145 Interpersonal Communication I
Provides the theory and practical skills to be a competent communicator in a one-to-one setting.
3cr; 45 hr lec, TE 3.00 (DS)

210 Intercultural Communication I
Prereq: ENG 100, or consent.
Explores problems and opportunities of communicating in a variety of intercultural contexts. Focuses on theory and practice in managing intercultural communication effectiveness.
3cr; 45 hr lec, TE 3.00 (DS)

215 Conflict Resolution & Mediation
Prereq: COM 145, BUS/COM 130, or PSY 100, any with grade C or better, or consent.
Recommended: ENG 100 with grade C or better.
Explores the reason for conflict and the different approaches for seeking resolution for conflict. Studies personal and societal value systems, the psychology of how people respond to conflict, the impact of culture on conflict styles, communication skills useful in dealing with conflict, and alternative resolution strategies. Practices mediation skills as a third party intervention method. (Crosslisted as PSY 253.)
3cr; 45 hr lec, TE 3.00 (DS)

353 Conflict Management & Resolution
Prereq: ENG 100, PSY 100, or SOC 100, any with grade C or better; and BUS/COM 130, COM 145, or COM 210, any with grade C or better; or consent.
Recommended: PSY 253/COM 215.
Examines communication and behavior in interpersonal conflict through analysis of professional and personal relationships. Assesses political, social, and cultural influences on conflict, and applies Western and Polynesian models of dispute resolution processes in relational conflict. (Crosslisted as PSY 353.)
3cr; 45 hr lec, TE 3.00 (DS)

459 Intercultural Communication II
Prereq: ENG 100 with grade C or better, or consent.
Surveys the major factors affecting interpersonal communication between/among members of different cultures. Expands breadth and depth of knowledge of cultural, social, and political influences on intercultural communication. Focuses on theory, research, and managing intercultural effectiveness globally.
3cr; 45 hr lec, TE 3.00 (DS)
125 Introduction to Graphic Design  
**Prereq:** CM 123 with grade C or better, or consent.
Plan, develop and produce visual communications for print and electronic formats. Elevate skills and prepare for a career in graphic design with hands-on experience while utilizing industry-standard software to explore your creativity in a design-centric and project-focused environment.
3cr; 45 hr lec, TE 3.00  (DA)

139 Media Analysis: Comedy  
Explores literary humorists such as Mark Twain and Hunter S Thompson, the rise of comedy in Radio/TV/Film in the mid-twentieth century, groundbreaking stand-up comedians such as Lenny Bruce, George Carlin, and Chris Rock, plus iconic classics Saturday Night Live and Monty Python's Flying Circus. Students will discover the science of comedy and utilize proven techniques to inject humor into both their writing and commercial art.
3cr; 45 hr lec, TE 3.00  (DH)

144 Media Analysis: Graphic Novel  
Examines the history, evolving art forms and cinematic interpretations of comic books. Topics include the process of artistic adaptation, contrasting approaches to creating narrative and visual structures, historical and social responses to the material and how the creation of graphic novel artistry on film can accelerate or condense the intent of the original author.
3cr; 45 hr lec, TE 3.00  (DH)

146 Media Analysis: Horror Cinema  
Explores the subtext, artistic influences and social relevance within the history of horror films. Covers the varying definitions of the genre, the social and political means in which the subject is examined and focuses on the need for the genre to address and confront troubling societal norms. Students will work at developing abilities at constructive criticism and become familiar with tropes and possibilities within the genre.
3cr; 45 hr lec, TE 3.00  (DH)

147 Mass Media and Culture  
Examines the historical beginnings of electronic media and its global impact by delving into the advent and rise of radio, cinema, television, home computers, the internet, social-media, and emerging technologies. Students develop critical-thinking skills as they further understand the potential of shaping understanding, creating art, commerce, and sharing of ideas on an international scale.
3cr; 45 hr lec, TE 3.00  (DS)

148 Media Analysis: World Cinema  
Introduces students to indigenous, Hawaii, and world cinema history, and encourages creative writing and critical thinking. Subjects cover the origin and growth of international cinema, lingering stereotypes, and perceptions of culture. Students will work on research projects, delve into histories of international and/or island-based cultures, broaden understanding and perspectives on creative arts, explore established norms within narrative and documentary media, and explore the possibilities for future careers in digital media, production, writing and social causes.
3cr; 45 hr lec, TE 3.00  (DH)

152 Principles of Video Editing  
**Prereq:** CM 123 with grade C or better, or consent.
Develops technical and creative skills essential for video editing. Students learn to manipulate existing footage into thoughtful and creative video edits by using Adobe Premier Pro software and discover the technical and creative elements essential for success.  (Formerly CM 149)
3cr; 45 hr lec, TE 3.00  (DA)

155 Motion Graphics and Animation  
**Prereq:** CM 152 with grade C or better, or consent.
Introduces two-dimensional digital illustration, animation principles, and techniques. Topics include drawing and manipulating objects, scaling and rotating, creating symbols, tweens, frame by frame animations, nested animations, and animating along a path. Additionally, lessons will include audio integration, synchronizing and basic interactive elements. Projects will utilize the use of vector and raster images, typology and effects to create integrated motion graphics for use in advertising, education or demonstration purposes.
3cr; 45 hr lec, TE 3.00  (DA)

180 Intermediate Web Technology  
**Prereq:** CM 125 with grade C or better, or consent.
Studies and practices creative strategies for the build and maintenance of professional websites using powerful industry-standard tools and advanced methodologies. Explores social media, search-engine optimization, business and advertising paradigms, and emphasizes effective client and project management skills. Students are not required to have prior web-coding experience, but would benefit greatly if they do. This is a hands-on, intensive course for graphic artists and web developers to prepare them for either entry level or advanced work in the field.
3cr; 45 hr lec, TE 3.00  (DA)

220 Intermediate Digital Video  
**Prereq:** CM 120 with grade C or better, or consent.
Develops advanced skills in pre-production and production for both studio and field-based video projects. The course emphasizes technical and creative aspects of digital cinematography and sound recording as well as essential skills for field and TV studio production in terms of conceptual development, planning, writing, storyboarding, editing, and project management. Students must produce, deliver, and exhibit a graduate-level narrative or documentary short film to complete this course.
3cr; 45 hr lec, TE 3.00  (DA)

225 Intermediate Graphic Design  
**Prereq:** CM 125 with grade C or better, or consent.
Explore higher-levels of communication design with in-depth refinement of the creative process and emphasis on typography, composition, and layout. Assigned projects demand effective branding and marketing solutions, compelling logo design, and professional multiple-page interactive document design and layout. Working with industry-leading software including Adobe Illustrator, Photoshop and InDesign this course prepares students to manage complex projects, and the expectations of their clients.
3cr; 45 hr lec, TE 3.00  (DA)
252 Intermediate Video and Audio Editing
Prereq: CM 152 with grade C or better, or consent. Emphasizes next-level editing considerations, and professional editorial techniques while also providing support in the completion of Graduate projects for Creative Media filmmaking majors. Editing is at its core communication; students in this course develop strategies within a grand scale of intent, meaning, and impact, while elevating their capabilities with sound effects, dialog preparation, score, and fundamental sound design principles. 3cr; 45 hr lec, TE 3.00 (DA)

285 Creative Media Capstone
Prereq: CM 175 with grade C or better, or consent. Recommended: Completion of the majority of Creative Media requirements for an A.S. degree. Evaluates the scope of understanding accumulated during the student’s years in the program, with requires delivery of an ambitious final project encompassing their overall knowledge, familiarity and process in their chosen subject area. For designers/photographers that might be a portfolio, a reel for filmmakers/animateors, or for web developers a comprehensive site. Through job market research and development of employment strategies, we also aim to prepare students as entrepreneurs, for the workforce, or continuation to a four-year college. 3cr; 45 hr lec, TE 3.00 (DA)

Cooking Arts (CULN)

T. Lelli, C. Omori, T. Shurilla, C. Speere

100 Math for the Culinary Arts
Prereq: MATH 75X with grade C or better or placement at least MATH 82, or consent. Introduces the quantitative methods, reasoning, and operations necessary to perform tasks and solve problems needed by culinary professionals. The quantitative methods covered include computation measurement, ratio, proportion, and percent; conversions, recipe scaling, yield percent, and recipe costing; baker’s percent and kitchen ratios; purchasing, and proportioning. Applications include interpretation and analysis of quantitative information needed in culinary situations. The course is designed for Culinary Arts degrees and certificates but does not satisfy the Foundation Symbolic Reasoning (FS) and Foundation Quantitative Reasoning (QR) core requirement of an Associate in Arts degree. (Letter grade only.) 3cr; 45 hr lec, TE 3.00

111 Introduction to the Culinary Industry
Provides an overview of the culinary industry within the aspects of the entire hospitality industry. It provides students with an introduction to the historical, social, and cultural forces that have affected and shaped the industry of today. Students identify job qualifications and opportunities, professional standards, communication skills, and attitudes essential for successful workers in the industry (Letter grade only.) 2cr; 30hr lec, TE 2.00

112 Sanitation and Safety
Provides the study and application of the principles and procedures of sanitation and safety in the hospitality industry. Includes the study of food-borne illnesses, biological, chemical, and physical hazards, and cross-contamination as they may occur during the flow of food. An introduction to HACCP (Hazard Analysis Critical Control Point) and other sanitation and safety programs will also be presented. Safety issues, ServSafe certification or equivalent, and OSHA (Occupational Safety and Health Administration) guidelines and standards will be covered as they apply to the hospitality industry. (Letter grade only.) 2cr; 30hr lec, TE 2.00

115 Menu Merchandising
Studies the factors involved in planning effective menus for a variety of food service operations. Includes the design, format, selection, costing, pricing, and balance of menu items based on an understanding of the needs of various target markets. (Letter grade only.) 2cr; 30hr lec, TE 2.00

120 Fundamentals of Cookery
Prereq: CULN 112 and CULN 120, both with grade C or better, or consent. Introduces the fundamental concepts, skills, and techniques of basic cooking. Special emphasis is placed on the study of ingredient functions, product identification, weights, measures, and proper use and maintenance of bakeshop tools and equipment. Students identify the basic baking concepts and techniques in preparing items such as quick breads, yeast breads, pies, cakes, cookies, dessert sauces, custards, and creams. (Letter grade only.) 5cr; 180hr lec-lab, TE 7.50

130 Intermediate Cookery
Prereq: CULN 112 and CULN 120, both with grade C or better, or consent. Focuses on the application of basic concepts, skills, and techniques in fundamentals of cookery to short order cookery, including breakfast cookery, as found in coffee shops, snack bars, and other quick service outlets, with emphasis in American Regional Cuisine; to quantity food production with emphasis on menu development, recipe standardization and conversion, and quality control. Includes experience in both quantity food production and short order cookery. (Letter grade only.) 5cr; 180hr lec-lab, TE 7.50

132 Batch Cookery
Prereq: CULN 112 and CULN 120, both with grade C or better, or consent. Focuses on fundamental concepts, skills, and techniques of cookery. Includes the use of standardized recipes. Covers basic cooking methods for meats, poultry, seafood, vegetables, and starches. Teaches identification, use and maintenance of equipment, tools, and utensils in a safe and sanitary manner. Special focus on batch cookery, and larger production cooking, and just-in-time preparation as needed throughout the serving period in order to preserve food quality and prevent waste. (Letter grade only.) 5cr; 180hr lec-lab, TE 7.50

150 Fundamentals of Baking
Prereq: CULN 112 with grade C or better (or concurrent), or consent. Introduces the fundamental concepts, skills, and techniques of basic baking. Special emphasis is placed on the study of ingredient functions, product identification, weights, measures, and proper use and maintenance of bakeshop tools and equipment. Students identify the basic baking concepts and techniques in preparing items such as quick breads, yeast breads, pies, cakes, cookies, dessert sauces, custards, and creams. (Letter grade only.) 5cr; 180hr lec-lab, TE 7.50