ALLEGANY COLLEGE OF MARYLAND

2014–15 Catalog Addendum

CUMBERLAND, MD

EVERETT, PA

SOMERSET, PA

Published May 2014

New, Revised & Deleted Course Descriptions

BIOLOGICAL SCIENCE (BIO)

Course revisions:

93 Essentials of Biology **3 credit hours**

Offered fall and spring semesters and summer session. Three hours lecture and discussion a week.

This course is designed to provide students, whose program requires completion of Biological Science 201 or Biological Science 207, but who have not achieved a satisfactory score on the Anatomy and Physiology Placement Examination, with basic science knowledge for an anatomy and physiology class. The course includes a study of the cell structure, energy of the cell, mitosis and meiosis, cellular transport, inorganic and organic chemistry, acid-base, and biological macromolecules. This course does not meet associate degree graduation requirements. Course may be used to fulfill the prerequisites for Biological Science 201 or Biological Science 207.

Prerequisite: Reading 93 and Mathematics 90.

Corequisite: Mathematics 93.

100 Principles of Biology **4 credit hours**

Offered fall and spring semesters. Offered as demand warrants in summer session. Three hours lecture and three hours laboratory a week. Fee: $51.00.

This course is a study of the fundamental concepts common to all living organisms. The relevance of the following topics to humans is emphasized: the chemistry of life, biological organization, cell structure and functions, metabolism, energy flow, heredity, and vertebrate anatomy. Through laboratory exercises, experiments, and animal and organ dissection the students' understanding of the concepts discussed in lecture will be enhanced.

This course is recommended for students who will enroll in Biological Science 201 or Biological Science 207.

Prerequisite: Reading 93 and Mathematics 90.

Corequisite: Mathematics 93.

101 General Biology I **4 credit hours**

Offered fall and spring semesters and summer session. Three hours lecture and three hours laboratory a week. Fee: $51.00.

A study of the general characteristics and basic concepts of living organisms, which include the cell, chemical aspects, physical aspects, energy flow, homeostasis, and genetics.

Prerequisite: Reading 93 and Mathematics 90.

Corequisite: Mathematics 93 or equivalent.

114 Fundamentals of Nutrition **3 credit hours**

Offered fall and spring semesters. Three hours lecture a week.

This course presents a study of the fundamentals of nutrition and the relationship of nutrition and health throughout all stages of the life cycle.

Prerequisite: Reading 93.

116 Human Biology **3 credit hours**

Offered fall and spring semesters. Three hours lecture a week.

An introductory lecture course for the non-science major covering the basic structure and function of the human body with discussions on human ecology and genetics as appropriate. This course is not designed to fulfill laboratory science requirements of any curricula.

Prerequisite: Reading 93.

213 Dendrology I **2 credit hours**
(formerly 107 Dendrology I)

Offered fall semester. One-hour lecture and three hours laboratory a week. Fee: $48.00. Refundable equipment deposit: $200.00.

A taxonomic study of families, genera, and species of woody plants, with additional emphasis placed on those important in forestry and related fields. Forest communities, distributions, key usage, and field identification will be integral to this course. Greater emphasis will be placed on the angiosperms than on the gymnosperms.

Prerequisite: Biological Science 103 as a corequisite, or consent of instructor

214 Dendrology II **2 credit hours**
(formerly 108 Dendrology II)

Offered spring semester. One-hour lecture and three hours laboratory a week. Fee: $48.00. Refundable equipment deposit: $200.00.

A continuation of Dendrology I, with greater emphasis placed on the gymnosperms than on the angiosperms.

Prerequisite: Biological Science 213.

New, Revised & Deleted Course Descriptions

CHEMISTRY (CHEM)

Course revision:

101 General Chemistry I **4 credit hours**

Offered fall and spring semesters. Three hours lecture plus three hours laboratory a week. Fee: $85.00.

A study of the fundamental principles of chemistry, including the structure of matter, the periodic table, energy relationships, and the chemistry of some of the common elements and their compounds.

Prerequisite: Reading 93 and Mathematics 93
Note: Concurrent registration in Mathematics 119 is required if the student is planning to take Chemistry 102

CULINARY ARTS (CULA)

Course revision:

208 International Cuisines **2 credit hours**

Offered fall semester. One hour lecture a week. Fifty hours practicum a semester. Fee: $150.00.

A course in the fundamentals of food preparation and service in a variety of international cuisines. The course is designed to include a history and development of major world cuisines. Production will include preparation and presentation of classical menu items.

Prerequisite: Culinary Arts 150 and 201, or consent of instructor

Course deletion:

214 Garde Manger **3 credit hours**

DENTAL HYGIENE (DENT)

Course revision:

207 Community Dental Health Education I **2 credit hours**

Offered fall semester. Two hours lecture per week. Fee: $70.00.

This class covers the principles and concepts of community public health and dental health education emphasizing community assessment, planning, implementation, and evaluation. This course also explores methods and materials used in teaching dental health education in various community settings. Additional topics include epidemiology, biostatistics and concepts of dental research.

Prerequisite: Consent of instructor

HOSPITALITY MANAGEMENT (HRMG)

Course deletion:

215 Hotel/Motel Property Management **3 credit hours**

MASSAGE THERAPY (MASG)

Course revisions:

113 Principles of Massage Therapy I **4 credit hours**
(formerly 111 Principles of Massage Therapy I)

Offered fall semester. Two hours lecture and seven hours laboratory a week. Fee: $150.00.

This course will provide experiential learning for students in Swedish massage. Students will spend nine hours each week learning theory and principles of Swedish massage as well as practical application of the techniques along with cautions and contraindications.

Prerequisite: Successful completion of Massage Therapy 101 and Biological Science 121 or 101.

120 Principles of Massage Therapy II **3 credit hours**
(formerly 116 Principles of Massage Therapy II)

Offered spring semester. Two hours lecture and four hours laboratory a week. Fee: $150.00. Insurance Fee: $90.00.

This course will provide experiential learning for students in Deep Tissue massage. Students will spend six hours each week learning theory and principles of Deep Tissue massage as well as practical application of the techniques along with cautions and contraindications.

Prerequisite: Successful completion of first semester Massage Therapy courses.

216 Principles of Alternative Therapies **3 credit hours**
(formerly 208 Principles of Alternative Therapies)

Offered spring semester. Three hours lecture per week. Fee: $100.00. Mock Exam Fee: $35.00.

This course will provide opportunity for students to learn about alternative therapies with massage. Possible topics to be included are Reiki, Polarity Therapy, energy work, neuromuscular, and aromatherapy. Guest lecturers will present relevant therapies.

Prerequisite: Successful completion of third semester Massage Therapy courses.

MATHEMATICS (MATH)

Course revision:

105 Elements of Mathematics **3 credit hours**

Offered fall and spring semesters. Offered as demand warrants in summer session. Three hours lecture and discussion a week.

This course is designed to acquaint the student with the utility of mathematics. The course includes applications and problem solving through the development of critical thinking and reasoning skills, set theory, elements of logic, counting methods and an introduction to probability and statistics. Students will also investigate applications of exponential functions. Graph theory is an optional topic in this course. A scientific calculator is required.

Prerequisite: Appropriate Placement Assessment score or grade of "C" or better in Mathematics 93 or 96.

PHYSICAL THERAPIST ASSISTANT (PTA)

Course revision:

201 Introduction to Physical Therapist Assistant **2 credit hours**

Offered fall semester. One hour lecture and three hours laboratory a week. Fee: $70.00.

The student will learn: 1) the roles of the physical therapist (PT) and the physical therapist assistant (PTA) including the history, ethical, and legal aspects; 2) information regarding acquiring malpractice insurance; 3) structure and organization of the health care system in general and as it relates to the physical therapist assistant; 4) general information of the American Physical Therapy Association (APTA) as an organization and enrollment; 5) psycho-social aspects of the health care professional and the patient; 6) verbal and nonverbal communication; 7) principles of teaching and learning; 8) basic medical terminology and record keeping, including SOAP note documentation (subjective, objective, assessment and plan); 9) asepsis, sterile techniques, and hand washing; 10) body mechanics and lifting; and 11) vital signs. This course includes laboratory practicals on appropriate clinical topics.

Prerequisite: Acceptance into Phase II of the PTA Program.

PHYSICS (PHYS)

Course revisions:

101 Introductory Physics I **4 credit hours**

Offered fall semester. Three hours lecture and three hours laboratory a week. Fee: $60.00.

A non-calculus introduction to physics, covering the fundamentals of kinematics and dynamics, work and energy, momentum, equilibrium, fluids, vibration and sound and heat, and thermodynamics. Recommended for liberal arts, preprofessional, and general studies students.

Prerequisite: Reading 93 and Mathematics 119 concurrently

201 General Physics I **4 credit hours**

Offered fall semester. Three hours lecture and three hours laboratory a week. Fee: $60.00.

The first of a two-semester sequence that is a calculus based introduction to physics. The course is designed primarily for science and engineering majors. The topics to be studied include mechanics, work and energy, vibration and wave motion, and heat and thermodynamics.

Prerequisite: Reading 93 and Mathematics 201 concurrently

PROFESSIONAL GOLF MANAGEMENT (GOLF)

New courses:

109 Golf Operations I **3 credit hours**

Offered fall semester. Three hours lecture a week. Fee: $55.00.

This course will provide the student with the basics of the operations of a golf facility. Topics include customer relationships, establishing policies and procedures, business planning, and staffing requirements. Topics will also include the evolution of the golf business in America.

110 Golf Operations II **3 credit hours**

Offered spring semester. Three hours lecture a week. Fee: $55.00.

This course will provide the student with the basics of operations and management of the golf shop. Topics include management of Point of Sale software, Tee Sheet Management, methods of Merchandising, and Marketing techniques geared to increasing rounds of golf and membership sales.

114 Competition Management **3 credit hours**

Offered spring semester. Three hours lecture a week. Fee: $55.00.

This course will provide the foundation for students to successfully plan and run golf tournaments, outings, and member events. Topics include conditions of competition, preparing and marking the golf course for competition, local rules, and on-course administration.

203 Golf Operations III **3 credit hours**

Offered fall semester. Three hours lecture a week. Fee: $55.00.

This course will provide students with the foundation to successfully manage outside operations in the golf industry. Topics include golf car fleet management, golf range management, caddie management, and teaching academy management.

204 Golf Club Fitting **3 credit hours**

Offered spring semester. Three hours lecture a week. Fee: $55.00.

This course is designed to enhance the student's knowledge of golf club fitting through golf club design principles, as well as give the student practice in several key fitting procedures. Topics include principles, procedures, and playability factors of drivers, irons, wedges, and putters as well as set makeup variations among different types of players.

Prerequisite: Professional Golf Management 201.

Course deletions:

102 Golf Club Design and Repair **3 credit hours**

103 Tournament Operations **3 credit hours**

105 Rules of Golf **3 credit hours**

108 Golf Shop Management **3 credit hours**

200 Player Development **1 credit hour**

202 History of Golf **2 credit hours**

Revised
Programs of Study

Program revision:

BIOLOGY
PREPARATION FOR TRANSFER

This transfer pattern is designed for students planning to transfer to a four-year degree program with a major in biology or in a pre-professional area such as pre-medicine, pre-pharmacy, pre-veterinary medicine or pre-dentistry. The transfer pattern provides all the basic science, mathematics, and general studies transfer courses that are required during the first two years of a general four-year program. The general studies listed below should be coordinated with transfer requirements at the four-year institution and adjusted accordingly, when necessary.

This is a transfer program and is designed to enable students to transfer to a four-year college or university. Check with your advisor and the Student Success Center as soon as possible to ensure specific course transferability.

Successful completion of this program qualifies a student to apply for an Associate of Science degree in Arts and Sciences.

FIRST SEMESTER Credit Hours

Biological Science 101 (General Biology I) 4
Chemistry 101 (General Chemistry I).....4
English 101 (Freshman English I) 3
Mathematics 119* or 201 (Pre-Calculus I or Calculus I).....4
Total: 15

SECOND SEMESTER

Biological Science 102 (General Biology II) 4
Chemistry 102 (General Chemistry II).....4
English 103 (Introduction to Literature)* or
Arts and Humanities Elective.....3
Statistics 221 (Elements of Statistics) 3
Total: 14

THIRD SEMESTER

Select 2 of the following Biological Sciences
Biological Science 103, 204, or 206
(General Botany, Microbiology, or Biotechnology) 8
Chemistry 203 or Physics 101
(Organic Chemistry I or Introductory Physics I).....4
① Psychology 101 (General Psychology) or
Social Science Elective 3
Total: 15

FOURTH SEMESTER Credit Hours

② Arts and Humanities Elective 3
Chemistry 204 or Physics 102
(Organic Chemistry II or Introductory Physics II).....4
Elective.....2
Laboratory Science Elective.....4
Social Science Elective 3
Total: 16

Total Credit Hours: 60

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** Depends on transfer institution. Consult advisor*
① Social and Behavioral Science elective must be from two different disciplines
② Arts and Humanities elective must be from two different disciplines.

NOTE: All courses specifically identified by course number are graduation requirements for this program.

Program revision:

CHEMISTRY
PREPARATION FOR TRANSFER

This transfer pattern is designed for students planning to transfer to a four-year degree program with a major in chemistry or in related fields. The transfer pattern provides all of the basic science, mathematics, and general studies transfer courses that are required during the first two years of a general four-year program. The general studies listed below should be coordinated with transfer requirements at the four-year institution and adjusted accordingly, when necessary.

This is a transfer program and is designed to enable students to transfer to a four-year college or university. Check with your advisor and the Student Success Center as soon as possible to ensure specific course transferability.

Successful completion of this program qualifies a student to apply for an Associate of Science degree in Arts and Sciences.

FIRST SEMESTER Credit Hours

Chemistry 101 (General Chemistry I).....4
English 101 (Freshman English I).....3
Mathematics 201 (Calculus I).....4
① Social and Behavioral Science Elective 3
Total: 14

SECOND SEMESTER

Chemistry 102 (General Chemistry II).....4
Elective.....3
② English 103 (Introduction to Literature) or
Arts and Humanities Elective.....3
Mathematics 202 (Calculus II).....4
① Social and Behavioral Science Elective 3
Total: 17

THIRD SEMESTER

Chemistry 203 (Organic Chemistry I).....4
Mathematics 203* or Biological Science 101
(Calculus III* or General Biology I) 4
Physics 101 or 201
(Introductory Physics I or General Physics I)** 4
② Speech 101 (Speech Communication I) or
Arts and Humanities Elective.....3
Total: 15

FOURTH SEMESTER

Chemistry 204 (Organic Chemistry II).....4
Elective.....2
Mathematics 206 (Differential Equations) or
Laboratory Science Elective.....4
Physics 102 or 202
(Introductory Physics II or General Physics II)** 4
Total: 14

Total Credit Hours: 60

** Most 4 year institutions require Mathematics 203 (Calculus III) for their chemistry degree*

*** Most 4 year institutions require Physics 201/202 (General Physics I & II) for their chemistry degree.*

① Social and Behavioral Science elective must be from two different disciplines

② Arts and Humanities elective must be from two different disciplines.

NOTE: All courses specifically identified by course number are graduation requirements for this program.

Program revision:

CULINARY ARTS
TWO-YEAR CAREER PROGRAM
PREPARATION FOR EMPLOYMENT

The Culinary Arts curriculum is planned to meet the increasing employment needs for trained chefs and culinary experts. Successful completion of the program will qualify a person to be employed as a cook, sous chef, executive chef, culinary educator, kitchen manager, and food sales representative. The Culinary Arts program costs beyond tuition, fees, and books are approximately $400.00 for uniforms and knife kits.

In a partnership with the Hospitality Management program, students in the Culinary Arts curriculum will have the opportunity to operate and manage a college-owned restaurant in the Gateway Center building in downtown Cumberland. Program specific courses include a practicum component that will provide valuable hands-on experience in all aspects of restaurant management. Students will be required to complete a ten-week summer session between the first and second years of the program.

Culinary Arts students must maintain the scholastic standards of the college and must achieve a grade of "C" or better in each Hospitality Management and Culinary Arts course. Students are expected to be well groomed in compliance with standards of sanitation. Students will be required to provide medical proof of good physical health.

The Culinary Arts Program at Allegany College of Maryland has been designated as a Statewide Program by the Maryland Higher Education Commission. Maryland residents from counties other than Allegany County who register in this eligible program will be charged the out-of-county tuition rate. However, these students may be eligible to receive reimbursement for a portion of the cost difference between the in-county and out-of-county tuition rates. Funding availability for this program is based on funding from the State of Maryland and is thus subject to change each semester. Some restrictions apply. More information can be obtained by contacting the Admissions Office.

This is a career program and is designed to enable students to seek employment at the program's completion. Students planning to transfer should consult with their advisor or the Student Success Center regarding specific program and course transfer issues. Successful completion of this program qualifies a student to apply for an Associate of Applied Science degree in Culinary Arts. Graduates having work experience in food preparation may apply for certification with the American Culinary Federation Educational Institute (ACFEI).

FIRST SEMESTER Credit Hours

English 101 (Freshman English I) 3
Hospitality Management 101 (Introduction to Hospitality) 3
Hospitality Management 110 (Food Service Sanitation) 1
Mathematics Elective 3
Social Science Elective 3

Total: 13

SECOND SEMESTER Credit Hours

Biological Science 114 (Fundamentals of Nutrition) 3
Culinary Arts 150 (Food Preparation I) 3
Culinary Arts 212 (Baking I) 3
Humanities or Social Science Elective 3
Speech 101 (Speech Communication I) 3

Total: 15

SUMMER SESSION
(following second semester)

Culinary Arts 250 (Field Placement) 5

Total: 5

THIRD SEMESTER

Culinary Arts 201 (Food Preparation II) 3
Culinary Arts 208 (International Cuisines) 2
Culinary Arts 213 (Baking II) 3
Hospitality Management 204
(Menu Planning and Food Merchandising) 3
Hospitality Management 211 (Hospitality Supervision) 3

Total: 14

FOURTH SEMESTER

Business Administration 110
(Business Professionalism and Ethics) 2
Culinary Arts 216 (Dining Room Management) 3
Culinary Arts 217 (Beverage Management) 2
Hospitality Management 203
(Hospitality Purchasing, Inventory, and Cost Control) 3
Hospitality Management 205
(Food and Beverage Cost Control) 3

Total: 13

Total Credit Hours: 60

NOTE: All courses specifically identified by course number are graduation requirements for this program.

Program revision:

HOSPITALITY MANAGEMENT
TWO-YEAR CAREER PROGRAM
PREPARATION FOR EMPLOYMENT

The Hospitality Management curriculum prepares individuals to seek employment in a variety of hospitality and recreation businesses. Successful completion of the degree program will qualify a person to be employed in hotels, restaurants, resorts, and other businesses that provide lodging, recreation, and/or food service.

Students choosing the Hotel and Restaurant Management Option will take courses that are intended to provide them with the skill set to enable them to function as first-line managers. In a partnership with the Culinary Arts program, students will have the opportunity to operate and manage a college-owned restaurant in the Gateway Center building in downtown Cumberland. Program specific courses include a practicum component that will provide valuable hands-on experience in all aspects of restaurant management. In addition, students will complete one of their internships at an area lodging facility to round-out their training. Costs beyond tuition, fees, and books are approximately $100 for uniforms.

Students choosing the Professional Golf Management Option will take courses above and beyond their Professional Golf Management Certificate coursework to provide them with a greater knowledge base about resort and recreation operations. Areas of course study include pro shop management, coaching, and player development. Costs beyond tuition, fees, and books are approximately $100 for uniforms.

Students choosing the Spa Management Option will take courses that are intended to provide them with a skill set to enable them to function as spa attendants or first-line managers. In partnership with the Massage Therapy Program through specific courses, students will have the opportunity to have hands-on experience of spa techniques and management. In addition, students will complete their internships in an area resort to round-out their training. Additional costs beyond tuition, fees, and books may be incurred.

The Hospitality Management Curriculum at Allegany College of Maryland has been designated as a Statewide Program by the Maryland Higher Education Commission. Maryland residents from counties other than Allegany County who register in this eligible program will be charged the out-of-county tuition rate. However, these students may be eligible to receive reimbursement for a portion of the cost difference between the in-county and out-of-county tuition rates. Funding availability for this program is based on funding from the State of Maryland and is thus subject to change each semester. Some restrictions apply. More information can be obtained by contacting the Admissions Office.

Hospitality Management students must maintain the scholastic standards of the college and must achieve a grade of "C" or better in each Hospitality Management, Culinary Arts, Professional Golf Management, and/or Spa Management course. Students are expected to be well-groomed in compliance with standards of the industry. This is a career program and is designed to enable students to seek employment at the program's completion. Students planning to transfer should consult with their advisor or the Student Success Center regarding specific program and course transfer issues.

Successful completion of this program qualifies a student to apply for an Associate of Applied Science degree in Hospitality Management (Hotel and Restaurant Management Option) Hospitality Management (Professional Golf Management Option), or Hospitality Management (Spa Management Option).

Hotel and Restaurant Management Option

FIRST SEMESTER Credit Hours

English 101 (Freshman English I) 3
Hospitality Management 101 (Introduction to Hospitality) 3
Hospitality Management 110 (Food Service Sanitation) 1
Mathematics Elective 3
Speech 101 (Speech Communication I).....3

Total: 13

SECOND SEMESTER

Biological Science 114 (Fundamentals of Nutrition).....3
Culinary Arts 216 (Dining Room Management).....3
Hospitality Management 160 (Quantity Food Production).....3
Social Science Elective 3

Total: 12

SUMMER SESSION
(following second semester)

Hospitality Management 210 (Internship I).....5

Total: 5

THIRD SEMESTER

Business Administration 110
(Business Professionalism and Ethics) 2
Hospitality Management 204
(Menu Planning and Food Merchandising) 3
Hospitality Management 209 (Front Office Management).....3
Hospitality Management 211 (Hospitality Supervision) 3
Humanities or Social Science Elective 3

Total: 14

FOURTH SEMESTER

Culinary Arts 217 (Beverage Management) 2
Hospitality Management 203
(Hospitality Purchasing, Inventory, and Cost Control).....3
Hospitality Management 205
(Food and Beverage Cost Control) 3
Hospitality Management 218 (Hospitality Marketing) 3
Hospitality Management 220 (Internship II).....5

Total: 16

Total Credit Hours: 60

NOTE: All courses specifically identified by course number are graduation requirements for this program.

(program continued on next page)

Hospitality Management (continued)

Professional Golf Management Option

FIRST SEMESTER Credit Hours

English 101 (Freshman English I) 3
Hospitality Management 101 (Introduction to Hospitality) 3
Professional Golf Management 104 (Golf Mechanics and Teaching I) 3
Professional Golf Management 109 (Golf Operations I) 3

Total: 12

SECOND SEMESTER

Mathematics Elective 3
Professional Golf Management 110 (Golf Operations II) 3
Professional Golf Management 114 (Competition Management) 3
Speech 101 (Speech Communication I) 3

Total: 12

SUMMER SESSION
(following second semester)

Hospitality Management 210 (Internship I) 5

Total: 5

THIRD SEMESTER

Hospitality Management 211 (Hospitality Supervision) 3
Professional Golf Management 201 (Golf Mechanics and Teaching II) 3
Professional Golf Management 203 (Golf Operations III) 3
Social Science Elective 3

Total: 12

FOURTH SEMESTER

Biological Science Elective 3
Business Administration 110 (Business Professionalism and Ethics) 2
Hospitality Management 218 (Hospitality Marketing) 3
Professional Golf Management 204 (Golf Club Fitting) 3
Social Science Elective 3

Total: 14

SUMMER SESSION
(following fourth semester)

Hospitality Management 220 (Internship II) 5

Total: 5

Total Credit Hours: 60

NOTE: All courses specifically identified by course number are graduation requirements for this program.

Spa Management Option

FIRST SEMESTER Credit Hours

English 101 (Freshman English I) 3
Hospitality Management 101 (Introduction to Hospitality) 3
Integrative Health 109 (Becoming A Healing Presence) 2
Massage Therapy 101 (Introduction to Massage Therapy) 2
Spa Management 121 (Introduction to the Spa Industry) 2

Total: 12

SECOND SEMESTER

Business Administration 110 (Business Professionalism and Ethics) 2
Mathematics Elective 3
Hospitality Management 203 (Hospitality Purchasing, Inventory, and Cost Control) 3
Social Science Elective 3
Spa Management 122 (Spa Policies and Procedures) 3

Total: 14

SUMMER SESSION
(following second semester)

Hospitality Management 210 (Internship I) 5

Total: 5

THIRD SEMESTER

Hospitality Management 209 (Front Office Management) 3
Hospitality Management 211 (Hospitality Supervision) 3
Social Science Elective 3
Spa Management 212 (Spa Management) 3
Speech 101 (Speech Communication I) 3

Total: 15

FOURTH SEMESTER

Biological Science Elective 3
Hospitality Management 218 (Hospitality Marketing) 3
Hospitality Management 220 (Internship II) 5
Spa Management 214 (Spa Techniques) 3

Total: 14

Total Credit Hours: 60

NOTE: All courses specifically identified by course number are graduation requirements for this program.

Program revision:

MASSAGE THERAPY
TWO-YEAR CAREER PROGRAM
PREPARATION FOR EMPLOYMENT

Massage Therapy is a competitive admission associate degree program. Through their course work and clinical experience, students will be eligible to apply to take the Massage Board Licensing Exam (MBLEx) offered by the Federation of State Massage Therapy Boards. This program meets the requirements to apply for licensing in the States of Maryland, Pennsylvania, and West Virginia. If students are interested in practicing in other states, they must check the requirements in those states.

The growth of the massage therapy profession has been exceptional in this country and around the world. All facets of complementary and alternative health care are gaining greater acceptance as the public actively seeks options in wellness and preventive care. Massage therapy is an exciting and rewarding field that offers the opportunity to work with individuals in a variety of professional settings to maximize their quality of life.

This program is comprised of non-clinical and clinical components. The clinical components consist of those courses designated as "Clinical Practice." Generally, clinical practice courses will be held in an experiential learning setting at Allegany College of Maryland. Students will be required to take an internship where they will give massages in the hospital. Students will also have opportunities for some fieldwork practice in seated massage and in the community. A satisfactory health record must be on file prior to clinical experience.

Due to the clinical nature of the curriculum, the program is limited in the number of seats available. Therefore, admission is competitive. Minimum requirements for admission are as follows:

1. Must provide a notarized copy of a high school diploma or GED.
2. Pass the Allegany College of Maryland Placement Assessment for applicable courses or
3. Complete the review courses required; successfully complete Musculoskeletal Anatomy of the Human or General Biology I and Introduction to Massage Therapy with a minimum grade of "C" and an overall GPA of at least 2.0;
4. Must be 18 years of age to enroll in Massage Therapy classes and submit proof of age through a copy of one of the following;
   a. Driver's license
   b. State Approved Identification Card
   c. Birth Certificate
   d. US Passport
5. Complete admission application and essay; and
6. Successfully complete an interview process.

For complete information of selection criteria, please contact the Massage Therapy Office. Applications must be received in the Massage Therapy Office by April 15th. Please contact the Massage Therapy Office for an application package, which will include details on admission criteria. Meeting with the program advisor to discuss prerequisites is strongly advised. The Massage Therapy curriculum is designed to be completed within four college semesters and two summer sessions. Massage Therapy students are required to maintain the scholastic standard of the College and must receive a grade of "C" or better in all Massage Therapy and required biological science courses. Students may be dismissed from the program for unprofessional and/or inappropriate behavior in the classroom or clinical practice. Since all classes are sequential in nature, courses must be taken during or before the semester listed. Students must also be CPR Health Care Provider and First Aid certified and maintain these certifications throughout their time in the Massage Therapy Program. This certification must be completed prior to entering Massage Therapy clinical course work. Individuals who successfully complete the program are eligible to apply to take the Massage Board Licensing Exam (MBLEx) offered by the Federation of State Massage Therapy Boards.

The Massage Therapy program at Allegany College of Maryland has been designated as a Health Manpower Shortage Program by the Maryland Higher Education Commission. Maryland residents from counties other than Allegany County who register in this eligible program will be charged the out-of-county tuition rate. However, these students may be eligible to receive reimbursement for a portion of the cost difference between the in-county and out-of-county tuition rates. Funding availability for this program is based on funding from the State of Maryland and is thus subject to change each semester. Some restrictions apply. More information can be obtained by contacting the Admissions Office.

This is a career program and is designed to enable students to seek employment or develop their own business at the program's completion, after having completed the necessary state requirements. This program does not guarantee employment. Students planning to transfer should consult with their advisors or the Student Success Center regarding specific program course transfer issues. Students not admitted to the Massage Therapy Program should refer to the selective admission health programs of the Admissions section of the college catalog for information regarding the pre-phase of the designated program.

Upon successful completion, students are qualified to apply for an Associate of Applied Science Degree in Massage Therapy. The College reserves the right to revise course and admission requirements as appropriate. The Massage Therapy Program is accredited by the Commission on Massage Therapy Accreditation (COMTA), 5335 Wisconsin Ave., Suite 440; Washington, DC 20015, (202) 895-1518, www.comta.org.

Beyond tuition, fees, and books, there will be an additional cost of approximately $1,550 for uniforms, professional massages, linens, liability insurance, national exam and professional association student membership. In addition students will need to purchase a professional massage table by the end of the first semester. Student club activities may be planned to affect some expenses. This program is evolving and changes are anticipated. Please consult with your advisor and/or the Admissions Office.

(program continued on next page)

Massage Therapy (continued)

SUMMER OR PREVIOUS SEMESTER Credit Hours

Massage Therapy 101 (Introduction to Massage Therapy).....2
Biological Science 121 or 101
(Musculoskeletal Anatomy of the Human or General Biology I) ..4

Total: 6

FIRST SEMESTER

Massage Therapy 103
(Massage Anatomy, Physiology and Movement) 3
Massage Therapy 113 (Principles of Massage Therapy I) 4
English 101 (Freshman English I) 3
Office Technologies 110 (Medical Terminology) 3

Total: 13

SECOND SEMESTER

Massage Therapy 104
(Anatomy and Physiology Interrelationships) 2
Massage Therapy 108 (Clinical Practice I) 1
Massage Therapy 110 (Holistic Approach to Wellness) 1
Massage Therapy 120 (Principles of Massage Therapy II).....3
Mathematics Elective 3
Speech 101 or Humanities 110
(Speech Communication I or Interdisciplinary Leadership I)....3

Total: 13

SUMMER SESSION
(following second semester)

Massage Therapy 118 (Clinical Practice II).....1

Total: 1

THIRD SEMESTER

Massage Therapy 201
(Legal and Ethical Topics in Massage Therapy).....2
Massage Therapy 205 (Pathology for Massage Therapy) 2
Massage Therapy 207 (Principles of Massage Therapy III).....5
Massage Therapy 209 (Clinical Practice III).....1
① Biological Science 201 (Human Anatomy and Physiology).....4

Total: 14

FOURTH SEMESTER

Massage Therapy 206
(Integrating Massage Therapy and Business Topics) 2
Massage Therapy 210 (Clinical Practice IV) 2
Massage Therapy 216 (Principles of Alternative Therapies).....3
Massage Therapy 221 (Internship) 1
Massage Therapy 222 (Medical Massage) 2
Psychology 101 (General Psychology) 3

Total: 13

Total Credit Hours: 60

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① *Students who have had Biological Science 207 and 208 may substitute them for Biological Science 201*

NOTE: All courses specifically identified by course number are graduation requirements for this program.

Program revision:

NANOTECHNOLOGY PREPARATION FOR TRANSFER AND/OR EMPLOYMENT

This program is designed to provide the student with the essential knowledge and skills to function as a nanotechnology technician in research and/or nanofabrication. The program of study also serves as a transfer program to continue one's education toward the bachelor's degrees in the field of nanotechnology.

This program is offered in partnership with The Pennsylvania State University (PSU) and is designed to transfer to the Penn State "capstone semester" in Nanotechnology at University Park, PA, for program completion. A student becomes qualified to enter the Penn State capstone semester upon successful completion (at least a C grade-point-average) of the first three semesters of this program and upon certification of required competencies by Allegany College of Maryland.

Students planning to continue onto a bachelor's degree at a four-year college must be aware that different colleges may require somewhat different coursework. The student should meet with his/her advisor or the Student Success/Advising Center to revise course sequence to insure degree completion and ease of transfer.

Successful completion of this program qualifies a student to apply for an Associate of Science degree in Arts and Sciences from Allegany College of Maryland upon completion of the coursework at PSU.

FIRST SEMESTER* Credit Hours

Biological Science 101 (General Biology I) 4
Computer Science 101 (Computer Literacy) 3
English 101 (Freshman English I) 3
Mathematics 119 or 201 (Pre-Calculus I or Calculus I) 4
Total: 14

SECOND SEMESTER

Chemistry 101 (General Chemistry I) 4
Physics 101 (Introductory Physics I)** 4
① Psychology 101 (General Psychology)
② or Social Science elective 3
① Speech 101 (Speech Communication I)
③ or Arts and Humanities Elective 3
Total: 14

THIRD SEMESTER

③ Arts and Humanities Elective 3
Chemistry 102 (General Chemistry II) 4
Physics 102 (Introductory Physics II)** 4
② Social and Behavioral Science Elective 3
Total: 14

FOURTH SEMESTER (at Penn State)*** Credit Hours

NANO0211 (Material Safety and Equipment Overview, Nanotechnology) 3
NANO0212 (Basis Nanotechnology Processes) 3
NANO0213 (Materials in Nanotechnology) 3
NANO0214 (Patterning for Nanotechnology) 3
NANO0215 (Nanotechnology Applications) 3
NANO0216 (Characterization & Testing of Nanotechnology Structures and Materials) 3
Total: 18

Total Credit Hours: 60

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* *Math placement is critical for seamless program completion, the following rules apply:*
1. Students that need to take Mathematics 119, can finish in 4 semesters if they start in the Spring Semester and enrolling in the PSU capstone semester the following summer
2. Students, who have passed Mathematics 119 (or higher) by placement test or AP credit, can finish in 4 semesters by altering the course sequence as follows: starting with 2nd semester in Fall, 3rd semester in Spring, the 1st semester the following Fall and the PSU capstone semester the following Spring

** *Students who have the math background and plan to continue for their education towards a Bachelor's degree in Nanotechnology or Engineering must take Calculus I (Mathematics 201), General Physics I (Physics 201), and General Physics II (Physics 202)*

*** *A transfer agreement exists between ACM and PSU Students need to apply to PSU and be accepted in order to attend the capstone semester*

① *Psychology 101 and Speech 101 are preferred to other electives*

② *Social and Behavioral Science elective must be from two different disciplines.*

③ *Arts and Humanities elective must be from two different disciplines.*

NOTE: All courses specifically identified by course number are graduation requirements for this program.

Program revision:

PHYSICS/PHYSICAL SCIENCE PREPARATION FOR TRANSFER

This transfer pattern is designed for students planning to transfer to a four-year college or university with a major in physics/physical science but are uncertain as to the transfer institution. The courses included in this program closely parallel the first two years of a physics/physical science major at many four-year institutions.

This is a transfer program and is designed to enable students to transfer to a four-year college or university. Check with your advisor and the Student Success Center as soon as possible to ensure specific course transferability.

Successful completion of this program qualifies a student to apply for an Associate of Science degree in Arts and Sciences.

FIRST SEMESTER Credit Hours

Chemistry 101 (General Chemistry I) 4
Elective 3
English 101 (Freshman English I) 3
Mathematics 201 (Calculus I) 4

Total: 14

SECOND SEMESTER

Chemistry 102 (General Chemistry II) 4
Elective 3
① English 103 (Introduction to Literature) or Arts and Humanities Elective 3
Mathematics 202 (Calculus II) 4
② Social and Behavioral Science Elective 3

Total: 17

THIRD SEMESTER

Physics 201 (General Physics I) 4
Elective 3
① Arts and Humanities Elective 3
Mathematics 203 (Calculus III) 4

Total: 14

FOURTH SEMESTER

Laboratory Science Elective 4
Mathematics 206 (Differential Equations) 4
Physics 202 (General Physics II) 4
② Social and Behavioral Science Elective 3

Total: 15

Total Credit Hours: 60

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① *Arts and Humanities elective must be from two different disciplines.*
② *Social and Behavioral Science elective must be from two different disciplines.*

NOTE: All courses specifically identified by course number are graduation requirements for this program.

Program revision:

PROFESSIONAL GOLF MANAGEMENT
ONE-YEAR CAREER PROGRAM
PREPARATION FOR EMPLOYMENT

This one-year certificate is designed for those individuals who wish to pursue a career in the golf industry. Those who successfully complete this program can become part of a growing golf industry. The industry's goal is to develop the game of golf through efficient business practices, developmental programs, and the general promotion of the sport. This program will provide the additional avenue for the student whose career interest is more in line with golf management.

The Professional Golf Management program at Allegany College of Maryland has been designated as a Statewide Program by the Maryland Higher Education Commission. Maryland residents from counties other than Allegany County who register in this eligible program will be charged the out-of-county tuition rate. However, these students may be eligible to receive reimbursement for a portion of the cost difference between the in-county and out-of-county tuition rates. Funding availability for this program is based on funding from the State of Maryland and is thus subject to change each semester. Some restrictions apply. More information can be obtained by contacting the Admissions Office.

This program may be completed in one fall and spring semester with a summer internship. This is a career program and is designed to enable students to seek employment at the program's completion. Students planning to continue into a degree program or seek transfer to a four-year college/university, should check with an advisor or the Student Success Center as soon as possible. Successful completion of this program qualifies a student to apply for a Certificate in Professional Golf Management.

FIRST SEMESTER Credit Hours

Hospitality Management 101 (Introduction to Hospitality).....3
Professional Golf Management 104
(Golf Mechanics and Teaching I).....3
Professional Golf Management 109 (Golf Operations I) 3
Professional Golf Management 203 (Golf Operations III) 3
Total: 12

SECOND SEMESTER

Hospitality Management 218 (Hospitality Marketing) 3
Professional Golf Management 110 (Golf Operations II).....3
Professional Golf Management 114
(Competition Management).....3
Speech 101 (Speech Communication I) 3
Total: 17

SUMMER SESSION
(following second semester)

Hospitality Management 210 (Internship I).....5
Total: 5

Total Credit Hours: 29

The U.S. Department of Education, under final regulations issued October 29, 2010, requires us to report certain information about this certificate program regarding gainful employment. Please be advised the information is viewable on our website at www.allegany.edu/gainfulemploymentdisclosure/.

NOTE: All courses specifically identified by course number are graduation requirements for this program.