

UNIVERSITY COURSE AND PROGRAMS COMMITTEE AGENDA

November 18, 2005

2:30 PM

Upchurch Conference Room

1. Approval of minutes for October 28, 2005 (Enclosed)
2. Consent Agenda (Course change proposals can be reviewed at <https://www2.uark.edu/web-apps/regr/ccf/Main> or by going to the website of the Registrar and clicking on "Faculty/Staff" then "Curriculum Change Form," and then "View Changes Pending Before the University Course and Programs Committee.")
3. Proposals for new courses are enclosed.
 - a. Undergraduate Courses ([Table A](#))
 - b. Graduate Courses ([Table B](#))
 - c. Dual Credit Courses ([Table C](#))
 - d. Law School Courses ([Table D](#))
4. Old Business: None
5. New Business:
 - a. Proposed program changes for Dale Bumpers College of Agricultural, Food and Life Sciences ([Table 1, Attachments 1A-1F](#))
 - b. Proposed program changes for the Walton College of Business ([Table 2, Attachment 2A](#))
 - c. Proposed program changes for the College of Education and Health Professions ([Table 3, Attachments 3A-3D](#))
6. Other

TABLE A**UCPC****Undergraduate Courses**

November 18, 2005

COLL	DEPARTMENT NAME	DEPT	CRSE ALPHA	CRSE NUM	CRSE TITLE	CREDIT LEVEL	ACTION	CREDIT HOURS	EFFECTIVE DATE
AFLS	Agricultural and Extension Education	AEED	AGED	4143	Electronic Communications in Agriculture	U to D	CD, CEUDC	3	Fall 2006
AFLS	Agricultural and Extension Education	AEED	AGED	4243	Publication Production in Agriculture	U to D	CD, CEUDC	3	Fall 2006
AFLS	Animal Science	ANSC	ANSC	2482 to 4482	Introduction to Companion Animal Management to Companion Animal Management	U to D	CT, CD, CHN, CEUDC	2	Fall 2006
AFLS	Human Environmental Sciences	HESC	HESC	3204 to 3203	Nutrition for Health Professionals and Educators	U	CD, CHN, CCH	4 to 3	Spring 2007
AFLS	Human Environmental Sciences	HESC	HESC	3613	Resort Management	U	ANC	3	Spring 2007
AFLS	Human Environmental Sciences	HESC	HESC	4223	Nutrition During Life Cycle	D to U	CD, CEGUC	3	Fall 2006
AFLS	Human Environmental Sciences	HESC	HESC	4273	Medical Nutrition Therapy II	D to U	CD, CEGUC	3	Fall 2006
AFLS	Human Environmental Sciences	HESC	HESC	4843 to 3841	Interior Design Internship Preparation to Portfolio Workshop	U	CD,CT, CHN, CCH	3 to 1	Fall 2006
ENGR	Computer Science and Computer Engineering	CSCE	CENG	1113H	Honors Introduction to Computers	U	ELC	3	Fall 2006
ENGR	Computer Science and Computer Engineering	CSCE	CENG	1121L	Introduction to Programming Laboratory	U	ELC	1	Fall 2006
ENGR	Computer Science and Computer Engineering	CSCE	CENG	1123	Introduction to Programming	U	ELC	3	Fall 2006
ENGR	Computer Science and Computer Engineering	CSCE	CSCE	1003	Survey of Computer Concepts	U	ELC	3	Fall 2006
ENGR	Computer Science and Computer Engineering	CSCE	CSCE	1021L	Programming Laboratory for Non- CSCE Majors	U	ELC	1	Fall 2006

ENGR	Computer Science and Computer Engineering	CSCE	CSCE	1023	Programming for Non-CSCE Majors	U	ELC	3	Fall 2006
ENGR	Electrical Engineering	ELEG	ELEG	4062L	Electrical Engineering Design Laboratory	U	ELC	2	Fall 2006
ENGR	Mechanical Engineering	MEEG	MEEG	4033 to 4131	Creative Project Design I	U	CHN, CCH	3 to 1	Fall 2006
ENGR	Mechanical Engineering	MEEG	MEEG	4132	Professional Engineering Practices	U	ANC	2	Fall 2006

ACTION

ANC= ADD NEW COURSE

ELC= ELIMINATE COURSE

CT= CHANGE TITLE

CD= CHANGE DESCRIPTION

CHN= CHANGE COURSE NUMBER FROM ___ TO ___

CCH= CHANGE CREDIT HOURS FROM ___ TO ___

CL= CROSS LISTED

CEUDC= CHANGE EXISTING UNDERGRADUATE COURSE TO DUAL CREDIT

CEUGC= CHANGE EXISTING UNDERGRADUATE COURSE TO GRADUATE CREDIT

CEGUC= CHANGE EXISTING DUAL/GRADUATE COURSE TO UNDERGRADUATE CREDIT

OTH= OTHER

RA= REACTIVATE COURSE

IN= INACTIVATE COURSE

TABLE B**UCPC****Graduate Courses**

November 18, 2005

COLL	DEPARTMENT NAME	DEPT	CRSE ALPHA	CRSE NUM	CRSE TITLE	CREDIT LEVEL	ACTION	CREDIT HOURS	EFFECTIVE DATE
AFLS	Human Environmental Sciences	HESC	HESC	5223	Nutrition During the Life Cycle	G	ANC	3	Fall 2006
AFLS	Human Environmental Sciences	HESC	HESC	5264	Medical Nutrition Therapy I	G	ANC	3	Fall 2006
AFLS	Human Environmental Sciences	HESC	HESC	5273	Medical Nutrition Therapy II	G	ANC	3	Fall 2006
ARSC	Communication	COMM	COMM	5993	Readings in Cultural Studies	G	ANC	3	Fall 2006
ARSC	Sociology and Criminal Justice	SOCI	SOCI	503V	Special Topics	G	ANC	variable	Fall 2006
EDUC	Rehabilitation, Human Resources and Communication Disorders	RHRC	CDIS	5273	Language, Learning and Literacy	G	ANC	3	Summer 2006
ENGR	Computer Science and Computer Engineering	CSCE	CSCE	5213	Introduction of Bioinformatics	G	ANC	3	Fall 2006
ENGR	Industrial Engineering	INEG	OMGT	5013	Operational Systems Design to Logistics and Supply Chain Management	G	CT, CD	3	Fall 2006
ENGR	Industrial Engineering	INEG	OMGT	5213	Public Financial Administration to Financial Administration	G	CT, CD	3	Fall 2006

ACTION

ANC= ADD NEW COURSE

ELC= ELIMINATE COURSE

CT= CHANGE TITLE

CD= CHANGE DESCRIPTION

CHN= CHANGE COURSE NUMBER FROM ___TO___

CCH= CHANGE CREDIT HOURS FROM ___TO___

CL= CROSS LISTED

CEUDC= CHANGE EXISTING UNDERGRADUATE COURSE TO DUAL CREDIT

CEUGC= CHANGE EXISTING UNDERGRADUATE COURSE TO GRADUATE CREDIT

CEGUC= CHANGE EXISTING DUAL/GRADUATE COURSE TO UNDERGRADUATE CREDIT

OTH= OTHER

RA= REACTIVATE COURSE

IN= INACTIVATE COURSE

TABLE C**UCPC****Dual Courses**

November 18, 2005

COLL	DEPARTMENT NAME	DEPT	CRSE ALPHA	CRSE NUM	CRSE TITLE	CREDIT LEVEL	ACTION	CREDIT HOURS	EFFECTIVE DATE
AFLS	Agricultural and Extension Education	AEED	AGED	4143	Electronic Communications in Agriculture	U to D	CD, CEUDC	3	Fall 2006
AFLS	Agricultural and Extension	AEED	AGED	4243	Publication Production in Agriculture	U to D	CD, CEUDC	3	Fall 2006
AFLS	Animal Science	ANSC	ANSC	2482 to 4482	Introduction to Companion Animal Management to Companion Animal Management	U to D	CT, CD, CHN, CEUDC	2	Fall 2006
AFLS	Entomology	ENTO	ENTO	410V	Special Topics	D	ANC	variable	Spring 2006
AFLS	Human Environmental Sciences	HESC	HESC	4223	Nutrition During Life Cycle	D to U	CD, CEGUC	3	Spring 2006
AFLS	Human Environmental Sciences	HESC	HESC	4273	Medical Nutrition Therapy II	D to U	CD, CEGUC	3	Spring 2007

ACTION

ANC= ADD NEW COURSE

ELC= ELIMINATE COURSE

CT= CHANGE TITLE

CD= CHANGE DESCRIPTION

CHN= CHANGE COURSE NUMBER FROM ___TO___

CCH= CHANGE CREDIT HOURS FROM ___TO___

CL= CROSS LISTED

CEUDC= CHANGE EXISTING UNDERGRADUATE COURSE TO DUAL CREDIT

CEUGC= CHANGE EXISTING UNDERGRADUATE COURSE TO GRADUATE CREDIT

CEGUC= CHANGE EXISTING DUAL/GRADUATE COURSE TO UNDERGRADUATE CREDIT

OTH= OTHER

RA= REACTIVATE COURSE

IN= INACTIVATE COURSE

TABLE D**UCPC****Law Courses**

November 18, 2005

COLL	DEPARTMENT NAME	DEPT	CRSE ALPHA	CRSE NUM	CRSE TITLE	CREDIT LEVEL	ACTION	CREDIT HOURS	EFFECTIVE DATE
LAWW	School of Law	LAWD	LAWW	618V	Review Grade to Journal of Food Law & Policy Credit	L	CT, OTH	variable	Fall 2006
LAWW	School of Law	LAWD	LAWW	6633	Bail to Jail	L	ANC	3	Fall 2006

ACTION

ANC= ADD NEW COURSE

ELC= ELIMINATE COURSE

CT= CHANGE TITLE

CD= CHANGE DESCRIPTION

CHN= CHANGE COURSE NUMBER FROM ___TO___

CCH= CHANGE CREDIT HOURS FROM ___TO___

CL= CROSS LISTED

CEUDC= CHANGE EXISTING UNDERGRADUATE COURSE TO DUAL CREDIT

CEUGC= CHANGE EXISTING UNDERGRADUATE COURSE TO GRADUATE CREDIT

CEGUC= CHANGE EXISTING DUAL/GRADUATE COURSE TO UNDERGRADUATE CREDIT

OTH= OTHER

RA= REACTIVATE COURSE

IN= INACTIVATE COURSE

University Course and Programs Committee
18-Nov-05

TABLE ONE

Bumpers College of Agricultural, Food and Life Sciences

Department of Poultry Science

POSCBS - Attachment 1A

Change course requirements in Math and Statistics, Physical and Biological Sciences, Social Sciences, and Departmental requirements as specified in the attachment.

POSC-M -Poultry Science Minor - Attachment 1B

Change course requirements for the minor in Poultry Science as specified in the attachment

Department of Horticulture

HORTBS - Attachment 1C

Combine two majors and five concentrations into a single degree plan as specified in the attachment.

School of Human Environmental Sciences

IDESBD - Interior Design - Attachment 1D

Change course requirements for the major courses in Interior Design as specified in the attachment.

FHNHBS - Food, Human Nutrition & Hospitality - Attachment 1E

Add CHEM 1074/1071L as an option for CHEM 1103/CHEM1101L and CHEM 1123/1121L. Change other course requirements as specified in the attachment.

FHNHBS - Food, Human Nutrition & Hospitality - Attachment 1F

The HRMN program is being expanded from Hotel/Lodging and Restaurant Management to Hotel/Lodging, Restaurant Management and Tourism Management courses as specified in the attachment.

TABLE TWO

Walton College of Business

Honors Program - Attachment 2A

The requirements for completion of the honors program are being increased as specified in the attachment.

TABLE THREE

College of Education and Health Professions

Department of Health Science, Kinesiology, Recreation and Dance

KINSBS - K-12 Teaching Concentration - Attachments 3A - 3D

Change teacher education component for PHED(KINSBS K-12) allowing undergraduate students to be eligible for teacher licensure at the completion of the four-year degree as specified in the attachments.

ATTACHMENT 1A

ADD, CHANGE OR DELETE PROGRAM OR UNIT

Complete this form consistent with the instructions in Academic Policy 1622.20. Use the form to add, change, or delete a program or unit. Proposed additions and changes must be consistent with Academic Policies 1100.40 and 1621.10 and any other policies which apply.

SECTION I: Approvals

Department / Program Chair	Date Submitted	Faculty Senate Chair	Date
College Dean	Date	Provost	Date
Undergraduate Program Committee Chair	Date	Board of Trustees Approval Date	
Graduate Council Chair	Date	Arkansas Higher Education Coordinating Board Approval Date	

SECTION II: Profile Data - Required Information and Name Change Information

Academic Unit: Major/Field of Study Minor Other Unit _____

Level: Undergraduate Graduate Law Effective Catalog Year 2006

Current Name Poultry Science

College, School, Division AFLS Department Code POSC

Current Code (6 digit Alpha) POSCBS Proposed Code (6 digit Alpha) _____
Prior approval from the Office of the Registrar is required.

Interdisciplinary Program CIP Code 01.0907
Prior assignment from Office of Institutional Research is required.

Proposed Name _____
When a program name is changed, enrollment of current students reflects the new name.

SECTION III: Add a New Program/Unit

For new program proposals, complete Sections II and VII and use as a cover sheet for a full program proposal as described in 'Criteria and Procedures for Preparing Proposals for New Programs in Arkansas.' ADHE <<http://www.adhe.arknet.edu.aadept.html>>.

SECTION IV: Eliminate an Existing Program/Unit

Code/Name _____ Effective Catalog Year _____

No new students admitted to program after Term: ____ Year: _____

Allow students in program to complete under this program until Term: ____ Year: _____

SECTION V: Proposed Changes to an Existing Program

Insert here a statement of the exact changes to be made: Proposed changes include specific course requirement changes in the Math and Statistics, Physical and Biological Sciences, Social Sciences, and Departmental requirements. Within the major more flexibility is available so that students can more specifically prepare for their future careers. Specific courses have been added as discipline-related electives.

Check all the boxes that apply and complete the required sections of the form:

- Change of Name and Code (Complete only sections I, II, V and VII.)
- Change Course Requirements: (Complete all sections of the form except "Proposed Name" in II, section III, and section

- IV.)
 Change Delivery Site/Method (Complete all sections of the form except "Proposed Name" in II, section III, and section IV.)
 Change Total Hours (Complete all sections of the form except "Proposed Name" in II, section III, and section IV.)

SECTION VI: Justification

Justify this change and state its likely effect on any other degree program (including those outside the school or college). Identify any program or program components (other than courses) to be eliminated if this program is implemented. (Program and course change forms must also be submitted for such related changes.)

In the current POSC major, all students follow the same program, but there is an increasing divergence in the academic preparation needed to pursue various poultry-related careers. Specific courses needed to prepare students for veterinary or graduate school differ from those needed to prepare students to work in the areas of production or processing. The proposed curriculum is designed to provide flexibility that is suitable to students pursuing a variety of poultry-related careers.

The current POSC major also allows for 32 hours of general electives, which is beneficial from the standpoint of flexibility for the students, but also fails to provide a framework to guide students toward courses that can enhance their career preparation. The proposed curriculum requires that students take 12 hours of discipline-related electives selected from a defined menu of courses.

SECTION VII: Catalog Text and Format

Insert the current catalog text and the proposed catalog text. Be sure that the proposed text includes all the elements listed below in order. Do not include university requirements or college requirements. Do not substitute a sample schedule for an explicit statement of requirements. Use standard terms and vocabulary (see Academic Policy 1621.10).

Include the following elements, in order, in the catalog text for proposed undergraduate program(s) or program changes:

- State complete major/program name
- Briefly define or describe the major/program or discipline.
- Identify typical career goals or paths for graduates. (Optional)
- State admission requirements (if any) for entry or entry into upper/advanced level of major/program.
- Identify location in catalog of university, college/school, and department/program requirements which the student must meet in addition to hours in the major, but do not restate these requirements.
- State course requirements in the major and any allied areas, giving number of hours and specific courses; specify electives or elective areas and give numbers of hours and courses in elective pools or categories; identify any other course requirements.
- State any other requirements (required GPA, internship, exit exam, project, thesis, etc.).
- Identify name and requirements for each concentration (if any).
- Specify whether a minor or other program component is allowed or required and provide details.

For minors, state requirements in terms of hours, required courses, electives, etc.

For graduate program/units, include elements (as needed) parallel to those listed for undergraduate programs above.

For Law School program/units, prepare text consistent with current catalog style.

For centers, prepare text consistent with current catalog style.

Current catalog text:

POULTRY SCIENCE (POSC)

Walter G. Bottje

Head of the Department

0114 Poultry Center

479-575-4952

- **University Professors Chapman, Waldroup (P.W.)**
- **Professors Anthony, Bottje, Coon, Erf, Goodwin, Hargis, Jones, Kirby, Kuenzel, Li, Slavik, Wideman**
- **Research Professors Donoghue (A.), Huff (W.), Rath**
- **Adjunct Professors Bristor, Haggard, Keck, Plue, Porter, Rhoads, Rosen, Steelman, Waldroup (A.), Zelenka**
- **Associate Professors Clark, Emmert, Marcy, Watkins**
- **Adjunct Associate Professors Story, Meullenet**
- **Assistant Professors Bramwell, Donoghue (D.), Kwon, Owens**

- Research Assistant Professor Huff (G.)
- Adjunct Assistant Professors Blair, Breeding, Cook, Davis, Fussell, Smith
- Adjunct Research Assistant Professor Pumford

A major in poultry science is designed to provide the scientific and technical education to prepare students for positions of leadership and responsibility in the expanding fields of production, processing, marketing, and distribution of meat, eggs, and related poultry products. The curriculum also prepares students for career opportunities in specialized areas of nutrition, breeding, and genetics, physiology, management, food science, immunology, and disease.

Ample elective hours allow students to select a minor and thus personalize their degree. Elective hours can also be used to emphasize areas of business, production, processing, or science. Pre-veterinary medicine, pre-medical, or pre-pharmacy requirements may be fulfilled while meeting degree requirements.

Curricula are designed to permit the student to obtain the necessary foundation to pursue graduate study for the master's and doctoral degrees. Advanced degrees are offered but not limited to the areas of nutrition, genetics, physiology, product technology, and poultry health.

Requirements for a B.S.A. with a major in Poultry Science:
(See page 40 for University Core and page 63 for B.S.A. requirements)
35 hours of University Core Requirements to include:
BIOL 1543/1541L
CHEM 1103/1101L

University Advanced Composition Requirement:
ENGL 2003 (exemption possible)

College Requirements:
COMM 1313 and 3 hours Communication electives chosen from any of the following:
AGED 3142/3141L, COMM 2303, COMM 2323, COMM 3303, COMM 3703, COMM 4323, COMM 4343, ENGL 1213, ENGL 2013, ENGL 2023, ENGL 3053, or JOUR 1033

Departmental Requirements: 48 hours to include:
CHEM 1123/1121L, CHEM 2613/2611L
STAT 2303
BIOL 2013/2011L
and the following poultry science courses:
POSC 1002L Intro. to Poultry Careers Lab
POSC 2353 Broiler/Turkey Production
POSC 2363 Breeder/Layer Management
POSC 2554 Poultry Biology
POSC 3032 Animal Physiology I
POSC 3042 Animal Physiology II
POSC 3123 Principles of Genetics
POSC 3223 Poultry Diseases
POSC 4213 Integrated Poultry Mgmt.
POSC 4314 Egg and Meat Tech.
POSC 4343 Poultry Nutrition
POSC 4901 Undergraduate Seminar

Proposed catalog text:

POULTRY SCIENCE (POSC)
Walter G. Bottje
Head of the Department
0114 Poultry Center
479-575-4952

- University Professors Chapman, Waldroup (P.W.)
- Professors Anthony, Bottje, Coon, Erf, Goodwin, Hargis, Jones, Kirby, Kuenzel, Li, Slavik, Wideman
- Research Professors Donoghue (A.), Huff (W.), Rath

- Adjunct Professors Bristor, Haggard, Keck, Plue, Porter, Rhoads, Rosen, Steelman, Waldroup (A.), Zelenka
- Associate Professors Clark, Emmert, Marcy, Watkins
- Adjunct Associate Professors Story, Meullenet
- Assistant Professors Bramwell, Donoghue (D.), Kwon, Owens
- Research Assistant Professor Huff (G.)
- Adjunct Assistant Professors Blair, Breeding, Cook, Davis, Fussell, Smith
- Adjunct Research Assistant Professor Pumford

A major in poultry science is designed to provide the scientific and technical education to prepare students for positions of leadership and responsibility in the expanding fields of production, processing, marketing, and distribution of meat, eggs, and related poultry products. The curriculum also prepares students for career opportunities in specialized areas of nutrition, breeding, and genetics, physiology, management, food science, immunology, and disease.

Elective hours allow students to select a minor and thus personalize their degree. Pre-veterinary medicine, pre-medical, or pre-pharmacy requirements may be fulfilled while meeting degree requirements. Curricula are designed to permit the student to obtain the necessary foundation to pursue graduate study for the master's and doctoral degrees. Advanced degrees are offered but not limited to the areas of nutrition, genetics, physiology, product technology, and poultry health.

Requirements for a B.S.A. with a major in Poultry Science:
(See page 40 for University Core and page 63 for B.S.A. requirements)

35 hours of University Core Requirements to include:

MATH 1203 (or higher)

BIOL 1543/1541L

CHEM 1074/1071L or CHEM 1103/1101L and CHEM 1123/1221L

AGEC 1103

University Advanced Composition Requirement:

ENGL 2003 (exemption possible)

College Requirements:

COMM 1313 and

3 hours communication elective selected from:

AGED 3142/3141L, COMM 2303, COMM 2323, COMM 3303, COMM 3703, COMM 4323, COMM 4343, ENGL 1213, ENGL 2013, ENGL 2023, ENGL 3053, JOUR 1033, or FLAN (any course)

Departmental Requirements:

Departmental Core (49-53 hours)

CHEM 2613/2611L Organic Physiological Chemistry/Lab or CHEM 3603/3601L Organic Chemistry I/Lab and CHEM 3613/3611L Organic Chemistry II/Lab

AGEC 2403 Quantitative Tools for Agribusiness or STAT 2303 Principles of Statistics or AGST 4023 Principles of Experimentation

BIOL 2013/2011L General Microbiology/Lab

POSC 1023/1020L Introduction to the Poultry Industry and Careers/Lab

POSC 2353/2350L Poultry Production and Management/Lab

POSC 3223 Poultry Diseases

POSC 3554/3550L Avian Anatomy/Lab

POSC 4333 Poultry Breeding or POSC 3123 Principles of Genetics or BIOL 2323 General Genetics

POSC 4343 Poultry Nutrition

POSC 4901 Undergraduate Seminar

Select 6 hours of upper division POSC electives

Select 12 hours of discipline-related electives

Students must select at least 10 hours from the following:

PHYS 2013/2011L College Physics I/Lab

PHYS 2033/2031L College Physics II/Lab

POSC 3032 Physiology I

POSC 3042 Physiology II

(BIOL 2213/2211L Human Physiology/Lab may substitute for POSC 3032 and 3042)

AGEC 2303 Introduction to Agribusiness

POSC 4213 Integrated Poultry Management Systems

POSC 4314/4310L Egg and Meat Technology/Lab

Select 12-20 hours of general electives

Discipline-related electives include the following courses:

AFLS 1011H/1011, AFLS 102VH, AFLS 2003, AFLS 3211H, AFLS 400VH, AFLS 401VH, AGECE 3303, AGECE 3313, AGECE 3373, AGECE 3403, AGECE 3503, AGECE 4313, ENSC 3003, ENSC 3933, ENDY 4043, AGECE 3413, AGECE 4413, ANSC 3613, FDSC 2503, FDSC 3202, FDSC 4124, FDSC 4413, FDSC 4713, HESC 1213, HESC 2113/2111L, HESC 4103, HESC 4213, HESC 4243, ANSC 1032, ANSC 1041, ANSC 2003, ANSC 2304, ANSC 2482, ANSC 3143, ANSC 3003, ANSC 3013, AGME 2903

SECTION VIII: Action Recorded by Registrar's Office

PROGRAM INVENTORY/DARS

PGRM _____ SUBJ _____ CIP _____ CRTS _____

DGRE _____ PGCT _____ OFFC&CRTY VALID _____

REPORTING CODES

PROG. DEF. _____ REQ. DEF. _____
Initials _____ Date _____

Distribution

Notification to:

(1) College (2) Department (3) Admissions (4) Institutional Research (5) Continuing Education (6) Graduate School
(7) Treasurer (8) Undergraduate Program Committee Initials _____ Date _____

ATTACHMENT 1B

ADD, CHANGE OR DELETE PROGRAM OR UNIT

Complete this form consistent with the instructions in Academic Policy 1622.20. Use the form to add, change, or delete a program or unit. Proposed additions and changes must be consistent with Academic Policies 1100.40 and 1621.10 and any other policies which apply.

SECTION I: Approvals

Department / Program Chair	Date Submitted	Faculty Senate Chair	Date
College Dean	Date	Provost	Date
Undergraduate Program Committee Chair	Date	Board of Trustees Approval Date	
Graduate Council Chair	Date	Arkansas Higher Education Coordinating Board Approval Date	

SECTION II: Profile Data - Required Information and Name Change Information

Academic Unit: Major/Field of Study Minor Other Unit _____

Level: Undergraduate Graduate Law Effective Catalog Year 2006

Current Name Poultry Science

College, School, Division AFLS Department Code POSC

Current Code (6 digit Alpha) POSC-M Proposed Code (6 digit Alpha) _____
Prior approval from the Office of the Registrar is required.

Interdisciplinary Program CIP Code 01.0907
Prior assignment from Office of Institutional Research is required.

Proposed Name _____
When a program name is changed, enrollment of current students reflects the new name.

SECTION III: Add a New Program/Unit

For new program proposals, complete Sections II and VII and use as a cover sheet for a full program proposal as described in 'Criteria and Procedures for Preparing Proposals for New Programs in Arkansas.' ADHE <<http://www.adhe.arknet.edu.aadept.html>>.

SECTION IV: Eliminate an Existing Program/Unit

Code/Name _____ Effective Catalog Year _____

No new students admitted to program after Term: ____ Year: _____

Allow students in program to complete under this program until Term: ____ Year: _____

SECTION V: Proposed Changes to an Existing Program

Insert here a statement of the exact changes to be made: Proposed changes include the specific courses that are required and the number of total hours required (reduced from 19 to 15).

Check all the boxes that apply and complete the required sections of the form:

- Change of Name and Code (Complete only sections I, II, V and VII.)
- Change Course Requirements: (Complete all sections of the form except "Proposed Name" in II, section III, and section IV.)
- Change Delivery Site/Method (Complete all sections of the form except "Proposed Name" in II, section III, and section IV.)

IV.)

Change Total Hours (Complete all sections of the form except "Proposed Name" in II, section III, and section IV.)

SECTION VI: Justification

Justify this change and state its likely effect on any other degree program (including those outside the school or college). Identify any program or program components (other than courses) to be eliminated if this program is implemented. (Program and course change forms must also be submitted for such related changes.)

The current POSC minor requires 19 total hours and includes several required courses that have numerous science prerequisites, thereby increasing the actual number of hours needed to complete the minor. The current program is also somewhat inflexible in that of the 19 hours, 16 are tied to specific course requirements. It is recognized that a POSC minor may be of benefit to students in programs that require much fewer BIOL and CHEM courses, yet the current minor is of lesser value because of the number of hours required and the lack of flexibility in the specific courses required. This proposal is intended to increase flexibility and reduce the actual overall hours needed to obtain the minor, thus bringing the minor into greater accordance with other programs in AFLS. In the proposal a core group of courses (needed to obtain a broad understanding of the poultry industry) is retained, and the number of elective hours is increased.

SECTION VII: Catalog Text and Format

Insert the current catalog text and the proposed catalog text. Be sure that the proposed text includes all the elements listed below in order. Do not include university requirements or college requirements. Do not substitute a sample schedule for an explicit statement of requirements. Use standard terms and vocabulary (see Academic Policy 1621.10).

Include the following elements, in order, in the catalog text for proposed undergraduate program(s) or program changes:

- State complete major/program name
- Briefly define or describe the major/program or discipline.
- Identify typical career goals or paths for graduates. (Optional)
- State admission requirements (if any) for entry or entry into upper/advanced level of major/program.
- Identify location in catalog of university, college/school, and department/program requirements which the student must meet in addition to hours in the major, but do not restate these requirements.
- State course requirements in the major and any allied areas, giving number of hours and specific courses; specify electives or elective areas and give numbers of hours and courses in elective pools or categories; identify any other course requirements.
- State any other requirements (required GPA, internship, exit exam, project, thesis, etc.).
- Identify name and requirements for each concentration (if any).
- Specify whether a minor or other program component is allowed or required and provide details.

For minors, state requirements in terms of hours, required courses, electives, etc.

For graduate program/units, include elements (as needed) parallel to those listed for undergraduate programs above.

For Law School program/units, prepare text consistent with current catalog style.

For centers, prepare text consistent with current catalog style.

Current catalog text:

Requirements for a minor in Poultry Science (POSC-M):

19 semester hours in courses above the freshman level to include POSC 2353 or POSC 2363 and POSC 3223, POSC 4314, POSC 4213, POSC 4343, and 3 hours POSC elective. A student planning to minor in poultry science should consult a departmental advisor.

Proposed catalog text:

Requirements for a minor in Poultry Science (POSC-M):

15 semester hours to include POSC 1023, POSC 2353, POSC 4314, and 5 hours POSC elective. A student planning to minor in poultry science should consult a departmental advisor.

SECTION VIII: Action Recorded by Registrar's Office

PROGRAM INVENTORY/DARS

PGRM _____

SUBJ _____

CIP _____

CRTS _____

DGRE _____

PGCT _____

OFFC&CRTY VALID _____

REPORTING CODES

PROG. DEF. _____

REQ. DEF. _____

Initials _____

Date _____

Distribution

Notification to:

- (1) College
- (7) Treasurer

- (2) Department
- (3) Admissions
- (8) Undergraduate Program Committee

(4) Institutional Research

- (5) Continuing Education
- Initials _____ Date _____

(6) Graduate School

ATTACHMENT 1C

ADD, CHANGE OR DELETE PROGRAM OR UNIT

Complete this form consistent with the instructions in Academic Policy 1622.20. Use the form to add, change, or delete a program or unit. Proposed additions and changes must be consistent with Academic Policies 1100.40 and 1621.10 and any other policies which apply.

SECTION I: Approvals

Department / Program Chair	Date Submitted	Faculty Senate Chair	Date
College Dean	Date	Provost	Date
Undergraduate Program Committee Chair	Date	Board of Trustees Approval Date	
Graduate Council Chair	Date	Arkansas Higher Education Coordinating Board Approval Date	

SECTION II: Profile Data - Required Information and Name Change Information

Academic Unit: Major/Field of Study Minor Other Unit _____

Level: Undergraduate Graduate Law Effective Catalog Year 2006-2007

Current Name Horticulture and Turf and Landscape Horticulture

College, School, Division AFLS Department Code HORT

Current Code (6 digit Alpha) HORTBS Proposed Code (6 digit Alpha) HLTSBS
Prior approval from the Office of the Registrar is required.

Interdisciplinary Program CIP Code 01.0601
Prior assignment from Office of Institutional Research is required.

Proposed Name Horticulture, Landscape, and Turf Sciences (HLTS)
When a program name is changed, enrollment of current students reflects the new name.

SECTION III: Add a New Program/Unit

For new program proposals, complete Sections II and VII and use as a cover sheet for a full program proposal as described in 'Criteria and Procedures for Preparing Proposals for New Programs in Arkansas.' ADHE <<http://www.adhe.arknet.edu.aadept.html>>.

SECTION IV: Eliminate an Existing Program/Unit

Code/Name HORT BS & TLHT BS Effective Catalog Year 2006

No new students admitted to program after Term: Fall Year: 2006

Allow students in program to complete under this program until Term: Spring Year: 2011

SECTION V: Proposed Changes to an Existing Program

Insert here a statement of the exact changes to be made: The department proposes to combine two majors and five concentration areas (turf, landscape horticulture, horticulture science, horticulture management and production, and horticulture merchandising) into a single degree plan.

Check all the boxes that apply and complete the required sections of the form:

- Change of Name and Code (Complete only sections I, II, V and VII.)
- Change Course Requirements: (Complete all sections of the form except "Proposed Name" in II, section III, and section IV.)

Change Delivery Site/Method (Complete all sections of the form except "Proposed Name" in II, section III, and section IV.)

Change Total Hours (Complete all sections of the form except "Proposed Name" in II, section III, and section IV.)

SECTION VI: Justification

Justify this change and state its likely effect on any other degree program (including those outside the school or college). Identify any program or program components (other than courses) to be eliminated if this program is implemented. (Program and course change forms must also be submitted for such related changes.)

The faculty have determined that the proposed curriculum will improve efficiency and enhance educational opportunities for our students. The proposed changes will not affect any other degree programs.

SECTION VII: Catalog Text and Format

Insert the current catalog text and the proposed catalog text. Be sure that the proposed text includes all the elements listed below in order. Do not include university requirements or college requirements. Do not substitute a sample schedule for an explicit statement of requirements. Use standard terms and vocabulary (see Academic Policy 1621.10).

Include the following elements, in order, in the catalog text for proposed undergraduate program(s) or program changes:

- State complete major/program name
- Briefly define or describe the major/program or discipline.
- Identify typical career goals or paths for graduates. (Optional)
- State admission requirements (if any) for entry or entry into upper/advanced level of major/program.
- Identify location in catalog of university, college/school, and department/program requirements which the student must meet in addition to hours in the major, but do not restate these requirements.
- State course requirements in the major and any allied areas, giving number of hours and specific courses; specify electives or elective areas and give numbers of hours and courses in elective pools or categories; identify any other course requirements.
- State any other requirements (required GPA, internship, exit exam, project, thesis, etc.).
- Identify name and requirements for each concentration (if any).
- Specify whether a minor or other program component is allowed or required and provide details.

For minors, state requirements in terms of hours, required courses, electives, etc.

For graduate program/units, include elements (as needed) parallel to those listed for undergraduate programs above.

For Law School program/units, prepare text consistent with current catalog style.

For centers, prepare text consistent with current catalog style.

The Department of Horticulture offers two major degree plans: horticulture (HORT) and turf and landscape horticulture (TLHT).

Horticulture involves production, management, marketing, and use of ornamental crops (shrubs, trees, flowers, and turf) and edible crops (vegetables and fruits) for the economic, aesthetic, and nutritional well being of society. The horticulture major provides education in basic and applied sciences, arts and humanities, communication and leadership, business and economics, to provide an understanding of the underlying principles in plant growth and development, development and use of new technologies, and the actual operation of a horticultural enterprise. An internship in the industry is required to gain practical, hands-on experience. Job opportunities for horticulturists include horticulture crop production and management, horticulture merchandising and business, consulting, inspection, research, teaching, communications, allied industries serving horticultural producers, and developing private business. Advanced study may be required for some careers. Students pursuing the horticulture degree may choose to concentrate studies in one of three areas:

1. Horticulture Management and Production (HMAP)

2. Horticulture Science (HSCI)

3. Horticulture Merchandising (HMER).

The turf and landscape horticulture (TLHT) major blends broad training in turf and ornamental horticulture with a strong basis in science. This major also requires an internship in the industry to gain practical, hands-on experience. Students interested in careers related to golf course or sports turf management or to the diverse landscaping industries have two concentration options:

A) Turf Management (TMGM)

B) Landscape Horticulture (LHRT).

Turf management students will be exposed to the many aspects of the turfgrass industry and receive specific training in horticulture, environmental sciences, pest management, business, and communications. Landscape horticulture students will

receive instruction in selection, care, and use of plant materials as well as the skills of management for the residential, commercial, or public landscapes.

Job opportunities for turf management graduates include golf course superintendent, sports field manager, turfgrass service companies, seed or sod production, green industry journalism, research, teaching, or private consulting. Landscape horticulture graduates will be prepared for careers in the landscape management industry, landscape nurseries, landscape architectural firms, private and public gardens, and public agencies such as parks and recreation.

HORTICULTURE (HORT)

Requirements for a B.S.A. degree with a major in horticulture:

(See page 42 for University Core and page 64 for B.S.A. requirements)

35 hours of University Core requirements to include:

BIOL 1613/1611L

CHEM 1074/1071L (except HSCI concentration –

CHEM 1103/1101L) 3 hours from ECON 2143, ECON 2013, ECON 2023, or AGEC 1103, AGEC 2103

University Advanced Composition Requirement:

ENGL 2003 (exemption possible)

College Requirements:

COMM 1313 and 3 hours Communication Elective. See adviser for suggested list of courses. Electives: 9-20 hours

Departmental Requirements: 53-63 hrs

AFLS 1011

CSES 2203/2201L

BIOL 4304/4300L

Select 3 hours from:

AGED 3142/3141L, AGED 4003,

COMM 2323, COMM 2351, COMM 3303 or COMM 3703

Select 3-4 hours from: PHYS 1023/1021L, PHYS 2013/2011L, PHYS 2054 or PHYS 1044, BIOL 3323/3321L or ANSC 3123

(Note: students must take the accompanying lab to courses)

Select 3 hours of environmental science, earth science, or geology: See adviser for suggested list of courses.

Select 3 hours from:

AGEC or WCOB:

See adviser for suggested list of courses.

Select 3 hours from

CSES 2003, ENTO 3013, or PLPA 3004

14 hours of horticulture courses to include the following:

HORT 2003 Principles of Horticulture

HORT 4403 Plant Propagation

HORT 462V, HORT 463V, HORT 464V or

HORT 465V Internship (3 hrs) HORT 3901 Horticultural Career Development

Select 3 hours from: HORT 3103 Woody Landscape Plants, or HORT 3113 Herbaceous and Indoor Plant Materials

Additional Requirements for Concentration A: Horticulture Management and Production (HMAP)

CHEM 2613/2611L

Select 3 hours from Turf and Landscape:

HORT 2303, HORT 4603 or HORT 4033

Select 3 hours from Edible Crops:

HORT 3303, HORT 4103/4100L

Select 3-4 hours from Plant Materials/Floriculture/Nursery/

Greenhouse Crops:

HORT 3103, HORT 3113, HORT 4503, HORT 4703, or

HORT 4803

Select 3-4 hours from Pest Management: CSES 2003, ENTO 3013, or PLPA 3004

Additional Requirements for Concentration B: Horticulture Science (HSCI)

CHEM 1123/1121L, CHEM 2613/2611L

MATH 2043 or MATH 2554

Select 3 to 4 hours from:

BIOL 3323/3321L, ANSC 3123, PHYS 2013/2011L, PHYS 2054

(a genetics and physics class are required in the HSCI concentration).

9 hours of HORT classes 3000 level or above

Additional Requirements for Concentration C: Horticulture Merchandising (HMER)

Select 12 hours from horticulture management and production:

HORT 2303, HORT 3303, HORT 3403, HORT 4033,

HORT 4103, HORT 4503, HORT 4703, or HORT 4803

Select 3-4 hours from

ANSC 3123 or CSES 2003, ENTO 3013, PLPA 3004,

AGME 3153, AGME 3102/3101L, AGME 4973

Select 3-4 additional hours from the preceding areas or from

BIOL 4104, PHYS 2013/2011L, PHYS 2054/2050L, or

BIOL 3323/3321L

Select 6 hours of business courses from:

AGEC 2303, AGEC 3403, AGEC 3303, AGEC 3413,

MGMT 3563, FINN 3043, FINN 3623,

WCOB 1012, WCOB 1023, WCOB 2013,

MKTG 3533, MKTG 4033, MKTG 4553, MKTG 4933,

MKTG 4943, JOUR 3723, ISYS 3603,

TLOG 3613 or TLOG 3623

Select 12 hours from AGEC, ACCT, BLAW, ECON, FINN, ISYS, MGMT or MKTG. Students are encouraged to pursue an agricultural business or business minor.

TURF AND LANDSCAPE HORTICULTURE (TLHT)

Requirements for a B.S.A. degree with a major in Turf and Landscape Horticulture:

(See page 42 for University Core and page 64 for B.S.A. requirements)

35 hours of University Core requirements to include:

BIOL 1613/1611L

CHEM 1074/1071L

3 hours from:

AGEC 1103, AGEC 2103, ECON 2013, ECON 2023, ECON 2143

University Advanced Composition Requirement:

ENGL 2003 (exemption possible)

College Requirements:

COMM 1313 and 3 hours communication elective selected: See adviser for suggested list of courses. Electives: 20-25 hours

Departmental Requirements: 60-61 hrs

AFLS 1011

CHEM 2613/2611L

CSES 2203/2201L

BIOL 4304/4300L

Select 3-4 hours from:

PHYS 1023/1021L, PHYS 2013/2011L, PHYS 2054,

PHYS 1044, BIOL 3323/3321L or ANSC 3123

(Note: students must take accompanying lab to courses).

Select 3 hours from AGEC or WCOB:

See adviser for suggested list of courses.

10 hours of Horticulture HORT 2003 Principles of Horticulture HORT 3103 Woody Landscape Plants, or

HORT 3113 Herbaceous and Indoor Plants HORT 3901 Horticulture Career Development HORT 462V or HORT 464V Internship (3 hrs)

Additional Requirements for Concentration A: Turf Management (TMGM)

26 hours from Turf Management and Soils to include: HORT 2303 Intro. to Turfgrass Management HORT 3403/3400L Turfgrass Management HORT 4033/4030L Landscape Installation, or HORT 4043 Landscape Management HORT 4903/4900L Golf and Sports Turf CSES 4224/4220L Soil Fertility PLPA 3004/3000L Plant Pathology AGME 3102/3101L Turf Equipment AGME 4973/4970L Irrigation

Additional Requirements for Concentration B: Landscape Horticulture (LHRT)

HORT 2303 Intro. to Turfgrass Management

HORT 4033 Landscape Installation

HORT 4043 Landscape Management

HORT 4603 Practical Landscape Planning

Select 3 hours from:

HORT 3103/3100L Woody Plants,

HORT 3133/3130L Advanced Woody Plants, or

HORT 3113/3110L Herbaceous Plants

Select 6 hours from:

AGME 3153 Surveying,

AGME 3102/3101L Turf and Landscape Equipment, or

AGME 4973/4970L Irrigation

Select 6 hours of Pest Management:

CSES 2003/2000L

ENTO 3013/3010L or PLPA 3004/3000L

Requirements for a minor in horticultural production (HORT):

18 hours to include the following:

HORT 2003/2000L, HORT 4403.

Select 9-11 hours from:

HORT 2303, HORT 4803, HORT 3303, HORT 4103,

HORT 4503, HORT 4703, or HORT 400V.

Select 3 hours from:

HORT 3103, HORT 3113, or HORT 3133.

Requirements for a minor in landscape design and urban horticulture (LHRT):

18 hours to include HORT 2003, and HORT 4043, HORT 4603 or LARC Studio Course, HORT 3103 or HORT 3113.

Select 6 additional hours from:

HORT 2303, HORT 3103, HORT 3113, HORT 3403,

HORT 4033, HORT 400V (MAXIMUM 3 HRS), HORT 4703,

HORT 4503, HORT 4803, HORT 4403 or LARC 3734

Requirements for a minor in turf management (TURF):

19 hours to include the following:

CSES 2203/2201L.

Select 6 hours from:

HORT 2303, HORT 3403, or HORT 4903;

6 hours from:

ENTO 400V, HORT 3103, HORT 4033, HORT 4043, or HORT 400V.

Select 3 hours from:

AGME 4973/4970L, AGME 3102/3101L

Proposed Catalogue Text

The Department of Horticulture offer a single degree plan: Horticulture, Landscape, and Turf Sciences (HORT). Horticulture involves production, management, marketing, and use of ornamental crops (shrubs, trees, flowers, and turf) and edible crops (vegetables and fruits) for the economic, aesthetic, and nutritional well-being of society. The horticulture, landscape and turf sciences major provides education in basic and applied sciences, arts and humanities, communication and leadership, business and economics, to provide an understanding of the underlying principles in plant growth and development, development and use of new technologies, and the actual operation of a horticultural enterprise. An internship in the industry is required to gain practical, hands-on experience.

The flexible curriculum allows students to personalize their degree plan. Students interested in turfgrass sciences or landscape sciences can select courses in these areas that will also satisfy degree requirements. Students interested in turfgrass sciences will be exposed to many aspects of the turfgrass industry and receive specific training in this area. Students interested in landscape sciences will receive instruction in the selection care and use of plant materials as well as the skills of management for the residential, commercial, or public landscapes.

Job opportunities for students interested in horticulture sciences include horticulture crop production and management, horticulture merchandising and business, consulting, inspection, research, teaching, communications, allied industries serving horticultural producers, and developing private business. Advanced study may be required for some careers. For students interested in turfgrass sciences job opportunities include golf course superintendent, sports field manager, turfgrass service companies, seed or sod production, green industry journalism, research, teaching, or private consulting. Job opportunities for students interested in landscape sciences include careers in the landscape management industry, landscape nurseries, landscape architecture firms, private and public gardens, and public agencies such as parks and recreation, research, teaching or private consulting.

Requirements for a B.S.A degree with a major in Horticulture, Landscape, and Turf Sciences (see page 42 for University Core and page 64 for B.S.A. requirements).

35 hours of University Core Requirement to include:

BIOL 1613/1611L

CHEM 1074/1071L

3 hours from ECON 2013, 2023, 2143 or AGECE 1103, AGECE 2103

University Advanced Composition Requirement:

ENGL 2003 (exemption possible)

College Requirements:

COMM 1313 and

3 hours Communications Elective, see advisor for suggested list of courses

Electives 16-20 hours

Department Requirements: 59-60 hrs

AFLS 1011 Freshman Orientation

BIOL 1543/1541L Principles of Biology

CHEM 2613/2611L Organic Physiological Chemistry

CSES 2203/2201L Soil Science

HORT 2003 Principles of Horticulture

HORT 3901 Horticultural Career Development

HORT 4403 Plant Propagation

HORT 462(v) Horticulture Internship

Select 6-7 hours from the following:

CSES 2003 Introduction to Weed Science

ENTO 3013 Introduction to Entomology

PLPA 3004 Principles of Plant Pathology

Select 18 hours from the following:

HORT 2303 Introduction to Turfgrass Management

HORT 3103 Woody Landscape Plants

HORT 3113 Herbaceous and Indoor Plants

HORT 3133 Advanced Woody Landscape Plants

HORT 3303 Vegetable Crops

HORT 3403 Turfgrass Management

HORT 4033 Professional Landscape Installation and Construction
HORT 4043 Professional Landscape Management
HORT 4103 Fruit Production Science
HORT 4503 Nursery Management
HORT 4603 Practical Landscape Planning
HORT 4703 Greenhouse Management and Controlled Environment Horticulture
HORT 4803 Floriculture
HORT 4903 Golf and Sports Turf Management
HORT 4913 Rootzone Management for Golf and Sports Turf
HORT 4921 Golf Course Operations
HORT 400(v) Special Problems
HORT 401(v) Special Topics

Select 12 hours from the following:
(must take accompanying labs)

AGME 3102/3101L Small Power Units Turf Equipment Laboratory
AGME 3153 Surveying in Agriculture and Forestry
AGME 4973 Irrigation
LARC 2113 Design Communications
LARC 3914 Planting Design I
WCOB (any classes, to 9 hours)
ANSC 3123 Principles of Genetics
PHYS 1023/1021L or higher Physics and Human Affairs
Or any AGECE, BIOL, CHEM, CSES, ENSC, ENTO, HORT or PLPA class not taken above

The Department of Horticulture offers three different minors:
Requirements for a minor in horticultural production (HORT):
18 hours to include the following:
HORT 2003/2000L, HORT 4403.

Select 9-11 hours from:
HORT 2303, HORT 4803, HORT 3303, HORT 4103,
HORT 4503, HORT 4703, or HORT 400V.

Select 3 hours from:
HORT 3103, HORT 3113, or HORT 3133.

Requirements for a minor in landscape design and urban horticulture (LHRT):
18 hours to include HORT 2003, and HORT 4043, HORT 4603 or LARC Studio Course, HORT 3103 or HORT 3113.
Select 6 additional hours from:
HORT 2303, HORT 3103, HORT 3113, HORT 3403,
HORT 4033, HORT 400V (MAXIMUM 3 HRS), HORT 4703,
HORT 4503, HORT 4803, HORT 4403 or LARC 3734

Requirements for a minor in turf management (TURF):
19 hours to include the following:
CSES 2203/2201L.

Select 6 hours from:
HORT 2303, HORT 3403, or HORT 4903;
6 hours from:
ENTO 400V, HORT 3103, HORT 4033, HORT 4043, or HORT 400V.

Select 3 hours from:
AGME 4973/4970L, AGME 3102/3101L

SECTION VIII: Action Recorded by Registrar's Office

PROGRAM INVENTORY/DARS

PGRM _____ SUBJ _____ CIP _____ CRTS _____
DGRE _____ PGCT _____ OFFC&CRTY VALID _____

REPORTING CODES

PROG. DEF. _____ REQ. DEF. _____
Initials _____ Date _____

Distribution

Notification to:

- (1) College
 - (2) Department
 - (3) Admissions
 - (4) Institutional Research
 - (5) Continuing Education
 - (6) Graduate School
 - (7) Treasurer
 - (8) Undergraduate Program Committee
- Initials _____ Date _____

ATTACHMENT 1D

ADD, CHANGE OR DELETE PROGRAM OR UNIT

Complete this form consistent with the instructions in Academic Policy 1622.20. Use the form to add, change, or delete a program or unit. Proposed additions and changes must be consistent with Academic Policies 1100.40 and 1621.10 and any other policies which apply.

SECTION I: Approvals

Department / Program Chair	Date Submitted	Faculty Senate Chair	Date
College Dean	Date	Provost	Date
Undergraduate Program Committee Chair	Date	Board of Trustees Approval Date	
Graduate Council Chair	Date	Arkansas Higher Education Coordinating Board Approval Date	

SECTION II: Profile Data - Required Information and Name Change Information

Academic Unit: Major/Field of Study Minor Other Unit _____

Level: Undergraduate Graduate Law Effective Catalog Year 2006

Current Name Interior Design

College, School, Division AFLS Department Code HESC

Current Code (6 digit Alpha) IDESBD Proposed Code (6 digit Alpha) _____
Prior approval from the Office of the Registrar is required.

Interdisciplinary Program CIP Code 50.0408
Prior assignment from Office of Institutional Research is required.

Proposed Name _____
When a program name is changed, enrollment of current students reflects the new name.

SECTION III: Add a New Program/Unit

For new program proposals, complete Sections II and VII and use as a cover sheet for a full program proposal as described in 'Criteria and Procedures for Preparing Proposals for New Programs in Arkansas.' ADHE <<http://www.adhe.arknet.edu.aadept.html>>.

SECTION IV: Eliminate an Existing Program/Unit

Code/Name _____ Effective Catalog Year _____

No new students admitted to program after Term: ____ Year: _____

Allow students in program to complete under this program until Term: ____ Year: _____

SECTION V: Proposed Changes to an Existing Program

Insert here a statement of the exact changes to be made: First, the studio courses will be renamed to better reflect the studio sequence. HESC 1034 Design I and HESC Design II will be renamed as HESC 1034 Studio 1 and HESC 1044 Studio 2, and the studios that follow will be renamed as Studio 3 through Studio 8; i.e., one studio per semester. Next, several studio courses and support courses will be merged into single, comprehensive five credit courses (HESC 2803 Studio 1 will be merged with HESC 2833 Introductory Presentation Media to create HESC 2805 Studio 3; HESC 2813 Studio II will be merged with HESC 2893 Computer -Aided Design and HESC 2841 Lighting Studio to form HESC 2815 Studio 4; HESC 3803 Studio III will be merged with HESC 3863 Advanced Presentation Media to form HESC 3805 Studio 5). Third, the last three upper level studios will be expanded from 3 credits to 5 credits. HESC 3813 Studio IV will change to HESC 3815 Studio 6; HESC 4803 Studio V will change to HESC 4805 Studio 7; and HESC 4863 Studio VI will change to HESC 4815 Studio 8. Other changes

include the consolidation of HESC 2883 History of Interiors I and HESC 3883 History of Interior II into a single course; a change of HESC 2842 Lighting Systems into HESC 3843 Building Systems; change of HESC 4843 Internship Preparation to HESC 4841 Portfolio Workshop, and the addition of HESC 2853 Textiles for Interiors. As a result of these changes, several courses will be deleted: HESC 1041 Design II Lecture; HESC 2833 Introduction to Presentation Media; HESC 2893 Computer-Aided Design; HESC 2841 Lighting Studio; HESC 3863 Advanced Presentation Media; HESC 3883 History of Interior Design II, and HESC 4891 Senior Portfolio. These changes/deletions/additions will result in 5 fewer credit hours in interior design courses and increase elective hours from one to six credits. The number of courses in the specialization will decrease from 24 to 16. In addition to course changes, students will be required to complete WCOB 1120 Computer Competency during the freshman year.

Check all the boxes that apply and complete the required sections of the form:

- Change of Name and Code (Complete only sections I, II, V and VII.)
- Change Course Requirements: (Complete all sections of the form except "Proposed Name" in II, section III, and section IV.)
- Change Delivery Site/Method (Complete all sections of the form except "Proposed Name" in II, section III, and section IV.)
- Change Total Hours (Complete all sections of the form except "Proposed Name" in II, section III, and section IV.)

SECTION VI: Justification

Justify this change and state its likely effect on any other degree program (including those outside the school or college). Identify any program or program components (other than courses) to be eliminated if this program is implemented. (Program and course change forms must also be submitted for such related changes.)

These program and course changes are being made as an outcome of the FIDER Accreditation Report (successful re-accreditation was awarded August, 2005) . The changes will not affect any other degree program. The changes will affect interior majors in terms of studio content (see below), number of courses in the specialization, and credit hours for studio courses and the program (see below). The rationale is as follows.

Studio Content. Over the past two years, faculty members have endeavored to dovetail projects between the design studio and support courses such as presentations, lighting, computer aided design, and so on. The first reason for this was to lessen overall student and faculty workloads and decrease fragmentation in student effort. Students have reported a more manageable work load since the courses have been more closely aligned. Faculty members also believe that this structure helps to increase transfer of knowledge from one course to the next. The merging of the courses will demonstrate to students the more immediate application of material. Even more importantly, the restructuring will allow projects to be more comprehensive. The FIDER visiting team recognized the quality of the projects produced in one such studio/presentation pairing was particularly effective. One caveat has resulted from this overlap; students demonstrate confusion as to which project component is evaluated in which class. Faculty members have responded with detailed project statements and evaluation criteria and believe that the formal merging of studio and support courses will alleviate these questions. Number of Courses. As a result of the consolidation of studio and support courses, several courses will be deleted. This will result in more efficient scheduling and tighter integration of course concepts. Studio Credit Hours. The nature of any design program (architecture, landscape architecture, interior design) is the emphasis on a studio culture. Students are evaluated for specific design related criteria in the studio setting and these courses necessarily take precedence over other support courses. The knowledge base and skills are demonstrated in the portfolio emphasizing the importance of the studio. In a review of top programs across the US, studio credit accounts for 4 – 6 credit hours per semester over 8 semesters. The change from 3 credit studios to 5 credit studios is consistent with other programs. Program credit hours: In an effort to provide some flexibility to interior design majors, the proposed curriculum changes will increase elective credits from one credit to 6 credits.

SECTION VII: Catalog Text and Format

Insert the current catalog text and the proposed catalog text. Be sure that the proposed text includes all the elements listed below in order. Do not include university requirements or college requirements. Do not substitute a sample schedule for an explicit statement of requirements. Use standard terms and vocabulary (see Academic Policy 1621.10).

Include the following elements, in order, in the catalog text for proposed undergraduate program(s) or program changes:

- State complete major/program name
- Briefly define or describe the major/program or discipline.
- Identify typical career goals or paths for graduates. (Optional)
- State admission requirements (if any) for entry or entry into upper/advanced level of major/program.
- Identify location in catalog of university, college/school, and department/program requirements which the student must meet in addition to hours in the major, but do not restate these requirements.

- State course requirements in the major and any allied areas, giving number of hours and specific courses; specify electives or elective areas and give numbers of hours and courses in elective pools or categories; identify any other course requirements.
- State any other requirements (required GPA, internship, exit exam, project, thesis, etc.).
- Identify name and requirements for each concentration (if any).
- Specify whether a minor or other program component is allowed or required and provide details.

For minors, state requirements in terms of hours, required courses, electives, etc.

For graduate program/units, include elements (as needed) parallel to those listed for undergraduate programs above.

For Law School program/units, prepare text consistent with current catalog style.

For centers, prepare text consistent with current catalog style.

CURRENT CATALOG TEXT FOR BACHELOR OF INTERIOR DESIGN

Interior design, a FIDER accredited program, combines an excellent foundation of professional courses that are enhanced by classes in human environmental sciences, art, architecture and business. A goal of the program is to foster a sense of personal and professional responsibility. Students are actively involved in national design competitions and domestic and international travel. Field trip opportunities are offered on a regular basis, and students are expected to participate. Graduates are placed in residential, contract, and institutional interior design firms, architectural firms, art galleries, set design, and contract and residential sales.

A sophomore portfolio review is an important component of the academic program. The review of studio work will occur in December of the sophomore year. The submitted materials will follow guidelines prepared by the interior design faculty and will include examples of work from Design I, Design II, Studio I, and Introduction to Presentation Media. All full-time interior design faculty will review portfolios. Students will receive a pass or probation. If the portfolio is acceptable (pass), the student may continue, without remediation or additional required work, to junior level studios. To be removed from probationary status, the student must comply with faculty recommendations that may include repeating a course(s), taking supplemental courses to strengthen a weakness, or submission of reworked studio projects. Students on probation must resubmit a portfolio at the end of the spring semester following the initial review. In the event that skills are not improved, the student will not be permitted to progress into upper level studios.

The studio sequence increases in complexity throughout the curriculum. In addition to passing sophomore portfolio review, students must receive a grade of C or better in all interior design courses to proceed in the program. The rigor of the program requires a significant commitment of time and energy. Students can expect to spend a minimum of 3 hours out of class for each hour of studio time to complete projects. Participation in the annual senior portfolio exhibition and a supervised internship experience are requirements for graduation. The faculty reserve the right to retain student work for accreditation and recruitment purposes.

Transfer students seeking advanced placement must submit a portfolio for faculty review prior to beginning any studio course. Review of portfolio will allow appropriate placement based on demonstrated skills. Students may be required to wait a semester for the appropriate studio sequence. Transfer students placed into the program prior to sophomore portfolio review will be required to participate in the sophomore review process.

A professional advisory board supports the program, and faculty and students participate in professional design association activities. The faculty are well qualified educators and practitioners who foster an attitude of inquiry and learning based on their individual skills and interest. Intellectual development of students is stimulated and leadership qualities enhanced throughout the four year curriculum. The student chapter of the American Society of Interior Designers (ASID) allows for interaction with professionals in interior design and allied professions.

In response to industry demands, the program is implementing a requirement for laptop computers. Students must acquire a laptop for use in studio courses that are taught in the spring semester of the second year of the program. Specifications for laptops must be obtained from interior design faculty prior to purchase by the student.

HOURS

- 1. A total of 124 semester hours with a 2.00 cumulative GPA.**
- 2. A minimum of 39 hours of courses 3000 level or above**
- 3. University Core Requirements35**

See page _____ for core courses
Must include: 3 hours from
ECON 2013 or ECON 2023 or ECON 2143 or
AGEC 1103 or AGEC 2013
PSYC 2003
SOCI 2013
3 hours fine arts

4. Other University Requirements3

ENGL 2003 Advanced Composition
Requirement (see page _____). If exempt, must take 3 hours
from COMM, JOUR, or ENGL course

5. College Requirements..... 3
COMM 1313

6. Electives..... 1

7. School Requirements..... 82

ARTS studio elective and ARCH 4433
6 hours of business courses to be selected from ACCT 2013,
CISO 1121L, 2232, FINN 3003, MGMT 3563, or BLAW
2013, MKTT 3433, FINN 3933

70 hours of HESC courses to include:
HESC 1501 - Orientation to HESC
HESC 2053 - Intro to Textile Science
HESC 2413 - Family Relations
HESC 4303 - Professional Development in HESC

HESC 1031 - Design I
HESC 1034 - Design I Studio
HESC 1041 - Design II
HESC 1044 - Design II Studio
HESC 2803 - Studio I - Intro to ID
HESC 2813 - Studio II - Design Process & Application
HESC 2823 - ID Materials & Resources
HESC 2833 - Introductory Presentation Media
HESC 2841 - Lighting Studio
HESC 2842 - Lighting Systems
HESC 2883 - History of ID I
HESC 2893 - Prin of Computer Aided Design
HESC 3803 - Studio III - Working Drawings and Building
Systems
HESC 3813 - Studio IV - Interiors for Public Use
HESC 3823 - Human Factors in ID
HESC 3863 - Advanced Presentation Media
HESC 3883 - History of ID II
HESC 4803 - Studio V - Advanced Residential ID
HESC 4811 - Internship for ID
HESC 4823 - Professional Procedures
HESC 4843 - Internship Preparation
HESC 4863 - Studio VI - Commercial ID
HESC 4891 - Senior Portfolio

PROPOSED CATALOG TEXT FOR BACHELOR OF INTERIOR DESIGN

Interior design, a FIDER accredited program, combines an excellent foundation of professional courses that are enhanced by classes in human environmental sciences, art, architecture, and business. A goal of the program is to foster a sense of personal and professional responsibility and service through design. Students are actively involved in design competitions and domestic and international travel. Both overnight and day field trips are required for studio courses. Elective-credit study tour opportunities are offered on a regular basis, and students are encouraged to

participate. Graduates are placed in contract, residential, and institutional interior design firms, architectural firms, historic preservatin, lighting design, art galleries, set design, and contract and residential sales.

Transfer students seeking advanced placement must submit a portfolio for faculty review prior to beginning any studio course. Review of the portfolio will allow appropriate placement based on demonstrated skills and earned college credit. Students may be required to wait for the appropriate studio sequence. Transfer students placed into the program prior to sophomore portfolio review will be required to participate in the sophomore review process.

A sophomore portfolio review is an important component of the academic program. The review of studio work occurs in December of the sophomore year. The submitted materials will follow guidelines prepared by the interior design faculty and will include examples of work from Studios 1, 2, and 3. All full-time interior design faculty review portfolios. Students will receive a pass or probation. If the portfolio is acceptable (pass), the student may continue, without remediation or additional required work, to junior level studios. If the portfolio is not acceptable (probation), the student must comply with faculty recommendations that may include repeating a course(s), taking supplemental courses to strengthen a weakness, or submission of reworked studio projects. Students on probation must resubmit a portfolio at the end of the spring semester following the initial review. In the event that skills are not improved, the student will not be permitted to progress into upper level studios.

The studio sequence increases in complexity throughout the curriculum. The rigor of the program requires a significant commitment of time and energy. Students can expect to spend a minimum of 3 hours outside of class for each hour of studio time to complete projects. Participation in the supervised internship experience is required for graduation. The faculty reserves the right to retain student work for accreditation and recruitment purposes.

A professional advisory board supports the program and serves as external critics/jurors. Faculty and students participate in a variety of professional design association activities. The faculty is composed of well-qualified educators and practitioners who foster an attitude of inquiry and learning based on their individual skills and interests. Intellectual development of students is stimulated and leadership qualities enhanced throughout the four-year curriculum. The student chapter of the American Society of Interior Designers (ASID) allows for interaction with professionals in interior design and allied professions.

In response to industry demands, the program requires laptop computers. Students must acquire a laptop for use in studio courses that are taught in the spring semester of the second year of the program. Specifications for laptops must be obtained from interior design faculty prior to purchase by the student.

- 1. A total of 124 semester hours with a 2.00 cumulative GPA.
- 2. A minimum of 39 hours of courses 3000 level or above
- 3. University Core Requirements to include: 35

3 hours from ECON 2013 or ECON 2023 or ECON 2143
or AGE 1103 or AGE 2013
PSYC 2003
SOC 2013
3 hours fine arts from university core (section A)
3 hours from University Core Humanities (section B, C, D)

- 4. Other University Requirements3
ENGL 2003 Advanced Composition Requirement. If exempt,
must take 3 hours from COMM, JOUR, or ENGL course
- 5. College Requirements..... 3
COMM 1313
- 6. Electives..... 6
- 7. School/Program Requirements..... 77

**ARCH 4433 and one ARTS studio elective to be selected from
ARTS 1013, 1313, 1323, 2013, 2313,3203, 3333, 3363
WCOB 1120

**6 hours of business courses to be selected from FINN 3003,
MGMT 3563, MKTT 3433, FINN 3933, WCOB 2013,
WCOB 1012

65 hours of HESC courses to include:
HESC 1501 - Orientation to HESC
HESC 2853 - Intro to Textile Science

HESC 2413 - Family Relations

HESC 4303 - Professional Development in HESC

HESC 1031 - Introduction to the Profession

HESC 1034 - Studio I Design Exploration 1

HESC 1044 - Studio 2 Design Exploration 2

HESC 2805 - Studio 3 Basic Space Planning and Communication

HESC 2815 - Studio 4 Design Programming

HESC 2823 - ID Materials & Resources

HESC 2883 - History of ID

HESC 3843 - Building Systems for Interior Design

HESC 3805 - Studio 5 Design and Construction

HESC 3815 - Studio 6 Large Scale Commercial Interiors

HESC 4813 - Human Factors in ID

HESC 4805 - Studio 7 Comprehensive Design Process 1

HESC 4811 - Internship for ID

HESC 4823 - Professional Practice for Interior design

HESC 4815 - Studio 8 Comprehensive Design Process 2

**** At least six credit hours in studio art and business must be 3000 or 4000 level to meet the college requirement of 39 upper division hours**

SECTION VIII: Action Recorded by Registrar's Office

PROGRAM INVENTORY/DARS

PGRM _____

SUBJ _____

CIP _____

CRTS _____

DGRE _____

PGCT _____

OFFC&CRTY VALID _____

REPORTING CODES

PROG. DEF. _____

REQ. DEF. _____

Initials _____

Date _____

Distribution

Notification to:

(1) College
(7) Treasurer

(2) Department
(8) Undergraduate Program Committee

(3) Admissions

(4) Institutional Research

(5) Continuing Education
Initials _____

Date _____

(6) Graduate School

ATTACHMENT 1E

ADD, CHANGE OR DELETE PROGRAM OR UNIT

Complete this form consistent with the instructions in Academic Policy 1622.20. Use the form to add, change, or delete a program or unit. Proposed additions and changes must be consistent with Academic Policies 1100.40 and 1621.10 and any other policies which apply.

SECTION I: Approvals

Department / Program Chair	Date Submitted	Faculty Senate Chair	Date
College Dean	Date	Provost	Date
Undergraduate Program Committee Chair	Date	Board of Trustees Approval Date	
Graduate Council Chair	Date	Arkansas Higher Education Coordinating Board Approval Date	

SECTION II: Profile Data - Required Information and Name Change Information

Academic Unit: Major/Field of Study Minor Other Unit **Dietetics Concentration**

Level: Undergraduate Graduate Law Effective Catalog Year _____

Current Name **Food, Human Nutrition & Hospitality**

College, School, Division **AFLS** Department Code **HESC**

Current Code (6 digit Alpha) **FHNHBS** Proposed Code (6 digit Alpha) _____
Prior approval from the Office of the Registrar is required.

Interdisciplinary Program CIP Code **19.0501**
Prior assignment from Office of Institutional Research is required.

Proposed Name _____
When a program name is changed, enrollment of current students reflects the new name.

SECTION III: Add a New Program/Unit

For new program proposals, complete Sections II and VII and use as a cover sheet for a full program proposal as described in 'Criteria and Procedures for Preparing Proposals for New Programs in Arkansas.' ADHE <<http://www.adhe.arknet.edu.aadept.html>>.

SECTION IV: Eliminate an Existing Program/Unit

Code/Name _____ Effective Catalog Year _____

No new students admitted to program after Term: ____ Year: _____

Allow students in program to complete under this program until Term: ____ Year: _____

SECTION V: Proposed Changes to an Existing Program

Insert here a statement of the exact changes to be made:

- 1. Add CHEM 1074/1071L as an option for CHEM 1103/1101L and CHEM 1123/1121L.**
- 2. Reflect the course change HESC 3204, Nutrition for Health Professionals and Educators to HESC 3203, Nutrition for Health Professionals and Educators.**

Check all the boxes that apply and complete the required sections of the form:

Change of Name and Code (Complete only sections I, II, V and VII.)

- Change Course Requirements: (Complete all sections of the form except "Proposed Name" in II, section III, and section IV.)
- Change Delivery Site/Method (Complete all sections of the form except "Proposed Name" in II, section III, and section IV.)
- Change Total Hours (Complete all sections of the form except "Proposed Name" in II, section III, and section IV.)

SECTION VI: Justification

Justify this change and state its likely effect on any other degree program (including those outside the school or college). Identify any program or program components (other than courses) to be eliminated if this program is implemented. (Program and course change forms must also be submitted for such related changes.)

The Prerequisite for CHEM 2613/2611L is either CHEM 1074/1071L or CHEM 1103/1101L and CHEM 1123/1121L. The change from HESC 3204 to HESC 3203 needs to be reflected in the program plan for Dietetics and General Foods and Nutrition concentrations.

SECTION VII: Catalog Text and Format

Insert the current catalog text and the proposed catalog text. Be sure that the proposed text includes all the elements listed below in order. Do not include university requirements or college requirements. Do not substitute a sample schedule for an explicit statement of requirements. Use standard terms and vocabulary (see Academic Policy 1621.10).

Include the following elements, in order, in the catalog text for proposed undergraduate program(s) or program changes:

- State complete major/program name
- Briefly define or describe the major/program or discipline.
- Identify typical career goals or paths for graduates. (Optional)
- State admission requirements (if any) for entry or entry into upper/advanced level of major/program.
- Identify location in catalog of university, college/school, and department/program requirements which the student must meet in addition to hours in the major, but do not restate these requirements.
- State course requirements in the major and any allied areas, giving number of hours and specific courses; specify electives or elective areas and give numbers of hours and courses in elective pools or categories; identify any other course requirements.
- State any other requirements (required GPA, internship, exit exam, project, thesis, etc.).
- Identify name and requirements for each concentration (if any).
- Specify whether a minor or other program component is allowed or required and provide details.

For minors, state requirements in terms of hours, required courses, electives, etc.

For graduate program/units, include elements (as needed) parallel to those listed for undergraduate programs above.

For Law School program/units, prepare text consistent with current catalog style.

For centers, prepare text consistent with current catalog style.

OLD COPY

FOOD, HUMAN NUTRITION, AND HOSPITALITY (FHNH)

Janet M. Noble

Area Coordinator

215 Home Economics Bldg.

479-575-4700

The curriculum in food, human nutrition, and hospitality allows students to prepare for a career in a specialized area of foods and nutrition by completing a common set of basic courses and one of the concentrations:

A: dietetics (DIET)

B: general foods and nutrition (GFNU), and

C: hospitality and restaurant management (HRMN).

Interest and aptitude for the biological and physical sciences that support nutrition science are needed to complete concentrations A and B successfully. Concentration C is the best choice for those students who have an interest in management and who enjoy working with people.

Concentration A: Dietetics (DIET): This concentration is for the student who intends to become a registered dietitian (RD). Courses required include those necessary as prerequisites to a dietetic internship. An internship is required for eligibility to take the national registration examination and for eligibility for licensure. Students who complete the program with a minimum grade-point average of 3.0 may apply for an internship. Upon licensure, students practice as registered dietitians in the health care field or as consulting dietitians in private practice, sports nutrition, or in wellness and health maintenance centers. Students with lower GPAs may apply for supervised practice programs leading to the dietetic technician registered (DTR) certification.

Concentration B: General Foods and Nutrition (GFNU): Students taking this concentration are encouraged to select an approved minor from the Bumpers, Walton, or Fulbright colleges or plan other combinations of courses to prepare for non-traditional vocations including work in community or government sponsored programs, wellness and health maintenance centers, public relations in the food industry, TV/media outlets for food and nutrition information, and international food or nutritional programs.

Concentration C: Hospitality and Restaurant Management (HRMN): Students in the hospitality and restaurant management concentration prepare themselves for managerial positions in the restaurant and hospitality industry. This dynamic curriculum provides students with skills in foods and business, as well as hospitality and restaurant management. Students have the opportunity to manage and operate a restaurant on campus. Students obtain hands-on experience by completing 1,000 hours of satisfactory, verifiable work experience in the hospitality and restaurant industry, usually completed during the summer and on part-time jobs during the school year. This noncredit work experience must be completed prior to graduation. A management internship, which allows students to acquire practical management experience and specialized knowledge from supervised work in a hotel, restaurant, or other hospitality-related business, is also part of this degree. Students in this program can complete a minor in business.

Requirements for a B.S.H.E.S. degree with a major in Food, Human Nutrition and Hospitality:
(See page 40 for University Core and page 64 for B.S.H.E.S. requirements.)

35 hours of University Core requirements to include:

HESC 2413

PSYC 2003

Concentration A (DIET) and B (GFNU) to include:

CHEM 1103/1101L

CHEM 1123/1121L

MATH 1203 or MATH 1213

Concentration C (HRMN) to include:

CHEM 1074/1071L or

CHEM 1103/1101L and CHEM 1123/1121L

BIOL 1543/1541L

University Advanced Composition Requirement:

ENGL 2003 (exemption possible)

College Requirement:

COMM 1313

Electives: 9-24 hours

(Highly recommended for Concentration B: EXED 3023;

for Concentration C: foreign language and HLSC 3633.)

School Requirements (68 - 81 hours):

2 hours PEAC or DEAC

HESC 1501 Orientation to HESC

HESC 1213 Nutrition in Health

HESC 2112/2111L Foods I/Lab

HESC 3604 Food Prep for Hospitality Industry

HESC 3653 Food Systems Mgmt.

HESC 4103 Experimental Foods

HESC 4303 Professional Development in HESC

Requirements for both Concentrations A and B:

ENGL 3053 or JOUR 3123 or AGED 3142/3141L

BIOL 2013/2011L
CHEM 2613/2611L and CHEM 3813
WCOB 1120
BIOL 2213/2211L and BIOL 2443/2441L or
BIOL 1543/1541L and ANSC 3032 and ANSC 3042
HESC 3204 Nutrition for Health Professionals and Educators
HESC 3213 Dietetic and Nutrition Practice
HESC 4213 Advanced Nutrition
HESC 4223 Nutrition/Life Cycle
HESC 4243 Community Nutrition
HESC 425V (1 hr) Seminar

Additional Requirements for Concentration A: (DIET)

HESC 1201 Intro. to Diet and Nutrition
AGST 4023 Principles of Experimentation
HESC 4264/4260L Medical Nutrition Therapy I/Lab
HESC 4273 Medical Nutrition Therapy II
HESC 4613 Food Service Purchasing
HESC 4623 Selection and Layout of Food Service Equipment

Additional Requirements for Concentration B: (GFNU)

HESC 1201 Intro. to Diet and Nutrition and/or
HESC 1603 Intro. to Hospitality
HESC 2203 Nutrition for Exercise and Sport

Requirements for Concentration C: (HRMN)

HESC 1601 Work Experience Practicum
HESC 1603 Intro. to Hospitality
AGED 3142/3141L Agri. Communications/Lab
ECON 2143 Basic Economics - Theory And Practice
MATH 2053 Finite Math
(Math 1203, prerequisite for MATH 2053, required for hospitality and restaurant management students who do not have the required math proficiency.)
MGMT 3743 Human Resources Mgmt.
FDSC 2503 Food Safety/Sanitation
HESC 2120L Catering Management Laboratory
HESC 2123 Catering Management
HESC 2623 Legal Issues in the Hospitality Industry
HESC 4613 Food Service Purchasing
HESC 4623 Selection and Layout of Food Service Equipment
HESC 4693 Hospitality Internship
WCOB 1023 Business Foundations
WCOB 1033 Data Analysis
WCOB 1120 Computer Competency Requirement
WCOB 2013 Markets and Consumers
WCOB 2033 Human Resources
WCOB 2043 Financial Resources

Requirements for a minor in General Foods and Nutrition

(GFNU-M): 18-19 hrs
HESC 1213, HESC 2112/2111L, HESC 3204, and HESC 4213.
Select 5-6 hours from HESC 2203, HESC 4223, HESC 4243, and
HESC 425V (may be repeated once for 2 hours total credit.)

NEW COPY

**FOOD, HUMAN NUTRITION,
AND HOSPITALITY (FHNH)**

Janet M. Noble

Area Coordinator

215 Home Economics Bldg.

479-575-4700

The curriculum in food, human nutrition, and hospitality allows students to prepare for a career in a specialized area of foods and nutrition by completing a common set of basic courses and one of the concentrations:

A: dietetics (DIET)

B: general foods and nutrition (GFNU), and

C: hospitality and restaurant management (HRMN).

Interest and aptitude for the biological and physical sciences that support nutrition science are needed to complete concentrations A and B successfully. Concentration C is the best choice for those students who have an interest in management and who enjoy working with people.

Concentration A: Dietetics (DIET): This concentration is for the student who intends to become a registered dietitian (RD).

Courses required include those necessary as prerequisites to a dietetic internship.

An internship is required for eligibility to take the national registration examination and for eligibility for licensure. Students who complete the program with a minimum grade-point average of 3.0 may

apply for an internship. Upon licensure, students practice as registered dietitians in the health care field or as consulting dietitians in private practice, sports nutrition, or in wellness and health maintenance centers.

Students with lower GPAs may apply for supervised practice programs leading to the dietetic technician registered (DTR) certification.

Concentration B: General Foods and Nutrition (GFNU): Students taking this concentration are encouraged to select an approved minor from the Bumpers, Walton, or Fulbright colleges or plan other combinations of courses to prepare for non-traditional vocations including work in community or government sponsored programs, wellness and health maintenance centers, public relations in the food industry, TV/media outlets for food and nutrition information, and international food or nutritional programs.

Concentration C: Hospitality and Restaurant Management (HRMN): Students in the hospitality and restaurant management concentration prepare themselves for managerial positions in the restaurant and hospitality industry. This dynamic curriculum provides students with skills in foods and business, as well as hospitality and restaurant management. Students have the opportunity to manage and operate a restaurant on campus. Students obtain hands-on experience by completing 1,000 hours of satisfactory, verifiable work experience in the hospitality and restaurant industry, usually completed during the summer and on part-time jobs during the school year. This noncredit work experience must be completed prior to graduation. A management internship, which allows students to acquire practical management experience and specialized knowledge from supervised work in a hotel, restaurant, or other hospitality-related business, is also part of this degree. Students in this program can complete a minor in business.

Requirements for a B.S.H.E.S. degree with a major in Food, Human Nutrition and Hospitality:

(See page 40 for University Core and page 64 for B.S.H.E.S. requirements.)

35 hours of University Core requirements to include:

HESC 2413

PSYC 2003

Concentration A (DIET) and B (GFNU) to include:

CHEM 1074/1071L or

CHEM 1103/1101L and CHEM 1123/1121L

MATH 1203 or MATH 1213

Concentration C (HRMN) to include:

CHEM 1074/1071L or

CHEM 1103/1101L and CHEM 1123/1121L

BIOL 1543/1541L

University Advanced Composition Requirement:
ENGL 2003 (exemption possible)

College Requirement:

COMM 1313

Electives: 9-24 hours

(Highly recommended for Concentration B: EXED 3023;
for Concentration C: foreign language and HLSC 3633.)

School Requirements (68 - 81 hours):

2 hours PEAC or DEAC

HESC 1501 Orientation to HESC

HESC 1213 Nutrition in Health

HESC 2112/2111L Foods I/Lab

HESC 3604 Food Prep for Hospitality Industry

HESC 3653 Food Systems Mgmt.

HESC 4103 Experimental Foods

HESC 4303 Professional Development in HESC

Requirements for both Concentrations A and B:

ENGL 3053 or JOUR 3123 or AGED 3142/3141L

BIOL 2013/2011L

CHEM 2613/2611L and CHEM 3813

WCOB 1120

BIOL 2213/2211L and BIOL 2443/2441L or

BIOL 1543/1541L and ANSC 3032 and ANSC 3042

HESC 3203 Nutrition for Health Professionals and Educators

HESC 3213 Dietetic and Nutrition Practice

HESC 4213 Advanced Nutrition

HESC 4223 Nutrition/Life Cycle

HESC 4243 Community Nutrition

HESC 425V (1 hr) Seminar

Additional Requirements for Concentration A: (DIET)

HESC 1201 Intro. to Diet and Nutrition

AGST 4023 Principles of Experimentation

HESC 4264/4260L Medical Nutrition Therapy I/Lab

HESC 4273 Medical Nutrition Therapy II

HESC 4613 Food Service Purchasing

HESC 4623 Selection and Layout of Food Service Equipment

Additional Requirements for Concentration B: (GFNU)

HESC 1201 Intro. to Diet and Nutrition and/or

HESC 1603 Intro. to Hospitality

HESC 2203 Nutrition for Exercise and Sport

Requirements for Concentration C: (HRMN)

HESC 1601 Work Experience Practicum

HESC 1603 Intro. to Hospitality

AGED 3142/3141L Agri. Communications/Lab

ECON 2143 Basic Economics - Theory And Practice

MATH 2053 Finite Math

(Math 1203, prerequisite for MATH 2053, required for hospitality and restaurant management students who do not have the required math proficiency.)

AGED 2143 Agribusiness Financial Records

FDSC 2503 Food Safety/Sanitation

HESC 2120L Catering Management Laboratory

HESC 2123 Catering Management

HESC 2623 Legal Issues in the Hospitality Industry
HESC 4613 Food Service Purchasing
HESC 4623 Selection and Layout of Food Service Equipment
HESC 4693 Hospitality Internship
HESC 2633 Intro Hotel Operations
PSYC 2013 Intro Stats for Psy.
WCOB 1120 Computer Competency Requirement
HESC 3633 Front Office
HESC 4633 Adv. Hotel Operations
HESC 4643 Meeting & Conventions
HESC 3613 Resort Management
HESC 4653 Global Travel & Tourism Mgmt.
AGEC 3303 Food & Agri Marketing
Foreign Language (3-6 hours)

Requirements for a minor in General Foods and Nutrition
(GFNU-M): 18-19 hrs
HESC 1213, HESC 2112/2111L, HESC 3204, and HESC 4213.
Select 5-6 hours from HESC 2203, HESC 4223, HESC 4243, and
HESC 425V (may be repeated once for 2 hours total credit.)

SECTION VIII: Action Recorded by Registrar's Office

PROGRAM INVENTORY/DARS

PGRM _____ SUBJ _____ CIP _____ CRTS _____

DGRE _____ PGCT _____ OFFC&CRTY VALID _____

REPORTING CODES

PROG. DEF. _____ REQ. DEF. _____
 Initials _____ Date _____

Distribution

Notification to:

(1) College (2) Department (3) Admissions (4) Institutional Research (5) Continuing Education (6) Graduate School
 (7) Treasurer (8) Undergraduate Program Committee Initials _____ Date _____

ATTACHMENT 1F

ADD, CHANGE OR DELETE PROGRAM OR UNIT

Complete this form consistent with the instructions in Academic Policy 1622.20. Use the form to add, change, or delete a program or unit. Proposed additions and changes must be consistent with Academic Policies 1100.40 and 1621.10 and any other policies which apply.

SECTION I: Approvals

Department / Program Chair	Date Submitted	Faculty Senate Chair	Date
College Dean	Date	Provost	Date
Undergraduate Program Committee Chair	Date	Board of Trustees Approval Date	
Graduate Council Chair	Date	Arkansas Higher Education Coordinating Board Approval Date	

SECTION II: Profile Data - Required Information and Name Change Information

Academic Unit: Major/Field of Study Minor Other Unit **Hospitality and Restaurant Management Concentration**

Level: Undergraduate Graduate Law Effective Catalog Year _____

Current Name **Food, Human Nutrition & Hospitality**

College, School, Division **AFLS** Department Code **HESC**

Current Code (6 digit Alpha) **FHNHBS** Proposed Code (6 digit Alpha) _____
Prior approval from the Office of the Registrar is required.

Interdisciplinary Program CIP Code **19.0501**
Prior assignment from Office of Institutional Research is required.

Proposed Name _____
When a program name is changed, enrollment of current students reflects the new name.

SECTION III: Add a New Program/Unit

For new program proposals, complete Sections II and VII and use as a cover sheet for a full program proposal as described in 'Criteria and Procedures for Preparing Proposals for New Programs in Arkansas.' ADHE <<http://www.adhe.arknet.edu.aadept.html>>.

SECTION IV: Eliminate an Existing Program/Unit

Code/Name _____ Effective Catalog Year _____

No new students admitted to program after Term: ____ Year: _____

Allow students in program to complete under this program until Term: ____ Year: _____

SECTION V: Proposed Changes to an Existing Program

Insert here a statement of the exact changes to be made: **The HRMN program is being expanded from Hotel/Lodging and Restaurant Management to Hotel/Lodging, Restaurant Management and Tourism Management courses.**

Expansion of the program will include adding the following courses:

HESC 3613 Resort Management
HESC 4643 Meetings and Convention Management – undergraduate level
HESC 4653 Global Travel and Tourism Management – undergraduate level

The following courses will be removed from the program plan as required courses:

MGMT 3743 Human Resources Mgmt.

WCOB 1023 Business Foundations

WCOB 1033 Data Analysis

WCOB 2013 Markets and Consumers

WCOB 2033 Human Resources

WCOB 2043 Financial Resources

The following courses will be added to the program plan requirements:

AGEC 2143 Agribusiness Fin. Records

HESC 2633 Intro Hotel Operations

PSYC 2013 Intro Stats for Psy.

HESC 3633 Front Office

HESC 4633 Adv. Hotel Operations

HESC 4643 Meetings and Conventions

HESC 3613 Resort Management

HESC 4653 Global Travel & Tourism Management

AGEC 3303 Food and Agri Marketing

Foreign Language (3-6 hours)

Check all the boxes that apply and complete the required sections of the form:

- Change of Name and Code (Complete only sections I, II, V and VII.)
- Change Course Requirements: (Complete all sections of the form except "Proposed Name" in II, section III, and section IV.)
- Change Delivery Site/Method (Complete all sections of the form except "Proposed Name" in II, section III, and section IV.)
- Change Total Hours (Complete all sections of the form except "Proposed Name" in II, section III, and section IV.)

SECTION VI: Justification

Justify this change and state its likely effect on any other degree program (including those outside the school or college). Identify any program or program components (other than courses) to be eliminated if this program is implemented. (Program and course change forms must also be submitted for such related changes.)

The HRMN program is being expanded from Hotel/Lodging and Restaurant Management to Hotel/Lodging, Restaurant Management and Tourism Management. New courses have been developed and added to the curriculum. These curriculum changes have been adapted to strengthen the students breadth of knowledge and to meet industry standards.

SECTION VII: Catalog Text and Format

Insert the current catalog text and the proposed catalog text. Be sure that the proposed text includes all the elements listed below in order. Do not include university requirements or college requirements. Do not substitute a sample schedule for an explicit statement of requirements. Use standard terms and vocabulary (see Academic Policy 1621.10).

Include the following elements, in order, in the catalog text for proposed undergraduate program(s) or program changes:

- State complete major/program name
- Briefly define or describe the major/program or discipline.
- Identify typical career goals or paths for graduates. (Optional)
- State admission requirements (if any) for entry or entry into upper/advanced level of major/program.
- Identify location in catalog of university, college/school, and department/program requirements which the student must meet in addition to hours in the major, but do not restate these requirements.
- State course requirements in the major and any allied areas, giving number of hours and specific courses; specify electives or elective areas and give numbers of hours and courses in elective pools or categories; identify any other course requirements.
- State any other requirements (required GPA, internship, exit exam, project, thesis, etc.).
- Identify name and requirements for each concentration (if any).
- Specify whether a minor or other program component is allowed or required and provide details.

For minors, state requirements in terms of hours, required courses, electives, etc.

For graduate program/units, include elements (as needed) parallel to those listed for undergraduate programs above.

For Law School program/units, prepare text consistent with current catalog style.

For centers, prepare text consistent with current catalog style.

OLD COPY

FOOD, HUMAN NUTRITION, AND HOSPITALITY (FHNH)

Janet M. Noble

Area Coordinator

215 Home Economics Bldg.

479-575-4700

The curriculum in food, human nutrition, and hospitality allows students to prepare for a career in a specialized area of foods and nutrition by completing a common set of basic courses and one of the concentrations:

A: dietetics (DIET)

B: general foods and nutrition (GFNU), and

C: hospitality and restaurant management (HRMN).

Interest and aptitude for the biological and physical sciences that support nutrition science are needed to complete concentrations A and B successfully. Concentration C is the best choice for those students who have an interest in management and who enjoy working with people.

Concentration A: Dietetics (DIET): This concentration is for the student who intends to become a registered dietitian (RD).

Courses required include those necessary as prerequisites to a dietetic internship.

An internship is required for eligibility to take the national registration examination and for eligibility for licensure. Students who complete the program with a minimum grade-point average of 3.0 may

apply for an internship. Upon licensure, students practice as registered dietitians in the health care field or as consulting dietitians in private practice, sports nutrition, or in wellness and health maintenance centers.

Students with lower GPAs may apply for supervised practice programs leading to the dietetic technician registered (DTR) certification.

Concentration B: General Foods and Nutrition (GFNU): Students taking this concentration are encouraged to select an approved minor from the Bumpers, Walton, or Fulbright colleges or plan other combinations of courses to prepare for non-traditional vocations including work in community or government sponsored programs, wellness and health maintenance centers, public relations in the food industry, TV/media outlets for food and nutrition information, and international food or nutritional programs.

Concentration C: Hospitality and Restaurant Management (HRMN): Students in the hospitality and restaurant management concentration prepare themselves for managerial positions in the restaurant and hospitality industry. This dynamic curriculum provides students with skills in foods and business, as well as hospitality and restaurant management. Students have the opportunity to manage and operate a restaurant on campus. Students obtain hands-on experience by completing 1,000 hours of satisfactory, verifiable work experience in the hospitality and restaurant industry, usually completed during the summer and on part-time jobs during the school year. This noncredit work experience must be completed prior to graduation. A management internship, which allows students to acquire practical management experience and specialized knowledge from supervised work in a hotel, restaurant, or other hospitality-related business, is also part of this degree. Students in this program can complete a minor in business.

Requirements for a B.S.H.E.S. degree with a major in Food, Human Nutrition and Hospitality:

(See page 40 for University Core and page 64 for B.S.H.E.S. requirements.)

35 hours of University Core requirements to include:

HESC 2413

PSYC 2003

Concentration A (DIET) and B (GFNU) to include:

CHEM 1103/1101L

CHEM 1123/1121L

MATH 1203 or MATH 1213

Concentration C (HRMN) to include:
CHEM 1074/1071L or
CHEM 1103/1101L and CHEM 1123/1121L
BIOL 1543/1541L

University Advanced Composition Requirement:
ENGL 2003 (exemption possible)

College Requirement:
COMM 1313
Electives: 9-24 hours
(Highly recommended for Concentration B: EXED 3023;
for Concentration C: foreign language and HLSC 3633.)

School Requirements (68 - 81 hours):
2 hours PEAC or DEAC
HESC 1501 Orientation to HESC
HESC 1213 Nutrition in Health
HESC 2112/2111L Foods I/Lab
HESC 3604 Food Prep for Hospitality Industry
HESC 3653 Food Systems Mgmt.
HESC 4103 Experimental Foods
HESC 4303 Professional Development in HESC

Requirements for both Concentrations A and B:
ENGL 3053 or JOUR 3123 or AGED 3142/3141L
BIOL 2013/2011L
CHEM 2613/2611L and CHEM 3813
WCOB 1120
BIOL 2213/2211L and BIOL 2443/2441L or
BIOL 1543/1541L and ANSC 3032 and ANSC 3042
HESC 3204 Nutrition for Health Professionals and Educators
HESC 3213 Dietetic and Nutrition Practice
HESC 4213 Advanced Nutrition
HESC 4223 Nutrition/Life Cycle
HESC 4243 Community Nutrition
HESC 425V (1 hr) Seminar

Additional Requirements for Concentration A: (DIET)
HESC 1201 Intro. to Diet and Nutrition
AGST 4023 Principles of Experimentation
HESC 4264/4260L Medical Nutrition Therapy I/Lab
HESC 4273 Medical Nutrition Therapy II
HESC 4613 Food Service Purchasing
HESC 4623 Selection and Layout of Food Service Equipment

Additional Requirements for Concentration B: (GFNU)
HESC 1201 Intro. to Diet and Nutrition and/or
HESC 1603 Intro. to Hospitality
HESC 2203 Nutrition for Exercise and Sport

Requirements for Concentration C: (HRMN)
HESC 1601 Work Experience Practicum
HESC 1603 Intro. to Hospitality
AGED 3142/3141L Agri. Communications/Lab
ECON 2143 Basic Economics - Theory And Practice
MATH 2053 Finite Math
(Math 1203, prerequisite for MATH 2053, required for hospitality and restaurant management students who do not have the
required math proficiency.)
MGMT 3743 Human Resources Mgmt.

FDSC 2503 Food Safety/Sanitation
HESC 2120L Catering Management Laboratory
HESC 2123 Catering Management
HESC 2623 Legal Issues in the Hospitality Industry
HESC 4613 Food Service Purchasing
HESC 4623 Selection and Layout of Food Service Equipment
HESC 4693 Hospitality Internship
WCOB 1023 Business Foundations
WCOB 1033 Data Analysis
WCOB 1120 Computer Competency Requirement
WCOB 2013 Markets and Consumers
WCOB 2033 Human Resources
WCOB 2043 Financial Resources

Requirements for a minor in General Foods and Nutrition
(GFNU-M): 18-19 hrs
HESC 1213, HESC 2112/2111L, HESC 3204, and HESC 4213.
Select 5-6 hours from HESC 2203, HESC 4223, HESC 4243, and
HESC 425V (may be repeated once for 2 hours total credit.)

NEW COPY

FOOD, HUMAN NUTRITION,
AND HOSPITALITY (FHNH)
Janet M. Noble
Area Coordinator
215 Home Economics Bldg.
479-575-4700

The curriculum in food, human nutrition, and hospitality allows students to prepare for a career in a specialized area of foods and nutrition by completing a common set of basic courses and one of the concentrations:

- A: dietetics (DIET)
- B: general foods and nutrition (GFNU), and
- C: hospitality and restaurant management (HRMN).

Interest and aptitude for the biological and physical sciences that support nutrition science are needed to complete concentrations A and B successfully. Concentration C is the best choice for those students who have an interest in management and who enjoy working with people.

Concentration A: Dietetics (DIET): This concentration is for the student who intends to become a registered dietitian (RD). Courses required include those necessary as prerequisites to a dietetic internship. An internship is required for eligibility to take the national registration examination and for eligibility for licensure. Students who complete the program with a minimum grade-point average of 3.0 may apply for an internship. Upon licensure, students practice as registered dietitians in the health care field or as consulting dietitians in private practice, sports nutrition, or in wellness and health maintenance centers. Students with lower GPAs may apply for supervised practice programs leading to the dietetic technician registered (DTR) certification.

Concentration B: General Foods and Nutrition (GFNU): Students taking this concentration are encouraged to select an approved minor from the Bumpers, Walton, or Fulbright colleges or plan other combinations of courses to prepare for non-traditional vocations including work in community or government sponsored programs, wellness and health maintenance

centers, public relations in the food industry, TV/media outlets for food and nutrition information, and international food or nutritional programs.

Concentration C: Hospitality and Restaurant Management (HRMN): Students in the hospitality and restaurant management concentration prepare themselves for managerial positions in the restaurant and hospitality industry. This dynamic curriculum provides students with skills in foods and business, as well as hospitality and restaurant management. Students have the opportunity to manage and operate a restaurant on campus. Students obtain hands-on experience by completing 1,000 hours of satisfactory, verifiable work experience in the hospitality and restaurant industry, usually completed during the summer and on part-time jobs during the school year. This noncredit work experience must be completed prior to graduation. A management internship, which allows students to acquire practical management experience and specialized knowledge from supervised work in a hotel, restaurant, or other hospitality-related business, is also part of this degree. Students in this program can complete a minor in business.

Requirements for a B.S.H.E.S. degree with a major in Food, Human Nutrition and Hospitality:

(See page 40 for University Core and page 64 for B.S.H.E.S. requirements.)

35 hours of University Core requirements to include:

HESC 2413

PSYC 2003

Concentration A (DIET) and B (GFNU) to include:

CHEM 1074/1071L or

CHEM 1103/1101L and CHEM 1123/1121L

MATH 1203 or MATH 1213

Concentration C (HRMN) to include:

CHEM 1074/1071L or

CHEM 1103/1101L and CHEM 1123/1121L

BIOL 1543/1541L

University Advanced Composition Requirement:

ENGL 2003 (exemption possible)

College Requirement:

COMM 1313

Electives: 9-24 hours

(Highly recommended for Concentration B: EXED 3023;

for Concentration C: foreign language and HLSC 3633.)

School Requirements (68 - 81 hours):

2 hours PEAC or DEAC

HESC 1501 Orientation to HESC

HESC 1213 Nutrition in Health

HESC 2112/2111L Foods I/Lab

HESC 3604 Food Prep for Hospitality Industry

HESC 3653 Food Systems Mgmt.

HESC 4103 Experimental Foods

HESC 4303 Professional Development in HESC

Requirements for both Concentrations A and B:

ENGL 3053 or JOUR 3123 or AGED 3142/3141L

BIOL 2013/2011L

CHEM 2613/2611L and CHEM 3813

WCOB 1120

BIOL 2213/2211L and BIOL 2443/2441L or

BIOL 1543/1541L and ANSC 3032 and ANSC 3042

HESC 3203 Nutrition for Health Professionals and Educators

HESC 3213 Dietetic and Nutrition Practice

HESC 4213 Advanced Nutrition

HESC 4223 Nutrition/Life Cycle

HESC 4243 Community Nutrition

HESC 425V (1 hr) Seminar

Additional Requirements for Concentration A: (DIET)

HESC 1201 Intro. to Diet and Nutrition
AGST 4023 Principles of Experimentation
HESC 4264/4260L Medical Nutrition Therapy I/Lab
HESC 4273 Medical Nutrition Therapy II
HESC 4613 Food Service Purchasing
HESC 4623 Selection and Layout of Food Service Equipment

Additional Requirements for Concentration B: (GFNU)

HESC 1201 Intro. to Diet and Nutrition and/or
HESC 1603 Intro. to Hospitality
HESC 2203 Nutrition for Exercise and Sport

Requirements for Concentration C: (HRMN)

HESC 1601 Work Experience Practicum
HESC 1603 Intro. to Hospitality
AGED 3142/3141L Agri. Communications/Lab
ECON 2143 Basic Economics - Theory And Practice
MATH 2053 Finite Math
(Math 1203, prerequisite for MATH 2053, required for hospitality and restaurant management students who do not have the required math proficiency.)
AGEC 2143 Agribusiness Financial Records
FDSC 2503 Food Safety/Sanitation
HESC 2120L Catering Management Laboratory
HESC 2123 Catering Management
HESC 2623 Legal Issues in the Hospitality Industry
HESC 4613 Food Service Purchasing
HESC 4623 Selection and Layout of Food Service Equipment
HESC 4693 Hospitality Internship
HESC 2633 Intro Hotel Operations
PSYC 2013 Intro Stats for Psy.
WCOB 1120 Computer Competency Requirement
HESC 3633 Front Office
HESC 4633 Adv. Hotel Operations
HESC 4643 Meeting & Conventions
HESC 3613 Resort Management
HESC 4653 Global Travel & Tourism Mgmt.
AGEC 3303 Food & Agri Marketing
Foreign Language (3-6 hours)

Requirements for a minor in General Foods and Nutrition

(GFNU-M): 18-19 hrs
HESC 1213, HESC 2112/2111L, HESC 3204, and HESC 4213.
Select 5-6 hours from HESC 2203, HESC 4223, HESC 4243, and
HESC 425V (may be repeated once for 2 hours total credit.)

SECTION VIII: Action Recorded by Registrar's Office

PROGRAM INVENTORY/DARS

PGRM _____ SUBJ _____ CIP _____ CRTS _____
DGRE _____ PGCT _____ OFFC&CRTY VALID _____

REPORTING CODES

PROG. DEF. _____ REQ. DEF. _____
Initials _____ Date _____

Distribution

Notification to:

(1) College
(7) Treasurer

(2) Department
(8) Undergraduate Program Committee

(3) Admissions

(4) Institutional Research

(5) Continuing Education
Initials _____ Date _____

(6) Graduate School

University Course and Programs Committee
18-Nov-05

TABLE ONE

Bumpers College of Agricultural, Food and Life Sciences

Department of Poultry Science

POSCBS - Attachment 1A

Change course requirements in Math and Statistics, Physical and Biological Sciences, Social Sciences, and Departmental requirements as specified in the attachment.

POSC-M -Poultry Science Minor - Attachment 1B

Change course requirements for the minor in Poultry Science as specified in the attachment

Department of Horticulture

HORTBS - Attachment 1C

Combine two majors and five concentrations into a single degree plan as specified in the attachment.

School of Human Environmental Sciences

IDESBD - Interior Design - Attachment 1D

Change course requirements for the major courses in Interior Design as specified in the attachment.

FHNHBS - Food, Human Nutrition & Hospitality - Attachment 1E

Add CHEM 1074/1071L as an option for CHEM 1103/CHEM1101L and CHEM 1123/1121L. Change other course requirements as specified in the attachment.

FHNHBS - Food, Human Nutrition & Hospitality - Attachment 1F

The HRMN program is being expanded from Hotel/Lodging and Restaurant Management to Hotel/Lodging, Restaurant Management and Tourism Management courses as specified in the attachment.

TABLE TWO

Walton College of Business

Honors Program - Attachment 2A

The requirements for completion of the honors program are being increased as specified in the attachment.

TABLE THREE

College of Education and Health Professions

Department of Health Science, Kinesiology, Recreation and Dance

KINSBS - K-12 Teaching Concentration - Attachments 3A - 3D

Change teacher education component for PHED(KINSBS K-12) allowing undergraduate students to be eligible for teacher licensure at the completion of the four-year degree as specified in the attachments.

ATTACHMENT 2A

ADD, CHANGE OR DELETE PROGRAM OR UNIT

Complete this form consistent with the instructions in Academic Policy 1622.20. Use the form to add, change, or delete a program or unit. Proposed additions and changes must be consistent with Academic Policies 1100.40 and 1621.10 and any other policies which apply.

SECTION I: Approvals

Department / Program Chair	Date Submitted	Faculty Senate Chair	Date
College Dean	Date	Provost	Date
Undergraduate Program Committee Chair	Date	Board of Trustees Approval Date	
Graduate Council Chair	Date	Arkansas Higher Education Coordinating Board Approval Date	

SECTION II: Profile Data - Required Information and Name Change Information

Academic Unit: Major/Field of Study Minor Other Unit **Honors**

Level: Undergraduate Graduate Law Effective Catalog Year **2006-07**

Current Name **Honors Program**

College, School, Division **BADM** Department Code _____

Current Code (6 digit Alpha) _____ Proposed Code (6 digit Alpha) _____
Prior approval from the Office of the Registrar is required.

Interdisciplinary Program CIP Code _____
Prior assignment from Office of Institutional Research is required.

Proposed Name _____
When a program name is changed, enrollment of current students reflects the new name.

SECTION III: Add a New Program/Unit

For new program proposals, complete Sections II and VII and use as a cover sheet for a full program proposal as described in 'Criteria and Procedures for Preparing Proposals for New Programs in Arkansas.' ADHE <<http://www.adhe.arknet.edu.aadept.html>>.

SECTION IV: Eliminate an Existing Program/Unit

Code/Name _____ Effective Catalog Year _____

No new students admitted to program after Term: ____ Year: _____

Allow students in program to complete under this program until Term: ____ Year: _____

SECTION V: Proposed Changes to an Existing Program

Insert here a statement of the exact changes to be made: **The previous requirements were to complete 6 hours of honors courses in the University Core OR complete a foreign through the 2013 level. The proposed changes would increase the number of hours of honors courses from 6 to 9, and would eliminate the option of taking foreign language up to 2013 as a substitute for the honors courses. It would also require a foreign language up to the 2003 level.**

Check all the boxes that apply and complete the required sections of the form:

- Change of Name and Code (Complete only sections I, II, V and VII.)
- Change Course Requirements: (Complete all sections of the form except "Proposed Name" in II, section III, and section

- IV.)
 Change Delivery Site/Method (Complete all sections of the form except "Proposed Name" in II, section III, and section IV.)
 Change Total Hours (Complete all sections of the form except "Proposed Name" in II, section III, and section IV.)

SECTION VI: Justification

Justify this change and state its likely effect on any other degree program (including those outside the school or college). Identify any program or program components (other than courses) to be eliminated if this program is implemented. (Program and course change forms must also be submitted for such related changes.)

The requirements for successful completion of the honors program are being increased. This is intended to increase the rigor of the Departmental Program.

SECTION VII: Catalog Text and Format

Insert the current catalog text and the proposed catalog text. Be sure that the proposed text includes all the elements listed below in order. Do not include university requirements or college requirements. Do not substitute a sample schedule for an explicit statement of requirements. Use standard terms and vocabulary (see Academic Policy 1621.10).

Include the following elements, in order, in the catalog text for proposed undergraduate program(s) or program changes:

- State complete major/program name
- Briefly define or describe the major/program or discipline.
- Identify typical career goals or paths for graduates. (Optional)
- State admission requirements (if any) for entry or entry into upper/advanced level of major/program.
- Identify location in catalog of university, college/school, and department/program requirements which the student must meet in addition to hours in the major, but do not restate these requirements.
- State course requirements in the major and any allied areas, giving number of hours and specific courses; specify electives or elective areas and give numbers of hours and courses in elective pools or categories; identify any other course requirements.
- State any other requirements (required GPA, internship, exit exam, project, thesis, etc.).
- Identify name and requirements for each concentration (if any).
- Specify whether a minor or other program component is allowed or required and provide details.

For minors, state requirements in terms of hours, required courses, electives, etc.

For graduate program/units, include elements (as needed) parallel to those listed for undergraduate programs above.

For Law School program/units, prepare text consistent with current catalog style.

For centers, prepare text consistent with current catalog style.

Current catalog:

1. Complete six of honors courses in the University Core or demonstrate proficiency in a foreign language (as described above).

Proposed new catalog:

1. Complete nine hours of honors courses in the University Core and complete the 2003 level course in any foreign language.

SECTION VIII: Action Recorded by Registrar's Office

PROGRAM INVENTORY/DARS

PGRM _____ SUBJ _____ CIP _____ CRTS _____

DGRE _____ PGCT _____ OFFC&CRTY VALID _____

REPORTING CODES

PROG. DEF. _____ REQ. DEF. _____
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University Course and Programs Committee
18-Nov-05

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School of Human Environmental Sciences

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FHNHBS - Food, Human Nutrition & Hospitality - Attachment 1E

Add CHEM 1074/1071L as an option for CHEM 1103/CHEM1101L and CHEM 1123/1121L. Change other course requirements as specified in the attachment.

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The requirements for completion of the honors program are being increased as specified in the attachment.

TABLE THREE

College of Education and Health Professions

Department of Health Science, Kinesiology, Recreation and Dance

KINSBS - K-12 Teaching Concentration - Attachments 3A - 3D

Change teacher education component for PHED(KINSBS K-12) allowing undergraduate students to be eligible for teacher licensure at the completion of the four-year degree as specified in the attachments.

ATTACHMENT 3A

MEMORANDUM

TO: Dr. Dale Thompson, Chair
COEHP Undergraduate Curriculum Committee

FROM: Susan W. Mayes, Undergraduate Coordinator
Department of Health Science, Kinesiology, Recreation and Dance

DATE: October 19, 2005

RE: Request for a Program Change in KINSBS (K-12 Teaching)

The Kinesiology Faculty has recommended the following program change(s) be made to the Kinesiology Major (K-12 Teaching Concentration). The change has been presented and approved by the HKRD faculty. The purpose of the change is: The existing degree program in kinesiology (K-12 Teaching Physical Education) does not lead to licensure. Students completing the degree program must enroll in the Master of Arts in Teaching (M.A.T.) degree program to be eligible for licensure. The M.A.T. is the initial teacher licensure program at the U of A. Due to the number of hours required in the M.A.T., financial constraints, and low student demand for the M.A.T., the K-12 teaching physical education pedagogy faculty, the kinesiology program faculty and the HKRD Departmental overall faculty voted to reconfigure the undergraduate degree program to offer a program that will lead to teacher licensure. Students in the reconfigured program, which meet all requirements, will be eligible for teacher licensure at the completion of the four-year degree. Several teacher education programs at the U of A have teacher education programs that do not require completion of the M.A.T. (art, music, agriculture).

The recommended changes are as follows:

The following changes will be made to the teacher education components of the KINSBS undergraduate program with a concentration in K-12 Teaching Physical Education:

● Student will complete the internship required for teacher licensure during undergraduate program.

● Three courses previously offered during the PHED MAT will be integrated into the undergraduate program; PHED 4023 Classroom Management, PHED 407V Physical Education Teaching Internship, PHED 4263 Professional issues in Teaching.

● CIED 1002/1011 and ETEC 2002L/2001 will be deleted from the PHED program and the contents (including field experience observation) will be integrated into PHED1003 and PHED 3001 Practicum; computer competencies will be distributed throughout all PHED coursework.

● Six new courses have been developed to better accommodate the teacher preparation courses in KINS K-12 Teaching; this includes the three mentioned above from the MA, the new courses are: PHED 1003 The Physical Education Profession, PHED 4023 Classroom Management , PHED 3074 Secondary Physical Education, PHED 407V Physical Education Teaching Internship, PHED 4263 Professional Issues in Teaching, and PHED 4731 Senior Seminar.

● The name of PHED 3373 will be changed to Elementary Physical Education to include physical education specialist as well as elementary education majors (better utilization of resources).

● PHED 3703 Measurement, and PHED 3042 Teaching Fitness will have changes in hours to PHED 3702 and PHED 3043 to better reflect actual time spent in these areas.

● The alpha code, name and number of hours of RECR 1001L Outdoor Recreation Lab has changed to PHED 2002 Outdoor Recreation and Experiential Activities to place this course in line with the other teaching pedagogical classes and better meet the needs of students.

● 4 hours of CHEM/lab will be dropped from the required general studies since students meet the University Core with the required BIOL 1543/1541L Principles of Biology/Lab and BIOL 2443/2441L Human Anatomy/Lab.

cc: Sharon Hunt - HPER 306

ATTACHMENT 3B

ADD, CHANGE OR DELETE PROGRAM OR UNIT

Complete this form consistent with the instructions in Academic Policy 1622.20. Use the form to add, change, or delete a program or unit. Proposed additions and changes must be consistent with Academic Policies 1100.40 and 1621.10 and any other policies which apply.

SECTION I: Approvals

Department / Program Chair	Date Submitted	Faculty Senate Chair	Date
College Dean	Date	Provost	Date
Undergraduate Program Committee Chair	Date	Board of Trustees Approval Date	
Graduate Council Chair	Date	Arkansas Higher Education Coordinating Board Approval Date	

SECTION II: Profile Data - Required Information and Name Change Information

Academic Unit: Major/Field of Study Minor Other Unit _____

Level: Undergraduate Graduate Law Effective Catalog Year 2006-2007

Current Name Kinesiology - K-12 Teaching Concentration

College, School, Division EDUC Department Code HKRD

Current Code (6 digit Alpha) KINSBS Proposed Code (6 digit Alpha) _____
Prior approval from the Office of the Registrar is required.

Interdisciplinary Program CIP Code 31.0501
Prior assignment from Office of Institutional Research is required.

Proposed Name N/A
When a program name is changed, enrollment of current students reflects the new name.

SECTION III: Add a New Program/Unit

For new program proposals, complete Sections II and VII and use as a cover sheet for a full program proposal as described in 'Criteria and Procedures for Preparing Proposals for New Programs in Arkansas.' ADHE <<http://www.adhe.arknet.edu.aadept.html>>.

SECTION IV: Eliminate an Existing Program/Unit

Code/Name _____ Effective Catalog Year _____

No new students admitted to program after Term: ____ Year: _____

Allow students in program to complete under this program until Term: ____ Year: _____

SECTION V: Proposed Changes to an Existing Program

Insert here a statement of the exact changes to be made: Change teacher education component for PHED (KINSBS K-12): The following changes will be made to the teacher education components of the KINSBS undergraduate program with a concentration in K-12 Teaching Physical Education:

- Student will complete the internship required for teacher licensure during undergraduate program.
- Three courses previously offered during the PHED MAT will be integrated into the undergraduate program; PHED 4023 Classroom Management, PHED 407V Physical Education Teaching Internship, PHED 4263 Professional issues in Teaching.

● CIED 1002/1011 and ETEC 2002L/2001 will be deleted from the PHED program and the contents (including field experience observation) will be integrated into PHED1003 and PHED 3001 Practicum; computer competencies will be distributed throughout all PHED coursework.

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● The alpha code, name and number of hours of RECR 1001L Outdoor Recreation Lab has changed to PHED 2002 Outdoor Recreation and Experiential Activities to place this course in line with the other teaching pedagogical classes and better meet the needs of students.

● 4 hours of CHEM/lab will be dropped from the required general studies since students meet the University Core with the required BIOL 1543/1541L Principles of Biology/Lab and BIOL 2443/2441L Human Anatomy/Lab.

Check all the boxes that apply and complete the required sections of the form:

- Change of Name and Code (Complete only sections I, II, V and VII.)
- Change Course Requirements: (Complete all sections of the form except "Proposed Name" in II, section III, and section IV.)
- Change Delivery Site/Method (Complete all sections of the form except "Proposed Name" in II, section III, and section IV.)
- Change Total Hours (Complete all sections of the form except "Proposed Name" in II, section III, and section IV.)

SECTION VI: Justification

Justify this change and state its likely effect on any other degree program (including those outside the school or college). Identify any program or program components (other than courses) to be eliminated if this program is implemented. (Program and course change forms must also be submitted for such related changes.)

The existing degree program in kinesiology (K-12 Teaching Physical Education) does not lead to licensure. Students completing the degree program must enroll in the Master of Arts in Teaching (M.A.T.) degree program to be eligible for licensure. The M.A.T. is the initial teacher licensure program at the U of A. Due to the number of hours required in the M.A.T., financial constraints, and low student demand for the M.A.T., the K-12 teaching physical education pedagogy faculty, the kinesiology program faculty and the HKRD Departmental overall faculty voted to reconfigure the undergraduate degree program to offer a program that will lead to teacher licensure. Students in the reconfigured program, which meet all requirements, will be eligible for teacher licensure at the completion of the four-year degree. Several teacher education programs at the U of A have teacher education programs that do not require completion of the M.A.T. (art, music, agriculture).

SECTION VII: Catalog Text and Format

Insert the current catalog text and the proposed catalog text. Be sure that the proposed text includes all the elements listed below in order. Do not include university requirements or college requirements. Do not substitute a sample schedule for an explicit statement of requirements. Use standard terms and vocabulary (see Academic Policy 1621.10).

Include the following elements, in order, in the catalog text for proposed undergraduate program(s) or program changes:

- State complete major/program name
- Briefly define or describe the major/program or discipline.
- Identify typical career goals or paths for graduates. (Optional)
- State admission requirements (if any) for entry or entry into upper/advanced level of major/program.
- Identify location in catalog of university, college/school, and department/program requirements which the student must meet in addition to hours in the major, but do not restate these requirements.
- State course requirements in the major and any allied areas, giving number of hours and specific courses; specify electives or elective areas and give numbers of hours and courses in elective pools or categories; identify any other course requirements.
- State any other requirements (required GPA, internship, exit exam, project, thesis, etc.).
- Identify name and requirements for each concentration (if any).
- Specify whether a minor or other program component is allowed or required and provide details.

For minors, state requirements in terms of hours, required courses, electives, etc.

For graduate program/units, include elements (as needed) parallel to those listed for undergraduate programs above.

For Law School program/units, prepare text consistent with current catalog style.

For centers, prepare text consistent with current catalog style.

Current Catalog text: (2005-2006)

HEALTH SCIENCE, KINESIOLOGY, RECREATION, AND DANCE

Sharon Hunt

Department Head

306 HPER Building

479-575-2857

E-mail: sbhunt@uark.edu

Susan Mayes

Coordinator of Undergraduate Studies

308 HPER Building

479-575-2858

E-mail: smayes@uark.edu

The department offers programs leading to the B.S.E. degree with major emphasis in health science, kinesiology, or recreation.

Kinesiology (KINS)

• University Professor Brown

• Professors Di Brezzo, Fort, Gorman, Riggs

• Associate Professor Lirgg

• Clinical Associate Professor Kern

• Assistant Professor Ferguson

• Clinical Assistant Professors Bonacci, Smith-Nix

• Instructors Forbess, Mayes, Vardiman

The program in kinesiology is designed to prepare candidates for a variety of career options in the vast field of movement science. Career opportunities may include teaching physical education, coaching, analyzing and prescribing fitness programs, athletic training, or preparation for professional programs in allied health. Graduates of this program should be well prepared to enter graduate programs of study in such areas as pedagogy or adapted physical education, exercise physiology, biomechanics, athletic training, sport management, medical school, physical therapy school, and other allied health professional schools.

The candidate for the Bachelor of Science in Education degree with a major in kinesiology must select one of five concentrations:

1. K-12 Teaching Physical Education/Wellness & Leisure

2. Exercise Science – Exercise Physiology/Biomechanics

3. Exercise Science – Pre-Professional

4. Exercise Science – Fitness Specialist

5. Exercise Science – Pre-Athletic Training

All students must complete the University Core requirements as listed on page 42 and the College of Education and Health Professions requirements as listed on page 161. In addition, all students must take the required general studies for the kinesiology major and the kinesiology core requirements listed below. As part of the University Core requirements and College of Education and Health Professions requirements, specific math and science courses are required within the kinesiology major and concentrations. A student preparing to teach in the public schools must select the K-12 teaching concentration, complete the stages of admission for initial licensure as listed on page 158, have a cumulative GPA of 2.70 or above, and be admitted to Graduate School to be eligible to apply for initial teacher licensure. Students interested in obtaining an endorsement in coaching should contact the Coordinator of Teacher Education, 8 Peabody Hall. Students planning on applying for other post-baccalaureate programs should inquire as to prerequisite requirements. Students planning on a major in kinesiology with a concentration in exercise science (concentrations II, III, IV, or V) must earn a grade of “C” or better in KINS 3153, KINS 3353, and KINS 3533. A minimum of 124 semester hours is required for graduation in the major of kinesiology. The total hours may vary slightly depending on the concentration of study.

Curriculum for a Major in Kinesiology HOURS

Required general studies for the Kinesiology Major

CHEM 1103/1101L/1100D University Chemistry I, or for K-12 concentration only, any 4-hour state minimum core chemistry with lab

BIOL 2443/2441L Human Anatomy 8

Kinesiology Core

KINS 1013 Careers in Kinesiology: A History and an Overview

KINS 2223 Motor Development

KINS 3153 Exercise Physiology (for exercise science concentrations II-IV), or

KINS 3163 Exercise Physiology: Theory and Application (for K-12 concentration I)

KINS 3353 Mechanics of Human Movement

12

Concentration I: K-12 Teaching

Physical Education/Wellness & Leisure

RECR 1001L Outdoor Recreation Lab

BIOL 1543/1541L Principles of Biology

PHED 2003 Teaching Styles/Lesson Planning

**PHED 2013 Teach Progressions/Assessment
of Basic Skills**

57-60

**PHED 2023, Teach Progressions/Assessment
of Advanced Skills**

PHED 3012 Teaching Games

PHED 3022 Teaching Stunts/Tumbling

PHED 3032 Teaching Rhythms

PHED 3042 Teaching Fitness

(replaces COEHP requirement for PEAC 1621)

PHED 3203 Principles and Problems of Coaching

PHED 3903 P.E./Special Populations

(replaces COEHP Pre-MAT requirement for CIED 3023)

KINS 3373 Phil/Soci Impact on Kinesiology

PHED 4053 Teaching Individ/Dual Sports

PHED 4063 Teaching Team Sports

KINS 4413, Org/Man/Mktt Skills for Kinesiology

HLSC 3633 First Responder – First Aid

Pre-Education Core Specialty Program Courses

**KINS 2223 Motor Development (hours counted in the
kinesiology core)**

CNED 4003 Classroom Human Relations Skills

11-14 hours toward course content in health science

**(see adviser for available course choices) or other
adviser-approved electives**

**The fifth-year program in the K-12 concentration consists of 33 hours of graduate courses including student teaching
internship and a comprehensive exam. Successful completion should result in eligibility for teaching licensure and the Master
of Arts in Teaching (M.A.T.) degree. (Refer to the Graduate School Catalog for special requirements.) Total 124 hours are
required by the University of Arkansas for a degree.**

NEW: Proposed Catalog text: (2006-2007)

HEALTH SCIENCE, KINESIOLOGY, RECREATION, AND DANCE

Sharon Hunt

Department Head

306 HPER Building

479-575-2857

E-mail: sbhunt@uark.edu

Susan Mayes

Coordinator of Undergraduate Studies

308 HPER Building

479-575-2858

E-mail: smayes@uark.edu

The department offers programs leading to the B.S.E. degree with major emphasis in health science, kinesiology, or recreation. Kinesiology (KINS)

- University Professor Brown
- Professors Di Brezzo, Fort, Gorman, Riggs
- Associate Professor Lirgg
- Clinical Associate Professor Kern
- Assistant Professors Calleja, Ferguson
- Clinical Assistant Professors Bonacci, Smith-Nix
- Instructors Forbess, Mayes

The program in kinesiology is designed to prepare candidates for a variety of career options in the vast field of movement science. Career opportunities may include teaching physical education, coaching, analyzing and prescribing fitness programs, athletic training, or preparation for professional programs in allied health. Graduates of this program should be well prepared to enter graduate programs of study in such areas as pedagogy or adapted physical education, exercise physiology, biomechanics, athletic training, sport management, medical school, physical therapy school, and other allied health professional schools.

The candidate for the Bachelor of Science in Education degree with a major in kinesiology must select one of five concentrations:

1. K-12 Teaching Physical Education/Wellness & Leisure
2. Exercise Science – Exercise Physiology/Biomechanics
3. Exercise Science – Pre-Professional
4. Exercise Science – Fitness Specialist
5. Exercise Science – Pre-Athletic Training

All students must complete the University Core requirements as listed on page in the Catalog of Studies. In addition, all students must take the required general studies for the kinesiology major and the kinesiology core requirements listed below. As part of the University Core requirements, specific math and science courses are required within the kinesiology major and concentrations. Requirements for initial licensure may be met by completion of the B.S.E. Completion of the B.S.E. will prepare students to teach physical education, wellness and leisure at the K-12 level. Students should meet with their advisor for information regarding additional licensure plans (ALP) and endorsements. Students interested in obtaining an endorsement in coaching should contact the Coordinator of Teacher Education in Peabody Hall Rm 117. Students planning on applying for other post-baccalaureate programs should inquire as to prerequisite requirements. Students planning on a major in kinesiology with a concentration in exercise science (concentrations II, III, IV, or V) must earn a grade of “C” or better in KINS 3153, KINS 3353, and KINS 3533. A minimum of 124 semester hours is required for graduation in the major of kinesiology. The total hours may vary slightly depending on the concentration of study.

Curriculum for a Major in Kinesiology:

University Core Requirements (page -- of 2006 Catalog):

Every undergraduate student must meet the advanced composition requirement (See page --)

Required general studies for the Kinesiology Major: 13 HRS

BIOL 2443/2441L Human Anatomy

3 hours (of 9 hrs required) Social Sciences must be PSYC 2003 General Psychology

3 hours COMM 1313

3 hours Literature Elective

Kinesiology Core: 9 HRS

KINS 2223 Motor Development

KINS 3153 Exercise Physiology (for exercise science concentrations II-IV), or

KINS 3163 Exercise Physiology: Theory and Application (for K-12 concentration I)

KINS 3353 Mechanics of Human Movement

Concentration I: K-12 Teaching Physical Education/Wellness & Leisure: 75-78 HRS

BIOL 1543/1541L Principles of Biology

PHED 1003 The Physical Education Profession

PHED 2002 Outdoor Recreation and Experiential Activities

PHED 2013 Teach Progressions/Assessment of Basic Skills

PHED 2023 Teach Progressions/Assessment of Advanced Skills

PHED 3001 Practicum
PHED 3022 Teaching Stunts/Tumbling
PHED 3032 Teaching Rhythms
PHED 3043 Teaching Fitness
PHED 3074 Secondary Physical Education
PHED 3203 Principles and Problems of Coaching
PHED 3373 Elementary Physical Education
PHED 3702 Measurement in Physical Education
PHED 3903 P.E./Special Populations
PHED 4023 Classroom Management
KINS 3373 Phil/Soci Impact on Kinesiology
KINS 4413 Org/Man/Mktt Skills for Kinesiology
HLSC 1103 Personal Health and Safety
HLSC 3633 First Responder – First Aid
CIED 3033 Classroom Learning Theory
CNED 4003 Classroom Human Relationship Skills

SENIOR BLOCK (Internship Semester) OF CLASSES: Admission to Internship Semester - Must apply in the semester before the internship to PHED faculty, 2.5 overall GPA or 2.75 KINS/PHED Teacher Education Classes, Praxis I and II (content knowledge) passed, acceptable (determined by PHED faculty) portfolio of undergraduate coursework.

PHED 407V Physical Education Teaching Internship (9hrs)
PHED 4263 Professional Issues in Teaching
PHED 4731 Senior Seminar

HEALTH ELECTIVES:

3 - 6 hours, see advisor for suggest coursework to prepare for licensure exams; suggested to come from HLSC 2101 classes

Total 124 hours are required by the University of Arkansas for a degree.

Note: All students seeking licensure in the state of Arkansas are subject to a criminal background check. Forms for this procedure may be obtained at Peabody Hall, Room 117, at the State Department, or any police station, including the campus police. These background checks take up to six months to process; therefore, students are advised to complete and submit the forms to the proper authorities six months in advance of actually applying for a license. Arkansas will not certify anyone who has been convicted of a felony.

SECTION VIII: Action Recorded by Registrar's Office

PROGRAM INVENTORY/DARS

PGRM _____ SUBJ _____ CIP _____ CRTS _____
 DGRE _____ PGCT _____ OFFC&CRTY VALID _____

REPORTING CODES

PROG. DEF. _____ REQ. DEF. _____
 Initials _____ Date _____

Distribution

Notification to:

- (1) College (2) Department (3) Admissions (4) Institutional Research (5) Continuing Education (6) Graduate School
 (7) Treasurer (8) Undergraduate Program Committee Initials _____ Date _____

ATTACHMENT 3C

LETTER OF NOTIFICATION – 11

RECONFIGURATION OF EXISTING DEGREE PROGRAMS

1. Institution submitting request: University of Arkansas
2. Contact person/title: Sharon B. Hunt
Department Chair
Department of Health Science, Kinesiology,
Recreation and Dance
3. Title(s) of degree programs to be reconfigured:
Bachelor of Science in Education
(kinesiology: K-12 physical education)
4. Current CIP Code: 31.0501
5. Current Degree Code: 3905
6. Proposed title of consolidated program: Bachelor of Science in Education
7. Proposed CIP Code: 31.0501
8. Proposed Effective Date: Fall 2006
9. Reason for proposed consolidation (reconfiguration):

The existing degree program in kinesiology (K-12 teaching physical education) does not lead to licensure. Students completing the degree program must enroll in the Master of Arts in Teaching (M.A.T.) degree program to be eligible for licensure. The M.A.T. is the initial teacher licensure program at the U of A. Due to the number of hours required in the M.A.T., financial constraints, and low student demand for the M.A.T., the K-12 teaching physical education pedagogy faculty, the kinesiology program faculty and the HKRD overall faculty voted to reconfigure the undergraduate degree program to offer a program that will lead to teacher licensure. Students in the reconfigured program will be eligible for teacher licensure at the completion of the four-year degree. Several teacher education programs at the U of A have teacher education programs that do not require completion of the M.A.T. (art, music, agriculture).

Curriculum offered in the M.A.T. program will be incorporated in the four-year degree program. No additional faculty are needed for the program.

10. Provide **current** and **proposed** curriculum.

UNIVERSITY OF ARKANSAS
 Department of Health Science, Kinesiology, Recreation, and Dance
KINESIOLOGY CONCENTRATION I: K-12 Teaching (124-127 Hours) -
CURRENT

KINESIOLOGY CORE (12 hours)

- ___ KINS 1013 Careers in Kins: A Hist/Overview
- ___ KINS 2223 Motor Development
- ___ KINS 3163 Ex Phys: Theory & App. **
- ___ KINS 3353 Mechanics of Human Mvmt **

RECREATION (1 hour)

- ___ RECR 1001L Outdoor Recreation Lab

KINESIOLOGY TEACHER ED (32 hours)

- ___ PHED 2003 Teaching Styles/Lesson Plans
- ___ PHED 2013 Tch. Progres. & Assess./Basic Skills
- ___ PHED 2023 Tch. Progres. & Assess./Adv. Skills**
- ___ PHED 3012 Teaching Games **
- ___ PHED 3022 Teaching Stunts/Tumbling **
- ___ PHED 3032 Teaching Rhythms **
- ___ PHED 3042 Teaching Fitness ** (replaces PEAC 1621 *)
- ___ PHED 3203 Prin. of Coaching**
- ___ PHED 4053 Teaching Indiv/Dual Sports **
- ___ PHED 4063 Teaching Team Sports **
- ___ KINS 3373 Phil/Soci Impact on Kinesiology
- ___ KINS 4413 Org/Man/Mrkt Skls in Kins **

HEALTH SCIENCE/FITNESS (5 hours)

- ___ HLSC 1002 Wellness Concepts
- ___ HLSC 3633 First Responder - First Aid

BIOLOGICAL SCIENCES (8 hours)

- ___ BIOL 1543 Principles of Biology */**
- ___ BIOL 1541L Prin. of Biol. Lab */**

- ___ BIOL 2443 Human Anatomy */**
- ___ BIOL 2441L Human Anatomy Lab */**

PRE-EDUCATION CORE (15 Hours)

- ___ CIED 1002 Introduction to Education
- ___ CIED 1011 Intro to Education Practicum
- ___ ETEC 2001 Educational Technology (Media)
- ___ ETEC 2002L Educational Tech. Lab (Media)
- ___ CIED 3033 Classroom Learning Theory **
- ___ PHED 3903 PE for Spec Pops ** (replaces CIED 3023)

PRE-M.A.T. SPECIALTY PROGRAM COURSES:

- ___ KINS 2223 Motor Develop (hrs counted in KINS Core above)
- ___ CNED 4003 Classroom Human Relations Skills

* Meets University Core Requirements
 (2005-06 Catalog of Studies pg. 40)

** Prerequisites/corequisites exist for this course: it
 is the student's responsibility to check the current
 prerequisites/corequisites found in the course
 (f) = fall semester (sp) = spring semester (sum) = summer semester

ENGLISH (9-12 hours)

- ___ ENGL 1013 Composition I */**
- ___ ENGL 1023 Composition II */**
- ___ ENGL 2003 Adv. Comp */** (if not exempt)
- ___ 3 Hr. Literature Elective

COMMUNICATION (3 hours)

- ___ COMM 1313 Fundamentals of Comm

SOCIAL SCIENCES (12 hours)

- ___ HIST 2003 * or HIST 2013 * or PLSC 2003 *
 - ___ PSYC 2003 General Psychology *
 - ___ 3 Hr. University Core Social Science Elective *
 - ___ 3 Hr. University Core Social Science Elective *
- (Refer to Catalog of Studies for University Core p. 40)

FINE ARTS/HUMANITIES (6 hours)

- ___ 3 Hr. University Core Fine Arts Elective *
 - ___ 3 Hr. University Core Humanities Elective *
- (Refer to Catalog of Studies for University Core p. 40)

MATHEMATICS (3 hours)

- ___ MATH 1203 College Algebra or above *

CHEMISTRY (4 hours)

- ___ Any University Core Approved Chemistry w/ lab
- (Refer to Catalog of Studies for University Core p. 40)

SECOND TEACHING FIELD (15 - 18 Hours)

Effective January 1, 2002, the Arkansas State Licensure in this area is called "Physical Education, Wellness, and Leisure". See advisor for suggested coursework to prepare for licensure exams.

(suggested: HLSC 2613, HLSC 3613, HESC 1213, HLSC 1203, HLSC 1303, HLSC 3663, HLSC 3683)

FIFTH YEAR M.A.T. COHORT YEAR (33 Hrs)

(refer to Graduate Catalog for reference to these courses)

- ___ CIED 5012 Meas/Research/Statistic (sum)
- ___ CIED 5032 Curriculum Design ** (sp)
- ___ CIED 5042 Reading/Writing Across Curr ** (f)
- ___ CIED 5052 Multicultural Issues ** (sum)
- ___ ETEC 5062 Teach/Learn w/ Comput ** (sum)
- ___ PHED 5011 Meas/Research Statistic Lab (f)
- ___ PHED 5023 Class Management ** (f)
- ___ PHED 5031 Curriculum Lab ** (sp)
- ___ PHED 5233 Research in Teaching PHED (sp)
- ___ KINS 5643 Motor Learning (sp)
- ___ PHED 5273 Crit Analysis of Prof Iss ** (sp)
- ___ PHED 5793 Effective Teaching in PE ** (f)
- ___ PHED 507V Internship (f & sp - 6 hours)

UNIVERSITY OF ARKANSAS
 Department of Health Science, Kinesiology, Recreation, and Dance
KINESIOLOGY CONCENTRATION I: K-12 Teaching (124-127 Hours)
PROPOSED

KINESIOLOGY CORE (9 hours)

- ___ KINS 2223 Motor Development
- ___ KINS 3163 Ex Phys: Theory & App. **
- ___ KINS 3353 Mechanics of Human Mvmt **

KINS/PHED TEACHER ED (43 hours)

- ___ PHED 1003 The Physical Education Profession
- ___ PHED 2002 Outdoor Recr. & Exp. Activities
- ___ PHED 2013 Tch. Progres. & Assess./Basic Skills
- ___ PHED 2023 Tch. Progres. & Assess./Adv. Skills**
- ___ PHED 3001 Practicum
- ___ PHED 3022 Teaching Stunts/Tumbling **
- ___ PHED 3032 Teaching Rhythms **
- ___ PHED 3043 Teaching Fitness **
- ___ PHED 3074 Secondary Physical Education**
- ___ PHED 3203 Prin. of Coaching**
- ___ PHED 3373 Elementary Physical Education**
- ___ PHED 3702 Measurement in Physical Ed.**
- ___ PHED 3903 PE for Spec Pops ** (replaces CIED 3023)
- ___ PHED 4023 Classroom Management
- ___ KINS 3373 Phil/Soci Impact on Kinesiology
- ___ KINS 4413 Org/Man/Mrkt Skls in Kins **

HEALTH SCIENCE (6 hours)

- ___ HLSC 1103 Personal Health & Safety
- ___ HLSC 3633 First Responder - First Aid

OTHER EDUCATION CLASSES (6 Hours)

- ___ CIED 3033 Classroom Learning Theory **
- ___ CNED 4003 Classroom Human Relations Skills

SENIOR BLOCK (13 Hours)

- ___ PHED 407V Phys. Ed. Teaching. Internship**#
- ___ PHED 4263 Professional Issues in Teaching**
- ___ PHED 4731 Senior Seminar**

Prior to taking PHED 407V, students must apply to PHED faculty, pass PRAXIS I and II (content), have a 2.5 overall gpa or 2.75 in KINS/PHED Tch. Ed. classes and present an acceptable portfolio of undergraduate work.

* Meets University Core Requirements
 (See Catalog of Studies)

** Prerequisites/corequisites exist for this course: it is the student's responsibility to check the current prerequisites/corequisites found in the course

ENGLISH (9-12 hours)

- ___ ENGL 1013 Composition I */**
- ___ ENGL 1023 Composition II */**
- ___ ENGL 2003 Adv. Comp */** (if not exempt)
- ___ 3 Hr. Literature Elective

COMMUNICATION (3 hours)

- ___ COMM 1313 Fundamentals of Comm

SOCIAL SCIENCES (12 hours)

- ___ HIST 2003 * or HIST 2013 * or PLSC 2003 *
 - ___ PSYC 2003 General Psychology *
 - ___ 3 Hr. University Core Social Science Elective *
 - ___ 3 Hr. University Core Social Science Elective *
- (Refer to Catalog of Studies for University Core)

FINE ARTS/HUMANITIES (6 hours)

- ___ 3 Hr. University Core Fine Arts Elective *
 - ___ 3 Hr. University Core Humanities Elective *
- (Refer to Catalog of Studies for University Core)

MATHEMATICS (3 hours)

- ___ MATH 1203 College Algebra or above

BIOLOGICAL SCIENCES (8 hours)

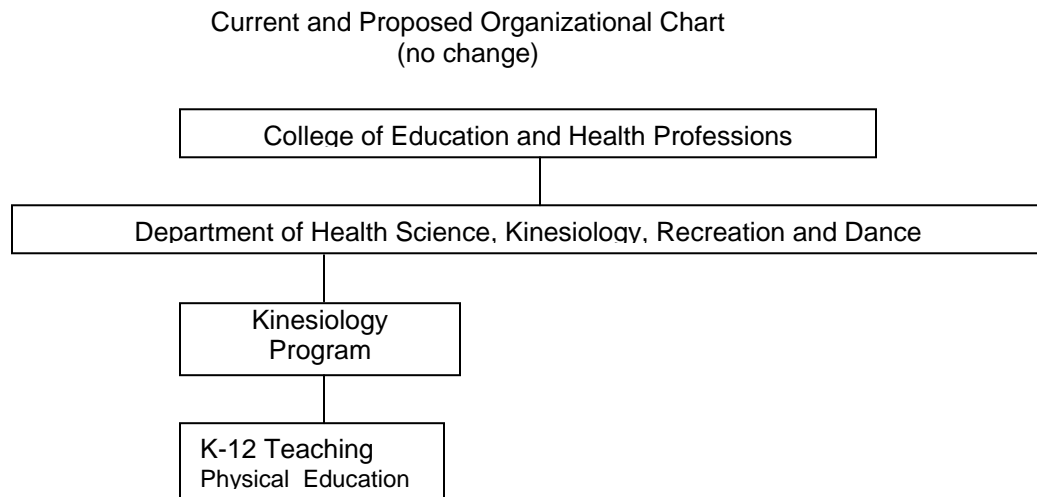
- ___ BIOL 1543 Principles of Biology */**
- ___ BIOL 1541L Prin. of Biol. Lab */**
- ___ BIOL 2443 Human Anatomy */**
- ___ BIOL 2441L Human Anatomy Lab */**

HEALTH ELECTIVES (3-6 Hours)

Effective January 1, 2002, the Arkansas State Licensure in this area is called "Physical Education, Wellness, and Leisure". See advisor for suggested coursework to prepare for licensure exams.

 (Suggested: HLSC 2101 for at least 3 hours)

11. Provide current and proposed organizational chart.



12. Amount of funds available for reallocation?

No funds are needed for reallocation.

13. Are the existing degrees offered off-campus or via distance delivery? No

14. Will the proposed degree be offered on-campus, off-campus, or via distance delivery?

On campus.

15. Identify off-campus location.

ATTACHMENT 3D
KINSBS K-12 Teaching Physical Education
8-Semester Plan - 124 Total Hours

<p><u>Fall Semester--Freshman Year</u> PHED 1003 The Physical Education Profession ENGL 1013 Composition I* BIOL 1543/1541L Principles of Biology/Principles of Biology Lab Social Science* 3 hrs. (see Catalog of Studies) HLSC 1103 Personal Health and Safety Total: 16 credits</p>	<p><u>Spring Semester—Freshman Year</u> PHED 2013 Tch. Progs./Assess of Basic Skills ENGL 1023 Composition II* COMM 1313 Fundamentals of Communication MATH 1203 College Algebra U. S. History* 3 hrs. (HIST 2003, HIST 2013, or PLSC 2003) Total: 15 credits</p>
<p><u>Fall Semester—Sophomore Year</u> Literature Elective 3 hrs. PSYC 2003 General Psychology* FA/Humanities* 3 hrs. (see Catalog of Studies) BIOL 2443/2441L Human Anatomy/Human Anatomy Lab KINS 2223 Motor Development Total: 16 credits</p>	<p><u>Spring Semester—Sophomore Year</u> PHED 3032 Teaching Rhythms PHED 3022 Teaching Stunts and Tumbling PHED 2002 Outdoor Rec. & Experiential Activities Social Science* 3 hrs. (see Catalog of Studies) CIED 3033 Classroom Learning Theory FA/Humanities* 3 hrs. (see Catalog of Studies) Health Electives 1 hr. Take Praxis I Total: 16 credits</p>
<p><u>Fall Semester—Junior Year</u> PHED 3373 Elementary Physical Education (section for P.E. majors) KINS 3163 Exercise Physiology: Theory and Application ENGL 2003 Advanced Composition or exempt** (see Catalog of Studies) or 3 hrs elective if exempt from ENGL 2003 PHED 3903 Physical Education for Special Populations PHED 2023 Tch. Progs./Assess of Advanced Skills Health Electives 1 hr. Total: 16 credits</p>	<p><u>Spring Semester—Junior Year</u> PHED 3074 Secondary Physical Education (must be taken with PHED 3702) PHED 3702 Measurement PHED 3043 Teaching Fitness KINS 3353 Mechanics of Human Movement CNEC 4003 Classroom Human Relationship Skills Health Electives 1 hr. Total: 16 credits</p>
<p><u>Fall Semester—Senior Year</u> PHED 300I Practicum PHED 3203 Principles and Problems of Coaching KINS 4413 Org/Man/Mrkt Skills for the Kinesiology Professional HLSC 3633 First Responder – First Aid KINS 3633 Phil/Soci Impact on Kinesiology PHED 4023 Classroom Management Total: 16 credits</p> <p>To be cleared for spring semester, senior year: Apply for upcoming internship semester with PHED faculty Earn a cumulative GPA of 2.5 or 2.75 in KINS/PHED Teacher Ed. Classes Passing scores on Praxis I Take and pass Praxis II (content knowledge) Acceptable (determined by PHED faculty) portfolio of undergraduate work</p>	<p><u>Spring Semester—Senior Year (all classes must be taken together)</u> PHED 407V Physical Education Teaching Internship (9 hrs) PHED 4263 Professional Issues in Teaching PHED 4731 Senior Seminar</p> <p>Total: 13 credits</p> <p>Note: All students seeking licensure in the state of Arkansas are subject to a criminal background check. Forms for this procedure may be obtained at Peabody Hall, Room 117, at the State Department, or any police station, including the campus police. These background checks take up to six months to process; therefore, students are advised to complete and submit the forms to the proper authorities six months in advance of actually applying for a license. Arkansas will not certify anyone who has been convicted of a felony.</p>

Note: 124 hours required for a bachelor's degree.