



CATALOG ADDENDUM: JAN 2026

Below are listed additions and corrections to the 2025-26 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, Associate of Arts \(Curriculum Code 2220\)](#): The degree requirements for this program have been updated to remove CISC100 or CISC110 and to add CULN159.

Degree Course Requirements*

| COURSE | CREDITS |
|--|---------|
| CULN159 Plated Desserts ^B | 2 |
| COLL101 Orientation to College | 1 |
| COMM110 Effective Speaking ^{A,B,4,5} | 3 |
| CULN100 Culinary Foundations | 1 |
| CULN101 Apprenticeship Practicum I ^{B,C} | 1 |
| CULN102 Apprenticeship Practicum II ^{B,C} | 1 |

| COURSE | CREDITS |
|---|---------|
| CULN103 Apprenticeship Practicum III ^{B,C} | 1 |
| CULN104 Apprenticeship Practicum IV ^{B,C} | 1 |
| OR | |
| CULN281 Culinary Internship I ^{B,D} | 2 |
| CULN110 Basic Food Preparation ⁹ | 4 |
| CULN130 Baking and Decorating ¹ | 3 |
| CULN138 Ice Cream and Frozen Desserts | 2 |
| CULN139 Wedding Cake Assembly and Decoration | 2 |
| CULN151 Bread Fabrication – Basic | 2 |
| CULN152 Bread Fabrication – Advanced ^B | 2 |
| CULN156 Chocolate – Essential Skills ^B | 2 |
| CULN158 Cookies | 1 |
| CULN160 Advanced Baking – Pastry ^B | 2 |
| CULN165 Advanced Baking – Cakes ^B | 2 |

| COURSE | CREDITS |
|---|----------------|
| CULN202 Food Purchasing and Cost Control ^B | 3 |
| CULN203 Menu Planning/Costing/Design ^B | 3 |
| CULN282 Culinary Internship II ^{B,D} | 2 |
| CULN285 Culinary Capstone ^B | 2 |
| CULN Elective ^E | 4 |
| HLTH120 Nutrition ^{A,2,4,7} | 3 |
| HOSP100 Introduction to Hospitality Management | 3 |
| HOSP106 Safety and Sanitation | 2 |
| MGMT100 Introduction to Business ^{2,3,4,8} | 3 |
| MGMT120 Business Mathematics ^{A,B,6} | 3 |
| MGMT135 Business Communication ^{A,B,2,4,10} | 3 |
| Total Credit Hours | 62 |

[Baking and Pastry Arts, Certificate Program \(Curriculum Code 3150\)](#): The certificate requirements for this program have been updated to include CULN159.

Certificate Requirements

| COURSE | CREDITS |
|---|----------------|
| COLL101 Orientation to College | 1 |
| CULN130 Baking and Decorating | 3 |
| CULN138 Ice Cream and Frozen Desserts | 2 |
| CULN139 Wedding Cake Assembly and Decoration | 2 |
| CULN151 Bread Fabrication-Basic | 2 |
| CULN152 Bread Fabrication-Advanced ^A | 2 |
| CULN156 Chocolate - Essential Skills ^A | 2 |
| CULN158 Cookies | 1 |
| CULN159 Plated Desserts ^A | 2 |
| CULN160 Advanced Baking: Pastry ^A | 2 |
| CULN165 Advanced Baking: Cakes ^A | 2 |
| HOSP106 Safety and Sanitation | 2 |
| Total Credit Hours | 23 |

[Computer Science, Associate of Science \(Curriculum Code 1103\)](#): The degree requirements for this program have been updated to replace CISC113 Visual Basic

Programming with CISC219 Python Programming; adds PHYS106/107 as approved sequence option; and, reduces computer science electives from 6 credits to 3-4.

Degree Course Requirements*

| COURSE | CREDITS |
|--|---------|
| CISC110 Intro to Information Systems ^F | 1 |
| CISC115 Computer Science I ^F | 3 |
| CISC122 Computer Science II ^F | 3 |
| CISC213 Computer Science III ^{F,9} | 3 |
| CISC215 Database Design & Application Development ^{F,9} | 3 |
| CISC219 Programming in Python | 3 |
| COLL101 Orientation to College | 4 |
| COMM110 Effective Speaking ^{F,4,5} | 3 |
| COMP110 English Composition I ^{A,F,2,10} | 3 |
| COMP111 English Composition II ^{F,2,10} | 3 |
| MATH121 Discrete Mathematics ^F | 3 |
| MATH140 Calculus I ^{A,F,4,6} | 4 |

| COURSE | CREDITS |
|--|--------------|
| MATH141 Calculus II ^F | 4 |
| Computer Science Electives ^B | 3-4 |
| Science Electives ^{C,7} | 8 |
| Arts/Humanities ^{D,1,3} | 3 |
| Social Sciences ^{E,3,8} | 3 |
| Total Credit Hours | 60-61 |

^A Placement testing required.

^B Choose any CISC (except CISC100), CISD, CISS, ENGR112 or SCIE206. Consult with an advisor.

^C Choose either PHYS106 and PHYS107, or PHYS121 and PHYS122, or CHEM121 and CHEM122.

^D Any of the following may be chosen for Arts/Humanities- (this will also fulfill the Diversity requirement): FREN110, FREN111, GRMN110, GRMN111, HIST111, HIST112, HIST151, HIST152, ITAL110, ITAL111, JPNS101, JPNS102, LITR254, LITR255, LITR261, PHIL125, SPAN110, SPAN111.

^E Any of the following may be chosen for Social Sciences (this will also fulfill the Diversity requirement): ECON111, MUSC103, POLI111, PSYC110, SOCI110, SOCI120.

^F Course requires prerequisite.

¹ Satisfies Arts/Humanities.

² Satisfies Critical Thinking.

³ Satisfies Cultural Competency.

⁴ Satisfies Information Literacy.

⁵ Satisfies Oral Communication.

⁶ Satisfies Quantitative Literacy.

⁷ Satisfies Scientific Literacy.

⁸ Satisfies Social Sciences.

⁹ Satisfies Technological Competence.

¹⁰ Satisfies Writing.

[Culinary Arts, Associate of Arts \(Curriculum Code 2210\)](#): The degree requirements for this program have been updated to remove CISC100 or CISC110 and to add CULN205.

Degree Course Requirements*

| COURSE | CREDITS |
|--|---------|
| CULN205 Beverage Management ^B | 1 |

| COURSE | CREDITS |
|---|----------------|
| COLL101 Orientation to College | 1 |
| COMM110 Effective Speaking ^{A,C,4,5} | 3 |
| CULN100 Culinary Foundations | 1 |
| CULN101 Apprenticeship Practicum I ^{B,C} | 1 |
| CULN102 Apprenticeship Practicum II ^{B,C} | 1 |
| CULN103 Apprenticeship Practicum III ^{B,C} | 1 |
| CULN104 Apprenticeship Practicum IV ^{B,C} | 1 |
| OR | |
| CULN281 Culinary Internship I ^{B,D} | 2 |
| CULN110 Basic Food Preparation ⁹ | 4 |
| CULN111 Advanced Food Preparation ^B | 4 |
| CULN112 Garde Manger and Buffet Planning | 4 |
| CULN113 International Cuisine ^B | 4 |
| CULN114 Regional Cuisines of the U.S. ^B | 4 |

| COURSE | CREDITS |
|---|----------------|
| CULN115 Cooking for Special Diets ^B | 4 |
| CULN130 Baking and Decorating ¹ | 3 |
| CULN202 Food Purchasing and Cost Control ^B | 3 |
| CULN203 Menu Planning/Costing/Design ^B | 3 |
| CULN282 Culinary Internship II ^{B,D} | 2 |
| CULN285 Culinary Capstone ^B | 2 |
| HLTH120 Nutrition ^{A,2,4,7} | 3 |
| HOSP100 Introduction to Hospitality Management | 3 |
| HOSP106 Safety and Sanitation | 2 |
| MGMT100 Introduction to Business ^{2,3,4,8} | 3 |
| MGMT120 Business Mathematics ^{A,B,6} | 3 |
| MGMT135 Business Communication ^{A,B,2,4,10} | 3 |
| Total Credit Hours | 62 |

[Culinary Arts, Certificate Program \(Curriculum Code 3154\)](#): The certificate requirements for this program have been updated to include CULN205.

Certificate Requirements

| COURSE | CREDITS |
|---|----------------|
| COLL101 Orientation to College | 1 |
| HOSP100 Introduction to Hospitality Management | 3 |
| HOSP106 Safety and Sanitation | 2 |
| CULN 110 Basic Food Preparation | 4 |
| CULN111 Advanced Food Preparation ^A | 4 |
| CULN130 Baking and Decorating | 3 |
| CULN112 Garde Manger and Buffet Planning ^A | 4 |
| CULN202 Food Purchasing and Cost Control ^A | 3 |
| CULN203 Menu Planning/Costing/Design ^A | 3 |
| CULN205 Beverage Management ^A | 1 |
| Total Credit Hours | 28 |

Furniture and Cabinetmaking, Certificate Program (Curriculum Code 3187): The certificate requirements have been updated to remove VAMM130 from the required course list. VAFW200 has also been added to the Suggest Electives list.

Certificate Course Requirements*

| COURSE | CREDITS |
|--|---------|
| COLL101 Orientation to College | 1 |
| VAFW100 Fine Woodworking Fundamentals | 3 |
| VAFW140 Cabinetmaking ^B | 3 |
| VAFW145 Digital Design Concepts ^B | 3 |
| VAFW138 Table Systems ^B | 3 |
| VAFW190 History of American Furniture ¹ | 3 |
| OR | |
| MGMT102 Business Skills for Artists | 3 |
| OR | |
| MGMT155 Introduction to Entrepreneurship | 3 |
| VAFW250 Fine Arts and Design Portfolio Studio ^B | 3 |
| VAFW Fine Wood Studio Electives | |
| OR | |
| Co-op ^B | 9 |

| COURSE | CREDITS |
|---------------------------|-----------|
| Total Credit Hours | 31 |

Suggested Electives (select 3 courses):

| COURSE | CREDITS |
|--|---------|
| VAFW133 Woodcarving/Furniture | 3 |
| VAFW136 Bending and Veneering ^B | 3 |
| VAFW137 Chair Construction ^B | 3 |
| VAFW180 Woodturning | 3 |
| VAFW181 Woodturning II ^B | 3 |
| VAFW200 Special Topics in Woodworking | 3 |
| VAFW280 Fine Woodworking Internship ^B | 3 |

The following Occupational Programs will now have the option to fill the General Education Oral Communication requirement with MGMT195:

This change would be reflected in the POS as:

COMM110 Effective Speaking ^{A,D,4,5 3}

OR

MGMT195 Public Speaking for Business ^{A,D,5 3}

This change applies to each of the following POS:

2019 Accounting & Analytics

2220 Baking and Pastry Arts

2204 Business
2210 Culinary Arts
2171 Event Planning and Management
2022 Hospitality Management
2070 Technical Entrepreneurship

SECTION 3: COURSE DESCRIPTIONS

Business Presentation and Interpersonal Skills (MGMT195): This new course has been approved:

Department of Business, Innovation, and Legal Studies: Management

I. Course Number and Title

MGMT195 Business Presentation and Interpersonal Skills

II. Number of Credits

3 credits

III. Number of Instructional Minutes

2250

IV. Prerequisites

Writing Placement Test score of 6 or better or COMP107 (C or better)

Corequisites

None

V. Other Pertinent Information

This course meets the General Education requirement for Oral Communication.

VI. Catalog Course Description

Students acquire practical skills for excelling in oral business communication. The curriculum emphasizes delivering impactful presentations, conducting effective interviews, and confidently navigating professional meetings. Learners explore crucial team-building techniques and apply methods for leading performance appraisals, integrating relevant technology for enhanced professional output.

VII. Required Course Content and Direction

1. Course Learning Goals

Students will:

1. Deliver oral presentations suitable for the workplace [Oral Communication];
2. Utilize technology to enhance business and professional communication;
3. Apply effective team-building techniques to foster collaboration, manage conflict, and achieve team objectives in professional settings; and
4. Conduct various types of business interviews (e.g., informational, employment, exit) employing professional questioning and listening techniques.

2. Planned Sequence of Topics and/or Learning Activities

The following topics are presented:

1. Introduction to communication strategy for the workplace
 2. Common communication challenges in the workplace
 3. Differences in communication based on age, gender, culture, etc.
 4. Improving verbal communication
 5. Communicating effectively for your audience
 6. Developing and revising oral communication
 7. Develop and deliver various workplace presentations, including
 - a. Presentations
 - b. meetings
 - c. interviewing
 - d. team building
 - e. performance appraisals
 8. Non-verbal communication
 9. Using technology and visual aids to enhance presentations
3. [Assessment Methods for Course Learning Goals](#)
- Course learning goals are assessed using a variety of quizzes, tests, projects, and performancebased tasks, as specified by the area faculty and described in the individual instructor's course syllabus.
4. [Reference, Resource, or Learning Materials to be used by Student:](#)
- Text(s) as selected by the full-time Management/Marketing Area faculty. Students use educational resources as specified in the individual instructor's syllabus.

Plated Desserts (CULN159): This new course has been approved:

[Department of Business, Innovation, and Legal Studies: Culinary Arts](#)

I. Course Number and Title

CULN159 Plated Desserts

II. Number of Credits

2 credits

III. Number of Instructional Minutes

1500

IV. Prerequisites

CULN160 (C or better) or Permission of the School of Business, Innovation and Legal Studies

Corequisites

None

V. Other Pertinent Information

Lab fees apply.

VI. Catalog Course Description

This kitchen lab course examines the principles and techniques used in producing plated desserts. Emphasis is placed on developing technical skills and creative presentation through professional methods of plating, garnishing, and flavor pairing. Contemporary trends and the role of texture in dessert presentation are also

explored.

VII. Required Course Content and Direction

1. Course Learning Goals

Students will:

1. employ appropriate, effective, safe, and sanitary methods of handling foods and
2. equipment in the kitchen lab;
3. prepare pastry components for use in an assembled plated dessert;
4. produce various plating presentation styles;
5. understand portion control, color theory, and the use of garnishes; and
6. demonstrate appropriate, creatively expressed techniques in creating a variety of plated desserts.

2. Planned Sequence of Topics and/or Learning Activities

1. Safety and sanitation in the professional kitchen.
2. Center of the plate component
3. Sauces
4. Garnishes
5. Assembly of plated desserts

3. Assessment Methods for Course Learning Goals

Student mastery of knowledge and skills will be assessed with quizzes and graded kitchen lab projects.

4. Reference, Resource, or Learning Materials to be used by Student:

See course syllabus for the required textbook.

Kitchen uniform required for students in culinary or pastry arts programs.

Appropriate clothing includes long pants, hat and non-slip shoes required for all others.

Special Topics in 2D (VAFA201): This new course has been approved:

Department of Arts and Communication: Visual Arts

I. Course Number and Title

VAFA201 Special Topics in 2D

II. Number of Credits

3 credits

III. Number of Instructional Minutes

4050

IV. Prerequisites

VAFA100 or VAFA101

Corequisites

None

V. Other Pertinent Information

Upon recommendation of the instructor, this course is repeatable.

Students are expected to work outside of class time on homework assignments. Students will need to purchase materials and supplies. Students must submit a final portfolio for faculty review visually demonstrating an understanding of the semester's course work.

VI. Catalog Course Description

This studio course focuses on advanced techniques in two-dimensional media. Specific topics for exploration will vary by semester.

VII. Required Course Content and Direction

A. Course Learning Goals

Students will:

1. exercise safe use of materials;
2. identify vocabulary and trends associated with selected topic;
3. apply compositional knowledge and skills through various analyses and/or exercises; and
4. create pieces that incorporate the course topic.

B. Planned Sequence of Topics and/or Learning Activities

See course syllabus. Topics are selected by faculty and subject to change by semester. Each semester will cover the following:

1. History of the topic
2. Theory(s) within the topical field
3. Methodology/approaches to the topic
4. Application of topical concepts to practice

C. Assessment Methods for Course Learning Goals

1. Projects are assessed through critiques, based on the successful conceptualization, design, execution, and completion of specific assignments.
2. Individual meetings with instructor are held to assess students' overall progress, artistic growth, and safe practices.
3. Additional evaluative tools may include one or more of the following: performancebased tasks, discussions, exercises, written assignments, research-based reports, presentations, online activities, quizzes and/or exams.

D. Reference, Resource, or Learning Materials to be used by Student:

Digital images and technology as selected by instructor are incorporated. See course syllabus.

Special Topics in 3D (VAFA204): This new course has been approved:

I. Course Number and Title

VAFA204 Special Topics in 3D

II. Number of Credits

3 credits

III. Number of Instructional Minutes

4050

IV. Prerequisites

VAFA102

Corequisites

None

V. Other Pertinent Information

Upon recommendation of the instructor, this course is repeatable.

Students are expected to work outside of class time on homework assignments.

Students will need to purchase materials and supplies. Students must submit a final portfolio for faculty review visually demonstrating an understanding of the semester's course work.

VI. Catalog Course Description

This studio course focuses on advanced techniques in three-dimensional media. Specific topics for exploration will vary by semester.

VII. Required Course Content and Direction

E. Course Learning Goals

Students will:

5. exercise safe use of materials;
6. identify vocabulary and trends associated with selected topic;
7. apply compositional knowledge and skills through various analyses and/or exercises; and
8. create pieces that incorporate the course topic.

F. Planned Sequence of Topics and/or Learning Activities

See course syllabus. Topics are selected by faculty and subject to change by semester. Each semester will cover the following:

1. History of the topic
2. Theory(s) within the topical field
3. Methodology/approaches to the topic
4. Application of topical concepts to practice

G. **Assessment Methods for Course Learning Goals**

1. Projects are assessed through critiques, based on the successful conceptualization, design, execution, and completion of specific assignments.
2. Individual meetings with instructor are held to assess students' overall progress, artistic growth, and safe practices.
3. Additional evaluative tools may include one or more of the following: performancebased tasks, discussions, exercises, written assignments, research-based reports, presentations, online activities, quizzes and/or exams.

H. **Reference, Resource, or Learning Materials to be used by Student:**

Digital images and technology as selected by instructor are incorporated. See course syllabus.