

OLSC Use Only No:	LSC Action-Date:	UWUCC USE Only No.	UWUCC Action-Date:	Senate Action Date:
		09-46a.	App 2/18/10	App-4/20/10

**Curriculum Proposal Cover Sheet - University-Wide Undergraduate Curriculum Committee**

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Proposing Department/Unit Department of Food and Nutrition	Phone 7-4440

Check all appropriate lines and complete information as requested. Use a separate cover sheet for each course proposal and for each program proposal.

**1. Course Proposals (check all that apply)**

New Course                       Course Prefix Change                       Course Deletion  
 Course Revision                       Course Number and/or Title Change                       Catalog Description Change  
 Course Amnesty Proposal

<i>Current Course prefix, number and full title</i>	<i>Proposed course prefix, number and full title, if changing</i>
FDNT 150 Foods	

**2. Additional Course Designations: check if appropriate**

This course is also proposed as a Liberal Studies Course.                       Other: (e.g., Women's Studies, Pan-African)  
 This course is also proposed as an Honors College Course.

**3. Program Proposals**

New Degree Program                       Program Title Change                       Other  
 New Minor Program                       New Track  
 Catalog Description Change                       Program Revision

<i>Current program name</i>	<i>Proposed program name, if changing</i>

4. Approvals		Date
Department Curriculum Committee Chair(s)		12/15/09
Department Chair(s)		12/15/09
College Curriculum Committee Chair		12-16-09
College Dean		12-17-09
Director of Liberal Studies *		
Director of Honors College *		
Provost *		
Additional signatures as appropriate: (include title)		
UWUCC Co-Chairs		2-18-10

\* where applicable

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## **Summary of Course Amnesty Proposals:**

### **Types of changes:**

1. More concise course descriptions which better reflect content, which has “drifted” since the original course proposal.
2. Title change to reflect current professional language.
3. Prerequisite changes to better sequence course content.
4. Addition of “C or better” policy for prerequisites to ensure adequate preparation for major courses.

### **FDNT 150**

Add FDNT 151 as prerequisite, with C or better

### **FDNT 151**

Delete FDNT 150 as co-requisite

### **FDNT 213**

Delete reference to FDNT 212 in course description; add C or better to prerequisite FDNT 212

### **FDNT 364**

More accurate description of content; change prerequisite FDNT 212 to C or better in FDNT 213

### **FDNT 355**

More accurate description of content, removal of fall only designation; change in title reflecting current professional language add C or better to prerequisite FDNT 212 and BIOL 155 or 150/151

### **FDNT 402**

More concise course description, removal of spring only designation; addition of FDNT 213 as prerequisite, with C or better designation

### **FDNT 455**

More accurate description of content, removal of fall only designation; change in title reflecting current professional language add C or better to prerequisite FDNT 355

### **FDNT 470**

Remove junior standing as prerequisite.

### **FDNT 484**

Course description better reflects professional review process; add prerequisite C or better in FDNT 458 and FDNT 364 or concurrent; remove prerequisite senior standing.

## **SYLLABUS OF RECORD**

### **I. Catalog Description**

**FDNT 150 Foods**

**Prerequisites:** Grade of C or higher in FDNT 151, and  
CHEM 101 or CHEM 111

**0 class hours  
3 lab hours  
1 credit  
(0c-3l-1cr)**

**Basic principles of food: composition, sanitation, preparation, and preservation.**

### **II. Course Outcomes**

**Students will:**

- Describe the gross chemical composition (with respect to proteins, fats, carbohydrates, vitamins, minerals, and water) of foods and food systems.
- Explain the relationship between the chemical and physical properties of proteins, fats, carbohydrates, vitamins, minerals, and water in food composition and food systems.
- Describe the principles of preparation used for foods and food products.
- Describe how various preparation techniques affect the composition of foods and food products.
- Explain how various preparation techniques affect the nutritional value of food and food products.
- Describe the basics of food safety.
- Describe the basics of menu planning.
- List and explain the laws and regulatory agencies involved in the control of US food systems

### **III. Basic Course Outline**

- A. Introduction to Food Science (1 hour)
- B. Food Choice and Evaluation (1 hour)
- C. Food Economics and Convenience (1 hour)
- D. Food Regulations and Standards (1 hour)
- E. Food Safety (2 hours)
- F. Food Preparation Overview (1 hour)
- G. Methods of Heat Transfer (1 hour)
- H. Seasonings and Flavorings (1 hour)
- I. Food Composition (4 hours)
- J. Meat (1.5 hours)

- K. Poultry (1.5 hours)
  - L. Fish and Shellfish (1 hour)
  - M. Eggs (2 hours)
  - N. Milk and Milk Products (2 hours)
  - O. Vegetables (1 hour)
  - P. Fruits (1 hour)
  - Q. Salads and Gelatin (1 hour)
  - R. Sweeteners and Confections (2 hours)
  - S. Frozen Desserts (1 hour)
  - T. Cereal Grains and Pasta (1 hour)
  - U. Starches and Sauces (2 hours)
  - V. Batters and Doughs (1 hour)
  - W. Quick Breads and Yeast Breads (1 hour)
  - X. Cakes, Cookies, and Pastries (1 hour)
  - Y. Food Preservation (1 hour)
  - Z. Organic Farming and Biotechnology (2 hours)
  - AA. Meal Management (2 hours)
- Four one hour exams (4 hours)
- Final exam (2 hours)