelines.
Exempt From Repeat Provisions

ADED 764 Introduction To Student Information Systems

(Formerly ADLTED 764) 0 Unit/3 hours laboratory for 2 weeks. Non-Credit Course. Recommended: Course Completion of ADED 761.1 (or ADLTED 761.1 or ADLTED 761).
Description: For students who are preparing to work in educational settings, this course is an introduction to the basic functions and uses of the computer as they relate to using a school district's programs, website, and student information systems.
Exempt From Repeat Provisions

ADED 764.1 Google Tools And Applications- Part 1: Drive And Docs

(Formerly ADLTED 764.1) 0 Unit/2 hours laboratory for 12 weeks. Non-Credit Course. Recommended: Course completion of ADLTED 761.2 OR ADLTED 761.3.
Description: This is the first course in a 5-course series to build competency in web-based applications and programs for personal and professional use. Students will advance their knowledge of the Google suite of apps: Google Drive and Docs. Students will learn how to create, edit, share, and collaborate on files in Google Drive and Docs, and understand their purpose and use in a personal and professional setting.
Exempt From Repeat Provisions

ADED 764.2 Google Tools And Applications- Part 2: Sheets

(Formerly ADLTED 764.2) 0 Unit/2 hours laboratory for 12 weeks. Non-Credit Course. Recommended: Course completion of ADLTED 764.1.
Description: This is the second course in a 5-course series to build competency in web-based applications and programs for personal and professional use. Students will advance their knowledge of Google Sheets, part of the Google suite of apps. The student will learn how to create, edit, share, and collaborate on files in Google Sheets and understand their purpose and use in a personal and professional setting.
Exempt From Repeat Provisions

ADED 764.3 Google Tools And Applications- Part 3: Slides

(Formerly ADLTED 764.3) 0 Unit/2 hours laboratory for 12 weeks. Non-Credit Course. Recommended: Course completion of ADLTED 764.1 or ADLTED 764.2.
Description: This is the third course in a 5-course series to build competency in web-based applications and programs for personal and professional use. The student will advance their knowledge of Google Slides, part of the Google suite of apps. The student will learn how to create a presentation, add visual elements, apply textual formatting, import and convert a presentation and share a presentation.
Exempt From Repeat Provisions

ADED 764.4 Google Tools And Applications- Part 4: Forms And Blogger

(Formerly ADLTED 764.4) 0 Unit/2 hours laboratory for 12 weeks. Non-Credit Course. Recommended: Completion of ADLTED 764.1, or ADLTED 764.2, or ADLTED 764.3.
Description: In this fourth course of a 5-course series, students will build competency in web-based applications and programs for personal and professional use. In this course, students will advance their knowledge of Google Forms and Blogger. Upon completion of the course, students will know how to create, edit, share, and send Google Forms. Students will also be able to create and manage a blog using Google Blogger.
Exempt From Repeat Provisions

ADED 764.5 Google Tools And Applications- Part 5: Photos And Sites

(Formerly ADLTED 764.5) 0 Unit/2 hours laboratory for 12 weeks. Non-Credit Course. Recommended: Completion of ADLTED 764.1, or ADLTED 764.2, or ADLTED 764.3, or ADLTED 764.4.
Description: In this fifth course of a 5-course series, students build competency in web-based applications and programs for personal and professional use. In this course, students will advance their knowledge of Google Photos and Sites. Upon completion of the course, students will be able to manage, organize, and share photos utilizing Google Photos. Students will also be able to create, personalize, preview, and, publish a Google Site.
Exempt From Repeat Provisions

ADED 766.1 Workforce Preparation 1: Soft Skills In The Workplace

(Formerly ADLTED 766.1) 0 Unit/2 hours laboratory for 6 weeks. Non-Credit Course.
Description: In this first course of a three-part series in workforce preparation, students will focus on essential soft skills for success in the workplace, such as roles in the workplace and effective communication and interpersonal skills.
Exempt From Repeat Provisions

ADED 766.2 Workforce Preparation 2: Lifelong Learning/Professionalism

(Formerly ADLTED 766.2) 0 Unit/2 hours laboratory for 6 weeks. Non-Credit Course. Recommended: Course Completion of ADED 766.1 (or ADLTED 766.1).
Description: In this second course of a three-part series in workforce preparation, students will develop lifelong learning skills, problem solving skills, and professionalism for success in the workplace.
Exempt From Repeat Provisions

ADED 766.3 Workforce Preparation 3: Communication, Customer Service

(Formerly ADLTED 766.3) 0 Unit/2 hours laboratory for 6 weeks. Non-Credit Course. Recommended: Course Completion of ADLTED 766.1 and ADLTED 766.2.
Description: In this third course of a three-part series in workforce preparation, students will focus on communication, customer service, and conflict resolution for success in the workplace.
Exempt From Repeat Provisions

ADED 766.5 Workforce Preparation 5: Transition To Careers: Practicum

(Formerly ADLTED 766.5) 0 Unit/2 hours laboratory. Non-Credit Course.
Description: In this course, students will be introduced to the necessary information, resources, choices, strategies, and decision-making processes used to transition to a career. Students will gain a better understanding of the recruiting, onboarding, training, and management practices of

industry and public employers, workflow in the job environment, and professional expectations and interactions through observation of and reflection on the job environment.
Exempt From Repeat Provisions

ADED 766.7 Workforce Preparation 7: Introduction To Workplace Writing

(Formerly ADLTED 766.7) 0 Unit/2 hours laboratory for 9 weeks. Non-Credit Course. Recommended: Course Completion of ADED 766.3 (or ADLTED 766.3).
Description: Students will use common workplace vocabulary and terms, as they apply to writing in sentences, paragraphs, and short letters, memos, instructions, reports, and emails. Students will review basic English fundamentals emphasizing effective grammatical usage, effective sentence construction, punctuation, and spelling.
Exempt From Repeat Provisions

ADED 771 Customer Service

(Formerly ADLTED 771) 0 Unit/2 hours laboratory for 9 weeks. Non-Credit Course.
Description: Introduction to principles and techniques for delivering outstanding customer service. Students will examine the attributes of customer service-oriented businesses and development of appropriate customer service skills.
Exempt From Repeat Provisions

ADED 791 Personal Finance

(Formerly ADLTED 791) 0 Unit/2 hours laboratory for 9 weeks. Non-Credit Course.
Description: In this course, students will gain the basic building blocks of financial literacy. Students will learn about personal financial management skills, positive banking relations, and financial security. Topics include personal budgeting, savings, credit, banking services, and consumer installment loans.
Exempt From Repeat Provisions

ADED 792 Planning For The Financial Future

(Formerly ADLTED 792) 0 Unit/3 hours laboratory for 8 weeks. Non-Credit Course. Recommended: Course Completion of ADLTED 723.
Description: Students will learn to review an individual financial situation, develop financial goals for retirement, and identify appropriate means to achieve these goals. Topics will include financial goal setting, life insurance, different types of retirement accounts, and investment options.
Exempt From Repeat Provisions

Advanced Manufacturing Technology (MACH)

MACH 163 Metrology

(Formerly MACH 53) 3 Units/3 hours lecture. Grade Only. Prerequisite: Completion of or concurrent enrollment in MACH 51A; and Course Completion or Concurrent Enrollment in IED 90A or APTE 90A. Recommended: Eligibility for ENGL 100 or ESL 100 or appropriate placement based on AB705 mandates.
Description: Metrology is the study of the science of precision weights, measurement, and inspection used in manufacturing. Students will become familiar with all types of handheld electronic and optical measuring devices. Visits to local industries utilizing Coordinate Measuring Machines (CMM) and related inspection devices are included. Print reading will be used as a vehicle to support Geometric Dimensioning & Tolerancing (GD&T) inspection standards. Class also includes study of International Standards Organization (ISO), Statistical Process Control (SPC), and American Society of Mechanical Engineers (ASME) inspection standards.

Agriculture (AGRI)

AGRI 56 Agricultural Enterprise Project

(Formerly AG 56) 2-4 Units/Up to 1 hour lecture, 9 hours by arrangement. P/NP Only. Prerequisite: Course Completion or Current Enrollment in any of the following courses: AGRI 20, AGRI 60, ANSC 20, EQSC 25, NRM 60, NRM 70, VIT 51, or WINE 3. Limits on enrollment: Approval of the project proposal by sponsoring faculty, Department Chair and Supervising Administrator.
Transferability: CSU.
Description: In consultation with instructor, students will select a specific agricultural/horticultural/forestry crop, commodity, or product and develop an enterprise project, using the resources at Shone Farm or other locations (with instructor's approval). Projects involve field experience in production and management techniques, marketing methods, and eventual sale of the chosen agricultural/horticultural/forestry crop, commodity, or product.

Agriculture Business (AGBU)

AGBU 2 Agricultural Computer Applications

(Formerly AGBUS 2) 3 Units/2 hours lecture, 3 hours laboratory. Grade Only. Recommended: Eligibility for ENGL 1A or equivalent and Course Completion of CS 5.
Transferability: CSU;UC.
C-ID: AG - AB 108
Description: Computer use in the workplace with emphasis on agribusiness situations. Use of software applications including Microsoft office, presentation manager, Google applications to develop documents and tools for agribusinesses. Also included in this course will be the strategies and techniques for using current online sales and marketing tools in agribusiness.

AGBU 7 Agricultural Economics

(Formerly AGBUS 7) 3 Units/3 hours lecture. Grade Only. Recommended: Eligibility for ENGL 1A or equivalent and Eligibility for MATH 155 OR MATH 154.
Transferability: CSU;UC.
C-ID: AG - AB 124
GE: *AA/AS area D;CSU area D*
Description: Introduction to factors affecting demand and supply for food, fiber and agricultural inputs. Evaluating factors of production, production costs, market structure, price system and their applications in agriculture. Examine local and federal policies and implications for agribusiness and trade.

AGBU 56 Introduction To Agriculture Business And Management

(Formerly AGBUS 56) 3 Units/3 hours lecture. Grade Only.
Transferability: CSU.
C-ID: AG - AB 104
Description: In this course students will explore the structure and organization of agricultural businesses. Students will identify and discuss the requirements for establishing agricultural businesses, funding sources, principles of financial management and decision-making. Students will also examine the economic aspects of agriculture, food systems and the implications for consumers and communities.

AGBU 61 Agricultural Marketing

(Formerly AGBUS 61) 3 Units/3 hours lecture. Grade Only. Recommended: Eligibility for ENGL 100 or ESL 100.
Transferability: CSU.
Description: Survey of marketing aspects of the agriculture industry. An overview of the structure and institutional aspects of the marketing system including global agricultural markets. Develop and present effective marketing plans for value-added commodities. Conduct industry studies of the marketing of selected locally grown commodities.

AGBU 105 Agricultural Finance

(Formerly AGBUS 105) 3 Units/3 hours lecture. Grade Only. Recommended: Eligibility for ENGL 100 OR EMLS 100 (formerly ESL 100) ; AND MATH 150.
Description: In this introductory course, students will explore federal agricultural loan and credit programs, agricultural lending, financing options, private equity investment, venture capital, financial institutions, financial and investment analysis. In addition, students will examine financial risk, insurance, futures exchanges, legal aspects of agricultural finance, and the principles and practices for financing different forms of legal business organizations in agriculture.

AGBU 151 Agriculture Leadership

(Formerly AGBUS 151) 3 Units/3 hours lecture. Grade Only. Recommended: Eligibility for ENGL 100 or ESL 100.
Description: In this course, students will study leadership theories and practices and their applications in agricultural organizations. The content is organized to provide students the skills for understanding group dynamics, leadership development, effective communication, agriculture literacy, and advocacy within private and public agriculture organizations. Students will gain practical experience through planning and participating in a number of community and outreach events in the agriculture industry.

AGBU 152 Agriculture Mentor Training

(Formerly AGBUS 152) 3 Units/3 hours lecture. Grade or P/NP.
Description: This course is designed to prepare students for a variety of leadership roles in agricultural organizations. Experiences will be gained through participating and leading in several activities including leadership training, agriculture literacy events, student recruitment, mentorship, and planning/implementing/evaluating events within the agriculture industry.

Agriculture Mechanics (AGME)

AGME 50 Agricultural Machinery And Equipment Skills

(Formerly AGMEC 50) 3 Units/2 hours lecture, 3 hours laboratory. Grade Only.
Transferability: CSU.
Description: Students will examine design principles, selection, maintenance, adjustment, and safe operation of wheel and track-type tractors used in the agriculture and construction industries. This course emphasizes proper techniques for the operation and service of common farm implements.

AGME 163 Small Gasoline Engines

(Formerly AGMEC 163) 2 Units/1 hour lecture, 3 hours laboratory. Grade Only. Recommended: Eligibility for ENGL 100 OR EMLS 100 (formerly ESL 100) or equivalent.
Description: The practical aspects of the repair and safe operation of small gasoline engines are emphasized. Troubleshooting, disassembly, repair, reassembly and appropriate use of engines found on equipment such as lawn mowers, rototillers, blowers, weed eaters, etc., are covered.

Animal Science (ANSC)

ANSC 2 Introduction To Farm Animal Health

(Formerly ANSCI 2) 3 Units/2 hours lecture, 3 hours laboratory. Grade or P/NP. Recommended: Eligibility for ENGL 1A or equivalent.
Transferability: CSU;UC.
C-ID: AG - AS 136L
Description: In this course students will explore common livestock diseases and fundamentals of immunity. Students will also discuss the role of livestock technicians in promoting animal health and the foundation of disease control programs.

ANSC 20 Basic Animal Science

(Formerly ANSCI 20) 3 Units/3 hours lecture. Grade Only. Recommended: Eligibility for ENGL 1A or equivalent.
Transferability: CSU;UC.
C-ID: AG - AS 104
GE: *AA/AS area C*
Description: In this course, students will examine different aspects of the livestock industry including animal anatomy, physiology, nutrition, genetics and epidemiology. Students will also evaluate scientific and economic trends, and career opportunities in animal agriculture.

ANSC 27 Beef Cattle Science

(Formerly ANSCI 27) 3 Units/2 hours lecture, 3 hours laboratory. Grade Only. Recommended: Eligibility for ENGL 100 OR EMLS 100 (formerly ESL 100) or appropriate placement based on AB705 mandates.
Transferability: CSU;UC.
C-ID: AG - AS 108L
Description: A study of the principles of purebred and commercial beef cattle production throughout the World, United States, and California. Emphasis to be placed on the importance of breeds, breeding principles, selection, nutrition, environmental management, health, marketing, and recordkeeping to ensure scientifically based management decisions of beef cattle.

ANSC 29 Dairy Cattle Industry/Dairy Cattle Science

(Formerly ANSCI 29) 3 Units/2 hours lecture, 3 hours laboratory. Grade Only. Recommended: Eligibility for ENGL 100 OR EMLS 100 (formerly ESL 100) or appropriate placement based on AB705 mandates.
Transferability: CSU;UC.
C-ID: AG - AS 112L
Description: History, development and management strategy of the dairy industry. General information on the economics of dairy production and management including trends, selection, culling, genetics, reproduction and production management; employment opportunities will be covered as well.

ANSC 52 Meat Science

(Formerly ANSCI 52) 3 Units/2.5 hours lecture, 1.5 hours laboratory. Grade or P/NP. Recommended: Eligibility for ENGL 100 OR EMLS 100 (formerly ESL 100) or equivalent.
Transferability: CSU.
Description: This course is an introduction to the meat industry with a special emphasis on meat products and value added meat processing techniques. It includes concepts of food safety and sanitation, grading and inspection along with preservation and marketing strategies to meet current consumer demands.

ANSC 61 Livestock Feeding And Nutrition

(Formerly ANSCI 61) 3 Units/2.5 hours lecture, 1.5 hours laboratory. Grade Only. Recommended: Eligibility for ENGL 100 or ESL 100.
Transferability: CSU.
Description: This course covers the science of animal nutrition, the fundamentals of digestion and absorption in both ruminants and non-ruminants, and basic functions of major nutrient classes. The nutritive value of feeds as they relate to the formulation of livestock rations, including by-product feeding, will be emphasized. Feed processing and nutrient requirements will also be discussed.

ANSC 91 Rangeland Management

(Formerly ANSCI 91) 3 Units/2 hours lecture, 3 hours laboratory. Grade or P/NP. Recommended: Eligibility for ENGL 100 or ESL 100.
Transferability: CSU.
Description: Basic principles of range management as they apply to various regions and vegetative types. Relationship of range management practices to livestock production, wildlife management, forestry, hydrology and other land uses. Field trip participation required.

ANSC 134 Livestock Reproduction

(Formerly ANSCI 134) 3 Units/3 hours lecture. Grade or P/NP. Recommended: Eligibility for ENGL 100 or ESL 100.

Description: In this introductory course, students will explore basic genetic principles combined with the study of the anatomical and physiological aspects of reproduction as it relates to equine and livestock management. Students will also learn reproductive aspects including endocrinology, estrous cycles, mating behaviors, gametogenesis, conception, gestation, parturition, and maternal behaviors. Artificial insemination, embryo manipulation, and current innovations in productive biotechnology will also be examined.

ANSC 153 Sustainable Agriculture Production Systems With Animals

(Formerly ANSCI 153) 3 Units/2.5 hours lecture, 1.5 hours laboratory. Grade or P/NP. Recommended: Eligibility for ENGL 100 OR EMLS 100 (formerly ESL 100) or equivalent.

Description: In this course, students will explore the integration of livestock as part of a sustainable farming system with emphasis on small-scale production for niche markets and pasture-based-systems. Students will learn appropriate breed selection, nutrition and living requirements for livestock such as goats, hogs, sheep, poultry and cattle. Current applications of sustainable animal agriculture including the challenges of animal production, animal needs, animal welfare, and protection of the environment and resources for future food supply systems will also be covered in this course.

ANSC 171 Livestock Behavior And Humane Management

(Formerly ANSCI 171) 1 Unit/1 hour lecture. Grade or P/NP. Recommended: Eligibility for ENGL 100 or ESL 100.

Description: Introduction to livestock behavior and the evolution of behavioral traits. Introduces practical handling concepts and facilities design, to facilitate low-stress methods of livestock management. Explores the benefits of keeping animals calm, including safer working conditions, higher yields of marketable product, better-quality product, and more humane conditions.

Anthropology (ANTH)

ANTH 1 Biological Anthropology

(Formerly ANTHRO 1) 3 Units/3 hours lecture. Grade or P/NP. Recommended: Eligibility for ENGL 1A.
Transferability: CSU;UC.
C-ID: ANTH 110
GE: *AA/AS areas C,H;CSU area B2;IGETC area 5B*
Description: In this introductory, broad survey course, students will study human evolution and humans as organisms, with an emphasis on a bio-cultural approach. The course will cover the history and modern synthesis of evolutionary theory; study primate behavior and comparative anatomy; examine dating techniques and the fossil record; and critically assess past and future human/environmental relationships including issues concerning future adaptation.

ANTH 1L Biological Anthropology Lab

(Formerly ANTHRO 1L) 1 Unit/3 hours laboratory. Grade or P/NP. Prerequisite: Course Completion or Current Enrollment in ANTH 1 (or ANTHRO 1).
Transferability: CSU;UC.
GE: *CSU area B3;IGETC area 5C*
Description: This is an introductory laboratory course where students use scientific methodology to explore and experiment with topics from Introduction to Biological Anthropology (ANTHRO 1) lectures. Students will examine the scientific method, evolutionary theory, cell biology, genetics, human osteology, primate anatomy and social behavior, and the human fossil record. Additional topics may include human biological variation, medical anthropology, forensic anthropology, environmental challenges to hominins, and human impact on the environment.

ANTH 2 Cultural Anthropology

(Formerly ANTHRO 2) 3 Units/3 hours lecture. Grade or P/NP. Recommended: Eligibility for ENGL 1A or equivalent.
Transferability: CSU;UC.
C-ID: ANTH 120
GE: *AA/AS areas D,H;CSU area D;IGETC area 4*

Description: An exploration of human cultural diversity and interrelationships on a global scale. In this introductory, broad survey course, students will compare and analyze traditions such as kinship, religion, magic, political systems, economic systems, language, forms of social stratification and identity, gender roles and stereotypes, and human relationship to nature through the lens of anthropological research past and present.

ANTH 3 Introduction To Archaeology

(Formerly ANTHRO 3) 3 Units/3 hours lecture. Grade or P/NP. Recommended: Eligibility for ENGL 1A or equivalent or appropriate placement based on AB705 mandates.
Transferability: CSU;UC.
C-ID: ANTH 150
GE: *AA/AS area D;CSU area D;IGETC area 4*
Description: Introduction to archaeology as the scientific study of the human past through analyses of material remains. The course reviews archaeological methods of survey, excavation, laboratory analysis, interpretation and publication; the history of archaeological theory; the development and implementation of Cultural Resource Management (CRM); and ethical principles guiding modern archaeological practice. Selected cultural sequences are integrated into the course to highlight the ways in which archaeological practice has contributed to our knowledge of the past.

ANTH 4 Ancient Peoples And Society

(Formerly ANTHRO 4) 3 Units/3 hours lecture. Grade or P/NP. Recommended: Eligibility for ENGL 1A or equivalent.
Transferability: CSU;UC.
GE: *AA/AS area D;CSU area D;IGETC area 4*
Description: Introduction to essential topics in world ancient history using cross-cultural, comparative examples from the archaeological record.

ANTH 5 The Anthropology Of Language, Communication, And Culture

(Formerly ANTHRO 5) 3 Units/3 hours lecture. Grade or P/NP. Recommended: Eligibility for ENGL 1A or equivalent.
Transferability: CSU;UC.
GE: *AA/AS area D;CSU area D;IGETC area 4*
Description: Language is fundamental to our human lives. Creating meals, providing shelter, expressing humor and love, provoking fights and forging agreements, people communicate how they perceive and navigate the world. Students in this course use an anthropological perspective to study how the power of culture fashions language between and among the smallest communities to the largest societies. We delve into the structure of language, including the bio-cultural basis of how sounds are made and produced, and we study the unique culture histories of our global language families. We explore how language changes over time by means of cultural acts and social mingling. Importantly, we study issues of language loss and conservation.

ANTH 19 Forensic Anthropology

(Formerly ANTHRO 19) 3 Units/3 hours lecture. Grade or P/NP. Recommended: Eligibility for ENGL 1A or equivalent and Course Completion of ANTH 1 (or ANTHRO 1).
Transferability: CSU;UC.
GE: *AA/AS area C;CSU area B2;IGETC area 5B*
Description: Students in this class will be introduced to the field of forensic anthropology and the role that forensic anthropologists play in crime scene investigation. Throughout the course, students will master the techniques used to assess age, sex, trauma, pathology, and cause of death from the human skeleton within a medico-legal context.

ANTH 21 American Folklore And Folklife

(Formerly ANTHRO 21) 3 Units/3 hours lecture. Grade or P/NP. Recommended: Eligibility for ENGL 1A or equivalent.
Transferability: CSU;UC.
GE: *AA/AS areas D,G;CSU area D;IGETC area 4*
Description: Students in this course will study a range of the forms and functions of American oral traditions and folklife customs. We will analyze myths, legends, proverbs, humor, life cycle events, folk architecture, foodways and other folklore/life traditions in American communities and

neighborhood settings. Cultural comparisons will include no less than three of the following groups: African American, Asian American, Chicano/Latino American, European American, Indigenous Peoples of the Americas, and Americans of Middle Eastern Origin.

ANTH 30 Anthropology Of Globalization

(Formerly ANTHRO 30) 3 Units/3 hours lecture. Grade or P/NP. Recommended: Eligibility for ENGL 1A or equivalent and Course Completion of ANTH 2 (or ANTHRO 2).
Transferability: CSU;UC.
GE: *AA/AS areas D,H;CSU area D;IGETC area 4*
Description: An examination of anthropological perspectives and methods used to understand the phenomenon known as globalization. Students briefly study the historical processes of colonization including European and how they relate to the contemporary dynamics of globalization. Students then explore how the processes of globalization influence cultural dynamics in areas such as economy, technology, politics, social dynamics, religion, and language in different societies around the world.

ANTH 31 Mesoamerican Origins Of Latino Culture

(Formerly ANTHRO 31) 3 Units/3 hours lecture. Grade or P/NP. Recommended: Eligibility for ENGL 1A or equivalent.
Transferability: CSU;UC.
GE: *AA/AS areas E,G;CSU area C2;IGETC area 3B*
Description: Various societies in Mesoamerica are known for their monumental architecture, ritualized sacrifice, astronomical calculations, complex calendars, writing systems, and vast trade networks. How did all of these cultural phenomenon develop over time? Why and when did the various societies collapse? What traditions remain intact? Which practices have been shared throughout the world? Students in this course will study the cultural evolution of this region beginning with the peopling of the land, to the emergence of village life and domestication of foods. We study the formation of dense urban societies that became centers of religious, economic and military powers, including those that were eventually encountered by Spanish invaders and reshaped to become the contemporary societies known today.

ANTH 32 Native Cultures Of North America

(Formerly ANTHRO 32) 3 Units/3 hours lecture. Grade or P/NP. Recommended: Eligibility for ENGL 1A or equivalent.
Transferability: CSU;UC.
GE: *AA/AS areas D,G;CSU area D;IGETC area 4*
Description: In this course, students will engage in an ethnographic survey of the Native cultures of North America, including the Native responses to other Indigenous cultures and societies, European, and Euro-American. Emphasis will be on indigenous cultural adaptations from the 16th century to the present, although prehistoric lifeways will also be covered.

ANTH 34 Native Cultures Of California

(Formerly ANTHRO 34) 3 Units/3 hours lecture. Grade or P/NP. Recommended: Eligibility for ENGL 1A or equivalent.
Transferability: CSU;UC.
GE: *AA/AS area G;CSU area D;IGETC area 4*
Description: Students will examine ethnographic literature regarding Native cultures in California from the 16th century to the present time to gain an in-depth understanding of the diverse societies, communities and people of this region. Studies focus on their beliefs, practices and symbolic relationships within and between societies. This course also includes analysis of the Native cultural responses to the colonial influences of the Spanish, Russians, and other Euro-American people.

ANTH 42 Cannabis And Culture

(Formerly ANTHRO 42) 3 Units/3 hours lecture. Grade or P/NP. Recommended: Eligibility for ENGL 1A or equivalent.
Transferability: CSU;UC.
GE: *AA/AS area D;CSU area D;IGETC area 4*
Description: In this course, students will examine cannabis use through time from an anthropological perspective. Topics include the archaeological and ethnobotanical evidence for cannabis use, symbolic and cultural meanings of cannabis, institutional ideologies, and ethnographic studies of cannabis-related behaviors.

ANTH 43 Native American Art And Culture

(Formerly ANTHRO 43) 3 Units/3 hours lecture. Grade or P/NP. Recommended: Eligibility for ENGL 1A or equivalent.
Transferability: CSU;UC.
GE: *AA/AS areas E,G;CSU area C1;IGETC area 3A*
Description: In this course, students will explore Native American societies, their worldviews, practices, and oral traditions as expressed in their art forms. Topics such as ceramics, basketry, textiles, woodcarving, leather works, monumental architecture, and others will be studied using cultural aspects of symbolism, ritual, gender, social structure, and landscape relationships. Emphasis on the transformation of traditional objects into world art market commodities is an additional aspect of study.

Applied Technology (APTE)

APTE 43 Computer Modeling And Animation With 3ds Max

(Formerly APTECH 43) 3 Units/2 hours lecture, 3 hours laboratory. Grade Only.
Transferability: CSU;UC.
Description: This course covers the fundamentals of three-dimensional (3D) modeling and animation using Windows-based Autodesk 3ds Max software. Topics include: polygon and spline modeling, materials and texturing, keyframe and constraint-based animating, lighting, and rendering. Basic introductions to dynamic simulations, particle systems, character rigging and character animation are also included.

APTE 45 Basic Drafting Skills

(Formerly APTECH 45) 1.5 Units/1 hour lecture, 1.5 hours laboratory. Grade Only.
Transferability: CSU;UC.
Description: In this course, students will learn drawing-based manual drafting with a cursory

introduction to Computer-Aided Drafting (CAD) for comparison. Topics include proper use of drafting tools, development of linework and lettering skills, procedures for geometric constructions, freehand drafting/sketching, orthographic projection, and isometric drawing.

APTE 46 Introduction To Computer-Aided Drafting

(Formerly APTECH 46) 2 Units/2 hours lecture, 0.5 hour laboratory. Grade Only. Prerequisite: Course Completion or Current Enrollment in APTE 45 OR INDE 50 OR HORT 93.
Transferability: CSU;UC.
Description: In this course, students will be introduced to Computer-Aided Drafting (CAD) utilizing the software application AutoCAD. Areas covered include: program organization, program commands and tools, view navigation, drawing set-up, geometric construction/editing, orthographic projection, dimensioning and text annotations, printing/plotting, and an introduction to 3-dimensional (3D) drafting and design.

APTE 57 Advanced AutoCAD

(Formerly APTECH 57) 3 Units/2 hours lecture, 3 hours laboratory. Grade Only. Prerequisite: Course Completion of APTE 46.
Transferability: CSU.
Description: Computer-aided drafting using the AutoCAD software program. Areas covered include: advanced layout, construction and editing techniques, advanced dimensioning practices, three-dimensional (3D) modeling and rendering, software customization, project-oriented architectural, civil and mechanical engineering applications, and an introduction to computer animation with 3ds Max.

APTE 59 Architectural CAD

(Formerly APTECH 59) 2 Units/1.5 hours lecture, 1.5 hours laboratory. Grade Only. Prerequisite: Course Completion of APTE 46.
Transferability: CSU.
Description: In this course, students will learn about and create standard residential construction drawings typically required for a building permit including plans, sections, elevations, schedules,

forms, and details using Autodesk AutoCAD. Students will also develop an understanding of the role of building codes and design criteria in the development of an Accessory Dwelling Unit (ADU).

APTE 63 3D Animation: Modeling And Rigging

(Formerly APTECH 63) 4 Units/3.5 hours lecture, 1.5 hours laboratory. Grade Only. Prerequisite: Course Completion of APTE 43 (formerly APTECH 53).
Transferability: CSU.
Description: In this course, students will create digital characters and synthetic environments as used in film, broadcast, and video games. Using software such as Autodesk 3ds Max, students will design and build increasingly complex three-dimensional (3D) sets, props, and characters. They will also craft control systems for effectively animating these digital components. Efficient workflow and the creation of animator-friendly rigs will be emphasized, and complementary software will be used for texturing and refining of models.

APTE 64 3D Animation: Character Animation

(Formerly APTECH 64) 4 Units/3.5 hours lecture, 1.5 hours laboratory. Grade Only. Prerequisite: Course Completion of APTE 43.
Transferability: CSU.
Description: This course focuses on the animation of three-dimensional (3D) digital characters using Autodesk 3ds Max software. Through both pantomime and facial lip-sync animation, students apply the fundamental mechanics of motion to create believable movements and expressive performances.

APTE 65 Advanced 3D Animation Workshop

(Formerly APTECH 65) 4 Units/3.5 hours lecture, 1.5 hours laboratory. Grade or P/NP. Prerequisite: Course Completion of APTE 63 OR APTE 64 OR APTE 162.
Transferability: CSU.
Description: This class focuses on animation production for professional portfolio development using Autodesk 3ds Max and other complementary software. Students work individually and

collaboratively to develop complex 3D (three dimensional) models, textures, visual effects and animations. This course also includes an investigation of career options, and enables students to produce demonstration reels showcasing their specific skills.

APTE 70 Intermediate 3D Modeling And Animation (RVPA)

(Formerly APTECH 70) 3 Units/3 hours lecture. Grade Only.
Transferability: CSU.
Description: Students learn advanced techniques in modeling and animation using three-dimensional (3D) animation software. The topics include advanced modeling tools; texture mapping; topology and facial expressions; lighting and reflection effects; function curves; particle systems; camera effects; scene direction; sound; basic video editing; rigging and skinning; and animating using inverse kinematics. This is a Regional Virtual Production Academy (RVPA) course that is not offered at SRJC but is available through one or more of the other five participating colleges of the RVPA collaborative program. Learn more about the RVPA at https://cs.santarosa.edu/vp

APTE 71 Intermediate 3D Rigging (RVPA)

(Formerly APTECH 71) 3 Units/3 hours lecture. Grade Only.
Transferability: CSU.
Description: Students learn to effectively use animation controls for three-dimensional (3D) models and characters: Use of set-driven keys, deformers, constraints, and kinematic controls, including the exporting of rigged characters and objects to a game/simulation platform. This is a Regional Virtual Production Academy (RVPA) course that is not offered at SRJC but is available through one or more of the other five participating colleges of the RVPA collaborative program. Learn more about the RVPA at https://cs.santarosa.edu/vp

APTE 72 Intermediate Textures For 3D (RVPA)

(Formerly APTECH 72) 3 Units/3 hours lecture. Grade Only.
Transferability: CSU.
Description: Students learn industry techniques to enhance 3D objects, environments, and characters using three-dimensional (3D) sculpting and painting tools. Topics include texture

painting; manipulating digital images; texture mapping; lighting techniques; camera controls; applying principles of art and design to 3D imagery; and rendering images for creative industries such as video games, cinema, animations, augmented reality (AR), and/or print. This is a Regional Virtual Production Academy (RVPA) course that is not offered at SRJC but is available through one or more of the other five participating colleges of the RVPA collaborative program. Learn more about the RVPA at https://cs.santarosa.edu/vp

APTE 73 Intermediate Digital Sculpting (RVPA)

(Formerly APTECH 73) 3 Units/3 hours lecture. Grade Only.
Transferability: CSU.
Description: This course introduces students to digital sculpting and its integration with traditional modeling workflows for production. Students learn how to create ultra-realistic, lifelike three-dimensional (3D) models with a high level of detail utilizing industry-standard software applications. Demonstrations, exercises, and in-depth assignments help students develop sculpting, sculpting physics, composition, anatomy, and texture-painting skills. This is a Regional Virtual Production Academy (RVPA) course that is not offered at SRJC but is available through one or more of the other five participating colleges of the RVPA collaborative program. Learn more about the RVPA at https://cs.santarosa.edu/vp

APTE 74 Performance Animation (RVPA)

(Formerly APTECH 74) 3 Units/3 hours lecture. Grade Only.
Transferability: CSU.
Description: Students will learn the fundamentals of performance animation by utilizing acting techniques with application to: character animation, scene construction, storytelling. They will also investigate the exploration of motivation in creating movement and gesture and how this relates to believable characterization for animation. This is a Regional Virtual Production Academy (RVPA) course that is not offered at SRJC but is available through one or more of the other five participating colleges of the RVPA collaborative program. Learn more about the RVPA at https://cs.santarosa.edu/vp

APTE 75 3D Layout And Lighting (RVPA)

(Formerly APTECH 75) 3 Units/3 hours lecture. Grade Only.
Transferability: CSU.
Description: Students will learn dynamic composition and visual development by building backgrounds and environments and using camera angles and perspective to stage effective layouts; they will also apply storytelling elements, research, lighting, color theory, and basic design principles to created work. This is a Regional Virtual Production Academy (RVPA) course that is not offered at SRJC but is available through one or more of the other five participating colleges of the RVPA collaborative program. Learn more about the RVPA at https://cs.santarosa.edu/vp

APTE 162 3D Animation: Visual Effects And Compositing

(Formerly APTECH 162) 2 Units/1.75 hours lecture, 0.75 hour laboratory. Grade Only. Prerequisite: Course Completion of APTE 43.
Description: In this course, students will explore a range of three-dimensional (3D) digital visual effects (VFX) in applications such as Autodesk 3ds Max and Adobe After Effects. Students will apply particle systems and dynamic simulations and will composite computer-generated (CG) and real-world imagery. Topics include basic motion capture, matchmoving, and multipass rendering workflows.

APTE 168 3D Animation: Introduction To Virtual Reality

(Formerly APTECH 168) 2 Units/1.5 hours lecture, 1.5 hours laboratory. Grade Only. Prerequisite: Course Completion of APTE 43.
Description: In this course students will create Virtual Reality (VR) environments in the computer, and interact with these environments using head-mounted displays and hand controllers. Students will develop models and animations in applications like Autodesk 3ds Max, and Blender, and combine them with assets available online. Students will also learn basic map-creation techniques in image-editing software like Adobe Photoshop, and use game engines such as Epic Games Unreal Engine or Unity Technologies Unity to create immersive, interactive VR experiences.

APTE 191 Problem Solving In Civil Engineering Technology

(Formerly APTECH 191) 3 Units/3 hours lecture. Grade Only. Recommended: Course Completion of MATH 150 OR Standard first year high school algebra course with "C" or better.
Description: Approaches to problem solving in Civil Engineering Technologies including quantitative reasoning coupled with direct applications to problems encountered in land surveying, civil engineering, Geographic Information Systems (GIS), construction, and related engineering technologies.

Apprenticeship Education (APED)

APED 222.1 Apprentice Electricians, First Semester

(Formerly APED 220.1) 4 Units/3 hours lecture, 3 hours by arrangement. Grade Only. Limits on enrollment: Indentured apprentice - apply and be accepted by the Redwood Empire Joint Apprenticeship & Training Committee (REJATC)
Description: Students will be introduced to training related to electrician indentured apprenticeship. This is the first semester of a ten-semester program.

APED 222.2 Apprentice Electricians, Second Semester

(Formerly APED 220.2) 4 Units/3 hours lecture, 3 hours by arrangement. Grade Only. Recommended: Course Completion of APED 220.1. Limits on enrollment: Indentured apprentice - apply and be accepted by the Redwood Empire Joint Apprenticeship & Training Committee (REJATC)
Description: Students will be introduced to training related to electrician indentured apprenticeship. This is the second semester of a ten-semester program.

APED 222.3 Apprentice Electricians, Third Semester

(Formerly APED 220.3) 4 Units/3 hours lecture, 3 hours by arrangement. Grade Only. Recommended: Course Completion of APED 220.2. Limits on enrollment: Indentured apprentice - apply and be accepted by the Redwood Empire Joint Apprenticeship & Training Committee (REJATC)
Description: Students will be introduced to training related to electrician indentured apprenticeship. This is the third semester of a ten-semester program.

APED 222.4 Apprentice Electricians, Fourth Semester

(Formerly APED 220.4) 4 Units/3 hours lecture, 3 hours by arrangement. Grade Only. Recommended: Course Completion of APED 220.3. Limits on enrollment: Indentured apprentice - apply and be accepted by the Redwood Empire Joint Apprenticeship & Training Committee (REJATC)
Description: Students will be introduced to training related to electrician indentured apprenticeship. This is the fourth semester of a ten-semester program.

APED 222.5 Apprentice Electricians, Fifth Semester

(Formerly APED 220.5) 4 Units/3 hours lecture, 3 hours by arrangement. Grade Only. Recommended: Course Completion of APED 220.4. Limits on enrollment: Indentured apprentice - apply and be accepted by the Redwood Empire Joint Apprenticeship & Training Committee (REJATC)
Description: Students will be introduced to training related to electrician indentured apprenticeship. This is the fifth semester of a ten-semester program.

APED 222.6 Apprentice Electricians, Sixth Semester

(Formerly APED 220.6) 4 Units/3 hours lecture, 3 hours by arrangement. Grade Only. Recommended: Course Completion of APED 220.5. Limits on enrollment: Indentured apprentice - apply and be accepted by the Redwood Empire Joint Apprenticeship & Training Committee (REJATC)
Description: Students will be introduced to training related to electrician indentured apprenticeship. This is the sixth semester of a ten-semester program.

APED 222.7 Apprentice Electricians, Seventh Semester

(Formerly APED 220.7) 4 Units/3 hours lecture, 3 hours by arrangement. Grade Only. Recommended: Course Completion of APED 220.6. Limits on enrollment: Indentured apprentice - apply and be accepted by the Redwood Empire Joint Apprenticeship & Training Committee (REJATC)
Description: Students will be introduced to training related to electrician indentured apprenticeship. This is the seventh semester of a ten-semester program.

APED 222.8 Apprentice Electricians, Eighth Semester

(Formerly APED 220.8) 4 Units/3 hours lecture, 3 hours by arrangement. Grade Only. Recommended: Course Completion of APED 220.7. Limits on enrollment: Indentured apprentice - apply and be accepted by the Redwood Empire Joint Apprenticeship & Training Committee (REJATC)
Description: Students will be introduced to training related to electrician indentured apprenticeship. This is the eighth semester of a ten-semester program.

APED 222.9 Apprentice Electricians, Ninth Semester

(Formerly APED 220.9) 4 Units/3 hours lecture, 3 hours by arrangement. Grade Only. Recommended: Course Completion of APED 220.8. Limits on enrollment: Indentured apprentice - apply and be accepted by the Redwood Empire Joint Apprenticeship & Training Committee (REJATC)
Description: Students will be introduced to training related to electrician indentured apprenticeship. This is the ninth semester of a ten-semester program.

APED 223.1 Apprentice Electricians, Tenth Semester

(Formerly APED 220.10) 4 Units/3 hours lecture, 3 hours by arrangement. Grade Only. Recommended: Course Completion of APED 220.9. Limits on enrollment: Indentured apprentice - apply and be accepted by the Redwood Empire Joint Apprenticeship & Training Committee (REJATC)
Description: Students will be introduced to training related to electrician indentured apprenticeship. This is the tenth semester of a ten-semester program.

APED 223.2 California Advanced Lighting Controls Training Program

(Formerly APED 220.11) 0.5 Unit/4 hours laboratory for 10 weeks. Grade Only. Limits on enrollment: Indentured apprentice - apply and be accepted by the Redwood Empire Joint Apprenticeship & Training Committee (REJATC)
Description: This course provides students a step-by-step approach to understand, apply and install commercial lighting control systems. Students will learn lighting terminology, lighting control strategies, Light Emitting Diode (LED) light sources and drivers, line and low voltage controls, dimming systems, occupancy sensors, photosensors, networked lighting control systems, common codes and standards, and associated installation/wiring requirements. This course is for students who have completed the 5th year Electrical Apprenticeship program or California State Certified general electricians or electrical contractors.

APED 353.1 Apprentice Roofers, Module 1

(Formerly APED 350.1) 0.5 Unit/2 hours laboratory. Grade Only. Prerequisite: Minimum Age 18 or older. Limits on enrollment: Admission to Program - Indentured Roofer Apprenticeship. Applicants shall be at least 18-years of age at the time of indenture.
Description: Related supplemental instruction for apprentice roofers (module 1 of 10).

APED 353.2 Apprentice Roofers, Module 2

(Formerly APED 350.2) 0.5 Unit/2 hours laboratory. Grade Only. Prerequisite: Minimum Age 18 or older. Limits on enrollment: Admission to Program - Indentured Roofer Apprenticeship. Applicants shall be at least 18-years of age at the time of indenture.
Description: Related supplemental instruction for apprentice roofers (module 2 of 10).

APED 353.3 First Aid For Roofers, Module 3

(Formerly APED 350.3) 0.5 Unit/3 hours lecture, 5 hours laboratory for 1 week. Grade Only. Prerequisite: Minimum Age 18 or older. Limits on enrollment: Admission to Program - Indentured Roofer Apprenticeship. Applicants shall be at least 18-years of age at the time of indenture.
Description: This course teaches CPR and First Aid emergency response skills which enable

participants to give immediate care to a person who has been injured or is experiencing a sudden illness. This course satisfies first-time and renewal certifications. Students must be admitted to the Indentured roofer apprentice program, to register for this class.

APED 353.4 Apprentice Roofers, Module 4

(Formerly APED 350.4) 0.5 Unit/2 hours laboratory. Grade Only. Prerequisite: Minimum Age 18 or older. Limits on enrollment: Admission to Program - Indentured Roofer Apprenticeship. Applicants shall be at least 18-years of age at the time of indenture.
Description: Related supplemental instruction for apprentice roofers (module 4 of 10).

APED 353.5 Apprentice Roofers, Module 5

(Formerly APED 350.5) 0.5 Unit/2 hours laboratory. Grade Only. Prerequisite: Minimum Age 18 or older. Limits on enrollment: Admission to Program - Indentured Roofer Apprenticeship. Applicants shall be at least 18-years of age at the time of indenture.
Description: Related supplemental instruction for apprentice roofers (module 5 of 10).

APED 353.6 Apprentice Roofers, Module 6

(Formerly APED 350.6) 0.5 Unit/2 hours laboratory. Grade Only. Prerequisite: Minimum Age 18 or older. Limits on enrollment: Admission to Program - Indentured Roofer Apprenticeship. Applicants shall be at least 18-years of age at the time of indenture.
Description: Related supplemental instruction for apprentice roofers (module 6 of 10).

APED 353.7 Apprentice Roofers, Module 7

(Formerly APED 350.7) 0.5 Unit/2 hours laboratory. Grade Only. Prerequisite: Minimum Age 18 or older. Limits on enrollment: Admission to Program - Indentured Roofer Apprenticeship. Applicants shall be at least 18-years of age at the time of indenture.
Description: Related supplemental instruction for apprentice roofers (module 7 of 10).

APED 353.8 Maintenance, Repair And Roofing, Module 8

(Formerly APED 350.8) 0.5 Unit/2 hours laboratory. Grade Only. Prerequisite: Minimum Age 18 or older. Limits on enrollment: Admission to Program - Indentured Roofer Apprenticeship. Applicants shall be at least 18-years of age at the time of indenture.
Description: This course is for indentured roofer apprentices. The course covers related topics and skills for apprentice roofing workers in their first, second, and third year of the apprenticeship program.

APED 353.9 Apprentice Roofers, Module 9

(Formerly APED 350.9) 0.5 Unit/2 hours laboratory. Grade Only. Prerequisite: Minimum Age 18 or older. Limits on enrollment: Admission to Program - Indentured Roofer Apprenticeship. Applicants shall be at least 18-years of age at the time of indenture.
Description: Related supplemental instruction for apprentice roofers (module 9 of 10).

APED 354.1 Apprentice Roofers, Module 10

(Formerly APED 350.10) 0.5 Unit/2 hours laboratory. Grade Only. Prerequisite: Minimum Age 18 or older. Limits on enrollment: Admission to Program - Indentured Roofer Apprenticeship. Applicants shall be at least 18-years of age at the time of indenture.
Description: Related supplemental instruction for apprentice roofers (module 10 of 10).

Astronomy (ASTR)

ASTR 3 Stellar Astronomy

(Formerly ASTRON 3) 3 Units/3 hours lecture. Grade or P/NP.
Transferability: CSU;UC.
GE: *AA/AS area C;CSU area B1;IGETC area 5A*

Description: A description of the universe, concentrating on celestial bodies and phenomena beyond the Solar System. Topics will include: electromagnetic radiation, observed properties of stars, variable and binary stars, stellar evolution, black holes, relativity, the interstellar medium, star clusters, the Milky Way and other galaxies, cosmology, and the possibility of other life forms in the universe.

ASTR 3L Stellar Astronomy Laboratory

(Formerly ASTRON 3L) 1 Unit/3 hours laboratory. Grade or P/NP. Prerequisite: Course Completion or Current Enrollment in ASTR 3 (or ASTRON 3).
Transferability: CSU;UC.
GE: *CSU area B3;IGETC area 5C*
Description: In this course, students will perform analysis and reduction of basic astronomical data concerning stars, nebulae, and galaxies. Using collaborative activities, photos, spectra, and direct observations, the student will arrive at conclusions concerning fundamental properties of the universe. Topics will include electromagnetic radiation, observed properties of stars, variable and binary stars, stellar evolution, black holes, the interstellar medium, star clusters, the Milky Way and other galaxies, cosmology, and the possibility of other life forms in the universe.

ASTR 4 Astronomy Of The Solar System

(Formerly ASTRON 4) 3 Units/3 hours lecture. Grade or P/NP. Recommended: Completion of MATH 150A or higher AND Completion of ENGL 100 OR EMLS 100 (formerly ESL 100).
Transferability: CSU;UC.
GE: *AA/AS area C;CSU area B1;IGETC area 5A*
Description: In this course, students will receive a descriptive introduction to the Solar System including the Sun, Moon, planets, asteroids, and comets. Topics will include lunar phases, eclipses, historical geocentric and heliocentric models of the cosmos, planetary geology, planetary atmospheres and climates, the formation of the Solar System, and extrasolar planetary systems.

ASTR 4L Solar System Astronomy Laboratory

(Formerly ASTRON 4L) 1 Unit/3 hours laboratory. Grade or P/NP. Prerequisite: Course Completion or Current Enrollment in ASTR 4 (or ASTRON 4).
Transferability: CSU;UC.
GE: *CSU area B3;IGETC area 5C*
Description: In this course, students will analyze and interpret astronomical data. Using collaborative activities, photos, spectra, and direct observations, the student will arrive at conclusions concerning fundamental properties of the Solar System, comparative planetology, and planetary atmospheres.

ASTR 12 Astronomy Observational Lab

(Formerly ASTRON 12) 1 Unit/3 hours laboratory. Grade or P/NP. Prerequisite: Course Completion or Concurrent Enrollment in ASTR 3 OR ASTR 4 OR ASTR 42. Recommended: Course Eligibility for MATH 150 or appropriate placement based on AB705 mandates.
Transferability: CSU;UC.
GE: *CSU area B3;IGETC area 5C*
Description: Observational laboratory in astronomy. Students will utilize small aperture telescopes, binoculars, star charts and planispheres. Constellation identification and terrestrial and celestial coordinate systems will be introduced. Short exposure and deep sky astrophotography will be conducted. In the case of inclement weather, students will utilize the planetarium, classroom, or computer lab to perform required labs.

ASTR 42 Life In The Universe

(Formerly ASTRON 42) 3 Units/3 hours lecture. Grade or P/NP. Recommended: Eligibility for ENGL 1A or equivalent.
Transferability: CSU;UC.
GE: *AA/AS area C;CSU area B1;IGETC area 5A*
Description: This course offers an overview of life in the universe. The students will learn about the universal context of life from the Big Bang to present; the origin, nature, and evolution of life on Earth; habitable zones and the potential habitability of planets; the search for life within and beyond the Solar System; discovery, and nature of exoplanets (extra-solar planets); astronomical

signatures and markers of life; and the possibility of interstellar travel and communication. Content will focus primarily on astronomy, but will also include concepts from biology, geology, chemistry, and physics.

ASTR 67 STEM Research: Principles, Methods And Practices

*(Formerly ASTRON 67) 2 Units/2 hours lecture. Grade or P/NP. Prerequisite: Course Completion of BIO 10 OR CHEM 42 OR ENGR 10 OR MATH 25 OR MATH 58 OR MATH 27 or higher (MATH); or AB705 placement into **Math Tier 1 or higher (https://assessment.santarosa.edu/math-placement-calculations)**. Recommended: Eligibility for ENGL 1A or equivalent.*
Transferability: CSU.
Description: In this course, students majoring in Science, Technology, Engineering, and Mathematics (STEM) will be introduced to scientific research principles needed to understand the skills required for careers that include elements of research practice. The course explores the scientific method, how research is defined, creation of knowledge, effective experiment design, and components that include principles of data recording, formulating and testing of hypotheses, communication of results, venues of dissemination, and the process of peer review.

Behavioral Science (BEHS)

BEHS 49 Independent Study In Behavioral Sciences

(Formerly BEHSC 49) 1-3 Units/Up to 9 hours by arrangement. Grade Only. Limits on enrollment: Approval of the project proposal by supervising faculty, Department Chair and Supervising Administrator.
Transferability: CSU;UC.
Description: Students enrolled in BEHSC 49 will participate in seminars or individual conferences by arrangement to provide for independent study and enriched academic experience. UC determines credit AFTER transfer; not counted for admission. Enrollment is dependent upon approval of the project proposal by supervising faculty, Department Chair, and Supervising Administrator.

Biology (BIO)

BIO 7 Introduction To STEM Careers

(Formerly BIO 63) 1 Unit/1 hour lecture. Grade or P/NP. Prerequisite: Course Completion of AGRI 20 OR ANSC 20 OR ASTR 3 OR ASTR 4 OR BIO 10 OR CHEM 42 OR CS 10A OR ENGR 10 OR ENVS 12 OR GEOL 1 OR NRM 12 OR MATH 25 OR MATH 58 OR MATH 27 or higher (MATH). Recommended: Eligibility for ENGL 1A or equivalent.
Transferability: CSU;UC.
Description: This course covers the methods for development of career pathways in fields such as science, technology, engineering, and mathematics (STEM). Students will learn to use STEM related job-search tools, identify key job skills, develop a plan for acquiring those skills, and use communication skills related to a particular career or area of research in which the student has an interest.

Botany (BTNY)

BTNY 10 Plant Biology

(Formerly BOTANY 10) 4 Units/3 hours lecture, 3 hours laboratory. Grade or P/NP.
Transferability: CSU;UC.
GE: *AA/AS area C;CSU areas B2,B3;IGETC areas 5B,5C*
Description: A general education course in plant biology emphasizing the structure and function of plants. Includes genetics, ecology, evolution, reproduction, and diversity of plant life forms.

BTNY 60 Field Botany

(Formerly BOTANY 60) 4 Units/3 hours lecture, 3 hours laboratory. Grade or P/NP.
Transferability: CSU.
GE: *AA/AS area C;CSU areas B2,B3*
Description: Students will be introduced to the vegetation and flora of California with an emphasis on the identification and ecology of species that are representative of local plant communities. Field trips required.

BTNY 64 Plants Of The Northern Sierra

(Formerly BOTANY 64) 2 Units/1 hour lecture, 3 hours by arrangement. Grade or P/NP. Recommended: Eligibility for ENGL 100 OR EMLS 100 (formerly ESL 100) or appropriate placement based on AB705 mandates.
Transferability: CSU.
Description: Field course introducing the plant communities of the Sierra Nevada north of Lake Tahoe, emphasizing the taxonomy and ecology of the ferns, conifers and flowering plants.

Business General (BGN)

BGN 99I Administrative Assistant Internship

(Formerly BOT 99.1I) 0.5-8 Units/Up to 24 hours by arrangement. Grade or P/NP. Prerequisite: Course Completion BGN 110, CS 60.1A, and CS 61.1A. Limits on enrollment: Student must have secured an internship position prior to enrollment.
Transferability: CSU.
Description: Internships are an opportunity for students to receive college credit for working in a position related to their field of study. Students will set learning goals, receive job coaching and resume-writing instruction. Internships provide students the opportunity to gain valuable applied experience, develop social capital, explore career fields, and make connections in professional fields. To be eligible for internships, students will have declared a major, have completed courses in their major, or have acquired a high level of skill in their discipline, and are ready for on-the-job

experience in a paid or unpaid position. Students are responsible for securing a position before they enroll in the course. 52.5 hours of paid or non-paid work equals 1.00 unit, completed within the academic term.
Exempt From Repeat Provisions

Chemistry (CHEM)

CHEM 7 Introduction To STEM Careers

(Formerly CHEM 63) 1 Unit/1 hour lecture. Grade or P/NP. Prerequisite: Course Completion of AGRI 20 OR ANSC 20 OR ASTR 3 OR ASTR 4 OR BIO 10 OR CHEM 42 OR CS 10A OR ENGR 10 OR ENVS 12 OR GEOL 1 OR NRM 12 OR MATH 25 OR MATH 58 OR MATH 27 or higher (MATH). Recommended: Eligibility for ENGL 1A or equivalent.
Transferability: CSU;UC.
Description: This course covers the methods for development of career pathways in fields such as science, technology, engineering, and mathematics (STEM). Students will learn to use STEM related job-search tools, identify key job skills, develop a plan for acquiring those skills, and use communication skills related to a particular career or area of research in which the student has an interest.

College Skills (CSKL)

CSKL 51 Discovering College Pathways

(Formerly CSKLS 51) 3 Units/3 hours lecture. Grade or P/NP.
Transferability: CSU.
Description: In this course, students will develop and refine the critical thinking, problem-solving, and academic inquiry skills to support their learning as they explore interdisciplinary connections.

Students will study two or more disciplines within at least one academic or career education pathway to examine how these disciplines and pathways intersect, overlap, and at times, contradict each other to further develop their intellectual curiosity and civic engagement. Students will identify and use specific learning support resources connected to the pathway(s) they are studying.

CSKL 312 Writing Skills Development

(Formerly CSKLS 312) 3.5 Units/3 hours lecture, 2 hours laboratory. Grade or P/NP.
Description: This course focuses on the development of writing skills and fluency necessary for academic classes and the workplace. Course covers basic sentence structure, punctuation, grammar, paragraphing, narrative composition, reading comprehension skills, and workplace communication.

CSKL 312.1 Sentence And Paragraph Development

(Formerly CSKLS 312.1) 1 Unit/1 hour lecture, 0.75 hour laboratory. Grade or P/NP.
Description: This course covers the basic grammatical construction and punctuation of a variety of sentence types and includes methods for correcting fragment sentences and run-ons. Students will apply concepts to short written compositions.

CSKL 312.2 Punctuation Rules

(Formerly CSKLS 312.2) 1 Unit/1 hour lecture, 0.75 hour laboratory. Grade or P/NP.
Description: This course covers the basic punctuation rules for commas, semicolons, apostrophes, and quotations. Students will incorporate the rules in short written compositions.

CSKL 312.3 Writing Style And Organization

(Formerly CSKLS 312.3) 1.5 Units/1.5 hours lecture. Grade or P/NP.
Description: This course covers the basic grammar, style, and organization needed for clear sentences and coherent paragraphs. Students will apply skills to short written compositions.

CSKL 360 How To Take An Online Class

(Formerly CSKLS 334) 0.5 Unit/1.5 hours laboratory. Grade or P/NP.
Description: Introduces the basic knowledge and skills needed to take an online class. Course includes computer operations and terminology, online class components, email applications, time management, and ways to communicate online with students and instructors. Students must participate in a one-hour face-to-face orientation, usually the first day of class, or show evidence that they have viewed the available video orientation prior to beginning coursework.

CSKL 361 Fraction Skills

(Formerly CSKLS 361) 0.5 Unit/1.5 hours laboratory. P/NP Only.
Description: This arithmetic course is designed to prepare students for success in future courses and the workplace. Skill areas to be covered include addition, subtraction, multiplication, division of fractions and mixed numbers, and conversions between fractions and decimals. Computational skills will be applied to word-problem solving. All work will be completed in a lab setting.

CSKL 362 Proportions And Percent Skills

(Formerly CSKLS 362) 0.5 Unit/1.5 hours laboratory. P/NP Only.
Description: This course is designed to prepare students for success in future courses and the workplace. Students will learn techniques for converting between percentages, fractions and decimals. Students will solve word problems involving proportions. All work will be completed in a lab setting.

CSKL 363 Pre-Algebra Skills

(Formerly CSKLS 363) 0.5 Unit/1.5 hours laboratory. P/NP Only.
Description: This pre-algebra course is designed to prepare students for success in future courses and the workplace. Skill areas to be covered include: addition, subtraction, multiplication, and division of signed numbers, exponents, simplifying and evaluating algebraic expressions, and solving basic algebraic equations. Equation solving skills will be applied to word problems. All work will be completed in a lab setting.

CSKL 364 Basic Geometry Skills

(Formerly CSKLS 364) 0.5 Unit/1.5 hours laboratory. P/NP Only.
Description: This basic geometry course is designed to prepare students for success in future courses and the workplace. Skill areas to be covered include solving for measures of angles and sides of basic geometric figures, as well as calculating perimeter, area and volume of various shapes by utilizing geometric formulas. The course will include an introduction to basic geometry vocabulary and applied problem solving. All work will be completed in a lab setting.

CSKL 367.1 Basic Math Review 1

(Formerly CSKLS 367.1) 1 Unit/3 hours laboratory. P/NP Only.
Description: Guided independent study of math topics starting from basic arithmetic through pre-algebra using diagnostic-based software to allow students to progress from their current levels of competency. Students can build math skills in specific areas to prepare for desired math courses and occupational requirements.

CSKL 367.2 Basic Math Review 2

(Formerly CSKLS 367.2) 1 Unit/3 hours laboratory. P/NP Only. Recommended: Completion of CSKLS 367.1 or 367A or equivalent.
Description: Students will continue a guided independent study of math topics starting from advanced arithmetic, as determined by instructor and diagnostic-based software. Student will build math skills in specific areas to prepare for desired math course and occupational requirements.

CSKL 368.1 General Arithmetic 1

(Formerly CSKLS 368.1) 2 Units/2 hours lecture, 1 hour laboratory. Grade or P/NP.
Description: This course covers addition, subtraction, multiplication, and division of whole numbers, fractions, and decimals. It includes application of arithmetic skills for problem-solving, interpretation of word problems, graphs, charts, and tables. Lab assignments reinforce lecture.

CSKL 368.2 General Arithmetic 2

(Formerly CSKLS 368.2) 2 Units/2 hours lecture, 1 hour laboratory. Grade or P/NP.
Description: This course covers ratios, proportions, and percentages. Includes application of arithmetic skills for problem-solving, as well as methods for interpreting word problems, graphs, charts, and tables. Lab assignments reinforce the lecture.

CSKL 372 Pre-Algebra

(Formerly CSKLS 372) 3.5 Units/3 hours lecture, 2 hours laboratory. Grade or P/NP.
Description: This course covers operations with signed numbers, rules of powers and square roots applied to real numbers, using simplified, evaluated and scientific notation; geometric formulas to solve perimeters, areas, and volumes of figures; and algebraic expressions and linear equations. Emphasis is placed on critical thinking and demonstrating strategies as well as finding solutions. Regularly scheduled computer-assisted lab assignments reinforce or supplement lecture topics.

CSKL 373 Foundations Of Mathematical Reasoning

(Formerly CSKLS 373) 3.5 Units/3 hours lecture, 2 hours laboratory. Grade or P/NP.
Description: This course is intended as an introduction for students in how to apply mathematical reasoning to their personal, professional, and academic lives. Students will learn how to do so via application problems that will require investigating new contexts, developing and proposing possible solutions, discussing and analyzing proposed plans, and making decisions. Topics include order of operations, real numbers, ratio and proportions, solving linear equations, dimensional analysis, geometric formulas, graphs/tables, and word problems. Regularly scheduled lab assignments reinforce or supplement lecture topics.

CSKL 401 Math Review A

(Formerly CSKLS 401) 0 Unit/2.75 hours laboratory. Non-Credit Course.
Description: This noncredit course is one of a set of courses designed to help students build a foundation in mathematics for future courses and the workplace. In this course, students will

cover operations with whole numbers, integers, fractions, decimals, percentages, and probability. Students will develop critical thinking skills and problem-solving strategies for progress to future math courses.
Exempt From Repeat Provisions

CSKL 402 Math Review B

(Formerly CSKLS 402) 0 Unit/2.75 hours laboratory. Non-Credit Course.
Description: This noncredit course is one of a set of courses designed to help students build a foundation in mathematics for future courses and the workplace. In this course, students will cover real numbers, exponents, and linear equations. Students will develop critical thinking skills and problem-solving strategies for future courses.
Exempt From Repeat Provisions

CSKL 403 Math Review C

(Formerly CSKLS 403) 0 Unit/2.75 hours laboratory. Non-Credit Course.
Description: This noncredit course is one of a set of courses designed to help students build a foundation in mathematics for future courses and the workplace. In this course, students will cover numerical reasoning, data analysis and probability, and geometry. Students will develop critical thinking skills and problem-solving strategies for future courses.
Exempt From Repeat Provisions

CSKL 700 Academic Preparation - English I

(Formerly CSKLS 700) 0 Unit/2.75 hours laboratory. Non-Credit Course.
Description: This introductory noncredit course is designed to foster the skills required for success in future reading and writing courses. Students will develop skills in sentence writing, paragraph transitions, proofreading and Modern Language Association (MLA) formatting for essays and short essay written responses related to college-level readings.
Exempt From Repeat Provisions

CSKL 701 Academic Preparation - English II

(Formerly CSKLS 701) 0 Unit/2.75 hours laboratory. Non-Credit Course.
Description: This intermediate level noncredit course is designed to foster the skills required for success in future reading and writing courses. Students will develop sentence writing, paragraph transitions, proofreading, and modern language formatting skills for all essays and short essay written responses related to college-level readings at an intermediate level.
Exempt From Repeat Provisions

CSKL 722 Workplace Arithmetic--Part 2

(Formerly CSKLS 722) 0 Unit/2 hours laboratory for 9 weeks. Non-Credit Course.
Description: Students will apply math concepts and problem-solving strategies to specific trades and industries. Skill areas to be covered include decimals, fractions, percents, systems of measurements, geometry, charts, tables, and graphs.
Exempt From Repeat Provisions

CSKL 731 Basic Academic Skills & GED Prep - Lang Arts/Soc Studies I

(Formerly CSKLS 731) 0 Unit/4 hours laboratory. Non-Credit Course.
Description: This course is the first level of instruction in Language Arts and Social Studies. Students will develop the knowledge and skills to prepare for the Reasoning Through Language Arts and Social Studies subtests of the General Education Development (GED) or other High School Equivalency (HSE) tests. Students will apply active reading and writing strategies as applied to the topics of language arts and social studies. Course also provides academic skills development for the Basic Academic Skills Certificate of Completion.
Exempt From Repeat Provisions

CSKL 732 Basic Academic Skills & GED Prep - Lang Arts/Soc Studies II

(Formerly CSKLS 732) 0 Unit/4 hours laboratory. Non-Credit Course.
Description: This course is the second level of instruction in Language Arts and Social Studies. Students will develop the knowledge and skills to prepare for the Reasoning Through Language

Arts and Social Studies subtests of the General Education Development (GED) and other High School Equivalency (HSE) tests. Students will apply active reading and writing strategies as applied to the topics of language arts and social studies. Course also provides academic skills development for the Basic Academic Skills Certificate of Completion.
Exempt From Repeat Provisions

CSKL 733 Basic Academic Skills And GED Preparation III

(Formerly CSKLS 733) 0 Unit/6 hours laboratory. Non-Credit Course.
Description: Students will develop the knowledge and skills to prepare for the Reasoning Through Language Arts, Social Studies, Math, and Science subtests of the General Education Development (GED) or other High School Equivalency (HSE) tests. Students will apply active reading and writing strategies as applied to the topics of language arts, science, math, and social studies. Course also provides academic skills development for the Basic Academic Skills Certificate of Completion.
Exempt From Repeat Provisions

CSKL 741 Basic Academic Skills & GED Prep - Math/Science 1

(Formerly CSKLS 741) 0 Unit/4 hours by arrangement. Non-Credit Course.
Description: This course is intended as the first level of instruction in Math Reasoning and Science and provides academic skills development for the Basic Academic Skills Certificate of Completion. Students will develop the initial knowledge and skills needed to pass the Math Reasoning and Science subtests of the General Education Development (GED) or other High School Equivalency (HSE) tests.
Exempt From Repeat Provisions

CSKL 742 Basic Academic Skills & GED Prep - Math/Science 2

(Formerly CSKLS 742) 0 Unit/4 hours by arrangement. Non-Credit Course.
Description: This course is intended as the second level of instruction in Math Reasoning and Science and provides academic skills development for the Basic Academic Skills Certificate of Completion. Students will develop knowledge and skills needed to pass the Math Reasoning and

Science subtests of the General Education Development (GED) or other High School Equivalency (HSE) tests.
Exempt From Repeat Provisions

CSKL 760 Classroom Communication And Leadership Skills Training

(Formerly CSKLS 760) 0 Unit/3 hours laboratory. Non-Credit Course.
Description: Students will increase their awareness, responsibility, self-confidence, and communication skills, with the goal of becoming effective leaders in their schools and communities. The principal learning/teaching mode will consist of verbal interaction in small and large discussion formats, as well as participation in a variety of cooperative activities.
Exempt From Repeat Provisions

CSKL 770 Supervised Tutoring

(Formerly CSKLS 770) 0 Unit/10 hours by arrangement. Non-Credit Course.
Description: Supplemental tutoring, individual or small group, for skill-building in a variety of academic subject areas, focusing on specific learning needs in math, reading, and writing, as recommended by the referring course instructor or counselor.
Exempt From Repeat Provisions

Computer Studies (CS)

CS 60.1A Microsoft Word, Part 1

(Formerly CS 60.11A) 1.5 Units/1.5 hours lecture. Grade or P/NP. Corequisite: Knowledge of the keyboard ability to type by touch..
Transferability: CSU.
Description: In this course, students will learn to create and format Microsoft Word documents. Features include character, paragraph, and page formatting; proofreading tools; tables; bulleted and numbered lists; page numbering; graphics; and managing files.

CS 60.1B Microsoft Word, Part 2

(Formerly CS 60.11B) 1.5 Units/1.5 hours lecture. Grade or P/NP. Prerequisite: Course Completion of CS 60.1A.
Transferability: CSU.
Description: In this course, students will learn to increase productivity in Microsoft Word by using advanced features and formats.

CS 61.1A Microsoft Excel, Part 1

(Formerly CS 61.11A) 1.5 Units/1.5 hours lecture. Grade or P/NP.
Transferability: CSU.
Description: In this course, students will learn to create and manage worksheets and workbooks, create cells and ranges, create tables, apply formulas and functions, and create charts and objects. This course aligns with the Microsoft Office Specialist certification test.

CS 61.1B Microsoft Excel, Part 2

(Formerly CS 61.11B) 1.5 Units/1.5 hours lecture. Grade or P/NP. Prerequisite: Course Completion of CS 61.1A.
Transferability: CSU.
Description: In this course, students will learn advanced Excel skills such as managing workbook options and settings, managing and formatting data, creating advanced formulas and macros, and managing advanced charts and tables. This course aligns with the Microsoft Office Specialist (MOS) Excel Expert exam.

CS 62.11 Microsoft PowerPoint

(Formerly CS 62.11A) 1.5 Units/1.5 hours lecture. Grade or P/NP.
Transferability: CSU.
Description: In this course, students will learn to create slide presentations by adding visual elements, applying textual formatting, and working with graphics and slide customization.

CS 63.1A Microsoft Access, Part 1

(Formerly CS 63.11A) 1.5 Units/1.5 hours lecture. Grade or P/NP.
Transferability: CSU.
Description: In this course, students will learn to create Microsoft Access database objects. Features include database creation, introduction to database administrative tasks, data input, storage, retrieval, editing, and reporting.

CS 70.1A Adobe Photoshop 1

(Formerly CS 70.11A) 3 Units/3 hours lecture. Grade or P/NP. Recommended: Course Completion of CS 5.
Transferability: CSU.
Description: This course covers the beginning skills of image production and manipulation, using the industry-standard Adobe Photoshop to work with digital images for both Web and print use.

CS 70.1B Adobe Photoshop 2

(Formerly CS 70.11B) 3 Units/3 hours lecture. Grade or P/NP. Prerequisite: Course Completion of CS 70.1A.
Transferability: CSU.
Description: Adobe Photoshop topics covered in this class include: layers, channels and editing masks; image repair and adjustment; vector graphics; type; actions; and filters.

CS 70.12 Photoshop Advanced Concepts

(Formerly CIS 73.23) 4 Units/4 hours lecture. Grade or P/NP. Prerequisite: Course Completion of CS 70.1B.
Transferability: CSU.
Description: In this course, students will study Photoshop's advanced features. Topics will include configuring painting tools, creating web graphics, using analysis features, creating flexible images through the use of variables, creating simple animation, exploring Neural Filters, creating advanced image composites, and using automation to speed up workflow.

CS 72.1A Adobe InDesign 1

(Formerly CS 72.11A) 3 Units/3 hours lecture. Grade or P/NP. Recommended: Eligibility for ENGL 100 or ESL 100.
Transferability: CSU.
Description: An introduction to desktop publishing using Adobe InDesign. Students will create graphically rich layouts with formatted text to create fliers, brochures, slideshows, promotional materials, and newsletters for print, web and PDF.

CS 72.1B Adobe InDesign 2

(Formerly CS 72.11B) 4 Units/4 hours lecture. Grade or P/NP. Prerequisite: Course Completion of CS 72.1A. Recommended: Eligibility for ENGL 100 or ESL 100.
Transferability: CSU.
Description: Further study of the principles and applications of desktop publishing using Adobe InDesign. Advanced techniques in layout, text formatting, graphics, styles, libraries, and frames are applied to books, tables, booklets, and Portable Document Format (PDF) files.

CS 75.11 Introduction To Adobe Character Animator

3 Units/3 hours lecture. Grade or P/NP. Prerequisite: Course completion of CS 70.1A.
Transferability: CSU.
Description: Do you have ideas for amazing, animated stories, but have no idea where to start? In this course, students learn the step-by-step process of creating their first animation using Adobe Character Animator. Learn how to record your voice and facial movements using the advanced new facial tracking technology and your computer’s camera.

CS 81.1A Server Administration 1

(Formerly CS 81.81A) 3 Units/3 hours lecture. Grade or P/NP. Recommended: Completion of CS 80.11.
Transferability: CSU.
Description: This course will provide a student with the knowledge and skills required to build, maintain, troubleshoot and support server hardware and software technologies. The student will

be able to identify environmental issues; understand and comply with disaster recovery and physical/software security procedures; become familiar with industry terminology and concepts; understand server roles/specializations and interaction within the overall computing environment. It is also intended to serve the needs of individuals seeking to pass the CompTIA Server+ certification exam.

CS 81.41 Programming Essentials In Python For Networking

(Formerly CS 81.41A) 3 Units/3 hours lecture. Grade or P/NP. Recommended: Eligibility for ENGL 1A or equivalent.
Transferability: CSU.
Description: In this introductory computer science course, students will learn basic concepts of computer science and fundamental techniques for solving problems using the Python programming language. This introductory programming course is suitable for both liberal arts and sciences students to further the development of critical thinking and logical reasoning through problem solving with computer programming. Students will learn to craft scripting tools, using Python programming techniques, needed for system administration, web application auditing, cybersecurity, and penetration testing. The course will help students prepare for the Python Institute's Certified Entry-Level Python Programmer Certification (PCEP) and Certified Associate in Python Programming Certification (PCAP) exams.

CS 82.2A Introduction To Networks

(Formerly CS 82.22A) 4 Units/4 hours lecture. Grade or P/NP. Recommended: Completion of CS 80.15.
Transferability: CSU.
Description: This course introduces the architecture, structure, functions, components, and models of the Internet and other computer networks. It uses the Open Systems Interconnection (OSI) and Transmission Control Protocol (TCP) layered models to examine the nature and roles of protocols and services at the application, network, data link, and physical layers. The principles and structure of Internet Protocol (IP) addressing and the fundamentals of Ethernet concepts, media, and operations are introduced to provide a foundation for the curriculum. Network simulator activities help students analyze protocol and network operation and build small networks in a virtual environment. Students build simple Local Area Network (LAN) topologies by applying basic principles of cabling, performing basic configurations of network devices, including routers and switches, and implementing IP addressing schemes. Network Fundamentals is the first of the three courses leading to the Cisco Certified Network Associate (CCNA) designation.

CS 82.2B Switching, Routing And Wireless Essentials

(Formerly CS 82.22B) 4 Units/4 hours lecture. Grade or P/NP. Prerequisite: Course Completion of CS 82.2A (or CS 82.22A).
Transferability: CSU.
Description: The second course in the Cisco Certified Network Associate (CCNA) curriculum focuses on switching technologies and router operations that support small-to-medium business networks and includes Wireless Local Area Networks (WLANs) and security concepts. Students learn key switching and routing concepts. Students will perform basic network configuration and troubleshooting, identify and mitigate Local Area Network (LAN) security threats, and configure and secure a basic WLAN.

CS 82.2C Enterprise Networking, Security, And Automation

(Formerly CS 82.22C) 4 Units/4 hours lecture. Grade or P/NP. Prerequisite: Course Completion of CS 82.2B (or CS 82.22B).
Transferability: CSU.
Description: This third and final course in the Cisco Certified Network Associate (CCNA) series describes the architecture, components, operations, and security to scale for large, complex networks, including Wide Area Network (WAN) technologies. The course emphasizes network security concepts and introduces network virtualization and automation. Students learn how to configure, troubleshoot, and secure enterprise network devices and understand how Application Programming Interfaces (API) and configuration management tools enable network automation.

CS 84.26 Project Management For IT Professionals

3 Units/3 hours lecture. Grade or P/NP. Prerequisite: Course completion of CS 81.1A and CS 82.2C and CS 82.58.
Transferability: CSU.
Description: This course is designed for professionals who coordinate or manage small-to-medium-size projects, inside and outside of Information Technology (IT). The course provides the knowledge, skills, and abilities (KSAs) required to manage the project life cycle, ensure appropriate communication, manage resources and stakeholders, maintain project

documentation, and support the completion of larger projects. Projects will be based on Networking, System and Security Administration (NSSA) activities. The course will help students prepare for the CompTIA Project+ Certification exam.

CS 167.1 Microsoft Outlook

(Formerly CS 167.11) 0.5 Unit/0.5 hour lecture. P/NP Only.
Description: In this course students receive an overview of Microsoft Outlook: work with Contact lists and groups; use the Calendar to set appointments, events, and meetings; compose emails; use Notes, and Tasks; and use Microsoft Outlook with other applications.

CS 176.2 Applied Drone Projects

(Formerly CS 176.12) 3 Units/2.5 hours lecture, 1.5 hours laboratory. Grade or P/NP. Prerequisite: Course Completion of CS 76.11.
Description: Use of drone technology to complete real-world projects including photography/videography and basic mapping.

CS 180.3 Introduction To Virtualization And Cloud Computing

(Formerly CS 181.11) 3 Units/3 hours lecture. Grade or P/NP. Recommended: Completion of CS 81.81A and CS 82.22A and CS 82.58.
Description: This course provides the underlying knowledge required by IT Professionals who will be evaluating cloud computing solutions (such as Google Cloud, Microsoft Azure, and Amazon Web Services), whether they are administrators, developers, or database administrators. It introduces students to the principles of cloud computing and students will become familiar with how these principles have been implemented in the major commercial platforms. In addition, this course explains how to implement the core infrastructure, consisting of virtual networks and storage. With this foundation, students will be able to create the most common services, including virtual machines, web apps, and databases. The students will also learn about container-based services and the most prominent examples of serverless computing. The course also serves the needs of individuals seeking to pass the Computing Technology Industry Association's (CompTIA) Cloud+ and Cloud Essentials certification exams.

CS 181.2 Linux Administration 1

(Formerly CS 181.23A) 3 Units/3 hours lecture. Grade or P/NP. Recommended: Eligibility for ENGL 100 or ESL 100.
Description: In this course, students will learn the basic concepts of system administration and covers the fundamentals of the Linux operating system, system architecture, installation, command line and file system. The course also helps prepare students for the exam objectives aligned to the first half of the Linux Professional Institute (www.LPI.org) LPIC-1 Linux Administrator first certification exam. Individuals who successfully complete this course will understand Linux system architecture, Linux installation and packages, Linux command line, device basics and the Linux file system. Knowledge of Linux is a helpful skill for a wide variety of careers in business and Information Technology fields. Many emerging and growing career opportunities including big data, cloud computing, cybersecurity, information systems, networking, programming, and software development (to name a few) require basic to advanced knowledge of the Linux command line.

CS 181.3 Linux Administration 2

(Formerly CS 181.23B) 3 Units/3 hours lecture. Grade or P/NP. Prerequisite: Course Completion of CS 181.2 (or CS 181.23A). Recommended: Eligibility for ENGL 100 or ESL 100.
Description: In this course, students will prepare for the Linux Professional Institute LPIC-1 certification. This course prepares students for the exam objectives aligned to the second half of the Linux Professional Institute (www.LPI.org) LPIC-1 Linux Administrator first certification exam. Students who successfully complete this course will understand shells, scripting, data management, interfaces and desktops, administrative tasks, essential system services, network fundamentals and system security. Linux has been around since the mid-‘90s and is widely adopted across products, markets and industries. Mastering Linux installation, configuring and maintenance is key to securing an IT administrator job.

CS 183.5 Programming For Cyber Security

(Formerly CS 181.43) 3 Units/3 hours lecture. Grade or P/NP. Prerequisite: Course Completion of CS 81.21 (or CIS 50.71). Recommended: Eligibility for ENGL 100 or ESL 100.
Description: This course offers an in-depth introduction to programming/scripting languages for system administration, web application auditing, cybersecurity and penetration testing. It

provides an overview of modern scripting languages commonly used to build and extend security tools. The course will introduce students to scripting on both the Microsoft and Linux platforms and will include an overview of Powershell, Python, and other languages as the local industry dictates. Students will write programs and scripts to exercise their understanding of tools and concepts.

Construction Management Technology (CONS)

CONS 71A Materials And Methods Of Construction 1

2 Units/2 hours lecture. Grade Only. Prerequisite: Course Completion of APTE 45. Recommended: Eligibility for ENGL 100 or ESL 100.
Transferability: CSU.
Description: Study of foundation systems; wall, floor and roof framing systems; exterior and interior finishes; windows and doors; and sustainability issues as found in light-wood frame and light-steel frame construction systems. Includes calculations and sketching.

Culinary Arts (CUL)

CUL 253.8 Restaurant Kitchen

(Formerly CUL 253.10) 4 Units/1.25 hours lecture, 9 hours laboratory. Grade Only. Prerequisite: Course Completion of CUL 251B (or CUL 253.6 or CUL 253A) and Course Completion or Concurrent Enrollment in CUL 251C (or CUL 253.7). Recommended: Eligibility for ENGL 100 or EMLS 100 (formerly ESL 100) or appropriate placement in AB705 mandates..
Description: In this course, students will build on introductory cooking skills while rotating through stations of a student-run restaurant, developing organizational skills. Emphasis in this course is on speed, timing, and teamwork in a full-service restaurant operation.

CUL 258.1 Restaurant Dining Room Service

(Formerly CUL 256) 3 Units/1.25 hours lecture, 5.75 hours laboratory. Grade Only. Prerequisite: Course Completion or Concurrent Enrollment in CUL 230 OR CUL 250 OR DIET 50; AND Minimum Age 18 or older. Recommended: Eligibility for ENGL 100 OR EMLS 100 (formerly ESL 100) or appropriate placement in AB705 mandates.. Limits on enrollment: Age 18 or older
Description: In this course, students will develop restaurant dining room service skills, including table service, large party service, wine pairing and service, and Point of Sale (P.O.S.) system within a working, full-service restaurant environment.

CUL 258.2 Restaurant Wine Service

(Formerly CUL 256.12) 1 Unit/1 hour lecture. Grade Only. Prerequisite: Course Completion or Concurrent Enrollment in CUL 230 OR CUL 250 OR DIET 50; AND Minimum Age 18 or older. Recommended: Eligibility for ENGL 100 OR EMLS 100 (formerly ESL 100) or appropriate placement in AB705 mandates.. Limits on enrollment: Age 18 or older
Description: In this course, students will develop skills to sell and serve wine in a restaurant setting through wine evaluating and class lecture.

CUL 258.3 Wine And Food Pairing

(Formerly CUL 256.11) 1.5 Units/1.25 hours lecture, 1 hour laboratory. Grade or P/NP. Prerequisite: Minimum Age 18 or older. Recommended: Eligibility for ENGL 100 OR EMLS 100 (formerly ESL 100) or appropriate placement in AB705 mandates.. Limits on enrollment: Must be age 18 or older.
Description: Food and wine pairing is all the rage, particularly here in California. From professional chefs to local foodies, the art and science of food and wine pairing is getting more interesting every day! Through lecture, structured tastings, and food preparation, students refine their sensory skills to identify complementary ingredients in foods and wines. This course also includes weekly in-class food and wine tastings.

CUL 258.4 Introduction To Front House Operations

(Formerly CUL 256.3) 1 Unit/1 hour lecture. Grade Only. Recommended: Eligibility for ENGL 100 OR EMLS 100 (formerly ESL 100) or equivalent.
Description: Provides an introduction to the management of front house operations in a variety of environments, including hotels, restaurants, wineries, and catering businesses. Introduces principles of revenue, profit and cost controls; employee recruiting and training; menu planning and food production; and sales and marketing.

CUL 258.5 Beverage Management

(Formerly CUL 256.8) 1.5 Units/1.5 hours lecture. Grade Only. Recommended: Eligibility for ENGL 100 OR EMLS 100 (formerly ESL 100) or appropriate placement in AB705 mandates..
Description: In this course, students will be introduced to managing a variety of beverage operations including buying, selling, and serving both alcoholic and non-alcoholic beverages: beer, wine, spirits, coffee, and tea.

CUL 258.6 Restaurant Operations

(Formerly CUL 256.10) 3 Units/3 hours lecture. Grade Only. Recommended: Eligibility for ENGL 100 OR EMLS 100 (formerly ESL 100) or equivalent.
Description: Theories and practices for restaurant management, including restaurant finances, cost control, menu development, marketing, human resources and legal issues, guest service essentials, hiring, training, supervision, and alcoholic beverage service and standards.

CUL 271.1 Professional Techniques: Grilling

(Formerly CUL 270.2) 0.5 Unit/0.25 hour lecture, 0.75 hour laboratory. Grade or P/NP.
Description: Learn how to grill like a pro! In this course, students will explore cultural foods, historical food trends, and customs as related to gourmet, regional, national, and global grilling techniques. Students will prepare a variety of dishes using various grilling techniques.

CUL 271.2 Professional Techniques: Smoking Food

(Formerly CUL 270.3) 0.5 Unit/0.25 hour lecture, 0.75 hour laboratory. Grade or P/NP.
Description: The primal art of smoking foods over a live fire is ancient and has evolved over time. It can be utilized today anywhere from a backyard barbeque to the delicate smoke infusions done in an upscale restaurant. It's a science and a craft which never goes out of style. In this course, students will explore cultural foods, historical food trends, and customs as related to gourmet, regional, national, and global smoking techniques. Students will prepare a variety of dishes using various smoking techniques.

CUL 271.3 Sonoma Wine Country Cuisine

(Formerly CUL 270.30) 0.5 Unit/0.25 hour lecture, 0.75 hour laboratory. Grade or P/NP.
Description: In this course students will explore wine country cooking techniques through lecture, demonstrations, and recipe preparations. Students will discuss historical and cultural aspects of wine country cuisine as applied to gourmet, regional, national, and global cuisines.

CUL 271.4 Cooking From Your Community Supported Agriculture (CSA) Box

(Formerly CUL 270.31) 0.5 Unit/0.25 hour lecture, 0.75 hour laboratory. Grade or P/NP.
Description: In this course students will explore Community Supported Agriculture (CSA) cooking techniques through lecture, demonstrations and recipe preparations. Students will discuss historical and cultural aspects of gourmet, regional, national, and global cuisines as applied to their CSA box.

CUL 276 Special Topics In Global Cuisine

(Formerly CUL 275) 1 Unit/0.5 hour lecture, 1.5 hours laboratory. Grade or P/NP.
Description: In this course students will explore cultural foods, historical food trends, and customs as related to gourmet, regional, national, and global cuisines. Students will prepare a variety of dishes common to a particular global cuisine.

CUL 276.1 French Cuisine: Provence

(Formerly CUL 275.1) 1 Unit/0.5 hour lecture, 1.5 hours laboratory. Grade or P/NP.
Description: In this course students will explore cultural foods, historical food trends, and customs as related to gourmet, regional, national, and global cuisines. Students will prepare a variety of dishes common to the French regional cuisine of Provence.

CUL 276.2 French Cuisine: Paris

(Formerly CUL 275.2) 1 Unit/0.5 hour lecture, 1.5 hours laboratory. Grade or P/NP.
Description: In this course students will explore cultural foods, historical food trends, and customs as related to gourmet, regional, national, and global cuisines. Students will prepare a variety of dishes common to the French regional cuisine of Paris.

CUL 276.3 French Cuisine: Burgundy

(Formerly CUL 275.3) 1 Unit/0.5 hour lecture, 1.5 hours laboratory. Grade or P/NP.
Description: In this course students will explore cultural foods, historical food trends, and customs as related to gourmet, regional, national, and global cuisines. Students will prepare a variety of dishes common to the French regional cuisine of Burgundy.

CUL 276.4 American Cuisine: Cajun & Creole

(Formerly CUL 275.10) 1 Unit/0.5 hour lecture, 1.5 hours laboratory. Grade or P/NP.
Description: In this course students will explore cultural foods, historical food trends, and customs as related to gourmet, regional, national, and global cuisines. Students will prepare a variety of dishes common to Cajun and Creole cuisine.

CUL 276.5 American Cuisine: Southern

(Formerly CUL 275.11) 1 Unit/0.5 hour lecture, 1.5 hours laboratory. Grade or P/NP.
Description: In this course students will explore cultural foods, historical food trends, and customs as related to gourmet, regional, national, and global cuisines. Students will prepare a variety of dishes common to Southern cuisine.

CUL 276.6 American Cuisine: Hawaiian

(Formerly CUL 275.12) 1 Unit/0.5 hour lecture, 1.5 hours laboratory. Grade or P/NP.
Description: In this course students will explore cultural foods, historical food trends, and customs as related to gourmet, regional, national, and global cuisines. Students will prepare a variety of dishes common to Hawaiian cuisine.

CUL 276.7 Japanese Cuisine: Tokyo

(Formerly CUL 275.15) 1 Unit/0.5 hour lecture, 1.5 hours laboratory. Grade or P/NP.
Description: In this course students will explore cultural foods, historical food trends, and customs as related to gourmet, regional, national, and global cuisines. Students will prepare a variety of dishes common to the Japanese regional cuisine of Tokyo.

CUL 276.8 Japanese Cuisine: Osaka

(Formerly CUL 275.16) 1 Unit/0.5 hour lecture, 1.5 hours laboratory. Grade or P/NP.
Description: In this course students will explore cultural foods, historical food trends, and customs as related to gourmet, regional, national, and global cuisines. Students will prepare a variety of dishes common to the Japanese regional cuisine of Osaka.

CUL 276.9 Japanese Cuisine: Street Food

(Formerly CUL 275.17) 1 Unit/0.5 hour lecture, 1.5 hours laboratory. Grade or P/NP.
Description: In this course students will explore cultural foods, historical food trends, and customs as related to gourmet, regional, national, and global cuisines. Students will prepare a variety of dishes common to the Japanese regional cuisine specifically focusing on street foods.

CUL 277.1 Swiss Cuisine

(Formerly CUL 275.6) 1 Unit/0.5 hour lecture, 1.5 hours laboratory. Grade or P/NP.
Description: In this course students will explore cultural foods, historical food trends, and customs as related to gourmet, regional, national, and global cuisines. Students will prepare a variety of dishes common to the Swiss cuisine.

CUL 277.2 Pekinese Cuisine

(Formerly CUL 275.31) 1 Unit/0.5 hour lecture, 1.5 hours laboratory. Grade or P/NP.
Description: Cultural foods, historical food trends and customs as related to gourmet, regional, national and international cuisines. Preparation of a variety of dishes common to Pekinese cuisine.

CUL 277.3 Shanghainese Cuisine

(Formerly CUL 275.32) 1 Unit/0.5 hour lecture, 1.5 hours laboratory. Grade or P/NP.
Description: Cultural foods, historical food trends and customs as related to gourmet, regional, national and international cuisines. Preparation of a variety of dishes common to Shanghainese cuisine.

CUL 277.4 Hunanese Cuisine

(Formerly CUL 275.33) 1 Unit/0.5 hour lecture, 1.5 hours laboratory. Grade or P/NP.
Description: Cultural foods, historical food trends, and customs as related to gourmet, regional, national, and international cuisines. Preparation of a variety of dishes common to Hunanese

cuisine.

CUL 277.5 Cantonese Cuisine

(Formerly CUL 275.34) 1 Unit/0.5 hour lecture, 1.5 hours laboratory. Grade or P/NP.
Description: Cultural foods, historical food trends and customs as related to gourmet, regional, national and international cuisines. Preparation of a variety of dishes common to Cantonese cuisine.

CUL 277.6 Hong Kongese Cuisine

(Formerly CUL 275.35) 1 Unit/0.5 hour lecture, 1.5 hours laboratory. Grade or P/NP.
Description: Cultural foods, historical food trends and customs as related to gourmet, regional, national and international cuisines. Preparation of a variety of dishes common to Hong Kongese cuisine.

CUL 277.7 Mongolian Cuisine

(Formerly CUL 275.36) 1 Unit/0.5 hour lecture, 1.5 hours laboratory. Grade or P/NP.
Description: Cultural foods, historical food trends and customs as related to gourmet, regional, national and international cuisines. Preparation of a variety of dishes common to Mongolian cuisine.

CUL 277.8 Philippine Cuisine

(Formerly CUL 275.43) 1 Unit/0.5 hour lecture, 1.5 hours laboratory. Grade or P/NP.
Description: Cultural foods, historical food trends and customs as related to gourmet, regional, national and international cuisines. Preparation of a variety of dishes common to Philippine cuisine.

CUL 277.9 Vietnamese Cuisine

(Formerly CUL 275.47) 1 Unit/0.5 hour lecture, 1.5 hours laboratory. Grade or P/NP.
Description: Cultural foods, historical food trends and customs as related to gourmet, regional, national and international cuisines. Preparation of a variety of dishes common to Vietnamese cuisine.

CUL 278.1 Indian Cuisine

(Formerly CUL 275.48) 1 Unit/0.5 hour lecture, 1.5 hours laboratory. Grade or P/NP.
Description: Cultural foods, historical food trends and customs as related to gourmet, regional, national and international cuisines. Preparation of a variety of dishes common to Indian cuisine.

CUL 278.2 Malaysian Cuisine

(Formerly CUL 275.49) 1 Unit/0.5 hour lecture, 1.5 hours laboratory. Grade or P/NP.
Description: Cultural foods, historical food trends and customs as related to gourmet, regional, national and international cuisines. Preparation of a variety of dishes common to Malaysian cuisine.

CUL 278.3 Mediterranean Cuisine

(Formerly CUL 275.60) 1 Unit/0.5 hour lecture, 1.5 hours laboratory. Grade or P/NP.
Description: In this course students will explore cultural foods, historical food trends, and customs as related to gourmet, regional, national, and global cuisines. Students will prepare a variety of dishes common to Mediterranean cuisine.

CUL 278.4 Greek Cuisine

(Formerly CUL 275.64) 1 Unit/0.5 hour lecture, 1.5 hours laboratory. Grade or P/NP.
Description: Cultural foods, historical food trends, and customs as related to gourmet, regional, national and international cuisines. Preparation of a variety of dishes common to Greek cuisine.

CUL 278.5 Spanish Cuisine

(Formerly CUL 275.65) 1 Unit/0.5 hour lecture, 1.5 hours laboratory. Grade or P/NP.
Description: Cultural foods, historical food trends and customs as related to gourmet, regional, national and international cuisines. Preparation of a variety of dishes common to Spanish cuisine.

CUL 278.6 Mexican Cuisine: Oaxacan

(Formerly CUL 275.66) 1 Unit/0.5 hour lecture, 1.5 hours laboratory. Grade or P/NP.
Description: In this course students will explore cultural foods, historical food trends, and customs as related to gourmet, regional, national, and global cuisines. Students will prepare a variety of dishes common to the Mexican regional cuisine of Oaxaca.

CUL 278.7 Mexican Cuisine: Yucatan

(Formerly CUL 275.67) 1 Unit/0.5 hour lecture, 1.5 hours laboratory. Grade or P/NP.
Description: In this course students will explore cultural foods, historical food trends, and customs as related to gourmet, regional, national, and global cuisines. Students will prepare a variety of dishes common to the Mexican regional cuisine of the Yucatan peninsula.

CUL 278.8 Mexican Cuisine: Veracruz

(Formerly CUL 275.68) 1 Unit/0.5 hour lecture, 1.5 hours laboratory. Grade or P/NP.
Description: In this course students will explore cultural foods, historical food trends, and customs as related to gourmet, regional, national, and global cuisines. Students will prepare a variety of dishes common to the Mexican regional cuisine of Veracruz.

CUL 278.9 Puerto Rican Cuisine

(Formerly CUL 275.70) 1 Unit/0.5 hour lecture, 1.5 hours laboratory. Grade or P/NP.
Description: Cultural foods, historical food trends and customs as related to gourmet, regional, national and international cuisines. Preparation of a variety of dishes common to Puerto Rican

cuisine.

CUL 279.1 Cuban Cuisine

(Formerly CUL 275.71) 1 Unit/0.5 hour lecture, 1.5 hours laboratory. Grade or P/NP.
Description: Cultural foods, historical food trends and customs as related to gourmet, regional, national and international cuisines. Preparation of a variety of dishes common to Cuban cuisine.

CUL 279.2 Italian Cuisine: Northwestern

(Formerly CUL 275.80) 1 Unit/0.5 hour lecture, 1.5 hours laboratory. Grade or P/NP. Prerequisite: Minimum Age 18 or older. Limits on enrollment: Age 18 or older
Description: In this course students will explore cultural foods, historical food trends, and customs as related to gourmet, regional, national, and global cuisines. Students will prepare a variety of dishes common to the Northwestern Italian cuisines of Valle D'Aosta, Piedmont, Liguria. This course also includes weekly in-class food and wine sensory evaluations.

CUL 279.3 Italian Cuisine: Northern

(Formerly CUL 275.81) 1 Unit/0.5 hour lecture, 1.5 hours laboratory. Grade or P/NP. Prerequisite: Minimum Age 18 or older. Limits on enrollment: Age 18 or older
Description: In this course students will explore cultural foods, historical food trends, and customs as related to gourmet, regional, national, and global cuisines. Students will prepare a variety of dishes common to the Northern Italian cuisine of Lombardi. This course also includes weekly in-class food and wine sensory evaluations.

CUL 279.4 Italian Cuisine: Northeastern

(Formerly CUL 275.82) 1 Unit/0.5 hour lecture, 1.5 hours laboratory. Grade or P/NP. Prerequisite: Minimum Age 18 or older. Limits on enrollment: Age 18 or older
Description: In this course students will explore cultural foods, historical food trends, and

customs as related to gourmet, regional, national, and global cuisines. Students will prepare a variety of dishes common to the Northeastern Italian cuisines of Veneto, Trentino-Alto, Friuli-Venezia-Giulia. This course also includes weekly in-class food and wine sensory evaluations.

CUL 279.5 Italian Cuisine: Southern

(Formerly CUL 275.83) 1 Unit/0.5 hour lecture, 1.5 hours laboratory. Grade or P/NP. Prerequisite: Minimum Age 18 or older. Limits on enrollment: Age 18 or older
Description: In this course students will explore cultural foods, historical food trends, and customs as related to gourmet, regional, national, and global cuisines. Students will prepare a variety of dishes common to the Southern Italian cuisines of Campania, Puglia, Calabria, Sicily, Sardinia. This course also includes weekly in-class food and wine sensory evaluations.

CUL 279.6 Italian Cuisine: Eastern Central

(Formerly CUL 275.84) 1 Unit/0.5 hour lecture, 1.5 hours laboratory. Grade or P/NP. Prerequisite: Minimum Age 18 or older. Limits on enrollment: Age 18 or older
Description: In this course students will explore cultural foods, historical food trends, and customs as related to gourmet, regional, national, and global cuisines. Students will prepare a variety of dishes common to Eastern Central Italian cuisines of Emilia-Romagna and Marche. This course also includes weekly in-class food and wine sensory evaluations.

CUL 279.7 Italian Cuisine: Western Central

(Formerly CUL 275.85) 1 Unit/0.5 hour lecture, 1.5 hours laboratory. Grade or P/NP. Prerequisite: Minimum Age 18 or older. Limits on enrollment: Age 18 or older
Description: In this course students will explore cultural foods, historical food trends, and customs as related to gourmet, regional, national, and global cuisines. Students will prepare a variety of dishes common to the Western Central Italian cuisines of Tuscany, Umbria, and Lazio. This course also includes weekly in-class food and wine sensory evaluations.

Dance (DANC)

DANC 2 Survey Of Dance History

(Formerly DANCE 2) 3 Units/3 hours lecture. Grade Only. Recommended: Eligibility for ENGL 1A or EMLS 10 (formerly ESL 10) or equivalent.
Transferability: CSU;UC.
GE: *AA/AS area E;CSU area C1;IGETC area 3A*
Description: Students will learn the significance of dance as ritual and social tradition, and the development of ballet, modern, hip hop and cultural dance forms throughout the world.

DANC 3.1 Choreography I

(Formerly DANCE 3.1) 1.5 Units/0.75 hour lecture, 2.25 hours laboratory. Grade or P/NP. Recommended: Course Completion of DANCE 16.1 and DANCE 10.1.
Transferability: CSU;UC.
Description: This course focuses on the fundamentals of the choreographic process and devices, emphasizing basic principles of space, time, weight, and form. Students will learn how to choreograph dance studies applying a variety of choreographic approaches and techniques.

DANC 7 The History Of Jazz Dance

(Formerly DANCE 7) 3 Units/3 hours lecture. Grade or P/NP. Recommended: Eligibility for ENGL 1A OR EMLS 10 (formerly ESL 10) or equivalent.
Transferability: CSU;UC.
GE: *AA/AS areas E,G;CSU area C1;IGETC area 3A*
Description: In this course, jazz dance, an American dance form that originated in the African Diaspora, will be explored from its roots in African dance and the adaptations and evolution of African dances during slavery; to social dances such as the Lindy Hop; through its development in the dance studio, on stage and screen. The origins of tap dance & hip-hop will also be touched on as branches of the same roots as those of jazz dance. You will become familiar with the major contributors to jazz dance including those over-looked in the past. We will examine issues of cultural appropriation and racism in the context of the history of jazz dance in America. Finally, we will look at the status of jazz dance in the 21st century and consider perspectives on jazz dance in the context of the current socio-political climate.

DANC 10.1 Introduction To Dance Movement

(Formerly DANCE 10.1) 1.5 Units/0.75 hour lecture, 2.25 hours laboratory. Grade or P/NP.
Transferability: CSU;UC.
Description: Introductory dance class designed for the student with no prior dance experience. Basic dance skills, techniques, and general dance vocabulary common to all genres of dance will be covered.

DANC 10.2 Introduction To Dance Genres: Ballet, Modern, Jazz

(Formerly DANCE 10.2) 1.5 Units/0.75 hour lecture, 2.25 hours laboratory. Grade or P/NP.
Transferability: CSU;UC.
Description: Introductory dance class designed for the student with no dance training in the primary theatrical dance forms: ballet, modern, jazz. Will familiarize students with the unique attributes of each of these genre of dance classes and include units on each of the dance forms which will introduce the student to the basic skills, techniques, and vocabulary of these genres. Recommended prior to the beginning level in any of these dance forms.

DANC 11.1 Ballet I

(Formerly DANCE 11.1) 1.5 Units/0.75 hour lecture, 2.25 hours laboratory. Grade or P/NP.
Recommended: Course Completion of DANCE 10.1.
Transferability: CSU;UC.
Description: This course for beginning (Level I) dancers covers beginning ballet principles and skills in the areas of technique, movement, vocabulary, style, and musicality. The course also includes basic ballet aesthetics and performance skills.

DANC 11.2 Ballet II

(Formerly DANCE 11.2) 1.5 Units/0.75 hour lecture, 2.25 hours laboratory. Grade or P/NP.
Recommended: Course Completion of DANCE 11.1.
Transferability: CSU;UC.
Description: This course, for advanced-beginning (Level II) dancers with prior ballet experience,

covers advanced-beginning (Level II) ballet principles and skills in the areas of technique, movement, vocabulary, style, and musicality. The course also includes ballet aesthetics and performance skills as they pertain to advanced-beginning (Level II) ballet.

DANC 11.3 Ballet III

(Formerly DANCE 11.3) 1.5 Units/0.75 hour lecture, 2.25 hours laboratory. Grade or P/NP. Recommended: Course Completion of DANCE 11.2.
Transferability: CSU;UC.
Description: This course, for low-intermediate (Level III) dancers with prior ballet experience, covers low-intermediate (Level III) ballet principles and skills in the areas of technique, movement, vocabulary, style, and musicality. The course also includes ballet aesthetics and emphasizes performance skills as they pertain to low-intermediate (Level III) ballet.

DANC 11.4 Ballet IV

(Formerly DANCE 11.4) 1.5 Units/0.75 hour lecture, 2.25 hours laboratory. Grade or P/NP. Recommended: Course Completion of DANCE 11.3. Limits on enrollment: By audition
Transferability: CSU;UC.
Description: This course, for intermediate (Level IV) dancers with prior ballet experience, covers intermediate (Level IV) ballet principles and skills in the areas of technique, movement, vocabulary, style, and musicality. The course also includes ballet aesthetics and emphasizes performance skills as they pertain to intermediate (Level IV) ballet.

DANC 11.5 Ballet V

(Formerly DANCE 11.5) 1.5 Units/0.75 hour lecture, 2.25 hours laboratory. Grade or P/NP. Recommended: Course Completion of DANC 11.4 (or DANCE 11.4). Limits on enrollment: By audition
Transferability: CSU;UC.
Description: This course, for high-intermediate (Level V) dancers with prior ballet experience, covers high-intermediate (Level V) ballet principles and skills in the areas of technique, movement, vocabulary, style, and musicality. The course also includes ballet aesthetics and emphasizes performance skills as they pertain to high-intermediate (Level V) ballet.

DANC 11.6 Ballet VI

(Formerly DANCE 11.6) 1.5 Units/0.75 hour lecture, 2.25 hours laboratory. Grade or P/NP. Recommended: Course Completion of DANCE 11.5. Limits on enrollment: By audition
Transferability: CSU;UC.
Description: This course, for advanced (Level VI) dancers with prior ballet experience, covers advanced (Level VI) ballet principles and skills in the areas of technique, movement, vocabulary, style, and musicality. The course also includes ballet aesthetics and emphasizes performance skills as they pertain to advanced (Level VI) ballet.

DANC 13.1 Jazz Dance I

(Formerly DANCE 13.1) 1.5 Units/0.75 hour lecture, 2.25 hours laboratory. Grade or P/NP. Recommended: Course Completion of DANCE 10.1.
Transferability: CSU;UC.
Description: This course for beginning (Level I) dancers covers fundamentals of jazz dance in the areas of technique, movement vocabulary, terminology, rhythm and musicality. The course also covers beginning (Level I) jazz dance choreography and performance skills.

DANC 13.2 Jazz Dance II

(Formerly DANCE 13.2) 1.5 Units/0.75 hour lecture, 2.25 hours laboratory. Grade or P/NP. Recommended: Course Completion of DANCE 13.1.
Transferability: CSU;UC.
Description: This course, for advanced-beginning (Level II) dancers with prior jazz dance experience, focuses on advanced-beginning (Level II) jazz dance training in the areas of technique, movement vocabulary, terminology, rhythm and musicality. The course also includes advanced-beginning (Level II) jazz dance choreography and performance skills.

DANC 13.3 Jazz Dance III

(Formerly DANCE 13.3) 1.5 Units/0.75 hour lecture, 2.25 hours laboratory. Grade or P/NP. Recommended: Course Completion of DANCE 13.2.
Transferability: CSU;UC.
Description: This course for low- intermediate (Level III) dancers focuses on low- intermediate (Level III) jazz dance training in the areas of technique, movement vocabulary, terminology, rhythm and musicality. The course also includes experiences in jazz dance choreography and emphasizes performance skills. May include a performance in a dance concert.

DANC 13.4 Jazz Dance IV

(Formerly DANCE 13.4) 1.5 Units/0.75 hour lecture, 2.25 hours laboratory. Grade or P/NP. Recommended: Course Completion of DANCE 13.3.
Transferability: CSU;UC.
Description: This course for intermediate (Level IV) dancers focuses on intermediate jazz dance training in the areas of technique, movement vocabulary, terminology, rhythm and musicality. The course also emphasizes jazz dance choreography and emphasizes performance skills. May include a performance in a dance concert.

DANC 13.5 Jazz Dance V

(Formerly DANCE 13.5) 1.5 Units/0.75 hour lecture, 2.25 hours laboratory. Grade or P/NP. Recommended: Course Completion of DANCE 13.4.
Transferability: CSU;UC.
Description: This course for high-intermediate (Level V) dancers focuses on high-intermediate (Level V) jazz dance training in the areas of technique, movement vocabulary, terminology, rhythm and musicality. The course also emphasizes jazz dance choreography and emphasizes performance skills. May include a performance in a dance concert.

DANC 13.6 Jazz Dance VI

(Formerly DANCE 13.6) 1.5 Units/0.75 hour lecture, 2.25 hours laboratory. Grade or P/NP. Recommended: Course Completion of DANCE 13.5.
Transferability: CSU;UC.
Description: This course for advanced (Level VI) dancers focuses on advanced (Level VI) jazz dance training in the areas of technique, movement vocabulary, terminology, rhythm and musicality. The course also emphasizes jazz dance choreography and emphasizes performance skills. May include a performance in a dance concert.

DANC 14.1 Contemporary Dance I

(Formerly DANCE 14.1) 1.5 Units/0.75 hour lecture, 2.25 hours laboratory. Grade or P/NP. Recommended: Course Completion of DANCE 10.2.
Transferability: CSU;UC.
Description: Contemporary dance draws from ballet modern and jazz dance techniques. This beginning (Level I) course follows a dance class format including center warm-ups, progressions, and combinations. The choreography will focus on clearly displayed emotional moods and fast-moving choreographic strategies, with an emphasis on innovation and stylized movement.

DANC 14.2 Contemporary Dance II

(Formerly DANCE 14.2) 1.5 Units/0.75 hour lecture, 2.25 hours laboratory. Grade or P/NP. Recommended: Course Completion of DANCE 14.1.
Transferability: CSU;UC.
Description: Contemporary dance draws from ballet, modern, and jazz dance techniques. This Level II course follows a dance class format including center warm-ups, progressions, and combinations. The choreography focuses on interpretation of the mood of the music or the lyrics of the songs.

DANC 14.3 Contemporary Dance III

(Formerly DANCE 14.3) 1.5 Units/0.75 hour lecture, 2.25 hours laboratory. Grade or P/NP. Recommended: Course Completion of DANC 11.2 (or DANCE 11.2) and Course Completion of DANC 13.2 (or DANCE 13.2 or PE 30.1B).
Transferability: CSU;UC.
Description: Contemporary dance draws from ballet, modern, jazz, and contemporary techniques. This level III course follows a dance class format including center warm-ups, progressions, and combinations. The choreography will focus on clearly displayed emotional moods and fast-moving choreographic strategies, with an emphasis on innovation and stylized movement.

DANC 14.4 Contemporary Dance IV

(Formerly DANCE 14.4) 1.5 Units/0.75 hour lecture, 2.25 hours laboratory. Grade or P/NP. Recommended: Course Completion of DANC 14.3 (or DANCE 14.3).
Transferability: CSU;UC.
Description: Contemporary dance draws from ballet, modern, jazz, and contemporary techniques. This Level IV course follows a dance class format including center warm-ups, progressions, and combinations. The choreography will focus on clearly displayed emotional moods and fast-moving choreographic strategies, with an emphasis on innovation and stylized movement.

DANC 16.1 Modern Dance I

(Formerly DANCE 16.1) 1.5 Units/0.75 hour lecture, 2.25 hours laboratory. Grade or P/NP. Recommended: Course Completion of DANCE 10.2.
Transferability: CSU;UC.
Description: This course is for beginning (Level I) dancers with limited modern dance training. Emphasis is on beginning (Level I) modern dance skills in the areas of technique and movement vocabulary, as well as the use of space, time, and energy. This course will include basic modern dance improvisation, choreography, and performance skills.

DANC 16.2 Modern Dance II

(Formerly DANCE 16.2) 1.5 Units/0.75 hour lecture, 2.25 hours laboratory. Grade or P/NP. Recommended: Course Completion of DANCE 16.1.
Transferability: CSU;UC.
Description: This course is for advanced- beginning (Level II) dancers with some prior modern dance training, and emphasizes advanced-beginning (Level II) modern dance skills in the areas of technique and movement vocabulary, and the use of space, time, and energy. This course also includes advanced-beginning (Level II) modern dance improvisation, choreography, and performance skills.

DANC 16.3 Modern Dance III

(Formerly DANCE 16.3) 1.5 Units/0.75 hour lecture, 2.25 hours laboratory. Grade or P/NP. Recommended: Course Completion of DANC 16.2 (or DANCE 16.2).
Transferability: CSU;UC.
Description: This course is for low- intermediate (Level III) level dancers and covers low-intermediate (Level III) modern dance skills in the areas of technique and movement vocabulary. Also includes the use of space, time, and energy. This course also includes improvisation, experiences in choreography, and a focus on performance skills.

DANC 16.4 Modern Dance IV

(Formerly DANCE 16.4) 1.5 Units/0.75 hour lecture, 2.25 hours laboratory. Grade or P/NP. Recommended: Course Completion of DANCE 16.3.
Transferability: CSU;UC.
Description: This course for intermediate (Level IV) dancers covers intermediate (Level IV) modern dance skills in the areas of technique and movement vocabulary as well as the use of space, time, and energy. The course also includes improvisation, experiences in choreography, and a focus on refinement of performance skills.

DANC 16.5 Modern Dance V

(Formerly DANCE 16.5) 1.5 Units/0.75 hour lecture, 2.25 hours laboratory. Grade or P/NP. Recommended: Course Completion of DANC 16.4 (or DANCE 16.4).
Transferability: CSU;UC.
Description: This course for high- intermediate (Level V) dancers covers high- intermediate (Level V) modern dance skills in the areas of technique and movement vocabulary as well as the use of space, time, and energy. The course also includes improvisation, experiences in choreography, and a focus on refinement of performance skills.

DANC 16.6 Modern Dance VI

(Formerly DANCE 16.6) 1.5 Units/0.75 hour lecture, 2.25 hours laboratory. Grade or P/NP. Recommended: Course Completion of DANCE 16.5.
Transferability: CSU;UC.
Description: This course for advanced (Level VI) dancers covers advanced (Level VI) modern dance skills in the areas of technique and movement vocabulary as well as the use of space, time, and energy. The course also includes improvisation, experiences in choreography, and a focus on refinement of performance skills.

DANC 18.1 Rhythm Tap Dance I

(Formerly DANCE 18.1) 1.5 Units/0.75 hour lecture, 2.25 hours laboratory. Grade or P/NP.
Transferability: CSU;UC.
Description: In this course, students will develop the fundamental skills for beginning level tap dance. Students will also learn and refine the underlying foundations of tap dance techniques and terminology and continue to develop a greater understanding of both classic and rhythm tap dance. While learning to achieve greater clarity of sound and development of enhanced dynamics, tone and shading, students will gain a greater awareness of the range of steps and sounds within tap dance technique. Students will develop ankle and knee flexibility, improved overall bodily coordination, and a greater understanding of musicality in relationship to the rhythms. Students are encouraged to explore their unique individuality through tap combinations while gaining confidence and attempting new challenges. Students will be required to wear tap shoes for this class.
4 Times in any Comb of Levels

DANC 21.1 Hip Hop/Funk I

(Formerly DANCE 21.1) 1.5 Units/0.75 hour lecture, 2.25 hours laboratory. Grade or P/NP. Recommended: Course Completion of DANCE 10.1.
Transferability: CSU;UC.
Description: This course will introduce students to the fundamentals (Level I) of the hip hop/funk dance style derived from the current dance vernacular and culture. Classes will include warm-up exercises, isolations, floor stretches, and strengthening specific to the hip hop/funk style of dance. This course will also include locomotor movements ("across-the-floor") and center combinations.

DANC 21.2 Hip Hop/Funk II

(Formerly DANCE 21.2) 1.5 Units/0.75 hour lecture, 2.25 hours laboratory. Grade or P/NP. Recommended: Course Completion of DANCE 21.1.
Transferability: CSU;UC.
Description: This advanced-beginning (Level II) hip hop/ funk course will allow students to continue the study of hip hop/funk dance as it applies to technique, movement vocabulary, terminology, rhythm and musicality. This class incorporates styles and choreography used in the current dance vernacular and culture.

DANC 21.3 Hip Hop/Funk III

(Formerly DANCE 21.3) 1.5 Units/0.75 hour lecture, 2.25 hours laboratory. Grade or P/NP. Recommended: Course Completion of DANCE 21.2.
Transferability: CSU;UC.
Description: This low-intermediate (Level III) hip hop/ funk course will allow students to continue the study of hip hop/funk dance as it applies to technique, movement vocabulary, terminology, rhythm and musicality. This class incorporates styles and choreography used in the current dance vernacular and culture.

DANC 21.4 Hip Hop/Funk IV

(Formerly DANCE 21.4) 1.5 Units/0.75 hour lecture, 2.25 hours laboratory. Grade or P/NP. Recommended: Course Completion of DANCE 21.3.
Transferability: CSU;UC.
Description: This intermediate (Level IV) hip hop/ funk course will allow students to continue the study of hip hop/funk dance as it applies to technique, movement vocabulary, terminology, rhythm and musicality. This class incorporates styles and choreography used in the current dance vernacular and culture.

DANC 21.5 Hip Hop/Funk V

(Formerly DANCE 21.5) 1.5 Units/0.75 hour lecture, 2.25 hours laboratory. Grade or P/NP. Recommended: Course Completion of DANCE 21.4.
Transferability: CSU;UC.
Description: This high- intermediate (Level V) hip hop/funk course will allow students to continue the study of hip hop/funk dance as it applies to technique, movement vocabulary, terminology, rhythm and musicality. This class incorporates styles and choreography used in the current dance vernacular and culture.

DANC 21.6 Hip Hop/Funk VI

(Formerly DANCE 21.6) 1.5 Units/0.75 hour lecture, 2.25 hours laboratory. Grade or P/NP. Recommended: Course Completion of DANC 21.5 (or DANCE 21.5).
Transferability: CSU;UC.
Description: This advanced (Level VI) hip hop/funk course will allow students to continue the study of hip hop/funk dance as it applies to technique, movement vocabulary, terminology, rhythm and musicality. This class incorporates styles and choreography used in the current dance vernacular and culture.

DANC 27 Dance Production: Experience

(Formerly DANCE 27) 2 Units/6 hours laboratory. Grade or P/NP. Prerequisite: Concurrent Enrollment in THAR 11.8. Recommended: Course Completion of DANCE 11.3, DANCE 13.3, DANCE 16.3 OR DANCE 21.3. Limits on enrollment: By Audition
Transferability: CSU;UC.
Description: In this course, students will rehearse and prepare to perform faculty and student-choreographed dances for the annual dance performance.The focus is on developing technical and performance skills, as well as a professional work ethic in relation to rehearsing and practicing choreography. The course will serve as an introduction to future choreographic opportunities within the dance program.
4 Enrollments Total

DANC 28 Choreography For Performance

(Formerly DANCE 28) 2 Units/6 hours laboratory. Grade or P/NP. Prerequisite: Concurrent Enrollment in THAR 11.8. Recommended: Course Completion of DANCE 3.1 and DANCE 27. Limits on enrollment: By audition
Transferability: CSU;UC.
Description: Intermediate to advanced dance students will develop choreography from initial concept through completion and performance. Students will conduct rehearsals, receive feedback on choreography, show their work, and prepare to present dances in the annual dance production. Students in this course may also perform in dances choreographed by fellow students.
4 Enrollments Total

DANC 29 Dance Performance And Touring Company

(Formerly DANCE 29) 2 Units/6 hours by arrangement. Grade or P/NP. Recommended: Course Completion of DANCE 11.3, DANCE 13.3, DANCE 16.3 OR DANCE 21.3. For choreographers completion of DANCE 3.1. Limits on enrollment: By Audition Only
Transferability: CSU;UC.
Description: For the intermediate through advanced dance student, the Dance Performance and Touring Company class provides an experience of dancing and touring with a pre-professional dance company. Collaboratively the faculty and class/company members create a short theme-based performance, designed to increase audience appreciation of dance as an art form. Students

develop their own choreography and perform both student and faculty pieces in a variety of venues focusing on performance in K-12 settings and community dance performances.
4 Enrollments Total

DANC 32 Dance Repertory

(Formerly DANCE 32) 1.5 Units/4.5 hours by arrangement. Grade or P/NP. Limits on enrollment: By audition
Transferability: CSU;UC.
Description: In this class, intermediate through advanced dancers will rehearse and practice one or more faculty-choreographed concert pieces. Each piece may be a work from the repertory of the choreographer or may be a new work set on the dancers.
4 Enrollments Total

DANC 35 Dance Improvisation Techniques

(Formerly DANCE 35) 1.5 Units/0.75 hour lecture, 2.25 hours laboratory. Grade or P/NP. Recommended: Course Completion of DANCE 10.1.
Transferability: CSU;UC.
Description: In Dance Improvisation, students will focus on exploration of the aesthetic dance elements of space, time and energy and is designed to train the mind and body to respond and explore individual movement experiences. Dance improvisation can be structured in solo, duet and group improvisations, and is for dancers of all levels of technique and movement interests.
4 Enrollments Total

DANC 37.1 Ballroom Dance I

(Formerly DANCE 37.1) 1 Unit/2 hours laboratory. Grade or P/NP. Recommended: Course Completion of DANCE 10.1.
Transferability: CSU;UC.
Description: This course establishes a solid foundation in ballroom dance technique and basic skills. Dances may include: foxtrot, waltz, swing, and cha cha, with possible introduction to other ballroom dances and/or Latin dances.

DANC 37.2 Ballroom Dance II

(Formerly DANCE 37.2) 1 Unit/2 hours laboratory. Grade or P/NP. Recommended: Course Completion of DANCE 37.1.
Transferability: CSU;UC.
Description: Students will continue to learn the fundamentals of social ballroom dance. Students will demonstrate skills, technique, and step patterns of greater complexity in foxtrot, waltz, cha cha, and swing. Students will also be introduced to the basic skills and patterns of rumba, samba, tango, and Viennese waltz.

DANC 47 Dances Of The African Diaspora I

(Formerly DANCE 47) 1-2 Units/Up to 0.75 hour lecture, 2.25 hours laboratory. Grade or P/NP.
Transferability: CSU;UC.
Description: This course will introduce students to African Diaspora dance, specifically the history, technique and performance of various styles of African Dance from the Caribbean, Haiti, Senegal, Guinea, Nigera and the Congo regions of Africa. This course will emphasize musicality and the introduction of percussive rhythms as well as increase students' endurance, coordination, agility and flexibility.
4 Enrollments Total

DANC 61.1 Dance Conditioning And Somatic Practices I

(Formerly DANCE 61.1) 1.5 Units/0.75 hour lecture, 2.25 hours laboratory. Grade or P/NP.
Transferability: CSU.
Description: Students will learn various types of introductory level stretching, strengthening, and body alignment exercises for dance. This course combines techniques and skills from various body therapy programs (e.g., Feldenkrais, Laban Somatic Movement, floor Barre and Gyrokinesis) to enhance student's flexibility and strength.

DANC 61.2 Dance Conditioning And Somatic Practices II

(Formerly DANCE 61.2) 1.5 Units/0.75 hour lecture, 2.25 hours laboratory. Grade or P/NP.
Transferability: CSU.
Description: Students will learn various types of beginning-level stretching, strengthening, and body alignment exercises for dance. This course combines techniques and skills from various body therapy programs (e.g., Feldenkrais, Laban Somatic Movement, Floor Barre and Gyrokinesis) to enhance student's flexibility and strength.

DANC 61.3 Dance Conditioning And Somatic Practices III

(Formerly DANCE 61.3) 1.5 Units/0.75 hour lecture, 2.25 hours laboratory. Grade or P/NP.
Transferability: CSU.
Description: Students will learn various types of intermediate-level stretching, strengthening, and body alignment exercises for dance. This course combines techniques and skills from various body therapy programs (e.g., Feldenkrais, Laban Somatic Movement, floor Barre and Gyrokinesis) to enhance student's flexibility and strength.

DANC 61.4 Dance Conditioning And Somatic Practices IV

(Formerly DANCE 61.4) 1.5 Units/0.75 hour lecture, 2.25 hours laboratory. Grade or P/NP.
Transferability: CSU.
Description: Students will learn various types of advanced-level stretching, strengthening, and body alignment exercises for dance. This course combines techniques and skills from various body therapy programs (e.g., Feldenkrais, Laban Somatic Movement, floor Barre and Gyrokinesis) to enhance student's flexibility and strength.

DANC 88.1 Latin Dance I

(Formerly DANCE 88.1) 1 Unit/0.5 hour lecture, 1.5 hours laboratory. Grade or P/NP. Recommended: Course Completion of DANCE 10.1.
Transferability: CSU.

Description: This course establishes basic knowledge of Latin dances. Practice of basic Salsa, Bachata, Meringue, Cha Cha and other Latin dance techniques will be covered.

DANC 88.2 Latin Dance II

(Formerly DANCE 88.2) 1 Unit/0.5 hour lecture, 1.5 hours laboratory. Grade or P/NP. Recommended: Course Completion of DANC 88.1 (or DANCE 88.1).
Transferability: CSU.
Description: This course establishes an intermediate level knowledge of Latin dances. Practice of intermediate level Salsa, Bachata, Meringue, Cha Cha and other Latin dance techniques will be covered.

DANC 88.3 Latin Dance III

(Formerly DANCE 88.3) 1 Unit/0.5 hour lecture, 1.5 hours laboratory. Grade or P/NP. Recommended: Course Completion of DANC 88.2 (or DANCE 88.2).
Transferability: CSU.
Description: This course establishes a high-intermediate level knowledge of Latin Dances. Practice of high-intermediate level Salsa, Bachata, Meringue, Cha Cha and other Latin dance techniques will be covered.

DANC 88.4 Latin Dance IV

(Formerly DANCE 88.4) 1 Unit/0.5 hour lecture, 1.5 hours laboratory. Grade or P/NP. Recommended: Course Completion of DANC 88.3 (or DANCE 88.3).
Transferability: CSU.
Description: This course establishes an advanced level knowledge of Latin Dances. Practice of advanced level Salsa, Bachata, Meringue, Cha Cha and other Latin dance techniques will be covered.

DANC 150 Teaching Dance Techniques

(Formerly DANCE 150) 1 Unit/3 hours laboratory. Grade or P/NP. Limits on enrollment: Students enrolling in this class must have prior approval from the supervising faculty member.
Description: The course will cover the fundamental philosophies, techniques and methods for developing progressions and programs in dance instruction. Special attention will on how to successfully assist an instructor in a dance technique class in order to optimize learning experiences. Student will assist faculty in a classroom environment for a semester.

Dietetic Technology (DIET)

DIET 107 Dietetic Technician 1: Lecture

(Formerly DIET 107.1) 1 Unit/1 hour lecture. Grade Only. Prerequisite: Course Completion of DIET 70 (OR FDNT 70), DIET 50, DIET 176, DIET 191, PHYZ 58, DIET 176L; AND Concurrent Enrollment in DIET 107L.
Description: Application of nutrition and dietetics concepts to development of entry-level skills and competencies for the Dietetic Technician, Registered (DTR), in inpatient food and nutrition settings, including both acute care and long-term care, as required by the Accreditation Council for Education in Nutrition and Dietetics (ACEND).

DIET 107L Dietetic Technician 1: Supervised Field Experience

(Formerly DIET 107.1L) 4 Units/12 hours by arrangement. Grade Only. Prerequisite: Course Completion of DIET 70 (OR FDNT 70), DIET 50, DIET 176, DIET 176L, DIET 191, and PHYZ 58. Concurrent enrollment in DIET 107. Limits on enrollment: Students must have the following immunizations: MMR, Varicella-Zoster, Tetanus or TDAP, PPD (2 tests completed, one week apart), Rubella, and Hepatitis B (students must have completed the first two doses prior to starting clinical), and flu shot. Students must pass a background clearance.
Description: The course includes supervised field experience (SFE) where students perform entry-level skills and competencies for the Dietetic Technician, Registered (DTR) in inpatient food and nutrition settings, including both acute care and long-term care.

DIET 108 Dietetic Technician 2: Lecture

(Formerly DIET 107.2) 1 Unit/1 hour lecture. Grade Only. Prerequisite: Course Completion of DIET 70 (OR FDNT 70), DIET 50, DIET 176, DIET 176L, DIET 191; AND Concurrent Enrollment in DIET 108L..
Description: Application of nutrition and dietetics concepts to development of entry-level skills and competencies for the Dietetic Technician, Registered (DTR), in community nutrition settings, as required by the Accreditation Council for Education in Nutrition and Dietetics (ACEND).

DIET 108L Dietetic Technician 2: Supervised Field Experience

(Formerly DIET 107.2L) 4 Units/12 hours by arrangement. Grade Only. Prerequisite: Course Completion of DIET 70 (OR FDNT 70), DIET 50, DIET 176, DIET 176L, and DIET 191. Concurrent enrollment in DIET 108.. Limits on enrollment: Students must pass a background clearance.
Description: The course includes supervised field experience (SFE) where students perform entry-level skills and competencies for the Dietetic Technician, Registered (DTR) in community nutrition settings.

Disability Resources Department (DRD)

DRD 370A Introduction To College And Career Preparation 1

(Formerly DRD 370.1A) 1.5 Units/1.5 hours lecture. Grade or P/NP.
Description: This course addresses career preparation strategies and resources for students with disabilities. Students will identify opportunities for involvement in campus and community activities, and career technical education.

DRD 370B Introduction To College And Career Preparation 2

(Formerly DRD 370.1B) 1.5 Units/1.5 hours lecture. Grade or P/NP. Prerequisite: Course Completion of DRD 370A (or DRD 370.1A).
Description: Students with disabilities will develop a career goal and an academic plan. Students will learn about opportunities for involvement in campus activities and career education.

DRD 370C Career Development And Work Experience 1

(Formerly DRD 370.2A) 1 Unit/1 hour lecture. Grade or P/NP. Prerequisite: Course Completion of DRD 370B (or DRD 370.1B).
Description: Students with disabilities will identify appropriate volunteer and paid work experience opportunities in both on and off campus settings. Students will be supported in attending campus, community, and career education opportunities and activities.

DRD 370D Career Development And Work Experience 2

(Formerly DRD 370.2B) 1 Unit/1 hour lecture. Grade or P/NP. Prerequisite: Course Completion of DRD 370C (or DRD 370.2A).
Description: Students with disabilities will develop work experience and job search strategies. Students will be supported in participating in campus, community, and career education opportunities and activities.

DRD 370E Transition To Employment 1

(Formerly DRD 370.3A) 1 Unit/1 hour lecture. Grade or P/NP. Prerequisite: Course Completion of DRD 370D (or DRD 370.2B).
Description: Students with disabilities will develop a plan for on-the-job support and disability management in the workplace. Students will initiate the planning of a campus and/or community event or activity.

DRD 370F Transition To Employment 2

(Formerly DRD 370.3B) 1 Unit/1 hour lecture. Grade or P/NP. Prerequisite: Course Completion of DRD 370E (or DRD 370.3A).
Description: This course addresses students with disabilities transition to employment from college and the implementation of their plan for on-the-job support. Students will implement and host a campus or community event or activity.

Earth And Space Science (ERTH)

ERTH 49 Independent Study In Earth Sciences

(Formerly ERTHS 49) 1-3 Units/Up to 9 hours by arrangement. Grade Only. Limits on enrollment: Approval of the project proposal (including a written description of project objectives and methods) by sponsoring faculty, Department Chair, and Supervising Administrator.
Transferability: CSU;UC.
Description: In this course, students will conduct independent study in an Earth Science, Environmental, or Astronomy related discipline by literature, field, or laboratory research. UC determines credit AFTER transfer; not counted for admission. (See a counselor for details.)

ERTH 67 STEM Research: Principles, Methods And Practices

*(Formerly ERTHS 67) 2 Units/2 hours lecture. Grade or P/NP. Prerequisite: Course Completion of BIO 10 OR CHEM 42 OR ENGR 10 OR MATH 25 OR MATH 58 OR MATH 27 or higher (MATH); or AB705 placement into **Math Tier 1 or higher (https://assessment.santarosa.edu/math-placement-calculations)**. Recommended: Eligibility for ENGL 1A or equivalent.*
Transferability: CSU.
Description: In this course, students majoring in Science, Technology, Engineering, and Mathematics (STEM) will be introduced to scientific research principles needed to understand the skills required for careers that include elements of research practice. The course explores the

scientific method, how research is defined, creation of knowledge, effective experiment design, and components that include principles of data recording, formulating and testing of hypotheses, communication of results, venues of dissemination, and the process of peer review.

ERTH 85.1 Pepperwood Natural History: Physical Environment

(Formerly ERTHS 85.1) 2 Units/1.5 hours lecture, 1.5 hours laboratory. Grade or P/NP. Recommended: Eligibility for ENGL 1A or equivalent or appropriate placement based on AB705 mandates.
Transferability: CSU.
Description: A survey of the natural history of the Pepperwood Preserve, emphasizing earth sciences and native cultures (offered Fall semester only). Laboratory hours are primarily in the field and will include hiking over uneven terrain. This course (along with BIO/ERTHS 85.2) is a component of the Pepperwood Preserve Steward training program.

ERTH 85.2 Pepperwood Natural History- Biotic Environment

(Formerly ERTHS 85.2) 2 Units/1.5 hours lecture, 1.5 hours laboratory. Grade or P/NP. Recommended: Eligibility for ENGL 1A or equivalent or appropriate placement based on AB705 mandates.
Transferability: CSU.
Description: A survey of the natural history of the Pepperwood Preserve, emphasizing the flora, fauna, and ecology (offered Spring semester only). Laboratory hours are primarily in the field and will include hiking over uneven terrain. This course (along with BIO/ERTHS 85.1) is a component of the Pepperwood Preserve Steward training program.

Emergency Medical Care (EMC)

EMC 103 Emergency Medical Technician

7.5 Units/6 hours lecture, 2 hours laboratory, 3 hours by arrangement. Grade Only. Prerequisite: Course Completion of EMC 100 and Minimum Age 18 or older. Recommended: Eligibility for ENGL C1000 or EMLS 10 or equivalent or appropriate placement based on AB705 mandates.. Limits on enrollment:

Student must be at least 18 years of age and pass DOJ/FBI Live Scan background check. Student must have current certification in American Heart Association Health Care Provider CPR. Required immunizations in accordance with standard health care guidelines.
Description: Basic level course primarily designed to meet the California State Emergency Medical Services Authority (EMSA) requirements for the Emergency Medical Technician who functions on an operational ambulance. Students will apply principles of anatomy, physiology and communications as they relate to the assessment of the sick and injured and rendering pre-hospital basic life support. Students will apply the above knowledge to develop manipulative skills necessary to the practice of an Emergency Medical Technician. Students are required to attend the minimum number of hours required by California Title 22; this includes the required weekend activities. Students must be 18 years of age by first class meeting. Students must clear a criminal background check through Livescan (DOJ/FBI). Students must have current immunizations in accordance with state healthcare guidelines. Course required for California EMT certification.

Entrepreneurship (ESHP)

ESHP 101 Innovation

(Formerly ESHIP 101) 3 Units/3 hours lecture. Grade Only. Recommended: Course Eligibility for BMG 53 OR Course Eligibility for BGN 100.
Description: Students will evaluate the entrepreneurial skills, tools, and techniques to support brainstorming and creativity. They will also assess the methodology behind the inception and growth of ideas, concepts, innovations. Additionally, students will apply social and cultural insights to creative inspiration, product development, idea generation, and venture creation.

ESHP 106 Venture Launch

(Formerly ESHIP 106) 3 Units/3 hours lecture. Grade Only. Recommended: Eligibility for ENGL 100 or ESL 100 and Course Completion of ESHP 101 (or ESHIP 101).
Description: Apply the entrepreneurial decision-making process and the lean launch / customer discovery process to the real-world development and assessment of new opportunities, business models, and ventures.

ESHP 115 Financial Basics And Cash Flow

(Formerly ESHIP 115) 1.5 Units/1.5 hours lecture. Grade or P/NP.
Description: Students will be introduced to overall financial basics needed to run businesses. Topics include orientation to financial reports, cash flow management, forecasting, financial recordkeeping needed for tax reporting, break-even analysis, and how to read financial results to make decisions.

ESHP 116 Ethics, Responsibility, And Sustainability

(Formerly ESHIP 116) 1.5 Units/1.5 hours lecture. Grade Only. Recommended: Eligibility for ENGL 100 OR EMLS 100 (formerly ESL 100) or equivalent.
Description: Introduces students to ways to promote responsible corporate behavior by focusing on the social, ethical, and environmental impacts of business activities, while distinguishing the issues, motivations, and strategies unique to short-term profitability and long-term sustainability.

ESHP 117 Communications For Start-Ups

(Formerly ESHIP 117) 1.5 Units/1.5 hours lecture. Grade Only. Recommended: Eligibility for ENGL 100 OR EMLS 100 (formerly ESL 100) or equivalent.
Description: Introduces students to a wide spectrum of communications. Investigates how to successfully communicate concepts and goals various stakeholders and influencers throughout the product life cycle.

Environmental Studies (ENST)

ENST 40 Environmental Forum

(Formerly ENVST 40) 1 Unit/1 hour lecture. Grade or P/NP. Recommended: Eligibility for ENGL 1A or equivalent or appropriate placement based on AB705 mandates.
Transferability: CSU;UC.
Description: A series of lectures, readings, and classroom discussions on topics of environmental concern including an introduction to the field of environmental studies, four to six guest lectures on various environmental topics, and an introduction to employment opportunities within the field. Presentations given by guest lecturers. Topics change from semester to semester. UC determines credit AFTER transfer; not counted for admission. (See a counselor for details.)

Equine Science (EQSC)

EQSC 25 Equine Science

(Formerly EQSCI 25) 3 Units/2 hours lecture, 3 hours laboratory. Grade Only. Recommended: Eligibility for ENGL 1A or equivalent or appropriate placement based on AB705 mandates.
Transferability: CSU;UC.
C-ID: AG - AS 116L
Description: A survey of the equine industry. Selection, feeding, breeding, facilities, handling and diseases of horses will be emphasized to ensure scientifically based management decisions.

EQSC 60 Equine Anatomy And Physiology

(Formerly EQSCI 60) 3 Units/3 hours lecture. Grade or P/NP. Recommended: Eligibility for ENGL 100 or ESL 100.
Transferability: CSU.
Description: This course investigates the gross anatomy and physiology of the horse. All the major body organs will be studied in relation to their function in the horse.

EQSC 80 Equine And Stable Management

(Formerly EQSCI 80) 3 Units/3 hours lecture. Grade or P/NP. Recommended: Eligibility for ENGL 100 OR EMLS 100 (formerly ESL 100) or equivalent; and Course Completion of EQSCI 25.
Transferability: CSU.
Description: This course will provide students an understanding of management considerations to be better prepared for running and/or managing an equine enterprise. Topics covered will be: horse facilities; health care; equipment and tack; trailering horses; conditioning; pasture management; and managing the stalled horse. Field trips are an integral part of this course.

EQSC 101 Horse Handling Skills

(Formerly EQSCI 101) 1.5 Units/1 hour lecture, 1.5 hours laboratory. Grade or P/NP. Recommended: Eligibility for ENGL 100 OR EMLS 100 (formerly ESL 100) or appropriate placement based on AB705 mandates.
Description: Introduction to the fundamentals of horse handling. Covers horse behavioral patterns and safe handling skills, such as lunging and round pen training. This course also explores safety as it relates to grooming, saddling, bridling and interpreting equine behavior.

EQSC 110 Equine Nutrition

(Formerly EQSCI 110) 1 Unit/1 hour lecture. Grade or P/NP. Recommended: Eligibility for ENGL 100 or ESL 100.
Description: In this course, students will learn how to develop a horse feeding program with regard to horse type, level of activity, available feedstuffs, cost factors and basic nutritional requirements. This course will cover feeding for maintenance, growth and reproduction as well as feeding methods.

EQSC 170 Farrier Science

(Formerly EQSCI 170) 3 Units/3 hours lecture. Grade or P/NP. Recommended: Eligibility for ENGL 100 or ESL 100.
Description: Basic anatomy and physiology of the horse's limbs and feet. Causes, treatment and

prevention of common lameness problems, horseshoeing terminology, and guidelines for assessing proper horseshoeing and hoof trimming.

Ethnic Studies (ETHS)

ETHS 20 Introduction To Ethnic Studies

(Formerly ETHST 20) 3 Units/3 hours lecture. Grade or P/NP.
Transferability: CSU;UC.
GE: *AA/AS area G;CSU area F*
Description: This course is an introduction to Ethnic Studies. The students will examine the cultural, economic, legal and environmental conditions under which different ethnic groups have made a home in America. The term “ethnic” is reframed to explicitly include white colonists and settlers in order to examine the legacy of colonialism, economic oppression and white supremacy against Indigenous peoples, non-white settlers, immigrants and refugees. Students will study key figures, moments and movements in multi-ethnic conflict; cooperation and solidarity are examined to illustrate the strength and influence of the people, old and new, who made, and are remaking America.

ETHS 21 Introduction To African-American Studies

(Formerly ETHST 21) 3 Units/3 hours lecture. Grade or P/NP.
Transferability: CSU;UC.
GE: *AA/AS area G;CSU area F*
Description: This Ethnic Studies course is an introduction to African-American Studies centered on black lives and experiences. Drawing from the humanities, the performing arts, the social sciences and cinema, students will examine the profound contributions of African-American cultures that are central to America. This multidisciplinary course approaches African-American Studies as simultaneously authentically American while also embedded with a global black diaspora stretching from the Caribbean to Europe to Asia. Students will use an ethnic studies lens

to examine themes like black resistance, white supremacy, large-scale migration and multiracial coalition building are examined to illustrate the multifaceted dimensions of African-American cultures and black lives, inside and outside of America.

ETHS 22 Introduction To Asian American Studies

(Formerly ETHST 22) 3 Units/3 hours lecture. Grade or P/NP.
Transferability: CSU;UC.
GE: *AA/AS area G;CSU area F*
Description: While Asian Americans are often seen as forever-foreigners, they are inextricably woven into the fabric of the United States. Students will learn the diverse and complex experiences and origins of Asian Americans; this course will explore the epistemologies, intersectional identities, histories, and societal impact of Americans of East Asian, Pacific Islander, South Asian, and Southeast Asian descent.

ETHS 23 Introduction To Chicanx And Latinx Studies

(Formerly ETHST 23) 3 Units/3 hours lecture. Grade or P/NP. Recommended: Eligibility for ENGL 1A or equivalent.
Transferability: CSU;UC.
GE: *AA/AS area G;CSU area F*
Description: In this Ethnic Studies course, students will study the Chicanx and Latinx communities and cultures in U.S. society from Indigenous civilizations to the present. Chicanx and Latinx contributions to U.S. society are examined by using an ethnic studies lens and interdisciplinary approach, including social and behavioral sciences, humanities, literature, art, and music.

ETHS 24 Introduction To Native American Studies

(Formerly ETHST 24) 3 Units/3 hours lecture. Grade or P/NP. Recommended: Eligibility for ENGL 1A or equivalent.
Transferability: CSU;UC.
GE: *AA/AS area G;CSU area F*
Description: American Indian cultures in North America are studied from early cultures to contemporary society. Students will use a cross-disciplinary approach to examine applicable

methods and theories that inform the distinct cultural and political organization, analyze and articulate concepts such as race, ethnicity, equity, ethnocentrism, self-determination, liberation, and settler colonialism by applying theory and knowledge produced by Native Americans.

ETHS 25 The American Indian And The U.S. Political System

(Formerly ETHST 25) 3 Units/3 hours lecture. Grade or P/NP. Recommended: Eligibility for ENGL 1A or equivalent.
Transferability: CSU;UC.
GE: *AA/AS area G;CSU area F*
Description: This Ethnic Studies course surveys the role of American Indian people in the United States and state political systems, institutions, and legal precedent. Students will use an ethnic studies lens to examine tribal nations' government political structures and functions from pre-contact through settler colonialism to contemporary times, as well as analysis of Federal Indian Policy and leading issues such as, but not limited to, sovereignty, tribal citizenship, and identify that affect American Indian people and Native nations.

ETHS 26 The Original Californians

(Formerly ETHST 26) 3 Units/3 hours lecture. Grade or P/NP. Recommended: Eligibility for ENGL 1A or equivalent.
Transferability: CSU;UC.
GE: *AA/AS area G;CSU area F*
Description: This Ethnic Studies course will study Native people of California: their origin, language, arts, customs, religion, folklore, and music. In this course students will use an ethnic studies lens to develop a dynamic comparative grid, focusing on the persistence of tribal identities and evolution of socio-economic changes, tribal and inter-tribal cultural practices over time.

ETHS 27 American Indians Today

(Formerly ETHST 27) 3 Units/3 hours lecture. Grade or P/NP. Recommended: Eligibility for ENGL 1A or equivalent.
Transferability: CSU;UC.
GE: *AA/AS area G;CSU area F*

Description: Students will study the development of a greater sensitivity to the American Indian through analysis of ethnocentrism, racialization, and colonialism exhibited in contemporary American pluralistic society. This will be done through the analysis of stereotyping, history, cultural practice, and contemporary issues.

Film And Media Arts (FMA)

FMA 4 Introduction To Mass Communication

(Formerly MEDIA 4) 3 Units/3 hours lecture. Grade or P/NP. Recommended: Eligibility for ENGL 1A.
Transferability: CSU;UC.
C-ID: JOUR 100
GE: *AA/AS area E;CSU area C1;IGETC area 3A*
Description: Overview of the history, structure, function and influence of print, electronic, and digital media and their support industries.

FMA 6 Media, Culture, And Identity

(Formerly MEDIA 6) 3 Units/3 hours lecture. Grade or P/NP. Recommended: Eligibility for ENGL 1A or equivalent.
Transferability: CSU;UC.
GE: *AA/AS areas D,E,G;CSU areas C2,D;IGETC areas 3B,4*
Description: This course examines the impact media has on perceptions of race, class, gender, and sexuality in America. Students will investigate the origins of cultural stereotypes as well as the complexities of representing various American cultures in the media. Particular attention will be paid to women and minority mediamakers.

FMA 10 Film Appreciation

(Formerly MEDIA 10) 4 Units/4 hours lecture. Grade or P/NP. Recommended: Eligibility for ENGL 1A or equivalent.
Transferability: CSU;UC.
GE: *AA/AS area E;CSU area C1;IGETC area 3A*
Description: Students will be introduced to the language and technology of filmmaking through the examination of great films and filmmakers. The course features a broad range of domestic and international cinema and investigates the culture, politics, and social histories of the periods in which the films were produced. The students become more aware of the complexity of film art, more sensitive to its nuances, textures, and rhythms, and more perceptive in reading its multilayered blend of image, sound, and motion.

FMA 14 Early Film History

(Formerly MEDIA 14) 4 Units/4 hours lecture. Grade or P/NP. Recommended: Eligibility for ENGL 1A or equivalent and Course Completion of FMA 10 (or MEDIA 10).
Transferability: CSU;UC.
GE: *AA/AS area E;CSU area C1;IGETC area 3A*
Description: A survey of international film history from pre-cinema machines to the 1950s with emphasis upon D.W. Griffith, German Expressionism, Soviet Montage, film genres, and the Hollywood Studio System. The course will also cover the historical evolution of the narrative form, as well as the development of formal devices such as the shot, mise-en-scène, editing, and sound design.

FMA 15 Modern Film History

(Formerly MEDIA 15) 4 Units/4 hours lecture. Grade or P/NP. Recommended: Eligibility for ENGL 1A or equivalent and Course Completion of MEDIA 10 and MEDIA 14.
Transferability: CSU;UC.
GE: *AA/AS area E;CSU area C1;IGETC area 3A*
Description: A survey of international film history from the 1950s to the present with emphasis on the New Waves and the New Hollywood. The course will also cover the historical evolution of the narrative form, as well as development of formal devices such as shot, mise-en-scene, editing, and sound design.

FMA 17 Contemporary World Cinema

(Formerly MEDIA 17) 4 Units/4 hours lecture. Grade or P/NP. Recommended: Eligibility for ENGL 1A or equivalent.
Transferability: CSU;UC.
GE: *AA/AS areas E,H;CSU areas C1,C2;IGETC areas 3A,3B*
Description: A survey of contemporary world cinema as art, business, technology, and cultural artifact. Students will utilize various critical methodologies for analyzing and interpreting the work of notable film artists, current international film movements and genres, and transnational and globalized media developments.

FMA 18 Audio For Film Production

(Formerly MEDIA 18) 3 Units/3 hours lecture. Grade or P/NP.
Transferability: CSU;UC.
Description: An introductory course for visual storytellers examining the art and science of audio for digital film & video production. Students will learn the basic concepts of recording audio for visual media, including: microphone placement, recording standards, and mixing. Students will study and have access to a variety of audio production equipment, including a range of microphones, audio recorders and post-production applications, including Adobe Premiere. The successful student will be able to execute proper audio production techniques for a variety of film & video production applications and technologies.

FMA 19 Multi-Camera Studio Production

(Formerly MEDIA 19) 4 Units/3 hours lecture, 3 hours laboratory. Grade or P/NP. Recommended: Course Completion or Concurrent Enrollment in FMA 18 (or MEDIA 18 or MEDIA 51).
Transferability: CSU;UC.
Description: This course introduces students to the studio production environment. Live multi-camera formats will be studied in theory and in practice as participants create original content.

FMA 20 Introduction To Digital Filmmaking

(Formerly MEDIA 20) 4 Units/3 hours lecture, 3 hours laboratory. Grade or P/NP. Recommended: Concurrent Enrollment in CS 74.22 and MEDIA 10 and MEDIA 18.
Transferability: CSU;UC.
Description: Students will receive an intensive introduction to the fundamentals of digital filmmaking, including: writing and structuring a story, developing a shooting script, basic camera, sound and lighting techniques, editing, and post-production processes. Students will develop the basic skills to work as a member of a production crew.

FMA 21 Intermediate Digital Filmmaking

(Formerly MEDIA 21) 4 Units/3 hours lecture, 3 hours laboratory. Grade or P/NP. Prerequisite: Course Completion of FMA 20 (or MEDIA 20).
Transferability: CSU;UC.
Description: An examination of the science and art of digital pre-production, production and post-production. Students will write short film scripts, plan and execute shoots using single camera production techniques, edit picture and sound, and learn how to package and market films for festivals and distribution. Students will develop more advanced skills in digital filmmaking such as directing actors and genre lighting.

FMA 22 Screenwriting

(Formerly MEDIA 22) 3 Units/3 hours lecture. Grade or P/NP. Prerequisite: Course Completion of ENGL 100 or EMLS 100 (formerly ESL 100) or higher (V8). Recommended: Course Completion of FMA 10 (or MEDIA 10).
Transferability: CSU;UC.
Description: An introduction to the fundamentals of screenwriting, including story structure, character development, dialogue, plotting, and formatting as they are used in creating scripts for film and television.

FMA 44 Media Criticism

(Formerly MEDIA 44) 3 Units/3 hours lecture. Grade or P/NP. Recommended: Eligibility for ENGL 1A or equivalent.
Transferability: CSU;UC.
GE: *AA/AS areas D,E;CSU areas C1,D;IGETC areas 3A,4*
Description: An introduction to the critical analysis of mediated texts with an emphasis on film, television, music, advertising, social media, video games, and new media. Students will explore and apply the core concepts of media theory and methods in an attempt to better understand the relationship between media, culture, and society.

FMA 55 Cinematography And Visual Storytelling (RVPA)

(Formerly MEDIA 55) 3 Units/3 hours lecture. Grade or P/NP.
Transferability: CSU.
Description: In this course, students will explore visual storytelling methods from script to screen: script analysis from pragmatic to aesthetic perspectives, cinematography, lighting, and art direction techniques. This is a Regional Virtual Production Academy (RVPA) course that is not offered at SRJC but is available through one or more of the other five participating colleges of the RVPA collaborative program. Learn more about the RVPA at https://cs.santarosa.edu/vp
No Repeats

FMA 123 Intermediate Screenwriting

(Formerly MEDIA 123) 3 Units/3 hours lecture. Grade or P/NP. Prerequisite: Course Completion of FMA 22 (or MEDIA 22).
Description: An intermediate screenwriting course that focuses on longer form writing, expanding a first act into a complete feature length script. Emphasis will be not just on writing content (story plot, writing style, etc.), but also on marketing one's work and choosing concepts that are marketable.

Fire Technology (FIRE)

FIRE 82 Fire Inspections And Investigations For Company Officers

(Formerly FIRE 272) 2 Units/7 hours lecture for 5 weeks. P/NP Only. Prerequisite: Course Completion of FIRE 208.1 or FIRE 290 (Completion of basic fire academy or equivalent as determined by the Dean of Public Safety Instruction). Recommended: Eligibility for ENGL 100 OR EMLS 100 (formerly ESL 100) or equivalent. Limits on enrollment: Certified Fire Fighter II through CA State Fire Training
Transferability: CSU.
Description: An overview of the information necessary to conduct inspections, identify hazards and address violations, performing a fire investigation to determine preliminary cause and to secure the incident scene and preserve evidence. Upon successful completion, the student will be awarded a completion certificate from the State Board of Fire Services.

FIRE 85 Hazardous Materials Incident Commander

(Formerly FIRE 270.3) 2 Units/2.25 hours lecture. P/NP Only. Prerequisite: Course Completion of FIRE 208.1 or FIRE 290 (Completion of basic fire academy or equivalent as determined by the Dean of Public Safety Instruction.). Recommended: Eligibility for ENGL 100 OR EMLS 100 (formerly ESL 100) or equivalent.
Transferability: CSU.
Description: A study of the emergency response to Hazardous Material (Hazmat) incidents with an emphasis on the role of the Incident Commander (IC) as defined by OSHA Hazardous Waste Operations and Emergency Response (Hazwoper) regulations, including basic hazardous materials chemistry, regulations, the tactics and strategy of mitigation, decontamination, and scene management. Upon successful completion, students will receive a certificate in Hazardous Materials IC from the California Specialized Training Institute (CSTI).

FIRE 86C Fire Service Instructor III Instructional Program Management

(Formerly FIRE 273.3) 1 Unit/2 hours lecture, 6 hours laboratory for 5 weeks. P/NP Only. Prerequisite: Course Completion of FIRE 86B or equivalent as determined by the Dean of Public Safety. Recommended: Eligibility for ENGL 100 OR EMLS 100 (formerly ESL 100) or equivalent.
Transferability: CSU.
Description: This course provides information on planning, developing and implementing

comprehensive training programs and curricula. Topics include instructional development, program management, program and instructor evaluation and test reliability and validity. The curriculum is based on the 2015 edition of National Fire Protection Association (NFPA) 1041 Standard for Fire Service Instructor Professional Qualifications. Upon successful completion, the student will be awarded a completion certificate from the State Board of Fire Services.

FIRE 283 CA-219 Firing Operations

0.5 Unit/2 hours lecture, 16 hours laboratory for 2 weeks. Grade or P/NP. Prerequisite: Course Completion of FIRE 290 OR FIRE 208.1. Limits on enrollment: Students must provide medical clearance and or a clearance letter from their agency. Must have the following Fire certificates: ICS-200, RT-130, S-230 and S-290.
Description: An intermediate course designed to meet the training needs of Firing Boss (FIRB) as outlined in the Wildland Fire Qualifications System Guide and the position Task Book developed for the position. Students will be engaged in strenuous, live firefighting activities working with hand tools in elevated temperatures often exceeding 90 degrees. Upon successful completion, students will be awarded an S-219 certificate from the State Board of Fire Services (SBFS).

Floristry (FLOR)

FLOR 83A Beginning Floral Design

(Formerly FLORS 83A) 2 Units/1.5 hours lecture, 1.5 hours laboratory. Grade or P/NP.
Transferability: CSU.
Description: In this course, students will explore the fundamentals of design, techniques, and skills practiced in the florist industry. Includes designs, mechanics, guides to design; introduction to flower and foliage shapes and their use; cut flower care; corsage practice; containers and designer aids.

FLOR 83B Intermediate Floral Design

(Formerly FLORS 83B) 2 Units/1.5 hours lecture, 1.5 hours laboratory. Grade or P/NP. Prerequisite: Course Completion of FLOR 83A (or FLORS 83A).
Transferability: CSU.
Description: Students will apply the fundamentals of theory, techniques, and skills developed in Basic Floral Design to elaborate floral designs, containers, and flowers, with an emphasis on effective and efficient use of materials and speed.

FLOR 105 Flowers To Wear And Carry

(Formerly FLORS 105) 1 Unit/1 hour lecture, 1 hour laboratory. Grade or P/NP. Prerequisite: Course Completion of FLOR 83A (or FLORS 83A).
Description: Students will design and construct floral arrangements to wear and carry including corsages, hand-held bouquets, boutonnieres, and wristlets. Students will learn a variety of techniques for constructing arrangements with diverse materials.

FLOR 108 Display And Merchandising For Retail Florists

(Formerly FLORS 108) 1 Unit/1 hour lecture, 0.5 hour laboratory. Grade or P/NP.
Description: In this course, students will explore visual merchandizing and display for retail florists. Students will learn principles, fixtures and accessories for effective visual merchandising used by successful retail florists.

FLOR 112 Wedding Design

(Formerly FLORS 112) 2 Units/1.5 hours lecture, 1.5 hours laboratory. Grade or P/NP. Prerequisite: Course Completion of FLOR 83B (or FLORS 83B).
Description: In this course, students will explore the principles, practices, and methods used by florists in designing and creating wedding arrangements.

FLOR 113 Floral Tributes

(Formerly FLORS 113) 2 Units/1.5 hours lecture, 1.5 hours laboratory. Grade or P/NP. Prerequisite: Course Completion of FLOR 83B (or FLORS 83B). Recommended: Eligibility for ENGL 100 or ESL 100.
Description: Students will apply design theory and mechanics to design and create floral arrangements for sympathy occasions. Student arrangements will include design for casket covers, standing and flat sprays, set work, sympathy arrangements, and lid pieces. Delivery and set-up will also be discussed.

FLOR 114 Retail Flower Business Management

(Formerly FLORS 114) 3 Units/3 hours lecture. Grade or P/NP. Recommended: Eligibility for ENGL 100 or ESL 100.
Description: In this course, students will explore aspects of owning/managing a flower business. This course covers advertising and merchandising, refrigeration, shrinkage, wire services, simple bookkeeping, permits and licenses, and management and personnel procedures as applied to floral industry.

FLOR 116 Identification And Handling Of Flowers, Foliages And Plants

(Formerly FLORS 116) 2 Units/2 hours lecture. Grade or P/NP. Recommended: Course Completion of FLORS 83A; and eligibility for ENGL 100 OR EMLS 100 (formerly ESL 100) or appropriate placement based on AB705 mandates.
Description: Identification, care and handling of fresh flowers, foliage, and plants for individuals interested in working and advancing in the floral industry.

FLOR 183C Advanced Floral Design

(Formerly FLORS 183C) 2 Units/1.5 hours lecture, 1.5 hours laboratory. Grade or P/NP. Prerequisite: Course Completion of FLOR 83B (or FLORS 83B).
Description: In this course students will explore advanced design concepts including color theory, use of textures, and the practical application and construction of decorative and natural design styles. Students will also explore the care and use of tropical flowers and foliages.

FLOR 187 European & Advanced Contemporary Floral Design

(Formerly FLORS 187) 1 Unit/1 hour lecture, 1 hour laboratory. Grade or P/NP. Prerequisite: Course Completion of FLOR 83B (or FLORS 83B).
Description: In this course, students will explore principles and techniques used in the design and construction of European and advanced contemporary floral arrangements.

Geographic Information Systems (GIS)

GIS 51 Intermediate Geographic Information Systems (GIS)

3 Units/2 hours lecture, 3 hours laboratory. Grade Only. Prerequisite: Course Completion of GIS 40 and APTE 191.
Transferability: CSU.
Description: Students will be introduced to intermediate level concepts of Geographic Information Systems (GIS). Topics include GIS elements, data structures and their management, and intermediate raster and vector geoprocessing functions. The course covers technical mapping standards and cartographic display. Hands-on exposure to GIS technology through the use of computers and industry standard software is provided during the laboratory.

Geology (GEOL)

GEOL 7 Geology Field Trip

1-3 Units/Up to 1 hour lecture, 6 hours by arrangement. Grade Only. Prerequisite: Course Completion of GEOL 1, GEOL 11 or PHSC 21.
Transferability: CSU;UC.

Description: Investigation of the geologic features of various locations within California, through field study and observation. Destinations may include Yosemite, Long Valley Caldera, Point Reyes, Bodega Bay, Mt. Lassen, and the Modoc Plateau. Identification of rocks, minerals, landforms, geologic history, and geologic processes in the field. Course includes a four to five day field trip and strenuous hiking. Good overall health and fitness are recommended for anyone considering enrolling in this class.

Graphic Design (GD)

GD 54 Principles Of Layout And Design

3 Units/3 hours lecture. Grade or P/NP. Prerequisite: Course Completion or Current Enrollment in CS 72.1A and GD 51.
Transferability: CSU.
Description: This course focuses on the concept of layout design through project based learning. Topics covered include the design of: advertisements, editorial layouts, books, and digital publications. Students will learn to apply design principles to create effective layouts while using industry standard technology.

Health Care (HLC)

HLC 120 Health Careers Institute

(Formerly HLC 129) 3 Units/2 hours lecture, 3 hours laboratory. Grade Only. Limits on enrollment: High School students must be current on following immunizations: MMR, Varicella-Zoster, Tdap, Covid-19 vaccination series and current TB clearance. Finger printing, drug testing and clean background clearance required. Proper paperwork must be completed and submitted to instructor prior to deadline as published in schedule.

Description: In this course, high school students will be introduced to opportunities in healthcare careers through lecture, laboratory, and experiences in clinical settings. Careers include, but are not limited to: Nursing, Nursing Assistant, Nutrition, Dental Hygiene, Dental Assisting, Medical Assisting, Pharmacy Technician, and Radiologic Technology. Students will complete Cardiopulmonary Resuscitation (CPR), Question Persuade Refer (QPR), and First Aid trainings. The course also covers healthcare job trends, education, and licensure requirements.

Heating, Ventilation, Air Conditioning And Refrigeration (HVAC)

HVAC 101 Introduction To HVACR

(Formerly HVACR 101) 3 Units/2 hours lecture, 3 hours laboratory. Grade or P/NP.
Description: This course introduces students to the residential Heating, Ventilation, Air Conditioning, and Refrigeration (HVACR) industry. Topics such as HVACR mechanical and electrical systems, equipment, diagnostic tools, HVACR formulas and math, jobsite safety, and basic thermodynamics will be covered. Students will also learn about career opportunities, codes and regulations, and industry certification requirements for HVACR technicians. Students with previous experience in the HVACR industry may be prepared for the more advanced HVACR courses. Contact the instructor or Department Chair for more information.

HVAC 102 Residential HVACR System Components

(Formerly HVACR 102) 3 Units/2 hours lecture, 3 hours laboratory. Grade or P/NP. Recommended: Course Completion or Concurrent Enrollment in HVAC 101 (or HVACR 101).
Description: In this course, students will study the electrical and mechanical components of residential heating and air-conditioning systems, including system controls, motors, compressors, refrigerants, and sensors. This course prepares students for the Environmental Protection Agency's EPA 608 examination for safe refrigerant handling. Students with previous experience in the HVACR industry may be prepared for the more advanced HVACR courses. Contact the instructor or Department Chair for more information.

HVAC 103 Residential Heating, Airflow And Ventilation

(Formerly HVACR 103) 3 Units/2 hours lecture, 3 hours laboratory. Grade or P/NP. Recommended: Completion or concurrent enrollment in HVACR 101 and HVACR 102.
Description: In this course, students will learn about common residential heating systems, including heat pumps, furnaces, and boilers. Students also learn about airflow, Heating, Ventilation, Air Conditioning, and Refrigeration (HVACR) system load calculations and combustion analysis. Students with previous experience in the HVACR industry may be prepared to enroll directly in HVACR 103. Contact the instructor or Department Chair for more information.

HVAC 104 Air-Conditioning And Refrigeration Systems

(Formerly HVACR 104) 3 Units/2 hours lecture, 3 hours laboratory. Grade or P/NP. Recommended: Completion or concurrent enrollment in HVACR 101 and HVACR 102.
Description: In this course, students will learn about installation, commissioning, maintenance of residential air-conditioning systems, and maintenance and repair of foodservice refrigeration. Students will also be introduced to commercial air-conditioning equipment as a means of reinforcing topics related to refrigeration and to preview more advanced careers in the Heating, Ventilation, Air Conditioning, and Refrigeration (HVACR) industry. Students with previous experience in the HVACR industry may be prepared to enroll directly in HVACR 104. Contact the instructor or Department Chair for more information.

HVAC 105 Commercial Refrigeration And Ice Machines

(Formerly HVACR 105) 4 Units/2 hours lecture, 6 hours laboratory. Grade Only. Prerequisite: Course Completion of HVAC 102 (or HVACR 102).
Description: In this course, students will study and service commercial refrigeration, residential refrigeration, and ice-making machines.

HVAC 106 HVAC Controls, Theory And Terminology

(Formerly HVACR 106) 3 Units/2 hours lecture, 3 hours laboratory. Grade Only. Prerequisite: Course Completion of HVAC 102 (or HVACR 102).
Description: In this course, students will perform an intermediate study and investigation of commercial and residential Heating, Ventilation, and Air Conditioning (HVAC) control systems.

HVAC 107 EPA And OSHA For HVACR

(Formerly HVACR 107) 3 Units/2 hours lecture, 3 hours laboratory. Grade Only. Prerequisite: Course Completion of HVAC 102 (or HVACR 102).
Description: In this course, students will be introduced to the Occupational, Safety and Health Administration's 10 training course (OSHA 10) educating entry-level workers in construction and construction-related jobs to the basic practices of identifying, reducing, eliminating, and reporting hazards associated with their work. Students who pass the exam at the end of the course are eligible to receive the OSHA 10-Hour Construction Industry Outreach Department of Labor (DOL) course completion card. Students will also acquire the technical skills to complete the Section 608 of the Federal Clean Air Act "EPA (Environmental Protection Agency) Certification Program". They will study types of refrigerants, practical refrigerant recovery, recycling, evacuation, and recharging. Students successfully completing this course will receive the Section 608 EPA Universal Certification. A written board approved exam will be administered within the course whereupon students who successfully pass with 72% or higher will earn the Section 608 EPA Universal Certification.

History (HIST)

HIST 8.1 History Of Latin America From Pre-Columbian To 1830

3 Units/3 hours lecture. Grade or P/NP. Recommended: Eligibility for ENGL 1A or equivalent.
Transferability: CSU;UC.
GE: *AA/AS area D;CSU area D;IGETC area 4*

Description: An introductory survey of Latin American history from pre-Columbian times to the 1830s. This course will examine the history of Indigenous societies, the development of the European colonial system, and subsequent independence movements.

Human Resources (HR)

HR 66 Human Resource Administration Current Applications

1 Unit/1 hour lecture. Grade or P/NP. Prerequisite: Completion or concurrent enrollment in HR 60 AND HR 61 AND HR 62 AND HR 63 AND HR 64 AND HR 65 AND BAD 52 AND BMG 53 AND CS 61.1A and CS 61.1B. Recommended: Eligibility for ENGL 100 OR EMLS 100 (formerly ESL 100) or equivalent.
Transferability: CSU.
Description: Overview of Human Resource developments and recent changes in California and Federal law, recent employment related court cases, and current issues and trends affecting Human Resource administration. Utilization of resources to successfully solve problems, create a professionally written document, and a correctly prepared spreadsheet on employee benefits. Demonstration of mastery of all information learned through the Human Resource Program.

Humanities (HUM)

HUM 4.1 Western Humanities: Arts, Ideas, And Values

(Formerly HUMAN 4.1) 3 Units/3 hours lecture. Grade or P/NP. Recommended: Eligibility for ENGL 1A or equivalent.
Transferability: CSU;UC.
GE: *AA/AS area E;CSU area C2;IGETC area 3B*
Description: An interdisciplinary approach to the study of the arts, ideas and values of the West.

Emphasis will be placed on the visual arts, drama, music, literature, philosophy and religion within a cultural context. The course will cover prehistory, ancient Mesopotamia, Egypt, Greece, Rome, and the Middle Ages to the Renaissance.

HUM 5 World Humanities: Arts, Ideas, Values

(Formerly HUMAN 5) 3 Units/3 hours lecture. Grade or P/NP. Recommended: Eligibility for ENGL 1A or equivalent or appropriate placement based on AB705 mandates.
Transferability: CSU;UC.
GE: *AA/AS areas E,H;CSU area C2;IGETC area 3B*
Description: An interdisciplinary approach to the study of the arts, ideas, and values of selected world cultures. The course will focus on the visual arts, drama, music, literature, philosophy, and religion--identifying both their interconnectedness and inherent diversity. The course may be taught chronologically or thematically.

HUM 6 Humanities In The United States

(Formerly HUMAN 6) 3 Units/3 hours lecture. Grade or P/NP. Recommended: Eligibility for ENGL 1A or equivalent or appropriate placement based on AB705 mandates.
Transferability: CSU;UC.
GE: *AA/AS areas E,G;CSU area C2;IGETC area 3B*
Description: An interdisciplinary pluralistic exploration of Humanities in the United States. The course will explore the cultural contributions of at least three cultural groups, focusing on the visual arts, music, drama, film, literature and philosophical/religious thought in the United States. In this multidisciplinary course, students will examine possible answers to the question “How is American identity expressed?” This course will explore the cultural expressions, contributions and traditions of different cultural groups in the United States. This course may be presented either chronologically, thematically, or with exclusive focus on a specific humanistic cultural form or tradition such as Cinema, Fine Arts, Literature, Music, Performing Arts and Technology in the United States.

HUM 7 Introduction To The Humanities

(Formerly HUMAN 7) 3 Units/3 hours lecture. Grade or P/NP. Recommended: Eligibility for ENGL 1A or equivalent.
Transferability: CSU;UC.
GE: *AA/AS area E;CSU area C2;IGETC area 3B*
Description: An introduction to the humanities focusing on the visual arts, drama, film, music, dance, literature, philosophy and religion as forms of human expression. Emphasis will be on understanding and appreciating a variety of cultural expressions within their cultural context. The course may be taught thematically or may focus on a specific period of time.

HUM 8 Comparative Mythology

(Formerly HUMAN 8) 3 Units/3 hours lecture. Grade or P/NP. Recommended: Eligibility for ENGL 1A or equivalent.
Transferability: CSU;UC.
GE: *AA/AS area E;CSU area C2;IGETC area 3B*
Description: This course investigates myths representing diverse global cultures; introduces scholarly theories and methods of interpretation; compares and contrasts plot structures, themes and character types within and across cultures; analyzes the creation of modern myths; and traces myth's relationship with language, history, politics, religion and the arts.

HUM 14 Popular Culture In The United States

(Formerly HUMAN 14) 3 Units/3 hours lecture. Grade or P/NP. Recommended: Eligibility for ENGL 1A or equivalent.
Transferability: CSU;UC.
GE: *AA/AS areas E,G;CSU area C2;IGETC area 3B*
Description: This class examines the relationship between individual identity and large-scale historical forces for the creation of popular culture.

HUM 23 Culture And Values In Latin America And The Caribbean

(Formerly HUMAN 23) 3 Units/3 hours lecture. Grade or P/NP. Recommended: Eligibility for ENGL 1A or equivalent.
Transferability: CSU;UC.
GE: *AA/AS areas E,H;CSU area C2;IGETC area 3B*
Description: An interdisciplinary exploration of the history, cultures, intellectual endeavors and societies in both Latin America and the Caribbean.

HUM 24 California Culture

(Formerly HUMAN 24) 3 Units/3 hours lecture. Grade or P/NP. Recommended: Eligibility for ENGL 1A or equivalent or appropriate placement based on AB705 mandates.
Transferability: CSU;UC.
GE: *AA/AS area E;CSU area C2;IGETC area 3B*
Description: This course examines California's cultural mystique through ideas, products and cultural movements that originated in, or are closely associated with, California. Rather than a history of California, this course is a multidisciplinary examination of the distinct contributions that California has made in the spheres of art, consumer products, cultural movements, ideology and technological innovations. In so doing, the course analyzes California's contributions to, and influence on, American and global cultures and its enduring appeal for people throughout the United States and the world.

HUM 25 Monsters

(Formerly HUMAN 25) 3 Units/3 hours lecture. Grade or P/NP. Recommended: Eligibility for ENGL 1A or equivalent or appropriate placement based on AB705 mandates.
Transferability: CSU;UC.
GE: *AA/AS areas E,H;CSU area C2;IGETC area 3B*
Description: This course examines monsters, real and imagined, to understand their cultural function and purpose. This includes monsters from specific cultures or time periods, such as the Japanese Yokai to the menagerie of creatures in Monsters, Inc. as well as real-life monsters, from serial killers to genocidal fascist dictators. Representations of monsters in folklore, ancient texts, sacred manuscripts, literature, movies, graphic novels and video games are examined. Through

this multidisciplinary course, monsters are intertwined with questions about racial purity, authority, power, violence, genetic manipulation, transspecies relationships and civilizational demise to act as harbingers and citizens of our imminent future.

HUM 26 Friendship

(Formerly HUMAN 26) 3 Units/3 hours lecture. Grade or P/NP. Recommended: Eligibility for ENGL 1A or equivalent or appropriate placement based on AB705 mandates.
Transferability: CSU;UC.
GE: *AA/AS areas E,H;CSU area C2;IGETC area 3B*
Description: This multidisciplinary course is a cultural exploration of friendship. Friendship is examined as a unique social arrangement unto itself and in relation to other forms of social relations such as marriage, civil partnerships or adoption. Other purposes of friendship- from forging alliances for a common defense, for strengthening community ties, and for enriching one's life- are also examined. Material examples of "friendship" are examined from across the globe and through different historical regimes such as the network of aboriginal "Friendship Centers" in Canada and the Tagalog "bayanihan". How is friendship related to concepts such as amor patriae or love and allegiance to one's country? With an emphasis on the central role of friendship in democracy, this course examines the individual and cultural potency in the idea and practice of friendship in ever widening national and global scales of amity.

HUM 49 Independent Study In Humanities

(Formerly HUMAN 49) 1-3 Units/Up to 9 hours by arrangement. Grade Only. Recommended: Eligibility for ENGL 1A or equivalent. Limits on enrollment: Approval of the project proposal by sponsoring faculty, Department Chair and Supervising Administrator.
Transferability: CSU;UC.
Description: Seminars and individual conferences by arrangement to provide for independent study and an enriched academic experience in the Humanities. UC determines credit AFTER transfer; not counted for admissions. (See a counselor for details)

Interdisciplinary Studies (INTD)

INTD 90 Study Abroad Life And Culture

(Formerly INTDIS 90) 3 Units/3 hours lecture. Grade Only. Recommended: Eligibility for ENGL 1A or equivalent. Limits on enrollment: Admission to Program
Transferability: CSU.
Description: This course is designed to introduce students to the culture of a foreign country as part of the Study Abroad Program. Through a combination of academic lectures by experts, organized activities like field trips and interactions with locals, students will acquire an understanding of local cultures. Students must be accepted into the Semester Abroad Program.

Japanese (JAPN)

JAPN 1 Elementary Japanese - Part 1

(Formerly JAPAN 1) 4 Units/4 hours lecture. Grade or P/NP. Recommended: Eligibility for ENGL 1A or equivalent.
Transferability: CSU;UC.
GE: *AA/AS area E;CSU area C2;IGETC area 6A*
Description: Introduction to elementary Japanese grammar and development of all language skills (listening, speaking, reading, and writing) needed to effectively communicate using Japanese cultural patterns and conventions.

JAPN 2 Elementary Japanese - Part 2

(Formerly JAPAN 2) 4 Units/4 hours lecture. Grade or P/NP. Prerequisite: Course Completion of JAPN 1 (or JAPAN 1 or JAPAN 51). Recommended: Eligibility for ENGL 1A or equivalent.
Transferability: CSU;UC.
GE: *AA/AS area E;CSU area C2;IGETC area 6A*

Description: A high-beginning/low intermediate communication course designed to improve those listening, speaking, and writing skills needed for cross-cultural understanding in social, academic and work-related situations.

Kinesiology Aquatics (KINA)

KINA 1 Introduction To Swimming

(Formerly KAQUA 1) 1.5 Units/3 hours laboratory. Grade or P/NP.
Transferability: CSU;UC.
Description: This class is an introduction to water for non-swimmers and students will learn basic swim techniques, and water safety protocol.

KINA 1.1 Beginning Swimming

(Formerly KAQUA 1.1) 1.5 Units/3 hours laboratory. Grade or P/NP.
Transferability: CSU;UC.
Description: Students will learn basic swim strokes that include the front crawl, back crawl, and elementary backstroke. In addition to swimming, students learn basic water safety skills and knowledge leading to safe practices while in, on, or about the water.

KINA 1.2 Intermediate Swimming

(Formerly KAQUA 1.2) 1.5 Units/3 hours laboratory. Grade or P/NP. Recommended: Course Completion of KAQUA 1.1.
Transferability: CSU;UC.
Description: This class consists of intermediate swim strokes that include the front crawl, back crawl, side stroke, breaststroke, butterfly, and elementary backstroke. In addition to swimming, this class also includes basic water safety skills and knowledge leading to safe practices while in, on, or about the water.

KINA 1.3 Advanced Swimming

(Formerly KAQUA 1.3) 1.5 Units/3 hours laboratory. Grade or P/NP. Recommended: Course Completion of KAQUA 1.2.
Transferability: CSU;UC.
Description: This class consists of advanced swim strokes that include the front crawl, back crawl, breaststroke and butterfly. In addition to swimming, students will learn basic water safety skills and knowledge of advanced swimming skills to work toward a higher level of cardiovascular fitness.

KINA 1.4 Training For The Competitive Swimmer

(Formerly KAQUA 1.4) 1.5 Units/3 hours laboratory. Grade or P/NP. Recommended: Course Completion of KAQUA 2.3. Limits on enrollment: By tryout first day of class
Transferability: CSU;UC.
Description: Training program designed to develop skills and physical fitness needed for competitive swimming.

KINA 2.1 Aquatic Fitness

(Formerly KAQUA 2.1) 1.5 Units/3 hours laboratory. Grade or P/NP. Recommended: Course Completion of KAQUA 1.2.
Transferability: CSU;UC.
Description: This class consists of aquatic fitness exercise and advanced swim strokes that include the freestyle, backstroke, breaststoke, and butterfly. Students will learn how to develop a training and conditioning program through the use of advanced swim strokes and dryland conditioning.

KINA 2.3 Advanced Aquatic Fitness

(Formerly KAQUA 2.3) 1.5 Units/3 hours laboratory. Grade or P/NP. Recommended: Course Completion of KAQUA 2.1.
Transferability: CSU;UC.
Description: This class consists of aquatic fitness exercises and advanced swim strokes that

include the freestyle, backstroke, breaststoke, and butterfly. Students will learn how to develop a training and conditioning program at an advanced level through the use of advanced swim strokes and dryland conditioning.

KINA 3.1 Beginning Aquatic Calisthenics

(Formerly KAQUA 3.1) 1.5 Units/3 hours laboratory. Grade or P/NP.
Transferability: CSU;UC.
Description: This water aerobics course will include beginning level aquatic calisthenic exercise. This class will include a variety of beginning water exercises.

KINA 3.2 Intermediate Aquatic Calisthenics

(Formerly KAQUA 3.2) 1.5 Units/3 hours laboratory. Grade or P/NP.
Transferability: CSU;UC.
Description: This water aerobics course will include intermediate level aquatic calisthenic exercise. This course also covers aquatic calisthenic program design and hydrodynamic principles, and will prepare students to apply intermediate level aquatic calisthenic skills and techniques to a fitness program.

KINA 4.1 Deep Water Running

(Formerly KAQUA 4.1) 1.5 Units/3 hours laboratory. Grade or P/NP. Recommended: Course Completion of KAQUA 1.1.
Transferability: CSU;UC.
Description: This course will focus on deep water running and other aquatic exercises for improving fitness, cross training, water safety, and rehabilitation. Students will learn workout composition, proper body mechanics, aquatics rehabilitation skills, and water safety skills.

KINA 10.1 Beginning Springboard Diving

(Formerly KAQUA 10.1) 1.5 Units/3 hours laboratory. Grade or P/NP.
Transferability: CSU;UC.
Description: Beginning springboard diving skills using one and three meter diving boards.

KINA 10.2 Intermediate Springboard Diving

(Formerly KAQUA 10.2) 1.5 Units/3 hours laboratory. Grade or P/NP.
Transferability: CSU;UC.
Description: Instruction in intermediate diving skills with a focus on competitive dives and flexibility and strength for performance.

KINA 12.1 Beginning Water Polo

(Formerly KAQUA 12.1) 1.5 Units/3 hours laboratory. Grade or P/NP. Recommended: Course Completion of KAQUA 1.2.
Transferability: CSU;UC.
Description: This class consists of basic water polo skills and techniques that include ball handling, dribbling, passing, shooting, and blocking. This class also includes an introduction to the rules of the game as well as basic tactical strategies for offense and defense.

KINA 12.3 Training For Competitive Water Polo

(Formerly KAQUA 12.3) 1.5 Units/3 hours laboratory. Grade or P/NP. Recommended: Course Completion of KAQUA 12.2. Limits on enrollment: By tryout
Transferability: CSU;UC.
Description: This course provides a training program to enhance performance in water polo. This course is intended for students with water polo experience who may be interested in trying out for the water polo team as well as those who are already playing on the team.

KINA 21 Lifeguard Training

(Formerly KAQUA 21) 0.5 Unit/0.25 hour lecture, 1 hour laboratory. Grade or P/NP. Recommended: Course Completion of KAQUA 1.3.
Transferability: CSU;UC.
Description: Students will learn the skills and knowledge needed to prevent and respond to aquatic emergencies to help sustain life, reduce pain, and minimize the consequences of injury or sudden illness until more advanced medical help can arrive. This course adheres to American Red Cross (ARC) standards. Also meets the first aid, cardiopulmonary resuscitation (CPR) and aquatic training requirements as specified by state code to be a lifeguard in California.

KINA 61 Lap Swimming Fundamentals

(Formerly KAQUA 61) 0.5-1.5 Units/Up to 3 hours by arrangement. Grade or P/NP.
Transferability: CSU.
Description: Students will learn fundamental lap swimming guidelines and principles to improve personal fitness. This course offers flexibility to complete the participation requirement during any open lap swim hours at the Santa Rosa Campus. A required orientation will be completed as part of the course.

KINA 62 Lap Swimming Technical Training

(Formerly KAQUA 62) 0.5-1.5 Units/Up to 3 hours by arrangement. Grade or P/NP.
Transferability: CSU.
Description: Students will learn technical training for lap swimming to improve personal fitness. This course offers flexibility to complete the participation requirement during any open lap swim hours at the Santa Rosa Campus.

KINA 63 Lap Swimming Program Design

(Formerly KAQUA 63) 0.5-1.5 Units/Up to 3 hours by arrangement. Grade or P/NP.
Transferability: CSU.
Description: Students will learn how to develop their own personal swim training program based

on their personal fitness goals. This course offers flexibility to complete the participation requirement during any open lap swim hours at the Santa Rosa Campus.

KINA 64 Lap Swimming Competition Preparation

(Formerly KAQUA 64) 0.5-1.5 Units/Up to 3 hours by arrangement. Grade or P/NP.
Transferability: CSU.
Description: Students will learn how to prepare for swimming competition. This course offers flexibility to complete the participation requirement during any open lap swim hours at the Santa Rosa Campus.

Kinesiology Combative (KINC)

KINC 1.1 Tai Chi - Chen Style

(Formerly KCOMB 1.1) 1.5 Units/3 hours laboratory. Grade or P/NP.
Transferability: CSU;UC.
Description: This class is designed for individuals of all fitness levels who want to improve balance, concentration, focus, flexibility, breathing, and mind/body awareness through practicing Chen Style Tai Chi. Applications of Tai Chi principles and Qigong breathing techniques will be covered. Students will be introduced to Chen Style Tai Chi form, a series of flowing movements developed for personal cultivation, health improvement, and self defense.

KINC 1.2 Tai Chi - Yang Style

(Formerly KCOMB 1.2) 1.5 Units/3 hours laboratory. Grade or P/NP.
Transferability: CSU;UC.
Description: This class is designed for individuals of all fitness levels who want to improve balance, concentration, focus, flexibility, breathing, and mind/body awareness through practicing

Yang Tai Chi. Applications of Yang Tai Chi principles and Qigong breathing techniques will be covered. Students will be introduced to Yang Style Tai Chi Chuan, a series of flowing movements developed for personal cultivation, health improvement, and self defense.

KINC 1.3 Tai Chi - Wudang Style

(Formerly KCOMB 1.3) 1.5 Units/3 hours laboratory. Grade or P/NP.
Transferability: CSU;UC.
Description: This class is designed for individuals of all fitness levels who want to improve balance, concentration, focus, flexibility, breathing, and mind/body awareness through practicing Wudang Tai Chi form. Applications of Wudang Tai Chi principles and Qigong breathing techniques will be covered. Students will be introduced to Wudang Style Tai Chi, a series of flowing movements developed at Wudang Mountain for personal cultivation, health improvement, and self defense.

KINC 1.4 Tai Chi - Sword

(Formerly KCOMB 1.4) 1.5 Units/3 hours laboratory. Grade or P/NP.
Transferability: CSU;UC.
Description: This class is designed for individuals of all fitness levels who want to improve balance, concentration, focus, flexibility, breathing, and mind/body awareness through practicing Tai Chi Sword form. Applications of Tai Chi Sword principles and Qigong breathing techniques will be covered. Students will be introduced to Tai Chi Sword forms training, a series of flowing movements developed primarily from Martial arts techniques and then adjusted based on observation of nature.

KINC 2.1 Beginning Judo

(Formerly KCOMB 2.1) 1.5 Units/3 hours laboratory. Grade or P/NP.
Transferability: CSU;UC.
Description: An introductory judo course that emphasizes judo history, vocabulary, rules and methods of competition, fundamental throwing, falling, and grappling techniques.

KINC 2.2 Intermediate Judo

(Formerly KCOMB 2.2) 1.5 Units/3 hours laboratory. Grade or P/NP. Recommended: Course Completion of KCOMB 2.1.
Transferability: CSU;UC.
Description: A progressive course designed for the continuing judo student with emphasis on intermediate level judo throws, locks, pins, and grips. Students will learn increasing levels of judo fitness, as well as history of judo in America.

KINC 2.3 Advanced Judo

(Formerly KCOMB 2.3) 1.5 Units/3 hours laboratory. Grade or P/NP. Recommended: Course Completion of KCOMB 2.2.
Transferability: CSU;UC.
Description: A progressive course designed for the experienced judo student with an emphasis on learning advanced judo techniques including combinations and Katas. Students will learn increasing levels of judo fitness as well as the history, vocabulary, and developmental aspects of competitive judo.

KINC 4 Introduction To Boxing

(Formerly KCOMB 4) 1.5 Units/3 hours laboratory. Grade or P/NP.
Transferability: CSU;UC.
Description: This introductory class is for first-time boxing students and students will learn basic boxing training techniques, fitness principles, and nutrition for high impact exercise.

KINC 4.1 Beginning Boxing

(Formerly KCOMB 4.1) 1.5 Units/3 hours laboratory. Grade or P/NP.
Transferability: CSU;UC.
Description: This course is designed to introduce students to beginning boxing fundamentals, as well as challenge and build cardiovascular efficiency, muscular strength and flexibility with respect to boxing.

KINC 4.2 Intermediate Boxing

(Formerly KCOMB 4.2) 1.5 Units/3 hours laboratory. Grade or P/NP. Recommended: Course Completion of KCOMB 4.1.
Transferability: CSU;UC.
Description: This course advances students from beginning boxing fundamentals and techniques to an intermediate level, while enhancing fitness, balance, flexibility, and strength.

KINC 10 Personal Safety & Self Defense

(Formerly KCOMB 10) 1.5 Units/0.5 hour lecture, 2.5 hours laboratory. Grade or P/NP.
Transferability: CSU;UC.
Description: Students will learn about personal safety and assault prevention with an emphasis on physical and psychological aspects of personal defense. Students will be taught basic physical defensive tactics and techniques

KINC 54.3 Advanced Boxing

(Formerly KCOMB 54.3) 1.5 Units/3 hours laboratory. Grade or P/NP. Recommended: Course Completion of KCOMB 4.2.
Transferability: CSU.
Description: In this course, students will develop advanced boxing fundamentals and techniques while enhancing fitness, balance, flexibility, and strength.

Kinesiology Individual Sports (KINI)

KINI 2.1 Beginning Badminton

(Formerly KINDV 2.1) 1.5 Units/3 hours laboratory. Grade or P/NP.
Transferability: CSU;UC.
Description: Students will be introduced to the fundamental skills, strategies, and court etiquette of badminton.

KINI 2.2 Intermediate Badminton

(Formerly KINDV 2.2) 1.5 Units/3 hours laboratory. Grade or P/NP. Recommended: Course Completion of KINDV 2.1.
Transferability: CSU;UC.
Description: Students will be learn intermediate level badminton skills, strategies, techniques, and rules of the game.

KINI 2.3 Advanced Badminton

(Formerly KINDV 2.3) 1.5 Units/3 hours laboratory. Grade or P/NP. Recommended: Course Completion of KINDV 2.2.
Transferability: CSU;UC.
Description: Students will be learn theory and practice of advanced level badminton skills, techniques, and tactics of competition.

KINI 3.1 Beginning Golf

(Formerly KINDV 3.1) 1.5 Units/3 hours laboratory. Grade or P/NP.
Transferability: CSU;UC.
Description: The purpose of this course is to provide students with an understanding of the game of golf, along with fundamentals, techniques, rules, and etiquette. Through this course students will learn the correct mechanics needed for the basics of beginning golf.

KINI 3.2 Intermediate Golf

(Formerly KINDV 3.2) 1.5 Units/3 hours laboratory. Grade or P/NP. Recommended: Course Completion of KINDV 3.1.
Transferability: CSU;UC.
Description: The purpose of this course is to provide intermediate students with an understanding of the game of golf, along with strong fundamentals, rules, and etiquette. This course will enable every student to approach each situation with the knowledge and confidence needed to create a successful and more enjoyable round of golf.

KINI 3.3 Advanced Golf

(Formerly KINDV 3.3) 1 Unit/2 hours laboratory. Grade or P/NP. Recommended: Course Completion of KINDV 3.2.
Transferability: CSU;UC.
Description: Advanced skills of golf that simulate situations that would occur on a golf course. Driving range work that will include short game, all clubs, mental aspects of course management, and goal cards.

KINI 4.1 Beginning Tennis

(Formerly KINDV 4.1) 1.5 Units/3 hours laboratory. Grade or P/NP.
Transferability: CSU;UC.
Description: This course is designed to provide instruction in the fundamental skills, basic strategies, and the rules of tennis.

KINI 4.2 Intermediate Tennis

(Formerly KINDV 4.2) 1.5 Units/3 hours laboratory. Grade or P/NP. Recommended: Course Completion of KINDV 4.1.
Transferability: CSU;UC.
Description: The purpose of this course is to provide instruction for the intermediate tennis player including skill development and competitive strategies.

KINI 4.3 Advanced Tennis

(Formerly KINDV 4.3) 1.5 Units/3 hours laboratory. Grade or P/NP. Recommended: Course Completion of KINDV 4.2.
Transferability: CSU;UC.
Description: The purpose of this course is to provide advanced instruction in the techniques, tactics and strategies associated with competitive tennis. Special emphasis placed on drills and competitive play situations.

KINI 79.1 Introduction To Pickleball

(Formerly KINDV 79.1) 1.5 Units/3 hours laboratory. Grade or P/NP.
Transferability: CSU.
Description: Students will learn the fundamental skills, basic techniques, game strategies and rules of pickleball.

KINI 79.2 Intermediate Pickleball

(Formerly KINDV 79.2) 1.5 Units/3 hours laboratory. Grade or P/NP. Recommended: Course completion of KINDV 79.1.
Transferability: CSU.
Description: Students will learn intermediate-level pickleball skills, participate in game play, and review the rules of the game. Students improvement of individual skills, doubles techniques, and game strategies will be emphasized.

KINI 79.3 Advanced Pickleball

(Formerly KINDV 79.3) 1.5 Units/3 hours laboratory. Grade or P/NP. Recommended: Course Completion of KINI 79.2 (or KINDV 79.2).
Transferability: CSU.
Description: Students will learn advanced-level pickleball skills, participate in game play, and review the rules of the game. Students improvement of individual skills, doubles techniques, and game strategies will be emphasized.

Kinesiology Lecture (KIN)

KIN 1 Introduction To Kinesiology

(Formerly KINES 1) 3 Units/3 hours lecture. Grade Only. Recommended: Eligibility for ENGL 100 or ESL 100.
Transferability: CSU;UC.
C-ID: KIN 100
Description: Students will be introduced to an interdisciplinary approach to the science and study of human movement. This course provides an orientation to various educational pathways, requirements, and career opportunities in Kinesiology and in the areas of teaching, coaching, therapeutic exercise, fitness and health, and sport management professions. Physical activity components will be embedded to practically apply the concepts of the Kinesiology discipline with relevance to the foundational sub-disciplines. History, research, and current/future issues and trends in Kinesiology are also addressed.

KIN 2 Sports Officiating Fall

(Formerly KINES 2) 3 Units/3 hours lecture. Grade Only.
Transferability: CSU;UC.
Description: Rules interpretations, procedures, and necessary mechanics to effectively officiate selected individual and team sports.

KIN 3 Sports Officiating Spring

(Formerly KINES 3) 3 Units/3 hours lecture. Grade Only.
Transferability: CSU;UC.
Description: Rules interpretations, procedures, and necessary mechanics to effectively officiate selected individual and team sports.

KIN 4 Introduction To Sports Medicine

(Formerly KINES 4) 3 Units/3 hours lecture, 1 hour laboratory. Grade Only. Recommended: Eligibility for ENGL 100 or ESL 100.
Transferability: CSU;UC.
Description: This course will introduce the student to the field of sports medicine. Injury recognition, injury management, professional ethics, legal issues, interpersonal communication skills in an allied health setting, medical documentation, universal precautions, professionalism, psychosocial intervention, basic first aid concepts, tissue healing, therapeutic modalities, therapeutic rehabilitation exercises, and organization and administration of a sports medicine facility will also be included. This course is an elective for the Fitness, Nutrition and Health Certificate and Major.

KIN 5 Sport And Society

(Formerly KINES 5) 3 Units/3 hours lecture. Grade or P/NP. Recommended: Eligibility for ENGL 1A or equivalent.
Transferability: CSU;UC.
GE: *CSU area D;IGETC area 4*
Description: Students review the current and past sports-related cultural and historical issues in society. They will explore research in various topics such as race and gender issues, sports for different populations, and how sports have shaped both western and non-western cultures' ideologies and values. Various levels of participation will be discussed, from elementary school and recreational participation to professional sports. Students will analyze the influence and role of sports and sports media based on gender, ethnicity and socio-economic standing.

KIN 6 Standard First Aid, CPR, And AED

(Formerly KINES 6) 1 Unit/1 hour lecture, 1 hour laboratory. Grade or P/NP. Recommended: Eligibility for ENGL 100 or ESL 100.
Transferability: CSU;UC.
Description: This course teaches CPR, Automatic External Defibrillation (AED) and First Aid emergency response skills which enable participants to give immediate care to a person who has been injured or is experiencing a sudden illness. Upon completion of the course, participants will perform and demonstrate knowledge of adult, child and infant CPR, foreign body obstructed

airway, AED, comprehensive victim assessment, treatment for severe bleeding, wound care, shock, burns, bone, joint and muscle injuries, heat and cold exposure, and sudden illness. Satisfies first-time and renewal certifications.

KIN 49 Independent Study In Kinesiology, Athletics And/Or Dance

(Formerly KINES 49) 0.5-3 Units/Up to 9 hours by arrangement. Grade or P/NP. Limits on enrollment: Approval of the project proposal by sponsoring faculty, Department Chair and Supervising Administrator.
Transferability: CSU;UC.
Description: Students will attend seminars or individual conferences by arrangement to provide for independent study and enriched academic experience. University of California (UC) determines credit AFTER transfer; units are not counted for admission. (See a counselor for details.)

KIN 50.1 Fitness Teaching Practicum

(Formerly KINES 50.1) 1 Unit/0.25 hour lecture, 2.75 hours by arrangement. Grade Only.
Transferability: CSU.
Description: Students seeking to complete the Fitness, Nutrition, and Health Certificate/Major will gain experience through practical application and supervised practice of lead fitness instructional techniques. Students will assist faculty in areas of administration, classroom management, teaching techniques, and instruction.

KIN 50.2 Yoga Teaching Practicum

(Formerly KINES 50.2) 1 Unit/0.25 hour lecture, 2.75 hours by arrangement. Grade Only.
Transferability: CSU.
Description: Students seeking to complete the Yoga 200-hour Teacher Training Certificate will gain experience through practical application and supervised practice of lead yoga instructional techniques. Students will assist faculty in areas of administration, classroom management, teaching techniques, and instruction.

KIN 50.3 Pilates Mat Teaching Practicum

(Formerly KINES 50.3) 1 Unit/0.25 hour lecture, 2.75 hours by arrangement. Grade Only.
Transferability: CSU.
Description: Students seeking to complete the Pilates Mat Instructor Certificate will gain experience through practical application and supervised practice of lead instructional techniques. Students will assist faculty in areas of administration, classroom management, teaching techniques, and instruction.

KIN 50.4 Pilates Reformer Teaching Practicum

(Formerly KINES 50.4) 1 Unit/0.25 hour lecture, 2.75 hours by arrangement. Grade Only.
Transferability: CSU.
Description: Students seeking to complete the Pilates Reformer Instructor Certificate will gain experience through practical application and supervised practice of lead instructional techniques. Students will assist faculty in areas of administration, classroom management, teaching techniques, and instruction.

KIN 50.5 Pilates Apparatus Teaching Practicum

(Formerly KINES 50.5) 1 Unit/0.25 hour lecture, 2.75 hours by arrangement. Grade Only.
Transferability: CSU.
Description: Students seeking to complete the Pilates Apparatus Instructor Certificate will gain experience through practical application and supervised practice of lead instructional techniques. Students will assist faculty in areas of administration, classroom management, teaching techniques, and instruction.

KIN 53 Principles Of Health And Wellness

(Formerly KINES 53) 3 Units/3 hours lecture. Grade or P/NP.
Transferability: CSU.
GE: *CSU area E*
Description: Students will engage in a personal approach to health and wellness through personal

reflection, critical thinking, and practical application of behavior change strategies to improve their health and wellness. This course focuses on the exploration of major health issues and behaviors in the various dimensions of health. Emphasis is placed on individual responsibility for personal health and the promotion of informed, positive health behaviors. Topics include nutrition, exercise, weight control, mental health, stress management, violence, substance abuse, reproductive health, disease prevention, aging, healthcare, and environmental hazards, and safety.

KIN 55 Theory Of Coaching Sports

(Formerly KINES 55) 3 Units/3 hours lecture. Grade or P/NP. Recommended: Eligibility for ENGL 1A or EMLS 10 (formerly ESL 10) or equivalent.
Transferability: CSU.
Description: Students will learn coaching theory as it relates to developing leadership skills to work with athletes and teams in the context of organized sport. Topics will include motivation, self-esteem, leadership, communication, competition and cooperation, team management, and optimal performance skills (e.g. goal setting, concentration, composure, recovery from mistakes/loss, consistency, and stress management).

KIN 57 Sport Films And Society

(Formerly KINES 57) 3 Units/3 hours lecture. Grade or P/NP. Recommended: Eligibility for ENGL 1A or EMLS 10 (formerly ESL 10) or equivalent.
Transferability: CSU.
Description: Students will explore the intersection of sport and American culture, history, and society through a critical examination of popular sport films. Students will investigate how sport films comment on gender roles, racial inequalities, identity, power, performance, social justice, the American Dream, and the concept of heroism. Students will also examine the ethical considerations involved in the production of sport films, including issues of authenticity, exploitation, and representation. Throughout the semester students will watch popular sport films.

KIN 58 Ethics In Sports

(Formerly KINES 58) 3 Units/3 hours lecture. Grade or P/NP. Recommended: Eligibility for ENGL 1A or EMLS 10 (formerly ESL 10) or equivalent.
Transferability: CSU.
Description: Students will examine ethics, moral issues, and value judgements related to sport. Students will learn to follow and analyze ethical arguments, examine philosophical issues, and apply them to the artistic expression of sport.

KIN 59 Psychological Aspects Of Sports Performance

(Formerly KINES 59) 3 Units/3 hours lecture. Grade or P/NP. Recommended: Eligibility for ENGL 1A or EMLS 10 (formerly ESL 10) equivalent.
Transferability: CSU.
GE: *CSU area D*
Description: Students will investigate current theoretical perspectives, research, and applications of theory and techniques specific to the field of sports psychology. Students will explore research as related to optimal performance in athletics and in life. This course includes the history and foundations of sport and exercise psychology, the role of race/ethnicity, and gender in sport, personality, attribution and cognition, leadership, motivation, goal-setting, neuropsychology and physiology of arousal, attention, and psychological skills training.

KIN 61 Women In Sports

(Formerly KINES 61) 3 Units/3 hours lecture. Grade or P/NP.
Transferability: CSU.
Description: Students will gain an understanding of the journey of women in sport through a chronological history, analysis and interpretation of people, events, and issues that affect women in sport, in past and present-day society. Physiological, sociological, and psychological scientific research and inquiry of the aspects of female athletes related to sports, history, and education will be covered. Students will also gain an understanding of how the significant events of women in sport from the past to the present could shape the future of women in sport.

KIN 62A Sports Medicine Experience A

(Formerly KINES 62A) 2 Units/6 hours by arrangement. Grade or P/NP. Prerequisite: Course Completion or Current Enrollment in KIN 4. Recommended: Eligibility for ENGL 100 or ESL 100.
Transferability: CSU.
Description: This course will provide the student with the opportunity to observe and learn the principles and protocols of sports medicine and athletic training in a supervised clinical setting. This course starts the student with general sports medicine facility and athletic event observation. The practical experience gained in this course will help the student prepare for a variety of professions within sports medicine and kinesiology and prepares pre-athletic training students for success in Commission on Accreditation of Athletic Training Education (CAATE) accredited athletic training programs.

KIN 62B Sports Medicine Experience B

(Formerly KINES 62B) 2 Units/6 hours by arrangement. Grade or P/NP. Prerequisite: Course Completion of KIN 62A (or KINES 62A). Recommended: Eligibility for ENGL 100 or ESL 100.
Transferability: CSU.
Description: This course will provide the student with the opportunity to learn and apply the principles and protocols of sports medicine and athletic training in a supervised clinical setting. This course continues the sports medicine student experience with the addition of basic practical application of sports medicine and athletic training skills. This course will help the student prepare for a variety of professions within sports medicine and kinesiology and prepares pre-athletic training students for success in Commission on Accreditation of Athletic Training Education (CAATE) accredited athletic training programs.

KIN 62C Sports Medicine Experience C

(Formerly KINES 62C) 2 Units/6 hours by arrangement. Grade or P/NP. Prerequisite: Course Completion of KIN 62B (or KINES 62B). Recommended: Eligibility for ENGL 100 or ESL 100.
Transferability: CSU.
Description: This course will provide the student with the opportunity to learn and apply the principles and protocols of sports medicine and athletic training in a supervised clinical setting. This course continues the sports medicine student experience with the addition of intermediate level practical application of sports medicine and athletic training skills. The practical experience

gained in this course will help the student prepare for a variety of professions within sports medicine and kinesiology and prepares students for success in Commission on Accreditation of Athletic Training Education (CAATE) accredited athletic training programs.

KIN 62D Sports Medicine Experience D

(Formerly KINES 62D) 2 Units/6 hours by arrangement. Grade or P/NP. Prerequisite: Course Completion of KIN 62C (or KINES 62C). Recommended: Eligibility for ENGL 100 or ESL 100.
Transferability: CSU.
Description: This course will provide the student with the opportunity to learn and apply the principles and protocols of sports medicine and athletic training in a supervised clinical setting. The D level of this course continues the sports medicine student experience with the addition of advanced level practical application of sports medicine and athletic training skills. The practical experience gained in this course will help the student prepare for a variety of professions within sports medicine and kinesiology and prepares pre-athletic training students for success in Commission on Accreditation of Athletic Training Education (CAATE) accredited athletic training programs.

KIN 63 Sports Medicine: Lower Body Injuries

(Formerly KINES 63) 3 Units/2 hours lecture, 3 hours laboratory. Grade or P/NP. Recommended: Eligibility for ENGL 100 or ESL 100.
Transferability: CSU.
Description: This course covers the evaluation, treatment and rehabilitation of lower body injuries. This course will help the student prepare for a variety of professions within sports medicine and kinesiology.

KIN 64 Sports Medicine: Upper Body Injuries

(Formerly KINES 64) 3 Units/2 hours lecture, 3 hours laboratory. Grade or P/NP. Recommended: Eligibility for ENGL 100 or ESL 100.
Transferability: CSU.

Description: This course covers the evaluation, treatment and rehabilitation of upper body injuries. This course will help the student prepare for a variety of professions within sports medicine and kinesiology.

KIN 70 Yoga Techniques, Training, And Practice I

(Formerly KINES 70) 3 Units/3 hours lecture. Grade Only. Recommended: Eligibility for ENGL 100 or ESL 100.
Transferability: CSU.
Description: Students will learn beginning-level asanas (postures), pranayamas (breathing practices), meditation and other traditional yoga techniques. Techniques are presented through analytical training and guided practice in how to teach and practice the techniques.

KIN 71 Yoga Techniques, Training, And Practice II

(Formerly KINES 71) 2 Units/2 hours lecture. Grade Only.
Transferability: CSU.
Description: Students will learn intermediate-level yoga asanas (postures), pranayamas (breathing practices), meditation, and other traditional yoga techniques. Techniques are presented through analytical training and guided practice in how to teach and practice the techniques.

KIN 72 Yoga Teaching Methodology

(Formerly KINES 72) 1 Unit/1 hour lecture. Grade Only.
Transferability: CSU.
Description: Students will learn yoga teaching methods, sequencing, pacing, and cueing techniques with effective class management and communication skills. Special emphasis will be placed on how to create a student-centered, inclusive, accessible, and equitable class environment to appropriately address the needs of a diverse population.

KIN 73 Anatomy And Physiology For Yoga Teachers

(Formerly KINES 73) 2 Units/2 hours lecture. Grade Only.
Transferability: CSU.
Description: Students will learn the principles of human anatomy, physiology, and biomechanics as they relate to yoga practices.

KIN 74 Yoga Philosophy, Lifestyle, And Ethics

(Formerly KINES 74) 2 Units/2 hours lecture. Grade Only.
Transferability: CSU.
Description: Students will examine yoga philosophies and traditional texts, the history of yoga, yoga lifestyle, yoga's relationship with Ayurveda, and ethics for yoga practitioners and teachers involving code of conduct, scope of practice, and equity in yoga.

KIN 80 Introduction To Applied Kinesiology And Anatomy

(Formerly KINES 80) 3 Units/3 hours lecture. Grade Only.
Transferability: CSU.
Description: Students learn applied Kinesiology and anatomy by examining the anatomical structure and function of the musculoskeletal system as it relates to human movement and exercise. Muscular analysis and practical application, including strengthening and flexibility exercises for each muscle will be emphasized. Students will also study physiological and biomechanical principles. Course content is part of the national American Council on Exercise (ACE) certification program. This course along with Kines 81 and 83 will prepare students to take the ACE Personal Trainer and/or Group Fitness Certification exam.

KIN 81 Intro To Exercise Physiology, Assessment, And Program Design

(Formerly KINES 81) 3 Units/2.5 hours lecture, 1.5 hours laboratory. Grade Only. Recommended: Eligibility for ENGL 100 OR EMLS 100 (formerly ESL 100) or equivalent.
Transferability: CSU.
Description: In this course the students will examine the human physiological responses and

adaptations of exercise and physical training. Course content is part of the national American Council on Exercise (ACE) certification program, this course along with Kines 80 and 83 will prepare students to take the ACE Personal Trainer and/or Group Fitness Certification exam.

KIN 82 Exercise Assessment And Prescription

(Formerly KINES 82) 3 Units/2.5 hours lecture, 1.5 hours laboratory. Grade Only. Recommended: Eligibility for ENGL 100 OR EMLS 100 (formerly ESL 100) or equivalent.
Transferability: CSU.
Description: This course will cover assessment of physical fitness components and prescription of exercise programs for sport and fitness participants.

KIN 83 Techniques Of Fitness Instruction

(Formerly KINES 83) 3 Units/2 hours lecture, 3 hours laboratory. Grade Only. Recommended: Eligibility for ENGL 100 OR EMLS 100 (formerly ESL 100) or appropriate placement based on AB705 mandates.
Transferability: CSU.
Description: Students will learn methods of instruction for individual and group exercise in various formats, utilizing a variety of training equipment. Students will also learn knowledge and skills associated with planning, implementing, leading, and managing learners and environment using safe and effective exercises for a variety of fitness levels, including special populations. Exercise guidelines, techniques, safety, liability issues, employment, client retention, and business management will also be discussed. Course content is part of the national American Council on Exercise (ACE) certification program. This course, along with Kines 80 and 81, will prepare students to take the ACE Personal Trainer and Group Fitness Certification exam.

KIN 84 Health And Wellness Coaching

(Formerly KINES 84) 3 Units/3 hours lecture. Grade Only.
Transferability: CSU.
Description: Students will learn the theory and practice of effective health and wellness coaching, the basics of lifestyle medicine, and the evidence-based strategies to prevent and manage chronic

disease. Students will study business and legal considerations for building a health and wellness coaching practice. This course prepares students to take the American Council on Exercise (ACE) Health Coach Certification Exam.

KIN 90 Pilates Teaching Methodology And Principles

(Formerly KINES 90) 2 Units/2 hours lecture. Grade Only.
Transferability: CSU.
Description: In this course students will focus on the methods, principles, and industry standards of teaching and developing Pilates training programs. Students will also learn the history, benefits, assessment tools, and goals of Pilates training.

KIN 91 Pilates Mat Instructor Training

(Formerly KINES 91) 3 Units/3 hours lecture. Grade Only.
Transferability: CSU.
Description: Students will learn to safely and effectively instruct Pilates Mat exercises using Pilates principles for all skill levels and accommodations for various health conditions.

KIN 92 Pilates Reformer Instructor Training

(Formerly KINES 92) 3 Units/3 hours lecture. Grade Only.
Transferability: CSU.
Description: Students will learn to safely and effectively instruct Pilates Reformer exercises using Pilates principles for all skill levels and accommodations for various health conditions.

KIN 93 Pilates Apparatus Instructor Training

(Formerly KINES 93) 2 Units/2 hours lecture. Grade Only.
Transferability: CSU.
Description: Students will learn to safely and effectively instruct Pilates Apparatus exercises using the Pilates principles, including Trapeze Table, Chair, and Barrels, for all skill levels and accommodations for various health conditions.

KIN 300 Student-Athlete Success I

(Formerly KINES 300) 0.5-1 Unit/Up to 3 hours laboratory. P/NP Only. Limits on enrollment: In order to take the KINES 300 class, each student must be listed as a student athlete, by the head coach, on the official team roster. Student should contact instructor for process and required forms. Once enrolled, the student must demonstrate intercollegiate athletic level skills as determined by the coaching staff to remain enrolled in this course.
Description: This lab course is an open-entry/open-exit course designed to assist student-athletes in acquiring basic study skills and work habits to gain success in the classroom. In addition, the student-athlete will learn and apply time and stress management techniques, note taking techniques, and test taking techniques. Students must complete 26.25 hours of work to earn 0.5 unit of credit per semester. Grades are Pass/No Pass.

KIN 301 Student-Athlete Success II

(Formerly KINES 301) 0.5-1 Unit/Up to 3 hours laboratory. P/NP Only. Limits on enrollment: In order to take the KINES 301 class, each student must be listed as a student athlete, by the head coach, on the official team roster. Student should contact instructor for process and required forms. Once enrolled, the student must demonstrate intercollegiate athletic level skills as determined by the coaching staff to remain enrolled in this course.
Description: This lab course is being offered as an open-entry/open- exit course designed to assist the student-athlete in acquiring basic study skills and work habits to gain success in the classroom. Memory and visualization techniques, and earning styles will be included. Students must complete 26.25 hours of work to earn 0.5 unit of credit per semester. Grades are Pass/No Pass.

KIN 302 Student-Athlete Success III

(Formerly KINES 302) 0.5-1 Unit/Up to 3 hours laboratory. P/NP Only. Limits on enrollment: In order to take the KINES 302 class, each student must be listed as a student athlete, by the head coach, on the official team roster. Student should contact instructor for process and required forms. Once enrolled, the student must demonstrate intercollegiate athletic level skills as determined by the coaching staff to remain enrolled in this course.
Description: This lab course is being offered as an open-entry/open-exit course designed to assist student-athletes in acquiring basic study skills and work habits to gain success in the classroom. In

addition, the student-athlete will learn about the rules and regulations for the local governing conference, California Community College Athletic Association (CCCAA), National Collegiate Athletic Association (NCAA), and National Association of Intercollegiate Athletics (NAIA). Academic and athletic requirements at each organizational level will be presented. Issues that affect athletics will also be discussed such as performance enhancement drugs (PEDs), substance abuse, violence, athletes with disabilities, and diversity. Students must complete 26.25 hours of work to earn 0.5 unit of credit per semester. Grades are Pass/No Pass.

KIN 303 Student-Athlete Success IV

(Formerly KINES 303) 0.5-1 Unit/Up to 3 hours laboratory. P/NP Only. Limits on enrollment: In order to take the KINES 303 class, each student must be listed as a student athlete, by the head coach, on the official team roster. Student should contact instructor for process and required forms. Once enrolled, the student must demonstrate intercollegiate athletic level skills as determined by the coaching staff to remain enrolled in this course.
Description: This lab course is being offered as an open-entry/open-exit course designed to assist the student-athletes in acquiring basic study skills and work habits to gain success in the classroom. Learning from your mistakes and using your critical thinking skills will be presented. Students must complete 26.25 hours of work to earn 0.5 unit of credit per semester. Grades are Pass/No Pass.

KIN 762.1 Sports Med Facility Operations & Emerg Mgmt- Contact

(Formerly KINES 762.1) 0 Unit/7 hours by arrangement for 5 weeks. Non-Credit Course.
Description: This course provides students with training and practical application of sports medicine facility organization and administration and emergency management in a clinical sports medicine setting. Students will focus on facility operations and emergency management related to contact sports.
Exempt From Repeat Provisions

KIN 762.2 Sports Med Facility Operations & Emerg Mgmt- Non Contact

(Formerly KINES 762.2) 0 Unit/7 hours by arrangement for 5 weeks. Non-Credit Course.
Description: This course provides students with training and practical application of sports medicine facility organization and administration, and emergency management in a clinical sports medicine setting. Students will focus on facility operations and emergency management related to non-contact sports.
Exempt From Repeat Provisions

Kinesiology Team Sports (KINT)

KINT 1.1 Football Passing Game

(Formerly KTEAM 1.1) 1 Unit/2 hours laboratory. Grade or P/NP.
Transferability: CSU;UC.
Description: In this football course, students will learn the passing game from both an offensive and defensive perspective. It will include a variety of offensive and defensive skills, strategies, techniques, and related football concepts.

KINT 2.1 Touch Football

(Formerly KTEAM 2.1) 1 Unit/2 hours laboratory. Grade or P/NP.
Transferability: CSU;UC.
Description: Touch football with an emphasis on skills, techniques, and strategies of team play. Students will demonstrate overall offensive and defensive strategies. The strategies will include offensive passing and run game utilizing all skilled positions with emphasis on formation variety and routes concept application. Defensive concepts students will understand and apply will include zone and man schemes.

KINT 4 Introduction To Basketball

(Formerly KTEAM 4) 1.5 Units/3 hours laboratory. Grade or P/NP.
Transferability: CSU;UC.
Description: First-time basketball players will learn basic shooting, dribbling, passing, and defensive basketball techniques.

KINT 4.1 Beginning Basketball

(Formerly KTEAM 4.1) 1.5 Units/3 hours laboratory. Grade or P/NP.
Transferability: CSU;UC.
Description: Students will learn beginning level techniques, tactics and strategies associated with competitive basketball. Special emphasis is placed on drills and competitive play situations.

KINT 4.2 Intermediate Basketball

(Formerly KTEAM 4.2) 1.5 Units/3 hours laboratory. Grade or P/NP. Recommended: Course Completion of KTEAM 4.1.
Transferability: CSU;UC.
Description: Students will learn intermediate level techniques, tactics and strategies associated with competitive basketball. Special emphasis is placed on drills and competitive play situations.

KINT 4.3 Advanced Basketball

(Formerly KTEAM 4.3) 1.5 Units/3 hours laboratory. Grade or P/NP. Recommended: Course Completion of KTEAM 4.2.
Transferability: CSU;UC.
Description: Students will learn advanced instruction in the techniques, tactics and strategies associated with competitive basketball. Special emphasis will be placed on drills and competitive play situation.

KINT 6.1 Beginning Soccer

(Formerly KTEAM 6.1) 1.5 Units/3 hours laboratory. Grade or P/NP.
Transferability: CSU;UC.
Description: Students will learn beginning techniques, tactics and strategies associated with competitive soccer. Special emphasis is placed on drills and competitive play situations.

KINT 6.2 Intermediate Soccer

(Formerly KTEAM 6.2) 1.5 Units/3 hours laboratory. Grade or P/NP. Recommended: Course Completion of KTEAM 6.1.
Transferability: CSU;UC.
Description: Students will learn intermediate techniques, tactics and strategies associated with competitive soccer. Special emphasis is placed on drills and competitive play situation.

KINT 6.3 Advanced Soccer

(Formerly KTEAM 6.3) 1.5 Units/3 hours laboratory. Grade or P/NP. Recommended: Course Completion of KTEAM 6.2.
Transferability: CSU;UC.
Description: Students will learn advanced techniques, tactics and strategies associated with competitive soccer. Special emphasis placed on drills and competitive play situation.

KINT 7 Introductory Indoor Soccer

(Formerly KTEAM 7) 1.5 Units/3 hours laboratory. Grade or P/NP.
Transferability: CSU;UC.
Description: Students will learn indoor soccer fundamental skills and rules of the game at the introductory level.

KINT 7.1 Indoor Soccer

(Formerly KTEAM 7.1) 1.5 Units/3 hours laboratory. Grade or P/NP.
Transferability: CSU;UC.
Description: Students will learn basic indoor soccer fundamentals and rules of the game.

KINT 7.2 Intermediate Indoor Soccer

(Formerly KTEAM 7.2) 1.5 Units/3 hours laboratory. Grade or P/NP.
Transferability: CSU;UC.
Description: Students will learn indoor soccer fundamental skills and rules of the game at the intermediate level.

KINT 7.3 Advanced Indoor Soccer

(Formerly KTEAM 7.3) 1.5 Units/3 hours laboratory. Grade or P/NP.
Transferability: CSU.
Description: Students will learn indoor soccer fundamental skills and rules of the game at the advanced level.

KINT 8.1 Beginning Volleyball

(Formerly KTEAM 8.1) 1.5 Units/3 hours laboratory. Grade or P/NP.
Transferability: CSU;UC.
Description: This course will introduce students to fundamentals, team concepts, and rules of the game of volleyball. Students will participate in 2-person, 3-person, 4-person, and 6-person competition.

KINT 8.2 Intermediate Volleyball

(Formerly KTEAM 8.2) 1.5 Units/3 hours laboratory. Grade or P/NP.
Transferability: CSU;UC.
Description: Students will learn intermediate-level volleyball skills, participate in match play, and review the rules of the game. Student improvement of individual skills, team techniques, and game strategies will be emphasized.

KINT 8.3 Advanced Volleyball

(Formerly KTEAM 8.3) 1.5 Units/3 hours laboratory. Grade or P/NP. Recommended: Course Completion of KTEAM 8.2.
Transferability: CSU;UC.
Description: Theory and practice of advanced volleyball. Advanced techniques and tactics of tournament competition. This class will include drills, practice, and intensive review of rules and tournament play.

KINT 9.1 Beginning Outdoor Volleyball

(Formerly KTEAM 9.1) 1 Unit/2 hours laboratory. Grade or P/NP.
Transferability: CSU;UC.
Description: This activity course is designed to teach basic outdoor volleyball fundamentals and rules of the game. Practice and participation in match play and tournament play will be emphasized.

Mathematics (MATH)

MATH 7 Introduction To STEM Careers

(Formerly MATH 63) 1 Unit/1 hour lecture. Grade or P/NP. Prerequisite: Course Completion of AGRI 20 OR ANSC 20 OR ASTR 3 OR ASTR 4 OR BIO 10 OR CHEM 42 OR CS 10A OR ENGR 10 OR ENVS 12 OR GEOL 1 OR NRM 12 OR MATH 25 OR MATH 58 OR MATH 27 or higher (MATH). Recommended: Eligibility for ENGL 1A or equivalent.
Transferability: CSU;UC.
Description: This course covers the methods for development of career pathways in fields such as science, technology, engineering, and mathematics (STEM). Students will learn to use STEM related job-search tools, identify key job skills, develop a plan for acquiring those skills, and use communication skills related to a particular career or area of research in which the student has an interest.

MATH 450 Elementary Algebra

*0 Unit/12 hours laboratory. Non-Credit Course. Prerequisite: CSKL 372 or CSKL 373 or AB705 placement into **Math Tier 1 or higher (https://assessment.santarosa.edu/math-placement-calculations)**.*
Description: In this course, students will learn beginning algebra topics, including equations and inequalities in one variable, integer exponents, polynomials, equations and inequalities in two variables, rational expressions, radicals and rational exponents, and quadratic equations.

Medical Assisting (MA)

MA 160 Introduction To Medical Office Practice

(Formerly MA 60) 3 Units/3 hours lecture. Grade Only. Prerequisite: Course Completion of ANAT 140, HLC 140, HLC 160, LIR 10, and PSYC 1A; AND Concurrent Enrollment in MA 161, MA 162, MA 163, MA 167. Recommended: Eligibility for ENGL 1A or equivalent.
Description: Students will learn the multiple functions performed by the Medical Assistant:

appointment scheduling; communication skills and record management, including confidentiality. Focus is on professionalism in the development of organizational, decision-making and computer skills.

MA 161 Law And Ethics For Medical Assistants

(Formerly MA 61) 1 Unit/1 hour lecture, 1 hour laboratory. Grade Only. Prerequisite: Course Completion of ANAT 140, HLC 140, HLC 160, LIR 10, and PSYC 1A; AND Concurrent Enrollment in MA 160, MA 162, MA 163, MA 167. Recommended: Eligibility for ENGL 1A or equivalent.
Description: Survey of medical law and ethics related to work in medical settings. Emphasis on implications and decision making for patients, providers, medical assistants, and other health professionals. Special attention is given to patient privacy laws. Assignments and discussions will allow students to examine their own personal and cultural values and decision making processes and compare those to the value systems, laws, and decision making processes described in the text.

MA 163 Beginning Clinical Skills For Medical Assisting

(Formerly MA 163A) 3 Units/2 hours lecture, 3 hours laboratory. Grade Only. Prerequisite: Course Completion of HLC 160, LIR 10, PSYC 1A, ANAT 140, HLC 140; AND Concurrent Enrollment in MA 160, MA 161, MA 162, MA 167. Recommended: Eligibility for ENGL 1A or equivalent.
Description: Course focuses on beginning clinical medical assisting skills and responsibilities for the clinical area of a medical office or other appropriate medical facility. Covers proper handwashing; use of personal protective equipment; medical and surgical aseptic procedures; vital signs determination; assisting with physical examinations/rooming, including safe transfers, positioning and draping, height, weight, obtaining patient history; disinfection and sterilization techniques; assisting with minor office procedures; application of physical agents to promote tissue healing; patient teaching on ambulatory aids and cast care.

MA 167 Basic Diagnostic Coding

(Formerly MA 167A) 2 Units/2 hours lecture. Grade or P/NP. Prerequisite: Course Completion of HLC 160, LIR 10, PSYC 1A, ANAT 140, and HLC 140; AND Concurrent Enrollment in MA 160, MA 161, MA 162, and MA 163. Recommended: Eligibility for ENGL 1A or equivalent.

Description: In this course, students will be introduced to basic International Classification of Diseases, 10th Edition, Clinical Modification (ICD-10-CM) coding. Students will utilize their knowledge of medical terminology, disease process, and human anatomy and physiology to convert diagnostic statements into alpha-numerical codes. As each body system is studied, basic coding guidelines and logic will be presented as alpha-numeric diagnoses.

Meteorology (MTER)

MTER 10 Introduction To Weather And Climate

(Formerly METRO 10) 3 Units/3 hours lecture. Grade or P/NP. Recommended: Eligibility for ENGL 1A or equivalent.
Transferability: CSU;UC.
GE: *AA/AS area C;CSU area B1;IGETC area 5A*
Description: In this course, students will be given a descriptive introduction to the science of the atmosphere. Topics include relationships between Earth and Sun, temperature, moisture and stability, atmospheric pressure and wind, clouds and precipitation, weather systems, hurricanes and tornadoes, weather forecasting, climate patterns and climate change, air pollution, and atmospheric optics.

MTER 10L Weather And Climate Lab

(Formerly METRO 10L) 1 Unit/3 hours laboratory. Grade or P/NP. Prerequisite: Course Completion or Current Enrollment in MTER 10 (or METRO 10).
Transferability: CSU;UC.
GE: *CSU area B3;IGETC area 5C*
Description: Hands-on lab activities exploring weather and climate phenomena. This class is the lab component for Introduction to Weather and Climate (METRO 10). Emphasis is placed on analysis and interpretation of weather reports, forecasts, surface weather maps, upper level air charts, satellite and radar imagery, and other remotely sensed data. Climate classification and climate data will also be included.

Microbiology (MICR)

MICR 5 General Microbiology

(Formerly MICRO 5) 5 Units/3 hours lecture, 6 hours laboratory. Grade Only. Prerequisite: Course completion of ENGL 1A OR EMLS 10 (formerly ESL 10); AND Completion of BIO 10 or higher (V7); AND Completion of CHEM 60, CHEM 3A (OR CHEM 1A), or higher (V6).
Transferability: CSU;UC.
GE: *AA/AS area C;CSU areas B2,B3;IGETC areas 5B,5C*
Description: Students will study the following topics: morphology, growth, metabolism, genetics, and control of microorganisms, with emphasis on bacteria and viruses. Includes principles of microbial pathogenicity, and the human immune response. Emphasis on laboratory techniques. Intended for allied health majors considering transfer to CSU or UC.

MICR 60 Fundamentals Of Microbiology

(Formerly MICRO 60) 4 Units/3 hours lecture, 3 hours laboratory. Grade or P/NP. Prerequisite: Course completion of BIO 10 or higher (V7); AND Completion of CHEM 60, CHEM 3A (OR CHEM 1A), or higher (V6). Recommended: Course Completion of ENGL C1000 (or ENGL 1A).
Transferability: CSU.
GE: *AA/AS area C;CSU areas B2,B3*
Description: Students will study the major concepts of microbiology with emphasis on those related to infectious disease. Students will learn basic techniques for cultivation and identification of microorganisms.

Music (MUSC)

MUSC 18.1 Diction And Repertoire: Italian

1 Unit/1 hour lecture, 1 hour laboratory. Grade Only. Prerequisite: Course Completion or Current Enrollment in MUSP 17B (or MUSCP 17B) OR Course Completion or Current Enrollment in MUSP 40.2 (or MUSCP 40.2). Recommended: Eligibility for ENGL 1A or equivalent.
Transferability: CSU;UC.
Description: Students will study the literal and phonetic translation, pronunciation, and interpretation of standard operatic and art song literature in Italian. Students can challenge the course prerequisite by audition. See the Auditions Page on the Music Department website for more information.

MUSC 18.2 Diction And Repertoire: English

1 Unit/1 hour lecture, 1 hour laboratory. Grade Only. Prerequisite: Course Completion or Concurrent Enrollment in MUSP 17B; OR Course Completion Completion or Concurrent Enrollment in MUSP 40.2; OR by Audition. Recommended: Eligibility for ENGL 1A or equivalent.
Transferability: CSU;UC.
Description: Students will study the phonetic translation, pronunciation, and interpretation of standard operatic and art song literature in English. Students can challenge the course prerequisite by audition. See the Auditions Page on the Music Department website for more information.

MUSC 18.3 Diction And Repertoire: German

1 Unit/1 hour lecture, 1 hour laboratory. Grade Only. Prerequisite: Course Completion or Concurrent Enrollment in MUSP 17B; OR Course Completion or Concurrent Enrollment in MUSP 40.2; OR by Audition. Recommended: Eligibility for ENGL 1A or equivalent.
Transferability: CSU;UC.
Description: Students will study the literal and phonetic translation, pronunciation, and interpretation of standard operatic and art song literature in German. Students can challenge the course prerequisite by audition. See the Auditions Page on the Music Department website for more information.

MUSC 18.4 Diction And Repertoire: French

1 Unit/1 hour lecture, 1 hour laboratory. Grade Only. Prerequisite: Course Completion or Concurrent Enrollment in MUSP 17B; OR Course Completion or Concurrent Enrollment in MUSP 40.2; OR by Audition. Recommended: Eligibility for ENGL 1A or equivalent.
Transferability: CSU;UC.
Description: Students will study the literal and phonetic translation, pronunciation, and interpretation of standard operatic and art song literature in French. Students can challenge the course prerequisite by audition. See the Auditions Page on the Music Department website for more information.

Music Practicum And Performance (MUSP)

MUSP 11A Class Piano 1

(Formerly MUSCP 11A) 2 Units/2 hours lecture, 1 hour laboratory. Grade Only. Recommended: Course Completion of MUSC 1 OR the ability to read music and some prior keyboard experience. Concurrent enrollment in MUSC 2A and MUSC 3A.
Transferability: CSU;UC.
Description: This course develops keyboard technique by emphasizing music-reading fluency, functional skills, technical facility, and performance of beginning-level piano literature. Designed for Music majors requiring piano proficiency while also providing non-majors and enrichment students an opportunity to study piano in an atmosphere of academic rigor. (The curriculum of MUSCP 11A corresponds to the materials of MUSC 2A.)

MUSP 11B Class Piano 2

(Formerly MUSCP 11B) 2 Units/2 hours lecture, 1 hour laboratory. Grade Only. Prerequisite: Course Completion of MUSP 11A or by department placement exam. Recommended: Concurrent enrollment in MUSC 2B and MUSC 3B.
Transferability: CSU;UC.
Description: This course develops keyboard musicianship through the study of major and minor

scales, arpeggios, diatonic chord progressions, sight reading, and performance of beginning- to intermediate-level piano repertoire. Designed for Music majors requiring piano proficiency while also providing non-majors and enrichment students an opportunity to study piano in an atmosphere of academic rigor. (The curriculum of MUSCP 11B corresponds to the materials of MUSC 2B.)

MUSP 11C Class Piano 3

(Formerly MUSCP 11C) 2 Units/2 hours lecture, 1 hour laboratory. Grade Only. Prerequisite: Course Completion of MUSP 11B or by department placement exam. Recommended: Concurrent Enrollment in MUSC 2C and MUSC 3C.
Transferability: CSU;UC.
Description: This course continues the development of keyboard musicianship through the study of major and minor scales, arpeggios, diatonic chord progressions, harmonizing melodies, transposition, accompanying, sight reading, and performance of intermediate-level piano repertoire. Designed for Music majors requiring piano proficiency while also providing non-majors and enrichment students an opportunity to study piano in an atmosphere of academic rigor. (The curriculum of MUSCP 11C corresponds to the materials of MUSC 2C.)

MUSP 11D Class Piano 4

(Formerly MUSCP 11D) 2 Units/2 hours lecture, 1 hour laboratory. Grade Only. Prerequisite: Course Completion of MUSP 11C or by department placement exam. Recommended: Concurrent Enrollment in MUSC 2D and MUSC 3D.
Transferability: CSU;UC.
Description: This course continues the systematic development of keyboard musicianship and functional harmony skills through a graded sequence of materials. The repertoire level is intermediate to early advanced, covering exemplars of keyboard literature from the Baroque to the Contemporary era. Designed for Music majors requiring piano proficiency while also providing non-majors and enrichment students an opportunity to study piano in an atmosphere of academic rigor. (The curriculum of MUSCP 11D corresponds to the materials of MUSC 2D.)

MUSP 17A Elementary Voice

(Formerly MUSCP 17A) 2 Units/2 hours lecture, 1 hour laboratory. Grade Only. Recommended: Ability to read music, prior singing experience.
Transferability: CSU;UC.
Description: Students will study basic vocal techniques for the performance of standard and popular songs. Topics include tone production, breath control, diction, and interpreting music notation. Open to all students.
Total 2 Times

MUSP 17B Intermediate Voice

(Formerly MUSCP 17B) 2 Units/2 hours lecture, 1 hour laboratory. Grade Only. Prerequisite: Course Completion of MUSP 17A, OR a previous semester of MUSP 17B, OR by Audition. Recommended: Course Completion or Concurrent Enrollment in MUSC 2A and MUSC 3A; AND Concurrent Enrollment in MUSCP 21A, B, C, or D.
Transferability: CSU;UC.
Description: This course is devoted to the study and practice of intermediate-level vocal techniques and their practical application to the preparation and performance of standard vocal repertoire. Topics include interpretation, tone production, breath control, and diction. Students can challenge the course prerequisite by audition. See the Auditions page on the Music Department website for more information.
Total 2 Times

MUSP 19A Beginning Guitar

(Formerly MUSCP 19A) 2 Units/2 hours lecture, 1 hour laboratory. Grade or P/NP.
Transferability: CSU;UC.
Description: This course introduces students to the fundamentals of guitar playing through the use of songs, exercises, solo pieces, demonstrations, and recordings. Students will learn basic technique, playing chords and melodies in the first position, and reading music. Students must provide their own guitar.

MUSP 19B Intermediate Guitar

(Formerly MUSCP 19B) 2 Units/2 hours lecture, 1 hour laboratory. Grade or P/NP. Prerequisite: Completion of MUSP 19A or by audition.
Transferability: CSU;UC.
Description: This course continues the study of guitar technique through solo and ensemble performance at an intermediate level. Students will further develop their knowledge of chords, note reading, scales, and accompaniment patterns. A variety of musical styles, from classical to rock, are included in the repertoire.

MUSP 19.1A Classical Guitar 1

(Formerly MUSCP 19.1A) 2 Units/2 hours lecture, 1 hour laboratory. Grade or P/NP.
Transferability: CSU;UC.
Description: In this course, students learn fundamental classical guitar technique for the performance of beginning-level solo pieces, duets, and ensemble works. Reading music in the first position is emphasized. Students must provide their own acoustic guitar.

MUSP 19.1B Classical Guitar 2

(Formerly MUSCP 19.1B) 2 Units/2 hours lecture, 1 hour laboratory. Grade or P/NP. Prerequisite: Course Completion of MUSP 19.1A or by audition.
Transferability: CSU;UC.
Description: This course continues the development of classical guitar technique and music reading skills through exercises, studies, solos, and ensemble playing (duets, trios, and quartets). Students will explore diverse literature from different style periods in a variety of keys.

MUSP 21A Concert Choir 1

(Formerly MUSCP 21A) 2.5 Units/2 hours lecture, 1 hour laboratory, 0.5 hour by arrangement. Grade Only. Limits on enrollment: By Audition
Transferability: CSU;UC.
C-ID: MUS 180

Description: The Concert Choir is a 40-60-voice mixed ensemble dedicated to the study, rehearsal, and performance of a cappella and accompanied choral literature from the Renaissance to the contemporary era. The emphasis for 21A is on the development of music reading skills and accurate vocal production. The Concert Choir performs at least two on-campus concerts each year and tours annually.
Total 2 Times

MUSP 21B Concert Choir 2

(Formerly MUSCP 21B) 2.5 Units/2 hours lecture, 1 hour laboratory, 0.5 hour by arrangement. Grade Only. Prerequisite: Course Completion of MUSP 21A (or MUSCP 21A). Limits on enrollment: By Audition
Transferability: CSU;UC.
C-ID: MUS 180
Description: The Concert Choir is a 40-60-voice mixed ensemble dedicated to the study, rehearsal, and performance of a cappella and accompanied choral literature from the Renaissance to the contemporary era. The emphasis for 21B is on effective management of the singing voice to achieve proper tone quality and phrasing. The Concert Choir performs at least two on-campus concerts each year and tours annually.
Total 2 Times

MUSP 21C Concert Choir 3

(Formerly MUSCP 21C) 2.5 Units/2 hours lecture, 1 hour laboratory, 0.5 hour by arrangement. Grade Only. Prerequisite: Course Completion of MUSP 21B (or MUSCP 21B). Limits on enrollment: By Audition
Transferability: CSU;UC.
C-ID: MUS 180
Description: The Concert Choir is a 40-60-voice mixed ensemble dedicated to the study, rehearsal, and performance of a cappella and accompanied choral literature from the Renaissance to the contemporary era. Students in 21C will have opportunities for solos and/or section leader positions. The Concert Choir performs at least two on-campus concerts each year and tours annually.
Total 2 Times

MUSP 21D Concert Choir 4

(Formerly MUSCP 21D) 2.5 Units/2 hours lecture, 1 hour laboratory, 0.5 hour by arrangement. Grade Only. Prerequisite: Course Completion of MUSP 21C (or MUSCP 21C). Limits on enrollment: By Audition
Transferability: CSU;UC.
C-ID: MUS 180
Description: The Concert Choir is a 40-60-voice mixed ensemble dedicated to the study, rehearsal, and performance of a cappella and accompanied choral literature from the Renaissance to the contemporary era. Students in 21D will have opportunities for vocal solos and/or to assume mentor/leadership roles within the choir. The Concert Choir performs at least two on-campus concerts each year and tours annually.
Total 2 Times

MUSP 23A Chamber Singers 1

(Formerly MUSCP 23A) 2.5 Units/2 hours lecture, 1 hour laboratory, 0.5 hour by arrangement. Grade Only. Limits on enrollment: By Audition
Transferability: CSU;UC.
C-ID: MUS 180
Description: The Chamber Singers are a 16- to 32-voice mixed ensemble dedicated to the study, rehearsal, and performance of a cappella and accompanied choral literature for chamber choir. The Chamber Singers are an advanced ensemble designed for experienced singers with the emphasis on the development of musicianship and performance skills to an advanced level. The Chamber Singers perform at least one major on-campus concert and several off-campus concerts each semester.
Total 2 Times

MUSP 23B Chamber Singers 2

(Formerly MUSCP 23B) 2.5 Units/2 hours lecture, 1 hour laboratory, 0.5 hour by arrangement. Grade Only. Prerequisite: Course Completion of MUSCP 23A. Limits on enrollment: By Audition
Transferability: CSU;UC.
C-ID: MUS 180
Description: The Chamber Singers are a 16- to 32-voice mixed ensemble dedicated to the study, rehearsal, and performance of a cappella and accompanied choral literature for chamber choir.

The Chamber Singers are an advanced ensemble designed for experienced singers. The emphasis for 23B is on developing each singer's vocal independence to an advanced level, and cultivating self-sufficiency in learning their individual parts. The Chamber Singers perform at least one major on-campus concert and several off-campus concerts each semester.
Total 2 Times

MUSP 23C Chamber Singers 3

(Formerly MUSCP 23C) 2.5 Units/2 hours lecture, 1 hour laboratory, 0.5 hour by arrangement. Grade Only. Prerequisite: Course Completion of MUSCP 23B. Limits on enrollment: By Audition
Transferability: CSU;UC.
C-ID: MUS 180
Description: The Chamber Singers are a 16- to 32-voice mixed ensemble dedicated to the study, rehearsal, and performance of a cappella and accompanied choral literature for chamber choir. The Chamber Singers are an advanced ensemble designed for experienced singers. Students in 23C will have opportunities for vocal solos and/or section leader positions, as well as increased opportunities for outreach performance in smaller (pull-out) ensembles including quartets and caroling groups. The Chamber Singers perform at least one major on-campus concert and several off-campus concerts each semester.
Total 2 Times

MUSP 23D Chamber Singers 4

(Formerly MUSCP 23D) 2.5 Units/2 hours lecture, 1 hour laboratory, 0.5 hour by arrangement. Grade Only. Prerequisite: Course Completion of MUSCP 23C. Limits on enrollment: By Audition
Transferability: CSU;UC.
C-ID: MUS 180
Description: The Chamber Singers are a 16- to 32-voice mixed ensemble dedicated to the study, rehearsal, and performance of a cappella and accompanied choral literature for chamber choir. The Chamber Singers are an advanced ensemble designed for experienced singers. Students in 23D will have increased opportunities for vocal solos, outreach performance in smaller groups, and/or to assume mentor/leadership roles within the ensemble. The Chamber Singers perform at least one major on-campus concert and several off-campus concerts each semester.
Total 2 Times

MUSP 30A Symphonic Band 1

(Formerly MUSCP 30A) 2.5 Units/2 hours lecture, 1 hour laboratory, 0.5 hour by arrangement. Grade Only.
Transferability: CSU;UC.
C-ID: MUS 180
Description: Rehearsal and performance of classical and contemporary symphonic band literature with emphasis on preparation for public performance. This course is designed for experienced musicians who demonstrate the potential to perform at college level on a wind or percussion instrument.
Total 2 Times

MUSP 30B Symphonic Band 2

(Formerly MUSCP 30B) 2.5 Units/2 hours lecture, 1 hour laboratory, 0.5 hour by arrangement. Grade Only. Prerequisite: Course Completion of MUSP 30A (or MUSCP 30A). Limits on enrollment: By Audition
Transferability: CSU;UC.
C-ID: MUS 180
Description: Rehearsal and performance of classical and contemporary symphonic band literature with emphasis on preparation for public performance. This course is designed for experienced musicians who are able to perform at college level on a wind or percussion instrument.
Total 2 Times

MUSP 30C Symphonic Band 3

(Formerly MUSCP 30C) 2.5 Units/2 hours lecture, 1 hour laboratory, 0.5 hour by arrangement. Grade Only. Prerequisite: Course Completion of MUSP 30B (or MUSCP 30B). Limits on enrollment: By Audition
Transferability: CSU;UC.
C-ID: MUS 180
Description: Rehearsal and performance of classical and contemporary symphonic band literature with emphasis on preparation for public performance. The emphasis on MUSCP 30C is on achieving a higher artistic standard. This course is designed for experienced musicians who are able to perform at college level on a wind or percussion instrument and have control of characteristic tone, intonation, and dynamic range.
Total 2 Times

MUSP 30D Symphonic Band 4

(Formerly MUSCP 30D) 2.5 Units/2 hours lecture, 1 hour laboratory, 0.5 hour by arrangement. Grade Only. Prerequisite: Course Completion of MUSP 30C (or MUSCP 30C). Limits on enrollment: By audition
Transferability: CSU;UC.
C-ID: MUS 180
Description: Rehearsal and performance of classical and contemporary symphonic band literature with emphasis on preparation for public performance. This course is designed for experienced musicians who are able to perform at college level on a wind or percussion instrument. MUSCP 30D is designed for the most advanced players. Students in this course have more accountability within the Symphonic Band and may be called upon to play solos and/or assist in the troubleshooting of problems specific to their instrument.
Total 2 Times

MUSP 32A Jazz Band 1

(Formerly MUSCP 32A) 2.5 Units/2 hours lecture, 1 hour laboratory, 0.5 hour by arrangement. Grade Only. Limits on enrollment: By Audition
Transferability: CSU;UC.
C-ID: MUS 180
Description: The SRJC Jazz Band is dedicated to the rehearsal and performance of classic and contemporary literature for large jazz ensemble. Designed for musicians who demonstrate the potential to perform at the college level. The emphasis is on the development of jazz interpretation, ensemble skills and sight-reading. The band performs at least two major public concerts per semester, which may include an off-campus festival performance.
Total 2 Times

MUSP 32B Jazz Band 2

(Formerly MUSCP 32B) 2.5 Units/2 hours lecture, 1 hour laboratory, 0.5 hour by arrangement. Grade Only. Prerequisite: Course Completion of MUSP 32A. Limits on enrollment: By Audition
Transferability: CSU;UC.
C-ID: MUS 180
Description: The SRJC Jazz Band is dedicated to the rehearsal and performance of classic and contemporary literature for large jazz ensemble. Designed for musicians who are able to perform

at the college level. The emphasis is on the further development of jazz interpretation, ensemble skills, and sight-reading, particularly in musical styles outside of the swing genre. The band performs at least two major public concerts per semester, which may include an off-campus festival performance.
Total 2 Times

MUSP 32C Jazz Band 3

(Formerly MUSCP 32C) 2.5 Units/2 hours lecture, 1 hour laboratory, 0.5 hour by arrangement. Grade Only. Prerequisite: Course Completion of MUSP 32B. Limits on enrollment: By Audition
Transferability: CSU;UC.
C-ID: MUS 180
Description: The SRJC Jazz Band is dedicated to the rehearsal and performance of classic and contemporary literature for large jazz ensemble. Designed for experienced musicians who are able to perform at the college level. The emphasis is on the incorporation of stylistically and harmonically appropriate improvisation within the big band medium. The band performs at least two major public concerts per semester, which may include an off-campus festival performance.
Total 2 Times

MUSP 32D Jazz Band 4

(Formerly MUSCP 32D) 2.5 Units/2 hours lecture, 1 hour laboratory, 0.5 hour by arrangement. Grade Only. Prerequisite: Course Completion of MUSP 32C. Limits on enrollment: By Audition
Transferability: CSU;UC.
C-ID: MUS 180
Description: The SRJC Jazz Band is dedicated to the rehearsal and performance of classic and contemporary literature for large jazz ensemble. Designed for experienced musicians who are able to perform at the college level and is intended for the most advanced players. Students in this course will have more accountability within the ensemble, and may be called upon to assist in the troubleshooting of problems specific to their instrument and/or to lead sectional rehearsals. Emphasis is on the achievement of a professional-quality artistic standard. The band performs at least two major public concerts per semester, which may include an off-campus festival performance.
Total 2 Times

MUSP 33A Orchestra 1

(Formerly MUSCP 33A) 2.5 Units/2 hours lecture, 1 hour laboratory, 0.5 hour by arrangement. Grade Only. Limits on enrollment: By Audition
Transferability: CSU;UC.
C-ID: MUS 180
Description: The SRJC Orchestra is dedicated to the study, rehearsal, and performance of orchestral literature from the Baroque to the contemporary era. MUSCP 33A is designed for musicians who demonstrate the potential to perform at college level on an orchestral instrument. The Orchestra performs at least two concerts each semester.
Total 2 Times

MUSP 33B Orchestra 2

(Formerly MUSCP 33B) 2.5 Units/2 hours lecture, 1 hour laboratory, 0.5 hour by arrangement. Grade Only. Prerequisite: Course Completion of MUSP 33A (or MUSCP 33A). Limits on enrollment: By Audition
Transferability: CSU;UC.
C-ID: MUS 180
Description: The SRJC Orchestra is dedicated to the study, rehearsal, and performance of orchestral literature from the Baroque to the contemporary era. MUSCP 33B is designed for musicians who are able to perform at the college level on an orchestral instrument. The Orchestra performs at least two concerts each semester.
Total 2 Times

MUSP 33C Orchestra 3

(Formerly MUSCP 33C) 2.5 Units/2 hours lecture, 1 hour laboratory, 0.5 hour by arrangement. Grade Only. Prerequisite: Course Completion of MUSP 33B (or MUSCP 33B). Limits on enrollment: By Audition
Transferability: CSU;UC.
C-ID: MUS 180
Description: The SRJC Orchestra is dedicated to the study, rehearsal, and performance of orchestral literature from the Baroque to the contemporary era. Designed for musicians who are able to perform at the college level on an orchestral instrument with proper characteristic tone

and control of dynamic range and intonation. The emphasis of MUSCP 33C is on achieving a higher artistic standard. The Orchestra performs at least two concerts each semester.
Total 2 Times

MUSP 33D Orchestra 4

(Formerly MUSCP 33D) 2.5 Units/2 hours lecture, 1 hour laboratory, 0.5 hour by arrangement. Grade Only. Prerequisite: Course Completion of MUSP 33C (or MUSCP 33C). Limits on enrollment: By Audition
Transferability: CSU;UC.
C-ID: MUS 180
Description: The SRJC Orchestra is dedicated to the study, rehearsal, and performance of orchestral literature from the Baroque to the contemporary era. MUSCP 33D is designed for the most advanced players. Students in this course have more accountability within the Orchestra and may be called upon to play solos and/or assist in the troubleshooting of problems specific to their instrument. The Orchestra performs at least two concerts each semester.
Total 2 Times

MUSP 40.1 Applied Music (Individual Instruction): Piano

(Formerly MUSCP 40.1) 2.5 Units/1 hour lecture, 5.5 hours by arrangement. Grade Only. Prerequisite: Concurrent enrollment in Symphonic Band (MUSCP 30A, B, C, or D); OR Jazz Band (MUSCP 32A, B, C, or D); OR Jazz Combos (MUSCP 42A, B, C, or D); OR Concert Choir (MUSCP 21A, B, C, or D).. Recommended: Completion of or Concurrent Enrollment in Music Theory (MUSC 2A, B, C, or D) AND Musicianship (MUSC 3A, B, C, or D).. Limits on enrollment: By Audition
Transferability: CSU;UC.
C-ID: MUS 160
Description: Individual studio instruction in piano for the development of performance skills. Each week students will take a 30-minute individual lesson and complete five hours of on-campus practice. Each semester students will perform at least once in a Recital Hour and play a juried performance for a faculty committee as a final exam. Designed for Music majors who are able to perform at college level.
4 Times in any Comb of Levels

MUSP 40.2 Applied Music (Individual Instruction): Voice

(Formerly MUSCP 40.2) 2.5 Units/1 hour lecture, 5.5 hours by arrangement. Grade Only. Prerequisite: Concurrent enrollment in Diction and Repertoire (MUSC 18.1, 18.2, 18.3, or 18.4); AND Concert Choir (MUSP 21A, B, C, or D). Recommended: Completion of or Concurrent Enrollment in Music Theory (MUSC 2A, B, C, or D) AND Musicianship (MUSC 3A, B, C, or D). Limits on enrollment: By Audition
Transferability: CSU;UC.
C-ID: MUS 160
Description: Individual studio instruction in voice for the development of performance skills. Each week students will take a 30-minute individual lesson and complete five hours of on-campus practice. Each semester students will perform at least once in a Recital Hour and sing a juried performance for a faculty committee as a final exam. Designed for Music majors who are able to perform at college level.
4 Times in any Comb of Levels

MUSP 40.3 Applied Music (Individual Instruction): Strings

(Formerly MUSCP 40.3) 2.5 Units/1 hour lecture, 5.5 hours by arrangement. Grade Only. Prerequisite: Concurrent Enrollment in Orchestra (MUSCP 33A, B, C, or D); OR Jazz Band (MUSCP 32A, B, C, or D); OR Jazz Combos (MUSCP 42A, B, C, or D).. Recommended: Completion of or Concurrent Enrollment in Music Theory (MUSC 2A, B, C, or D) AND Musicianship (MUSC 3A, B, C, or D).. Limits on enrollment: By Audition
Transferability: CSU;UC.
C-ID: MUS 160
Description: Individual studio instruction in violin, viola, cello, or contrabass for the development of performance skills. Each week students will take a 30-minute individual lesson and complete five hours of on-campus practice. Each semester students will perform at least once in a Recital Hour and play a juried performance for a faculty committee as a final exam. Designed for Music majors who are able to perform at college level.
4 Times in any Comb of Levels

MUSP 40.4 Applied Music (Individual Instruction): Woodwind

(Formerly MUSCP 40.4) 2.5 Units/1 hour lecture, 5.5 hours by arrangement. Grade Only. Prerequisite: Concurrent Enrollment in Symphonic Band (MUSCP 30A, B, C, or D); OR Jazz Band (MUSCP 32A, B, C, or D); OR Jazz Combos (MUSCP 42A, B, C, or D).. Recommended: Completion of or Concurrent Enrollment in Music Theory (MUSC 2A, B, C, or D) AND Musicianship (MUSC 3A, B, C, or D).. Limits on enrollment: By Audition
Transferability: CSU;UC.
C-ID: MUS 160
Description: Individual studio instruction in flute, oboe, clarinet, bassoon, or saxophone for the development of performance skills. Each week students will take a 30-minute individual lesson and complete five hours of on-campus practice. Each semester students will perform at least once in a Recital Hour and play a juried performance for a faculty committee as a final exam. Designed for Music majors who are able to perform at college level.
4 Times in any Comb of Levels

MUSP 40.5 Applied Music (Individual Instruction): Brass

(Formerly MUSCP 40.5) 2.5 Units/1 hour lecture, 5.5 hours by arrangement. Grade Only. Prerequisite: Concurrent Enrollment in Symphonic Band (MUSCP 30A, B, C, or D); OR Jazz Band (MUSCP 32A, B, C, or D); OR Jazz Combos (MUSCP 42A, B, C, or D).. Recommended: Completion of or Concurrent Enrollment in Music Theory (MUSC 2A, B, C, or D); AND Musicianship (MUSC 3A, B, C, or D).. Limits on enrollment: By Audition
Transferability: CSU;UC.
C-ID: MUS 160
Description: Individual studio instruction in trumpet, French horn, trombone, baritone, euphonium, or tuba for the development of performance skills. Each week students will take a 30-minute individual lesson and complete five hours of on-campus practice. Each semester students will perform at least once in a Recital Hour and play a juried performance for a faculty committee as a final exam. Designed for Music majors who are able to perform at college level.
4 Times in any Comb of Levels

MUSP 40.6 Applied Music (Individual Instruction): Percussion

(Formerly MUSCP 40.6) 2.5 Units/1 hour lecture, 5.5 hours by arrangement. Grade Only. Prerequisite: Concurrent Enrollment in Symphonic Band (MUSCP 30A, B, C, or D); OR Jazz Band (MUSCP 32A, B, C, or D); OR Jazz Combos (MUSCP 42A, B, C, or D).. Recommended: Completion of or Concurrent Enrollment in Music Theory (MUSC 2A, B, C, or D); AND Musicianship (MUSC 3A, B, C, or D).. Limits on enrollment: By Audition
Transferability: CSU;UC.
C-ID: MUS 160
Description: Individual studio instruction in percussion for the development of performance skills. Each week students will take a 30-minute individual lesson and complete five hours of on-campus practice. Each semester, students will perform at least once in a Recital Hour and play a juried performance for a faculty committee as a final exam. Designed for Music majors who are able to perform at college level.
4 Times in any Comb of Levels

MUSP 40.7 Applied Music (Individual Instruction): Guitar

(Formerly MUSCP 40.7) 2.5 Units/1 hour lecture, 5.5 hours by arrangement. Grade Only. Prerequisite: Concurrent Enrollment in Concert Choir (MUSCP 21A, B, C, or D): OR Symphonic Band (MUSCP 30A, B, C, or D); OR Jazz Band (MUSCP 32A, B, C, or D); OR Jazz Combos (MUSCP 42A, B, C, or D).. Recommended: Completion of or Concurrent Enrollment in Music Theory (MUSC 2A, B, C, or D); AND Musicianship (MUSC 3A, B, C, or D).. Limits on enrollment: By Audition
Transferability: CSU;UC.
C-ID: MUS 160
Description: Individual studio instruction in guitar for the development of performance skills. Each week students will take a 30-minute individual lesson and complete five hours of on-campus practice. Each semester students will perform at least once in a Recital Hour and play a juried performance for a faculty committee as a final exam. Designed for Music majors who are able to perform at college level.
4 Times in any Comb of Levels

MUSP 42A Jazz Combo Ensemble 1

(Formerly MUSCP 42A) 2.5 Units/2 hours lecture, 1 hour laboratory, 0.5 hour by arrangement. Grade Only. Recommended: Course Completion of MUSC 5A. Limits on enrollment: By Audition
Transferability: CSU;UC.
C-ID: MUS 180
Description: The study and performance of classic and contemporary works for jazz combo. Emphasis is on the development of improvisational and performance skills. Students are divided into three combos of four to eight musicians, each focusing on 4-5 jazz compositions. The combos give 3-5 public performances per semester.
Total 2 Times

MUSP 42B Jazz Combo Ensemble 2

(Formerly MUSCP 42B) 2.5 Units/2 hours lecture, 1 hour laboratory, 0.5 hour by arrangement. Grade Only. Prerequisite: Course Completion of MUSP 42A. Limits on enrollment: By Audition
Transferability: CSU;UC.
C-ID: MUS 180
Description: The study and performance of classic and contemporary works for jazz combo. Emphasis is on the development of a rhythmic and melodic vocabulary consistent with mainstream jazz practice. Students are divided into three combos of four to eight musicians each. The combos give 3-5 public performances per semester.

MUSP 42C Jazz Combo Ensemble 3

(Formerly MUSCP 42C) 2.5 Units/2 hours lecture, 1 hour laboratory, 0.5 hour by arrangement. Grade Only. Prerequisite: Course Completion of MUSP 42B. Limits on enrollment: By Audition
Transferability: CSU;UC.
C-ID: MUS 180
Description: The study and performance of classic and contemporary works for jazz combo. Emphasis is on development of improvisatory fluency in the styles of Bop, Cool, and Hard Bop. Students are divided into three combos of four to eight musicians each. The combos give 3-5 public performances per semester.
Total 2 Times

MUSP 42D Jazz Combo Ensemble 4

(Formerly MUSCP 42D) 2.5 Units/2 hours lecture, 1 hour laboratory, 0.5 hour by arrangement. Grade Only. Prerequisite: Course Completion of MUSP 42C. Limits on enrollment: By Audition
Transferability: CSU;UC.
C-ID: MUS 180
Description: The study and performance of classic and contemporary works for jazz combo. Emphasis is on the understanding of chord/scale relationships and the introduction of odd and compound meters. Students are divided into three combos of four to eight musicians each. The combos give 3-5 public performances per semester.
Total 2 Times

MUSP 81A Opera And Related Forms In Performance 1

(Formerly MUSCP 81A) 2-5 Units/Up to 15 hours by arrangement. Grade Only. Limits on enrollment: By Audition
Transferability: CSU.
Description: Preparation and presentation of a role in an opera or related work (such as Broadway opera, light opera, pocket operas, and concert presentations) in production for public performance.
4 Enrollments Total

Pharmacy Technician (PHT)

PHT 102 Pharmaceutical Calculations For The Pharmacy Technician

(Formerly PHARM 102) 2 Units/2 hours lecture. Grade Only. Recommended: Eligibility for ENGL 100 or ESL 100.
Description: This course will prepare students for success in therapeutic calculations through pharmaceutical skills development (dosage, volume, concentration) of computations with absorption rate, admixtures, medicinal compounding, and applied measurement systems.

Students will learn to identify and distinguish the bioavailability and bioequivalence alliteration and accurately recognize pharmaceutical units as required by the California State Board of Pharmacy.

PHT 103 Critical Thinking And Management Skills For The Pharm Tech

(Formerly PHARM 103) 2 Units/2 hours lecture. Grade Only. Recommended: Eligibility for ENGL 100 or ESL 100.
Description: Students will learn how to apply theory to pharmacy settings. The student will learn to develop the necessary discernment, reason, and proficiencies regarding pharmaceutical critical thinking and solutions. The student will perform at an advanced level of pharmaceutical care and service by identifying and understanding the application of systems, theorems, principles, postulates, and provisions.

PHT 150 Introduction To Pharmacy Technician

(Formerly PHARM 150) 3 Units/3 hours lecture. Grade Only. Recommended: Eligibility for ENGL 100 or ESL 100.
Description: Students will be introduced to the role and work environment of the pharmacy technician in a retail, hospital, and other healthcare settings. The student will learn about legal responsibilities, technical activities and common medications used. The pharmacy technician student will also learn how to interpret common prescriptions and conduct simple pharmaceutical mathematic calculations.

PHT 152 Ambulatory Pharmacy Practice

(Formerly PHARM 152) 2 Units/1.5 hours lecture, 2.5 hours laboratory. Grade Only. Prerequisite: Course Completion or Current Enrollment in PHT 150 (or PHARM 150).
Description: The student will learn the skills needed to operate effectively in an ambulatory setting, emphasizing receiving and controlling inventory, computerized prescription processing, medical insurance billing, and customer relations.

PHT 154A Retail Externship 1

(Formerly PHARM 154A) 1 Unit/3.5 hours by arrangement. Grade Only. Prerequisite: Course Completion or Current Enrollment in PHT 150 (or PHARM 150). Limits on enrollment: The healthcare facilities in which students are placed require that the students must comply with all of the following before they are allowed onsite: Up to date on all immunizations, including annual flu shots, possess current annual tuberculosis clearance, clear a background check and pass a urine drug screen.
Description: The students will participate in a practical externship in an outpatient pharmacy environment. The student will perform advance laboratory activities that a supervising licensed pharmacist or pharmacy technician will evaluate.

PHT 154B Retail Externship 2

(Formerly PHARM 154B) 2 Units/6 hours by arrangement. Grade Only. Prerequisite: Course Completion of PHT 154A (or PHARM 154A) and Course Completion of PHT 102 (or PHARM 102). Limits on enrollment: The healthcare facilities in which students are placed require that the students must comply with all of the following before they are allowed onsite: Up to date on all immunizations, including annual flu shots, possess current annual tuberculosis clearance, clear a background check and pass a urine drug screen.
Description: The students will participate in a practical externship in an outpatient pharmacy environment. The students will perform advanced laboratory activities that a supervising licensed pharmacist or pharmacy technician will evaluate.

PHT 155 Pharmacology

(Formerly PHARM 155) 4 Units/4 hours lecture. Grade Only. Recommended: Eligibility for ENGL 100 or ESL 100.
Description: This course introduces the Pharmacy Technician student to the historical development of the use of medicinal drugs, the basic mechanism of drug action, pharmacokinetics and basic concepts related to the administration of pharmacologic agents. Therapeutic effects of identified groups of drugs, their side effects, interactions and potential error sites are integrated throughout the course. Focus is on selected drug classes.

PHT 156 Dispensing And Compounding

(Formerly PHARM 156) 2.5 Units/2 hours lecture, 2 hours laboratory. Grade Only. Prerequisite: Course Completion of PHT 150 (or PHARM 150).
Description: General preparation of topical, transdermal, rectal, ophthalmic, nasal, oral and otic pharmaceutical dosage forms. Practical experience in the manipulative and record keeping functions associated with the compounding and dispensing of prescriptions. Study of dosage forms, advantages and disadvantages, uses, storage and packing of pharmaceutical products.

PHT 157 Hospital Pharmacy Practice For The Pharmacy Technician

(Formerly PHARM 157) 0.5 Unit/0.5 hour lecture, 1 hour laboratory. Grade Only. Prerequisite: Course Completion of PHT 102, PHT 152 and PHT 154A. Recommended: Eligibility for ENGL 1A or equivalent.
Description: This course prepares the Pharmacy Technician student to work in an inpatient hospital setting. The student will learn and practice the skills related to IV compounding, aseptic and sterile preparations, and safety compounding practices.

PHT 157L Hospital Pharmacy Externship

(Formerly PHARM 157L) 0.5 Unit/2.25 hours by arrangement. Grade Only. Prerequisite: Course Completion or Current Enrollment in PHT 157 (or PHARM 157). Limits on enrollment: The healthcare facilities in which students are placed require that the students must comply with all of the following before they are allowed onsite: Up to date on all immunizations, including annual flu shots, possess current annual tuberculosis clearance, clear a background check and pass a urine drug screen.
Description: The students will participate in a practical externship in a hospital pharmacy environment. The students will perform advanced level laboratory activities that a supervising licensed pharmacist or pharmacy technician will evaluate.

Physical Science (PHSC)

PHSC 21 Introduction To Earth Science

(Formerly PHYSC 21) 4 Units/3 hours lecture, 3 hours laboratory. Grade or P/NP. Recommended: Eligibility for ENGL 1A or equivalent.
Transferability: CSU;UC.
C-ID: GEOL 121
GE: *AA/AS area C;CSU areas B1,B3;IGETC areas 5A,5C*
Description: A survey course providing an introduction to the Earth sciences, including geology, oceanography, meteorology, and astronomy. This course focuses on the interactions between various Earth systems such as plate tectonics, the hydrologic cycle, the rock cycle, weather and climate, and Earth's place in the universe. This course is primarily designed for those intending to pursue an elementary teacher education program.

Physics (PHYS)

PHYS 7 Introduction To STEM Careers

(Formerly PHYS 63) 1 Unit/1 hour lecture. Grade or P/NP. Prerequisite: Course Completion of AGRI 20 OR ANSC 20 OR ASTR 3 OR ASTR 4 OR BIO 10 OR CHEM 42 OR CS 10A OR ENGR 10 OR ENVS 12 OR GEOL 1 OR NRM 12 OR MATH 25 OR MATH 58 OR MATH 27 or higher (MATH). Recommended: Eligibility for ENGL 1A or equivalent.
Transferability: CSU;UC.
Description: This course covers the methods for development of career pathways in fields such as science, technology, engineering, and mathematics (STEM). Students will learn to use STEM related job-search tools, identify key job skills, develop a plan for acquiring those skills, and use communication skills related to a particular career or area of research in which the student has an interest.

Physiology (PHYZ)

PHYZ 1 Human Physiology

(Formerly PHYSIO 1) 5 Units/4 hours lecture, 3 hours laboratory. Grade or P/NP. Prerequisite: Course completion of ENGL 1A OR EMLS 10 (formerly ESL 10); AND Completion of BIO 10 or higher (V7); AND Completion of CHEM 60, CHEM 3A, or CHEM 1A, or higher (V6).
Transferability: CSU;UC.
C-ID: BIOL 120B
GE: *AA/AS area C;CSU areas B2,B3;IGETC areas 5B,5C*
Description: Students will study the function of the human body with a focus on mechanisms of homeostasis at the biochemical, cellular, and systemic levels. Laboratory experiments are conducted to illustrate major principles associated with these systems. Intended for pre-nursing and pre-dental hygiene students.

PHYZ 58 Introduction To Human Physiology

(Formerly PHYSIO 58) 3 Units/2 hours lecture, 3 hours laboratory. Grade or P/NP. Recommended: Course Completion of CHEM 60 and Eligibility for ENGL 1A or equivalent.
Transferability: CSU.
GE: *AA/AS area C*
Description: This is an introductory course in human physiology, organized around body systems and the theme of homeostasis. The course is designed for the beginning student preparing for these health-related fields: vocational nursing, radiologic technology; or those with a general interest in the function of the human body. This course will minimize bio-chemical and quantitative details taught in a general physiology course (e.g., PHYSIO 1), focusing on the fundamental concepts of physiology. (Not intended for nursing (RN), dental hygiene, or physical therapy majors.)

Psychology (PSYC)

PSYC 1A General Psychology

(Formerly PSYCH 1A) 3 Units/3 hours lecture. Grade or P/NP. Recommended: Eligibility for ENGL 1A or equivalent.
Transferability: CSU;UC.
C-ID: PSY 110
GE: *AA/AS area D;CSU area D;IGETC area 4*
Description: This course is an introduction to psychology where students will learn about the brain, consciousness, memory, stress, personality, and psychological suffering. Topics will be covered using methods including lecture, activities, storytelling, media, and discussion. The field of psychology will be approached from different perspectives including students' own life experiences, ideas from outside the field, and the impact of systemic oppression.

PSYC 1B Introduction To Psychological Research Methods

(Formerly PSYCH 1B) 3 Units/3 hours lecture. Grade Only. Prerequisite: Course Completion of PSYC 1A; AND Course Completion of MATH 15 OR PSYC 9. Recommended: Eligibility for ENGL 1A or equivalent.
Transferability: CSU;UC.
C-ID: PSY 200
Description: In this course, students will survey various psychological research methods with an emphasis on research design, experimental procedures, descriptive methods, instrumentation, and the collection, analysis, interpretation, and reporting of research data. Students will also examine research design and methodology through an anti-discriminatory and anti-racist lens, including: a review of research in a variety of the subdisciplines of psychology; applications in classroom experiments, surveys, and systematic and naturalistic observations; and explore the lived experiences of California Community College students.

PSYC 3 Human Sexuality

(Formerly PSYCH 3) 3 Units/3 hours lecture. Grade Only. Recommended: Eligibility for ENGL 1A or equivalent.
Transferability: CSU;UC.

C-ID: PSY 130
GE: *AA/AS area D;CSU areas D,E;IGETC area 4*
Description: This course examines the biological, psychological, and social science of human sexuality. Major areas of examination will include the history and science of sexology; male and female anatomy and physiology; sexual arousal and response; relationships, intimacy and communication; conception and contraception; sexually transmitted infections; and coercive sexuality and exploitation.

PSYC 4 Child And Adolescent Psychology

(Formerly PSYCH 4) 3 Units/3 hours lecture. Grade Only. Recommended: Eligibility for ENGL 1A or equivalent.
Transferability: CSU;UC.
GE: *AA/AS area D;CSU area D;IGETC area 4*
Description: Development of the child from prenatal life to the adolescent years with emphasis on emotional, intellectual, social, and personal growth and development.

PSYC 5 Abnormal Psychology

(Formerly PSYCH 5) 3 Units/3 hours lecture. Grade Only. Recommended: Eligibility for ENGL 1A or equivalent.
Transferability: CSU;UC.
GE: *AA/AS area D;CSU area D;IGETC area 4*
Description: This course examines the biological, psychological, and social science of abnormal psychology. Major areas of examination will include theoretical orientations, important psychotherapeutic methods, current issues in abnormal psychology and selected disorders such as depression, schizophrenia, and psychosomatic disorders.

PSYC 7 Theories Of Personality

(Formerly PSYCH 7) 3 Units/3 hours lecture. Grade Only. Recommended: Eligibility for ENGL 1A or equivalent.
Transferability: CSU;UC.
GE: *AA/AS area D;CSU areas D,E;IGETC area 4*

Description: An examination of basic concepts, principles, and development of major theories of personality and their practical applications to social interactions, psychopathology, and treatment.

PSYC 8 Introduction To Lifespan Psychology

(Formerly PSYCH 8) 3 Units/3 hours lecture. Grade Only. Recommended: Eligibility for ENGL 1A or equivalent.
Transferability: CSU;UC.
C-ID: PSY 180
GE: *AA/AS area D;CSU areas D,E;IGETC area 4*
Description: This course provides an overview, from a psychological perspective, of human development from conception through death, including biological and environmental influences. Theories and research of physical, cognitive, personality, and social development are examined, as well as attention to developmental problems.

PSYC 9 Introduction To Behavioral Sciences Statistics

(Formerly PSYCH 9) 3 Units/3 hours lecture. Grade Only. Prerequisite: Course Completion of MATH 154 OR MATH 155 OR MATH 156 OR higher ***or appropriate placement based on AB 705 mandates (https://assessment.santarosa.edu/what-appropriate-placement-based-ab-705-mandates)****; AND Course Completion of PSYC 1A OR ANTH 1 OR SOC 1. Recommended: Eligibility for ENGL 1A or equivalent.*
Transferability: CSU;UC.
C-ID: SOCI 125;MATH 110
GE: *AA/AS areas B,MC;CSU area B4;IGETC area 2A*
Description: The use of probability techniques, hypothesis testing, and predictive techniques to facilitate decision-making. Topics include descriptive statistics; probability and sampling distributions; statistical inference; correlation and linear regression; analysis of variance, chi-square and t-tests; and application of technology for statistical analysis including the interpretation of the relevance of the statistical findings. Applications using data from a broad range of disciplines.

PSYC 10 Introduction To Biological Psychology

(Formerly PSYCH 10) 3 Units/3 hours lecture. Grade Only. Prerequisite: Course Completion of PSYC C1000 (or PSYC 1A or PSYCH 1A). Recommended: Eligibility for ENGL 1A or equivalent.
Transferability: CSU;UC.
C-ID: PSY 150;PSY 150
GE: *AA/AS area D;CSU area D;IGETC area 4*
Description: This course introduces the scientific study of the biological basis of behavior and its fundamental role in the neurosciences. Physiological, hormonal, and neurochemical mechanisms, and brain-behavior relationships underlying the psychological phenomena of sensation, perception, regulatory processes, emotion, learning, memory, and psychological disorders will be addressed. The course also notes historical scientific contributions and current research principles for studying brain-behavior relationships and mental processes.

PSYC 10L Biological Psychology Lab

(Formerly PSYCH 10L) 1 Unit/3 hours laboratory. Grade Only. Prerequisite: Course Completion or Current Enrollment in PSYC 10 (or PSYCH 10).
Transferability: CSU;UC.
C-ID: PSY 150 Series
Description: In this course, the students will study the nervous system and its connections to behavior. Specific biopsychological topics include organization of the brain, anatomy and physiology of the neuron, sensorimotor systems, and states of consciousness. Students will explore the topics by applying the scientific method and practicing laboratory procedures such as sheep brain dissection and interactive computer simulations.

PSYC 11 Introduction To Cognitive Psychology

(Formerly PSYCH 11) 3 Units/3 hours lecture. Grade Only. Recommended: Eligibility for ENGL 1A or equivalent.
Transferability: CSU;UC.
GE: *AA/AS area D;CSU area D;IGETC area 4*
Description: In this course, students will be introduced to the basic concepts of cognitive

psychology. Students will learn about topics including perception, attention, memory, language, and thought. This will be approached from different perspectives including cognitive science, neuroscience, anti-racism, and students' lived experiences.

PSYC 14 Introduction To Positive Psychology

(Formerly PSYCH 14) 3 Units/3 hours lecture. Grade Only. Recommended: Eligibility for ENGL 1A or equivalent.
Transferability: CSU;UC.
GE: *AA/AS area D;CSU area D*
Description: Positive psychology is the scientific study of positive human functioning and flourishing on multiple levels that include the biological, personal, cultural, relational, institutional, and global dimensions of life. This course reviews the history of positive psychology and the contributions this field of study has made to several traditional research areas in psychology, and offers the opportunity to learn ways to increase levels of positive human functioning.

PSYC 15 Introduction To Psychology Of Consciousness

(Formerly PSYCH 15) 3 Units/3 hours lecture. Grade Only. Recommended: Eligibility for ENGL 1A or equivalent.
Transferability: CSU;UC.
GE: *AA/AS area D;CSU area D;IGETC area 4*
Description: This course examines how subjective experiences arise from objective brain processes, the basic neuroscience and neuropathology of consciousness, altered states of consciousness, mystical experiences and dreams, and the effects of drugs and meditation. It also explores the nature of self, the possibility of artificial consciousness in machines, and the question of whether animals are conscious.

PSYC 30 Social Psychology

(Formerly PSYCH 30) 3 Units/3 hours lecture. Grade Only. Recommended: Eligibility for ENGL 1A or equivalent.
Transferability: CSU;UC.

C-ID: PSY 170
GE: *AA/AS area D;CSU area D;IGETC area 4*
Description: This course examines the mental processes, situational factors, individual differences, and group phenomena that influence the way people interact with other people, with emphasis on interpersonal attraction, attitudes and attitudinal change, prejudice and discrimination, and aggression.

PSYC 34 The Psychology Of Prejudice And Discrimination

(Formerly PSYCH 34) 3 Units/3 hours lecture. Grade or P/NP. Recommended: Eligibility for ENGL 1A or equivalent.
Transferability: CSU;UC.
C-ID: SOCI 150
GE: *AA/AS areas D,G;CSU area E;IGETC area 4*
Description: This course covers the psychology of prejudice and discrimination based on race, biological sex and gender, sexual orientation, class, age, and ability including aspects of the mind, culture, and society that lead to the development of prejudiced behaviors and attitudes. Students will learn about topics including bias, stereotypes, racism, privilege, intersectionality and systems, inter-group conflict, consequences of prejudice and discrimination, and strategies to develop the qualities needed for transforming oppressive systems and ourselves. Topics will be covered through methods including lectures, activities, storytelling, media, and discussions.

PSYC 35 Psychology Of Personal And Social Adjustment

(Formerly PSYCH 35) 3 Units/3 hours lecture. Grade or P/NP. Recommended: Eligibility for ENGL 1A or equivalent.
Transferability: CSU;UC.
C-ID: PSY 115
GE: *CSU area E;IGETC area 4*
Description: In this course, students will examine the psychological principles, concepts, and processes that underlie the formation and development of human identity in its socio-cultural and ecological contexts. Their major emphases of study will be on human relations, personal adjustment, and identity development.

PSYC 40 Introduction To Psychology Of Gender

(Formerly PSYCH 40) 3 Units/3 hours lecture. Grade or P/NP. Recommended: Eligibility for ENGL 1A or equivalent.
Transferability: CSU;UC.
C-ID: SOCI 140
GE: *CSU area E;IGETC area 4*
Description: Students will explore psychological research and theories on gender. This course includes an intersectional critique of biological, psychological, and sociocultural ideas of gender and an exploration of gender continuums from cisgender to transgender. Topics will be explored from multiple perspectives including stereotypes, relationships, violence, sexuality, work, academics, and experiences of and responses to gender oppression.

PSYC 56 Aging, Dying And Death

(Formerly PSYCH 56) 3 Units/3 hours lecture. Grade or P/NP. Recommended: Eligibility for ENGL 1A or equivalent.
Transferability: CSU.
GE: *CSU area E*
Description: Examination of aging, dying, death, and bereavement process in contemporary society.

Renewable Energy (REEN)

REEN 101 Renewable Energy Industry Careers

(Formerly RENRG 101) 2 Units/2 hours lecture. Grade Only. Recommended: Eligibility for ENGL 100 OR EMLS 100 (formerly ESL 100) or equivalent.
Description: Introduction to the renewable energy industry including solar, wind, geothermal energy and their distribution. Discussion to include careers within the industry, the employment working conditions, social aspects, educational and experience requirements, and potential income opportunities.

REEN 102 Electrical Trade Tools, Parts, Components & OSHA 10

(Formerly RENRG 102) 2 Units/1 hour lecture, 3 hours laboratory. Grade Only. Recommended: Eligibility for ENGL 100 OR EMLS 100 (formerly ESL 100) or equivalent.
Description: Information and skills training for basic hand tools, battery tool kits, and common electrical parts and components used in electrical-related trades. Course will include developing quality customer service skills. Students will receive the Occupational, Safety and Health Administration training instruction, OSHA 10. Students who pass the exam at the end of the course are eligible to receive the OSHA 10-Hour Construction Industry Outreach Department of Labor (DOL) course completion card.

REEN 103 Basics Of Grid Tie Residential Systems

(Formerly RENRG 103) 3 Units/2 hours lecture, 3 hours laboratory. Grade Only. Recommended: Eligibility for ENGL 100 OR EMLS 100 (formerly ESL 100) and completion of MATH 150 or equivalent.
Description: An introductory level integrated lab-lecture course to provide knowledge and skills needed to understand the relationships between designing, installing, and selling a typical residential grid tie solar photovoltaic (PV) system.

REEN 104 Grid Tie Residential Solar PV Installation

(Formerly RENRG 104) 3 Units/2 hours lecture, 3 hours laboratory. Grade Only. Prerequisite: Course Completion of REEN 102 and REEN 103.
Description: An intermediate level, integrated lecture-lab class to focus on the installation of residential grid tie solar systems, including technology types, fire codes, permitting, utility interconnection, and ongoing maintenance. This course is intended for students to become solar photovoltaic system installers.

REEN 105 Grid Tie Residential Solar PV System Design & Sales

(Formerly RENRG 105) 3 Units/2 hours lecture, 3 hours laboratory. Grade Only. Prerequisite: Course Completion of REEN 102 and REEN 103.
Description: An intermediate level, integrated lab-lecture course to provide skills and information

on selling and designing residential solar photovoltaic systems. This course is intended for students who plan to enter into the sales, marketing, and design of solar photovoltaic systems.

REEN 106 Photovoltaic Battery Storage System Specialty

(Formerly RENRG 106) 2 Units/2 hours lecture. Grade or P/NP. Recommended: Eligibility for ENGL 100 OR EMLS 100 (formerly ESL 100) or equivalent.
Description: This course will examine electrical energy storage systems for photovoltaic solar panel systems. Field trips may be included.

REEN 156 Photovoltaic Systems Design And Installation

(Formerly RENRG 156) 3 Units/2 hours lecture, 3 hours laboratory. Grade Only. Prerequisite: Course Completion or Current Enrollment in ELEC 51A. Recommended: Course Completion of MATH 150A OR MATH 150.
Description: Introduction to photovoltaic technology and its practical application. Focus is on residential and small commercial photovoltaic systems: how they work, the equipment required, and maximizing energy harvest in both utility interactive and off-grid applications. Provides the basic understanding required to size, site, design, and install code-compliant solar energy systems. Course is registered provider of the NABCEP Entry Level Certificate of Knowledge Exam (optional at end of semester).

REEN 157 Advanced Photovoltaic Systems

(Formerly RENRG 157) 2 Units/2 hours lecture. Grade Only. Prerequisite: Course Completion of REEN 156.
Description: Advanced topics in applied photovoltaic technology. Includes applying the National Electrical Code (NEC) and California Electrical Code (CEC) to photovoltaic installations, OSHA safety requirements, commercial applications, off-grid and direct coupled systems, and emerging thin-film technologies.

Surveying (SURV)

SURV 53 Route Surveying & Design

(Formerly CEST 53) 4 Units/3 hours lecture, 3 hours laboratory. Grade Only. Prerequisite: Course Completion of APTE 191, CEST 51, and SURV 60.
Transferability: CSU.
Description: In this course students will study and perform route surveying and design, geometric design, and construction staking of transportation routes. Students will use electronic surveying equipment, computers, and data collectors. The course will include an introduction to photogrammetry and Global Positioning Systems (GPS).

SURV 56 Introduction To GPS Land Surveying

4 Units/3 hours lecture, 3 hours laboratory. Grade Only. Prerequisite: Course Completion of APTE 191, CEST 51, and SURV 60.
Transferability: CSU.
Description: In this course students will explore the principles and applications of satellite-based land surveys, coordinate systems, Global Positioning Systems (GPS) and Global Navigation Satellite Systems (GNSS). Topics will also include concepts and practice of precise location, navigation, GNSS signal interpretation, data collection, data processing, statistical adjustment, and reporting.

SURV 58 Evidence And Procedures For Boundary Determination

(Formerly CEST 59A) 4 Units/3 hours lecture, 3 hours laboratory. Grade Only. Prerequisite: Course Completion of APTE 191, CEST 51, and SURV 60.
Transferability: CSU.
Description: In this course students will explore the historical development, current concepts, records research, field methods, and evidence and procedures used in boundary determination. This course is intended for those in the fields of civil engineering, land surveying, real estate, and title insurance. Field trips required.

SURV 62 Introduction To Aerial Remote Sensing & Photogrammetry

3 Units/2 hours lecture, 3 hours laboratory. Grade Only. Prerequisite: Course Completion or Current Enrollment in APTE 191, CEST 51, and SURV 60.
Transferability: CSU.
Description: In this course, students will be introduced to the fundamentals of Aerial Remote Sensing and Photogrammetry (ARSP) theory and applications related to civil engineering, land surveying, geospatial technology, and related disciplines. The course content will emphasize remote sensing theory and mechanics, aerial mission planning, high accuracy ground control, Global Positioning System/Global Navigational Satellite System (GPS/GNSS) control, datums and coordinate systems, related fixed-wing and rotary technology, related sensor technology, and basic data capture methods.

Sustainable Agriculture (SUAG)

SUAG 50 Introduction To Sustainable Agriculture

(Formerly SUSAG 50) 3 Units/3 hours lecture. Grade or P/NP. Recommended: Eligibility for ENGL 100 or ESL 100.
Transferability: CSU.
GE: *AA/AS area C;CSU area B1*
Description: Students will explore sustainability in agroecosystems and the concepts and principles of agroecology. This course includes an examination of case studies to investigate the application of agroecology to the design and management of sustainable agricultural systems, and how they may translate to actual farming practices. Course may include mandatory field trips to local farms and guest speakers.

SUAG 56 Sustainable Agricultural Enterprise Project

(Formerly SUSAG 56) 2-4 Units/Up to 1 hour lecture, 9 hours by arrangement. P/NP Only. Prerequisite: Course Completion or Current Enrollment in SUAG 64 OR SUAG 65 OR SUAG 103 OR SUAG 109. Limits on enrollment: Approval of the project proposal by sponsoring faculty, Department Chair and Supervising

Administrator.
Transferability: CSU.
Description: In consultation with instructor, student will select a specific sustainable agricultural crop, commodity, or product and develop an enterprise project, using the resources at Shone Farm or other locations (with instructor's approval). Projects involve field experience in production and management techniques, marketing methods, and eventual sale of the chosen sustainable agricultural crop, commodity, or product.

SUAG 64 Warm Season Crop Production

(Formerly SUSAG 64) 2 Units/1.5 hours lecture, 1.5 hours laboratory. Grade or P/NP. Recommended: Eligibility for ENGL 100 OR EMLS 100 (formerly ESL 100) or appropriate placement based on AB705 verbiage.
Transferability: CSU.
Description: Class focuses on characteristics and production of major warm season crops in Sonoma County, including vegetables and hemp. Topics include organic production practices, managing pests and diseases, and postharvest handling. Lab activities will include hands-on application of production and postharvest techniques at SRJC's Shone Farm.

SUAG 65 Cool Season Vegetable Production

(Formerly SUSAG 65) 2 Units/1.5 hours lecture, 1.5 hours laboratory. Grade or P/NP. Recommended: Eligibility for ENGL 100 OR EMLS 100 (formerly ESL 100) or appropriate placement based on AB705 mandates.
Transferability: CSU.
Description: Class focuses on characteristics and production of major cool season vegetable crops in Sonoma County. Topics include crop planning, organic production practices, soil management, season extension and cover cropping. Lab activities will include hands-on application of production techniques at SRJC's Shone Farm.

SUAG 103 Composting For Organic Farming And Gardening

(Formerly SUSAG 103) 1 Unit/1 hour lecture. Grade or P/NP.
Description: Composting is the cornerstone of building healthy soils in all segments of organic agriculture production. Topics will include composting process, the role of microbes in thermophilic composting and a survey of a variety of composting methods. The course is applicable to composting for small commercial fruit, vine and vegetable operations, and the information will be of equal importance for dairy farmers or hay producers, landscapers, as well as for residential settings. This is an introductory course aimed at the professional or serious student of agriculture and horticulture.

SUAG 109 Organic Crop Planning And Production

(Formerly SUSAG 109) 4 Units/3 hours lecture, 3 hours laboratory. Grade Only. Recommended: Course Completion or Current Enrollment in AGRI 20 and AGRI 60.
Description: A hands-on practicum in organic farming, this course covers planning and production practices for market farms. Topics include seasonal crop selection, planting procedures, cultural practices, harvesting and post harvest for organic production of vegetable and grain crops in small commercial operations. Both manual and machine powered management techniques will be discussed. Includes hands-on management of greenhouse starts and farm plots at Shone Farm.

SUAG 116 Organic Apple Production

(Formerly SUSAG 116) 1 Unit/1 hour lecture, 0.75 hour laboratory. Grade or P/NP. Recommended: Eligibility for ENGL 100 or ESL 100.
Description: This course emphasizes organic apple production practices and is intended for current or potential apple producers. Emphasizes available and effective methods in commercial or small-scale organic contexts.

SUAG 117 Organic Fruit Tree And Berry Production

(Formerly SUSAG 117) 1.5 Units/1 hour lecture, 1.5 hours laboratory. Grade or P/NP. Recommended: Eligibility for ENGL 100 or ESL 100.
Description: Students will learn about fruit tree and berry vine selection, planting, and care for small-scale orchard or home garden. Includes desirable varieties, site selection and preparation, soil and fertility management, pruning and training methods, harvest techniques and pest management. Emphasis on organic production methods.

SUAG 119 Specialty Crop Production

(Formerly SUSAG 119) 2 Units/2 hours lecture, 1 hour by arrangement. Grade or P/NP. Recommended: Eligibility for ENGL 100 or ESL 100.
Description: In this introductory course, students will explore the history, uses, cultivation, cultivar selection, propagation techniques, agronomic practices, crop improvement strategies, and pest and disease management for both indoor and outdoor cultivation of industrial hemp (Cannabis sativa L.). Students will also discuss post-harvest processing, compliance testing requirements, local and federal regulations for industrial hemp cultivation.

SUAG 120 Organic Gardening And Food Production

(Formerly SUSAG 120) 2 Units/1.5 hours lecture, 1.5 hours laboratory. Grade or P/NP. Recommended: Eligibility for ENGL 100 OR EMLS 100 (formerly ESL 100) or appropriate placement based on AB705 verbiage.
Description: Exploration of organic gardening practices with an emphasis on designing and maintaining gardens. Application of techniques for local and seasonally appropriate production of edible crops including vegetables, fruits, flowers, and herbs. Class focuses on small scale production practices that are applicable for home gardens, as well as urban and community garden settings, including: permaculture design, soil building, watering, biodiversity and hand tools.

SUAG 153 Community Supported Agriculture

(Formerly SUSAG 153) 2 Units/1.5 hours lecture, 1.5 hours laboratory. Grade or P/NP.
Description: This course will address aspects of crop management, production, and marketing as it relates to the development and operations of a Community Supported Agriculture (CSA) farm model. Students will gain hands-on experience through direct participation in crop production, harvesting, and packing at Shone Farm. This course will also prepare students for the California Food Handlers Exam.

SUAG 160 Direct Farm Marketing

(Formerly SUSAG 160) 2 Units/2 hours lecture, 1 hour laboratory. Grade or P/NP.
Description: This class is an overview and hands-on experience of marketing practices used by farms to provide local food direct to consumer. Includes innovative marketing practices for the small to medium size grower, post harvest handling of produce, food safety, promotion and distribution. Class practicum includes hands-on participation with the SRJC campus produce stand, Shone Farm Community Supported Agriculture (CSA) and fall festival. Class includes mandatory field trips to local direct retail outlets.

Theatre Arts (THAR)

THAR 13A Performance Workshop: Styles, Periods And Skills 1

(Formerly THAR 13.1A) 3 Units/2 hours lecture, 3 hours laboratory. Grade Only. Prerequisite: Course Completion of THAR 10B AND Concurrent Enrollment in THAR13AL.
Transferability: CSU;UC.
Description: Introduction to three different acting styles, including non-realistic styles and period realism, as well as further study of acting theory and specialized performance skills. Styles to be studied change each time the course is offered. This combination instruction/performance ensemble course requires night rehearsals during the last two weeks of classes and culminates in two performances of a public showcase.

THAR 13AL Performance Workshop Lab: Styles, Periods And Skills 1

(Formerly THAR 13.1AL) 0.5 Unit/1.5 hours by arrangement. Grade Only. Prerequisite: Course Completion of THAR 10B AND Concurrent Enrollment in THAR 13A.
Transferability: CSU;UC.
Description: This lab encompasses the extended planning, advanced preparation, and performance of an acting showcase for the public. Meeting the last few weeks of the semester, this is the companion course to a semester-long study of non-realistic acting styles, period realism, and specialized performance skills, which culminates in the showcase. Content for both courses and showcase change each time they are offered.

THAR 13B Performance Workshop: Styles, Periods And Skills 2

(Formerly THAR 13.1B) 3 Units/2 hours lecture, 3 hours laboratory. Grade Only. Prerequisite: Course Completion of THAR 13A AND Concurrent Enrollment in THAR 13BL.
Transferability: CSU;UC.
Description: This course continues an introduction to non-realistic styles and period realism, as well as further study of acting theory and specialized performance skills. Three different styles are introduced over the course of the semester; styles studied will change each time the course is offered. This combination instruction/performance ensemble course requires night rehearsals during the last two weeks of classes and culminates in two performances of a public showcase.

THAR 13BL Performance Workshop Lab: Styles, Periods And Skills 2

(Formerly THAR 13.1BL) 0.5 Unit/1.5 hours by arrangement. Grade Only. Prerequisite: Course Completion of THAR 13AL (or THAR 13.1AL) and Concurrent Enrollment in THAR 13B (or THAR 13.1B).
Transferability: CSU;UC.
Description: This lab encompasses the extended planning, advanced preparation, and performance of an acting showcase for the public. Meeting the last few weeks of the semester, this is the companion course to a semester-long study of non-realistic acting styles, period realism, and specialized performance skills, which culminates in the showcase. Content for both courses and showcase change each time they are offered.

THAR 14A Performance Workshop: Shakespeare 1

(Formerly THAR 13.2A) 3 Units/2 hours lecture, 3 hours laboratory. Grade Only. Prerequisite: Course Completion of THAR 10B and Concurrent Enrollment in THAR 14AL. Recommended: Course Completion of THAR 1 OR ENGL 27.
Transferability: CSU;UC.
Description: Introduction to performing Shakespeare through an exploration of historical context, text analysis, acting theory, and performance techniques. Includes both in-depth monologue and scene work, resulting in a showcase performance open to the public.

THAR 14AL Performance Workshop Lab: Shakespeare 1

(Formerly THAR 13.2AL) 0.5 Unit/1.5 hours by arrangement. Grade Only. Prerequisite: Course Completion of THAR 10B AND Concurrent Enrollment in THAR 14A. Recommended: Course Completion of THAR 1 OR ENGL 27.
Transferability: CSU;UC.
Description: This lab meets the last two weeks of the semester for extended preparation related to performing Shakespeare through an exploration of historical context, text analysis, acting theory, and performance techniques. Includes both in-depth monologue and scene work, resulting in a showcase performance open to the public.

THAR 14B Performance Workshop: Shakespeare 2

(Formerly THAR 13.2B) 3 Units/2 hours lecture, 3 hours laboratory. Grade Only. Prerequisite: Completion of THAR 14A AND Concurrent Enrollment in THAR 14BL. Recommended: Course Completion of THAR 1 OR ENGL 27.
Transferability: CSU;UC.
Description: Continuing the study of performing Shakespeare through an exploration of historical context, text analysis, acting theory, and performance techniques. Includes both in-depth monologue and scene work, resulting in a showcase performance open to the public.

THAR 14BL Performance Workshop Lab: Shakespeare 2

(Formerly THAR 13.2BL) 0.5 Unit/1.5 hours by arrangement. Grade Only. Prerequisite: Course Completion of THAR14AL and Concurrent Enrollment in THAR 14B. Recommended: Course Completion of THAR 1 OR ENGL 27.
Transferability: CSU;UC.
Description: This lab meets the last two weeks of the semester for extended preparation related to performing Shakespeare at an intermediate level through an exploration of historical context, text analysis, acting theory, and performance techniques. Includes both in-depth monologue and scene work, resulting in a showcase performance open to the public.

Veterinary Technician (VETT)

VETT 50 Veterinary Anatomy And Terminology

(Formerly ANHLT 50) 3 Units/3 hours lecture. Grade or P/NP. Recommended: Eligibility for ENGL 100 or ESL 100.
Transferability: CSU.
Description: Students will be introduced to the anatomy and physiology of all major body systems in small animals with a focus on companion animal species (canine and feline). This class also covers a body systems approach with an emphasis on veterinary medical terminology. Commonly used veterinary diagnostics and treatments are woven throughout the course as relevant to organ or body structure or function.

VETT 52 Small Animal Disease Recognition And Transmission Control

(Formerly ANHLT 52) 3 Units/3 hours lecture. Grade or P/NP. Recommended: Course Completion of ANHLT 50 and Eligibility for ENGL 100 OR EMLS 100 (formerly ESL 100) or equivalent.
Transferability: CSU.
Description: This class will focus on the diseases of companion animal species (feline and canine). This class will include disease recognition as well as transmission control, hospital sanitation and

sterilization procedures. A special emphasis will be placed on zoonoses awareness and protection. Microbiology of bacterial, viral, and fungal infections will be covered including relevance to chemical disinfectant handling.

VETT 101 Introduction To Veterinary Careers

(Formerly ANHLT 101) 1.5 Units/1.5 hours lecture. Grade or P/NP. Recommended: Eligibility for ENGL 100 OR EMLS 100 (formerly ESL 100) or equivalent.
Description: This course provides students with an overview of the careers, concepts, and typical tasks that occur in a veterinary hospital. Students will be introduced to the rewards and realities of working in veterinary medicine, as well as the steps to become a Registered Veterinary Technician (RVT) and Doctorate of Veterinary Medicine (DVM).

VETT 102 Adventures In Veterinary Medicine

(Formerly ANHLT 102) 1.5 Units/1.5 hours lecture. Grade or P/NP. Prerequisite: Course Completion or Current Enrollment in VETT 50 OR VETT 101.
Description: This course provides students with a behind-the-scenes look at typical cases seen in general and specialty veterinary practice. This interactive, case-based introductory course explores a new case each week. Cases will be presented from start to finish, including client communication, history, presenting complaints, clinical signs, differential diagnoses, development of a diagnostic and therapeutic plan, and disease prevention.

VETT 109 Complementary And Alternative Veterinary Medicine

(Formerly ANHLT 109) 2 Units/2 hours lecture. Grade or P/NP. Prerequisite: Completion of or Current Enrollment in VETT 50.
Description: This class will focus on disease treatment in animal species, (primarily feline and canine) using complementary and alternative modalities. Modalities covered will include acupuncture, herbal medicine, chiropractic, and homeopathy. This class will include complentary and alternative veterinary medicine (CAVM) terminology; record keeping, preparation and administration of nutraceutical, herbal, and homeopathic medicines; patient monitoring; removal, handling and disposal of acupuncture needles; prescription preparation; and client education regarding CAVM treatments.

VETT 120 Small Animal Veterinary Assistance And Nursing

(Formerly ANHLT 120) 3 Units/3 hours lecture. Grade or P/NP. Prerequisite: Course completion of VETT 50. Recommended: Eligibility for ENGL 100 OR EMLS 100 (formerly ESL 100) or equivalent.
Description: Lecture and demonstration of small animal veterinary assistance and nursing procedures. Topics covered will include emergency veterinary care, intravenous catheter placement and maintenance, animal handling and restraint for veterinary procedures, preventive health care, nutrition, considerations for diseases and animal nursing, medication and fluid administration, euthanasia, and record keeping all in the context of a small animal veterinary clinic.

VETT 121 Veterinary Surgical And Dental Assistance

(Formerly ANHLT 121) 3 Units/3 hours lecture. Grade or P/NP. Prerequisite: Course Completion of VETT 50. Recommended: Eligibility for ENGL 100 or ESL 100.
Description: Students will explore all aspects of veterinary surgery and dentistry with emphasis on the role of the technician. All aspects of the surgical experience are covered, including surgical instrumentation, suturing techniques, application of bandages, splints and casts, patient preparation, surgical nursing and assisting, intravenous catheter placement, common surgical procedures, pain assessment and patient recovery. Dental care of companion, laboratory and large animals will be discussed, including disease progression, dental prophylaxis, and extractions.

VETT 122 Animal Nursing Field Seminar

(Formerly ANHLT 122) 0.75 Unit/0.75 hour lecture. Grade or P/NP. Prerequisite: Concurrent Enrollment in VETT 122L (or ANHLT 122L). Recommended: Course Completion or Concurrent Enrollment in ANHLT 50.
Description: Course includes an introduction to nursing skills, hospital safety procedures, and basic restraint techniques for a veterinary setting for canines and felines.

VETT 122L Animal Nursing Field Practicum

(Formerly ANHLT 122L) 0.25 Unit/1 hour by arrangement. Grade or P/NP. Prerequisite: Concurrent Enrollment in VETT 122 (or ANHLT 122). Recommended: Course Completion of ANHLT 50.
Description: Course provides hands-on practical experience applying small animal nursing skills in a veterinary setting.

VETT 123 Small Animal Veterinary Emergencies

(Formerly ANHLT 123) 2 Units/2 hours lecture. Grade Only. Prerequisite: Course Completion of VETT 50.
Description: Students will study both theoretical and practical aspects of assisting the veterinarian in the management of small animal (dog and cat) medical and traumatic emergencies. This class will include recognition, assessment, and triage of the emergent veterinary patient. Common specific emergency situations will be reviewed, including underlying cause, diagnostics, initial treatment, and ongoing intensive patient care.

VETT 126 Veterinary Technician Review And Board Exam Preparation

(Formerly ANHLT 126) 2 Units/2 hours lecture. Grade or P/NP. Prerequisite: Course Completion of VETT 52, VETT 120 and VETT 121.
Description: Comprehensive review of veterinary technician information to prepare students for success on the Veterinary Technician National Exam. Pertinent subject matter will be reviewed with a focus of restating key concepts and identification of students' personal strengths and weaknesses regarding required subject matter. Students will also learn about requirements for exam eligibility and application procedure, exam design and composition, and question analysis strategies.

VETT 128 Exotic Animal Medicine

(Formerly ANHLT 128) 2 Units/2 hours lecture. Grade or P/NP. Prerequisite: Course completion or current enrollment in VETT 50. Recommended: Eligibility for ENGL 100 OR EMLS 100 (formerly ESL 100) or equivalent.
Description: This class will provide an overview of veterinary medical care for non-standard

species with a focus on the veterinary technician's role. Students will learn about the husbandry, handling, sample collection, treatment, and most common conditions of each species group. Species covered will include those most commonly presented to veterinary hospitals for care in our area (birds, rabbits, reptiles, etc.), as well as select free ranging and captive wildlife species.

VETT 141 Small Animal Veterinary Anesthesia

(Formerly ANHLT 141) 1.5 Units/1.5 hours lecture. Grade or P/NP. Prerequisite: Course Completion of VETT 50. Recommended: Course Completion of ANHLT 120.
Description: This course will provide an overview of the use of anesthesia for the small animal veterinary workplace. Students will become familiar with anesthetic medications, anesthetic equipment, patient assessment, anesthetic protocols and anesthetic monitoring for small animal patients.

VETT 142 Veterinary Pharmacology And Medical Calculations

(Formerly ANHLT 142) 1.5 Units/1.5 hours lecture. Grade or P/NP. Recommended: Course Completion of ANHLT 50, ANHLT 120 and MATH 150A.
Description: Students will study the use of medication to treat and prevent disease within the veterinary workplace. General pharmacology and medications of all types will be covered. The indications, side effects, and administration of common specific medications will be discussed. Legal requirements for handling, labeling and dispensing medication will be covered in the context of a companion animal practice. This course includes all relevant mathematical skills need for patient specific dosing, filling prescriptions, and related tasks.

VETT 151 Veterinary Laboratory And Imaging Procedures

(Formerly ANHLT 151) 2 Units/1.5 hours lecture, 1.5 hours laboratory. Grade or P/NP. Prerequisite: Course Completion of VETT 52. Recommended: Eligibility for ENGL 100 or ESL 100.
Description: Students will perform common diagnostic tests in veterinary medicine. Collection of quality samples, appropriate sample handling and test protocols will be discussed. Students will run tests on blood, urine, feces, and skin samples. Laboratory procedures performed will include clinical biochemistry, cytology, hematology, immunology, basic microbiology, parasitology,

urinalysis, and basic necropsy techniques. This class will include safe and diagnostic use of imaging modalities including radiography, radiation safety principles, ultrasound principles, and basic endoscopy.

VETT 161 Veterinary Medical Office Procedures

(Formerly ANHLT 161) 2 Units/2 hours lecture. Grade or P/NP. Recommended: Eligibility for ENGL 100 or ESL 100.
Description: In this course students learn about the spectrum of skills utilized by veterinary office staff. Emphasis will be placed on client communication skills and medical office management, including medical record keeping and drug inventory control. Additional topics include emergency recognition, euthanasia and grieving, preventative health programs, common veterinary abbreviations, and relevant computer programs.

Viticulture (VIT)

VIT 1 Introduction To Viticulture, Winemaking, Wines Of The World

(Formerly VIT 50) 3 Units/3 hours lecture. Grade Only. Recommended: Eligibility for ENGL 1A or equivalent.
Transferability: CSU;UC.
Description: Students will study introduction to viticulture, winemaking, and wines of the world. The course includes five weeks on the history of viticulture, grapevine anatomy, and grape growing; five weeks on basic winemaking techniques; seven weeks on an overview of worldwide wine regions and grape and wine varieties and consumption.

Waste Water Treatment (WWTR)

WWTR 120 Wastewater Treatment 1

(Formerly ENVT 120) 3 Units/3 hours lecture. Grade Only. Prerequisite: Course Completion or Current Enrollment in WWTR 112.
Description: In this course, students are introduced to wastewater treatment plant operations and the role of the operator including the origins and characteristics of wastewater, wastewater collection and treatment systems, and associated mathematical computations. This course will help students prepare for State Water Resources Control Board (SWRCB) Wastewater Operator Certification Examination Grade 1. A field trip to a wastewater facility during regular class hours is required.

Wine Studies (WINE)

WINE 1 Introduction To Viticulture, Winemaking, Wines Of The World

(Formerly WINE 50) 3 Units/3 hours lecture. Grade Only. Recommended: Eligibility for ENGL 1A or equivalent.
Transferability: CSU;UC.
Description: Students will study introduction to viticulture, winemaking, and wines of the world. The course includes five weeks on the history of viticulture, grapevine anatomy, and grape growing; five weeks on basic winemaking techniques; seven weeks on an overview of worldwide wine regions and grape and wine varieties and consumption.