

#### Changing Lives, Creating Futures

Monty Sullivan
System President

Officers: Stephen Toups Chair

Paul Price, Jr.
First Vice Chair

Willie L. Mount Second Vice Chair

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Stephen C. Smith
Mark D. Spears, Jr.
Craig Spohn
Vincent St. Blanc, III

Student Members

Jeremy Gray

Raissa Oliveira Yantis

Louisiana
Community
& Technical
College System

265 South Foster Drive Baton Rouge, LA 70806

Phone: 225-922-2800 Fax: 225-922-1185

www.lctcs.edu

#### LOUISIANA COMMUNITY & TECHNICAL COLLEGE SYSTEM

TO:

Dr. Monty Sullivan LCTCS President

THROUGH: Dr. René Cintrón

Or. René Cintrón

Chief Academic Affairs Officer

FROM:

Dr. Adrienne Fontenot

Director of Adult Learning and Educational Programs

**SUBJECT:** 

Program Requests at Nunez Community College

DATE:

05/27/2019

#### FOR BOARD ACTION:

**Recommendation:** Staff recommends the Board approve the following program requests listed below.

#### **Program Additions**

- 1. Technical Diploma (TD) Certified Combo Welder, (CIP 48.0508) 5 STARS
  - a. Certificate of Technical Studies (CTS) Welding, (CIP 48.0508) 5 STARS
    - Career and Technical Certificate (CTC) Shielded Metal Arc Welding, (CIP 48.0508) with IBCs in SMAW 1G Plate, SMAW 2G Plate, and SMAW 3G Plate from the American Welding Society – 5 STARS
- Career and Technical Certificate (CTC), Hotel, Restaurant, & Tourism
   Administration (CIP 52.0101) with IBCs in Certified Guest Service Professional
   and Certified Front Desk Representative from the American Hotel and Lodging
   Educational Institute 3 STARS
- 3. Career and Technical Certificate (CTC) Baker, (CIP 12.0501) with an IBC in ServSafe Manager from the National Restaurant Association 2 STARS
- 4. Career and Technical Certificate (CTC) Cook, (CIP 12.0503) with an IBC in ServSafe Manager from the National Restaurant Association 2 STARS
- Career and Technical Certificate (CTC) Food Service Manager, (CIP 12.0504)
  with IBCs in ServSafe Manager, Purchasing, Cost Control, and Hospitality and
  Restaurant Manger from the National Restaurant Association 3 STARS

#### **Program Modifications**

8. Certificate of Technical Studies (CTS), Heating Ventilation and Air Conditioning (CIP 47.0201) – 5 STARS



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9. Certificate of Technical Studies (CTS) Electrical Construction, (CIP 46.0302) - 5 STARS

#### **Program Deletions**

- 10. Technical Competency Area (TCA) Shielded Metal Arc Welding, (CIP 48.0508) 5 STARS
- 11. Technical Competency Area (TCA), Hotel, Restaurant, & Tourism Administration (CIP 52.0101) 3 STARS
- 11. Technical Competency Area (TCA) Baker, (CIP 12.0501)-2 STARS
- 12. Technical Competency Area (TCA) Cook, (CIP 12.0503)-2 STARS
- 13. Technical Competency Area (TCA) Food Service Manager, (CIP 12.0504)-3 STARS

**Background:** Nunez Community College is requesting to replace several Technical Competency Areas (TCA) with Career and Technical Certificates (CTC) per Board of Regents Policy 2.15. There are no changes to the credit or clock hours unless otherwise noted.

Nunez Community College is proposing to replace the current welding curriculum to allow students the opportunity to achieve in-depth and sought after welding skills in a systematic way that begins with earning a Career and Technical Certificate (CTC), progresses through a Certificate of Technical Studies (CTS) and culminates with a Technical Diploma (TD). This change will reorganize the curriculum of the CTS to better fit the current needs of industry and to create a stackable series of credentials. The curriculum allows students to test for embedded IBCs at each level, improving the employability of completers. This new curriculum supports the needs of industry and was developed with input from industry partners including the craft skills advisory board. Embedded IBCs were chosen with input from partners.

Nunez Community College is proposing to replace the current HVAC curriculum with one that aligns with National Center for Construction Education and Research (NCCER) standards and allows students to earn Industry Based Credentials. The curriculum being replaced was a 33-hour program that did not include opportunities for students to earn IBCs along the way. This proposed 18-hour curriculum allows students to earn 3 IBCs in less time and be prepared for in-demand work quickly. This change in curriculum aligns with NCCER standards allowing students who complete the credential to earn 3 IBCs, improving employability in a little more than half the credit hours of the previous CTS. Members of the Nunez Community College Craft Skills Advisory Board support use of NCCER credentialing in HVAC training.

Nunez Community College is requesting to modify the electrical program curriculum to reflect the current inventory of degree and credentials (CRIN) maintained by the Louisiana Board of Regents. This electrical curriculum appears in the Nunez catalog



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beginning in 2014-15, but the program is listed on the CRIN with 33 credit hours as it appeared in their 2011-2012 catalog. This revision is to correct that and replace the program with the current program that is aligned with NCCER standards. The curriculum in this proposal allows students to develop basic skills in Electrical Construction and earn NCCER credentials.

Fiscal Impact: The administrative structure and allocation of departmental funds will be unchanged, unless otherwise noted.

History of Prior Actions: There is a history of modifying curriculum to meet student and industry needs.

Benefits to the System: The changes will ensure curriculum is aligned to industry needs and better able to prepare students for successful entry into the workforce.

Approved for Recommendation to the Board

Dr. Monty Sullivan

# Nunez Welding - 05/09/2019

	. ОЗЕВ СП	ANGE: New Program	ı			
ROGRAM NA	ME : Weldi	ng				
WARD LEVE	L(S)					
For Board of R	egents and l	LCTCS Review:				<u> </u>
Name:			ļ			
			For	LCTCS Review:		
			Tec	chnical Diploma (T.	D.)	
			Ce	rtificate of Technica	l Studies (C.T.S.)	
				reer and Technical (		
			TC	A - For Archive Pur	rpose Only	
Name: Certifie						
CIP: 480508	d Combo Wel	der Credit Hours: 52.0	00 <b>Co</b>	P ntact Hours: 1219	rogram Delivery	/ <b>Mode:</b> Standard
CIP: 480508  IBC: GMAW 1G Plate	Issuing Body: American Welding Society		Course Prefix: WELD		Tachnical	
IBC: GMAW	Issuing Body: American Welding	Credit Hours: 52.0  Course Title: Gas Metal Arc	Course Prefix:	ntact Hours: 1219  Course  Number:	O.00 Technical  Credits  Awarded:	IBC Awarded upon Completion : No-Test is

IBC: FCAW 1G Plate	Issuing Body: American Welding Society	Course Title: Flux-cored Arc Welding	Course Prefix: WELD	Course Number: 1800	Credits Awarded: 3.00	IBC Awarded upon Completion? : No-Test is Required
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IBC: FCAW 2G Plate	Issuing Body: American Welding Society	Course Title: Flux-cored Arc Welding	Course Prefix: WELD	Course Number: 1800	Credits Awarded: 3.00	IBC Awarded upon Completion?: No-Test is Required
IBC: FCAW 3G Plate	Issuing Body: American Welding Society	Course Title: Flux-cored Arc Welding	Course Prefix: WELD	Course Number: 1800	Credits Awarded: 3.00	IBC Awarded upon Completion?: No-Test is Required
IBC: SMAW 2G Pipe	Issuing Body: American Welding Society	Course Title: SMAW Pipe 1	Course Prefix: WELD	Course Number: 2100	Credits Awarded: 5.00	IBC Awarded upon Completion?: No-Test is Required
IBC: SMAW 5G Pipe	Issuing Body: American Welding Society	Course Title: SMAW Pipe 1	Course Prefix: WELD	Course Number: 2100	Credits Awarded: 5.00	IBC Awarded upon Completion?: No-Test is Required
IBC: SMAW 6G Pipe	Issuing Body: American Welding Society	Course Title: SMAW Pipe 2	Course Prefix: WELD	Course Number: 2200	Credits Awarded: 5.00	IBC Awarded upon Completion?: No-Test is Required
IBC: GTAW 1G	Issuing Body: American Welding Society	Course Title: Gas Tungsten Arc Welding	Course Prefix: WELD	Course Number: 2800	Credits Awarded: 5.00	IBC Awarded upon Completion?: No-Test is Required
IBC: GTAW 2G	Issuing Body: American Welding Society	Course Title: Gas Tungsten Arc Welding	Course Prefix: WELD	Course Number: 2800	Credits Awarded: 5.00	IBC Awarded upon Completion?: No-Test is Required

<b>IBC:</b> GTAW 3G	Issuing Body: American Welding Society	Course Title: Gas Tungsten Arc Welding	Course Prefix: WELD	Course Number: 2800	Credits Awarded: 5.00	IBC Awarded upon Completion? No-Test is Required
IBC: NCCER Core	Issuing Body: NCCER	Course Title: Introduction to Construction	Course Prefix: CONST	Course Number: 1000	Credits Awarded: 5.00	IBC Awarded upon Completion?
Stars: 5 Stars						
Name: Welding	Y		-	Pro	gram Delivery	Mode: Standard
CIP: 480508	Cr	edit Hours: 20.00	Contac	et Hours: 450.00	Certificate Studies (C	of Technical
IBC: SMAW 3G Plate	Issuing Body: American Welding Society	Course Title: Shielded Metal Arc Welding III	Course Prefix: WELD	Course Number: 1200 or 1300	Credits Awarded: 3.00	IBC Awarded upon Completion?: No-Test is Required
IBC: SMAW 4G Plate	Issuing Body: American Welding Society	Course Title: Shielded Metal Arc Welding III	Course Prefix: WELD	Course Number: 1300	Credits Awarded: 3.00	IBC Awarded upon Completion?: No-Test is Required
Stars: 5 Stars		<u> </u>				
Name: Shielded	Metal Arc Welding	;		Pro	gram Delivery	Mode: Standard
CIP: 480508	Cr	edit Hours: 9.00	Contac	t Hours: 225.00	Career and Certificate	
IBC: SMAW 2G Plate	Issuing Body: American Welding Society		Course Prefix: WELD	Course Number: 1100 or 1200	Credits Awarded: 3.00	IBC Awarded upon Completion?: No-Test is Required

#### JUSTIFICATION FOR THE PROPOSED CHANGE

Include support such as four-year university agreements, industry demand, advisory board information, etc.

This new curriculum supports the needs of industry and was developed with input from industry partners including the craft skills advisory board and embedded IBCs were chosen with input from partners. The Welding program's recent move to a new space allows the program to better provide instruction in expanded skills that will allow students to continue to advance in a career after learning basic welding skills.

#### **HISTORY OF PRIOR ACTIONS**

Provide an overview of changes to this program.

Nunez currently offers a CTSin Welding and a TCA. The curriculum presented in this proposal replaces those credentials. The TCA will be eliminated. The CTS will be replaced with the curriculum in this proposal. A Technical Diploma for Certified Combo Welder will be added to the curriculum with this proposal.

IBC: SMAW 3G Plate	Issuing Body: America Welding Society	Course Title: Shielded Metal Arc Welding II	Course Prefix: WELD	Course Number: 1200	Credits Awarded: 3.00	IBC Awarded upon Completion?: No-Test is Required
IBC: SMAW 1G Plate	Issuing Body: America Welding Society	Course Title: Shielded Metal Arc Welding I	Course Prefix: WELD	Course Number: 1100	Credits Awarded: 3.00	IBC Awarded upon Completion?: No-Test is Required

#### PROPOSED CHANGE

a) For New Programs, state the purpose and objective; b) For Curriculum Modifications, state previous credit and clock hours; c) For Program Termination, state program and all award levels; d) For Curriculum Adoption, state the college from which curriculum is being adopted and the date it was approved by LCTCS.

This proposal replaces the current Welding curriculum and allows students to achieve in-depth and sought after Welding skills in a systematic way that allows students to begin with earning a CTC and progress through a CTS and finally a Technical Diploma. This curriculum replaces the current TCA with the new CTC and reorganizes the curriculum of the CTS to better fit the current needs of industry and to create a stackable series of credentials. The curriculum allows students to test for embedded IBCs at each level, improving the employability of completers.

(Semester and Year)		
Department: Technical Programs		
Describe how this change will affect terms of faculty, facilities, support,	t the administrative structure and/or a and any other resources.	llocation of departmental funds in
The program is in the process of obtaining projects related to FEMA recovery for the semesters. However, careful planning with may be necessary as the program grows and the program grows are the program grows and the program grows are the program grows and the program grows are the program grows are the program grows and the program grows are the pro	and progresses.	curriculum through recent replacement located in a better space than earlier ciciently. Additional investment in equipment
SITE(S) OF NEW PROGRAM OR	<b>CURRICULUM MODIFICATION: N</b>	lain Campus
QUALIFIED FACULTY (Check a	il that apply)	
Use Existing Faculty: Yes	Hire Adjunct Faculty: Yes	Hire Full-Time Faculty: No
# - Full Time: 2	# - 2	# - 0
# - Part Time: 1		
ADMINISTRATION and IMPLEM	IENTATION COSTS	
Department :		
How will this change affect the adm	inistrative structure and/or allocation (	of departmental funds in terms of:
Faculty:	Facilities:	Library Resources :
Support :	Related Fields :	Other:
MINIMUM CREDENTIALS REQU	JIRED FOR FACULTY	
Education: Associate Degree	Experience: 3 years	Certification: American Welding Society Certification
FISCAL IMPACT: ADMINISTRA	ΓΙΟΝ and IMPLEMENTATION COST	rs

Fall 2019

IMPLEMENTATION DATE

Or upon approval

Students	S	Year Or	ie	Year Two	Year Three	Year Four	Year Five
DAY		30		32	35	35	35
EVENI	NG	15		17	18	20	25
DISTAN EDUCA							
	e Process t ng & Estin nent:		classes. D	aytime enrollment	on current enrollments is limited by available a strong collaboration	equipment, space, an	
PROG	RAM AC	CREDIT.	ATION:			<u> </u>	
	gram Acc sure or Ce red?			No			-
				Accreditation	n status:	N/A	
Accre	Name of P ditation, I ication Re	icensure	or				
DESCRI	BE IMPL	EMENTA	ATION C	OSTS (Include l	Faculty, Facilities, L	ibrary Resources,	etc.)
Jse the to urriculu hanged.	ım with cl Note if aı	elow or in nanges ap ny special	sert sepa propriate requirem	ly noted so that ents, such as int	. All modifications sl it is visually clear wl ernships, are part of d to complete this se	hat has been adde f the curriculum. I	d, deleted and/or
Subjec t	Cours e Numb	Course T	itle		Lectur Hours	r e Lab Cont Hours ct	a Credit Clinic a Hours Hours

Credit Hours: 0.00

#### BENEFITS TO THE SYSTEM

#### Discuss how this change will benefit your students, your community, and the LCTCS.

The proposed Welding curriculum allows students to access ongoing training to fill the needs of industry with skills beyond the basic skills currently being offered. This program will also allow working welders to pursue skills to advance in their career through advanced training. A search of NolaJobs.com on April 22 returned 45 listings for welders. A search on LaWorks.net on the same date returned 88 listings for welders statewide. In this program revision, students will be able to acquire all of the skills necessary to become a professional welder, equipped to work in any sector of the welding industry. The curriculum in this proposal provides a path to real, tangible success students and supports the industry with a training pathway that will provide employees with needed skills.

#### **KEYWORDS**

Weld Welder Welding Pipe Welding

# Nunez Hotel, Restaurant & Tourism Administration Skills - 05/09/2019

TYPE OF PR	OPOSED CI	HANGE : New Progra	am			
PROGRAM N	NAME : Hote	I, Restaurant & Tourisn	n Administration S	Skills		
AWARD LEV	EL(S)					
For Board of	Regents and	LCTCS Review:				· · ·
Name:						
			For L	CTCS Review:		
				nnical Diploma (T		
				ificate of Technica	•	<b>)</b>
					•	
				er and Technical	•	<del>(</del> )
			TCA	A - For Archive Pu	rpose Only	
Stars: 3 Stars Name: Hotel. R	estaurant & To	ourism Administration		Pi	rogram Deliver	y <b>Mode:</b> Standar
CIP: 520101		Credit Hours: 9.00	Conta	Contact Hours: 0.00 Career and To Certificate (C		
IBC: Certified Guest Service Professional	Issuing Body: American Hotel & Lodging	Course Title: Introduction to Hospitality Management : No-Test is Educa	Course Prefix: BUSN	Course Number: 1800	Credits Awarded: 3.00	IBC Awarded upon Completion
IBC: Certified	Issuira		<u> </u>	- C	C III	The Co
Front Desk Representative	Issuing Body: American Hotel & Lodging	Course Title: Lodging Management	Course Prefix: BUSN	Course Number: 2800	Credits Awarded: 3.00	IBC Awarded upon Completion
	Educational Institute					: No-Test is Required

#### PROPOSED CHANGE

a) For New Programs, state the purpose and objective; b) For Curriculum Modifications, state previous credit and clock hours; c) For Program Termination, state program and all award levels; d) For Curriculum Adoption, state the college from which curriculum is being adopted and the date it was approved by LCTCS.

This credential replaces the current TCA with no change of curriculum. The program supports students in gaining skills in using information systems common to the hospitality industry and provides training that allows students to sit for IBCs that enhance employability.

<del></del>	<del></del>	
HISTORY OF PRIOR ACTIONS Provide an overview of changes to t	his program.	
This credential replaces the current TCA	with no change of curriculum.	
JUSTIFICATION FOR THE PRO Include support such as four-year u	POSED CHANGE iniversity agreements, industry demai	nd, advisory board information, etc.
attainment of a certificate and IBCs that p	repare completers to enter the hospitality we	industry. The curriculum supports the quick orkforce with in-demand skills.
SITE(S) OF NEW PROGRAM O	R CURRICULUM MODIFICATION	I: Main Campus
QUALIFIED FACULTY (Check	all that apply)	
Use Existing Faculty: No	Hire Adjunct Faculty: No	Hire Full-Time Faculty: No
# - Full Time: 0	# - 0	#-0
# - Part Time: 2		
ADMINISTRATION and IMPLE	MENTATION COSTS	
Department :		
How will this change affect the ad	ministrative structure and/or allocation	on of departmental funds in terms of:
Faculty:	Facilities :	Library Resources :
Support :	Related Fields:	Other:
MINIMUM CREDENTIALS REC	QUIRED FOR FACULTY	•
Education: Masters	Experience: 3 years	Certification: n/a
FISCAL IMPACT: ADMINISTRA	ATION and IMPLEMENTATION CO	OSTS
Department: Business		

Summer 2019

IMPLEMENTATION DATE

(Semester and Year)

Or upon approval

This credential rep	laces a curren	it TCA and v	will not affect the	departmental structure	or fund allocations			
				aopai montai sa aotaic	or raile anocations.			
ANTICIPATED	ENROLL	MENT:						
Students	Year On	ne	Year Two	Year Three	Year Four	Year Five		
DAY	0		0	10	10	12		
EVENING	10		10	12	15	18		
DISTANCE EDUCATION								
Describe Process for Attaining & Estimating Enrollment:  Year one evenings		Year one a evenings as	ssumes one full cl nd adding a daytir	ass in an evening sessione class.	on. Year 2-5 assumes	moderate growth in		
PROGRAM A	CCREDITA	ATION:						
Is Program Ac Licensure or C Required?			Mandatory					
			Accreditation	ı status:	Approved			
Type/Name of Accreditation, Certification R	Licensure o	or						
ESCRIBE IMP	LEMENTA	TION CO	STS (Include F	aculty, Facilities, Li	brary Resources, e	etc.)		

Subject Code	Course Number	Course Title	Lecture Hours	Lab Hours	Contact Hours	Credit Hours	Clinical Hours
Progran	n, Degree	or Concentration: Hotel, Restaurant & Tourisi	m Administration	Skills	Credit H	ours: 9.0	0
BUSN	1100	Introduction to Business	45.00	0.00	0.00	3.00	0.00
BUSN	1800	Introduction to Hospitality Management	45.00	0.00	0.00	3.00	0.00

Semest	Semester:						Credit Hours:		
BUSN	2800	Lodging Management	45.00	0.00	0.00	3.00	0.00		

#### BENEFITS TO THE SYSTEM

# Discuss how this change will benefit your students, your community, and the LCTCS.

This credential allows students to learn skills and earn certifications in the hospitality industry making students more employable and gives employers access to training potential employees.

#### **KEYWORDS**

Hospitality hotel lodging

# Nunez Food Service Manager - 05/09/2019

TYPE OF PROI	POSED CHA	NGE : New Program	n			
PROGRAM NA	ME : Food Se	ervice Manager				
WARD LEVE	L(S)					
For Board of Re	egents and L	CTCS Review:				
Name:						
			J	For LCTCS Review:		
				Technical Diploma (T.D.	)	
				Certificate of Technical S		
				Career and Technical Cer	rtificate (C.T.C)	
				TCA - For Archive Purpo	ose Only	
Stars: 3 Stars  Name: Food Se	rvice Manager	· · · · · · · · · · · · · · · · · · ·		Pro	gram Delivery	Mode: Standard
<b>CIP:</b> 120504		Credit Hours: 12.0	00	Contact Hours: 180.00	Career and Certificate	d Technical e (C.T.C)
IBC: ServSafe Manager	Issuing Body: National Restaurant Association	Course Title: Sanitation	Cours e Prefix: CULA	Course Number: 1050	Credits Awarded: 3.00	IBC Awarded upon Completion: No-Test is Required
IBC: Purchasing	Issuing Body: National Restaurant Association	Course Title: Food Service Management 1	Cours e Prefix: CULA	Course Number: 1700	Credits Awarded: 3.00	IBC Awarded upon Completion? : No-Test is Required

IBC: Cost Control	Issuing Body: National Restaurant Association	Course Title: Food Service Management 2	Cours e Prefix: CULA	Course Number: 2710	Credits Awarded: 3.00	IBC Awarded upon Completion? : No-Test is Required
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IBC: Hospitality and Restaurant Manager	Issuing Body: National Restaurant Association	Course Title: Food Service Management 3	Course Prefix: CULA	Course Number: 2730	Credits Awarded: 3.00	IBC Awarded upon Completion?: No-Test is Required
PROPOSED CHA a) For New Progrand clock hours; of Adoption, state the	ams, state the pu	l'ermination, sta	te program and	all award level	s: d) For Currie	ulum
This is one of three ( knowledge in manag The skills in this CT	mg m me loog serv	ment and gives stud	lows them to earn i	ndustry certificat fective in the indu	ions that make then istry.	dent's skills and 1 employable.
IMPLEMENTA (Semester and )		Fall 2019		Or	upon approval	
HISTORY OF PR Provide an overvi						
This CTC groups the effectively run the bu	management skills	taught in the Culin	nary Arts program i s are part of higher	nto a credential ti level credentials	nat focuses on skills in the Culinary Art	s that are needed to
JUSTIFICATION Include support su				demand, advis	ory board inforn	nation, etc.
This credential allows he skills to effectivel equirements for Purc	y run the business of	of food service. The	e curriculum is alig	ned with the Nati	that clearly shows onal Restaurant As	that students have sociation's
SITE(S) OF NE	W PROGRAM (	OR CURRICUL	UM MODIFICA	TION: Main Ca	ampus	
QUALIFIED FA	CULTY (Check	all that apply)				
Use Existing I	aculty: Yes	Hire Ad	junct Faculty: N	0 <b>I</b>	lire Full-Time F	aculty: No
# - Full Tim # - Part Tim	•	# - 0			# - 0	
ADMINISTRAT	ION and IMPLI	EMENTATION	COSTS			
Department :						
How will this cha	nge affect the ac	lministrative str	ucture and/or al	location of dep	artmental funds	in terms of:

0 0 0						
Faculty:			Facilities:		Library Resou	irces :
Support :			Related Fields	s:	Other:	
MINIMUM CRI	EDENTIA	LS REQU	UIRED FOR FA	CULTY		
Education:			Experience:		Certification:	Certification
FISCAL IMPAC	CT: ADM	INISTRAT	FION and IMPL	EMENTATION CO	STS	
Department :						
Describe how thi terms of faculty,	s change facilities,	will affect support, a	the administrati	ve structure and/or a	allocation of depar	tmental funds in
These courses alrea	dy exist an	d adding thi	s credential will not	t change the structure or	allocation of departn	nental funds.
ANTICIPATED	ENROLI	MENT:				
Students	Year C	ne	Year Two	Year Three	Year Four	Year Five
DAY	10		10	12	12	15
EVENING				12	15	15
DISTANCE EDUCATION						
Describe Process Attaining & Esti Enrollment:		Year one growth a	and two are based nd the addition of a	on current enrollment. In evening section.	Years three through fi	ve assume modest
PROGRAM ACC	CREDITA	TION:				
Is Program Accr Licensure or Cer Required?			No	- 12		
			Accreditation s	status:		
Type/Name of Pr Accreditation, Li Certification Req	censure o	r	***			

#### DESCRIBE IMPLEMENTATION COSTS (Include Faculty, Facilities, Library Resources, etc.)

#### PROGRAM CURRICULUM

Use the template below or insert separate attachment. All modifications should include the OLD and NEW curriculum with changes appropriately noted so that it is visually clear what has been added, deleted and/or changed. Note if any special requirements, such as internships, are part of the curriculum. List all embedded IBCs. If you are adopting curriculum, you do not need to complete this section.

Subject Code	Course Number	Course Title	Lecture Hours	Lab Hours	Contact Hours	Credit Hours	Clinical Hours		
Program, Degree or Concentration:						Credit Hours: 0.00			
CULA	1050	Sanitation	3.00	0.00	0.00	3.00	0.00		
CULA	1700	Food Service Management 1	3.00	0.00	0.00	3.00	0.00		
CULA	2710	Food Service Management 2	3.00	0.00	0.00	3.00	0.00		
CULA	2730	Food Service Management 3	3.00	0.00	0.00	3.00	0.00		

#### BENEFITS TO THE SYSTEM

Discuss how this change will benefit your students, your community, and the LCTCS.

This program allows an exit point for students who want to focus on the business side of food service with embedded National Restaurant Association IBCs that ensure their skills and make them sought after employees. A search of the Louisiana Workforce commission website on 5-8-2019 returned 1660 open position for food service and food preparation managers. This credential is also valuable for small business owners and entrepreneurs in food service.

#### **KEYWORDS**

Food Service Manager Restaurant Manager Hospitality Restaurant

#### Nunez Baker - 05/09/2019

TYPE OF PROF	POSED CHANGE: Ne	ew Program			
PROGRAM NA	ME: Baker				
AWARD LEVE	L(S)				
For Board of Re	gents and LCTCS Rev	iew:			
Name:			,		
			For LCTCS Review:		
			Technical Diploma (T	.D.)	
			Certificate of Technica		.T.S.)
			Career and Technical (	·	•
			TCA - For Archive Pu	,	,
NAME OF PR	OGRAM(S) and AWA	ARD LEVEL(S)			
Stars: 2 Stars					
Name: Baker		28		Progra	m Delivery Mode: Standard
CIP: 120501	Credi	t Hours: 9.00	Contact Hours: 165		reer and Technical rtificate (C.T.C)
IBC: ServeSafe Manager Certification	Issuing Course 'Sanitation Prefix: National Restaurant Association	Title: Course Body CULA	Course Awarded: 1500	Credits 3.00	Number: IBC Awarded upon Completion? : No-Test is Required
lock hours; c) Fo Adopt his program prepar	rams, state the purpose or Program Termination, state the college for the students to immediately ulinary Arts program and ege.	on, state program and rom which curriculum	l all award levels; d) land is being adopted and the skills to be a baker. It for students who choos	For Currice the date in the date in These course	es are included in higher level workforce or are working

#### **HISTORY OF PRIOR ACTIONS**

Provide an overview of changes to this program.

#### JUSTIFICATION FOR THE PROPOSED CHANGE

Include support such as four-year university agreements, industry demand, advisory board information, etc.

This program allows students to develop skills directly related to baking, making students immediately employable with all the needed skills to obtain entry-level positions in the industry. With compressed scheduling, students can complete this credential in one semester.

Current TCAs in Culinary arts are being deleted and Baker will be one of three new CTCs that allow students to develop skills directly related to food industry positions and be immediately employable.

# SITE(S) OF NEW PROGRAM OR CURRICULUM MODIFICATION: Main Campus

	Yes Hire Adjunct Faculty: 1	No Hire Full-Time Faculty: No
# - Full Time: 2	# - 0	#-0
# - Part Time: 0		
ADMINISTRATION and	I IMPLEMENTATION COSTS	
Department :		
How will this change affe	ct the administrative structure and/or al	location of departmental funds in terms of:
Faculty:	Facilities :	Library Resources :
Support :	Related Fields :	Other:
	ALS REQUIRED FOR FACULTY  Experience: 3 years	
		Certification: National Restaurant Association: ServSafe Instructor
Education: Masters preferre		Association: ServSafe Instructor
Education: Masters preferre	Experience: 3 years  INISTRATION and IMPLEMENTATION	Association: ServSafe Instructor
Education: Masters preferred FISCAL IMPACT: ADM Department: Career and Telegraphics Describe how this change	Experience: 3 years  INISTRATION and IMPLEMENTATI  chinical Programs	Association: ServSafe Instructor
Education: Masters preferred  FISCAL IMPACT: ADM  Department: Career and Telescribe how this change terms of faculty, facilities,	Experience: 3 years  INISTRATION and IMPLEMENTATIon the schnical Programs  will affect the administrative structure a	Association: ServSafe Instructor  ON COSTS  and/or allocation of departmental funds in
Education: Masters preferred FISCAL IMPACT: ADM Department: Career and Telescribe how this change terms of faculty, facilities,	Experience: 3 years  INISTRATION and IMPLEMENTATI  chnical Programs  will affect the administrative structure a support, and any other resources.  d this credential will not affect departmental st	Association: ServSafe Instructor  ON COSTS  and/or allocation of departmental funds in

DAY	10	12	12	12	15
EVENING			10	10	12
DISTANCE EDUCATION					
Describe Process t Attaining & Estim Enrollment:		Year one is based on through five assume	current enrollment. Y	ear two assumes mode ning section and contin	est growth. Years three nued modest growth.
PROGRAM ACCI	REDITAT	ΓΙΟΝ:			
Is Program Accred Licensure or Certi		No			
Required?		Agavadita	tion status:		
Required?		Accreuna	tion status.		

#### PROGRAM CURRICULUM

Use the template below or insert separate attachment. All modifications should include the OLD and NEW curriculum with changes appropriately noted so that it is visually clear what has been added, deleted and/or changed. Note if any special requirements, such as internships, are part of the curriculum. List all embedded IBCs. If you are adopting curriculum, you do not need to complete this section.

Subject Code	Course Number	Course Title	Lecture Hours	Lab Hours	Contact Hours	Credit Hours	Clinical Hours	
Program, Degree or Concentration: Baker						Credit Hours: 9.00		
CULA	1050	Sanitation	3.00	0.00	45.00	3.00	0.00	
CULA	1500	Baking	2.00	3.00	60.00	3.00	0.00	
CULA	1600	Advanced Baking	2.00	3.00	60.00	3.00	0.00	

#### BENEFITS TO THE SYSTEM

#### Discuss how this change will benefit your students, your community, and the LCTCS.

This program prepares students to immediately enter the workforce with the skills to be a baker. These courses are included in higher level credentials for the Culinary Arts program and provide an early exit point for students who choose to enter the workforce or are working while attending college. A search of the Louisiana Workforce Commission website on 5-8-2019 returned 78 jobs for bakers. This credential addresses the ongoing problem of students in Culinary Arts leaving before completing any credential, because of a strong job market in the New Orleans area and allows students to focus on baking if that is their particular area of interest.

#### **KEYWORDS**

Baking Baker Culinary Culinary Arts

#### Nunez Cook - 05/09/2019

TYPE OF PRO	POSED CHANGE:	New Program				
PROGRAM NA	ME					
FROGRAM NA	LIVIE: COOK			<del></del> .	<u>.                                    </u>	
AWARD LEVE	L(S)					
	egents and LCTCS I	Review:				
Name:						
			For LC	CTCS Review:		
			Techn	ical Diploma (T.D	2.)	
			Certifi	cate of Technical	Studies (C.T.S.)	
			Career	and Technical Ce	ertificate (C.T.C)	
			TCA -	For Archive Purp	ose Only	
NAME OF PR	ROGRAM(S) and AV	VARD LEVEL(S	<u>S)</u>			
Stars: 2 Stars	<del></del>	<u> </u>		<u> </u>		
	<u> </u>					<del></del>
Name: Cook				Pro	ogram Delivery	Mode: Standard
CIP: 120503	Credit	Hours: 9.00	Conta	act Hours: 165.00	Career and Certificate	d Technical e (C.T.C)
IBC: ServeSafe Manager	Issuing Course T Sanitation Prefix: National Restaurant Association		ody: ULA	Course Cr Awarded: 1050	3.00	Awarded upon Completion? : No-Test is Required
Adoption, state This Cook CTC is of mowledge and skill ocus on cooking sk lso addresses the is	ANGE rams, state the purpose of For Program Tere the college from whome of three CTCs replaced is necessary to be immedials and allows them to see of students leaving cooking skills into a creation.	mination, state particulum is the curriculum is	is being ad in Culinary as a cook in credential, ratieving any c	ad all award lever opted and the description. This program the food industry, making them immediately. This food includes the food include	els; d) For Curate it was appro- n develops studen The program allo- diately employab	t's skills and basic ows students to le. This credential ows students to
IMPLEMENT (Semester and	'ATION DATE Year)	Fall 2019		Or u	pon approval	

#### HISTORY OF PRIOR ACTIONS

Provide an overview of changes to this program.

This Cook CTC is one of three CTCs replacing existing TCAs in Culinary Arts. This program develops student's skills and basic knowledge and skills necessary to be immediately employable as a cook in the food industry.

#### JUSTIFICATION FOR THE PROPOSED CHANGE

Include support such as four-year university agreements, industry demand, advisory board information, etc.

This credential provides essential skills and knowledge to students making them immediately employable and allows them to take a credential with them early in their educational experience addressing the continuing problem of students in Culinary Arts leaving prior to completing a credential with a strong job market in the New Orleans area.

FISCAL IMPACT: ADMINISTI	RATION and IMPLEMENTATION C	OSTS
Department: Career and Technical	Education	
Describe how this change will aff terms of faculty, facilities, suppor	ect the administrative structure and/or t, and any other resources.	r allocation of departmental funds in
ADMINISTRATION and IMPLI	EMENTATION COSTS	
Department :		
How will this change affect the ac	lministrative structure and/or allocation	on of departmental funds in terms of:
Faculty:	Facilities :	Library Resources :
Support:	Related Fields :	Other:
QUALIFIED FACULTY (Check	all that apply)	
Use Existing Faculty: Yes	Hire Adjunct Faculty: No	Hire Full-Time Faculty: No
# - Full Time: 2	# - 0	#-0
# - Part Time: 0		

# MINIMUM CREDENTIALS REQUIRED FOR FACULTY Education: Masters preferred Experience: 3 years Certification: National Restaurant Association ServeSafe Instructor

#### PROGRAM CURRICULUM

Use the template below or insert separate attachment. All modifications should include the OLD and NEW curriculum with changes appropriately noted so that it is visually clear what has been added, deleted and/or changed. Note if any special requirements, such as internships, are part of the curriculum. List all embedded IBCs. If you are adopting curriculum, you do not need to complete this section.

Subject Code	Course Number	Course Title	Lecture Hours	Lab Hours	Contact Hours	Credit Hours	Clinical Hours
Progran	ı, Degree oı	Concentration: Cook			Credit H	ours: 9.00	
CULA	1020	Basic Food Preparation	2.00	3.00	60.00	3.00	0.00
CULA	1050	Sanitation	3.00	0.00	45.00	3.00	0.00
CULA	1750	Meat Poultry and Seafood	2.00	3.00	60.00	3.00	0.00

No Accreditati ON COSTS (Include		Library Resources,	, etc.)
Accreditati		Library Resources,	, etc.)
		Library Resources,	, etc.)
ON COSTS (Include	Faculty, Facilities, I	Library Resources,	, etc.)
ON COSTS (Include	Faculty, Facilities, I	Library Resources,	, etc.)
ON COSTS (Include	Faculty, Facilities, I	Library Resources,	, etc.)
ON COSTS (Include	Faculty, Facilities, I	library Resources,	, etc.)
TT:			
Year Two	Year Three	Year Four	Year Five
12	12	12	15
	10	12	12
_		ar one is based on current enrollment. Year 2 ass	ar one is based on current enrollment. Year 2 assumes modest growth.

# Discuss how this change will benefit your students, your community, and the LCTCS. This credential provides essential skills and knowledge to students making them immediately employable and allows them to take a credential with them early in their educational experience addressing the continuing problem of students in Culinary Arts leaving prior to completing a credential with a strong job market in the New Orleans area. A search of the Louisiana Workforce Commission Website on 5-8-2019 returned 678 open positions.

#### **KEYWORDS**

Cook Culinary Arts Culinary

# Nunez Electrical Construction - 05/09/2019

PROGRAM	NAME : Electrica	al Construction				
AWARD LE	VEL(S)					
For Board of	Regents and LO	CTCS Review:				
Name:						
			For I	LCTCS Review:		
			i i	hnical Diploma (T		
				-	•	`
				tificate of Technic	•	
				eer and Technical	•	<i>(</i> )
			TCA	A - For Archive Pu	irpose Only	
NAME OF Pi	ROGRAM(S) an	d AWARD LEV	EL(S)			
Stars: 5 Stars		d AWARD LEV	YEL(S)	Pr	ogram Deliver	y <b>Mode:</b> Standa
	al Construction	redit Hours: 19.0		Pr act Hours: 0.00		of Technical
Stars: 5 Stars  Name: Electric  CIP: 460302  IBC: NCCER	al Construction C Issuing	redit Hours: 19.0 Course Title:	00 Conta	ct Hours: 0.00	Certificate Studies (C	of Technical
Stars: 5 Stars  Name: Electric  CIP: 460302  IBC: NCCER	al Construction  C  Issuing  Body:	redit Hours: 19.0  Course Title: Introduction to	Course Prefix:	Course Number:	Certificate Studies (C Credits Awarded:	e of Technical C.T.S.)  IBC  Awarded
Stars: 5 Stars  Name: Electric  CIP: 460302  IBC: NCCER	al Construction C Issuing	redit Hours: 19.0 Course Title:	00 Conta	ct Hours: 0.00	Certificate Studies (C	in of Technical C.T.S.)  IBC  Awarded upon
Stars: 5 Stars Name: Electric	al Construction  C  Issuing Body: National Center for Construction	redit Hours: 19.0  Course Title: Introduction to	Course Prefix:	Course Number:	Certificate Studies (C Credits Awarded:	e of Technical C.T.S.)  IBC  Awarded
Stars: 5 Stars  Name: Electric  CIP: 460302  IBC: NCCER	al Construction  C  Issuing Body: National Center for	redit Hours: 19.0  Course Title: Introduction to	Course Prefix:	Course Number:	Certificate Studies (C Credits Awarded:	in of Technical E.T.S.)  IBC  Awarded  upon  Completion
Stars: 5 Stars  Name: Electric  CIP: 460302  IBC: NCCER  Core	al Construction  C  Issuing Body: National Center for Construction Education and	redit Hours: 19.0  Course Title: Introduction to	Course Prefix:	Course Number:	Certificate Studies (C Credits Awarded:	IBC Awarded upon Completion : No-Test is
Stars: 5 Stars  Name: Electric  CIP: 460302  IBC: NCCER  Core	al Construction  C  Issuing Body: National Center for Construction Education and Research  Issuing Body:	redit Hours: 19.0  Course Title: Introduction to Construction  Course Title: Electrical	Course Prefix: CONST	Course Number: 1000  Course Number:	Credits Awarded: 5.00  Credits Awarded:	IBC Awarded upon Completion : No-Test is Required
Stars: 5 Stars  Name: Electric  CIP: 460302  IBC: NCCER  Core	al Construction  C  Issuing Body: National Center for Construction Education and Research  Issuing Body: National	Course Title: Introduction to Construction  Course Title:	Course Prefix: CONST	Course Number: 1000	Certificate Studies (C Credits Awarded: 5.00	IBC Awarded upon Completion : No-Test is Required  IBC Awarded upon
Stars: 5 Stars  Name: Electric  CIP: 460302  IBC: NCCER	al Construction  C  Issuing Body: National Center for Construction Education and Research  Issuing Body:	redit Hours: 19.0  Course Title: Introduction to Construction  Course Title: Electrical	Course Prefix: CONST	Course Number: 1000  Course Number:	Credits Awarded: 5.00  Credits Awarded:	IBC Awarded No-Test is Required  IBC Awarded

<b>IBC:</b> NCCER	Issuing	Course Title:	Course	Course	Credits	IBC
Electrical	Body:	Electrical	Prefix: ELEC	Number:	Awarded:	Awarded
Level 2	National	Construction 2		1010	8.00	upon
	Center for					Completion
	Construction					: No-Test is
	Education and					Required
	Research					•

PR	OP	OSE	D C	HA	NGE
	~-	$\sim$	<i>-</i>		

a) For New Programs, state the purpose and objective; b) For Curriculum Modifications, state previous credit and clock hours; c) For Program Termination, state program and all award levels; d) For Curriculum Adoption, state the college from which curriculum is being adopted and the date it was approved by LCTCS.

This curriculum appears in the Nunez catalog beginning in 2014-15, but the current inventory of degree and credentials maintained by the Louisiana Board of Regents still has this program listed with 33 credit hours as it appears in our 2011-2012 catalog. This revision is to correct that and replace the program with the current program that is aligned with NCER standards and allows students to earn NCCER issued credentials.

IMPLEMENTATION DATE (Semester and Year)

Spring 2019

Or upon approval

#### HISTORY OF PRIOR ACTIONS

Provide an overview of changes to this program.

According to the Louisiana Board of Regent, the program was approved in 8/2005 at 33 credit hours as Residential and Commercial Wiring and was renamed Electrical Construction in 2012-13. The new program, at 19 credit hours appears in the Nunez Community College Catalog beginning in 2014-15 at 19 hours with the curriculum being submitted today and with alignment to NCER credentials.

#### JUSTIFICATION FOR THE PROPOSED CHANGE

Include support such as four-year university agreements, industry demand, advisory board information, etc.

The curriculum in this proposal allows students to develop basic skills in Electrical Construction and allows them to earn NCCER credentials. These credentials allow a student to qualify for entry-level positions.

SITE(S) OF NEW PROGRAM OR CURRICULUM MODIFICATION: Main Campus

QUALIFIED FACULTY (Check	all that apply)	
Use Existing Faculty: Yes	Hire Adjunct Faculty: No	Hire Full-Time Faculty: No
# - Full Time: 1	#-0	# - 0
# - Part Time: 0		
ADMINISTRATION and IMPLI	EMENTATION COSTS	
Department :		
How will this change affect the ad	ministrative structure and/or allocation	on of departmental funds in terms of:
Faculty:	Facilities :	Library Resources :
Support :	Related Fields:	Other:

MINIMUM CRI	EDENTI <i>A</i>	LS REQ	UIRED FOR FAC	CULTY			
Education: Associate Degree			Experience: 3 years		Certification: Louisiana Licensed Electrician		
FISCAL IMPAC	CT: ADM	NISTRA	TION and IMPL	EMENTATION CO	OSTS		
Department : Ca	reer and Te	chnical Pro	ograms				
Describe how thi terms of faculty,	is change s	will affect support,	the administration	ve structure and/or a ources.	allocation of depar	tmental funds in	
The current program	n exists and	will not re	esult in changes.				
ANTICIPATED	ENROLI	MENT:					
Students	Year O	ne	Year Two	Year Three	Year Four	Year Five	
DAY	35		35	35	37	40	
EVENING	30		32	35	34	37	
DISTANCE EDUCATION							
Describe Process Attaining & Esti Enrollment:		dual enr	ollment students prir	lment. Years 2-5 antici marily here is daytime of a permanent, newly re	courses and in evening	in both high school g courses supported by	
PROGRAM ACC		TION:					
Is Program Accreditation, Licensure or Certification Required?			No				
			Accreditation status:				
Type/Name of Pr Accreditation, Li Certification Req	icensure o	r				70	
DESCRIBE IMP	LEMENT	ATION (	COSTS (Include F	Saculty, Facilities, L	ibrary Resources, o	etc.)	

#### PROGRAM CURRICULUM

Use the template below or insert separate attachment. All modifications should include the OLD and NEW curriculum with changes appropriately noted so that it is visually clear what has been added, deleted and/or changed. Note if any special requirements, such as internships, are part of the curriculum. List all embedded IBCs. If you are adopting curriculum, you do not need to complete this section.

Subject	Course	Course Title	Lecture	Lab	Contact	Credit	Clinical
Code	Number		Hours	Hours	Hours	Hours	Hours
Program	Program, Degree or Concentration: Electrical Construction						0

#### BENEFITS TO THE SYSTEM

Discuss how this change will benefit your students, your community, and the LCTCS.

This program exists and is successful at Nunez Community College. Students are sought after and, with industry actively involved in the program, often find work soon after or during their time at Nunez. A search of LaWorks.net on May 6, 2019, returned 150 electrician related positions. This program has been a success over the past years and this change brings the curriculum being taught in line with the current inventory and fits with the Advanced Electrical CTS that builds on the CTS and was approved by the LCTCS in March.

#### **KEYWORDS**

Electrical Electric

NCCER

Electrical Helper

# Nunez Heating Ventilation and Air Conditioning - 05/09/2019

TYPE OF PRO	POSED CHA	NGE : Curriculum N	Modificatio	on	_	
PROGRAM NA	ME: Heating	Ventilation and Air C	Conditionin	g		
WARD LEVE	L(S)					
For Board of R	egents and LC	CTCS Review:				,
Name:						
				T. T. CTROOD.		
				For LCTCS Review:		
				Technical Diploma (T.D.)		
				Certificate of Technical Se	tudies (C.T.S.)	
				Career and Technical Cert	rificate (C.T.C)	
			N.	TCA - For Archive Purpos	se Only	
NAME OF PR	OGRAM(S)	and AWARD LEV	EL(S)			
Stars: 5 Stars  Name: Heating	Ventilation and	Air Conditioning		Prog	gram Delivery	Mode: Standard
CIP: 470201		Credit Hours: 18.0	00	Contact Hours: 430.00	Certificate Studies (C	e of Technical C.T.S.)
IBC: NCCER Core	Issuing Body: National Center for Construction Education and	Course Title: Introduction to Construction (CORE)	Cours e Prefix: CONST	Course Number: 1000	Credits Awarded: 5.00	IBC Awarded upon Completion? : No-Test is Required
	Research					

IBC: NCCER Issuing
HVAC Level 2 Body:
National Course Title: IBC Cours Course Credits HVAC Level 2 Awarded Number: Awarded: Prefix: upon 1200 7.00 Center for HVAC Completion? : No-Test is Construction Education and Required Research

and clock hours; c) For Program Te	rmination, state program a	Curriculum Modifications, state previous credit nd all award levels; d) For Curriculum pted and the date it was approved by LCTCS.
earn Industry based credentials. The curric	ulum being replaced was a 33-l	um aligns with NCCER standards and allows students to nour program that did not include opportunities for student dents to earn 3 IBCs in less time and be prepared for in-
IMPLEMENTATION DATE (Semester and Year)	Summer 2019	Or upon approval
HISTORY OF PRIOR ACTIONS Provide an overview of changes to the		
NCCER standards and credentialing for lev	rels 1 and 2.	this proposal). This proposed curriculum also aligns with
JUSTIFICATION FOR THE PROP Include support such as four-year un		try demand, advisory board information, etc.
This change in curriculum aligns with NCC	CER standards allowing student credit hours of the previous CT	s who complete the credential to earn 3 IBCs, improving S. Members of the Nunez Community College Craft Skill
SITE(S) OF NEW PROGRAM OR	CURRICHI UM MODIE	CATION: Main Commune

QUALIFIED FACULTY (Check	all that apply)	
Use Existing Faculty: Yes	Hire Adjunct Faculty: No	Hire Full-Time Faculty: No
# - Full Time: 1	# - 0	#-0
# - Part Time: 1		
ADMINISTRATION and IMPLE Department:	MENTATION COSTS	
How will this change affect the ad	ministrative structure and/or allocation	on of departmental funds in terms of:
Faculty:	Facilities :	Library Resources :
Support :	Related Fields:	Other:

Education: Associate Degree			Experience: 3 years		,	Certification: Qualified NCCER		
					Instructor			
FISCAL IMPAC	CT: ADMIN	NISTRATIO	ON and IMPL	EMENTATION CO	OSTS			
Department : Tec	chnical Progr	ams						
Describe how thi	s change w ies, support	ill affect the , and any o	e administrativ	ve structure and/or	allocation of depar	tmental funds in term		
This curriculum rev	ision will not ies, equipmer	t affect the ad it, and faculty	ministrative stru y, is not required	cture of the department.	t. As the program alre	ady exists, additional		
ANTICIPATED	ENROLLN	MENT:						
Students	Year On	e Y	Year Two	Year Three	Year Four	Year Five		
DAY	10		10 12	2	12	14	15	
EVENING	8	1	0	12	12	15		
DISTANCE EDUCATION								
Describe Process Attaining & Estin Enrollment:		Year one is t	pased on current	enrollment. Years 2-5	anticipate moderate g	rowth		
PROGRAM AC	CCREDITA	ATION:						
Is Program Accreditation, Licensure or Certification Required?			No					
			Accreditation	status:	N/A			
Type/Name of l Accreditation, l		r						

### DESCRIBE IMPLEMENTATION COSTS (Include Faculty, Facilities, Library Resources, etc.)

#### PROGRAM CURRICULUM

Use the template below or insert separate attachment. All modifications should include the OLD and NEW curriculum with changes appropriately noted so that it is visually clear what has been added, deleted and/or changed. Note if any special requirements, such as internships, are part of the curriculum. List all embedded IBCs. If you are adopting curriculum, you do not need to complete this section.

Subject Code	Course Number	Course Title	Lecture Hours	Lab Hours	Contact Hours	Credit Hours	Clinica Hours
Program	, Degree or	Concentration: Heating Ventilation a	nd Air Conditioning		Credit H	ours: 18.0	00
CONS T	1000	Introduction to Construction	3.00	2.00	90.00	5.00	0.00
HVAC	1100	HVAC Level 1	3.00	3.00	160.00	6.00	0.00
Semester:					Credit Hours:		
HVAC	1200	HVAC Level 2	3.00	4.00	180.00	7.00	0.00

#### BENEFITS TO THE SYSTEM

Discuss how this change will benefit your students, your community, and the LCTCS.

HVAC Technician is in demand. A search of NOLA jobs on March 26, 2019, returned 52 entries. The job is listed at 5 stars on the Louisiana Workforce Commission website. Changing the curriculum to match NCCER standards allows students to earn industry recognized levels skill quickly and those industry-based credentials make students more employable than the curriculum that is being replaced.

#### **KEYWORDS**

HVAC Air Cone

Air Conditioning

Heating

Ventilation

NCCER