

LETTER OF NOTIFICATION – 11R
REVISION OF EXISTING DEGREE PROGRAM
(Act 747)

1. Institution submitting request: University of Arkansas, Fayetteville
2. Contact person/title: Dr. Sharon Gaber, Provost and Vice Chancellor for Academic Affairs
3. Title of degree program: Food Science, BSA
4. CIP Code: 01.1001
5. Degree Code: 3420
6. Effective Date: Fall 2013
7. Reason for proposed change: Compliance with Act 747
8. Provide **current** and **revised** curriculum outline. (Indicate total credit hours for current degree and total credit hours for revised degree.)

Current degree: 124 hours
Revised degree: 120 hours

The attachment provides current catalog language along with the changes required to bring the FDSCBS program into compliance with ACT 747. In each of the three concentrations for the major, as per changes to the college core requirement in the communications block, specific course requirements of COMM 1313 and AGED 3142/3141L have been replaced with a requirement of two courses from a list of communication intensive courses approved by the college curriculum committee. Additionally, FDSC 4203 has been deleted from the food science core on each concentration. The content of this course is being absorbed into other required FDSC courses. The revised Food Science concentration (FDSC) requires the addition of two upper division FDSC courses, FDSC 3202 Food Law and FDSC 431V Internship in Food Science. Both courses are currently required on the remaining concentrations. Addition of food law is required for re-approval of the program by Institute of Food Technologists. Addition of the internship requirement is to better prepare students for employment following graduation. Elective hours have been reduced to 9-19 (dependent on English exemption and whether students elect to take the one semester or two semester organic chemistry requirement). The revised Food Technology concentration (FDTN) requires the addition of FDSC 4114 Food Analysis. Students graduating this program typically enter into careers in the food industry and it was determined that food analysis was important in preparation for these careers. Additionally, due to changes in the requirements for a general business minor offered through Walton College, WCOB 1023 Business Foundations was replaced with ACCT 2013 Accounting Principles I. Elective hours were reduced to 10-19 (dependent on English exemption and student's choice of minors). The revised Food and Culinary Sciences concentration (FDCU) requires the addition of FDSC 4114 Food Analysis, for the same reason as stated above for FDTN. HESC 2112/2111L has been removed as an alternate option to CULY 1103 because it does not adequately prepare the students for further culinary courses at NWACC. Elective hours were reduced to 10-16 hours (dependent on English exemption).

9. Institutional curriculum committee review/approval date for revised degree:

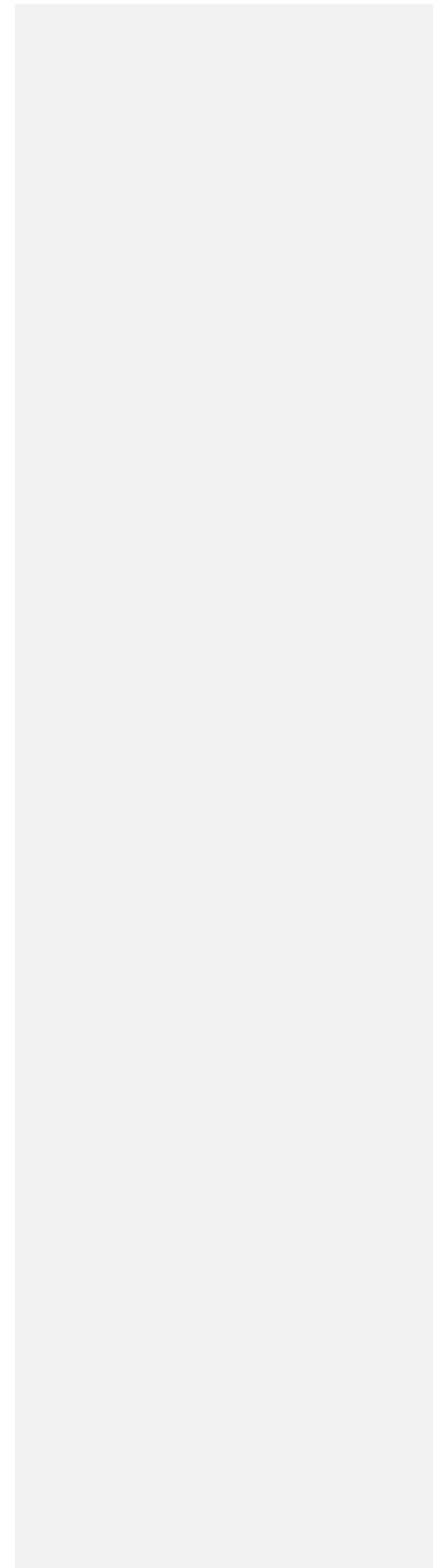
10. Provide additional program information requested by ADHE staff.

President/Chancellor Approval Date:

Board of Trustees Notification Date:

Chief Academic Officer:

Date:



Attachment 1.

Requirements for a Major in Food Science (FDSC)

State [minimum core](#) and discipline specific general education requirements:
(Course work that meets state minimum core requirements is in **bold**.)

Communications (6-12 hours)

___ Choose from **English Core** courses (6 hours)

___ [Choose two courses from approved list of communication intensive courses \(FDCU must choose 3000-4000 level courses\)](#)

U.S. History and Government (3 hours)

___ Choose from **U.S. History Core** courses

Mathematics and Statistics (9-13 hours)

___ Choose **MATH Core** course

FDSC Concentration:

___ MATH 1213 Plane Trigonometry

___ MATH 2554 Calculus I

___ STAT 2303 Principles of Statistics or STAT 2023 Biostatistics or AGST 4023 Principles of Experimentation

FDTN Concentration:

___ MATH 2043 Survey of Calculus

___ MATH 2053 Finite Mathematics (for students declaring AGBS or GBUS minors only)

___ AGECE 2403 Quantitative Tools for Agribusiness or WCOB 1033 Data Analysis and Interpretation or STAT 2303 Principles of Statistics or AGST 4023 Principles of Experimentation

FDCU Concentration:

___ MATH 2043 Survey of Calculus

___ STAT 2303 Principles of Statistics

___ [Physical and Biological Sciences \(20-31 hours\)](#)

___ **BIOL 1543/1541L** Principles of Biology and lab

___ BIOL 2013/2011L General Microbiology and lab

___ **CHEM 1103/1101L** University Chemistry I and lab

___ **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 [and CHEM 3613/3611L Organic Chemistry II 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

___ CHEM 3813 Introduction to Biochemistry (for students declaring GFNU minor only)

FDCU Concentration:

___ CHEM 2613/2611L Organic Physiological Chemistry and lab

Fine Arts and Humanities (6 hours)

___ Choose **Fine Arts, Humanities Core** courses

Social Sciences (9 hours)

___ Choose from **Social Sciences Core** courses (9 hours)

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FDSC Concentration: --
___ ENGL 3053 Technical and Report Writing or --
AGED 3142/3141L Agri Communications and lab --
FDTN or FDCU Concentration: --
___ AGED 3142/3141L Agri Communications and lab --

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Students declaring AGBS minor must take AGEC 1103 Agricultural Microeconomics, and students declaring GBUS minor must take ECON 2143 Basic Economics – Theory and Practice, FDSC Degree Requirements (27 hours)

- AFSL 1011 Freshman Orientation
- FDSC 1011 Food Science Orientation
- FDSC 1103 Introduction to Food Science
- FDSC 3103 Principles of Food Processing with lab component
- [FDSC 3202 Introduction to Food Law](#)

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[FDSC 4114 Food Analysis with lab component](#)

- FDSC 4304 Food Chemistry with lab component
- [FDSC 431V\(3\) Internship in Food Science](#)
- FDSC 4413 Sensory Evaluation of Food with lab component
- FDSC 4713 Food Product & Process Development with lab component

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General Electives (9-19 hours)

Additional Requirements for Food Science Concentration (10 hours)

- HESC 1213 Fundamentals of Nutrition

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FDSC 4122/4121L Food Microbiology and lab

FDSC 4754 Engineering Principles of Food Processing with lab component

Additional Requirements for Food Technology Concentration (18-21 hours)

- FDSC 2503 Food Safety and Sanitation [or 2523 Sanitation and Safety in Food Processing Operations](#) [or FDSC 4122/4121L Food Microbiology and lab](#)

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Complete one of the following options (students must declare chosen minor with Bumpers College Dean's Office)

Option 1: Agribusiness minor (AGBS-m)

WCOB 1120 Computer Competency Requirement (AGME 2903 may be taken instead, but hours will be counted toward elective hours)

AGEC 2142/2141L Agribusiness Financial Records and lab

AGEC 2303 Introduction to Agribusiness

AGEC 3303 Food and Agricultural Marketing

AGEC 4313 Agricultural Business Management

3000-4000 level business course from the departmental codes: ACCT, AGEC, ECON, FINN, ISYS, MGMT, MKTG, TLOG or WCOB

Option 2:

WCOB 1120 Computer Competency Requirement

[ACCT 2013 Accounting Principles I](#)

MGMT 3563 Management Concepts and Organizational Behavior

MKTG 3433 Introduction to Marketing Strategy

3000-4000 level Walton College course chosen from department codes: ACCT, ECON, FINN, ISYS, MGMT, MKTG, TLOG or WCOB

3000-4000 level Walton College course chosen from department codes: ACCT, ECON, FINN, ISYS, MGMT, MKTG, TLOG or WCOB

Option 3: General Foods and Nutrition minor (GFNU-m)

HESC 1213 Fundamentals of Nutrition

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- HESC 2112/2111L Principles of Foods and lab
 - HESC 3203 Human Nutrition
 - HESC 4213 Advanced Nutrition
- Choose two from the following courses
- HESC 2203 Sports Nutrition
 - HESC 4223 Life Cycle Nutrition
 - HESC 4243 Community Nutrition

Additional Requirements for Food and Culinary Sciences Concentration (29 hours)

*indicates NorthWest Arkansas Community College course codes:

- HESC 1213 Fundamentals of Nutrition
- BAKG 1003* Introduction to Baking
- FDSC 2503 Food Safety & Sanitation or CULY 1003* Safety and Sanitation
- CULY 1103* Introduction to Food Preparation
- CULY 1203* Stocks, Sauces and Soups
- CULY 1303* Center of the Plate Applications
- CULY 1403* Garde Manger
- CULY 2003* World Cuisine
- FDSC 3202 Introduction to Food Law
- FDSC 431V (3 hr) Internship in Food Science

12 Total Hours

Food Science B.S.A., Food and Culinary Sciences Concentration

[The Food Science B.S.A. program with Food and Culinary Sciences Concentration requires a summer internship after the third year and so is not eligible for the Eight-Semester Degree Completion Program. The program can still be finished in four years by following the nine-semester plan shown below.](#)

An asterisk * indicates NorthWest Arkansas Community College course codes.

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 unless exempt
- 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

- [4 Science University Core CHEM 1103/1011L University Chemistry I and lab](#)
- [3 University Core ENGL 1023 Comp II](#)
- 3 FDSC 1103 Introduction to Food Science
- 3 FDSC 2503 Food Safety and Sanitation or CULY 1003* Safety and Sanitation
- [3 University Core in Fine Arts/Humanities or Social Science or History](#)

16 Semester hours

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Fall Semester Year 2

- 4 CHEM 1123/1121L University Chemistry II and lab
- 3 MATH 2043 Survey of Calculus
- 3 HESC 1213 Fundamentals of Nutrition
- 3 University Core in Fine Arts/Humanities or Social Science or History
- 3 CULY 1103* Introduction to Food Preparation Theory **16 Semester hours**

Spring Semester Year 2

- 4 CHEM 2613/2611L Organic Physiological Chemistry and lab
- 4 BIOL 2013/2011L General Microbiology and lab
- 3 Communication Intensive Elective (from approved list-must be 3000-4000 level course)
- 1 General Elective (FDSC 2701 Food for Health recommended)
- 3 CULY 1203* Stocks, Soups and Sauces
- 15 Semester hours**

Fall Semester Year 3

- 4 FDSC 4304 Food Chemistry with lab component
- 3 STAT 2303 Principles of Statistics
- 3 General Elective (must be 3000-4000 level course)
- 3 University Core in Fine Arts/Humanities or Social Science or History
- 3 BAKG 1003* Introduction to Baking
- 16 Semester hours**

Spring Semester Year 3

- 2 FDSC 3202 Introduction to Food Law
- 4 FDSC 4114 Food Analysis with lab component
- 3 Communication Intensive Elective (from approved list-must be 3000-4000 level course)
- 3 University Core in Fine Arts/Humanities or Social Science or History
- 3 CULY 1403* Garde Manger
- 15 Semester hours**

Summer Semester Year 3

- 3 FDSC 431V Internship in Food Science
- 3 Semester hours**

Fall Semester Year 4

- 3 FDSC 3103 Principles of Food Processing with lab component
- 3 FDSC 4413 Sensory Evaluation of Food with lab component
- 3 University Core in Fine Arts/Humanities or Social Science or History
- 3 General Elective (must be 3000-4000 level course)
- 3 CULY 2003* World Cuisine
- 15 Semester hours**

Spring Semester Year 4

- 3 FDSC 4713 Food Product and Process Development with lab
- 3 General Electives (must be 3000-4000 level course)

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3 CULY 1303* [Center of the Plate Applications](#)

9 Semester hours

120 Total hours

Food Science B.S.A., Food Science Concentration Degree Program

[The Food Science B.S.A. program with Food Science Concentration requires a summer internship after the third year and so is not eligible for the Eight-Semester Degree Completion Program. The program can still be finished in four years by following the nine-semester plan shown below.](#)

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 unless exempt

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

[4 Science University Core](#) CHEM 1103/[1101L](#) University Chemistry I

3 MATH 1213 Plane Trigonometry

3 University Core ENGL 1023 Composition II unless exempt

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

16 Semester hours

Fall Semester Year 2

[4](#) CHEM 1123/1121L University Chemistry II and lab

[4](#) MATH 2554 Calculus I

[3](#) [HESC 1213 Fundamentals of Nutrition](#)

[3](#) [General Elective \(FDSC 2603 Science in the Kitchen recommended\)](#)

14 Semester hours

Spring Semester Year 2

4 CHEM 2613/2611L Organic Physiological Chemistry and lab

[3](#) [Communication Intensive Elective \(from approved list\)](#)

4 BIOL 2013/2011L General Microbiology and lab

[1](#) [General Elective \(FDSC 2701 Food for Health recommended\)](#) [3](#) University Core in Fine Arts/Humanities or Social Science or History

15 Semester hours

Fall Semester Year 3

[4](#) FDSC 4304 Food Chemistry with lab component

[3](#) FDSC 4122/4121L Food Microbiology and lab

4 PHYS 2013/2011L College Physics I and lab

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3 [Statistics Elective \(choose from STAT 2303, STAT 2023 or AGST 4023\)](#)

14 Semester hours

Spring Semester Year 3

4 FDSC 4114 Food Analysis with lab component

4 FDSC 4754 Engineering Principles of Food Processing with lab component

2 FDSC 3202 Introduction to Food Law

3 [Communication Intensive Elective \(from approved list\)](#)

3 [University Core in Fine Arts/Humanities or Social Science or History](#)

16 Semester hours

Summer Semester Year 3

[FDSC 431V Internship in Food Science](#)

3 Semester hours

Fall Semester Year 4

3 FDSC 3103 Principles of Food Processing with lab component

3 FDSC 4413 Sensory Evaluation of Food with lab component 3 CHEM 3813 Introduction to Biochemistry

3 [University Core in Fine Arts/Humanities or Social Science or History](#)

3 General Electives

15 Semester hours

Spring Semester Year 4

3 FDSC 4713 Food Product and Process Development with lab component 3 [University Core in Fine Arts/Humanities or Social Science or History](#)

6 General Elective

12 Semester hours

120 Total hours

Food Science B.S.A., Food Technology Concentration Degree Program

The Food Science B.S.A. program with Food Technology Concentration requires a summer internship after the third year and so is not eligible for the Eight-Semester Degree Completion Program. The program can still be finished in four years by following the nine-semester plan shown below.

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 AFSL 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

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3 FDSC 1103 Introduction to Food Science

4 [Science University Core](#) CHEM 1103/1101L University Chemistry I and lab

3 University Core ENGL 1023 Composition II

3 University Core in Social Science (business minors must choose AGEC 1103 Ag Microeconomics or ECON 2143 Basic Economics-Theory & Practice)

3 [Business minors only: WCOB 1120 Computer Competency Requirement and MATH 2053 Finite Math](#)

3 [Nutrition minors only: HESC 1213 Fundamentals of Nutrition](#)

16 Semester hours

Fall Semester Year 2

4 CHEM 1123/1121L University Chemistry II and lab

3 FDSC 2503 Food Safety and Sanitation

3 [MATH 2043 Survey of Calculus](#)

3 Business minors only: AGEC 2142/2141L Agribusiness Financial Records and lab or [ACCT 2013 Accounting Principles I](#)

3 [Nutrition minors only: HESC 2112/2111L Principles of Foods and lab](#) 3 [General Elective \(FDSC 2603 Science in the Kitchen recommended\)](#)

16 Semester hours

Spring Semester Year 2

4 CHEM 2613/2611L Organic Physiological Chemistry and lab

3 Statistics Elective

3 [Communication Intensive Elective \(from approved list\)](#)

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

1 [General Elective \(FDSC 2701 Food for Health recommended\)](#)

14 Semester hours

Fall Semester Year 3

4 FDSC 4304 Food Chemistry with lab component

4 BIOL 2013/2011L General Microbiology and lab

3 [Business minors only: AGEC 3303 Food & Agricultural Marketing or MKTG 3433 Introduction to Marketing Strategy](#)

3 [Nutrition minors only: HESC 4223 Life Cycle Nutrition](#)

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

14 Semester hours

Spring Semester Year 3

2 FDSC 3202 Introduction to Food Law

4 FDSC 4114 Food Analysis with lab component

6 Business minors: (AGEC 2303 Introduction to Agribusiness or [MGMT 3563 Management Concepts & Organizational Behavior](#)) and 3000-4000 level Business Elective

6 [Nutrition minors: CHEM 3813 Introduction to Biochemistry and HESC 3203 Human Nutrition](#)

3 [Communication Intensive Elective \(from approved list\)](#)

15 Semester hours

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Summer Semester Year 3

3 FDSC 431V Internship in Food Science

3 Semester hours

Fall Semester Year 4

3 FDSC 3103 Principles of Food Processing with lab component

3 FDSC 4413 Sensory Evaluation of Food with lab component 3 Business minors only: AGEC

4313 Agricultural Business Management or 3000-4000 level Business Elective 3 Nutrition

minors only: HESC 4213 Advanced Nutrition

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

3 General Elective

15 Semester hours

Spring Semester Year 4

3 FDSC 4713 Food Product and Process Development with lab component 6 Business minors only: General Elective

6 Nutrition minors only: (HESC 2203 Sports Nutrition or HESC 4243 Community Nutrition) and General Elective

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

12 Semester hours

120 Total hours

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