



Folsom Lake College 2018-2019 Catalog Addendum – October 31, 2018

NOTE: This addendum captures changes that occurred in Summer/Early-Fall 2018 after the Folsom Lake College 2018-2019 catalog went to print, as well as corrects errors and omissions in the original version.

Page 61

2018-2019 Associate Degree Graduation Requirements: Section V(b) - UPDATE

- DELETE: PHIL 360
- DELETE: 31 that follows SOC 379, under SOC

Page 86

Folsom Lake College Degree & Certificates – UPDATE

- UPDATE: Computer Information Science – Information Technology AS Degree
 - DELETE: * Pending CCCCCO approval – Degree has been approved by CCCCCO
- ADD: Nutrition – Nutrition Science AS Degree
- ADD: Viticulture – Small Vineyard and Winery Management AS Degree

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ARTH 324 – ADD to Course Description: (C-ID ARTH 145)

Page 148

UPDATE: Computer Information Science – Information Technology AS Degree

- DELETE: Note: This program is pending CCCCCO approval. – Degree has been approved by CCCCCO

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ENGR 400 – ADD to Course Description: (C-ID ENGR 260)

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HIST 308 – ADD to Course Description: (C-ID HIST 160)

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ADD degree program:

DEGREE

AS – Nutrition Science

| REQUIRED PROGRAM | | UNITS |
|---|----------------------------------|--------------|
| NUTRI 300 | Nutrition | 3 |
| NUTRI 340 | Nutrition and Metabolism | 3 |
| BIOL 400 | Principles of Biology | 5 |
| BIOL 410 | Principles of Botany | 5 |
| BIOL 420 | Principles of Zoology | 5 |
| CHEM 400 | General Chemistry I | 5 |
| CHEM 401 | General Chemistry II | 5 |
| CHEM 420 | Organic Chemistry I | 5 |
| CHEM 421 | Organic Chemistry II | 5 |
| PSYC 335 | Research Methods in Psychology | 3 |
| A minimum of 3 units from the following: | | 3 |
| ANTH 310 | Cultural Anthropology (3) | |
| SOC 300 | Introductory Sociology (3) | |
| SOC 301 | Social Problems (3) | |
| ECON 302 | Principles of Macroeconomics (3) | |
| ECON 304 | Principles of Microeconomics (3) | |
| PSYC 300 | General Principles (3) | |
| TOTAL UNITS REQUIRED | | 47 |

The Nutrition Science Associate in Science (A.S.) degree may be obtained by completion of the required program, plus general education requirements, plus sufficient electives to meet a 60-unit total. See FLC graduation requirements.

The Nutrition Science AS degree provides students with an excellent foundation for a variety of science and healthcare career opportunities. Graduates of this program may continue their study of nutrition, food science or any science related academic area. After transfer to and completion of a 4-year degree at a university-level institution, students can further their studies towards a Master’s (M.S.) and/or Doctorate in Philosophy (Ph.D.) in nutrition or other basic science related area.

Program Student Learning Outcomes

Upon completion of this program, the student will be able to:

- Evaluate the influence of chemical, biochemical, microbiological, and physiological disciplines as they affect the body’s processing of nutrients and food components during digestion, absorption, metabolism, and excretion.

- Integrate the biological, behavioral, socioeconomic and environmental factors related to food and nutrient intakes and needs across the lifespan.
- Analyze the nutrition standards and nutritional assessment data to make evidence-based decisions.
- Cite the functions and interrelationships of nutrients and food in human health, disease prevention, and disease states.
- Apply critical thinking skills to locate, interpret, and evaluate research findings and professional literature to explain implications and limitations.
- Apply basic terminology and nomenclature of inorganic chemistry.
- Analyze, and predict the outcome of a multi-step organic synthesis based on simpler, more common reactions.
- Apply organic functional group knowledge to biological molecules such as amino acids and proteins, lipids, and carbohydrates.

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AA-T Philosophy – UPDATE:

- Move top row, “PHIL 325 Symbolic Language (3)” under “A minimum of six (6) units from the following” section with PHIL 300 and PHIL 310.

Page 341

Certificate – Social Work/Human Services, Home Caregiver – UPDATE:

- Move bottom two rows, “SWHS 302 Introduction to Psychology of Human Relations (3)” and “SWHS 350 Employment Skills in Human Services (3),” to top “Required” section under GERON 300.

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ADD degree program:

DEGREE

AS – Small Vineyard and Winery Management

| REQUIRED PROGRAM | | UNITS |
|---|---|--------------|
| VITI 300 | Viticulture and Enology | 3 |
| VITI 301 | Viticulture Practices from Bud Break to Harvest | 3 |
| VITI 302 | Viticulture and Enology Machinery Operations and Safety | 2 |
| VITI 303 | Viticulture Practices from Harvest through Dormancy | 3 |
| VITI 304 | Wine Component Tasting, Hospitality and Service, and Food Pairing | 3 |
| VITI 308 | Fruit to Wine - Enology | 3 |
| A minimum of 9 units from the following: | | 9 |
| CHEM 305 | Introduction to Chemistry (5) | |
| or CHEM 400 | General Chemistry I (5) | |

| | | |
|---|--|-------------|
| BIOL 310 | General Biology (4) | |
| or BIOL 400 | Principles of Biology (5) | |
| A minimum of 1.5 units from the following: | | 1.5 |
| VITI 305 | Wines of the World (1.5) | |
| VITI 306 | Wines of California (1.5) | |
| VITI 307 | Wines of the Sierra Foothills (1.5) | |
| A minimum of 6 units from the following: | | 6 |
| BUS 300 | Introduction to Business (3) | |
| BUS 350 | Small Business Management/Entrepreneurship (3) | |
| SPAN 401 | Elementary Spanish (4) | |
| TOTAL UNITS REQUIRED | | 33.5 |

The Small Vineyard and Winery Management Associate in Science (A.S.) degree may be obtained by completion of the required program, plus general education requirements, plus sufficient electives to meet a 60-unit total. See FLC graduation requirements.

This program will provide foundational knowledge and skills for the next generation of wine-grape growers and wine producers in the Sierra Nevada foothills region of northern California. The program offers introductory training appropriate for local and regional wine-related employment opportunities and for further training at 4-year programs in viticulture and enology. Students will gain fundamental skills that will help prepare them to maintain and manage a wine grape vineyard, the wine production process, and an introduction to business methods used to promote and market grapes and/or wine.

Program Student Learning Outcomes

Upon completion of this program, the student will be able to:

- Assist in the management of a wine grape vineyard including maintenance of vineyard rows, implementation of integrated pest management plan, and evaluation of grapes for wine production.
- Assist in the production and marketing of the vineyard grapes and/or a wineries wines.
- Analyze and appraise wine for its faults and desirable qualities.
- Assist in maintaining a winery's tasting room with hospitality services and wine and food pairings.