



CATALOG ADDENDUM: FEBRUARY 2022

Below are listed additions and corrections to the 2021-22 Bucks County Community College Catalog since its publication. All corrections listed below have been made in the main online catalog sections to which they apply. They do not appear, however, in the PDF version of the full catalog.

SECTION 2: MAJORS AND CERTIFICATE PROGRAMS

Majors and Certificate Programs: Descriptions

[Education - Paraprofessional Instructional Assistant, Associate of Arts](#) (Curriculum Code No. 2034): The program Degree Course Requirements has been updated to include the substitution of Marriage & Family (SOC1160) for the required Families, Schools and Communities (EDUC175).

[Medical Laboratory Technician, Associate of Applied Science](#) (Curriculum Code No. 2203): The addition of COVID vaccination has been included as a required immunization on the Medical Laboratory Technician.

[Pre K-4 Early Education, Associate of Arts](#) (Curriculum Code No. 4192): The program has been updated to remove Families, Schools and Communities (EDUC175) as an elective choice. Students will be required to take Educational Psychology (PSYC190).

SECTION 3: COURSE DESCRIPTIONS

[Basic Food Preparation and Management \(CULN120\)](#): This course will be deactivated at the conclusion of the Spring 2022 semester.

[Advanced Food Preparation and Management \(CULN121\)](#): This course has been deactivated.

[International Cuisine \(CULN122\)](#): This course has been deactivated.

[Vegetarian Cuisine \(CULN127\)](#): This course has been deactivated.

[Buffet Planning and Preparation Basic \(CULN131\)](#): This course has been deactivated.

[Buffet Planning and Preparation/Advanced \(CULN132\)](#): This course will be deactivated at the conclusion of the Spring 2022 semester.

[Modern Plated Desserts \(CULN136\)](#): This course has been deactivated.

[Culinary Arts Practicum I \(CULN140\)](#): This course has been deactivated.

[Culinary Arts Practicum II \(CULN141\)](#): This course will be deactivated at the conclusion of the Spring 2022 semester.

[Culinary Arts Practicum III \(CULN142\)](#): This course has been deactivated.

[Culinary Arts Practicum IV \(CULN143\)](#): This course will be deactivated at the conclusion of the Spring 2022 semester.

[Culinary Arts Practicum V \(CULN144\)](#): This course has been deactivated.

[Culinary Arts Practicum VI \(CULN145\)](#): This course will be deactivated at the conclusion of the Spring 2022 semester.

[Pastry Independent Study I \(CULN292\)](#): This course has been deactivated.

[Pastry Independent Study II \(CULN293\)](#): This course will be deactivated at the conclusion of the Spring 2022 semester.

[Families, Schools, and Community \(EDUC175\)](#): This course has been deactivated.

[Engineering Design \(ENGR112\)](#): The Master Course Outline has been updated in the following sections:

V. Other Pertinent Information

2250 minutes will be applied to lecture, drafting, and computer applications, and 750 minutes will be applied to hands-on applications of manufacturing techniques utilizing the manufacturing equipment.

VI. Catalog Course Description

This course introduces students to the engineering design process through two- and three-dimensional modeling, drawing, computer-aided design (CAD), and manufacturing techniques. This course emphasizes a design-driven curriculum involving team-based investigations and solutions of reverse engineering problems using free-hand, CAD software, and manufacturing techniques.

VII. Required Course Content and Direction

A. Course Learning Goals

Students will:

1. apply the engineering design process;
2. apply graphical drawing, pictorial representation, computer-aided design (CAD), and manufacturing techniques as a quick and

specific means of visualization and communications, and to the representation of engineering applications;

3. investigate team-based engineering design applications and reverse engineering problems requiring the adaptation of an existing design; and
4. analyze the economic, societal, and ethical responsibilities of a professional engineer.

B. Planned Sequence of Topics and/or Learning Activities

The following topics are presented:

1. Discussion, analysis, and implementation of the engineering design process
2. professional aspects of engineering design and drawing: meanings of terms, symbols, and conventional practices
3. analysis and implementation of free-hand sketching and pictorial methods of representation including orthographic, isometric, oblique, and auxiliary views
4. techniques of graphical, three-dimensional descriptive geometry, both in theory and practice the analysis and solution of reverse engineering problems and engineering applications using free-hand, CAD engineering software, and manufacturing
5. investigation and solution of an engineering design application in a team environment using free-hand, CAD and analysis software, and manufacturing technique, in order to analyze and explain the economic, societal, environmental, and ethical responsibilities of a professional engineer

[Principles of Historic Preservation \(HIST191\)](#): The Master Course Outline has been updated in the following sections:

VI. Course Description

This course presents key themes related to historic preservation as a field of cultural heritage. Grassroots organizing to preserve places of historical and cultural importance is examined with an eye to heritage stewardship. Students consider local, state, and federal regulations related to preservation action and what makes old places “historic.”

VII. Required Course Content

A. Course Learning Goals

Upon completion of the course, successful students will be able to:

1. identify key themes in the history of the preservation movement;
2. explain how authenticity shapes preservation work with historic resources;
3. discuss the spectrum of threats and opportunities for the historic resources in the context of changing social, political, economic, and/or environmental priorities; and

4. distinguish among the roles federal, state and tribal, and local governments play in preserving the built environment.

B. Sequence of Topics

The following thematic topics will be incorporated into the course:

- Authenticity: historic preservation and the stories the built environment tells us
- Preservation history: key people, events, legal cases
- Local, state, and federal agencies in preservation practice
- Significance and integrity: examining the built environment and determining what is “historic”
- Communities and stewardship: application of preservation practices in support of diverse and evolving cultural heritage(s)
- New dimensions in preservation work, from climate change to social justice to big data

C. Assessment Methods

Attainment of course learning goals may be assessed by one or more of the following:

- Written assignments
- Discussions
- Quizzes
- Case study analyses
- Research-based reports
- Field experiences
- Presentations

[Principles of Building Conservation \(HIST193\)](#): This Master Course Outline has been updated in the following sections:

VI. Course Description

This course presents key themes and techniques in the care and treatment of historic properties. Conservation/preservation as a form of intervention is emphasized. Students learn about historic construction materials, natural and man-made forms of deterioration and their remediation, and how to engage sustainable conservation practices in preservation projects.

VII. Required Course Content

A. Course Learning Goals

Students will:

1. identify key resources outlining standards and best practices related to the ethics and practice of architectural conservation;
2. discuss the role of the building trades in conservation work;
3. contrast building materials used in historic buildings with those used in modern construction;
4. analyze building systems, construction details, and materials working as designed and those that are deteriorating; and
5. apply basic materials analysis to understanding the source(s) and cause(s) of building degradation.

B. Sequence of Topics

The following thematic topics will be incorporated into the course:

- Ethics of architectural conservation
- Approaches to treatment: Secretary of the Interior's Standards and Guidelines
- Historic construction materials, tools, and techniques
- Deterioration: sources, causes, and forms
- Preventing deterioration
- Sustainable conservation practices

C. Assessment Methods

Attainment of course learning goals may be assessed by one or more of the following:

- Written assignments
- Discussions
- Quizzes
- Case study analyses
- Research-based reports
- Field experiences
- Presentations