

**2013/14 Lenoir Community College Catalog Addendum
September 17, 2013**

On page 251, the prerequisites and corequisites for CHM 094 should state the following:

CHM 094 Basic Biological Chemistry 3 2 0 4

Prerequisites: State Take One Set: Set 1: MAT 060; Set 2: DMA 010, DMA 020, DMA 030, DMA 040; Set 3: MAT 060* and MAT 080, Set 4: MAT 060* and MAT-090, Set 5; MAT 090, Set 6; MAT 120, Set 7; MAT 121, Set 8; MAT 161, Set 9; MAT-171, Set 10; MAT 171.

Corequisites: State Take One Set: Set 1; DMA 040, Set 2; MAT 060* and MAT 070

Local: Take One Set: Set 1: MAT 070; Set 2: DMA 040, DMA 050

This course introduces the chemistry important to biological processes. Emphasis is placed on the aspects of general, organic, and biological chemistry that apply to biological systems and processes. Upon completion, students should be able to demonstrate an understanding of the basic biological chemistry necessary for success in college-level biology courses

On page 22 the list of Skills Certificates should include:

Automotive Customizing Technology Skills Certificate	C60190K3
Computer-Integrated Machining Workforce Readiness Certificate	C50210K4
Culinary Arts Essential Skills Certificate	C55150K2

On page 324, the following should be inserted between OST-134 and OST-136:

OST 135 Adv Text Entry & Format 3 2 0 4

Prerequisites: State, OST 134

This course is designed to incorporate computer application skills in the generation of office documents. Emphasis is placed on advanced document production. Upon completion, students should be able to make independent decisions regarding planning, style, and method of presentation.

On page 61, in the list of pre-major program codes, A1010DA should be A10100DA.

On page 97, in the last sentence, A45100RB should be A45110RB.

On page 168, in the Healthcare Management Technology A25200 degree program, section E should be:

E. Humanities/Fine Arts: 3 Hours (select one course from the following)

Selected from the list of humanities /fine arts electives for the Associate in Applied Science degree appearing in the current catalog.

On page 324, OST-141 should be listed as a choice of local prerequisites for OST-148.

On page 278, ELC-131 DC/AC Circuit Analysis should read:

ELC 131 DC/AC Circuit Analysis 3 3 0 4

Corequisites: Local, Take One Set: Set 1: MAT 070; Set 2: DMA 010, DMA 020, DMA 030, DMA 040, DMA 050; Set 3: MAT 060, DMA 040, DMA 050

This course introduces DC and AC electricity with an emphasis on circuit analysis, measurements, and operation of test equipment. Topics include DC and AC principles, circuit analysis laws and theorems, components, test equipment operation, circuit simulation software, and other related topics. Upon completion, students should be able to interpret circuit schematics; design, construct, verify, and analyze DC/AC circuits; and properly use test equipment.

On page 265 and 266, the following classes should read:

CUL 160 Baking I 1 4 0 3

Prerequisites: State, CUL 110

This course covers basic ingredients, weights and measures, baking terminology, and formula calculations. Topics include yeast-raised products, quick breads, pastry dough, various cakes and cookies, and appropriate filling and finishing techniques. Upon completion, students should be able to prepare and evaluate baked products.

CUL 170 Garde-Manger I 1 4 0 3

Prerequisites: State, CUL 110

This course introduces basic cold food preparation techniques and pantry production. Topics include salads, sandwiches, appetizers, dressings, basic garnishes, cheeses, cold sauces, and related food items. Upon completion, students should be able to lay out a basic cold food display and exhibit an understanding of the cold kitchen and its related terminology.

CUL 240 Adv Culinary Skills 1 8 0 5

Prerequisites: State, CUL 110 and CUL 140

This course is a continuation of CUL 140. Emphasis is placed on meat fabrication and butchery; vegetable, starch, and protein cookery; compound sauces; plate presentation; breakfast cookery; and quantity food preparation. Upon completion, students should be able to plan, execute, and successfully serve entrees with complementary side items.

CUL 260 Baking II 1 4 0 3

Prerequisites: State, CUL-110 and CUL 160

This course is a continuation of CUL 160. Topics include specialty breads, pastillage, marzipan, chocolate pulled-sugar, confections, classic desserts, pastries, and cake decorating. Upon completion, students should be able to demonstrate pastry preparation and plating, cake decorating, and show-piece production skills.

CUL 270 Garde Manger II 1 4 0 3

Prerequisite: State, CUL 110, CUL 140, and CUL 170

