

CIM Report Nov 10, 2017 4:43pm

Course Changes Pending Approval from University Course and Program Committee

Code	Field	Old Value	New Value
ARAB 1003			Added
ARAB 1013			Added
ARAB 2003			Added
ARHS 6413			Added
ARHS 6423			Added
ARTS 4213	Catalog Title	Intermediate Sculpture: Mixed Media Spatial Context (Fa)	Intermediate Sculpture: Mixed Media Spatial Context
	Prerequisite(s)	ARTS 3203 and ARTS 3213.	
	Proposed Effective Date		Fall 2018
	Academic Level		Undergraduate
	Typically Offered		Fall
	Course Delivery Method		On campus
	Title/Description Change Type		Minor (stylistic/editorial) Change
	Pre- or Corequisite(s)		ARTS 3213.
	Justification		Changed the pre-requisite to increase enrollment.
	Syllabus		ARTS_4213_Syllabus.docx
	Reviewer Comments		lkulcza - Wed, 13 Sep 2017 19:07:31 GMT - Admin removal of offering frequency from title. agriffin - Wed, 18 Oct 2017 01:30:52 GMT - Rollback: Please work with faculty member to transition the course objectives into student learning outcomes as required by Faculty Senate. agriffin - Tue, 31 Oct 2017 00:05:44 GMT - Rollback: Please work with faculty to incorporate student learning outcomes into the syllabus.
BMEG 2614	Create Non Credit Drill?	Yes	No
	Course Code	BMEG 2613	BMEG 2614
	Proposed Effective Date	Summer 2017	Fall 2018
	Course Number	2613	2614
	Prerequisite(s)	GNEG 1322H or GNEG 1121 or GNEG 1103; CHEM 1113 or CHEM 1103, each with a grade of C or better, and MATH 2554 and PHYS 2054.	(GNEG 1322H, or GNEG 1121, or GNEG 1103), (CHEM 1113 or CHEM 1103, each with a grade of C or better), MATH 2554 and PHYS 2054.
	Credit Hours	3	4
	Justification	The course GNEG 1322H has been added as an equivalent to GNEG 1121 and GNEG 1103. CHEM 1101L is no longer required under the Biomedical Engineering degree plan, therefore it was removed.	The course has been modified earlier to teach MATLAB during the drill sections, due to the need for students to learn MATLAB early in their curriculum. Non-credit drills have been offered for two semesters now, with good feedback, and the course will be increased to 4 hours to offer the drill section as a 1 hour credit and to expand it as a significant portion of the course.
	Typically Offered		Fall and Summer
	Syllabus		BMEG 2614 Intro Syllabus.docx
	allcodes		BMEG 2614

BMEG 4403	Syllabus	BMEG 5504 syllabus.docx	BMEG 5504 syllabus.docx BMEG 4403 Course Syllabus_Fall2017.docx
	Reviewer Comments	Ikulcza - Wed, 29 Jan 2014 20:07:47 GMT - Academic level was not showing in course proposal, but verified with submitter that this course is intended for undergraduate credit only. rossetti - Sat, 08 Feb 2014 15:11:20 GMT - Rollback: The course number should be BMEG 4504 kjvestal - Fri, 21 Feb 2014 17:50:19 GMT - Rollback: This course must be rolled back and approved again in order to redirect to the AA Vice Chancellor. Thank you! kjvestal - Mon, 21 Apr 2014 13:27:53 GMT - Per Dr. Rossetti, the course number will remain 4404.	rossetti - Fri, 07 Apr 2017 17:51:46 GMT - Rollback: fix syllabus to make it clear what is different rossetti - Fri, 05 May 2017 18:03:56 GMT - Rollback: still needs updated syllabi agriffin - Wed, 08 Nov 2017 21:02:13 GMT - Changed effective date from fall 2017 to fall 2018.
	Course Code	BMEG 4404	BMEG 4403
	Proposed Effective Date	Fall 2014	Fall 2018
	Course Number	4404	4403
	Credit Hours	4	3
	Justification	This course was taught as a 470v BMEG elective in Fall 2013. It should be added as a regularly taught elective effective Fall 2014. The addition of this course will enhance the elective options for biomedical engineering students. This is necessary to meet the needs of our department curriculum.	BMEG 4404, which used to be taught with BMEG 5504, will now be taught separately from the graduate microscopy course, and will reduce down to a 3 credit hour course. The undergraduate version of Biomedical Microscopy requires less intensive laboratory time for the students groups to complete their individual projects. In-class demonstrations are still performed, but there is no longer structured laboratory time outside of scheduled class hours.
	Typically Offered allcodes		Irregular BMEG 4403
BMEG 5504	Inactivated/Deleted		
CATE 5803	Added		
CDIS 5181	Added		
CDIS 5281	allcodes	CDIS 528V	CDIS 5281
	Course Code	CDIS 528V	CDIS 5281
	Catalog Title	ADV CP: Speech-Language (Sp, Su, Fa)	Advanced Clinical Practicum II
	Maximum Credit Hours	6	
	Short Course Title	ADV CP: SPEECH-LANGUAGE	ADVANCED CLINICAL PRACTICUM II
	Course Number	528V	5281
	Proposed Effective Date		Fall 2018
	Academic Level		Graduate
	Typically Offered		Spring
	Course Delivery Method		On campus
	Catalog Description		Practicum activities in speech-language assessment and intervention.
	Title/Description Change Type		Minor (stylistic/editorial) Change
	Prerequisite(s)		Graduate standing and successful completion of CDIS 5181.
	Justification		This course will serve as the second in a sequence of clinical practicum courses. Allowing students to enroll in distinct courses for each step in this sequence will make the enrollment process more sensible to students.
	Syllabus		Syllabus-CDIS-5281.pdf

	Reviewer Comments		kmamisei - Fri, 06 Oct 2017 19:42:52 GMT - Rollback: Roll back per request from CDIS faculty.
CDIS 5381	Catalog Title	Diagnostic Practicum (Sp, Su, Fa)	Advanced Clinical Practicum III
	Catalog Description	Practicum activities in speech-language assessment.	Practicum activities in speech-language assessment and intervention.
	Short Course Title	DIAGNOSTIC PRACTICUM	ADVANCED CLINICAL PRACTICUM
	Prerequisite(s)	Graduate standing.	Graduate standing and successful completion of CDIS 5281.
	Proposed Effective Date		Fall 2018
	Academic Level		Graduate
	Typically Offered		Summer
	Course Delivery Method		On campus
	Title/Description Change Type		Major Content Change
	Justification		This course will serve as the third in a sequence of clinical practicum courses. Allowing students to enroll in distinct courses for each step in this sequence will make the enrollment process more sensible to students.
	Syllabus		Syllabus-CDIS-5381.pdf
	Reviewer Comments		ac087 - Thu, 28 Sep 2017 23:24:41 GMT - APPROVED, BUT WILL NEED CLARIFICATION ON REQUISITES.
CSCE 5623		Added	
CSCE 5753		Added	
CSCE 5763		Added	
CSCE 5833		Added	
ELEG 4553	Course Code	ELEG 4323	ELEG 4553
	Proposed Effective Date	Spring 2017	Fall 2018
	Course Number	4323	4553
	Academic Level	Dual Level	Undergraduate
	Justification	Enforcing graduate requisites.	Enforcing graduate requisites. Modifying course number to reflect new graduate level class being submitted.
	Typically Offered		Irregular
	Off Campus Delivery		Distance Education Online/Web-based
	Syllabus		ELEG 4553-5553 Course Outlines Fall 2017.doc
	Additional Notes		Updated syllabus is attached.

	Reviewer Comments		<p>ac087 - Thu, 31 Aug 2017 21:52:56 GMT - change to fall 2018 because courses that are changing in level must coincide with a new catalog cycle.</p> <p>rossetti - Tue, 12 Sep 2017 18:23:03 GMT - Rollback: Please see rollback of related ELEG 5553</p> <p>rossetti - Tue, 26 Sep 2017 20:19:34 GMT - Rollback: Asked to roll back by EE chair</p> <p>jbalda - Fri, 29 Sep 2017 16:23:18 GMT - Rollback: COE Academic Committee rollback</p> <p>ndennis - Wed, 25 Oct 2017 17:09:11 GMT - Rollback: Catalog description seems to be the same as that for the 5000 level course. There should be some difference between the two. Please provide a syllabus for this version of the course.</p> <p>rossetti - Wed, 25 Oct 2017 18:01:06 GMT - Rollback: Please provide separate syllabus for ELEG 4553 and ensure that catalog description is different. Please include statement in course description: Students cannot receive credit for both ELEG 5553 and ELEG 4553</p> <p>jbalda - Wed, 25 Oct 2017 18:03:16 GMT - Rollback: We need more clarification as indicated by Dr. Dennis.</p> <p>cjhowar - Wed, 25 Oct 2017 18:10:36 GMT - Updated syllabus is attached, which includes three outcomes for the course. This is the undergraduate section of the course. Graduate students will satisfy all the undergrad requirements as well as having the ability to design a switching converter according to specifications given.</p>
	allcodes		ELEG 4553
ELEG 5383		Added	
ELEG 5553		Added	
ELEG 5903		Added	
ENTO 5043		Added	
ENTO 5153		Added	
ENTO 5163		Added	
EXSC 3013		Added	
HDFS 4451		Added	
HOSP 2633	Title/Description Change Type	Minor (stylistic/editorial) Change	Major Content Change
	Short Course Title	HOTEL RESORT OPER MGMT	LODGING PROPERTY MANAGEMENT
	Catalog Title	Hotel and Resort Operations Management	Lodging Property Mgmt.
	Catalog Description	Detailed study of different departments within hotel properties. Emphasis on front office, food and beverage, housekeeping, engineering, security, sales and night audit reporting. Offers a complete approach to the operation of resort properties. Introduces students to the complex world of private club management, including club entertainment, recreation, and golf course management.	The organization, duties, and administration of hotel support departments. The various jobs in lodging, front office, housekeeping, engineering, security, and convention and meeting services, facilities management, purchasing, and furnishing, fixtures and equipment concepts .

	Proposed Effective Date	Fall 2015	Fall 2018
	Pre- or Corequisite(s)	HOSP 1603.	HOSP 1603. This course is required as a prerequisite for HOSP 2633 because HOSP 1603 introduces concepts, language and terms that students must understand before proceeding to HOSP 2633.
	Justification	By changing HOSP 1603 from a prerequisite to a co-requisite more incoming freshman and transfer students can take HOSP 2633 as a beginner course and move through the program in a timely fashion.	New concepts of hotel management are being included into this course.
	Additional Notes	To be effective FALL 2015	To be effective FALL 2018
	Typically Offered		Fall and Spring
	Syllabus		HOSP 2633.docx
	Reviewer Comments		mrevans - Fri, 29 Sep 2017 18:10:25 GMT - Rollback: All syllabi must have Student Learning Outcomes included.
HOSP 2653	allcodes		HOSP 2633
	Title/Description Change Type	Minor (stylistic/editorial) Change	Major Content Change
	Short Course Title	HOSP OPER FIN ANALYSIS	INTRO TO HOSP FINANCE
	Catalog Title	Hospitality Operations and Financial Analysis	Introduction to Hospitality Finance
	Catalog Description	This course is an in-depth, comprehensive study of hospitality operations, with emphasis on financial statements and other accounting reports that are usually used by management staffs for strategic decision making. It includes the application of computer software and human resource management skills.	Introduction to Hospitality Finance. Accounting principles, procedures and transactions used for the compilation of financial reports in hospitality industries.
	Course Code	HOSP 4633	HOSP 2653
	Proposed Effective Date	Spring 2017	Fall 2018
	Course Number	4633	2653
	Academic Level	Dual Level	Undergraduate
	Prerequisite(s)	AGEC 2142 and AGECE 2141L or ACCT 2013.	HOSP 1603.
	Pre- or Corequisite(s)	AGME 2903 or ISYS 1123 and HOSP 3633.	
	Justification	Enforcing graduate requisites.	Changing course from a 4000 level to a 2000 level. Content being taught is an introduction to hospitality specific accounting and financial analysis procedures. Pre-Req Justification: Prerequisite HOSP 1603 (Intro to Hosp Mgmt): students need basic knowledge of the hospitality industry acquired during the Intro to Hosp course
	Typically Offered		Fall and Spring
	Syllabus		HOSP 2653 Syllabus.docx
	Additional Notes		To be effective FALL 2018.
	Reviewer Comments		mrevans - Mon, 02 Oct 2017 14:15:41 GMT - Rollback: All syllabi must have Student Learning Outcomes and all prereqs must have justifications.
	allcodes		HOSP 2653
HOSP 3623	Added		
HOSP 3653	Short Course Title	FOOD SYSTEMS MANAGEMENT	HOSP, DIETETIC MGMT, AND HR
	Catalog Title	Food Systems Management	Hospitality, Dietetic Management and Human Resources

	Catalog Description	Organization and management of institutional and hospital food service with focus on functions of management, health codes, and professional development. Lecture 3 hours per week.	Function and methods of management as related to the hospitality, nutrition and dietetic industries. Management principles, decision-making, organizations, interpersonal relationships, and production systems.
	Course Delivery Method	On campus ONLN	On campus
	Proposed Effective Date	Fall 2015	Fall 2018
	Pre- or Corequisite(s)	FDSC 2503.	
	Justification	Professor of record is eliminating Food Safety and Sanitation from the syllabus due to repetition and consumption of class time. This topic should not be included under food systems and human resources. This content is taught in FDSC 2503 and is relevant to HOSP 3653.	Course name and description are more reflective of the materials being taught. Prerequisite Justification: Prerequisite HOSP 1603 (Intro to Hosp Mgmt): students need basic knowledge of the hospitality industry acquired during the Intro to Hosp course Prerequisite of junior standing students need the maturity to work in teams and familiarity with course management
	Additional Notes	To be effective FALL 2015.	To be effective FALL 2018.
	Typically Offered		Fall
	Title/Description Change Type		Major Content Change
	Prerequisite(s)		HOSP 1603 and junior standing.
	Syllabus		HOSP 3653.doc
	Reviewer Comments		lkulcza - Tue, 19 Sep 2017 20:11:16 GMT - Rollback: Per request from Global Campus. kbible - Wed, 20 Sep 2017 22:26:12 GMT - Rollback: Rolling back per Betsy Garrison - remove online delivery. mrevans - Fri, 27 Oct 2017 14:29:59 GMT - Rollback: All syllabi must have "Student Learning Outcomes" All prerequisites must have a justification.
	allcodes		HOSP 3653
HOSP 3673	Added		
HOSP 4663	Title/Description Change Type	Minor (stylistic/editorial) Change	Major Content Change
	Short Course Title	ISSUES IN HOSP TOURISM	HOSP MGMT CAPSTONE
	Catalog Title	Issues Trends in Hospitality Tourism	Hospitality Management Capstone
	Catalog Description	A study of world trends, issues, and the current state of the industry as well as predictions for the future of lodging, cruise, restaurant, technology, travel and tourism industries with applications to forecasting change in the hospitality and tourism industries.	Integration of previous classroom, laboratory, and practical experiences through development of a comprehensive project. Additional focus on application of critical thinking, demonstration of leadership principles, interaction with industry professionals and development of an awareness of societal and ethical issues and their application to the hospitality industries.
	Proposed Effective Date	Fall 2015	Fall 2018
	Prerequisite(s)	HOSP 1603, HOSP 2603 and HOSP 2633.	HOSP 1603, HOSP 3653 and junior standing.

	Justification	This course has a applied component of working with industry that changes each semester. Allowing students to take this course more than once exposing them to critical thinking, skills, and networking.	Name change and description change are more reflective of the content being taught in the course. Pre-Req Justification: Prerequisite HOSP 3603/3601L (Culture and Cuisines of the World Lecture/Lab) students will be designing, preparing and implementing menus and food products therefore it is necessary that they have the skills mastering in both the lecture and lab of HOSP 3603/3601L Prerequisite HOSP 3653 (Hospitality and Dietetic Management Human Resources) students will be designing foodservice systems so they must be familiar with models, safety, sanitation, and maintenance, they will be serving in management roles and need the familiarity of such taught in this course, in addition to legal environments and ethics Prerequisite of junior standing students need the maturity to work in teams and with industry executives and familiarity with course management
	Additional Notes	To be effective FALL 2015	To be effective FALL 2018.
	Typically Offered		Spring
	Syllabus		HOSP 4663.docx
	Reviewer Comments		mrevans - Fri, 29 Sep 2017 20:39:20 GMT - Rollback: All Syllabi must have Student Learning Outcomes and prereqs bust have justifications.
INEG 3714	allcodes		HOSP 4663
	Title/Description Change Type	Minor (stylistic/editorial) Change	Major Content Change
	Short Course Title	METHODS AND STANDARDS	WORK METHODS AND ERGONOMICS
	Catalog Title	Methods and Standards	Work Methods and Ergonomics
	Catalog Description	Fundamental rules of motion economy; motion analysis by means of charts; diagrams; work place design; tool and equipment selection; operator selection; and job description and analysis. Fundamentals of time study; observed and synthetic times; use of standard data and time formula; leveling; rating; allowances; and work sampling. Laboratory required.	Ways of designing jobs, machines, operations and work environments so they are compatible with human capacities and limitations. Work methods topics include methods analysis, time studies, work sampling and learning curves. Cognitive and physical capabilities and limitations of humans are addressed through the study of human information processing, motor control theory, anthropometry, biomechanics, work physiology and manual material handling. Design of controls and displays, hand tools and workstations, along with work related musculoskeletal disorders. Laboratory required.
	Course Code	INEG 3713	INEG 3714
	Proposed Effective Date	Fall 2015	Fall 2018
	Course Number	3713	3714
	Prerequisite(s)	INEG 2313.	
	Credit Hours	3	4
	Justification	Time studies are discussed and I do a time study lab where students are encouraged to download apps to their smartphones to allow them to more easily complete the time study, but there is not a common piece of software or technology that is used to develop these. Additionally, the course description mentions nothing about work sampling which a fairly major component of the course.	The content of INEG 3713 is being merged with a previous course (INEG 3723 Ergonomics). The reasons for this merger are to reduce the overlap between the two courses, to more closely align the department's undergraduate requirements with the department's faculty expertise, and to shorten a long chain of pre-requisites in the the department's eight-semester plan.
	Typically Offered		Fall and Spring
	Pre- or Corequisite(s)		INEG 2333
	Syllabus		2017 10 19 INEG 3714 Syllabus of Record.pdf

	Reviewer Comments		Ikulcza - Thu, 02 Nov 2017 22:16:44 GMT - Rollback: Per request from the dean's office.
	allcodes		INEG 3714
INEG 3723	Inactivated/Deleted		
INEG 6443	Added		
MEEG 4182	Course Code	MEEG 4131	MEEG 4182
	Catalog Description	Students will select a capstone design project, and each student group will prepare a formal written proposal on their project for presentation to a panel of judges. This group project will be carried to completion in MEEG 4133.	Students will select a capstone design project, and each student group will prepare a formal written proposal on their project for presentation to a panel of judges. This group project will be carried to completion in MEEG 4192.
	Course Number	4131	4182
	Component Type	Lecture	Independent Study
	Credit Hours	1	2
	Status Modifiers	ELIM	
	Proposed Effective Date		Fall 2018
	Typically Offered		Fall and Spring
	Off Campus Delivery		Distance Education
	Justification		Why: This change is designed to emphasize the importance of the design work conducted by the students during MEEG 4182 Creative Project I, and encourage them to spend more time and effort. How: The number of credit hours of this course is reduced from 3 to 2. The total hours of CPI and CPII combined remain the same at 4.
	Syllabus		MEEG ABET Syllabus 4182.pdf
	Reviewer Comments		rossetti - Fri, 05 May 2017 12:11:28 GMT - Rollback: to make corrections by Dr. Tung ac087 - Fri, 01 Sep 2017 21:50:03 GMT - Change effective date to Spring 2018, courses changing in credit hours must be effective with the new catalog cycle. rossetti - Tue, 12 Sep 2017 18:39:03 GMT - Rollback: Please include syllabus. Justification should have a) what is being changed/proposed and b) why is the change necessary. rossetti - Wed, 13 Sep 2017 21:32:56 GMT - Rollback: Sending it back to be fixed dnutter - Thu, 14 Sep 2017 16:39:20 GMT - Rollback: for further changes per S. Tung. ac087 - Fri, 15 Sep 2017 19:22:30 GMT - Rollback: DEPARTMENT TO MAKE EDITS
	allcodes		MEEG 4182
MEEG 4192	Course Code	MEEG 4133	MEEG 4192
	Course Number	4133	4192
	Prerequisite(s)	MEEG 4131.	MEEG 4182
	Component Type	Lecture	Independent Study
	Credit Hours	3	2
	Proposed Effective Date		Fall 2018
	Typically Offered		Fall and Spring
	Off Campus Delivery		Distance Education

	Justification		Why: This change is designed to emphasize the importance of the design work conducted by the students during MEEG 4182 Creative Project I, and encourage them to spend more time and effort. How: The number of credit hours of this course is reduced from 3 to 2. The total hours of CPI and CPII combined remain the same at 4.
	Syllabus		MEEG ABET Syllabus 4192.pdf
	Reviewer Comments		<p>kjvestal - Wed, 05 Apr 2017 16:16:52 GMT - Rollback: Because MEEG 4123 is active in course inventory and we don't duplicate the first 3 digits of a course number, a different number will need to be selected. Thank you!</p> <p>kjvestal - Thu, 13 Apr 2017 17:04:58 GMT - Rollback: Rolling back for course number edit.</p> <p>ac087 - Fri, 01 Sep 2017 21:56:28 GMT - Changed effective date to Fall 2018, change in credit hours in undergraduate proposals must be effective with the new catalog cycle.</p> <p>rossetti - Tue, 12 Sep 2017 18:39:10 GMT - Rollback: Please include syllabus. Justification should have a) what is being changed/proposed and b) why is the change necessary.</p> <p>rossetti - Wed, 13 Sep 2017 21:33:04 GMT - Rollback: Sending it back to be fixed</p> <p>dnutter - Thu, 14 Sep 2017 16:39:30 GMT - Rollback: for further changes per S. Tung.</p> <p>ac087 - Fri, 15 Sep 2017 19:22:41 GMT - Rollback: DEPARTMENT TO MAKE EDITS</p>
	allcodes		MEEG 4192
NURS 4023		Added	
NURS 4063		Added	
NUTR 2113	Catalog Description	Physical and chemical characteristics of foods and factors that affect these characteristics during storage and preparation. Lecture 2 hours.	Physical and chemical characteristics of foods, organized by food science and nutrition, protein foods, phytochemicals, complex and refined carbohydrates, and fats. Emphasis on food preparation and storage methods and effect on foods. Investigation and practice of food preparation basics, cooking and baking techniques, knife skills, food safety, and sensory evaluation of food.
	Course Code	NUTR 2112	NUTR 2113
	Proposed Effective Date	Fall 2014	Fall 2018
	Course Number	2112	2113
	Prerequisite(s)	NUTR 1213 and CHEM 1073 (or CHEM 1103 or CHEM 1213). FHNH or HNHI majors or minors or GHES or FCSE majors only.	NUTR 1213, HOSP 2601 and (CHEM 1073, or CHEM 1103, or CHEM 1213), and one of the following programs, minors or concentrations: (HNADBS, FNAHBS, HESCBS, GFNU-M, or CATEBS-FCSE).
	Credit Hours	2	3

	Justification	Adding HNHI majors to pre-reqs.	Due to recent recommendations by the Accreditation Council for Education in Nutrition and Dietetics related to increasing both knowledge and competency in the area of food and culinary studies necessitates a change to provide more information in the areas of food preparation, culinary skills and sustainability. Pre-Req Justification: HOSP 2611: Students must apply basic principles practices of food safety and sanitation in food handling, preparation storage. CHEM 1073 (or CHEM 1103 or CHEM 1203): Students must be able to identify the basic chemistry principles underlying the properties and reactions of various food components. NUTR 1213: Students must possess a basic knowledge of the science of nutrition as it relates to the human body and health. HNAD, FNAH, GHES or FCSE majors or HNAD minors only: In order to match available resources to student needs, enrollment is limited to the listed majors/minor only.
	Additional Notes	EFFECTIVE FALL 2014.	To be effective FALL 2018.
	Typically Offered		Fall and Spring
	Title/Description Change Type		Major Content Change
	Syllabus		NUTR 2113 Principles of Foods Draft F18.docx
	Reviewer Comments		tmartin - Thu, 09 Mar 2017 21:37:20 GMT - Rollback: Please provide data showing how the grade of B or higher will ensure student success in this course. megarris - Thu, 16 Mar 2017 14:42:04 GMT - Rollback: Please provide data. mrevans - Fri, 29 Sep 2017 20:24:11 GMT - Rollback: All syllabi must have Student Learning Outcomes and prereqs must have justifications
	allcodes		NUTR 2113
NUTR 3003			Added
NUTR 3103			Added
NUTR 4001			Added
NUTR 4103	Title/Description Change Type	Minor (stylistic/editorial) Change	Major Content Change
	Short Course Title	EXPERIMENTAL FOODS	RESEARCH METHODS IN NUTRITION
	Catalog Title	Experimental Foods	Research Methods in Nutrition
	Catalog Description	Application of experimental methods for investigations in cookery. Group and individual problems. Lecture 2 hours, laboratory 3 hours per week.	This course will cover applications of experimental methods for investigations in nutrition research and cookery.
	Proposed Effective Date	Spring 2017	Fall 2018
	Academic Level	Dual Level	Undergraduate
	Prerequisite(s)	NUTR 2112 and NUTR 2111L and (CHEM 1123 and CHEM 1121L or CHEM 1073 and CHEM 1071L).	NUTR 2113, NUTR 2111L and Human Nutrition and Dietetics or Food, Nutrition and Health majors with senior standing only.
	Corequisite(s)	Lab component.	
	Pre- or Corequisite(s)	AGST 4023 or STAT 2303 or EDFD 2403 or PSYC 2013 and FHNH or HNHI majors with senior standing only.	STAT 2303.

	Component Type	Lecture/Laboratory	Lecture
	Justification	Enforcing graduate requisites.	<p>Due to recent recommendations by the Accreditation Council for Education in Nutrition and Dietetics related to increasing both knowledge and competency in the area of nutrition research and methodology, the existing course should be re-configured to allow a more focused time in a laboratory setting in addition to the lecture and the name of the course adjusted to reflect current content and focus.</p> <p>Pre-Req Justification: NUTR 2113/2111L: Students must apply basic food preparation and laboratory techniques to the development implementation of the NUTR 4103 research project STAT 2303: Student must be apply basic statistical principles for the completion of the research project. HNAD or FNAH majors with senior standing only: In order to match available resources to student needs, enrollment is limited to the listed majors with senior standing only.</p>
	Typically Offered		Spring
	Syllabus		NUTR 4103 Syllabus DRAFT.docx
	Additional Notes		To be effective FALL 2018.
	Reviewer Comments		mrevans - Fri, 29 Sep 2017 19:03:34 GMT - Rollback: Syllabi must have Student Learning Outcomes and prereqs must have a justification statement.
	allcodes		NUTR 4103
NUTR 4303			Added
NUTR 4403			Added
NUTR 3101L			Added
NUTR 4101L			Added
PHED 6723			Added
SEED 4022			Added
SEED 4063			Added
SEED 4103			Added
SEED 4113			Added
SEED 4203			Added
SEED 4213			Added
SEED 4443			Added
SEED 4523			Added
SEED 328V			Added

SPED
4173

Added