87-88/3
(Resubmit)

TO: Hal Summer, Co-chairman
Senate Undergraduate Curriculum Committee

From: Joanne B. Steiner, Chairperson
Food and Nutrition

Re: Change requested for the Food and Nutrition Science Program

We are requesting that two requirement changes be approved for the Food and Nutrition Science Program.

As of Spring 1987 FN 111, Foods I, 3 cr. and FN 211, Foods II, 3 cr. were deleted from the department course offerings and were replaced with a new course FN 150 Foods, 4 cr. We are requesting that the former FN 111 and 211 be replaced with FN 150 in the required list of department courses. In addition, we are requesting that FN 462, Advanced Experimental Foods formerly in the elective list of FN courses be included in the required course list. We feel that it should be a required part of the curriculum in order that the student receives a strong base in food research. Most students in this program enter graduate school and/or research and development after receiving their undergraduate degree. Both career options require an undergraduate research project which is a part of the FN 462 course.

This change will increase the required component by 1 cr. while decreasing the elective credits from 14 to 12. The total credit requirement will remain at 124 credits.

Thank you for your consideration.

Attached are both the current and alter curriculums.

FOOD AND NUTRITION SCIENCE

Department of Food and Nutrition

General Education Requirements

Humanities			19 cr.
Social Sciences			15 cr.
Health and Physical Education			4 cr.
Natural Sciences			14-15 cr.
CH 111	Gen Chem I	4 cr.	
CH 112	Gen Chem II	4 cr.	
MA 217	Prob and Stat	3 cr.	
MA 121	or 171 Calc I or Algebra	4/3 cr.	

Additional Natural Science Requirements — 22 cr.

CH 231	Organic Chem I	4 cr.
BI 150	Vertebrate Anatomy	3 cr.
BI 151	Human Physiology	4 cr.
CH 351	Biochemistry	4 cr.
PY 111-1	Physics I Lec.	3 cr.
PY 111-2	Physics I Lab.	1 cr.
BI 232	Gen Microbiology	3 cr.

Home Economics Core Requirements — 6 cr.

FN Department Requirements — 23 cr.

FN 150	Foods	4 cr.
FN 212	Nutrition	3 cr.
FN 362	Experimental Foods	3 cr.
FN 462	Advanced Experimental Foods	3 cr.
FN 451	Man and Food	3 cr.
FN 458	Advanced Human Nutrition	3 cr.
FN 484	Senior Seminar	1 cr.
FN 464	Food and Nutrition Research Methods	3 cr.

FN Departmental Electives from the following list (3 courses): — 9 cr.

FN 482	Independent Study	3 cr.
FN 355	Nutrition and Disease I	3 cr.
FN 312	Maternal, Infant and Child Nutrition	3 cr.
FN 444	Food Composition and Biochem	3 cr.
FN 447	Nutritional Aspects of Food Tech	3 cr.
FN 455	Nutrition and Disease II	3 cr.

Free Electives — 11-12 cr.

Total Credits Required for Graduation — 124 cr.

			38
MAJO			
Required courses:			
FN150	Foods	4 sh	
FN212	Nutrition	3 sh	
FN259	Food Purchasing	3 sh	
FN313	Quantity Food Production	4 sh	
FN355	Nutrition in Disease I	3 sh	
FN356	Food Service Personnel and Administration	3 sh	
FN358	Food Service Equipment and Layout	3 sh	
FN362	Experimental Foods	3 sh	
FN364	Methods of Teaching	3 sh	
FN402	Community Nutrition	3 sh	
FN455	Nutrition in Disease II	3 sh	
FN458	Advanced Human Nutrition		
			16
OTHER REQUIREMENTS:			
Additional Sciences:			
BI155	Human Physiology and Anatomy	4 sh	
BI232	Fundamentals of Microbiology	3 sh	
CH355	Biochemistry	3 sh	
Human Ecology requirements:			
One course from list: HE218 or HE224		3 sh	
One course from list: CS213, CS315 or CS101		3 sh	
			18
FREE ELECTIVES:			
		TOTAL DEGREE REQUIREMENTS:	124

Food and Nutrition Science Major

Food and Nutrition Science provides a student with a background in the basic sciences that gives a solid foundation for theoretical and applied food science and nutrition. Emphasis is placed on laboratory work in nutrition and food composition. The program meets the needs of students motivated in the biological-physical sciences and who wish, with graduate education, to enter careers in food/nutrition research, nutrition service professions, medical science, and education.

BACHELOR OF SCIENCE in FOOD AND NUTRITION SCIENCE

GENERAL EDUCATION: As outlined in General Education section with the following specifications:			53
Mathematics: MA121			
Natural Science: CH111-112			
Social Science: EC101, PC101, SO151			
Science/Math elective: MA217			
			29
MAJOR:			
Required courses:			
FN150	Foods	4 sh	
FN212	Nutrition	3 sh	
FN362	Experimental Foods	3 sh	
FN451	Man and Food	3 sh	
FN458	Advanced Human Nutrition	3 sh	
FN464	Food and Nutrition Research Methods	1 sh	
FN484	Senior Seminar		
Controlled electives:			
Three courses from list:			
FN312, FN355(1), FN444, FN447, FN455(1), FN462, FN482		9 sh	
			28
OTHER REQUIREMENTS:			
Science Sequence: (2)			
BI150	Human Anatomy	3 sh	
BI151	Human Physiology	4 sh	
BI232	Fundamentals of Microbiology	3 sh	
CH231	Organic Chemistry I	4 sh	
CH351	Biochemistry	4 sh	
PY111	Physics I Lec	3 sh	
PY121	Physics I Lab	1 sh	
Human Ecology requirements:			
One course from list: HE218 or HE224		3 sh	
One course from list: CS213, CS315, or CS101		3 sh	
FREE ELECTIVES: (3)			14
		TOTAL DEGREE REQUIREMENTS:	124

(1) FN355 and FN455 must be completed as a sequence, if elected.
(2) Alternate Biology sequence recommended for graduate study preparation: BI105, BI151, BI361.
(3) To meet American Dietetic Association requirements: FN259, FN313, FN355, FN356, FN364, FN402, FN455 (22 sh total).

Food Service Management Major

This program is planned to prepare graduates for management positions with institutions, commercial restaurants, and other food service establishments. Graduates have competencies in food service/hospitality management and in business.

BACHELOR OF SCIENCE in FOOD SERVICE MANAGEMENT

GENERAL EDUCATION: As outlined in General Education section with the following specifications:			52
Mathematics: BE111 recommended			
Natural Science: CH101-102			
Social Science: EC101, PC101, SO151 suggested			
Science/Math electives: CO200			
			35
MAJOR:			
Required courses:			
FN101	Intro to Hospitality	3 sh	
FN150	Foods	4 sh	
FN212	Nutrition	3 sh	
FN259	Quantity Food Purchasing	3 sh	
FN306	Food and Beverage Service, Sales and Menu Design	3 sh	
FN313	Quantity Food Production and Service	4 sh	
FN356	Food Service Personnel and Administration	3 sh	
FN358	Food Service Equipment and Layout	3 sh	
FN361	[illegible]		

Date: September 21, 1987

Concerning your item of business for the Senate Undergraduate Committee:

Changes for Food and Nutrition Science Majors

To: Joanne Steiner, Department Chairperson

From: Hal Sommer, Committee Co-Chair HMS

An initial review of your proposal has yielded the decision to return it to you for the following reasons:

1. Your outline of changes does not include a rationale for making them.

If you should have any questions or wish further information, please call me at ext. 2321.

August 17, 1987

TO: Dr. Hal Sommer
Senate Curriculum B-2 Committee

The Department of Food and Nutrition and the College of Human Ecology and Health Sciences Curriculum Committee are requesting the following changes for the Food and Nutrition Science curriculum in the Department of Food and Nutrition:

a) Delete FN 111, 3 credits and FN 211 3 credits.

b) Replace with FN 150, 4 credits and FN 462, 3 credits.

Copies of the adjusted curriculum are attached.

Department Curriculum Committee Chairperson: Joanne B. Steiner

Department Chairperson: Joanne B Steiner

College Advisory Committee Chairperson: Joanne B. Steiner

College Dean: Harold E. Weingand

FOOD AND NUTRITION SCIENCE

Department of Food and Nutrition

General Education Requirements			
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BI 241	Gen Microbiology	3 cr.	
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BI 150	Vertebrate Anatomy	3 cr.	
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CH 351	Biochemistry	4 cr.	
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FN 484	Senior Seminar	1 cr.	
FN 464	Food and Nutrition Research Methods	3 cr.	
FN Departmental Electives from the following list (3 courses):			9 cr.
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FN 355	Nutrition and Disease I	3 cr.	
FN 312	Maternal, Infant and Child Nutrition	3 cr.	
FN 444	Food Composition and Biochem	3 cr.	
FN 447	Nutritional Aspects of Food Tech	3 cr.	
FN 455	Nutrition and Disease II	3 cr.	
Free Electives			12 cr.
Total Credits Required for Graduation			124 cr.

FOOD AND NUTRITION SCIENCE

Department of Food and Nutrition

#3

General Education Requirements		
Humanities		19 cr.
Social Sciences		15 cr.
Health and Physical Education		4 cr.
Natural Sciences		14-15 cr.
CH 111 Gen Chem I	4 cr.	
CH 112 Gen Chem II	4 cr.	
BI 241 Gen Microbiology	3 cr.	
MA 121 or 171 Calc I or Algebra	4/3 cr.	
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BI 150 Vertebrate Anatomy	3 cr.	
BI 151 Human Physiology	4 cr.	
CH 351 Biochemistry	4 cr.	
PY 111-1 Physics I Lec.	3 cr.	
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Home Economics Core Requirements		6 cr.
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FN 447 Nutritional Aspects of Food Tech	3 cr.	
FN 455 Nutrition and Disease II	3 cr.	
Free Electives		12 cr.
Total Credits Required for Graduation		124 cr.