ATTACHMENT 1A-2

LETTER OF NOTIFICATION – 3

NEW OPTION, CONCENTRATION, EMPHASIS

(Maximum 18 semester credit hours of new theory courses and 6 credit hours of new practicum courses)

1. Institution submitting request: *University of Arkansas Fayetteville*
2. Contact person/title: *Dr. Sharon Gaber / Provost*
3. Phone number/e-mail address: *(479)575-5459 / sgaber@uark.edu*
4. Proposed effective date: *Fall 2011*
5. Title of degree program: BSA, *Food Science*
6. CIP Code: *01.1001*
7. Degree Code*: 3420*
8. Proposed option/concentration/emphasis name: *Food and Culinary Sciences*
9. Reason for proposed action: *The Food and Culinary Sciences Concentration is an interdisciplinary program of food science and culinary arts. By combining knowledge of the science behind food with the creativity of culinary arts, students bring a unique set of skills to the food industry that will enable them to define the future of food through the creative process of developing new food products. Graduates with a combination of culinary and food science backgrounds are very attractive to the food industry. However, culinary arts programs across the country are very expensive. This concentration would offer a much cheaper alternative by providing food science and culinary arts training within the B.S.A. degree, thus allowing more students to achieve the interdisciplinary training. There is a definite interest in this type of interdisciplinary training demonstrated by several UA Food Science alumni who either entered the UA after graduating from culinary school or have attended culinary school following their B.S.A. degree and are now employed in the food industry in product development. Additionally, we have several current students who are interested in pursuing culinary arts training in addition to their food science degree.*
10. New option/concentration/emphasis objective: *To provide an interdisciplinary program of food science and culinary arts, thus providing graduates with knowledge of the science behind food and the creativity of culinary arts. This interdisciplinary background will better provide graduates with the tools needed for developing new food products.*

11. Provide the following:
    a. Curriculum outline - List of required courses
    ENGL 1013 Composition I
    ENGL 1023 Composition II
    COMM 1313 Fundamentals of Communication
    AGED 3142 & 3141L Agri Communication
    University Core US History (one course)
    MATH 1203 College Algebra
    STAT 2303 Principles of Statistics or PSYC 2013 Intro to Statistics for Psychologists
    BIOL 1543 & 1541L Principles of Biology and lab
    BIOL 2013 & 2011L General Microbiology and lab
    CHEM 1103 & 1101L University Chemistry I
    CHEM 1123 & 1121L University Chemistry II
    CHEM 2613 & 2611L Organic Physiological Chemistry
    University Core Fine Arts & Humanities (two courses)
    University Core Social Sciences (three courses)
    AFLS 1011 Freshman Orientation
    FDSC 1011 Food Science Orientation
    FDSC 1103 Intro to Food Science
    FDSC 3103 Principles of Food Processing with lab
    FDSC 4203 Quality Assurance and Control with lab
    FDSC 4304 Food Chemistry with lab
    FDSC 4413 Sensory Evaluation of Food with lab
    FDSC 4713 Food Product and Process Development with lab

    b. New course descriptions
    No new courses developed for this concentration

    c. Program goals and objectives
    The Food and Culinary Sciences Concentration is an interdisciplinary program of food science and culinary arts. By combining knowledge of the science behind food with the creativity of culinary arts, students bring a unique set of skills to the food industry that will enable them to define the future of food through the creative process of developing new food products. Graduates with a combination of culinary and food science backgrounds are very attractive to the food industry. However, culinary arts programs across the country are very expensive. This concentration would offer a much cheaper alternative by providing food science and culinary arts training within the B.S.A. degree, thus allowing more students to achieve the interdisciplinary training.

    d. Expected student learning outcomes
    Upon the completion of the program of studies the graduates will be able to:
    1. *Utilize practical knowledge of food chemistry, food safety and microbiology, food processing and culinary arts to professions in the food industry*
    2. *Apply and incorporate the principles of Food Science and Culinary Arts in practical, real-world situations and problems*
    3. *Combine knowledge of culinary arts and food science to be more effective in Research & Development roles*
    4. *Interact more effectively with corporate chefs*
    5. *Understand and apply government regulations required for the manufacture and sale of food products*
    6. *Work effectively in a team environment and interact with individuals of different cultures and educational background*

12. Will the new option be offered via distance delivery? *No*

13. Mode of delivery to be used: *N/A*

14. Explain in detail the distance delivery procedures to be used: *N/A*

15. Is the degree approved for distance delivery? *N/A*

16. List courses in option/concentration/emphasis. Include course descriptions for new courses.
MATH 2043 Survey of Calculus
FDSC 2503 Food Safety and Sanitation or CULY 1003 Safety and Sanitation*
FDSC 3202 Intro to Food Law
FDSC 431V Internship in Food Science (3 hr)
HESC 1213 Nutrition in Health
HESC 2112 & 2111L Foods I or CULY 1103 Intro to Food Preparation*
BAKG 1003 Introduction to Baking*
CULY 1203 Stocks, Sauces and Soups*
CULY 1303 Center of the Plate Applications*
CULY 1403 Garde Manger*
CULY 2003 World Cuisine*
15 hrs General Electives (must be upper division coursework)

**denotes NWACC course codes not taught on the UofA campus*

17. Specify the amount of the additional costs required, the source of funds, and how funds will be used.
None

President/Chancellor Approval Date:

Board of Trustees Notification Date:

Chief Academic Officer Date: