

Program Change Request

Date Submitted: 03/13/17 1:56 pm

Viewing: **FDSC-M : Food Science Minor**

Last edit: 03/13/17 1:56 pm

Changes proposed by: hamilton

In Workflow

1. **AFLS Dean Initial**
2. **Director of Program Assessment and Review**
3. **Registrar Initial**
4. **FDSC Chair**
5. **FDSC Curriculum Committee**
6. **AFLS Faculty**
7. **AFLS Dean**
8. **Global Campus**
9. **Provost Review**
10. **University Course and Program Committee**
11. Faculty Senate
12. Provost Final
13. Provost's Office-- Notification of Approval
14. Registrar Final
15. Catalog Editor Final

Approval Path

1. 03/13/17 2:46 pm
mrevans: Approved for AFLS Dean Initial
2. 03/15/17 8:46 am
agriffin: Approved for Director of Program Assessment and Review
3. 04/10/17 3:14 pm
lkulcza: Approved for Registrar Initial
4. 04/10/17 4:51 pm
jfmeull: Approved for FDSC Chair

5. 04/19/17 12:50 pm
mthomsen: Approved
for FDSC Curriculum
Committee
6. 04/24/17 5:22 pm
nanthony: Approved
for AFLS Faculty
7. 04/25/17 8:56 am
mrevans: Approved
for AFLS Dean
8. 04/26/17 8:53 am
kbible: Approved for
Global Campus
9. 05/02/17 8:59 am
tmartin: Approved for
Provost Review

Catalog Pages Using this Program [Food Science \(FDSC\)](#)

Submitter: User ID: **hamilton**
Phone: **5-5299**

Academic Level Undergraduate

Select a reason for the proposed change: Making Minor Changes to an Existing Degree (e.g. changing 15 or fewer hours, changing admission/graduation requirements, adding Focused Study)

Program Status **Active**

Academic Unit **Minor**

Effective Catalog Year Fall **2018** ~~2014~~

College, School, Division Bumpers College of Agricultural, Food, and Life Sciences (AFLS)

Department Code Department of Food Science (FDSC)

Program Code FDSC-M

Degree Minor

CIP Code 01.1001 - Food Science.

Program Title Food Science Minor

Method of Delivery **On Campus**

Is this program interdisciplinary or **No**

use courses from
another College?

Does this change the
total hours needed to
complete the
program? **No**

Program Requirements, Description and 8-Semester Plan

Minor in Food Science (FDSC-M)

The Food Science Minor consists of 18 semester hours to include:

The following courses are required for a minor in Food Science:

<u>FDSC 3103</u>	Principles of Food Processing (Fa)	3
<u>FDSC 4122</u> & <u>FDSC 4121L</u>	Food Microbiology (Fa) and Food Microbiology Lab (Fa)	3
<u>FDSC 4304</u>	Food Chemistry (Fa)	4

and a minimum of 8 hours selected from the following courses (at least 5 hours must be 3000-4000 level coursework):

<u>FDSC 1103</u>	Introduction to Food Science (Sp)	
<u>FDSC 2401</u>	Uncorked: Vines to Wines (Fa)	
<u>FDSC 2401H</u>	Honors Uncorked: Vines to Wines (Fa)	
<u>FDSC 2603</u>	Science in the Kitchen (Fa)	
<u>FDSC 2701</u>	Food for Health (Sp)	
<u>FDSC 3202</u>	Introduction to Food Law (Sp)	
<u>FDSC 4113</u> & <u>FDSC 4111L</u>	Food Analysis (Sp) and Food Analysis Lab (Sp)	
<u>FDSC 4413</u>	Sensory Evaluation of Food (Fa)	
<u>FDSC 4754</u>	Engineering Principles of Food Processing (Even years, Sp)	
<u>NUTR 4213</u>	Advanced Nutrition (Fa)	

Total Hours 18

Are Similar Programs
available in the area? **No**

Estimated Student
Demand for Program: **20**

Scheduled Program
Review Date: **NA**

Program Goals and
Objectives: **NA**

Learning Outcomes: **NA**

Description and justification of the request:

To add additional FDSC course to the list of acceptable elective courses. The course is taken by students from a broad range of disciplines that might be interested in completing the FDSC minor.

Program reviewer comments

Uploaded attachments:

Key: 141