



**COMMUNITY COLLEGE**

*No Place Like Holmes*

DISTRICT BULLETIN

2024-2025



**Amendment Number II to the 2024-2025 HCC Bulletin**

## Effective Fall 2024

### HCC Bulletin Page 44

### Add “Transcripts” Section before “Student Records”

#### TRANSCRIPTS

Transcripts are available at the student’s written request and a processing fee may be required prior to the issuing of the transcript.

Holmes Community College provides free transcripts to foster care children and children placed in the legal custody of the Mississippi Department of Child Protection Services that are under the age of 21. For assistance with this service, please contact the Admissions and Records Office.

### HCC Bulletin Page 254

### For the “Electro-Mechanical Technology” program, Add Additional Courses to Approved Technical Electives

\*Approved Technical Electives: **DDT 1323**, **ENT 1154**, **ENT 1323**, IMM 1143, IMM 1223, IMM 1234, IMM 1243, IMM 1253, IMM 1373, IMM 1514, IMM 1614, IMM 1733, IMM 1913, IMM 1923, IMM 2123, IMM 2613, IMM 2623, WBL 1913, WBL 1923, or other technical or academic elective approved by advisor.

### HCC Bulletin Page 258

### For the “Welding and Cutting Technology” program, Add Additional Courses to Approved Electives

\*Approved Electives: WLT 1162, **WLT 191(1-6)**, WLT 192(1-6), WLT 2812, WLT 2913, or any other technical or academic course approved by advisor.

### HCC Bulletin Page 269

### For the “Culinary Arts Technology” program, Add Additional Courses to Approved Technical Electives

\*Approved Technical Electives: BOT 1273, BOT 1313, BOT 1763, BOT 1823, BOT 2433, BPT 1224, BPT 1234, **BPT 1314**, **BPT 2214**, **BPT 2324**, BPT 2334, CUT 1613, **CUT 2114**, **CUT 2124**, CUT 2243, **CUT 2514**, CUT 2923, WBL 1913, WBL 1923, or other technical or academic elective approved by instructor/advisor.

### HCC Bulletin Page 270

### For the “Hotel and Restaurant Management Technology” program, Add Additional Courses to Approved Technical Electives

\*Approved Technical Electives: BOT 1313, BOT 1763, BOT 1823, BOT 2433, BPT 1224, BPT 1234, BPT 2334, CUT 1124, CUT 1135, CUT 1613, CUT 2223, CUT 2243, CUT 2923, **HRT 15(1-4)1**, HRT/CUT 1163, HRT 2713, HRT 2853, HRT 2923, WBL 1913, WBL 1923, or other technical or academic elective approved by instructor/advisor.

## **HCC Bulletin Pages 328-329**

## **Add New Courses under “Culinary Arts Technology”**

### **BPT 1314 Restaurant and Catering Operations for Baking and Pastry Arts**

Principles of organizing and managing a food and beverage operation. This course includes instruction on how to operate a baking and/or pastry operation/department for a retail market. Two hours lecture. Four hours laboratory. Four hours credit.

### **BPT 2214-Artisan Breads and Viennoiserie.**

This course is designed to provide students with the knowledge, skills and techniques of artisan breads and viennoiserie production. Laminated doughs, quick breads, yeast breads, rolls and savory quick breads products, techniques and skills are applied. The properties of scaling, mixing, production and baker's percentage are studied. Baking methodology, fermentation, proper mixing and production are emphasized. Two hours lecture. Four hours laboratory. Four hours credit.

### **BPT 2324 Advanced Cakes and Patisserie**

This course is designed for students to apply fundamental skills of icing cakes in creating special occasion cakes. Emphasis is placed on developing skills in making various flowers out of modeling chocolate, marzipan and gum paste. Students are introduced to covering and glazing special occasion cakes with rolled fondant and build their piping skills through intricate patterns and techniques. Two hours lecture. Four hours laboratory. Four hours credit.

### **CUT 2114 - Culinary Principles III.**

A continuation of Culinary Principles I and II with an emphasis on advanced plating and service techniques. Two hours lecture. Four hours laboratory. Four hours credit.

### **CUT 2124 - Advanced Plating.**

This course covers the preparation and service of modern plating techniques. Two hours lecture. Four hours laboratory. Four hours credit.

### **CUT 2514 - Wine and Beverage Studies.**

This course will examine the role that wine and other fermented beverages contribute to the commercial dining experience. Students will learn about pairing food and wine as well as how to mix beverages. Two hours lecture. Four hours laboratory. Four hours credit.

## **HCC Bulletin Page 356**

## **Add New Courses under “Hotel and Restaurant Management Technology”**

### **HRT 15(1-4)1 – Hospitality Seminar.**

Students will build professional development skills necessary for success in hospitality and tourism management. Two hours laboratory. One hour credit.

## **HCC Bulletin Page 393**

## **Add New Courses under “Welding and Cutting Technology”**

### **WLT 191(1-6) Special Problem in Welding and Cutting Technology.**

A course to provide students with an opportunity to utilize skills and knowledge gained in other Welding and Cutting Technology courses. The instructor and student work closely together to select a topic and establish criteria for completion of the project. Variable credit is awarded on the basis of one semester hour per 45 industrial contact hours. 45 to 270 instruction hours. One to six hours credit.

**HCC Bulletin Pages 401-402**

**Add New Courses under “Health Care Assistant”**

**HCA 1115 Basic Health-Care Assisting**

This course includes orientation to program policies: developing employability and job-seeking skills; applying legal aspects of health care; applying safety considerations; communication and observation skills; medical terminology; and basic health care procedures. Four hours lecture. Two hours laboratory. Five hours credit.

**HCA 1123 Special Care Procedures.**

This course includes specialized procedures for assisting with diagnostic procedures; assisting with treatments; assisting with elimination needs of clients; assisting in meeting hydration and nutritional needs of the client; basic emergency procedures to include CPR/first aid; and basic knowledge and skills required to care for the long-term-care resident. Safety is emphasized throughout each procedure. Two hours lecture. Three hours clinical. Three hours credit.

**Effective Spring 2025**

**HCC Bulletin Page 299**

**Add New Course under “Mathematics”**

**MAT 1753 – Quantitative Reasoning.**

This course is designed for students who need only three hours of unspecified mathematics. Includes basic mathematical concepts from logic, algebra, set theory, probability, descriptive statistics, and finance. Three hours lecture. Three hours credit.

I certify the above amendment is true and correct in content and in policy.



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Dr. Jenny Jones, Vice President for Academic Programs

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08/20/2024