



# CATALOG ADDENDUM: MARCH 2025

Below are listed additions and corrections to the 2024-25 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

[Baking and Pastry Arts \(Curriculum Code 2220\)](#): The Degree Course Requirement of Technical Competence for this program have been updated from CISC100 to CULN110 as shown below:

### Degree Course Requirements\*

COURSE	CREDITS
<u><a href="#">CISC100</a></u> Digital Literacy	3
OR	
<u><a href="#">CISC110</a></u> Introduction to Information Systems <sup>A,B</sup>	3
<u><a href="#">COLL101</a></u> Orientation to College	1
<u><a href="#">COMM110</a></u> Effective Speaking <sup>A,B,4,5</sup>	3
<u><a href="#">CULN100</a></u> Culinary Foundations	1

COURSE	CREDITS
<b><u>CULN101</u></b> Apprenticeship Practicum I <sup>B,C</sup>	1
<b><u>CULN102</u></b> Apprenticeship Practicum II <sup>B,C</sup>	1
<b><u>CULN103</u></b> Apprenticeship Practicum III <sup>B,C</sup>	1
<b><u>CULN104</u></b> Apprenticeship Practicum IV <sup>B,C</sup>	1
<b>OR</b>	
<b><u>CULN281</u></b> Culinary Internship I <sup>B,D</sup>	2
<b><u>CULN110</u></b> Basic Food Preparation <sup>9</sup>	4
<b><u>CULN130</u></b> Baking and Decorating <sup>1</sup>	3
<b><u>CULN138</u></b> Ice Cream and Frozen Desserts	2
<b><u>CULN139</u></b> Wedding Cake Assembly and Decoration	2
<b><u>CULN151</u></b> Bread Fabrication – Basic	2
<b><u>CULN152</u></b> Bread Fabrication – Advanced <sup>B</sup>	2
<b><u>CULN156</u></b> Chocolate – Essential Skills <sup>B</sup>	2
<b><u>CULN158</u></b> Cookies	1

COURSE	CREDITS
<b><u>CULN160</u></b> Advanced Baking – Pastry <sup>B</sup>	2
<b><u>CULN165</u></b> Advanced Baking – Cakes <sup>B</sup>	2
<b><u>CULN202</u></b> Food Purchasing and Cost Control <sup>B</sup>	3
<b><u>CULN203</u></b> Menu Planning/Costing/Design <sup>B</sup>	3
<b><u>CULN282</u></b> Culinary Internship II <sup>B,D</sup>	2
<b><u>CULN285</u></b> Culinary Capstone <sup>B</sup>	2
<b><u>CULN</u></b> Elective <sup>E</sup>	4
<b><u>HLTH120</u></b> Nutrition <sup>A,2,4,7</sup>	3
<b><u>HOSP100</u></b> Introduction to Hospitality Management	3
<b><u>HOSP106</u></b> Safety and Sanitation	2
<b><u>MGMT100</u></b> Introduction to Business <sup>2,3,4,8</sup>	3
<b><u>MGMT120</u></b> Business Mathematics <sup>A,B,6</sup>	3
<b><u>MGMT135</u></b> Business Communication <sup>A,B,2,4,10</sup>	3
<b>Total Credit Hours</b>	<b>63</b>

<sup>A</sup> Placement testing required.

<sup>B</sup> Course requires prerequisite.

<sup>C</sup> Apprenticeship track.

<sup>D</sup> Internship track.

<sup>E</sup> Choose one: CULN111, CULN112, CULN113, CULN114, CULN115.

<sup>1</sup> Satisfies Arts/Humanities.

<sup>2</sup> Satisfies Critical Thinking.

<sup>3</sup> Satisfies Cultural Competency.

<sup>4</sup> Satisfies Information Literacy.

<sup>5</sup> Satisfies Oral Communication.

<sup>6</sup> Satisfies Quantitative Literacy.

<sup>7</sup> Satisfies Scientific Literacy.

<sup>8</sup> Satisfies Social Sciences.

<sup>9</sup> Satisfies Technological Competence.

<sup>10</sup> Satisfies Writing.

Culinary Arts (Curriculum Code 2210): The Degree Course Requirement of Technical Competence for this program have been updated from CISC100 or CISC110 to CULN110 as shown below:

#### Degree Course Requirements\*

COURSE	CREDITS
<b><u>CISC100</u></b> Digital Literacy	3
OR	
<b><u>CISC110</u></b> Introduction to Information Systems <sup>A,B</sup>	3
<b><u>COLL101</u></b> Orientation to College	1
<b><u>COMM110</u></b> Effective Speaking <sup>A,C,4,5</sup>	3
<b><u>CULN100</u></b> Culinary Foundations	1
<b><u>CULN101</u></b> Apprenticeship Practicum I <sup>B,C</sup>	1

COURSE	CREDITS
<b><u>CULN102</u></b> Apprenticeship Practicum II <sup>B,C</sup>	1
<b><u>CULN103</u></b> Apprenticeship Practicum III <sup>B,C</sup>	1
<b><u>CULN104</u></b> Apprenticeship Practicum IV <sup>B,C</sup>	1
<b>OR</b>	
<b><u>CULN281</u></b> Culinary Internship I <sup>B,D</sup>	2
<b><u>CULN110</u></b> Basic Food Preparation <sup>9</sup>	4
<b><u>CULN111</u></b> Advanced Food Preparation <sup>B</sup>	4
<b><u>CULN112</u></b> Garde Manger and Buffet Planning	4
<b><u>CULN113</u></b> International Cuisine <sup>B</sup>	4
<b><u>CULN114</u></b> Regional Cuisines of the U.S. <sup>B</sup>	4
<b><u>CULN115</u></b> Cooking for Special Diets <sup>B</sup>	4
<b><u>CULN130</u></b> Baking and Decorating <sup>1</sup>	3
<b><u>CULN202</u></b> Food Purchasing and Cost Control <sup>B</sup>	3
<b><u>CULN203</u></b> Menu Planning/Costing/Design <sup>B</sup>	3

COURSE	CREDITS
<b><u>CULN282</u></b> Culinary Internship II <sup>B,D</sup>	2
<b><u>CULN285</u></b> Culinary Capstone <sup>B</sup>	2
<b><u>HLTH120</u></b> Nutrition <sup>A,2,4,7</sup>	3
<b><u>HOSP100</u></b> Introduction to Hospitality Management	3
<b><u>HOSP106</u></b> Safety and Sanitation	2
<b><u>MGMT100</u></b> Introduction to Business <sup>2,3,4,8</sup>	3
<b><u>MGMT120</u></b> Business Mathematics <sup>A,B,6</sup>	3
<b><u>MGMT135</u></b> Business Communication <sup>A,B,2,4,10</sup>	3
<b>Total Credit Hours</b>	<b>64</b>

<sup>A</sup> Placement testing required.

<sup>B</sup> Course requires prerequisite.

<sup>C</sup> Apprenticeship track.

<sup>D</sup> Internship track.

<sup>1</sup> Satisfies Arts/Humanities.

<sup>2</sup> Satisfies Critical Thinking.

<sup>3</sup> Satisfies Cultural Competency.

<sup>4</sup> Satisfies Information Literacy.

<sup>5</sup> Satisfies Oral Communication.

<sup>6</sup> Satisfies Quantitative Literacy.

<sup>7</sup> Satisfies Scientific Literacy.

<sup>8</sup> Satisfies Social Sciences.

<sup>9</sup> Satisfies Technological Competence.

<sup>10</sup> Satisfies Writing.

## SECTION 3: COURSE DESCRIPTIONS

[Introduction to Business \(MGMT100\)](#): The Master Course Outline has been updated in the following sections to remove it from fulfilling the General Education Goal of Information Literacy:

### V. Other Pertinent Information

This course meets the General Education requirement for Critical Thinking.

This course meets the General Education requirement for Diversity.

This course meets the General Education requirement for Social Sciences.

### VII. Required Course Content and Direction

#### 1. Course Learning Goals

Students will:

1. cite the positive and constructive force that business plays by making available the goods and services, jobs, and income that our society must have to exist and thrive [Social Science;
2. classify different economic philosophies (capitalism, socialism, and communism), and outline why and how these different systems attempt to accomplish their common economic functions;
3. summarize contemporary business concepts, principles, and practices that explain how businesses are formed, how they operate, and why and how effective management is important to their success;
4. apply a framework of business terminology to better understand global business;
5. demonstrate appropriate library research, analytical, and communications skills in the field of business;
6. apply the case method of analysis in order to simulate or illustrate the process of business decision making [Critical Thinking]; and
7. identify the impact of bias, stereotypes, and the misuse of power on individuals in business and industry [Diversity].

[Phlebotomy Externship \(MEDA287\)](#): The Master Course Outline has been updated in the following sections:

### IV. Prerequisites

MEDA120, **MEDA204**, **MEDA205**, and BIOL115 (OR BIOL181 and BIOL182) must be completed prior to taking this course. C or better is required in all pre/co-requisite courses. Permission of the School of Health Sciences is required.

### Corequisites

MEDA120, MEDA204, MEDA205, and BIOL115 (OR BIOL181 and BIOL182) must be completed prior to taking this course. C or better is required in all pre/co-requisite courses. Permission of the School of Health Sciences is required.

## SECTION 4: COLLEGE INFORMATION

[Academic and Student Policies, 3.12 Academic Standing](#): The policy has been updated as follows:

Policy 3.12 on Academic Standing:

Students enrolled at the college are governed by the student academic scale that is published in the college catalog and/or other appropriate college publications. Students with a minimum cumulative grade point average of 2.0 and who are making satisfactory progress in Reading are considered to be in academic good standing.

Students who fall below the minimum grade point average of 2.0 and/or who tested into Reading Level 1 or 2 and have not progressed to the College's next level in Reading are considered to be AT RISK and are subject to the terms and conditions of Academic Warning that are listed in the college catalog and/or other appropriate publications. For more details about College suspension policy, see [Academic Warning, Probation, & Suspension](#) and Policy 3.12 on Academic Standing.

\*Note on Reading Policy: Students who enter the College with a Level 1 or 2 in Reading and fail to progress to the College's next level of Reading after three (3) attempts at their current level may be suspended from the College until they 1.) demonstrate increased proficiency by achieving the next level in Reading or 2.) change to a program of study which does not require increased Reading proficiency. Note: Switching programs does not eliminate the previous attempts to achieve the next level in Reading. Level 2 Reading students whose programs of study do not require Level 3 Reading are exempt from this policy.

[Academic and Student Policies, Academic Procedures](#): The policy has been updated as follows:



## Policy on Academic Warning:

### Academic Warning:

Students who have less than a 2.0 cumulative grade point average and/or tested into Reading Level 1 or 2 and have not progressed to the College's next level in Reading after 1 attempt are considered "at risk of failing."

Academic Warning is the first, and least severe of the 3 levels. However, now is the time to take steps to identify and correct any difficulties you may be experiencing.

### Academic Probation:

Students who have less than a 2.0 cumulative grade point average and/or tested into Reading Level 1 or 2 and have not progressed to the College's next level in Reading after 2 cumulative attempts are considered "At Risk of Failing." There are 3 levels of "At Risk" students at Bucks: Academic Warning, Academic Probation, and Suspension. Academic Probation is the second, and more severe of the 3 levels. If you are on Probation for two consecutive semesters due to low GPA or fail to increase your Reading Level after 2 cumulative attempts, you are in danger of being suspended.

### Academic Suspension:

Suspension is the most severe of the 3 levels. If students were on Probation for 2 consecutive semesters, or if they fail to progress to the College's next level in Reading after 3 cumulative attempts (see Reading policy), they are in danger of being suspended. If Suspended, students are not allowed to attend the College for the designated period of time as determined by College policies and procedures.