

**UNIVERSITY COURSE AND PROGRAMS COMMITTEE
AGENDA**

October 26, 2007

2:30 PM

Upchurch Conference Room

1. Approval of minutes for September 28, 2007. Meeting minutes can be viewed at <http://www.uark.edu/depts/gradinfo/dean/courseprog/minutes/index.html>.
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.")
 - a. Undergraduate Course Change Proposals ([Table A](#))
 - b. Graduate and Dual Course Change Proposals ([Tables B & C](#))
3. Old Business: None
4. New Business:
 - a. Proposed undergraduate program change for the Bumpers College of Agricultural, Food and Life Sciences – Department of Food Science – FDSCBS - BSA, Food Science (Food Technology Concentration) - ([Table 1](#), [Attachment 1A](#) and [Attachment 1B](#)).
 - b. Proposed graduate program change for the Department of Curriculum and Instruction – Graduate Certificate Program in Autism Spectrum Disorders – ([Table 2](#), [Attachment 2A](#) and [Attachment 2B](#)).
5. Other Items for Consideration:
Short form approval process – Pat Koski

TABLE A**UCPC****Undergraduate Courses****October 26, 2007**

COLL	DEPARTMENT NAME	DEPT	CRSE ALPHA	CRSE NUM	CRSE TITLE	CREDIT LEVEL	ACTION	CREDIT HOURS	EFFECTIVE DATE
EDUC	Curriculum & Instruction	CIED	CEID	4513	Teaching Children with Mild Disabilities	U	ANC	3	Fall 2008
EDUC	Curriculum & Instruction	CIED	CEID	4523	Teaching Children with Severe	U	ANC	3	Fall 2008
EDUC	Health Science, Kinesiology, Recreation & Dance	HKRD	RECR	4093	Fundamentals of Therapeutic Recreation to Inclusive and Special Recreation	U from D	CT, CD, CEGUC, OTH	3	Fall 2008

TABLE B**UCPC****Graduate Courses****October 26, 2007**

COLL	DEPARTMENT NAME	DEPT	CRSE ALPHA	CRSE NUM	CRSE TITLE	CREDIT LEVEL	ACTION	CREDIT HOURS	EFFECTIVE DATE
EDUC	Curriculum & Instruction	CIED	CATE	5013	Teaching Strategies	G	ANC	3	Fall 2008
EDUC	Curriculum & Instruction	CIED	CATE	5033	Assessment/Program Evaluation	G	ANC	3	Fall 2008
EDUC	Curriculum & Instruction	CIED	CIED	5042 to 5043	Readings and Writing Across the Curriculum to Content Area Reading in Elementary Grades	G	CT, CHN, CCH	2 to 3	Fall 2008
EDUC	Curriculum & Instruction	CIED	ETEC	5063	Practicum in Educational Technology	G	IN	3	Fall 2008
EDUC	Curriculum & Instruction	CIED	ETEC	5103	Instructional Systems Analysis and Design	G	IN	3	Fall 2008
EDUC	Curriculum & Instruction	CIED	ETEC	5203	History & Systems of Instructional Technology	G	IN	3	Fall 2008
EDUC	Curriculum & Instruction	CIED	ETEC	5233	Teaching Educational Technology	G	IN	3	Fall 2008
EDUC	Curriculum & Instruction	CIED	ETEC	5273	Advanced Design of Educational Media	G	IN	3	Fall 2008
EDUC	Curriculum & Instruction	CIED	ETEC	5293	Critical Evaluation of Educational Films	G	IN	3	Fall 2008
EDUC	Curriculum & Instruction	CIED	ETEC	5323	Computers as an Instructional Technology	G	IN	3	Fall 2008
EDUC	Curriculum & Instruction	CIED	ETEC	5333	Teaching on the Internet	G	IN	3	Fall 2008
EDUC	Curriculum & Instruction	CIED	ETEC	5343	Assessment & Evaluation in Instructional Technology	G	IN	3	Fall 2008
EDUC	Curriculum & Instruction	CIED	ETEC	5353	Production of CD ROM Media	G	IN	3	Fall 2008
EDUC	Curriculum & Instruction	CIED	ETEC	5383	Issues in Web Design	G	IN	3	Fall 2008
EDUC	Curriculum & Instruction	CIED	ETEC	560V	Workshop	G	IN	variable	Fall 2008

Table C**UCPC****Dual Courses****October 26, 2007**

COLL	DEPARTMENT NAME	DEPT	CRSE ALPHA	CRSE NUM	CRSE TITLE	CREDIT LEVEL	ACTION	CREDIT HOURS	EFFECTIVE DATE
EDUC	Health Science, Kinesiology, Recreation & Dance	HKRD	RECR	4093	Fundamentals of Therapeutic Recreation to Inclusive and Special Recreation	D to U	CT, CD, CEGUC, OTH	3	Fall 2008

KEY

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 A**UCPC****Undergraduate Courses****October 26, 2007**

COLL	DEPARTMENT NAME	DEPT	CRSE ALPHA	CRSE NUM	CRSE TITLE	CREDIT LEVEL	ACTION	CREDIT HOURS	EFFECTIVE DATE
EDUC	Curriculum & Instruction	CIED	CEID	4513	Teaching Children with Mild Disabilities	U	ANC	3	Fall 2008
EDUC	Curriculum & Instruction	CIED	CEID	4523	Teaching Children with Severe	U	ANC	3	Fall 2008
EDUC	Health Science, Kinesiology, Recreation & Dance	HKRD	RECR	4093	Fundamentals of Therapeutic Recreation to Inclusive and Special Recreation	U from D	CT, CD, CEGUC, OTH	3	Fall 2008

TABLE B**UCPC****Graduate Courses****October 26, 2007**

COLL	DEPARTMENT NAME	DEPT	CRSE ALPHA	CRSE NUM	CRSE TITLE	CREDIT LEVEL	ACTION	CREDIT HOURS	EFFECTIVE DATE
EDUC	Curriculum & Instruction	CIED	CATE	5013	Teaching Strategies	G	ANC	3	Fall 2008
EDUC	Curriculum & Instruction	CIED	CATE	5033	Assessment/Program Evaluation	G	ANC	3	Fall 2008
EDUC	Curriculum & Instruction	CIED	CIED	5042 to 5043	Readings and Writing Across the Curriculum to Content Area Reading in Elementary Grades	G	CT, CHN, CCH	2 to 3	Fall 2008
EDUC	Curriculum & Instruction	CIED	ETEC	5063	Practicum in Educational Technology	G	IN	3	Fall 2008
EDUC	Curriculum & Instruction	CIED	ETEC	5103	Instructional Systems Analysis and Design	G	IN	3	Fall 2008
EDUC	Curriculum & Instruction	CIED	ETEC	5203	History & Systems of Instructional Technology	G	IN	3	Fall 2008
EDUC	Curriculum & Instruction	CIED	ETEC	5233	Teaching Educational Technology	G	IN	3	Fall 2008
EDUC	Curriculum & Instruction	CIED	ETEC	5273	Advanced Design of Educational Media	G	IN	3	Fall 2008
EDUC	Curriculum & Instruction	CIED	ETEC	5293	Critical Evaluation of Educational Films	G	IN	3	Fall 2008
EDUC	Curriculum & Instruction	CIED	ETEC	5323	Computers as an Instructional Technology	G	IN	3	Fall 2008
EDUC	Curriculum & Instruction	CIED	ETEC	5333	Teaching on the Internet	G	IN	3	Fall 2008
EDUC	Curriculum & Instruction	CIED	ETEC	5343	Assessment & Evaluation in Instructional Technology	G	IN	3	Fall 2008
EDUC	Curriculum & Instruction	CIED	ETEC	5353	Production of CD ROM Media	G	IN	3	Fall 2008
EDUC	Curriculum & Instruction	CIED	ETEC	5383	Issues in Web Design	G	IN	3	Fall 2008
EDUC	Curriculum & Instruction	CIED	ETEC	560V	Workshop	G	IN	variable	Fall 2008

Table C**UCPC****Dual Courses****October 26, 2007**

COLL	DEPARTMENT NAME	DEPT	CRSE ALPHA	CRSE NUM	CRSE TITLE	CREDIT LEVEL	ACTION	CREDIT HOURS	EFFECTIVE DATE
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CEGUC=	CHANGE EXISTING DUAL/GRADUATE COURSE TO UNDERGRADUATE CREDIT
OTH=	OTHER
RA=	REACTIVATE COURSE
IN=	INACTIVATE COURSE

University Course and Programs Committee
26-Oct-07

UNDERGRADUATE PROGRAM CHANGES

TABLE ONE

Bumpers College of Agricultural, Food and Life Sciences

Department of Food Science

FDSCBS - BSA, Food Science

Food Technology Concentration - Attachments 1A and 1B

Proposal allows for several alternative courses to replace currently required College of Business courses as specified in Section V of Attachment 1A.

GRADUATE PROGRAM CHANGES

TABLE TWO

Department of Health Science, Kinesiology, Recreation and Dance

SPEDMC - Graduate Certificate Program in Autism Spectrum Disorders
Attachments 2A and 2B

Proposal requests to add a new graduate certificate program in Autism Spectrum Disorders as specified in Section V of Attachment 2A.

ATTACHMENT 1A

Academic Policy Series

1622.20A

ADD, CHANGE OR DELETE UNIT, PROGRAM REQUIREMENTS, OR ACADEMIC POLICIES

Complete this form consistent with the instructions in Academic Policy 1622.20. Use the form to add, change, or delete a program or unit or to change program policies. 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 Graduate Council Chair Date
College Dean Date Faculty Senate Chair Date
Honors College Dean Date Provost Date
Core Curriculum Committee Date Board of Trustees Approval/Notification Date
University Course and Programs Committee Date Arkansas Higher Education Coordinating Board Approval/Notification Date

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

Academic Unit: [X] Major/Field of Study [] Minor [] Other Unit [] Policy
Level: [X] Undergraduate [] Graduate [] Law Effective Catalog Year 2008
Current Name Food Technology Concentration
College, School, Division AFLS Department Code FDSC
Current Code (6 digit Alpha) FDSCBS Proposed Code (6 digit Alpha)
[] Interdisciplinary Program CIP Code 01.1001
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>.
[] Program proposal uses courses offered by another academic college, and that college dean's office has been notified. The signature of the dean of that academic college is required here:

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 or Program Policies

Insert here a statement of the exact changes to be made: 1) Add AGECE 2403 Quantitative Tools for Agribusiness, STAT 2303 Principles of Statistics and AGST 4023 Principles of Experimentation as alternatives options to WCOB 1033 Data Analysis and Interpretation course requirement. 2) Add AGECE 2143 Agribusiness Financial Records as an alternative option to WCOB 1023 Business Foundations course requirement. 3) Replace MGMT 3563 Management Concepts & Organizational

Behavior course requirement with WCOB 2033 Acquiring and Managing Human Capital. 4) Currently students choose two courses from the following list of courses: AGECE 2303, AGECE 4143, MGMT 3743, TLOG 3613, other upper level business courses. Replace this list with the statement "6 additional hours of business coursework from the following departmental codes: ACCT, AGECE, ECON, FINN, ISYS, MGMT, MKTG, TLOG or WCOB).

Check if either of these boxes apply and provide the necessary signature:

- Program change proposal adds courses offered by another academic college, and that college dean's office has been notified. The signature of the dean of that academic college is required here: _____
- Program change proposal deletes courses offered by another academic college, and that college dean's office has been notified. The signature of the dean of that academic college is required here: _____

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.)
- Change in Program Policies

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.)

1) Additional course options to fulfill statistics requirement would allow more flexibility for students to choose a course applicable to their intended career choice. 2) AGECE 2143 Agribusiness Financial Records and WCOB 1023 Business Foundations are similar courses and addition of AGECE 2143 option would offer our students, especially those pursuing a minor in AGBS, an AFLS option to the WCOB course. 3) MGMT 3563 Management Concepts & Organizational Behavior is no longer taught. Wish to replace this course with WCOB 2033 Acquiring and Managing Human Capital. 4) Better states that students can choose any business coursewrok to fulfill this requirement.

SECTION VII: Catalog Text and Format

In the box below, insert the current catalog text which is to be changed, with changes highlighted with the color yellow. Include all proposed changes identified in Section V. Only changes explicitly stated in Section V will be considered for approval by the University Course and Programs Committee, the Graduate Council and the Faculty Senate. If you are proposing a new program, give proposed text with all of the elements listed below. If you are proposing modified text, include these elements as appropriate.

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.
- State eight-semester plan requirements

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.

FOOD SCIENCE (FDSC)

Ron Buescher
Head of the Department
N-201 Food Science Building
479-575-4605

World Wide Web: <http://www.foodscience.uark.edu/>

- Distinguished Professor Morris
- University Professors Hettiarachachy, Siebenmorgen
- Professors Buescher, Crandall, Howard, Johnson, Proctor, Ricke
- Associate Professor Meullenet, Wang
- Assistant Professor Morawicki
- Adjunct Faculty Members Apple (N.), Brady, Foote, Howell, King, Li, Marcy, Morris (M.), Owens, Pohlman, Prior

Food science is the application of science and technology to processing, packaging, safety, product invention and distribution of food products. Food science deals with all aspects of food between production and consumption and involves many disciplines, including chemistry, microbiology, nutrition, engineering and sensory science.

Food science prepares students for many interesting, rewarding and challenging professional career opportunities in industry, business, governmental and educational organizations associated with food and food-related products. Due to the diversity and abundance of opportunities available, students graduating with a B.S.A. in food science readily obtain employment or continue studies for graduate school. Additionally, requirements for several pre-professional programs can be fulfilled while meeting requirements for the food science degree.

Students may choose one of two areas of concentration for their degree program: Food Science (FDSC) or Food Technology (FDTN). The FDSC concentration at the University of Arkansas is one of only 53 programs in the United States and the only one in Arkansas that is approved by the Institute of Food Technologists. It provides students with a strong background in basic and applied sciences and food chemistry, microbiology, analysis, quality and engineering.

The FDTN concentration provides students interested in food business and management careers with an integrated background in food science and business. With proper course selection, students in the food technology concentration can complete a minor in agribusiness or general business while completing their core requirements, thus leaving elective hours available for further educational enhancement.

Students in both concentrations are offered opportunities for research, internships, international experiences and selection of a minor.

Requirements for a Major in Food Science (FDSC) (See page 40 for University Core and page 69 for B.S.A. requirements)

English/Communications (12-15 hours)

English University Core Courses (6 hours)

ENGL 2003 Advanced Composition or Exemption Elective – See page 41 for exemption information.

COMM 1313 Fundamentals of Communication

AGED 3142/3141L Agri Communications and lab or ENGL 3053 Technical and Report Writing

Mathematics University Core Course and Departmental Requirements (12-13 hours)

University Core MATH 1203 College Algebra

FDSC Concentration:

MATH 1213 Plane Trigonometry

MATH 2554 Calculus I

STAT 2303 Principles of Statistics or STAT 2023 Biostatistics or PSYC 2013 Intro to Statistics for Psychologists or AGST 4023 Principles of Experimentation

FDTN Concentration:

MATH 2043 Survey of Calculus or MATH 2554 Calculus I

MATH 2053 Finite Mathematics

[AGED 2403 Quantitative Tools for Agribusiness](#), WCOB 1033 Data Analysis and Interpretation, [STAT 2303 Principles of Statistics](#), or [AGST 4023 Principles of Experimentation](#)

Science University Core Courses and Departmental Requirements (20-27 hours)

University Core BIOL 1543/1541L Principles of Biology and lab

BIOL 2013/2011L General Microbiology and lab

CHEM 1103/1101L University Chemistry I and lab

University Core CHEM 1123/1121L University Chemistry II and lab

FDSC Concentration:

CHEM 2613/2611L Organic Physiological Chemistry and lab or

CHEM 3603/3601L Organic Chemistry I and lab

CHEM 3813 Introduction to Biochemistry

PHYS 2013/2011L College Physics I and lab

FDTN Concentration:

CHEM 2613/2611L Organic Physiological Chemistry and lab

Fine Arts and Humanities (6 hours)

Select in two categories from “State Minimum Fine Arts, Humanities Core” (sections a, b, c or d) – See page 40

US History University Core Course (3 hours)

Social Sciences University Core Courses (9 hours)

FDSC Concentration:

9 hours selected from listed fields of study – See page 40

FDTN Concentration:

AGEC 1103 Ag Microeconomics and AGECE 2103 Ag Macroeconomics or

ECON 2013 Macroeconomics and ECON 2023 Microeconomics

3 hours selected from other listed fields of study – See page 40

FDSC Core Requirements (11 hours)

AFLS 1011 Freshman Orientation

FDSC 1011 Food Science Orientation

FDSC 1103 Introduction to Food Science

FDSC 3103 Principles of Food Processing with lab component

FDSC 4713 Food Product & Process Development with lab component

Additional Requirements for Food Science Concentration (22 hours)

HESC 1213 Nutrition in Health

FDSC 4114 Food Analysis with lab component

FDSC 4124 Food Microbiology with lab component

FDSC 4304 Food Chemistry with lab component

FDSC 4754 Engineering Principles of Food Processing with lab component

FDSC 4413 Sensory Evaluation of Food with lab component or

FDSC 4203 Quality Evaluation and Control with lab component

Additional Requirements for Food Technology Concentration (29 hours)

FDSC 2503 Food Safety and Sanitation

FDSC 3202 Introduction to Food Law

FDSC 4203 Quality Evaluation and Control with lab component

FDSC 431V (3 hours) Internship in Food Science

FDSC 4413 Sensory Evaluation of Food with lab component

[AGEC 2143 Agribusiness Financial Records](#) or WCOB 1023 Business Foundations

WCOB 1120 Computer Competency Requirement

AGEC 4313 Agricultural Business Management or

[MGMT 3563 Management Concepts and Organizational Behavior](#) or [WCOB 2033 Acquiring and Managing Human Capital](#)

AGEC 3303 Food and Agricultural Marketing or

MKTG 3433 Principles of Marketing

~~6 hours from AGECE 2303 Introduction to Agribusiness, AGECE 4143 Agricultural Finance, MGMT 3743 Human Resource Management, TLOG 3613 Business Logistics or other upper-level~~ additional hours of business courses coursework from the following departmental codes: ACCT,

AGEC, ECON, FINN, ISYS, MGMT, MKTG, TLOG or WCOB.

General Electives (18-22 hours)

124 Total Hours

Food Science Eight- or Nine-Semester Degree Programs

Students wishing to follow the degree plan in Food Science should see page 42 in the Academic Regulations chapter for university requirements of the program. The Food Science major has two concentrations: Food Science and Food Technology.

Fall Semester Year 1

4 Science University Core BIOL 1543/1541L Principles of Biology and lab

3 University Core MATH 1203 College Algebra

3 University Core ENGL 1013 Composition I

1 AFLS 1011 Freshman Orientation

1 FDSC 1011 Food Science Orientation

3 University Core in Fine Arts/Humanities or Social Science or History

15 semester hours

Spring Semester Year 1

3 FDSC 1103 Introduction to Food Science
3 CHEM 1103 University Chemistry I
3 University Core ENGL 1023 Composition II
3 University Core in Fine Arts/Humanities or Social Science or History (FDTN: AGEC 1103 Ag Microeconomics or ECON 2013 Macroeconomics)
FDSC concentration:
3 MATH 1213 Plane Trigonometry
FDTN concentration:
3 COMM 1313 Fundamentals of Communication
0 WCOB 1120 Computer Competency Requirement
15 semester hours

Fall Semester Year 2

4 Science University Core CHEM 1123/1121L University Chemistry II and lab
1 CHEM 1101L University Chemistry I lab (Credit earned when CHEM 1121L is completed with grade of "C" or better)
FDSC concentration:
4 MATH 2554 Calculus I
3 COMM 1313 Fundamentals of Communication
3 University Core in Fine Arts/Humanities or Social Science or History
FDTN concentration:
3 MATH 2053 Finite Mathematics
3 FDSC 2503 Food Safety and Sanitation
3 [AGEC 2143 Agribusiness Financial Records](#) or WCOB 1023 Business Foundations
1 General Elective
15 semester hours

Spring Semester Year 2

4 CHEM 2613/2611L Organic Physiological Chemistry and lab
3 University Core in Fine Arts/Humanities or Social Science or History (FDTN: AGEC 2103 Ag Macroeconomics or ECON 2023 Microeconomics)
~~3 Statistics Elective~~
FDSC concentration:
~~3 Statistics Elective~~
4 BIOL 2013/2011L General Microbiology and lab
3 HESC 1213 Nutrition in Health
FDTN concentration:
~~3 WCOB 1033 Data Analysis and Interpretation~~
3 MATH 2043 Survey of Calculus
3 General Elective
16-17 semester hours

Fall Semester Year 3

3-6 FDSC 3103 Principles of Food Processing with lab component and FDSC 4203 Quality Evaluation Control with lab component (even years) or FDSC 4413 Sensory Evaluation of Food with lab component (odd years)
3 University Core in Fine Arts/Humanities or Social Science or History
3 General Elective
FDSC concentration:
4 PHYS 2013/2011L College Physics I and lab
0-3 General Elective (odd years)
FDTN concentration:
0-4 BIOL 2013/2011L General Microbiology and lab (odd years)
3 AGEC 3303 Food and Agricultural Marketing or MKTG 3433 Principles of Marketing
15-16 semester hours

Spring Semester Year 3

3 ENGL 2003 Advanced Composition or Exemption Elective
3 FDSC 4713 Food Product and Process Development with lab component (odd years) or University Core in Fine Arts/Humanities or Social Science or History (even years)
3 General Elective

FDSC concentration:

- 4 FDSC 4754 Engineering Principles of Food Processing with lab component (odd years) or FDSC 4124 Food Microbiology with lab component (even years)
- 3 AGED 3142/3141L Agri Communications and lab or ENGL 3053 Technical and Report Writing

FDTN concentration:

- 0-2 FDSC 3202 Introduction to Food Law (even years)
- 3 ~~AGED 2303 Introduction to Agribusiness or upper level~~ Business Elective
- 0-3 University Core in Fine Arts/Humanities or Social Science or History (odd years)
- 14-16 semester hours

Summer Semester Year 3

FDTN concentration:

- 3 FDSC 431V Internship in Food Science
- 3 semester hours

Fall Semester Year 4

- 3-6 FDSC 3103 Principles of Food Processing with lab component and FDSC 4203 Quality Evaluation and Control with lab component (even years) or FDSC 4413 Sensory Evaluation of Food with lab component (odd years)
- 3 General Elective
- FDSC concentration:
 - 4 FDSC 4304 Food Chemistry with lab component
 - 3 CHEM 3813 Introduction to Biochemistry
 - 0-3 University Core in Fine Arts/Humanities or Social Science or History (odd years)
- FDTN concentration:
 - 3 AGED 4313 Agricultural Business Management or ~~MGMT 3563 Management Concepts and Organizational Behavior~~ WCOB 2033 Acquiring and Managing Human Capital
 - 3 ~~AGED 4143 Agricultural Finance or Upper Level~~ Business Elective
 - 0-4 BIOL 2013/2011L General Microbiology and lab (odd years)
 - 15-16 semester hours

Spring Semester Year 4

- 0-3 FDSC 4713 Food Product and Process Development with lab component (odd years)
- FDSC concentration:
 - 4 FDSC 4114 Food Analysis with lab component
 - 4 FDSC 4124 Food Microbiology with lab component (even years) or FDSC 4754 Engineering Principles of Food Processing with lab component (odd years)
 - 3-6 General Electives
- FDTN concentration:
 - 3 AGED 3142/3141L Agri Communications and lab
 - 3 University Core in Fine Arts/Humanities or Social Science or History
 - 0-2 FDSC 3202 Introduction to Food Law (even years)
 - 6 General Electives
 - 14-15 semester hours

124 Total hours

MINOR IN FOOD SCIENCE (FDSC-M)

The Food Science Minor will consist of 18 semester hours to include the following courses:

- FDSC 3103 Principles of Food Processing with lab component
- FDSC 4124 Food Microbiology with lab component
- FDSC 4304 Food Chemistry with lab component
- and a minimum of 7 hours selected from the following courses:
 - FDSC 2503 Food Safety and Sanitation
 - FDSC 3202 Introduction to Food Law
 - FDSC 4114 Food Analysis with lab component
 - FDSC 4203 Quality Evaluation and Control with lab component
 - HESC 1213 Nutrition in Health

A student planning to minor in food science must consult a Department of Food Science adviser.

SEE PAGE 353 FOR FOOD SCIENCE (FDSC) COURSES

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

7/2/07

ATTACHMENT 1B

Check Sheet for Food Technology Concentration
2008-2009

STUDENT _____

STUDENT'S ID _____

ADVISOR _____

COMMUNICATIONS (12-15 hours)

- ENGL 1013 Composition I (FA, SP, SU)
ENGL 1023 Composition II (FA, SP, SU)
ENGL 2003* Advanced Comp-exemption possible (FA, SP, SU)
COMM 1313 Fundamentals of Communication (FA, SP, SU)
AGED 3142 & AGED 3141L Agri Communications (FA, SP)

*Advanced Comp must be taken before the last semester of your senior year. If you choose to take the exemption exam, it must be taken within 30-96 hours.

US HISTORY AND GOVERNMENT (3 hours)

(choose one from the following courses)

- HIST 2003 History of American People to 1877 (FA, SP, SU)
HIST 2013 History of American People to Present (FA, SP, SU)
PLSC 2003 American National Government (FA, SP, SU)

MATHEMATICS AND STATISTICS (12 hours)

- MATH 1203 College Algebra (FA, SP, SU)
MATH 2043 Survey of Calculus (FA, SP, SU)
MATH 2053 Finite Mathematics (FA, SP, SU)

(choose one from the following courses)

- AGEC 2403 Quantitative Tools for Agribusiness (SP)
WCOB 1033 Data Analysis and Interpretation (FA, SP, SU)
STAT 2303 Principles of Statistics (SP)
AGST 4023 Principles of Experimentation (FA, SP)

PHYSICAL AND BIOLOGICAL SCIENCES (20 hours)

- BIOL 1543 & BIOL 1541L Principles of Biology (FA, SP, SU)
BIOL 2013 & BIOL 2011L General Microbiology (FA, SP, SU)
CHEM 1103 & CHEM 1101L University Chemistry I (FA, SU)
CHEM 1123 & CHEM 1121L University Chemistry II (FA, SP, SU)
CHEM 2613 & CHEM 2611L Organic Physiol. Chemistry (SP, SU)

FINE ARTS AND HUMANITIES (6 hours)

(choose two courses-must come from different categories)

Category 1: (all courses offered FA, SP, SU)

- ARCH 1003 Arch Lecture ARHS 1003 Art Lecture
ARTS 1003 Art Studio COMM 1003 Film Lecture
DANC 1003 Move & Dance DRAM 1003 Theatre Lecture
HUMN 1003 Arts & Aesthetics LARC 1003 Landscape Arch
MLIT 1003 Music Lecture

Category 2: (all courses offered FA, SP, SU)

- PHIL 2003 Philosophy PHIL 2103 Ethics
PHIL 2203 Logic PHIL 3103 Ethics & Professions

Category 3:

- CLST 1003 Class Stud: Greece (FA, Odd)
CLST 1013 Class Stud: Rome (SP, Even)
HUMN 1124H* Honors Equilibrium of Cultures 500-1600 (SP)
HUMN 2124H* Honors 20th Century Global Culture (SP)
WLIT 1113 World Lit I (FA, SP, SU)
WLIT 1123 World Lit II (FA, SP, SU)

Category 4:

- any foreign language 2003 HUMN 2003 Gender Studies (FA)

*HUMN 1124H & 2124H - open to honors students by invitation only

SOCIAL SCIENCES (9 hours)

(complete one option)

Option 1:

- AGEC 1103 Ag Microeconomics (FA, SP) choose one from course list
AGEC 2103 Ag Macroeconomics (FA, SP)

Option 2:

- ECON 2013 Macroeconomics (FA, SP, SU) choose one from course list
ECON 2023 Microeconomics (FA, SP, SU)

Course List:

- ANTH 1023 Anthropology (FA, SP, SU) GEOG 1123 Human Geog (FA, SP, SU)
GEOG 2023 Economic Geog (IR) GEOG 2103 Emerg Nations (FA, SP)
GEOG 2203 Devel Nations (FA, SP) HESC 1403 Life Span Devel (FA, SP)
HESC 2413 Family Relations (FA, SP) HIST 1113H World Civ (FA, SP, SU)
HIST 1123H World Civ (FA, SP, SU) HIST 2003 Am History (FA, SP, SU)
HIST 2013 Am. History (FA, SP, SU) HUMN 1114H* Roots of Culture 500CE (FA)
HUMN 2114H* Birth of Mod Cult (FA) PLSC 2003 Am Government (FA, SP, SU)
PLSC 2013 Political Sci (FA, SP, SU) PLSC 2203 Government (FA, SP)
PSYC 2003 Psychology (FA, SP, SU) RSOC 2603 Rural Sociology (SP)
SOC 2013 Sociology (FA, SP, SU) SOCI 2033 Social Problems (FA, SP, SU)

WCIV 1003 Western Civ I (FA, SP, SU) WCIV 1013 Western Civ II (FA, SP, SU)

*HUMN 1114H & 2114H - open to honors students by invitation only

FOOD SCIENCE CORE (25 hours)

- AFLS 1011 Freshman Orientation (FA)
FDSC 1011 Food Science Orientation (FA)
FDSC 1103 Introduction to Food Science (SP)
FDSC 2503 Food Safety and Sanitation (FA)
FDSC 3103 & 3100L Principles of Food Processing (FA, even)
FDSC 3202 Introduction to Food Law (SP, even)
FDSC 4203 & 4200L Quality Evaluation & Control (FA, even)
FDSC 431V (3) Internship in Food Science (IR)
FDSC 4413 & 4410L Sensory Evaluation of Food (FA, odd)
FDSC 4713 & 4710L Food Product & Process Development (SP, odd)

BUSINESS (15 hours)

WCOB 1120 Computer Competency Requirements (FA, SP, SU)
*AGME 2903 may be taken instead of WCOB 1120 (if chosen, hours will be counted towards elective hours)

(choose one from the following courses)

- AGEC 2143 Agribusiness Financial Records (FA)
WCOB 1023 Business Foundations (FA, SP, SU)

(choose one from the following courses)

- AGEC 4313 Agricultural Business Management (FA)
WCOB 2033 Acquiring & Managing Human Capital (FA, SP, SU)

(choose one from the following courses)

- AGEC 3303 Food & Agricultural Marketing (FA)
MKTG 3433 Principles of Marketing (FA, SP, SU)

(choose 6 additional hours of business coursework from the following departmental codes: ACCT, AGEC, ECON, FINN, ISYS, MGMT, MKTG, TLOG, or WCOB)

To earn a minor in Agri Business or General Business students must meet the curriculum requirements listed in the Agricultural, Food and Life Sciences or Walton College of Business Administration section of the University catalog.

ELECTIVES (19-22)

Blank lines for entering elective course information.

OTHER GRADUATION REQUIREMENTS

124 total semester hours including:
9 hours outside departmental code (FDSC) and within Bumpers College
39 semester hours of 3000/4000 level courses
30 semester hours in Bumpers College at UA
Maximum of 68 hours lower division transfer courses
No more than 25% (31) hours of D grades

Revised 10/19/2007

University Course and Programs Committee
26-Oct-07

UNDERGRADUATE PROGRAM CHANGES

TABLE ONE

Bumpers College of Agricultural, Food and Life Sciences

Department of Food Science

FDSCBS - BSA, Food Science

Food Technology Concentration - Attachments 1A and 1B

Proposal allows for several alternative courses to replace currently required College of Business courses as specified in Section V of Attachment 1A.

GRADUATE PROGRAM CHANGES

TABLE TWO

Department of Health Science, Kinesiology, Recreation and Dance

SPEDMC - Graduate Certificate Program in Autism Spectrum Disorders
Attachments 2A and 2B

Proposal requests to add a new graduate certificate program in Autism Spectrum Disorders as specified in Section V of Attachment 2A.

ATTACHMENT 2A

Academic Policy Series

1622.20A

ADD, CHANGE OR DELETE UNIT, PROGRAM REQUIREMENTS, OR ACADEMIC POLICIES

Complete this form consistent with the instructions in Academic Policy 1622.20. Use the form to add, change, or delete a program or unit or to change program policies. 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 Graduate Council Chair Date
College Dean Date Faculty Senate Chair Date
Honors College Dean Date Provost Date
Core Curriculum Committee Date Board of Trustees Approval/Notification Date
University Course and Programs Committee Date Arkansas Higher Education Coordinating Board Approval/Notification Date

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

Academic Unit: [X] Major/Field of Study [] Minor [] Other Unit [] Policy
Level: [] Undergraduate [X] Graduate [] Law Effective Catalog Year 2008
Current Name
College, School, Division EDUC Department Code CIED
Current Code (6 digit Alpha) Proposed Code (6 digit Alpha) SPEDMC
Prior approval from the Office of the Registrar is required.
[] Interdisciplinary Program CIP Code 13.1013
Prior assignment from Office of Institutional Research is required.

Proposed Name Graduate Certificate Program in Autism Spectrum Disorders

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

SECTION III: Add a New Program/Unit

[X] 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>.
[] Program proposal uses courses offered by another academic college, and that college dean's office has been notified. The signature of the dean of that academic college is required here:

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 or Program Policies

Insert here a statement of the exact changes to be made:
Check if either of these boxes apply and provide the necessary signature:

- Program change proposal adds courses offered by another academic college, and that college dean's office has been notified. The signature of the dean of that academic college is required here: _____
- Program change proposal deletes courses offered by another academic college, and that college dean's office has been notified. The signature of the dean of that academic college is required here: _____

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.)
- Change in Program Policies

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.)

Over the past 10 years, the number of students identified with autism spectrum disorders has grown dramatically. In Arkansas, there has been an increase of over 1,700 percent in the past 10 years. School personnel are in great need of training and there are no teacher preparation programs in Arkansas.

The proposed Graduate Certificate Program in Autism Spectrum Disorders will enable current teachers to gain much needed information and skills that will translate into a very positive impact on students with autism spectrum disorders. Teachers will enroll in the proposed program to learn specific knowledge and skills that will greatly facilitate their ability to effectively identify and teach students with autism spectrum disorders.

SECTION VII: Catalog Text and Format

In the box below, insert the current catalog text which is to be changed, with changes highlighted with the color yellow. Include all proposed changes identified in Section V. Only changes explicitly stated in Section V will be considered for approval by the University Course and Programs Committee, the Graduate Council and the Faculty Senate. If you are proposing a new program, give proposed text with all of the elements listed below. If you are proposing modified text, include these elements as appropriate.

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.
- State eight-semester plan requirements

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 Copy

SPECIAL EDUCATION (SPED)

<http://coehp.uark.edu/>

- Professors Gartin, Smith
- Associate Professors Collins, Imbeau

- Instructor Jordan

Degrees Conferred:

M.Ed. (SPED)

The M.Ed. in special education is designed for those students seeking a degree in special education.

Admission to the M.Ed. program in special education is based on the general requirements of the Graduate School.

Requirements for the Master of Education Degree: (Minimum 36 hours.) All programs will require nine semester hours of core courses, three semester hours of cognate study, and 24 semester hours in special education.

This course work is selected by students and faculty according to the needs of the student and licensure requirements.

All programs require the completion of a minimum of 36 semester hours of work for the degree. Core course requirements can be satisfied by taking three hours from each of the areas listed below:

1. EDFD 5013 Research Methods in Education
EDFD 5393 Statistics in Education and Health Professions
2. EDFD 5373 Psych. Foundations of Teaching and Learning
EDFD 5473 Adolescent Psychology in Education
EDFD 5573 Life-Span Human Development
3. EDFD 5303 Historical Foundations of Modern Education
EDFD 5323 Global Education
EDFD 5353 Philosophy of Education
EDFD 5683 Issues in Educational Policy

New catalog copy

(The new catalog copy will immediately follow the current catalog copy, printed above. It is an addition to current copy, not a revision of current copy.)

Graduate Certificate Program in Autism Spectrum Disorders.

The graduate certificate in Autism Spectrum Disorders develops professionals in the area of autism spectrum disorders. The program recognizes students who take a concentrated core of courses focused on autism spectrum disorders. Students who earn the certificate develop knowledge and skills in the areas of characteristics, assessment, and educational interventions for individuals with autism spectrum disorders.

Program of Study:

- CIED 6803 Teaching Students with Autism Spectrum Disorders
- CIED 6813 Assessment of Students with Autism Spectrum Disorders
- CIED 6823 Instructional Methods for Students with Autism Spectrum Disorders
- CIED 6833 Practicum in Autism Spectrum Disorders
- CDIS 5143 Cognitive-Communication Development and Disorders

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

7/2/07

ATTCHMENT 2B

LETTER OF NOTIFICATION – 10

GRADUATE CERTIFICATE PROGRAM

1. Institution submitting request: University of Arkansas
2. Contact person/title: Dr. Nancy E. Talburt
Vice Provost for Academic Affairs
1 University of Arkansas, ADMIN 422
Fayetteville, AR 72701-1201
3. Phone number/e-mail address: netal@uark.edu (479) 575-215
4. Proposed effective date: Fall 2008
5. Name of Program: Graduate Certificate Program in Autism Spectrum Disorders
6. Proposed CIP Code:
7. Reason for Implementation: Over the past 10 years, the number of students identified with autism spectrum disorders has grown dramatically. In Arkansas, there has been an increase of over 1,700 percent in the past 10 years. School personnel are in great need of training and there are no teacher preparation programs in Arkansas.

The proposed Graduate Certificate Program in Autism Spectrum Disorders will enable current teachers to gain much needed information and skills that will translate into a very positive impact on students with autism spectrum disorders. Teachers will enroll in the proposed program to learn specific knowledge and skills that will greatly facilitate their ability to effectively identify and teach students with autism spectrum disorders.

8. Proper Documentation by Licensure/Certification Entity:

There is no licensure associated with this graduate certificate.

9. Will this program be offered on-campus, or via distance delivery?

Both on campus and as web-based courses

10. Provide the following:

a. List of required courses:

CIED 6803 Teaching Students with Autism Spectrum Disorders
CIED 6813 Assessment of Students with Autism Spectrum Disorders
CIED 6823 Instructional Methods for Students with Autism Spec Dis
CIED 6833 Practicum in Autism Spectrum Disorders
CDIS 5143 Cognitive-Communication Development and Disorders

b. New course descriptions:

CIED 6803 Teaching Students with Autism Spectrum Disorders – This course provides students with an understanding of individuals who have been diagnosed with autism spectrum disorders. The course provides a life-span perspective by focusing on preschoolers, school-aged children, and adults. Students will study the characteristics of these individuals and general educational strategies for their education.

CIED 6813 Assessment of Students with Autism Spectrum Disorders – This course provides an in-depth study of the assessment of individuals with autism spectrum disorders. It includes formal and informal assessment measures used to assist in the identification of students with ASD, as well as provide information for program development for this group of students.

CIED 6823 Instructional Methods for Students with Autism Spectrum Disorders – This course is designed to assist professional educators in planning and implementing instructional and support services for students with autism spectrum disorders. Students will learn how to participate in collaborative family, school, and community partnerships.

CIED 6833 Practicum in Autism Spectrum Disorders – Supervised field experiences in programs, schools, and other settings for children with autism spectrum disorders

c. Program goals and objectives:

The following are program goals and objectives for the proposed Graduate Certificate Program in autism spectrum disorders

Provide a teacher preparation program in the area of autism spectrum disorders

Increase the knowledge and skill levels of teachers in Arkansas in the area of autism spectrum disorders

Improve the educational experiences of students with autism spectrum disorders in Arkansas public schools

Facilitate the development of an Arkansas teaching license in autism spectrum disorders

Evaluate the impact of individuals prepared in the Graduate Certificate Program on students with autism spectrum disorders

Determine the effectiveness of the Graduate Certificate Program in autism spectrum disorders

d. Expected student learning outcomes

After completion of the Graduate Certificate Program in autism spectrum disorders, students will:

1. know the major issues and trends in educating students with autism spectrum disorders;
2. be familiar with laws impacting the education of students with autism spectrum disorders;
3. understand legal rights and responsibilities of students with autism spectrum disorders, parents of these children, and school personnel serving these children;
4. understand the characteristics of children with autism spectrum disorders;
5. understand the etiology of autism spectrum disorders;
6. know how to assess students with autism spectrum disorders;
7. know how to develop educational programs for students with autism spectrum disorders;
8. understand various strategies for working with students with autism spectrum disorders;
9. know how to utilize effective behavioral intervention strategies with students with autism spectrum disorders;
10. know how to utilize effective instructional strategies with students with autism spectrum disorders;

- 11.know the criteria for identifying students with autism spectrum disorders;
- 12.understand the various assessments used to identify students with autism spectrum disorders;
- 13.know how to collect information using informal and formal strategies for students with autism spectrum disorders;
- 14.understand the difference between evidence-based and promising instructional strategies;
- 15.understand the theories and research underlying instructional practices for students with autism spectrum disorders;
- 16.understand the effects of cultural, linguistic, and environmental milieu on student learning and behavior;
- 17.use strategies to facilitate acquisition, fluency, maintenance, and generalization of learned materials;
- 18.use methods to enhance student self-awareness and self-esteem;
- 19.identify positive behavior supports for students with autism spectrum disorders;
- 20.use strategies to support and enhance communication skills for students with autism spectrum disorders;
- 21.demonstrate effective assessment strategies for students with autism spectrum disorders;
- 22.demonstrate the use of various instructional techniques for students with autism spectrum disorders; demonstrate use of behavioral intervention techniques for students with autism spectrum disorders;
- 23.demonstrate appropriate collaborative skills with professionals and family members;
- 24.demonstrate appropriate program review for students with autism spectrum disorders;
- 25.demonstrate effective program evaluation strategies for students with autism spectrum disorders.

11. Identify off-campus location: Courses in the Graduate Certificate Program in Autism Spectrum Disorders will be offered both on-campus and as web-based courses