

Attachment 1
Academic Affairs
Consent Agenda Supplemental Information

College of Human Ecology (10-1-13)

Pages 2-8 (curriculum change)

College of Arts and Sciences (10-10-13)

Pages 9-13 (course changes)

Pages 14-24 (curriculum changes)

College of Agriculture (10-17-13)

Pages 25-30 (course changes)

Pages 31- 65 (curriculum changes)

College of Human Ecology (10-29-13)

Pages 66-67 (course additions)

College of Business Administration (10-30-13)

Page 68 (course addition)

College of Technology and Aviation, K-State Salina (11-1-13)

Pages 69-70 (course changes)

Pages 71-73 (curriculum changes)

College of Arts and Sciences (11-7-13)

Pages 74-78 (course changes)

Graduate Council (11-5-13)

Pages 79-84 (course additions)

Pages 85-87 (curriculum changes)

College of Human Ecology (10-1-13)

Non-Expedited UNDER-GRADUATE Curriculum Change Proposals

CENTER ON AGING

CHANGE FROM:	CHANGE TO:
<p>Gerontology Secondary Major</p> <p>Gerontology is available to all undergraduate students as a secondary major. It must be taken concurrently with a primary major of the student’s choice in any college. Most programs of study will allow the student to take both a primary and secondary major within the normal four year academic program of his/her college.</p> <p>The secondary major in gerontology is a 24-credit-hour program of study which includes two required courses and 18 credit hours of electives taken from a list of approved gerontology courses offered in departments across the university. Students must meet with the Center on Aging advisor to declare the secondary major in order for this emphasis to appear on their university transcripts. To ask about careers in the field of gerontology, schedule a student advising appointment and/or to review your progress toward completing the secondary major in gerontology, please contact Pam Evans at (785) 532-5945 or pevans@ksu.edu. All graduating students must complete a graduation clearance with Pam Evans the semester prior to graduation.</p> <p>Required courses</p> <hr/> <p>GERON 315 - Introduction to Gerontology Credits: (3) GERON 600 - Seminar in Gerontology Credits: (3)</p> <p>Elective courses (18 credit</p>	<p>Gerontology Secondary Major</p> <p>Gerontology is available to all undergraduate students as a secondary major. It must be taken concurrently with a primary major of the student’s choice in any college. Most programs of study will allow the student to take both a primary and secondary major within the normal four year academic program of his/her college.</p> <p>The secondary major in gerontology is a 24-credit-hour program of study which includes two required courses and 18 credit hours of electives taken from a list of approved gerontology courses offered in departments across the university. Students must meet with the Center on Aging advisor to declare the secondary major in order for this emphasis to appear on their university transcripts. To ask about careers in the field of gerontology, schedule a student advising appointment and/or to review your progress toward completing the secondary major in gerontology, please contact Pam Evans at (785) 532-5945 or pevans@ksu.edu. All graduating students must complete a graduation clearance with Pam Evans the semester prior to graduation.</p> <p>Required courses</p> <hr/> <p>GERON 315 - Introduction to Gerontology Credits: (3) GERON 600 - Seminar in Gerontology Credits: (3)</p> <p>Elective courses (18 credit</p>

hours)

Additional courses may be approved for gerontology credit on a case-by-case basis by the Center on Aging Academic Affairs Committee. Courses listed in the gerontology course schedule on the Center on Aging [website](#) are approved as electives for the secondary major in gerontology.

~~BIOL 404 – Biology of Aging Credits: (3)~~

FSHS 510 - Human Development and Aging
Credits: (3)

FSHS 654 - Death and the Family **Credits: (2-3)**

FSHS 764 - Estate Planning for Families **Credits: (3)**

GERON 605 - Practicum in Gerontology
Credits: (1-3)

GERON 610 - Seminar in Long-Term Care Administration **Credits: (3)**

GERON 615 - Long-Term Care Administration Internship **Credits: (9)**

GERON 620 - Problems in Gerontology **Credits: (1-3)**

GERON 630 - Mental Health & Aging **Credits: (3)**

GERON 725 - Topics of Gerontology **Credits: (2-3)**

HIST 520 - Death and Dying in History **Credits: (3)**

HIST 534 - Social History of Medicine **Credits: (3)**

HN 132 - Basic Nutrition **Credits: (3)**

HN 352 - Personal Wellness **Credits: (3)**

HN 400 - Human Nutrition **Credits: (3)**

HN 510 - Life Span Nutrition **Credits: (3)**

HN 718 - Physical Health and Aging **Credits: (3)**

HORT 525 - Horticulture for Special Populations
Credits: (3)

ID 651 - Design for Supportive Environments
Credits: (3)

~~ID 710 – Housing and Facilities Management Processes/Applications Credits: (3)~~

KIN 335 - Physiology of Exercise **Credits: (4)**

PHILO 365 - Medical Ethics **Credits: (3)**

PSYCH 518 - Introduction to Health Psychology

hours)

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FSHS 510 - Human Development and Aging
Credits: (3)

FSHS 603- Coping with Life Crises Credits: (3)

FSHS 654 - Death and the Family **Credits: (2-3)**

FSHS 764 - Estate Planning for Families **Credits: (3)**

GERON 400 – Biogerontology Credits: (3)

GERON 605 - Practicum in Gerontology **Credits: (1-3)**

GERON 610 - Seminar in Long-Term Care Administration **Credits: (3)**

GERON 615 - Long-Term Care Administration Internship **Credits: (9)**

GERON 620 - Problems in Gerontology **Credits: (1-3)**

GERON 630 - Mental Health & Aging **Credits: (3)**

GERON 700 – Gerontechnology Credits: (3)

GERON 705 – Sexuality and Aging Credits: (3)

GERON 710 – Creativity and Aging Credits: (3)

GERON 715 – Aging Veterans Credits: (3)

GERON 720 – Design for Aging in a Modern World Credits: (3)

GERON 725 - Topics of Gerontology **Credits: (2-3)**

HIST 520 - Death and Dying in History **Credits: (3)**

HIST 534 - Social History of Medicine **Credits: (3)**

HMD 720 – Administration of Health Care Organizations Credits: (3)

HN 132 - Basic Nutrition **Credits: (3)**

HN 352 - Personal Wellness **Credits: (3)**

HN 400 - Human Nutrition **Credits: (3)**

HN 510 - Life Span Nutrition **Credits: (3)**

HN 718 - Physical Health and Aging **Credits: (3)**

<p>Credits: (3) PSYCH 520 - Life Span Personality Development Credits: (3) SOCIO 535 - Population Dynamics Credits: (3) SOCWK 320 - Dynamics of Working with Older Adults Credits: (3) THTRE 665 - Drama Therapy with Special Populations Credits: (3) THTRE 675 - Drama Therapy with Older Adults Credits: (1-3) <u>THTRE 760 – Principles of Drama Therapy</u> <u>Credits: (3)</u></p>	<p>HORT 525 - Horticulture for Special Populations Credits: (3) ID 651 - Design for Supportive Environments Credits: (3) KIN 335 - Physiology of Exercise Credits: (4) PHILO 365 - Medical Ethics Credits: (3) PSYCH 518 - Introduction to Health Psychology Credits: (3) PSYCH 520 - Life Span Personality Development Credits: (3) <u>PSYCH 715 – Psychology of Aging Credits: (3)</u> SOCIO 535 - Population Dynamics Credits: (3) <u>SOCIO 544 – Social Gerontology: An</u> <u>Introduction to the Sociology of Aging Credits:</u> <u>(3)</u> SOCWK 320 - Dynamics of Working with Older Adults Credits: (3) <u>THTRE 664 – Creative Drama Credits: (3)</u> THTRE 665 - Drama Therapy with Special Populations Credits: (3) THTRE 675 - Drama Therapy with Older Adults Credits: (1-3) <u>WOMST 345 – Women & Aging: Looking at</u> <u>Multicultural Female Aging Through a Gendered</u> <u>Lens</u></p>
<p>Courses which require prior approval for credit as a gerontology elective</p> <hr/>	<p>Courses which require prior approval for credit as a gerontology elective</p> <hr/>
<p>See the Center on Aging advisor for permission to use these courses as an elective for the secondary major in gerontology. Approval to use as an elective must be received PRIOR to taking the course.</p> <p>FSHS 700 - Problems in Family Studies and Human Services Credits: (Variable) FSHS 704 - Seminar in Family Studies and Human Services Credits: (Variable) FSHS 708 - Topics in Family Studies and Human Services Credits: (2-3) HMD 475 - Internship in the Hospitality Management Industry Credits: (3) HN 650 - Practicum in Human Nutrition Credits: (Variable)</p>	<p>See the Center on Aging advisor for permission to use these courses as an elective for the secondary major in gerontology. Approval to use as an elective must be received PRIOR to taking the course.</p> <p>FSHS 700 - Problems in Family Studies and Human Services Credits: (Variable) FSHS 704 - Seminar in Family Studies and Human Services Credits: (Variable) FSHS 708 - Topics in Family Studies and Human Services Credits: (2-3) HMD 475 - Internship in the Hospitality Management Industry Credits: (3) HN 650 - Practicum in Human Nutrition Credits: (Variable)</p>

~~ID 725 - Community Housing Assessment
Credits: (3)~~

KIN 520 - Practicum in Fitness Settings **Credits:** (1-3)

KIN 606 - Topics in the Behavioral Basis of Kinesiology **Credits:** (1-3)

KIN 796 - Topics in Exercise Physiology **Credits:** (3)

SOCIO 500 - Sociological Perspectives on Contemporary Issues **Credits:** (Variable)

SOCWK 562 - Field Experience **Credits:** (10)

WOMST 500 - Topics in Women's Studies **Credits:** (1-3)

Gerontology Secondary Major/Long-Term Care Administration Emphasis

A student completing this emphasis in the secondary major in Gerontology will be eligible to take the licensing exams that are required for Adult Care Home Administrators in Kansas. The emphasis in long-term care administration requires courses that cover the Social Security Title XIX Core of Knowledge recommendations for administrator licensure as determined by state regulation. Courses may count for more than one area. The ten core areas include:

1. Applicable standards of environmental health and safety
2. Local health and safety regulations
3. General administration
4. Psychology of resident care
5. Principles of medical care
6. Personal and social care
7. Therapeutic and supportive care/services in long-term care
8. Departmental organization and management
9. Community interrelationships
10. Electives

Students must also complete a semester long, 600 hour internship in a Kansas-licensed adult care home, a long-term care unit of a Kansas-

KIN 520 - Practicum in Fitness Settings **Credits:** (1-3)

KIN 606 - Topics in the Behavioral Basis of Kinesiology **Credits:** (1-3)

KIN 796 - Topics in Exercise Physiology **Credits:** (3)

SOCIO 500 - Sociological Perspectives on Contemporary Issues **Credits:** (Variable)

SOCWK 562 - Field Experience **Credits:** (10)

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4. Psychology of resident care
5. Principles of medical care
6. Personal and social care
7. Therapeutic and supportive care/services in long-term care
8. Departmental organization and management
9. Community interrelationships
10. Electives

Students must also complete a semester long, 600 hour internship in a Kansas-licensed adult care home, a long-term care unit of a Kansas-

<p>licensed hospital, or a combination of the two. Assisted living and residential health care facilities do not qualify. Enrollment in the internship is by permission only. Students must maintain an overall GPA of 2.5, and a GPA of 3.0 in gerontology courses to qualify for enrollment in GERON 615 Long-Term Care Administration Internship.</p> <p>Students who complete the emphasis in Long-Term Care Administration along with a Bachelors degree of their choice are eligible to take the Kansas Adult Care Home Administrator licensing exam. Students interested in this program must meet with an advisor in the Center on Aging.</p> <p>Students enrolled in the internship will complete an online module that corresponds with the internship. This module will include additional information from required knowledge areas for the licensing exam.</p> <p>Note: Individuals who have already completed a bachelor's degree may be enrolled in GERON 615 Long-Term Care Administration internship without completing the secondary major if they meet the following requirements:</p> <ul style="list-style-type: none"> • Demonstration of proficiency in management and accounting as gauged by career path • Review of resume and transcripts by Center on Aging staff • Interview with Center on Aging Committee • Concurrent enrollment or enrollment prior to the internship in GERON 610, Seminar in Long-Term Care Administration is strongly encouraged. <p>*Requirements (30 credit hours)</p> <hr/> <p>ACCTG 231 - Accounting for Business Operations Credits: (3) GERON 315 - Introduction to Gerontology Credits: (3) GERON 600 - Seminar in Gerontology Credits:</p>	<p>licensed hospital, or a combination of the two. Assisted living and residential health care facilities do not qualify. Enrollment in the internship is by permission only. Students must maintain an overall GPA of 2.5, and a GPA of 3.0 in gerontology courses to qualify for enrollment in GERON 615 Long-Term Care Administration Internship.</p> <p>Students who complete the emphasis in Long-Term Care Administration along with a Bachelors degree of their choice are eligible to take the Kansas Adult Care Home Administrator licensing exam. Students interested in this program must meet with an advisor in the Center on Aging.</p> <p>Students enrolled in the internship will complete an online module that corresponds with the internship. This module will include additional information from required knowledge areas for the licensing exam.</p> <p>Note: Individuals who have already completed a bachelor's degree may be enrolled in GERON 615 Long-Term Care Administration internship without completing the secondary major if they meet the following requirements:</p> <ul style="list-style-type: none"> • Demonstration of proficiency in management and accounting as gauged by career path • Review of resume and transcripts by Center on Aging staff • Interview with Center on Aging Committee • Concurrent enrollment or enrollment prior to the internship in GERON 610, Seminar in Long-Term Care Administration is strongly encouraged. <p>*Requirements (30 credit hours)</p> <hr/> <p>ACCTG 231 - Accounting for Business Operations Credits: (3) GERON 315 - Introduction to Gerontology Credits: (3) GERON 600 - Seminar in Gerontology Credits:</p>
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(3)
GERON 610 - Seminar in Long-Term Care Administration **Credits:** (3) (taken prior to or concurrently with GERON 615)
GERON 615 - Long-Term Care Administration Internship **Credits:** (9)
MANGT 420 - Management Concepts **Credits:** (3)

Six credit hours of electives from the following list:

BIOL 404 - Biology of Aging **Credits:** (3)
FSHS 510 - Human Development and Aging **Credits:** (3)
GERON 501 - Culture Change in Long-Term Care **Credits:** (1)
GERON 502 - Measuring Change in Long-Term Care **Credits:** (1)
GERON 503 - Creating Home in Long-Term Care **Credits:** (1)
GERON 504 - Strengthening Staff in Long-Term Care **Credits:** (1)
GERON 505 - Dining in Long-Term Care **Credits:** (1)
GERON 506 - Activities in Long-Term Care **Credits:** (1)
GERON 630 - Mental Health & Aging **Credits:** (3)
GERON 710 - Creativity and Aging **Credits:** (3)
A leadership course approved by the Gerontology Advisor
Additional courses developed or approved by the Center on Aging director

***Note**

*This program covers required content from the Core of Knowledge for Nursing Home Administrators as defined in K.A.R. 28-38-29, or the "domains of practice," as defined in K.A.R. 28-38-29.

(3)
GERON 610 - Seminar in Long-Term Care Administration **Credits:** (3) (taken prior to or concurrently with GERON 615)
GERON 615 - Long-Term Care Administration Internship **Credits:** (9)
MANGT 420 - Management Concepts **Credits:** (3)

Six credit hours of electives from the following list:

BIOL 404 - Biology of Aging **Credits:** (3)
FSHS 510 - Human Development and Aging **Credits:** (3)
GERON 501 - Culture Change in Long-Term Care **Credits:** (1)
GERON 502 - Measuring Change in Long-Term Care **Credits:** (1)
GERON 503 - Creating Home in Long-Term Care **Credits:** (1)
GERON 504 - Strengthening Staff in Long-Term Care **Credits:** (1)
GERON 505 - Dining in Long-Term Care **Credits:** (1)
GERON 506 - Activities in Long-Term Care **Credits:** (1)
GERON 630 - Mental Health & Aging **Credits:** (3)
GERON 710 - Creativity and Aging **Credits:** (3)
A leadership course approved by the Gerontology Advisor
Additional courses developed or approved by the Center on Aging director

***Note**

*This program covers required content from the Core of Knowledge for Nursing Home Administrators as defined in K.A.R. 28-38-29, or the "domains of practice," as defined in K.A.R. 28-38-29

Rationale: The Secondary Major in Gerontology is Interdisciplinary, and our students come from a wide variety of majors across the colleges at KSU. Adding additional classes to our list of electives will make it easier for undergraduate students to add the secondary major. Taking a class within their curriculum that will also count for gerontology credit will reduce the number of additional credit hours they may need to take. Our goal is to add additional students into our curriculum by making it easier to work with our program and ensuring that students in a wide variety of majors have courses that will interest them as well as work concurrently with their primary major.

Impact: Some of the classes we are adding to our curriculum are offered through other departments departments (Sociology; Family Studies and Human Services; Hospitality Management & Dietetics; Music, Theatre and Dance; Women’s Studies; and Psychology). These departments/instructors have agreed that allowing gerontology students to take their classes will have minimal impact on their department/curriculum.

Effective: Spring 2014

College of Arts and Sciences (10-10-13)

NON-EXPEDITED COURSE PROPOSALS

Courses Numbered 000-599

Art

FROM:

TO:

ART 230 – Sculpture I	ART <u>340</u> – Sculpture I
ART 265 – Ceramics I	ART <u>365</u> – Ceramics I
ART 270 – Metalsmithing I	ART <u>370</u> – Metalsmithing I

RATIONALE: All these courses have a 200-level pre-requisite, and they are pre-requisites for 500- or 600- level classes, so we would like to change them to 300-level classes. On this sheet we are only asking to change the numbers for these three classes. All other information regarding each course remains the same.

IMPACT: None (We contacted the Department of Apparel, Textiles, and Interior Design and the College of Education and they are both fine with these changes as it does not affect content). They will simply have to change the numbers of the art courses they use in their curriculum.

EFFECTIVE DATE: Spring 2014

FROM:

TO:

ART 220 – Water Media I	ART <u>320</u> – Water Media I
ART 235 – Printmaking I	ART <u>335</u> – Printmaking I
ART 245 – Introduction to Oil Painting	ART <u>345</u> – Introduction to Oil Painting
ART 295 – Photography in Art I	ART <u>395</u> – Photography in Art I

RATIONALE: All these courses have two pre-requisites, and they are pre-requisites for 500- or 600-level classes, so it is more logical that they change to 300-level classes. On this sheet, we are only asking to change the numbers for these four classes. All other information regarding each course remains the same.

IMPACT: None. (We contacted the department of Apparel, Textiles, and Interior Design and the College of Education and they are both fine with these changes as it does not affect content). They will simply have to change the numbers of the Art courses they use in their curriculum.

EFFECTIVE DATE: Spring 2014

FROM:

TO:

Course Number	Current Pre-Reqs	Change to
ART 350 – Drawing III	ART 225	ART 325
ART 530 – Color Printmaking Workshop	ART 235	ART 335
ART 561 – Oil Painting II	ART 220 and ART 245	ART 320 and ART 345
ART 563 – Photography in ART II	ART 295	ART 395
ART 565 – Ceramics II	ART 265	ART 365
ART 567 – Advanced Techniques: Digital Photography	ART 295	ART 395
ART 570 – Mixed Media Painting Workshop	ART 245	ART 345
ART 600 – Advanced Drawing	ART 225	ART 325
ART 610 – Figure Drawing II	ART 225	ART 325
ART 635 – Advanced Printmaking	ART 235	ART 335
ART 645 – Sculpture II	ART 230	ART 340
ART 655 – Metalsmithing Techniques	ART 270	ART 370

RATIONALE: We are changing the numbers of the pre-requisites for these courses so these are the courses that will need to be updated with the new pre-requisite numbers but this is not to request any change. It is simply a record of what will need to be updated if the change requests on other forms go through.

IMPACT: None

EFFECTIVE DATE: Spring 2014

Modern Languages

ADD: MLANG 100 – Beginner Studies in Foreign Language. (1-5) I, II, S. Course used to transfer credit for first and second semester language courses not offered at K-State. Consultation for approval is expected. Course may be repeated for a maximum of 10 credit hours. K-State 8: Global Issues and Perspectives.

RATIONALE: Course used to transfer credit for first and second semester language courses not offered at K-State.

IMPACT: None

EFFECTIVE DATE: Spring 2014

ADD: MLANG 200 – Intermediate Studies in Foreign Language I. (1-5) I, II, S. Course used to transfer credit for third semester language courses not offered at K-State. Prior consultation for approval is expected. K-State 8: Global Issues and Perspectives.

RATIONALE: Course used to transfer credit for third semester language courses not offered at K-State.

IMPACT: None

EFFECTIVE DATE: Spring 2014

ADD: MLANG 300 – Intermediate Studies in Foreign Language II. (1-4) I, II, S. Course used to transfer credit for fourth semester language course not offered at K-State. Prior consultation for approval is expected. K-State 8: Global Issues and Perspectives.

RATIONALE: Course used to transfer credit for fourth semester language course not offered at K-State.

IMPACT: None

EFFECTIVE DATE: Spring 2014

Music, Theatre, and Dance

FROM: ~~THTRE 267 – Fundamentals of Stage Costuming and Makeup. (3) I, II. Basic techniques of stage costume construction and stage make-up. Examination of the costume design process. K-State 8: Aesthetic Interpretation.~~

TO: THTRE 367 – Fundamentals of Costume. (3) I, II. Basic techniques of stage costume construction. Examination of the costume design process. K-State 8: Aesthetic Interpretation.

RATIONALE: The course is being focused only on costume as there is not enough time to cover both costuming and makeup in a detailed enough way in one semester. It is being raised to a 300-level to make it equivalent to the other Fundamentals courses THTRE 369 Introduction to Theatrical Design and THTRE 368 Fundamentals of Technical Production.

IMPACT: None

EFFECTIVE DATE: Fall 2014

ADD: MUSIC 311 – Women in Music. (3) I. Explores music composed by women. Features western art music from the traditional stylistic periods, women's contributions to jazz, popular, and some world music. Examines women's roles as performers and patrons, and attitudes toward female musicians.

K-State 8: Aesthetic Interpretation; Historical Perspectives.

K-State 8 RATIONALE: This course deals with music composed throughout history by women in all genres. Students must learn to discern music stylistically through listening and through knowledge of the era. A journey through music as represented by women performers and composers is a unique perspective on music history.

RATIONALE: This course has been offered under the music program's "topics" number three times in the last two years. It will continue to be offered each Fall semester via distance education for the foreseeable future. It therefore deserves a unique course number, one that will better reflect the demands of the material. A 300-level number is more representative of the work and critical skills required for success in this course. This number would also make the course available as an elective for music majors and minors, in addition to the many women's studies students who currently comprise the majority of enrollees.

IMPACT: The current course, MUSIC 220: Topics in Music: Women in Music is cross listed with Women's Studies. MUSIC 311: Women in Music, will also be cross listed as it will be exactly the same course.

EFFECTIVE DATE: Fall 2014

ADD: THTRE 364 – Scene Painting. (3) I. Practical application of painting techniques for the stage. K-State 8: Aesthetic Interpretation.

RATIONALE: This course has previously been offered quite frequently under the THTRE 711 Topics in Technical Theatre course. It is time to have a course dedicated to Scene Painting and the faculty feel that it is not appropriate as an upper division course. But as a lower division course.

K-State 8 RATIONALE: Scene Painting teaches many artistic techniques of painting such as perspective, trompe d'oeil, and other visual illusions (e.g., creating textures like brick or wood that are viewed as natural from a distance).

IMPACT: None

EFFECTIVE DATE: Fall 2014

Sociology, Anthropology and Social Work

FROM: ANTH 280 - Introduction to ~~Physical~~ Anthropology. (3)-I, II. ~~History of research; principles of evolution and human genetics; primate relations of hominids; fossil evidence of the evolution of hominids; the study of modern race; culture and evolution.~~
K-State 8: Historical Perspectives; Natural and Physical Science.

TO: ANTH 280 – Introduction to Biological Anthropology. (4) I, II (even years only). Provides knowledge regarding the scope of Biological Anthropology, and develop an

understanding of: 1) evolutionary theory and evolutionary processes, 2) patterns of adaptation to the environment in primates, and 3) human evolution, human adaptation and human variation. Key concepts/perspectives will include: evolution, selection, adaptation genetics, population genetics, as well as variation and variability. Note: Requires 3 hours lecture and 2 hours lab per week. K-State 8: Historical Perspectives; Natural and Physical Science.

RATIONALE: ANTH 280 and 281 are currently taught as two courses. The first is a lecture class, and the second is a laboratory section. Students registered in ANTH 280 are currently not required to enroll in ANTH 281. They are currently allowed to take 280 and enroll in ANTH 281 during a different (later) semester. The rationale behind this was that ANTH 281 did not follow the content of ANTH 280. I have modified both ANTH 280 and ANTH 281 so that the content in the laboratory reinforces and expands on the material reviewed in the lecture. Thus, students would benefit the most from taking both together. Since students, at times, get confused during registration, it would be best to combine both classes into one. Since the class would combine both lecture and laboratory time, I propose that the combination of the two would make this a four credits class.

I would also like to change the class name from Introduction to Physical Anthropology to Introduction to Biological Anthropology. Although Physical Anthropology is the traditional name of this subdiscipline, the name is a better descriptor of a discipline restricted to osteological and anatomical description of human variations and origins. AS the discipline now encompasses issues regarding human variation that go beyond anatomy and osteology and include areas such as genetics, primateology, forensics, etc., the most common name is Biological Anthropology; thus, this is the name that should be used in the title.

IMPACT: None
EFFECTIVE DATE: Spring 2014

DROP: ANTH 281 – Introduction to Physical Anthropology Laboratory. (1) I, II (odd years only). Laboratory investigation of human skeletal anatomy, human genetics, primate comparative anatomy, fossil hominid morphology, and comparative evolution of hominid types. Pr.: ANTH 280 or concurrent enrollment.

RATIONALE: ANTH 280 and 281 are currently taught as two courses. The first is a lecture class, and the second is a laboratory section. Students registered in ANTH 280 are currently not required to enroll in ANTH 281. They are currently allowed to take 280 and enroll in ANTH 281 during a different (later) semester. The rationale behind this was that ANTH 281 did not follow the content of ANTH 280. I have modified both ANTH 280 and ANTH 281 so that the content in the laboratory reinforces and expands on the material reviewed in the lecture. Thus, the students would benefit the most from taking both together. Since students get at times confused during registration, it would be best to combine both classes into one. Since the class would combine both lecture and laboratory time, I propose that the combination of the two would make this a four credit class.

IMPACT: None
EFFECTIVE DATE: Spring 2014

Non-Expedited Undergraduate Curriculum Changes

Art

BFA in Art

FROM:

TO:

<p>Photography Curriculum- 23 credit hours</p> <p>ART 295- Photo 1 Credits: (3) ART 330 – Digital Techniques Credits: (3) ART 563 – Photo 2 Credits: (3) (may be taken twice) ART 567 – Digital Photo Credits: (3) (may be taken twice) ART 626 – Independent Study in Photography Credits: (3) ART 410 – BFA Exhibition Credits: (2)</p>	<p>Photography Curriculum – 23 credit hours</p> <p><u>ART 395</u> – Photo 1 Credits: (3) ART 330 – Digital Techniques Credits: (3) ART 563 – Photo 2 Credits: (3) ART 567 – Digital Photo Credits: (3) <u>ART 626 – Advanced Study in Photography (must be taken twice in the last year of study) Credits: (3)</u> ART 410 – BFA Exhibition Credits: (2)</p> <p><u>Take one of the following:</u> <u>ART 563 can be repeated Credits: (3)</u> <u>ART 567 can be repeated Credits: (3)</u></p>
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RATIONALE: To improve the diverse set of courses photo students can choose from, and to make sure they get enough time for developing solid body of work for their BFA shows. Art 626 has to be taken twice (last two semesters).

IMPACT: None

EFFECTIVE DATE: Spring 2014

Biology

Fisheries, Wildlife and Conservation Biology B.A./B.S. Block B

FROM:

TO:

Students in this major may obtain either the BA or BS degree. In addition to the requirements of the College of Arts and Sciences, fisheries, wildlife, and conservation biology majors must take the courses of Block A, Block B, and one of the three options of Block C as shown below. Each fisheries, wildlife, and conservation biology major will need to take an additional 10 to 18 credit hours of free electives to meet graduation requirements. Students who wish to qualify for professional certification as fisheries or wildlife biologists should consult their academic advisors about any additional courses needed for such certification.

Students in this major may obtain either the BA or BS degree. In addition to the requirements of the College of Arts and Sciences, fisheries, wildlife, and conservation biology majors must take the courses of Block A, Block B, and one of the three options of Block C as shown below. Each fisheries, wildlife, and conservation biology major will need to take an additional 10 to 18 credit hours of free electives to meet graduation requirements. Students who wish to qualify for professional certification as fisheries or wildlife biologists should consult their academic advisors about any additional courses needed for such certification.

Bachelor's degree requirements
Required courses

Bachelor's degree requirements
Required courses

Block A: Courses offered by other departments

Block A: Courses offered by other departments

One math course Credits: (3–4)
*To be selected from among MATH 100, 150, or 220.
Chemistry courses Credits: (13)
**To be fulfilled by CHM 210, 230, 350, and 351 or by CHM 210, 230, and BIOCH 265.
** BIOCH 265 - Introductory Organic and Biochemistry Credits: (5)
COMM 106 - Public Speaking I Credits: (3)
* MATH 100 - College Algebra Credits: (3)
or
* MATH 150 - Plane Trigonometry Credits: (3)
or
* MATH 220 - Analytic Geometry and Calculus I Credits: (4)
PHYS 113 - General Physics I Credits: (4)
and

One math course Credits: (3–4)
*To be selected from among MATH 100, 150, or 220.
Chemistry courses Credits: (13)
**To be fulfilled by CHM 210, 230, 350, and 351 or by CHM 210, 230, and BIOCH 265.
** BIOCH 265 - Introductory Organic and Biochemistry Credits: (5)
COMM 106 - Public Speaking I Credits: (3)
* MATH 100 - College Algebra Credits: (3)
or
* MATH 150 - Plane Trigonometry Credits: (3)
or
* MATH 220 - Analytic Geometry and Calculus I Credits: (4)
PHYS 113 - General Physics I Credits: (4)
and

<p>PHYS 114 - General Physics II Credits: (4) or PHYS 115 - Descriptive Physics Credits: (5) STAT 340 - Biometrics I Credits: (3) and STAT 341 - Biometrics II Credits: (3)</p>	<p>PHYS 114 - General Physics II Credits: (4) or PHYS 115 - Descriptive Physics Credits: (5) STAT 340 - Biometrics I Credits: (3) and STAT 341 - Biometrics II Credits: (3)</p>
<p>Students who plan to proceed into graduate programs should take the following:</p>	<p>Students who plan to proceed into graduate programs should take the following:</p>
<p>----- ** CHM 210 - Chemistry I Credits: (4) ** CHM 230 - Chemistry II Credits: (4) ** CHM 350 - General Organic Chemistry Credits: (3) and ** CHM 351 - General Organic Chemistry Laboratory Credits: (2) MATH 220 - Analytic Geometry and Calculus I Credits: (4)</p>	<p>----- ** CHM 210 - Chemistry I Credits: (4) ** CHM 230 - Chemistry II Credits: (4) ** CHM 350 - General Organic Chemistry Credits: (3) and ** CHM 351 - General Organic Chemistry Laboratory Credits: (2) MATH 220 - Analytic Geometry and Calculus I Credits: (4)</p>
<p>Block B: Division of Biology courses</p>	<p>Block B: Division of Biology courses</p>
<p>----- BIOL 198 - Principles of Biology Credits: (4) BIOL 201 - Organismic Biology Credits: (5) BIOL 433 - Introduction to Fisheries, Wildlife, and Conservation Biology Credits: (3) BIOL 450 - Modern Genetics Credits: (4) BIOL 529 - Fundamentals of Ecology Credits: (3) BIOL 632 - Ecology Laboratory Credits: (1) BIOL 640 - Population Biology Credits: (3)</p>	<p>----- BIOL 198 - Principles of Biology Credits: (4) BIOL 201 - Organismic Biology Credits: (5) BIOL 433 – Introduction to Fisheries, Wildlife, and Conservation Biology Credits: (3) BIOL 450 - Modern Genetics Credits: (4) BIOL 529 - Fundamentals of Ecology Credits: (3) BIOL 632 - Ecology Laboratory Credits: (1) BIOL 640 - Population Biology Credits: (3)</p>
<p>Additional requirements</p>	<p>Additional requirements</p>
<p>----- Plus at least two courses in the Division of Biology (400 level or above, or up to 2 hours of BIOL 365) totaling 6 credit hours or more.</p>	<p>----- <u>Plus at least two courses beyond those required in Block C, totaling 6 credit hours or more, in the Division of Biology (400 level or above, or up to 2 hours of BIOL 365) or:</u> <u>AGCOM 712 – Environmental</u></p>

<p>Block C: Options</p> <p>-----</p> <p>Fisheries ecology and management option</p> <p>-----</p> <p>BIOL 513 - Physiological Adaptations of Animals Credits: (4) BIOL 542 - Ichthyology Credits: (3) BIOL 612 - Freshwater Ecology Credits: (4) BIOL 682 - Fish Ecology Credits: (3) BIOL 696 - Fisheries Management and Techniques Credits: (4)</p> <p>Wildlife ecology and management option</p> <p>-----</p> <p>BIOL 513 - Physiological Adaptations of Animals Credits: (4) BIOL 543 - Ornithology Credits: (3) BIOL 544 - Mammalogy Credits: (3)</p>	<p><u>Communication (3)</u> <u>AGEC 525 – Natural Resources and Environmental Economics (3)</u> <u>AGRON 305 – Soils (4)</u> <u>AGRON 501 - Range Management (3)</u> <u>ASI 318 - Fundamentals of Nutrition (3)</u> <u>ASI 533 - Anatomy and Physiology (4)</u> <u>ENTOM 312 – General Entomology (2)</u> <u>ENTOM 313 – General Entomology Lab (1)</u> <u>ENTOM 625 - Integrative Behavioral Ecology (3)</u> <u>ENTOM 692 - Insect Ecology (3)</u> <u>ENTOM 710 - Insect Taxonomy (3)</u> <u>GEOG 445 – Biogeography (3)</u> <u>GEOG 508 – Geographic Information Systems I (4)</u> <u>GEOG 605 – Remote Sensing of the Environment (4)</u> <u>GEOG 608 - Geographic Information Systems II (3)</u> <u>LAR 322 – Environmental Issues and Ethics (3)</u> <u>STAT 703 - Statistical Methods for Natural Scientists (3)</u> <u>STAT 705 – Regression and Analysis of Variance (3)</u></p> <p>Block C: Options</p> <p>-----</p> <p>Fisheries ecology and management option</p> <p>-----</p> <p>BIOL 513 - Physiological Adaptations of Animals Credits: (4) BIOL 542 - Ichthyology Credits: (3) BIOL 612 - Freshwater Ecology Credits: (4) BIOL 682 - Fish Ecology Credits: (3) BIOL 696 - Fisheries Management and Techniques Credits: (4)</p> <p>Wildlife ecology and management option</p> <p>-----</p> <p>BIOL 513 - Physiological Adaptations of Animals Credits: (4) BIOL 543 - Ornithology Credits: (3)</p>
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<p>BIOL 551 - Taxonomy of Flowering Plants Credits: (4) BIOL 684 - Wildlife Management and Techniques Credits: (4)</p> <p>Biodiversity and conservation biology option</p> <p>-----</p> <p>BIOL 500 - Plant Physiology Credits: (3) and BIOL 501 – Plant Physiology Laboratory Credits: (1) or BIOL 513 - Physiological Adaptations of Animals Credits: (4) BIOL 642 - Principles of Conservation Biology Credits: (3)</p> <p>Plus 11 hours of courses from the following list:</p> <p>-----</p> <p>BIOL 542 - Ichthyology Credits: (3) BIOL 543 - Ornithology Credits: (3) BIOL 544 - Mammalogy Credits: (3) BIOL 551 - Taxonomy of Flowering Plants Credits: (4) BIOL 604 - Biology of the Fungi Credits: (3) ENTOM 312 - General Entomology Credits: (2) and ENTOM 313 - General Entomology Laboratory Credits: (1) FOR 330 - Dendrology I Credits: (2) FOR 340 - Dendrology II Credits: (2) Total hours required for graduation (120 credit hours)</p>	<p>BIOL 544 - Mammalogy Credits: (3) BIOL 551 - Taxonomy of Flowering Plants Credits: (4) BIOL 684 - Wildlife Management and Techniques Credits: (4)</p> <p>Biodiversity and conservation biology option</p> <p>-----</p> <p>BIOL 500 - Plant Physiology Credits: (3) and BIOL 501 – Plant Physiology Laboratory Credits: (1) or BIOL 513 - Physiological Adaptations of Animals Credits: (4) BIOL 642 - Principles of Conservation Biology Credits: (3)</p> <p>Plus 11 hours of courses from the following list:</p> <p>-----</p> <p>BIOL 542 - Ichthyology Credits: (3) BIOL 543 - Ornithology Credits: (3) BIOL 544 - Mammalogy Credits: (3) BIOL 551 - Taxonomy of Flowering Plants Credits: (4) BIOL 604 - Biology of the Fungi Credits: (3) ENTOM 312 - General Entomology Credits: (2) and ENTOM 313 - General Entomology Laboratory Credits: (1) FOR 330 - Dendrology I Credits: (2) FOR 340 - Dendrology II Credits: (2) Total hours required for graduation (120 credit hours)</p>
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RATIONALE: After consideration of all aspects of this major, it was felt that the main issue is the lack of appropriate and varied choices for the required six elective credits in Block B. Students in this major take varied career paths and existing course choices don't cover subjects that would be helpful in some of these paths. In particular, lack of courses that incorporate a "human dimension" are needed for some professional certification requirements. Additionally, a form to change the BIOL 433 course name is being submitted for approval and this

curriculum form reflects the anticipated approval of that change (*exp change approved 9/13/13*).

IMPACT: Horticulture, Forestry & Recreation Resources; Entomology; Agricultural Economics; Agronomy; Statistics; Geography; Animal Sciences & Industry; Communications & Ag Education

EFFECTIVE DATE: Spring 2014

Microbiology B.A./B.S. Block C: Microbiology Major Electives

FROM:

TO:

Students must take an **additional 13 credit hours** from courses listed below. At least **7 of the 13 credit hours must be laboratory courses.**

- AGRON 645 - Soil Microbiology **Credits:** (3)
- AGRON 646 - Soil Microbiology Laboratory **Credits:** (1)
- BIOL 410 - Biology of the Cancer Cell **Credits:** (2)
- BIOL 495 - Topics in Biology **Credits:** (1-6)
(1-3 credit hours)
- or
- BIOL 697 - Topics in Biology **Credits:** (1-6)
(1-3 credit hours)
- BIOL 530 - Pathogenic Microbiology **Credits:** (3) (lab course)
- BIOL 545 - Human Parasitology **Credits:** (3)
- BIOL 546 - Human Parasitology Laboratory **Credits:** (1)
- BIOL 604 - Biology of the Fungi **Credits:** (3) (lab course)
- BIOL 609 - Cellular and Molecular Biology of Human Diseases **Credits:** (3)
- BIOL 625 - Animal Parasitology **Credits:** (4) (lab course)
- BIOL 671 - Immunology Lab **Credits:** (2)
- BIOL 676 - Molecular Genetics Laboratory **Credits:** (3)

Students must take an **additional 13 credit hours** from courses listed below. At least **7 of the 13 credit hours must be laboratory courses.**

- AGRON 645 - Soil Microbiology **Credits:** (3)
- AGRON 646 - Soil Microbiology Laboratory **Credits:** (1)
- BIOL 410 - Biology of the Cancer Cell **Credits:** (2)
- BIOL 495 - Topics in Biology **Credits:** (1-6)
(1-3 credit hours)
- or
- BIOL 697 - Topics in Biology **Credits:** (1-6)
(1-3 credit hours)
- BIOL 530 - Pathogenic Microbiology **Credits:** (3) (lab course)
- BIOL 545 - Human Parasitology **Credits:** (3)
- BIOL 546 - Human Parasitology Laboratory **Credits:** (1)
- BIOL 604 - Biology of the Fungi **Credits:** (3) (lab course)
- BIOL 609 - Cellular and Molecular Biology of Human Diseases **Credits:** (3)
- BIOL 625 - Animal Parasitology **Credits:** (4) (lab course)
- BIOL 671 - Immunology Lab **Credits:** (2)
- BIOL 676 - Molecular Genetics Laboratory **Credits:** (3)

<ul style="list-style-type: none"> • BIOL 687 - Microbial Ecology Credits: (3) • BIOL 690 - Microbial Physiology and Metabolism Credits: (2) • BIOL 698 - Problems in Biology Credits: (1-8) (lab course) • (1-3 credit hours) • BIOL 705 - Eukaryotic Genetics Credits: (3) • BIOL 707 - Advanced Cell Biology Credits: (3) • BIOL 730 - General Virology Credits: (3) • BIOL 731 - Virology Laboratory Credits: (2) <p>Note:</p> <hr/> <p>By consultation with a Division of Biology advisor a student may choose elective courses from Block C that allow a more specific focus on interest and experience. Areas of specialization would include prokaryotic microbiology, eukaryotic microbiology, biotechnology/genetic engineering, and infectious diseases. The microbiology curriculum coupled with appropriate electives provides an excellent education base for students moving directly into the job market, for students headed toward medical, dental, medical technology, and veterinary programs, and for students going into graduate programs in the biological sciences.</p> <p>Total hours required for graduation (120 credit hours)</p>	<ul style="list-style-type: none"> • BIOL 687 - Microbial Ecology Credits: (3) • BIOL 690 - Microbial Physiology and Metabolism Credits: (2) • BIOL 698 - Problems in Biology Credits: (1-8) (lab course) • (1-3 credit hours) • BIOL 705 - Eukaryotic Genetics Credits: (3) • BIOL 707 - Advanced Cell Biology Credits: (3) • BIOL 730 - General Virology Credits: (3) • BIOL 731 - Virology Laboratory Credits: (2) • <u>FDSCI 600 – Food Microbiology Credits: (2)</u> • <u>FDSCI 601 – Food Microbiology Lab Credits: (2)</u> <p>Note:</p> <hr/> <p>By consultation with a Division of Biology advisor a student may choose elective courses from Block C that allow a more specific focus on interest and experience. Areas of specialization would include prokaryotic microbiology, eukaryotic microbiology, biotechnology/genetic engineering, and infectious diseases. The microbiology curriculum coupled with appropriate electives provides an excellent education base for students moving directly into the job market, for students headed toward medical, dental, medical technology, and veterinary programs, and for students going into graduate programs in the biological sciences.</p> <p>Total hours required for graduation (120 credit hours)</p>
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RATIONALE: FDSCI 607 Food Microbiology (4 cr. Hrs.) was an elective in the Microbiology B.A./B.S. program until it was split into a separate lecture and laboratory and renumbered FDSCI 600 Food Microbiology (2 cr. Hrs.) and FDSCI 601 Food Microbiology Lab (2 cr. hrs.). FDSCI 607 was subsequently dropped from the Microbiology electives. We would like to add FDSCI 600 and FDSCI 601 to the list of microbiology electives to replace the dropped course FDSCI 607.

IMPACT: None

EFFECTIVE DATE: Spring 2014

Statistics

BA/BS degrees

FROM:

TO:

<ul style="list-style-type: none">• MATH 220 Analytic Geometry and Calculus I (4 hours)• MATH 221 Analytic Geometry and Calculus II (4 hours)• MATH 222 Analytic Geometry and Calculus III (4 hours)• One of: CIS 200 Fundamentals of Software Design (4 hours) or CIS 111 Fundamentals of Computer Programming (3 hours)• One course selected from MATH 551, CIS 209, CIS 300 (3 hours)• ENGL 516 Written Communication for the Sciences (3 hours)• One of STAT 325, 340 or 350 (3 hours) (Note: STAT 320 and 330 are now combined into STAT 325.)• STAT 341 or 351 (3 hours) (Note: STAT courses at the 400 level or higher may replace either or both of the 300-level STAT courses.)• STAT 510 >Introductory Probability and Statistics I (3 hours)• STAT 511 Introductory Probability and Statistics II (3 hours)• STAT 704 — Analysis of Variance and Covariance (2 hours)• STAT 705 Regression and Correlation Analyses (2 hours)• One of STAT 710, 720, or 722 (2-3 hours)• One additional STAT course at 700 level (2-3 hours)• Upper-division quantitative electives to give a total of 46 credit hours. Courses must be at the 400 level or above, and may include IMSE 541, math, computer science, statistics, or course in other area with substantial quantitative content. Note that STAT courses at the 400 level	<ul style="list-style-type: none">• MATH 220 Analytic Geometry and Calculus I (4 hours)• MATH 221 Analytic Geometry and Calculus II (4 hours)• MATH 222 Analytic Geometry and Calculus III (4 hours)• One of: CIS 200 Fundamentals of Software Design (4 hours) or CIS 111 Fundamentals of Computer Programming (3 hours)• One course selected from MATH 551, CIS 209, CIS 300 (3 hours)• ENGL 516 Written Communication for the Sciences (3 hours)• One of STAT 325, 340 or 350 (3 hours) (Note: STAT 320 and 330 are now combined into STAT 325.)• STAT 341 or 351 (3 hours) (Note: STAT courses at the 400 level or higher may replace either or both of the 300-level STAT courses.)• STAT 510 >Introductory Probability and Statistics I (3 hours)• STAT 511 Introductory Probability and Statistics II (3 hours)• STAT 705 <u>Regression and Analysis of Variance (3 hours)</u>• One of STAT 710, 720, or 722 (2-3 hours)• <u>Additional STAT credits</u> at 700 level (3 hours)• Upper-division quantitative electives to give a total of 46 credit hours. Courses must be at the 400 level or above, and may include IMSE 541, math, computer science, statistics, or course in other area with substantial quantitative content. Note that STAT courses at the 400 level or higher may replace either or both of the 300 level STAT courses.
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<p>or higher may replace either or both of the 300 level STAT courses.</p> <ul style="list-style-type: none"> • A minimum of 2.0 GPA in STAT courses taken as part of the major is required for graduation. 	<ul style="list-style-type: none"> • A minimum of 2.0 GPA in STAT courses taken as part of the major is required for graduation.
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RATIONALE: STAT 704 (2cr) is being dropped and its content merged into Stat 705 which will increase from 2 to 3 credits. These courses share a considerable amount of underlying content. The fact that STAT 704 and STAT 705 are taught separately seems to be causing confusion amongst students, many of whom leave the course sequence with the misunderstanding that linear regression and analysis of variance are completely different statistical methods that are not related to each other. Much to the contrary, both linear regression and analysis of variance are inherently similar and share a common methodological framework. Gains in efficiencies when combining two courses with related underlying content will allow the material in two 2 credit courses to be covered in one 3 credit course.

IMPACT: Departments were identified whose students had taken Stat 704 or 705 during the previous two years and a memo notification was emailed to departmental contacts on February 18, 2013. A copy of this email is attached. The department/program list included: Agronomy, Food Science, IMSE, Animal Sciences and Industry, Civil Engineering, College of Education, Anatomy and Physiology, Diagnostic Medicine, Master in Public Health program, Agricultural and Biological Engineering, Mechanical and Nuclear Engineering, Architectural Engineering, Chemical Engineering, Electrical and Computer Engineering, Chemistry, Geography, Biology, Plant Pathology, Grain Science and Industry, Agricultural Economics, Entomology, Horticulture Forestry and Recreational Services, Landscape Architecture, Business Administration Dean's office, Accounting, Human Ecology Dean's office, Human Nutrition, Apparel Textiles and Interior Design, Hospitality Management and Dietetics, Mathematics, Sociology Anthropology and Social Work, English, Kinesiology, Journalism, Economics, Psychology. Positive feedback was received by Food Science, Agronomy, IMSE, Animal Sciences and Industry, and Civil Engineering. There were no replies from the other programs which was interpreted as no objections. We did not receive any objections to the proposed change. Emails of replies are available upon request.

EFFECTIVE DATE: Fall 2014

Statistics Minor

FROM:**TO:**

<p>Students interested in quantitative methods to complement their major area of study may select a minor in statistics. The requirements are:</p> <ol style="list-style-type: none"> 1. One of: STAT 325, 340, 350, 510 2. One of: STAT 341, 351, 511 3. Both: STAT 704 and 705 4. Five additional hours that require statistics as a prerequisite. Courses may be statistics courses or quantitative courses from another department containing substantial statistical content. These courses should be pre-approved by the Department of Statistics. 	<p>Students interested in quantitative methods to complement their major area of study may select a minor in statistics. The requirements are:</p> <ol style="list-style-type: none"> 1. One of: STAT 325, 340, 350, 510 2. One of: STAT 341, 351, 511 3. STAT 705 4. Five <u>Six</u> additional hours that require statistics as a prerequisite. Courses may be statistics courses or quantitative courses from another department containing substantial statistical content. These courses should be pre-approved by the Department of Statistics.
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RATIONALE: STAT 704 (2cr) is being dropped and its content merged into Stat 705 which will increase from 2 to 3 credits. These courses share a considerable amount of underlying content. The fact that STAT 704 and STAT 705 are taught separately seems to be causing confusion amongst students, many of whom leave the course sequence with the misunderstanding that linear regression and analysis of variance are completely different statistical methods that are not related to each other. Much to the contrary, both linear regression and analysis of variance are inherently similar and share a common methodological framework. Gains in efficiencies when combining two courses with related underlying content will allow the material in two 2 credit courses to be covered in one 3 credit course.

IMPACT: Departments were identified whose students had taken Stat 704 or 705 during the previous two years and a memo notification was emailed to departmental contacts on February 18, 2013. A copy of this email is attached. The department/program list included: Agronomy, Food Science, IMSE, Animal Sciences and Industry, Civil Engineering, College of Education, Anatomy and Physiology, Diagnostic Medicine, Master in Public Health program, Agricultural and Biological Engineering, Mechanical and Nuclear Engineering, Architectural Engineering, Chemical Engineering, Electrical and Computer Engineering, Chemistry, Geography, Biology, Plant Pathology, Grain Science and Industry, Agricultural Economics, Entomology, Horticulture Forestry and Recreational Services, Landscape Architecture, Business Administration Dean's office, Accounting, Human Ecology Dean's office, Human Nutrition, Apparel Textiles and Interior Design, Hospitality Management and Dietetics, Mathematics, Sociology Antropology and Social Work, English, Kinesiology, Journalism, Economics, Psychology. Positive feedback was received by Food Science,

Agronomy, IMSE, Animal Sciences and Industry, and Civil Engineering. There were no replies from the other programs which was interpreted as no objections. We did not receive any objections to the proposed change. Emails of replies are available upon request.

EFFECTIVE DATE: Fall 2014

College of Agriculture (10-17-13)

Non-expedited Course Changes (599 and below)

Agricultural Economics

ADD: AGEC 550. Undergraduate Research in Agricultural Economics. (0). I, II, S. Mentored undergraduate research experience in agricultural economics and agribusiness. Pr. AGEC120 or AGEC121 or ECON120, and consent of instructor.

RATIONALE: This course is to track students who are participating in research under the direction of a faculty member in Agricultural Economics. The tracking will be used for assessment and to identify undergraduate participation in research activities, similar to how the University Honors Program course is used. Research activities include but are not limited to assisting with a faculty-led project, completing a research project in coursework, and leading an independent study. The student should enroll in the course every semester that the student is involved in research activities.

IMPACT: No impact on other departments

EFFECTIVE DATE: Fall 2014

Agricultural Technology Management

ADD: ATM 240. Principles of Injury Prevention. (3). I. This is an overview course that will cover a variety of safety and health topics focusing on injury prevention in the home, motor vehicle, public, and work environments. The enduring understanding that forms the basis for every discussion and activity in this course is all of us make decisions every day that impact our safety as well as the safety of those around us. Three hours lec. a week. Pre-Requisites: None.

RATIONALE: This is an AGIDEA course available from Iowa State University. Injury prevention is increasingly important in daily living activities and the workplace. This introductory course provides background to increase awareness of injury prevention in and out of the workplace. This distance education course is taught by faculty at Iowa State University and shared to other universities through the AGIDEA consortium.

IMPACT: No impact to other departments.

EFFECTIVE DATE:Fall 2014

ADD: ATM 340. Occupational Safety. (3). II. This is a survey course that identifies safety and health risks in industrial work environments. The enduring understanding that forms the basis for every discussion and activity in this course is as a manager or supervisor; you are responsible for the safety of all employees under you. Three hours lec. a week. Pre-Requisites: ATM 240.

RATIONALE: This is an AGIDEA course available from Iowa State University. This course will provide insight as to why workers continue to get injured on the job, how workers managers/employers can protect workers from workplace injuries and illnesses, and the manager's role in implementing workplace safety programs. This distance education course is taught by faculty at Iowa State University and shared to other universities through the AGIDEA consortium.

IMPACT: No impact to other departments.

EFFECTIVE DATE:Fall 2014

ADD: ATM 370. Biorenewable Systems. (3). I. Converting biorenewable resources into bioenergy and bio-based products. Biorenewable concepts as they relate to drivers of change, feedstock production, processes, products, co-products, economics, transportation/logistics, and marketing. Three hours lec. a week. Pre-Requisites: ECON 110, MATH 100, CHEM 210.

RATIONALE: This is an AGIDEA course available from Iowa State University. This course will provide insight to major components of biorefining products, processes, feedstock production, as well as market level economics. This distance education course is taught by faculty at Iowa State University and shared to other universities through the AGIDEA consortium.

IMPACT: No impact to other departments.

EFFECTIVE DATE:Fall 2014

Animal Sciences and Industry

ADD: ASI 395. Intermediate Horse Training & Management. 2 cr. Spring. Application of training techniques used to start young horses under saddle. Emphasis is placed on developing groundwork skills needed to prepare horses for riding, including longeing, introduction to the saddle and bridle, and driving. Four hours lab a week.

RATIONALE: This course has been previously taught as a section of ASI 661 Special Problems, reaching maximum enrollment each time. It was introduced in order to supplement the two existing equine training courses, ASI 345 Beginning Training and Mngt, and 445 Advanced Training and Mngt. The 345 section focuses on halter-breaking weanlings, and 445 deals with starting 2 and 3-yr old horses under saddle. This proposed course will serve as a bridge between the content taught in ASI 345 and 445, focusing on the late yearling or early 2-yr old horse, and the training required prior to riding a young horse for the first time. Students that lack the horsemanship experience required to enroll in 445 will still benefit from the skills and techniques taught in this new course, gaining valuable hands-on experience with learning to identify appropriate and inappropriate equine behavior and the communication skills required to modify that behavior. Intermediate Training would also benefit the students that can include this course as part of their Equine Certificate program.

EFFECTIVE DATE: Spring 2015

IMPACT: No impact on other departments or units.

Entomology

FROM: ENTOM 312. General Entomology. (2), I, II. A basic study of insects and related arthropods, their structure, physiology, behavior, and relations of arthropods to plants and animals, including man. Two hours of lecture per week.

TO: ENTOM 312. General Entomology. (3), I. A basic study of insects and related arthropods, their structure, physiology, behavior, and relations of arthropods to plants and animals, including man. Two hours of lecture and two hours of lab per week.

RATIONALE: This 2-credit hour course is being expanded to 3 credit hours as part of incorporating information and activities from ENTOM 313, General Entomology Laboratory. In addition, ENTOM 312 will only be offered during the fall semester, instead of both spring and fall semesters. Additional sections will be offered to accommodate enrollment if needed.

IMPACT: No impact to other departments

EFFECTIVE DATE: Fall 2014

DROP: ENTOM 313. General Entomology Laboratory. (1), I, II. Identification, food preferences, and habitat preferences of the common insects.

RATIONALE: This 1-credit hour course is being dropped because the content will now be included in ENTOM 312, General Entomology. Students can currently take ENTOM 312 without the lab, ENTOM 313, and vice versa, which does not provide the best educational experience. Including the content of ENTOM 313 in ENTOM 312 will provide a better academic and entomological experience.

IMPACT: No impact

EFFECTIVE DATE: Fall 2014

Grain Science and Industry

ADD: **GRSC 592 Extended Internship in Grain Science**

Credits: (1)

In-depth work-study experiences for up to 6 months on commercial feed and food manufacturing, which can include, but not be limited to, plant operations, maintenance, personnel and labor relations, business management, warehousing, ingredient procurement, quality assurance, and fleet management.

Requisites: Recommended prerequisite: GRSC 500, 510 or 635.

When Offered: Fall, Spring

UGE course: No

K-State 8: None

RATIONALE: 6 month internships are great opportunities for our students to better prepare themselves for their corresponding career in bakery, feed and milling industries. This new course will be approved for continued student status (CSS) which provides eligibility for enrollment benefits that are typically associated with 6 or more credit hours.

This new course is added to the specialization elective lists in BSM, FSM and MSM programs.

IMPACT: No impact on other departments

EFFECTIVE DATE: Fall 2014

Horticulture, Forestry and Recreational Resources

DROP: RRES 310. Outdoor Recreation Leadership (3) I. This course will help students effectively communicate the importance of outdoor recreation and natural resource conservation to the public. Students will gain experience in group dynamics and a variety of leadership

approaches involving nationally recognized environmental education programs. Some local field trips are required. Three hours lecture a week. Recommended prerequisite: Sophomore standing. K-State 8: Aesthetic Interpretation, Human Diversity within the U.S.

RATIONALE: Essentially the change involves taking 1/3 of this course and reformatting it into a series of 1 hour courses, one of which is PMC 110 and one is PMC 112.

IMPACT: No impact

EFFECTIVE DATE: Fall 2014

ADD: PMC 110. Environmental Education and Leadership (1) I. This course will help students develop and understand the value of outcome based outdoor recreation/environmental education experiences for youth. Students will gain experience in group dynamics and a variety of leadership approaches involving nationally recognized environmental education programs. Some local field trips are required. Schedule by appointment. K-State 8: Human Diversity within the U.S.

RATIONALE: The change in prefixes from RRES to PMC reflects the simplification and consolidation of curricular components (*eventually all PMC related RRES course offerings will use the PMC prefix*). Essentially the change involves taking 1/3 of the old course RRES 310 and reformatting it into a series of 1 hour courses.

IMPACT: No impact to other departments.

EFFECTIVE DATE: Fall 2014

ADD: PMC 112. Boat Safety and Navigation. (1) I. Students will earn a KS boat safety card. The course covers a range of topics—from safety instructions to boat handling to reading the weather—and prepares students for a variety of situations one could find themselves in while on the water. The course is also designed to serve as an important first step for PMC majors wishing to pursue boat safety instructor status. Students will receive at least 8 hours on-the-water experience divided among 5 vessels: power boat-steering, power boat-tiller, sailboat, PWC, and canoe. By appointment. 8 hour boat experience at a local lake site.

RATIONALE: The PMC prefix reflects the simplification and consolidation of curricular components (*eventually all PMC related RRES course offerings will use the PMC prefix*). Essentially the change involves taking 1/3 of the old course (RRES 310) and reformatting it into a series of 1 hour courses.

IMPACT: No impact on other departments.

EFFECTIVE DATE: Fall 2014

ADD: PMC 475. Natural History for Park Professionals. (3). I. This course will introduce students to the vertebrate fauna of Kansas. Specifically, students will learn to identify the amphibians, reptiles, birds and mammals found regularly in Kansas parks and wildlife areas. The course will prepare students to take the Kansas Conservation Officer wildlife identification test as well as prepare park interpreters and managers to identify species found in their parks and educate the public about them. Prerequisites: available only to Park Management and Conservation majors. One hour lecture and one three-hour lab a week. K-State 8: Natural and Physical Sciences.

RATIONALE: The Division of Biology has requested that we no longer require our students to take BIOL 433 Wildlife Conservation. This course will replace BIOL 433 in our curriculum and better meet the needs of our park management and conservation students. Without this course our students would have no exposure to wildlife resources. This course will focus on preparing our students in the Law Enforcement option to take the Wildlife Identification test to become a game warden and will help our interpretation students learn about the wildlife that exists in Kansas so they can interpret these species to the public.

IMPACT: No impact on other departments.

EFFECTIVE DATE: Fall 2014

ADD: RRES 590. Problems in Wildlife and Outdoor Enterprise Management. (0 – 6). I, II, S. Independent study and/or research project development guided by faculty in Wildlife and Outdoor Enterprise Management. K-State 8: none.

RATIONALE: The WOEM program needs a formal course to track students conducting independent research projects under faculty supervision.

IMPACT: No impact on other departments.

EFFECTIVE DATE: Fall 2014

UNDERGRADUATE CURRICULUM CHANGES

Animal Sciences and Industry

B.S. in Agriculture: Animal Science and Industry: Animal Products Option

FROM:

TO:

GENERAL COURSES				GENERAL COURSES			
ASI	101	Animal Science Orientation	-or-	ASI	101	Animal Science Orientation	-or-
GENAG	200	College Careers	0	GENAG	200	College Careers	0
CHM	110	General Chemistry	3	CHM	110	General Chemistry	3
CHM	111	Gen Chemistry Lab	1	CHM	111	Gen Chemistry Lab	1
BIOL	198	Principles of Biology	4	BIOL	198	Principles of Biology	4
ECON	110	Prin Macro Economics	3	ECON	110	Prin Macro Economics	3
ENGL	100	Expository Writing I	3	ENGL	100	Expository Writing I	3
ENGL	200	Expository Writing II	3	ENGL	200	Expository Writing II	3
MATH	100	College Algebra	3	MATH	100	College Algebra	3
COMM	105	Public Speaking IA	2	COMM	105	Public Speaking IA	2
AGRICULTURE				AGRICULTURE			
(Select 2 courses from 2 other AG Depts. – min. 5 hrs)				(Select 2 courses from 2 other AG Depts. – min. 5 hrs)			
(1 hour courses cannot be applied)				(1 hour courses cannot be applied)			
AGCOM – Any course in AGCOM				AGCOM – Any course in AGCOM			
AGEC – Any course in AGECE				AGEC – Any course in AGECE			
ASI – ASI 660				ASI – ASI 660			
ATM – Any course in ATM				ATM – Any course in ATM			
AGRON – Any course in AGRON				AGRON – Any course in AGRON			
ENTOM – Any course in ENTOM				ENTOM – Any course in ENTOM			
FDSCI – FDSCI 660				FDSCI – FDSCI 660			
GRSC – Any course in GRSC				GRSC – Any course in GRSC			
HORT – Any course in HORT				HORT – Any course in HORT			
FOR – Any course in FOR				FOR – Any course in FOR			
RRES – RRES 210 to 490, 521 to 705				RRES – RRES 210 to 490, 521 to 705			
PLPTH – Any course in PLPTH				PLPTH – Any course in PLPTH			
GENAG – GENAG 450, 505				GENAG – GENAG 450, 505			
BIOSCIENCES				BIOSCIENCES			
BIOCH	265	Intro Org & BioChem	5	BIOCH	265	Intro Org & BioChem	5
BIOL	455	General Microbiology	4	BIOL	455	General Microbiology	4
HUMANITIES/SOCIAL SCIENCE				HUMANITIES/SOCIAL SCIENCE			
(Minimum 9 hours)				(Minimum 9 hours)			
(Must be taken from more than one department)				(Must be taken from more than one department)			
(Maximum 3 hours in performance courses)				(Maximum 3 hours in performance courses)			
AMETH – AMETH 160 to 501				AMETH – AMETH 160 to 501			
ANTH – Any course				ANTH – Any course			
ARCH – ARCH 301				ARCH – ARCH 301			
ART – Any course				ART – Any course			
DANCE – DANCE 120 to 200, 225 to 420, 495 to 690				DANCE – DANCE 120 to 200, 225 to 420, 495 to 690			
DEN – DEN 325, 450				DEN – DEN 325, 450			
ECON - ECON 120-799				ECON - ECON 120-799			
ENGL – ENGL 150, 210 to 299, 310, 320 to 399, 420 to 499, 536 to 599, 605 to 660, 670 to 695, 700 to 760, 790 to 799				ENGL – ENGL 150, 210 to 299, 310, 320 to 399, 420 to 499, 536 to 599, 605 to 660, 670 to 695, 700 to 760, 790 to 799			
ENVD – ENVD 250, 251				ENVD – ENVD 250, 251			
GEOG – GEOG 100, 200, 201, 300 to 799				GEOG – GEOG 100, 200, 201, 300 to 799			
HIST – Any course				HIST – Any course			
FSHS – Any course				FSHS – Any course			

MUSIC – Any course	MUSIC – Any course
Modern Language – Any course in ARAB, CHINE, FREN, GRM, ITAL, JAPAN, LATIN, PORT, RUSSN, SPAN, URDU	Modern Language – Any course in ARAB, CHINE, FREN, GRM, ITAL, JAPAN, LATIN, PORT, RUSSN, SPAN, URDU
PHILO – Any course	PHILO – Any course
POLSC – Any course	POLSC – Any course
PSYCH – Any course	PSYCH – Any course
SOCIO – Any course	SOCIO – Any course
SOCWK – Any course	SOCWK – Any course
DANCE – Any course	DANCE – Any course
THTRE – Any course	THTRE – Any course
WOMST – Any course	WOMST – Any course
BUSINESS & ECONOMICS	BUSINESS & ECONOMICS
ACCTG 231 Accounting Bus Ops 3 (Minimum 12 hours)	ACCTG 231 Accounting Bus Ops 3 (Minimum 12 hours)
AGEC - AGE202 to 420, 445 to 799	AGEC - AGE202 to 420, 445 to 799
ACCTG – ACCTG 241 to 799	ACCTG – ACCTG 241 to 799
ENTRP – Any course	ENTRP – Any course
FINAN – Any course	FINAN – Any course
FSHS – FSHS 105	FSHS – FSHS 105
MANGT – Any course	MANGT – Any course
MKTG – Any course	MKTG – Any course
MATH/STATISTICS/COMPUTERS	MATH/STATISTICS/COMPUTERS
(Select 1)	(Select 1)
STAT 325 Intro Statistics 3	STAT 325 Intro Statistics 3
STAT 340 Biometrics I 3	STAT 340 Biometrics I 3
STAT 350 Business Econ Statistics 3 (Minimum 3 hours)	STAT 350 Business Econ Statistics 3 (Minimum 3 hours)
ASI – ASI 490	ASI – ASI 490
CIS – CIS 101 to 104	CIS – CIS 101 to 104
MATH – MATH 150, 205, 210, 211, 220, 221, 222	MATH – MATH 150, 205, 210, 211, 220, 221, 222
STAT – STAT 341, 351	STAT – STAT 341, 351
COMMUNICATIONS	COMMUNICATIONS
(Minimum 3 hours)	(Select 1)
AGCOM – AGCOM 310, 400, 410, 590 & 610	AGCOM – AGCOM 310, 400, 410, 590 & 610
COMM – COMM 311, 321, 322, 326	<u>ASI – 326, 420, 470, & 495</u>
ENGL – ENGL 300, 516	COMM – COMM 311, 321, 322, 326
GENAG – GENAG 450	ENGL – ENGL 300, 516
MC – MC 110, 111, 112, 120, & 180	GENAG – GENAG 450
ANIMAL & FOOD SCIENCE	MC – MC 110, 111, 112, 120, & 180
ASI 102 Prin Animal Science 3	ANIMAL & FOOD SCIENCE
ASI 105 Animal Sciences & Ind 1	ASI 102 Prin Animal Science 3
ASI 106 Dairy/Poultry Lab 1	ASI 105 Animal Sciences & Ind 1
ASI 318 Fund. of Nutrition 3	ASI 106 Dairy/Poultry Lab 1
ASI 580 ASI Seminar 1	ASI 318 Fund. of Nutrition 3
FDSCI 302 Intro Food Science 3	ASI 580 ASI Seminar 1
FDSCI 600 Food Microbiology 2	FDSCI 302 Intro Food Science 3
FDSCI 601 Food Microbiology Lab 2	FDSCI 600 Food Microbiology 2
FDSCI 690 Principles of HACCP 2	FDSCI 601 Food Microbiology Lab 2
FDSCI 695 QA of Food Products 3	FDSCI 690 Principles of HACCP 2
(Select 1 course)	FDSCI 695 QA of Food Products 3
ASI 350 Meat Science 3	(Select 1 course)
ASI 405 Fund Milk Processing 3	ASI 350 Meat Science 3
(Select 1 course)	ASI 405 Fund Milk Processing 3
ASI 515 Beef Science 3	(Select 1 course)
ASI 524 Sheep/Meat Goat Science 3	ASI 515 Beef Science 3

ASI	535	Swine Science	3	ASI	524	Sheep/Meat Goat Science	3
ASI	621	Dairy Cattle Management	3	ASI	535	Swine Science	3
ASI	645	Poultry Management	3	ASI	621	Dairy Cattle Management	3
		(Select 18 hours)		ASI	645	Poultry Management	3
ASI	315	Livestock & Meat Eval	3			(Select 18 hours)	
ASI	361	Meat Animal Processing	2	ASI	315	Livestock & Meat Eval	3
ASI	370	Prin. Meat Evaluation	2	ASI	361	Meat Animal Processing	2
ASI	495	Adv. Meat Evaluation	2	ASI	370	Prin. Meat Evaluation	2
ASI	500	Genetics	3	ASI	495	Adv. Meat Evaluation	2
ASI	510	Animal Breeding	3	ASI	500	Genetics	3
ASI	533	Anatomy & Physiology	4	ASI	510	Animal Breeding	3
ASI	561	Undergrad Research in ASI	0-3	ASI	533	Anatomy & Physiology	4
ASI	608	Dairy Food Processing Tech	3	ASI	561	Undergrad Research in ASI	0-3
ASI	610	Processed Meat Ops	2	ASI	608	Dairy Food Processing Tech	3
ASI	640	Poultry Product Tech	3	ASI	610	Processed Meat Ops	2
ASI	650	I.D. Data Mngt Food Animal	2	ASI	640	Poultry Product Tech	3
ASI	655	Behavior Domestic Animals	3	ASI	650	I.D. Data Mngt Food Animal	2
ASI	658	Animal Growth & Development	3	ASI	655	Behavior Domestic Animals	3
ASI	777	Meat Technology	3	ASI	658	Animal Growth & Development	3
FDSCI	305	Fund Food Processing	3	ASI	777	Meat Technology	3
FDSCI	430	Food Product Eval	3	FDSCI	305	Fund Food Processing	3
FDSCI	603	Food Science Internship	1-3	FDSCI	430	Food Product Eval	3
Total hours required for graduation (126 credit hours)				FDSCI	603	Food Science Internship	1-3
				Total hours required for graduation (126 credit hours)			

RATIONALE: In the communications elective block in all 6 of the ASI options, the proposal is to add the advanced competition teams courses (ASI 326, 420, 470 and 495) to this block. Each of these courses requires a considerable amount of both oral and written communication both in the classroom and outside of the classroom. In addition, this block would change from “minimum 3 hours” to “select 1 course”.

~~FSHS 405, Advanced Personal and Family Finance, is a good fit in the Business Electives block and allows for more options within that block. Currently FSHS 105, Personal Family Finance, is in that same block, which is the prerequisite for this course.~~

IMPACT: ~~In FSHS 405, we estimate there will be at most 10-20 students a year across all of our 6 options in ASI that would enroll. The Department of Family Studies and Human Services has been contacted and approves the change.~~

EFFECTIVE DATE: Fall 2014

B.S. in Agriculture: Animal Sciences & Industry: Biosciences/Biotechnology Option

FROM:				TO:			
GENERAL COURSES				GENERAL COURSES			
ASI	101	Animal Science Orientation -or-	1	ASI	101	Animal Science Orientation -or-	1
GENAG	200	College Careers	0	GENAG	200	College Careers	0
CHM	210	Chemistry I	4	CHM	210	Chemistry I	4
BIOL	198	Principles of Biology	4	BIOL	198	Principles of Biology	4
ECON	110	Prin Macro Economics	3	ECON	110	Prin Macro Economics	3
ENGL	100	Expository Writing I	3	ENGL	100	Expository Writing I	3
ENGL	200	Expository Writing II	3	ENGL	200	Expository Writing II	3
MATH	100	College Algebra	3	MATH	100	College Algebra	3
COMM	105	Public Speaking IA	2	COMM	105	Public Speaking IA	2
AGRICULTURE				AGRICULTURE			
(Plus 2 courses - 2 other AG Depts. min. 5 hours)				(Plus 2 courses - 2 other AG Depts. min. 5 hours)			
(1 hour courses cannot be applied)				(1 hour courses cannot be applied)			
AGCOM – Any course in AGCOM				AGCOM – Any course in AGCOM			
AGEC – Any course in AGECE				AGEC – Any course in AGECE			
ASI – ASI 660				ASI – ASI 660			
ATM – Any course in ATM				ATM – Any course in ATM			
AGRON – Any course in AGRON				AGRON – Any course in AGRON			
ENTOM – Any course in ENTOM				ENTOM – Any course in ENTOM			
FDSCI – Any course in FDSCI				FDSCI – Any course in FDSCI			
GRSC – Any course in GRSC				GRSC – Any course in GRSC			
HORT – Any course in HORT				HORT – Any course in HORT			
FOR – Any course in FOR				FOR – Any course in FOR			
RRES – RRES 210 to 490, 521 to 705				RRES – RRES 210 to 490, 521 to 705			
PLPTH – Any course in PLPTH				PLPTH – Any course in PLPTH			
GENAG – GENAG 450, 505				GENAG – GENAG 450, 505			
HUMANITIES/SOCIAL SCIENCE				HUMANITIES/SOCIAL SCIENCE			
(Minimum 9 hours)				(Minimum 9 hours)			
(Must be taken from more than one department)				(Must be taken from more than one department)			
(Maximum 3 hours in performance courses)				(Maximum 3 hours in performance courses)			
AMETH – AMETH 160 to 501				AMETH – AMETH 160 to 501			
ANTH – Any course				ANTH – Any course			
ARCH – ARCH 301				ARCH – ARCH 301			
ART – Any course				ART – Any course			
DANCE – DANCE 120 to 200, 225 to 420, 495 to 690				DANCE – DANCE 120 to 200, 225 to 420, 495 to 690			
DEN – DEN 325, 450				DEN – DEN 325, 450			
ECON - ECON 120-799				ECON - ECON 120-799			
ENGL – ENGL 150, 210 to 299, 310, 320 to 399, 420 to 499, 536 to 599, 605 to 660, 670 to 695, 700 to 760, 790 to 799				ENGL – ENGL 150, 210 to 299, 310, 320 to 399, 420 to 499, 536 to 599, 605 to 660, 670 to 695, 700 to 760, 790 to 799			
ENVD – ENVD 250, 251,				ENVD – ENVD 250, 251,			
GEOG – GEOG 100, 200, 201, 300 to 799				GEOG – GEOG 100, 200, 201, 300 to 799			
HIST – Any course				HIST – Any course			
FSHS – Any course				FSHS – Any course			
MUSIC – Any course				MUSIC – Any course			
Modern Language – Any course in ARAB, CHINE, FREN, GRM, ITAL, JAPAN, LATIN, PORT, RUSSN, SPAN, URDU				Modern Language – Any course in ARAB, CHINE, FREN, GRM, ITAL, JAPAN, LATIN, PORT, RUSSN, SPAN, URDU			
PHILO – Any course				PHILO – Any course			
POLSC – Any course				POLSC – Any course			
PSYCH – Any course				PSYCH – Any course			
SOCIO – Any course				SOCIO – Any course			

SOCWK – Any course				SOCWK – Any course			
DANCE – Any course				DANCE – Any course			
THTRE – Any course				THTRE – Any course			
WOMST – Any course				WOMST – Any course			
BIOSCIENCES/BIOTECH				BIOSCIENCES/BIOTECH			
ASI	200	Intro Research in ASI	1	ASI	200	Intro Research in ASI	1
BIOL	455	General Microbiology	4	BIOL	455	General Microbiology	4
(Minimum 9 hours)				(Minimum 9 hours)			
CHM	230	Chemistry II	4	CHM	230	Chemistry II	4
CHM	350	General Organic Chemistry	3	CHM	350	General Organic Chemistry	3
CHM	351	General Organic Chemistry Lab	2	CHM	351	General Organic Chemistry Lab	2
BIOCH	521	General Biochemistry	3	BIOCH	521	General Biochemistry	3
BIOCH	522	General Biochemistry Lab	2	BIOCH	522	General Biochemistry Lab	2
(Select 4 courses)				(Select 4 courses)			
ASI	510	Animal Breeding Principles	3	ASI	598	Bioscience Internship in ASI	1-6
ASI	598	Bioscience Internship in ASI	1-6	ASI	600	Applied Animal Biotechnology	2*
ASI	600	Applied Animal Biotechnology	2*	ASI	658	Animal Growth & Development	3
ASI	658	Animal Growth & Development	3	BIOL	330	Public Health Biology	3
PLPTH	610	Biotechnology	3*	<u>BIOL</u>	<u>410</u>	<u>Biology of the Cancer Cell</u>	<u>2</u>
BIOL	330	Public Health Biology	3	BIOL	450	Modern Genetics	3
BIOL	450	Modern Genetics	3	BIOL	510	Developmental Biology	3
BIOL	510	Developmental Biology	3	BIOL	511	Developmental Biology Lab	1
BIOL	511	Developmental Biology Lab	1	<u>BIOL</u>	<u>530</u>	<u>Pathogenic Microbiology</u>	<u>3</u>
BIOL	541	Cell Biology	3	BIOL	541	Cell Biology	3
BIOL	625	Animal Parasitology	4	<u>BIOL</u>	<u>545</u>	<u>Human Parasitology</u>	<u>3</u>
BIOL	671	Immunology	4	<u>BIOL</u>	<u>546</u>	<u>Human Parasitology Lab</u>	<u>1</u>
BIOL	671	Immunology Lab	2	BIOL	625	Animal Parasitology	4
ENTOM	305	Animal Health Entomology	2	BIOL	671	Immunology	4
ENTOM	306	Animal Health Entomology Lab	1	BIOL	671	Immunology Lab	2
PLPTH	611	Ag Biotechnology Lab	3	ENTOM	305	Animal Health Entomology	2
PLPTH	612	Genomics Applications	3	ENTOM	306	Animal Health Entomology Lab	1
PLPTH	613	Bioinformatics Apps	2	PLPTH	610	Biotechnology	3*
* At least one of these biotech courses must be included in the select 4.				* At least one of these biotech courses must be included in the select 4.			
BUSINESS & ECONOMICS				BUSINESS & ECONOMICS			
(2 courses, total 6 hours)				(2 courses, total 6 hours)			
AGEC - AGECE 202 to 420, 445 to 799				AGEC - AGECE 202 to 420, 445 to 799			
ACCTG - ACCTG 231 to 799				ACCTG - ACCTG 231 to 799			
ENTRP - Any course				ENTRP - Any course			
FINAN - Any course				FINAN - Any course			
FSHS - FSHS 105				FSHS - FSHS 105			
MANGT - Any course				MANGT - Any course			
MKTG - Any course				MKTG - Any course			
STATISTICS				STATISTICS			
(Select 1)				(Select 1)			
STAT	325	Intro to Statistics	3	STAT	325	Intro to Statistics	3
STAT	340	Biometrics I	3	STAT	340	Biometrics I	3
STAT	350	Business & Econ Statistics	3	STAT	350	Business & Econ Statistics	3
PHYSICS/MATH/COMPUTERS				PHYSICS/MATH/COMPUTERS			
(Minimum 3 hours)				(Minimum 3 hours)			
ASI - ASI 490				ASI - ASI 490			
CIS - CIS 101, 102, 103, 104, 105				CIS - CIS 101, 102, 103, 104, 105			
MATH - MATH 205, 210, 211, 220, 221, 222				MATH - MATH 205, 210, 211, 220, 221, 222			

<p>PHYS – PHYS 113, 114</p> <p style="text-align: center;">COMMUNICATIONS (Minimum 3 hours)</p> <p>AGCOM – AGCOM 310, 400, 410, 590 & 610 COMM – COMM 311, 321, 322, 326 ENGL – ENGL 300, 516 MC – MC 110, 111, 112, 120, & 180 Modern Language – Any course in ARAB, CHINE, FREN, GRM, ITAL, JAPAN, LATIN, PORT, RUSSN, SPAN, URDU</p> <p style="text-align: center;">ANIMAL SCIENCE</p> <table border="0"> <tr><td>ASI</td><td>102</td><td>Prin Animal Science</td><td>3</td></tr> <tr><td>ASI</td><td>105</td><td>Animal Sciences & Ind</td><td>1</td></tr> <tr><td>ASI</td><td>106</td><td>Dairy/Poultry Lab</td><td>1</td></tr> <tr><td>ASI</td><td>107</td><td>Comp Anml/Horse Lab</td><td>1</td></tr> <tr><td>ASI</td><td>318</td><td>Fund. of Nutrition</td><td>3</td></tr> <tr><td>ASI</td><td>400</td><td>Farm Animal Reproduction</td><td>3</td></tr> <tr><td>ASI</td><td>401</td><td>Farm Animal Repro Lab</td><td>1</td></tr> <tr><td>ASI</td><td>500</td><td>Genetics</td><td>3</td></tr> <tr><td>ASI</td><td>520</td><td>Companion/Lab Animal Mngt</td><td>3</td></tr> <tr><td>ASI</td><td>533</td><td>Anatomy & Physiology</td><td>4</td></tr> <tr><td>ASI</td><td>580</td><td>ASI Seminar</td><td>1</td></tr> </table> <p style="text-align: center;">(Select 2 courses)</p> <table border="0"> <tr><td>ASI</td><td>315</td><td>Livestock & Meat Eval</td><td>3</td></tr> <tr><td>ASI</td><td>320</td><td>Principles of Feeding</td><td>3</td></tr> <tr><td>ASI</td><td>350</td><td>Meat Science</td><td>3</td></tr> <tr><td>ASI</td><td>361</td><td>Meat Animal Processing</td><td>2</td></tr> <tr><td>ASI</td><td>405</td><td>Fund Milk Processing</td><td>3</td></tr> <tr><td>ASI</td><td>510</td><td>Animal Breeding Principles</td><td>3</td></tr> <tr><td>ASI</td><td>540</td><td>Principles of Animal Disease</td><td>3</td></tr> <tr><td>ASI</td><td>595</td><td>Contemp Issues Anml Ag</td><td>3</td></tr> <tr><td>ASI</td><td>601</td><td>Physiology of Lactation</td><td>3</td></tr> <tr><td>ASI</td><td>608</td><td>Dairy Foods Processing & Technol (3)</td><td>3</td></tr> <tr><td>ASI</td><td>640</td><td>Poultry Product Tech</td><td>3</td></tr> <tr><td>ASI</td><td>655</td><td>Behavior Domestic Animals</td><td>3</td></tr> <tr><td>ASI</td><td>695</td><td>Equine Exercise Physiology</td><td>3</td></tr> <tr><td>FDSCI</td><td>600</td><td>Food Microbiology</td><td>2</td></tr> </table> <p style="text-align: center;">(Select 1 course)</p> <table border="0"> <tr><td>ASI</td><td>515</td><td>Beef Science</td><td>3</td></tr> <tr><td>ASI</td><td>521</td><td>Horse Science</td><td>3</td></tr> <tr><td>ASI</td><td>524</td><td>Sheep/Meat Goat Science</td><td>3</td></tr> <tr><td>ASI</td><td>535</td><td>Swine Science</td><td>3</td></tr> <tr><td>ASI</td><td>621</td><td>Dairy Cattle Management</td><td>3</td></tr> <tr><td>ASI</td><td>645</td><td>Poultry Management</td><td>3</td></tr> </table> <p>Total hours required for graduation (126 credit hours)</p>	ASI	102	Prin Animal Science	3	ASI	105	Animal Sciences & Ind	1	ASI	106	Dairy/Poultry Lab	1	ASI	107	Comp Anml/Horse Lab	1	ASI	318	Fund. of Nutrition	3	ASI	400	Farm Animal Reproduction	3	ASI	401	Farm Animal Repro Lab	1	ASI	500	Genetics	3	ASI	520	Companion/Lab Animal Mngt	3	ASI	533	Anatomy & Physiology	4	ASI	580	ASI Seminar	1	ASI	315	Livestock & Meat Eval	3	ASI	320	Principles of Feeding	3	ASI	350	Meat Science	3	ASI	361	Meat Animal Processing	2	ASI	405	Fund Milk Processing	3	ASI	510	Animal Breeding Principles	3	ASI	540	Principles of Animal Disease	3	ASI	595	Contemp Issues Anml Ag	3	ASI	601	Physiology of Lactation	3	ASI	608	Dairy Foods Processing & Technol (3)	3	ASI	640	Poultry Product Tech	3	ASI	655	Behavior Domestic Animals	3	ASI	695	Equine Exercise Physiology	3	FDSCI	600	Food Microbiology	2	ASI	515	Beef Science	3	ASI	521	Horse Science	3	ASI	524	Sheep/Meat Goat Science	3	ASI	535	Swine Science	3	ASI	621	Dairy Cattle Management	3	ASI	645	Poultry Management	3	<p>PHYS – PHYS 113, 114</p> <p style="text-align: 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RATIONALE: In the communications elective block in all 6 of the ASI options, the proposal is to add the advanced competition teams courses (ASI 326, 420, 470 and 495) to this block. Each of these courses requires a considerable

amount of both oral and written communication both in the classroom and outside of the classroom. In addition, this block would change from “minimum 3 hours” to “select 1 course”.

~~FSHS 405, Advanced Personal and Family Finance, is a good fit in the Business Electives block and allows for more options within that block. Currently FSHS 105, Personal Family Finance, is in that same block, which is the prerequisite for this course.~~

Students have been unable to meet the course prerequisites for PLPTH 613, Bioinformatics Applications. The content in ASI 510 is more appropriate in the ASI Select 9 hours block.

The addition of BIOL 410, BIOL 530, BIOL 545, BIOL 546 and PSYCH 470 adds additional selection to this block and helps to alleviate some of the scheduling problems seen previously. All of the courses above have appropriate course content to fulfill the bioscience/biotechnology requirements of this block.

Changing the ASI Part 2 block forces student to have more breadth in this block and prevents them from taking 2 – 2 credit courses.

The ASI 561, Undergraduate Research, course is at an appropriate course level and contains appropriate content for the ASI Part 2 block.

IMPACT: The biology, psychological sciences, and family studies and human services departments have been contacted. FSHS has responded and approves the change.

EFFECTIVE DATE: Fall 2014

B.S. in Agriculture: Animal Sciences and Industry: Business Option

FROM:

TO:

GENERAL COURSES				GENERAL COURSES			
ASI	101	Animal Science Orientation -OR-	1	ASI	101	Animal Science Orientation -OR-	1
GENAG	200	College Careers	0	GENAG	200	College Careers	0
CHM	110	General Chemistry	3	CHM	110	General Chemistry	3
CHM	111	General Chemistry Lab	1	CHM	111	General Chemistry Lab	1
BIOL	198	Principles of Biology	4	BIOL	198	Principles of Biology	4
ECON	110	Prin Macro Economics	3	ECON	110	Prin Macro Economics	3
ENGL	100	Expository Writing I	3	ENGL	100	Expository Writing I	3
ENGL	200	Expository Writing II	3	ENGL	200	Expository Writing II	3
MATH	100	College Algebra	3	MATH	100	College Algebra	3
COMM	105	Public Speaking IA	2	COMM	105	Public Speaking IA	2
AGRICULTURE				AGRICULTURE			
AGEC	120	Ag Econ & Agribusiness	3	AGEC	120	Ag Econ & Agribusiness	3
(Plus 2 courses - 2 other AG Depts. min. 5 hours)				(Plus 2 courses - 2 other AG Depts. min. 5 hours)			

(1 hour courses cannot be applied, cannot use courses from AGECE)	(1 hour courses cannot be applied, cannot use courses from AGECE)
AGCOM – Any course in AGCOM	AGCOM – Any course in AGCOM
AGEC – AGECE460	AGEC – AGECE460
ASI – ASI 660	ASI – ASI 660
ATM – Any course in ATM	ATM – Any course in ATM
AGRON – Any course in AGRON	AGRON – Any course in AGRON
ENTOM – Any course in ENTOM	ENTOM – Any course in ENTOM
FDSCI – Any course in FDSCI	FDSCI – Any course in FDSCI
GRSC – Any course in GRSC	GRSC – Any course in GRSC
HORT – Any course in HORT	HORT – Any course in HORT
FOR – Any course in FOR	FOR – Any course in FOR
RRES – RRES 210 to 490, 521 to 705	RRES – RRES 210 to 490, 521 to 705
PLPTH – Any course in PLPTH	PLPTH – Any course in PLPTH
GENAG – GENAG 450, 505	GENAG – GENAG 450, 505
BIOSCIENCES	BIOSCIENCES
ASI 500 Genetics 3	ASI 500 Genetics 3
ASI 533 Anatomy & Physiology 4	ASI 533 Anatomy & Physiology 4
HUMANITIES/SOCIAL SCIENCE	HUMANITIES/SOCIAL SCIENCE
(Minimum 9 hours)	(Minimum 9 hours)
(Must be taken from more than one department)	(Must be taken from more than one department)
(Maximum 3 hours in performance courses)	(Maximum 3 hours in performance courses)
AMETH – AMETH 160 to 501	AMETH – AMETH 160 to 501
ANTH – Any course	ANTH – Any course
ARCH – ARCH 301	ARCH – ARCH 301
ART – Any course	ART – Any course
DANCE – DANCE 120 to 200, 225 to 420, 495 to 690	DANCE – DANCE 120 to 200, 225 to 420, 495 to 690
DEN – DEN 325, 450	DEN – DEN 325, 450
ECON - ECON 120-799	ECON - ECON 120-799
ENGL – ENGL 150, 210 to 299, 310, 320 to 399, 420 to 499, 536 to 599, 605 to 660, 670 to 695, 700 to 760, 790 to 799	ENGL – ENGL 150, 210 to 299, 310, 320 to 399, 420 to 499, 536 to 599, 605 to 660, 670 to 695, 700 to 760, 790 to 799
ENVD – ENVD 250, 251	ENVD – ENVD 250, 251
GEOG – GEOG 100, 200, 201, 300 to 799	GEOG – GEOG 100, 200, 201, 300 to 799
HIST – Any course	HIST – Any course
FSHS – Any course	FSHS – Any course
MUSIC – Any course	MUSIC – Any course
Modern Language – Any course in ARAB, CHINE, FREN, GRM, ITAL, JAPAN, LATIN, PORT, RUSSN, SPAN, URDU	Modern Language – Any course in ARAB, CHINE, FREN, GRM, ITAL, JAPAN, LATIN, PORT, RUSSN, SPAN, URDU
PHILO – Any course	PHILO – Any course
POLSC – Any course	POLSC – Any course
PSYCH – Any course	PSYCH – Any course
SOCIO – Any course	SOCIO – Any course
SOCWK – Any course	SOCWK – Any course
DANCE – Any course	DANCE – Any course
THTRE – Any course	THTRE – Any course
WOMST – Any course	WOMST – Any course
BUSINESS & ECONOMICS	BUSINESS & ECONOMICS
ACCTG 231 Acctg for Bus Ops 3	ACCTG 231 Acctg for Bus Ops 3
ACCTG 241 Acctg for Inv & Fin 3	ACCTG 241 Acctg for Inv & Fin 3
(Minimum 18 hours)	(Minimum 18 hours)
AGEC - AGECE 202 to 420, 445 to 799	AGEC - AGECE 202 to 420, 445 to 799
ACCTG – ACCTG 331 to 799	ACCTG – ACCTG 331 to 799
ECON – ECON 500 to 799	ECON – ECON 500 to 799
ENTRP – Any course	ENTRP – Any course

FINAN – Any course	FINAN – Any course
FSHS – FSHS 105	FSHS – FSHS 105
MANGT – Any course	MANGT – Any course
MKTG – Any course	MKTG – Any course
MATH/STATISTICS/COMPUTERS	MATH/STATISTICS/COMPUTERS
(Minimum 3 hours)	(Minimum 3 hours)
ASI – ASI 490	ASI – ASI 490
CIS – CIS 101, 102, 103, 104	CIS – CIS 101, 102, 103, 104
MATH – MATH 150, 205, 210, 211, 220, 221, 222	MATH – MATH 150, 205, 210, 211, 220, 221, 222
STAT – STAT 320, 325, 330, 340, 350	STAT – STAT 320, 325, 330, 340, 350
COMMUNICATIONS	COMMUNICATIONS
(Minimum 3 hours)	(Select 1)
AGCOM – AGCOM 310, 400, 410, 590, 610, 712	AGCOM – AGCOM 310, 400, 410, 590, 610, 712
COMM – COMM 311, 321, 322, 326	<u>ASI – 326, 420, 470, & 495</u>
ENGL – ENGL 300, 516	COMM – COMM 311, 321, 322, 326
GENAG - 450	ENGL – ENGL 300, 516
MC – MC 110, 111, 112, 120, 180	GENAG - 450
Modern Language – Any course in ARAB, CHINE,	MC – MC 110, 111, 112, 120, 180
FREN, GRM, ITAL, JAPAN, LATIN, PORT, RUSSN,	Modern Language – Any course in ARAB, CHINE,
SPAN, URDU	FREN, GRM, ITAL, JAPAN, LATIN, PORT, RUSSN,
	SPAN, URDU
ANIMAL SCIENCE	ANIMAL SCIENCE
ASI 102 Principles of Animal Science 3	ASI 102 Principles of Animal Science 3
ASI 318 Fund. of Nutrition 3	ASI 318 Fund. of Nutrition 3
ASI 320 Principles of Feeding 3	ASI 320 Principles of Feeding 3
ASI 400 Farm Animal Reproduction 3	ASI 400 Farm Animal Reproduction 3
ASI 580 ASI Seminar 1	ASI 580 ASI Seminar 1
(Select 2 courses)	(Select 2 courses)
ASI 105 Animal Sciences & Ind 1	ASI 105 Animal Sciences & Ind 1
ASI 106 Dairy/Poultry Lab 1	ASI 106 Dairy/Poultry Lab 1
ASI 107 Companion Anml/Horse Lab 1	ASI 107 Companion Anml/Horse Lab 1
(Select 1 course)	(Select 1 course)
ASI 350 Meat Science 3	ASI 350 Meat Science 3
ASI 361 Meat Animal Processing 2	ASI 361 Meat Animal Processing 2
ASI 405 Fund Milk Processing 3	ASI 405 Fund Milk Processing 3
ASI 640 Poultry Product Tech 3	ASI 640 Poultry Product Tech 3
FDSCI 305 Fund of Food Processing 3	FDSCI 305 Fund of Food Processing 3
(Select 2 courses)	(Select 2 courses)
ASI 515 Beef Science 3	ASI 515 Beef Science 3
ASI 520 Companion/Lab Anml Mngt 3	ASI 520 Companion/Lab Anml Mngt 3
ASI 521 Horse Science 3	ASI 521 Horse Science 3
ASI 524 Sheep/Meat Goat Science 3	ASI 524 Sheep/Meat Goat Science 3
ASI 535 Swine Science 3	ASI 535 Swine Science 3
ASI 621 Dairy Cattle Management 3	ASI 621 Dairy Cattle Management 3
ASI 645 Poultry Management 3	ASI 645 Poultry Management 3
(Minimum 9 hours)	(Minimum 9 hours)
ASI 315 Livestock & Meat Eval 3	ASI 315 Livestock & Meat Eval 3
ASI 401 Farm Animal Repro Lab 1	ASI 401 Farm Animal Repro Lab 1
ASI 504 Equine Repro Mngt 3	ASI 504 Equine Repro Mngt 3
ASI 510 Animal Breeding Pr. 3	ASI 510 Animal Breeding Pr. 3
ASI 512 Bovine Repro Tech 2	ASI 512 Bovine Repro Tech 2
ASI 540 Principles of Animal Disease 3	ASI 540 Principles of Animal Disease 3
ASI 561 Undergrad Research in ASI 0-3	ASI 561 Undergrad Research in ASI 0-3
ASI 595 Contemp Issues ASI 3	ASI 595 Contemp Issues ASI 3
ASI 600 Applied Animal Biotech 2	ASI 600 Applied Animal Biotech 2
ASI 601 Physiology of Lactation 3	ASI 601 Physiology of Lactation 3

ASI	602	Equine Breeding/Genetics	2	ASI	602	Equine Breeding/Genetics	2
ASI	608	Dairy Foods Process & Technol	3	ASI	608	Dairy Foods Process & Technol	3
ASI	610	Processed Meat Ops	2	ASI	610	Processed Meat Ops	2
ASI	620	Lvstk Prod & Mngmt	2	ASI	620	Lvstk Prod & Mngmt	2
ASI	650	Id Data Management	2	ASI	650	Id Data Management	2
ASI	655	Behavior Domst Anml	3	ASI	655	Behavior Domst Anml	3
ASI	658	Animal Growth & Development	3	ASI	658	Animal Growth & Development	3
ASI	662	Special Topics Animal Science	0-6	ASI	662	Special Topics Animal Science	0-6
ASI	675-679	Non-Ruminant Modules	1-5	ASI	675-679	Non-Ruminant Modules	1-5
ASI	680-685	Ruminant Modules	1-6	ASI	680-685	Ruminant Modules	1-6
ASI	695	Equine Exercise Physiol	3	ASI	695	Equine Exercise Physiol	3
ASI	710	Phys Repro Farm Anml	3	ASI	710	Phys Repro Farm Anml	3
ASI	777	Meat Technology	3	ASI	777	Meat Technology	3
CS	610	Feedlot Health Systems	2	CS	610	Feedlot Health Systems	2
CS	611	Cow/Calf Health Systems	2	CS	611	Cow/Calf Health Systems	2
Total hours required for graduation (126 credit hours)				Total hours required for graduation (126 credit hours)			

RATIONALE: In the communications elective block in all 6 of the ASI options, the proposal is to add the advanced competition teams courses (ASI 326, 420, 470 and 495) to this block. Each of these courses requires a considerable amount of both oral and written communication both in the classroom and outside of the classroom. In addition, this block would change from “minimum 3 hours” to “select 1 course”.

~~FSHS 405, Advanced Personal and Family Finance, is a good fit in the Business Electives block and allows for more options within that block. Currently FSHS 105, Personal Family Finance, is in that same block, which is the prerequisite for this course.~~

IMPACT: ~~In FSHS 405, we estimate there will be at most 10-20 students a year across all of our 6 options in ASI that would enroll. The Department of Family Studies and Human Services has been contacted and approves the change.~~

EFFECTIVE DATE: Fall 2014

B.S. in Agriculture: Animal Science & Industry: Communication Option

FROM:

TO:

GENERAL COURSES				GENERAL COURSES			
ASI	101	Animal Science Orientation -OR-	1	ASI	101	Animal Science Orientation -OR-	1
GENAG	200	College Careers	0	GENAG	200	College Careers	0
CHM	110	General Chemistry	3	CHM	110	General Chemistry	3
CHM	111	General Chemistry Lab	1	CHM	111	General Chemistry Lab	1
BIOL	198	Principles of Biology	4	BIOL	198	Principles of Biology	4
ECON	110	Prin Macro Economics	3	ECON	110	Prin Macro Economics	3
ENGL	100	Expository Writing I	3	ENGL	100	Expository Writing I	3

ENGL	200	Expository Writing II	3	ENGL	200	Expository Writing II	3
MATH	100	College Algebra	3	MATH	100	College Algebra	3
COMM	105	Public Speaking IA	2	COMM	105	Public Speaking IA	2
AGRICULTURE				AGRICULTURE			
(Select 4 courses - 2 other AG Depts. min. 11 hours)				(Select 4 courses - 2 other AG Depts. min. 11 hours)			
(1 hour courses cannot be applied, cannot use courses from AGCOM)				(1 hour courses cannot be applied, cannot use courses from AGCOM)			
AGEC – Any course in AGECE				AGEC – Any course in AGECE			
ASI – ASI 660				ASI – ASI 660			
ATM – Any course in ATM				ATM – Any course in ATM			
AGRON – Any course in AGRON				AGRON – Any course in AGRON			
ENTOM – Any course in ENTOM				ENTOM – Any course in ENTOM			
FDSCI – Any course in FDSCI				FDSCI – Any course in FDSCI			
GRSC – Any course in GRSC				GRSC – Any course in GRSC			
HORT – Any course in HORT				HORT – Any course in HORT			
FOR – Any course in FOR				FOR – Any course in FOR			
RRES – RRES 210 to 490, 521 to 705				RRES – RRES 210 to 490, 521 to 705			
PLPTH – Any course in PLPTH				PLPTH – Any course in PLPTH			
GENAG – GENAG 450, 505				GENAG – GENAG 450, 505			
HUMANITIES/SOCIAL SCIENCE				HUMANITIES/SOCIAL SCIENCE			
(Minimum 9 hours)				(Minimum 9 hours)			
(Must be taken from more than one department)				(Must be taken from more than one department)			
(Maximum 3 hours in performance courses)				(Maximum 3 hours in performance courses)			
AMETH – AMETH 160 to 501				AMETH – AMETH 160 to 501			
ANTH – Any course				ANTH – Any course			
ARCH – ARCH 301				ARCH – ARCH 301			
ART – Any course				ART – Any course			
DANCE – DANCE 120 to 200, 225 to 420, 495 to 690				DANCE – DANCE 120 to 200, 225 to 420, 495 to 690			
DEN – DEN 325, 450				DEN – DEN 325, 450			
ECON - ECON 120-799				ECON - ECON 120-799			
ENGL – ENGL 150, 210 to 299, 310, 320 to 399, 420 to 499, 536 to 599, 605 to 660, 670 to 695, 700 to 760, 790 to 799				ENGL – ENGL 150, 210 to 299, 310, 320 to 399, 420 to 499, 536 to 599, 605 to 660, 670 to 695, 700 to 760, 790 to 799			
ENVD – ENVD 250, 251,				ENVD – ENVD 250, 251,			
GEOG – GEOG 100, 200, 201, 300 to 799				GEOG – GEOG 100, 200, 201, 300 to 799			
HIST – Any course				HIST – Any course			
FSHS – Any course				FSHS – Any course			
MUSIC – Any course				MUSIC – Any course			
Modern Language – Any course in ARAB, CHINE, FREN, GRM, ITAL, JAPAN, LATIN, PORT, RUSSN, SPAN, URDU				Modern Language – Any course in ARAB, CHINE, FREN, GRM, ITAL, JAPAN, LATIN, PORT, RUSSN, SPAN, URDU			
PHILO – Any course				PHILO – Any course			
POLSC – Any course				POLSC – Any course			
PSYCH – Any course				PSYCH – Any course			
SOCIO – Any course				SOCIO – Any course			
SOCWK – Any course				SOCWK – Any course			
DANCE – Any course				DANCE – Any course			
THTRE – Any course				THTRE – Any course			
WOMST – Any course				WOMST – Any course			
BUSINESS & ECONOMICS				BUSINESS & ECONOMICS			
ACCTG	231	Acctg for Bus Ops	3	ACCTG	231	Acctg for Bus Ops	3
(plus 1 course, minimum 3 hours)				(plus 1 course, minimum 3 hours)			
AGEC - AGECE 202 to 420, 445 to 799				AGEC - AGECE 202 to 420, 445 to 799			
ACCTG – ACCTG 241 to 799				ACCTG – ACCTG 241 to 799			
ENTRP – Any course				ENTRP – Any course			
FINAN – Any course				FINAN – Any course			
FSHS – FSHS 105				FSHS – FSHS 105			
MANGT – Any course				MANGT – Any course			
MKTG – Any course				MKTG – Any course			
MATH/STATISTICS/COMPUTERS				MATH/STATISTICS/COMPUTERS			
(Minimum 3 hours)				(Minimum 3 hours)			
ASI – ASI 490				ASI – ASI 490			

CIS – CIS 101, 102, 103, 104				CIS – CIS 101, 102, 103, 104			
MATH – MATH 150, 205, 210, 211, 220, 221, 222				MATH – MATH 150, 205, 210, 211, 220, 221, 222			
STAT – STAT 320, 325, 330, 340, 350				STAT – STAT 320, 325, 330, 340, 350			
COMMUNICATIONS				COMMUNICATIONS			
MC	110	Mass Comm in Society	3	MC	110	Mass Comm in Society	3
MC	200	News & Feature Writing	3	MC	200	News & Feature Writing	3
MC	241	Editing	3	MC	241	Editing	3
MC	303	Adv News & Feature Writing	3	MC	303	Adv News & Feature Writing	3
MC	341	News Design	3	MC	341	News Design	3
MC	466	Law of Mass Communications	3	MC	466	Law of Mass Communications	3
(Select 1)				(Select 1)			
MC	111	Journalism in a Free Society	3	MC	111	Journalism in a Free Society	3
MC	112	Web Comm in Society	3	MC	112	Web Comm in Society	3
MC	120	Principles of Advertising	3	MC	120	Principles of Advertising	3
MC	180	Fund of Public Relations	3	MC	180	Fund of Public Relations	3
(Minimum 3 hours)				(Minimum 3 hours)			
MC – MC 400 to 799				MC – MC 400 to 799			
(Minimum 3 hours)				(Minimum 3 hours)			
AGCOM – Any Course				AGCOM – Any Course			
COMM – Any Course				COMM – Any Course			
MC – Any Course				MC – Any Course			
ANIMAL SCIENCE				ANIMAL SCIENCE			
ASI	102	Principles of Animal Science	3	ASI	102	Principles of Animal Science	3
ASI	318	Fundamentals of Nutrition	3	ASI	318	Fundamentals of Nutrition	3
ASI	400	Farm Animal Reproduction	3	ASI	400	Farm Animal Reproduction	3
ASI	500	Genetics	3	ASI	500	Genetics	3
ASI	533	Anatomy & Physiology	4	ASI	533	Anatomy & Physiology	4
ASI	580	ASI Seminar	1	ASI	580	ASI Seminar	1
(Select 1 course)				(Select 1 course)			
ASI	105	Animal Sciences & Ind Lab	1	ASI	105	Animal Sciences & Ind Lab	1
ASI	106	Dairy/Poultry Lab	1	ASI	106	Dairy/Poultry Lab	1
ASI	107	Companion Anml/Horse Lab	1	ASI	107	Companion Anml/Horse Lab	1
(Select 1 course)				(Select 1 course)			
ASI	350	Meat Science	3	ASI	350	Meat Science	3
ASI	361	Meat Animal Processing	2	ASI	361	Meat Animal Processing	2
ASI	405	Fund Milk Processing	3	ASI	405	Fund Milk Processing	3
ASI	640	Poultry Product Tech	3	ASI	640	Poultry Product Tech	3
FDSCI	305	Fund of Food Processing	3	FDSCI	305	Fund of Food Processing	3
(Select 2 courses)				(Select 2 courses)			
ASI	515	Beef Science	3	ASI	515	Beef Science	3
ASI	520	Companion/Lab Anml Mngt	3	ASI	520	Companion/Lab Anml Mngt	3
ASI	521	Horse Science	3	ASI	521	Horse Science	3
ASI	524	Sheep/Meat Goat Science	3	ASI	524	Sheep/Meat Goat Science	3
ASI	535	Swine Science	3	ASI	535	Swine Science	3
ASI	621	Dairy Cattle Management	3	ASI	621	Dairy Cattle Management	3
ASI	645	Poultry Management	3	ASI	645	Poultry Management	3
(Minimum 9 hours)				(Minimum 9 hours)			
ASI	315	Livestock & Meat Eval	3	ASI	315	Livestock & Meat Eval	3
ASI	320	Principles of Feeding	3	ASI	320	Principles of Feeding	3
ASI	401	Farm Animal Repro Lab	1	ASI	401	Farm Animal Repro Lab	1
ASI	504	Equine Reproductive Mngt	3	ASI	504	Equine Reproductive Mngt	3
ASI	510	Animal Breeding Principles	3	ASI	510	Animal Breeding Principles	3
ASI	512	Bovine Reproductive Tech	2	ASI	512	Bovine Reproductive Tech	2
ASI	540	Principles of Animal Disease	3	ASI	540	Principles of Animal Disease	3
ASI	561	Undergrad Research in ASI	0-3	ASI	561	Undergrad Research in ASI	0-3
ASI	595	Contemporary Issues in ASI	3	ASI	595	Contemporary Issues in ASI	3
ASI	601	Physiology of Lactation	3	ASI	601	Physiology of Lactation	3
ASI	602	Equine Breeding/Genetics	2	ASI	602	Equine Breeding/Genetics	2
ASI	608	Dairy Foods Process & Technol	3	ASI	608	Dairy Foods Process & Technol	3

ASI	610	Processed Meat Operations	2	ASI	610	Processed Meat Operations	2
ASI	620	Livestock Production Mngt	2	ASI	620	Livestock Production Mngt	2
ASI	650	I.D. Data Management	2	ASI	650	I.D. Data Management	2
ASI	655	Behavior of Domestic Animals	3	ASI	655	Behavior of Domestic Animals	3
ASI	658	Animal Growth & Development	3	ASI	658	Animal Growth & Development	3
ASI	662	Special Topics Animal Science	0-6	ASI	662	Special Topics Animal Science	0-6
ASI	675-679	Non-Ruminant Ntrtn Modules	1-5	ASI	675-679	Non-Ruminant Ntrtn Modules	1-5
ASI	680-685	Ruminant Nutrition Modules	1-6	ASI	680-685	Ruminant Nutrition Modules	1-6
ASI	695	Equine Exercise Physiology	3	ASI	695	Equine Exercise Physiology	3
ASI	710	Phys Repro Farm Animals	3	ASI	710	Phys Repro Farm Animals	3
ASI	777	Meat Technology	3	ASI	777	Meat Technology	3
CS	610	Feedlot Health Systems	2	CS	610	Feedlot Health Systems	2
CS	611	Cow/Calf Health Systems	2	CS	611	Cow/Calf Health Systems	2
Total hours required for graduation (126 credit hours)				Total hours required for graduation (126 credit hours)			

RATIONALE: ~~FSHS 405, Advanced Personal and Family Finance, is a good fit in the Business Electives block and allows for more options within that block. Currently FSHS 105, Personal Family Finance, is in that same block, which is the prerequisite for this course.~~

IMPACT: ~~In FSHS 405, we estimate there will be at most 10-20 students a year across all of our 6 options in ASI that would enroll. The Department of Family Studies and Human Services has been contacted and approves the change.~~

EFFECTIVE DATE: Fall 2014

B.S. in Agriculture: Animal Science & Industry: Production/Management Option

FROM:

TO:

GENERAL COURSES				GENERAL COURSES			
ASI	101	Animal Science Orientation -or-	1	ASI	101	Animal Science Orientation -or-	1
GENAG	200	College Careers	0	GENAG	200	College Careers	0
CHM	110	General Chemistry	3	CHM	110	General Chemistry	3
CHM	111	General Chemistry Lab	1	CHM	111	General Chemistry Lab	1
BIOL	198	Principles of Biology	4	BIOL	198	Principles of Biology	4
ECON	110	Prin Macro Economics	3	ECON	110	Prin Macro Economics	3
ENGL	100	Expository Writing I	3	ENGL	100	Expository Writing I	3
ENGL	200	Expository Writing II	3	ENGL	200	Expository Writing II	3
MATH	100	College Algebra	3	MATH	100	College Algebra	3
COMM	105	Public Speaking IA	2	COMM	105	Public Speaking IA	2
AGRICULTURE				AGRICULTURE			
AGEC	120	Ag Econ & Agribusiness	3	AGEC	120	Ag Econ & Agribusiness	3
(Plus 3 courses - 2 other AG Depts. min. 8 hours)				(Plus 3 courses - 2 other AG Depts. min. 8 hours)			
(1 hour courses cannot be applied)				(1 hour courses cannot be applied)			
AGCOM – Any course in AGCOM				AGCOM – Any course in AGCOM			
AGEC – Any course in AGECE				AGEC – Any course in AGECE			
ASI – ASI 660				ASI – ASI 660			
ATM – Any course in ATM				ATM – Any course in ATM			
AGRON – Any course in AGRON				AGRON – Any course in AGRON			
ENTOM – Any course in ENTOM				ENTOM – Any course in ENTOM			
FDSCI – Any course in FDSCI				FDSCI – Any course in FDSCI			
GRSC – Any course in GRSC				GRSC – Any course in GRSC			
HORT – Any course in HORT				HORT – Any course in HORT			
FOR – Any course in FOR				FOR – Any course in FOR			
RRES – RRES 210 to 490, 521 to 705				RRES – RRES 210 to 490, 521 to 705			
PLPTH – Any course in PLPTH				PLPTH – Any course in PLPTH			
GENAG – GENAG 450, 505				GENAG – GENAG 450, 505			
BIOSCIENCES				BIOSCIENCES			
BIOCH	265	Intro Org & BioChem	5	BIOCH	265	Intro Org & BioChem	5
HUMANITIES/SOCIAL SCIENCE				HUMANITIES/SOCIAL SCIENCE			
(Minimum 9 hours)				(Minimum 9 hours)			
(Must be taken from more than one department)				(Must be taken from more than one department)			
(Maximum 3 hours in performance courses)				(Maximum 3 hours in performance courses)			
AMETH – AMETH 160 to 501				AMETH – AMETH 160 to 501			
ANTH – Any course				ANTH – Any course			
ARCH – ARCH 301				ARCH – ARCH 301			
ART – Any course				ART – Any course			
DANCE – DANCE 120 to 200, 225 to 420, 495 to 690				DANCE – DANCE 120 to 200, 225 to 420, 495 to 690			
DEN – DEN 325, 450				DEN – DEN 325, 450			
ECON - ECON 120-799				ECON - ECON 120-799			
ENGL – ENGL 150, 210 to 299, 310, 320 to 399, 420 to 499, 536 to 599, 605 to 660, 670 to 695, 700 to 760, 790 to 799				ENGL – ENGL 150, 210 to 299, 310, 320 to 399, 420 to 499, 536 to 599, 605 to 660, 670 to 695, 700 to 760, 790 to 799			
ENVD – ENVD 250, 251				ENVD – ENVD 250, 251			
GEOG – GEOG 100, 200, 201, 300 to 799				GEOG – GEOG 100, 200, 201, 300 to 799			
HIST – Any course				HIST – Any course			
FSHS – Any course				FSHS – Any course			
MUSIC – Any course				MUSIC – Any course			
Modern Language – Any course in ARAB, CHINE, FREN, GRM, ITAL, JAPAN, LATIN, PORT, RUSSN, SPAN, URDU				Modern Language – Any course in ARAB, CHINE, FREN, GRM, ITAL, JAPAN, LATIN, PORT, RUSSN, SPAN, URDU			

PHILO – Any course				PHILO – Any course			
POLSC – Any course				POLSC – Any course			
PSYCH – Any course				PSYCH – Any course			
SOCIO – Any course				SOCIO – Any course			
SOCWK – Any course				SOCWK – Any course			
DANCE – Any course				DANCE – Any course			
THTRE – Any course				THTRE – Any course			
WOMST – Any course				WOMST – Any course			
BUSINESS & ECONOMICS				BUSINESS & ECONOMICS			
(Select 1 course)				(Select 1 course)			
ACCTG	231	Acctg for Bus Ops	3	ACCTG	231	Acctg for Bus Ops	3
AGEC	308	Farm & Ranch Mngmt	3	AGEC	308	Farm & Ranch Mngmt	3
(plus 4 courses, min. 12 hours)				(plus 4 courses, min. 12 hours)			
AGEC - AGECE 202 to 420, 445 to 799				AGEC - AGECE 202 to 420, 445 to 799			
ACCTG – ACCTG 241 to 799				ACCTG – ACCTG 241 to 799			
ECON – ECON 500 to 799				ECON – ECON 500 to 799			
ENTRP – Any course				ENTRP – Any course			
FINAN – Any course				FINAN – Any course			
FSHS – FSHS 105				FSHS – FSHS 105			
MANGT – Any course				MANGT – Any course			
MKTG – Any course				MKTG – Any course			
MATH/STATISTICS/COMPUTERS				MATH/STATISTICS/COMPUTERS			
(Minimum 3 hours)				(Minimum 3 hours)			
ASI – ASI 490				ASI – ASI 490			
CIS – CIS 101, 102, 103, 104				CIS – CIS 101, 102, 103, 104			
MATH – MATH 150, 205, 210, 211, 220, 221, 222				MATH – MATH 150, 205, 210, 211, 220, 221, 222			
STAT – STAT 320, 325, 330, 340, 350				STAT – STAT 320, 325, 330, 340, 350			
COMMUNICATIONS				COMMUNICATIONS			
(Minimum 3 hours)				(Select 1)			
AGCOM – AGCOM 310, 400, 410, 590, 610, 712				AGCOM – AGCOM 310, 400, 410, 590, 610, 712			
COMM – COMM 311, 321, 322, 326				<u>ASI – 326, 420, 470, & 495</u>			
ENGL – ENGL 300, 516				COMM – COMM 311, 321, 322, 326			
GENAG - 450				ENGL – ENGL 300, 516			
MC – MC 110, 111, 112, 120, 180				GENAG - 450			
Modern Language – Any course in ARAB, CHINE, FREN, GRM, ITAL, JAPAN, LATIN, PORT, RUSSN, SPAN, URDU				MC – MC 110, 111, 112, 120, 180			
				Modern Language – Any course in ARAB, CHINE, FREN, GRM, ITAL, JAPAN, LATIN, PORT, RUSSN, SPAN, URDU			
ANIMAL SCIENCE				ANIMAL SCIENCE			
ASI	102	Prin Animal Science	3	ASI	102	Prin Animal Science	3
ASI	318	Fund. of Nutrition	3	ASI	318	Fund. of Nutrition	3
ASI	320	Principles of Feeding	3	ASI	320	Principles of Feeding	3
ASI	400	Farm Animal Reproduction	<u>3</u>	ASI	400	Farm Animal Reproduction	<u>3</u>
ASI	500	Genetics	3	ASI	500	Genetics	3
ASI	510	Animal Breeding Pr.	3	ASI	510	Animal Breeding Pr.	3
ASI	533	Anatomy & Physiology	4	ASI	533	Anatomy & Physiology	4
ASI	580	ASI Seminar	1	ASI	580	ASI Seminar	1
(Select 2 courses)				(Select 2 courses)			
ASI	105	Animal Sciences & Ind Lab	1	ASI	105	Animal Sciences & Ind Lab	1
ASI	106	Dairy/Poultry Lab	1	ASI	106	Dairy/Poultry Lab	1
ASI	107	Companion Anml/Horse Lab	1	ASI	107	Companion Anml/Horse Lab	1
(Select 1 course)				(Select 1 course)			
ASI	350	Meat Science	3	ASI	350	Meat Science	3
ASI	361	Meat Animal Processing	2	ASI	361	Meat Animal Processing	2
ASI	405	Fund Milk Processing	3	ASI	405	Fund Milk Processing	3
ASI	640	Poultry Product Tech	3	ASI	405	Fund Milk Processing	3
FDSCI	305	Fund of Food Processing	3	ASI	640	Poultry Product Tech	3

		(Select 2 courses)		FDSCI	305	Fund of Food Processing	3
ASI	515	Beef Science	3			(Select 2 courses)	
ASI	520	Companion/Lab Anml Mngt	3	ASI	515	Beef Science	3
ASI	521	Horse Science	3	ASI	520	Companion/Lab Anml Mngt	3
ASI	524	Sheep/Meat Goat Science	3	ASI	521	Horse Science	3
ASI	535	Swine Science	3	ASI	524	Sheep/Meat Goat Science	3
ASI	621	Dairy Cattle Management	3	ASI	535	Swine Science	3
ASI	645	Poultry Management	3	ASI	621	Dairy Cattle Management	3
		(Minimum 9 hours)		ASI	645	Poultry Management	3
ASI	315	Livestock & Meat Eval	3			(Minimum 9 hours)	
ASI	401	Farm Animal Repro Lab	1	ASI	315	Livestock & Meat Eval	3
ASI	504	Equine Repro Mngt	3	ASI	401	Farm Animal Repro Lab	1
ASI	512	Bovine Repro Tech	2	ASI	504	Equine Repro Mngt	3
ASI	540	Principles of Animal Disease	3	ASI	512	Bovine Repro Tech	2
ASI	561	Undergrad Research in ASI	0-3	ASI	540	Principles of Animal Disease	3
ASI	595	Contemp Issues ASI	3	ASI	561	Undergrad Research in ASI	0-3
ASI	600	Applied Animal Biotech	2	ASI	595	Contemp Issues ASI	3
ASI	601	Physiology of Lactation	3	ASI	600	Applied Animal Biotech	2
ASI	602	Equine Breeding/Genetics	2	ASI	601	Physiology of Lactation	3
ASI	608	Dairy Foods Process & Technol	3	ASI	602	Equine Breeding/Genetics	2
ASI	610	Processed Meat Ops	2	ASI	608	Dairy Foods Process & Technol	3
ASI	620	Lvstk Prod & Mngmt	2	ASI	610	Processed Meat Ops	2
ASI	650	Id Data Management	2	ASI	620	Lvstk Prod & Mngmt	2
ASI	655	Behavior of Domestic Animals	3	ASI	650	Id Data Management	2
ASI	658	Animal Growth & Development	3	ASI	655	Behavior of Domestic Animals	3
ASI	662	Special Topics Animal Science	0-6	ASI	658	Animal Growth & Development	3
ASI	675-679	Non-Ruminant Modules	1-5	ASI	662	Special Topics Animal Science	0-6
ASI	680-685	Ruminant Modules	1-6	ASI	675-679	Non-Ruminant Modules	1-5
ASI	695	Equine Exercise Physiol	3	ASI	680-685	Ruminant Modules	1-6
ASI	710	Phys Repro Farm Anml	3	ASI	695	Equine Exercise Physiol	3
ASI	777	Meat Technology	3	ASI	710	Phys Repro Farm Anml	3
CS	610	Feedlot Health Systems	2	ASI	777	Meat Technology	3
CS	611	Cow/Calf Health Systems	2	CS	610	Feedlot Health Systems	2
		Total hours required for graduation (126 credit hours)		CS	611	Cow/Calf Health Systems	2
						Total hours required for graduation (126 credit hours)	

RATIONALE:

In the communications elective block in all 6 of the ASI options, the proposal is to add the advanced competition teams courses (ASI 326, 420, 470 and 495) to this block. Each of these courses requires a considerable amount of both oral and written communication both in the classroom and outside of the classroom. In addition, this block would change from “minimum 3 hours” to “select 1 course”.

~~FSHS 405, Advanced Personal and Family Finance, is a good fit in the Business Electives block and allows for more options within that block. Currently FSHS 105, Personal Family Finance, is in that same block, which is the prerequisite for this course.~~

IMPACT:

~~In FSHS 405, we estimate there will be at most 10-20 students a year across all of our 6 options in ASI that would enroll. The Department of~~

~~Family Studies and Human Services has been contacted and approves the change.~~

EFFECTIVE DATE: Fall 2014

B.S. in Agriculture: Animal Sciences & Industry: Science/Pre-Vet Option

FROM:

TO:

GENERAL COURSES				GENERAL COURSES			
ASI	101	Animal Science Orientation	-OR- 1	ASI	101	Animal Science Orientation	-OR- 1
GENAG	200	College Careers	0	GENAG	200	College Careers	0
CHM	210	Chemistry I	4	CHM	210	Chemistry I	4
BIOL	198	Principles of Biology	4	BIOL	198	Principles of Biology	4
ECON	110	Prin Macro Economics	3	ECON	110	Prin Macro Economics	3
ENGL	100	Expository Writing I	3	ENGL	100	Expository Writing I	3
ENGL	200	Expository Writing II	3	ENGL	200	Expository Writing II	3
MATH	100	College Algebra	3	MATH	100	College Algebra	3
COMM	105	Public Speaking IA	2	COMM	105	Public Speaking IA	2
AGRICULTURE				AGRICULTURE			
(Plus 2 courses - 2 other AG Depts. min. 5 hours)				(Plus 2 courses - 2 other AG Depts. min. 5 hours)			
(1 hour courses cannot be applied)				(1 hour courses cannot be applied)			
AGCOM – Any course in AGCOM				AGCOM – Any course in AGCOM			
AGEC – Any course in AGECE				AGEC – Any course in AGECE			
ASI – ASI 660				ASI – ASI 660			
ATM – Any course in ATM				ATM – Any course in ATM			
AGRON – Any course in AGRON				AGRON – Any course in AGRON			
ENTOM – Any course in ENTOM				ENTOM – Any course in ENTOM			
FDSCI – Any course in FDSCI				FDSCI – Any course in FDSCI			
GRSC – Any course in GRSC				GRSC – Any course in GRSC			
HORT – Any course in HORT				HORT – Any course in HORT			
FOR – Any course in FOR				FOR – Any course in FOR			
RRES – RRES 210 to 490, 521 to 705				RRES – RRES 210 to 490, 521 to 705			
PLPTH – Any course in PLPTH				PLPTH – Any course in PLPTH			
GENAG – GENAG 450, 505				GENAG – GENAG 450, 505			
BIOSCIENCES				BIOSCIENCES			
BIOL	455	General Microbiology	4	BIOL	455	General Microbiology	4
(Minimum 12 hours)				(Minimum 12 hours)			
CHM	230	Chemistry II	4	CHM	230	Chemistry II	4
CHM	350	General Organic Chemistry	3	CHM	350	General Organic Chemistry	3
CHM	351	General Organic Chemistry Lab	2	CHM	351	General Organic Chemistry Lab	2
BIOCH	521	General Biochemistry	3	BIOCH	521	General Biochemistry	3
BIOCH	522	General Biochemistry Lab	2	BIOCH	522	General Biochemistry Lab	2
HUMANITIES/SOCIAL SCIENCE				HUMANITIES/SOCIAL SCIENCE			
(Minimum 9 hours)				(Minimum 9 hours)			
(Must be taken from more than one department)				(Must be taken from more than one department)			
(Maximum 3 hours in performance courses)				(Maximum 3 hours in performance courses)			
AMETH – AMETH 160 to 501				AMETH – AMETH 160 to 501			
ANTH – Any course				ANTH – Any course			
ARCH – ARCH 301				ARCH – ARCH 301			
ART – Any course				ART – Any course			
DANCE – DANCE 120 to 200, 225 to 420, 495 to 690				DANCE – DANCE 120 to 200, 225 to 420, 495 to 690			
DEN – DEN 325, 450				DEN – DEN 325, 450			
ECON - ECON 120-799				ECON - ECON 120-799			
ENGL – ENGL 150, 210 to 299, 310, 320 to 399, 420 to 499, 536 to 599, 605 to 660, 670 to 695, 700 to 760, 790				ENGL – ENGL 150, 210 to 299, 310, 320 to 399, 420 to 499, 536 to 599, 605 to 660, 670 to 695, 700 to 760, 790			

<p>to 799 ENVD – ENVD 250, 251GEOG – GEOG 100, 200, 201, 300 to 799 HIST – Any course FSHS – Any course MUSIC – Any course Modern Language – Any course in ARAB, CHINE, FREN, GRM, ITAL, JAPAN, LATIN, PORT, RUSSN, SPAN, URDU PHILO – Any course POLSC – Any course PSYCH – Any course SOCIO – Any course SOCWK – Any course DANCE – Any course THTRE – Any course WOMST – Any course</p> <p style="text-align: center;">BUSINESS & ECONOMICS (2 courses, total 6 hours)</p> <p>AGEC - AGECE 202 to 420, 445 to 799 ACCTG – ACCTG 231 to 799 ENTRP – Any course FINAN – Any course FSHS – FSHS 105 MANGT – Any course MKTG – Any course</p> <p style="text-align: center;">PHYSICS/MATH/STATISTICS (Minimum 6 hours)</p> <p>MATH – MATH 150, 205, 210, 211, 220, 221, 222 PHYS – PHYS 113, 114 STAT – STAT 325, 340, 350</p> <p style="text-align: center;">COMMUNICATIONS (Minimum 3 hours)</p> <p>AGCOM – AGCOM 310, 400, 410 COMM – COMM 311, 321, 322, 326 ENGL – ENGL 300, 516 MC – MC 110, 111, 112, 120, & 180 Modern Language – Any course in ARAB, CHINE, FREN, GRM, ITAL, JAPAN, LATIN, PORT, RUSSN, SPAN, URDU</p> <p style="text-align: center;">ANIMAL SCIENCE</p> <table border="0"> <tr><td>ASI</td><td>102</td><td>Prin Animal Science</td><td>3</td></tr> <tr><td>ASI</td><td>105</td><td>Animal Sciences & Ind Lab</td><td>1</td></tr> <tr><td>ASI</td><td>106</td><td>Dairy/Poultry Lab</td><td>1</td></tr> <tr><td>ASI</td><td>107</td><td>Comp Anml/Horse Lab</td><td>1</td></tr> <tr><td>ASI</td><td>318</td><td>Fund. of Nutrition</td><td>3</td></tr> <tr><td>ASI</td><td>320</td><td>Principles of Feeding</td><td>3</td></tr> <tr><td>ASI</td><td>400</td><td>Farm Animal Reproduction</td><td>3</td></tr> <tr><td>ASI</td><td>500</td><td>Genetics</td><td>3</td></tr> <tr><td>ASI</td><td>580</td><td>ASI Seminar</td><td>1</td></tr> </table> <p style="text-align: center;">(Select 1 course)</p> <table border="0"> <tr><td>ASI</td><td>350</td><td>Meat Science</td><td>3</td></tr> <tr><td>ASI</td><td>405</td><td>Fund Milk Processing</td><td>3</td></tr> <tr><td>ASI</td><td>361</td><td>Meat Animal Processing</td><td>2</td></tr> </table>	ASI	102	Prin Animal Science	3	ASI	105	Animal Sciences & Ind Lab	1	ASI	106	Dairy/Poultry Lab	1	ASI	107	Comp Anml/Horse Lab	1	ASI	318	Fund. of Nutrition	3	ASI	320	Principles of Feeding	3	ASI	400	Farm Animal Reproduction	3	ASI	500	Genetics	3	ASI	580	ASI Seminar	1	ASI	350	Meat Science	3	ASI	405	Fund Milk Processing	3	ASI	361	Meat Animal Processing	2	<p>to 799 ENVD – ENVD 250, 251GEOG – GEOG 100, 200, 201, 300 to 799 HIST – Any course FSHS – Any course MUSIC – Any course Modern Language – Any course in ARAB, CHINE, FREN, GRM, ITAL, JAPAN, LATIN, PORT, RUSSN, SPAN, URDU PHILO – Any course POLSC – Any course PSYCH – Any course SOCIO – Any course SOCWK – Any course DANCE – Any course THTRE – Any course WOMST – Any course</p> <p style="text-align: center;">BUSINESS & ECONOMICS (2 courses, total 6 hours)</p> <p>AGEC - AGECE 202 to 420, 445 to 799 ACCTG – ACCTG 231 to 799 ENTRP – Any course FINAN – Any course FSHS – FSHS 105 MANGT – Any course MKTG – Any course</p> <p style="text-align: center;">PHYSICS/MATH/STATISTICS (Minimum 6 hours)</p> <p>MATH – MATH 150, 205, 210, 211, 220, 221, 222 PHYS – PHYS 113, 114 STAT – STAT 325, 340, 350</p> <p style="text-align: center;">COMMUNICATIONS (Select 1)</p> <p>AGCOM – AGCOM 310, 400, 410, 590, 610, 712 <u>ASI – 326, 420, 470, & 495</u> COMM – COMM 311, 321, 322, 326 ENGL – ENGL 300, 516 GENAG - 450 MC – MC 110, 111, 112, 120, 180 Modern Language – Any course in ARAB, CHINE, FREN, GRM, ITAL, JAPAN, LATIN, PORT, RUSSN, SPAN, URDU</p> <p style="text-align: center;">ANIMAL SCIENCE</p> <table border="0"> <tr><td>ASI</td><td>102</td><td>Prin Animal Science</td><td>3</td></tr> <tr><td>ASI</td><td>105</td><td>Animal Sciences & Ind Lab</td><td>1</td></tr> <tr><td>ASI</td><td>106</td><td>Dairy/Poultry Lab</td><td>1</td></tr> <tr><td>ASI</td><td>107</td><td>Comp Anml/Horse Lab</td><td>1</td></tr> <tr><td>ASI</td><td>318</td><td>Fund. of Nutrition</td><td>3</td></tr> <tr><td>ASI</td><td>320</td><td>Principles of Feeding</td><td>3</td></tr> <tr><td>ASI</td><td>400</td><td>Farm Animal Reproduction</td><td>3</td></tr> <tr><td>ASI</td><td>500</td><td>Genetics</td><td>3</td></tr> <tr><td>ASI</td><td>580</td><td>ASI Seminar</td><td>1</td></tr> </table> <p style="text-align: center;">(Select 1 course)</p> <table border="0"> <tr><td>ASI</td><td>350</td><td>Meat Science</td><td>3</td></tr> <tr><td>ASI</td><td>405</td><td>Fund Milk Processing</td><td>3</td></tr> <tr><td>ASI</td><td>361</td><td>Meat Animal Processing</td><td>2</td></tr> </table>	ASI	102	Prin Animal Science	3	ASI	105	Animal Sciences & Ind Lab	1	ASI	106	Dairy/Poultry Lab	1	ASI	107	Comp Anml/Horse Lab	1	ASI	318	Fund. of Nutrition	3	ASI	320	Principles of Feeding	3	ASI	400	Farm Animal Reproduction	3	ASI	500	Genetics	3	ASI	580	ASI Seminar	1	ASI	350	Meat Science	3	ASI	405	Fund Milk Processing	3	ASI	361	Meat Animal Processing	2
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ASI	601	Physiology of Lactation	3	ASI	601	Physiology of Lactation	3
ASI	640	Poultry Product Tech	3	ASI	640	Poultry Product Tech	3
ASI	695	Equine Exercise Physiology	3	ASI	695	Equine Exercise Physiology	3
FDSCI	305	Fund of Food Processing	3	FDSCI	305	Fund of Food Processing	3
(Select 2 courses)				(Select 2 courses)			
ASI	515	Beef Science	3	ASI	515	Beef Science	3
ASI	520	Companion/Lab Animal Mngt	3	ASI	520	Companion/Lab Animal Mngt	3
ASI	521	Horse Science	3	ASI	521	Horse Science	3
ASI	524	Sheep/Meat Goat Science	3	ASI	524	Sheep/Meat Goat Science	3
ASI	535	Swine Science	3	ASI	535	Swine Science	3
ASI	621	Dairy Cattle Management	3	ASI	621	Dairy Cattle Management	3
ASI	645	Poultry Management	3	ASI	645	Poultry Management	3
(Minimum 9 hours)				(Minimum 9 hours)			
ASI	315	Livestock & Meat Eval	3	ASI	315	Livestock & Meat Eval	3
ASI	401	Farm Animal Repro Lab	1	ASI	401	Farm Animal Repro Lab	1
ASI	504	Equine Repro Mngt	3	ASI	504	Equine Repro Mngt	3
ASI	510	Animal Breeding Pr.	3	ASI	510	Animal Breeding Pr.	3
ASI	512	Bovine Repro Tech	2	ASI	512	Bovine Repro Tech	2
ASI	533	Anatomy & Physiology	4	ASI	533	Anatomy & Physiology	4
ASI	540	Principles of Animal Disease	3	ASI	540	Principles of Animal Disease	3
ASI	561	Undergrad Research in ASI	0-3	ASI	561	Undergrad Research in ASI	0-3
ASI	595	Contemp Issues ASI	3	ASI	595	Contemp Issues ASI	3
ASI	600	Applied Animal Biotech	2	ASI	600	Applied Animal Biotech	2
ASI	602	Equine Breeding/Genetics	2	ASI	602	Equine Breeding/Genetics	2
ASI	608	Dairy Foods Process & Technol	3	ASI	608	Dairy Foods Process & Technol	3
ASI	610	Processed Meat Ops	2	ASI	610	Processed Meat Ops	2
ASI	620	Lvstk Prod & Mngmt	2	ASI	620	Lvstk Prod & Mngmt	2
ASI	650	ID Data Management	2	ASI	650	ID Data Management	2
ASI	655	Behavior of Domestic Animals	3	ASI	655	Behavior of Domestic Animals	3
ASI	658	Animal Growth & Development	3	ASI	658	Animal Growth & Development	3
ASI	662	Special Topics Animal Science	0-6	ASI	662	Special Topics Animal Science	0-6
ASI	675-679	Non-Ruminant Modules	1-5	ASI	675-679	Non-Ruminant Modules	1-5
ASI	680-685	Ruminant Modules	1-6	ASI	680-685	Ruminant Modules	1-6
ASI	710	Phys Repro Farm Anml	3	ASI	710	Phys Repro Farm Anml	3
ASI	777	Meat Technology	3	ASI	777	Meat Technology	3
CS	610	Feedlot Health Systems	2	CS	610	Feedlot Health Systems	2
CS	611	Cow/Calf Health Systems	2	CS	611	Cow/Calf Health Systems	2
Total hours required for graduation (126 credit hours)				Total hours required for graduation (126 credit hours)			

RATIONALE:

In the communications elective block in all 6 of the ASI options, the proposal is to add the advanced competition teams courses (ASI 326, 420, 470 and 495) to this block. Each of these courses requires a considerable amount of both oral and written communication both in the classroom and outside of the classroom. In addition, this block would change from “minimum 3 hours” to “select 1 course”.

~~FSHS 405, Advanced Personal and Family Finance, is a good fit in the Business Electives block and allows for more options within that block. Currently FSHS 105, Personal Family Finance, is in that same block, which is the prerequisite for this course.~~

IMPACT: ~~In FSHS 405, we estimate there will be at most 10-20 students a year across all of our 6 options in ASI that would enroll. The Department of Family Studies and Human Services has been contacted and approves the change.~~

EFFECTIVE DATE: Fall 2014

Food Science and Industry

B.S. in Food Science & Industry: Business & Operations Management Option

FROM:

TO:

<p>COMMUNICATIONS (10-12 credit hours) COMM 105 - Public Speaking IA (2) or COMM 106 - Public Speaking I (3) ENGL 100 - Expository Writing I (3) ENGL 200 - Expository Writing II (3) Additional communications course (2-3)</p> <p>SOCIAL SCIENCES & HUMANITIES (12 credit hours) ECON 110 - Principles of Macroeconomics (3) Select 9 hours Suggested Courses (must be taken from more than one department): Art – any course Communication Studies, Theatre and Dance – any course Economics – any course between ECON 120- ECON 735 English – any, except ENGL 100 Expository Writing I and ENGL 200 Expository Writing II Family Studies and Human Services – any course Geography – any, except GEOG 221-Environmental Geography I and GEOG 321-Environmental Geography II History – any course Music – any course Philosophy – any course Political Science – any course Psychology – any course Sociology, Anthropology, and Social Work – any course ARCH 301 -Appreciation of Architecture (3) WOMST 105 -Introduction to Women’s Studies (3)</p> <p>BIOLOGICAL SCIENCES (8 credit hours) BIOL 198 - Principles of Biology (4) BIOL 455 - General Microbiology (4)</p> <p>QUANTITATIVE STUDIES (9 credit hours) MATH 100 - College Algebra (3) MATH 205 - General Calculus and Linear Algebra (3) STAT 350 - Business and Economic Statistics I (3)</p> <p>PHYSICAL SCIENCES (13 credit hours) BIOCH 265 - Introductory Organic and Biochemistry (5) CHM 210 - Chemistry I (4) CHM 230 - Chemistry II (4)</p> <p>CORE FOOD SCIENCE COURSES (22-24 credit hours) Must have 2.0 GPA average. FDSCI 302 - Introduction to Food Science (3)</p>	<p>COMMUNICATIONS (10-12 credit hours) COMM 105 - Public Speaking IA (2) or COMM 106 - Public Speaking I (3) ENGL 100 - Expository Writing I (3) ENGL 200 - Expository Writing II (3)</p> <p>Additional Course in Communications (2-3 credit hours) Courses used to fulfill the 2-3 credit hours of communications electives cannot be used for professional elective. Any foreign language ASI 495 – Advanced Meat Evaluation (2) AGCOM 400 - Agricultural Business Communications (3) AGCOM 590 - New Media Technology (3) AGCOM 610 - Crisis Communication (3) COMM 311 - Business and Professional Speaking (3) COMM 321 - Public Speaking II (3) COMM 322 - Interpersonal Communication (3) COMM 326 - Small Group Discussion Methods (3) COMM 535 - Communication and Leadership (3) ENGL 300 - Expository Writing III (3) ENGL 516 - Written Communication for the Sciences (3) HMD 443 – Food Writing (3) MC 110 - Mass Communication in Society (3) MC 111 – Journalism in a Free Society (3) MC 112 – Web Communications in Society (3) MC 120 - Principles of Advertising (3) MC 180 - Fundamentals of Public Relations (3) SOCWK 612 – Fund Comm for Ag & Food Sci (3)</p> <p>SOCIAL SCIENCES & HUMANITIES (12 credit hours) ECON 110 - Principles of Macroeconomics (3) Humanities/social sciences courses (Select 9 hours) Suggested Courses (must be taken from more than one department): Art – any course Communication Studies, Theatre and Dance – any course Economics – any course between ECON 120- ECON 735 English – any, except ENGL 100 Expository Writing I and ENGL 200 Expository Writing II Family Studies and Human Services – any course Geography – any, except GEOG 221-Environmental Geography I and GEOG 321-Environmental Geography II</p>
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<p>FDSCI 305 - Fundamentals of Food Processing (3) FDSCI 500 - Food Science Seminar (1) FDSCI 600 – Food Microbiology (2) FDSCI 601 – Food Microbiology Lab (2) FDSCI 690 - Principles of HACCP (2) HN 132 - Basic Nutrition (3) Select One FDSCI 695 - Quality Assurance of Food Products (3) or FDSCI 740 - Research and Development of Food Products (4) Select One FDSCI 501 - Food Chemistry (3) or HN 413 - Science of Food (4) PROFESSIONAL ELECTIVES (25-credit hours) Must have 3 processing electives from at least 2 commodity areas - Dairy, Grain, Meat, or Fruit/Vegetables. Other professional electives can be substituted as appropriate. Food Science Electives AGEC 120 – Ag Econ & Agribusiness (3) ECON 120- Prin Micro Economics (3) AGRON 335 - Environmental Quality (3) ASI 303 - History and Attitudes of Animal Use (3) ASI 315 - Livestock and Meat Evaluation (3) ASI 500 - Genetics (3) ASI 533 - Anatomy and Physiology (4) ASI 595 - Contemporary Issues in Animal Science and Agriculture (3) ASI 645 - Poultry Management (3) ASI 660 – International Experience in ASI (3) BIOL 350 – Public Health Biology (3) FDSCI 430 - Food Products Evaluation (3) FDSCI 530 – Undergraduate Research in Food Science (0-3) FDSCI 603 - Food Science Internship (1-6) FDSCI 630 - Food Science Problems (Variable) FDSCI 710 – Kosher & Halal Food Regulations (2) FDSCI 713 - Rapid Methods and Automation in Microbiology (2) FDSCI 730 – A Multidisciplinary Overview of Food Safety and Security (2) FDSCI 731 – Food Prot and Def:Essential Concepts (2) FDSCI 791 - Advanced Application of HACCP Principles (3) GENAG 210 – Human and Cultural Diversity in Food and Agricultural Sciences (3) GENAG 711 – Occupational & Ag Health (3) GENAG 721 – Occupational & Ag Safety & Health (3) GRSC 651 - Food and Feed Product Protection (4) GRSC 661 - Qualities of Food and Feed Ingredients</p>	<p>History – any course Music – any course Philosophy – any course Political Science – any course Psychology – any course Sociology, Anthropology, and Social Work – any course ARCH 301 -Appreciation of Architecture (3) WOMST 105 -Introduction to Women’s Studies (3) BIOLOGICAL SCIENCES (8 credit hours) BIOL 198 - Principles of Biology (4) BIOL 455 - General Microbiology (4) QUANTITATIVE STUDIES (9 credit hours) MATH 100 - College Algebra (3) MATH 205 - General Calculus and Linear Algebra (3) STAT 350 - Business and Economic Statistics I (3) PHYSICAL SCIENCES (13 credit hours) BIOCH 265 - Introductory Organic and Biochemistry (5) CHM 210 - Chemistry I (4) CHM 230 - Chemistry II (4) CORE FOOD SCIENCE COURSES (22-24 credit hours) Must have 2.0 GPA average. FDSCI 302 - Introduction to Food Science (3) FDSCI 305 - Fundamentals of Food Processing (3) FDSCI 500 - Food Science Seminar (1) FDSCI 600 – Food Microbiology (2) FDSCI 601 – Food Microbiology Lab (2) FDSCI 690 - Principles of HACCP (2) HN 132 - Basic Nutrition (3) Select One FDSCI 695 - Quality Assurance of Food Products (3) or FDSCI 740 - Research and Development of Food Products (4) Select One FDSCI 501 - Food Chemistry (3) or HN 413 - Science of Food (4) PROCESSING ELECTIVES (Minimum 8 hours) Must have <u>8 hours of</u> processing electives from at least 2 commodity areas - Dairy, Grain, Meat, or Fruit/Vegetables. Other professional electives can be substituted as appropriate. Courses used to fulfill the <u>8</u> credit hours of processing electives cannot be used for professional elective. Processing Electives ASI 310 - Poultry and Poultry Product Evaluation (2) ASI 350 - Meat Science (3) ASI 361 - Meat Animal Processing (2) ASI 370 - Principles of Meat Evaluation (2)</p>
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<p>(3) HN 301 - Food Trends, Legislation, and Regulation (3) HN 352 - Personal Wellness (3) HN 701 - Sensory Analysis (3) HMD 220 – Environmental Issues in Hospitality (3) HMD 341 – Principles of Food Production Management (3) HMD 442 – Introduction to Wines (1) HORT 780 – Health Promoting Phytochemicals:Fruits and Vegetables (2) PHYS 113 – General Physics I (4) PHYS 114 – General Physics II (4) STAT 341 - Biometrics II (3) STAT 351 – Business & Econ Stat II (3) Communications Any foreign language Completion of ASI 495 Advanced Meat Evaluation AGCOM 400 - Agricultural Business Communications (3) AGCOM 590 - New Media Technology (3) AGCOM 610 - Crisis Communication (3) COMM 311 - Business and Professional Speaking (3) COMM 321 - Public Speaking II (3) COMM 322 - Interpersonal Communication (3) COMM 326 - Small Group Discussion Methods (3) COMM 535 - Communication and Leadership (3) ENGL 300 - Expository Writing III (3) ENGL 516 - Written Communication for the Sciences (3) HMD 443 – Food Writing (3) MC 110 - Mass Communication in Society (3) MC 111 – Journalism in a Free Society (3) MC 112 – Web Communications in Society (3) MC 120 - Principles of Advertising (3) MC 180 - Fundamentals of Public Relations (3) SOCWK 612 – Fund Comm for Ag & Food Sci (3) Technology Electives ASI 290 - Microcomputer Applications in Animal Sciences and Industry (3) ATM 160 - Engineered Systems and Technology in Agriculture (3) ATM 450 - Sensors and Controls for Agricultural and Biological Systems (3) CIS 101 - Introduction to Computing Systems, Information Search, and Security (1) CIS 102 - Introduction to Spreadsheet Applications (1) CIS 103 - Introduction to Database Applications (1) CIS 104 - Introduction to Word Processing Applications (1) CIS 105 - Introduction to Computer Programming (1) GRSC 540 - Engineering Applications to</p>	<p>ASI 405 - Fundamentals of Milk Processing (3) ASI 495 - Advanced Meat Evaluation (2) ASI 608 - Dairy Foods Processing & Technology (3) ASI 610 - Processed Meat Operations (2) ASI 640 - Poultry Products Technology (3) ASI 671 - Meat Selection and Utilization (2) ASI 777 - Meat Technology (3) FDSCI 660 - International Study Experience in Food Science (0-6) GRSC 101 - Introduction to Grain Science and Industry (3) GRSC 150 - Principles of Milling (2) <u>GRSC 151 - Principles of Milling Laboratory (1)</u> GRSC 405 - Grain Analysis Techniques (2) GRSC 602 - Cereal Science (3) GRSC 625 - Flour and Dough Testing (3) GRSC 635 - Baking Science I (2) GRSC 636 - Baking Science I Laboratory (2) GRSC 637 - Baking Science II (3) GRSC 638 - Baking Science II Laboratory (1) HORT 325 – Introduction to Organic Farming (2) BUSINESS & ECON ELECTIVES (<u>Minimum 18 hours</u>) Courses used to fulfill the <u>18</u> credit hours of business/management & economics electives cannot be used for professional elective. Students are strongly encouraged to complete a minor in either Business Administration, Agricultural Economics or Agricultural Business. ACCTG 231 - Accounting for Business Operations (3) ACCTG 241 - Accounting for Investing and Financing (3) AGEC 202 – Small Business Operations (3) AGEC 220 – Grain and Livestock Marketing 3 AGEC 308 - Farm and Ranch Management (3) AGEC 315 – Contemporary Issues in Global Food and Agriculture (3) AGEC 318 - Food and Agribusiness Management (3) AGEC 410 - Agricultural Policy (3) AGEC 420 - Commodity Futures (3) AGEC 500 – Production Economics (3) AGEC 505 - Agricultural Market Structures (3) AGEC 513 – Agriculture Finance (3) AGEC 515 - Food and Agribusiness Marketing (3) AGEC 516 - Agricultural Law and Economics (3) AGEC 520 - Market Fundamentals and Futures/Options Trading (3) AGEC 570 - Food Manufacturing, Distribution and Retailing (3) AGEC 599 - Food and Agribusiness Management Strategies (3) AGEC 605 - Price Analysis and Forecasting (3) AGEC 623 - International Agricultural Trade (3)</p>
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<p>Grain/Food Products (3) GRSC 541 - Engineering Applications to Grain/Food Products Laboratory (1) Processing Electives ASI 310 - Poultry and Poultry Product Evaluation (2) ASI 350 - Meat Science (3) ASI 361 - Meat Animal Processing (2) ASI 370 - Principles of Meat Evaluation (2) ASI 405 - Fundamentals of Milk Processing (3) ASI 495 - Advanced Meat Evaluation (2) ASI 608 - Dairy Foods Processing & Technology (3) ASI 610 - Processed Meat Operations (2) ASI 640 - Poultry Products Technology (3) ASI 671 - Meat Selection and Utilization (2) ASI 777 - Meat Technology (3) FDSCI 660 - International Study Experience in Food Science (0-6) GRSC 101 - Introduction to Grain Science and Industry (3) GRSC 150 - Principles of Milling (2) GRSC 405 - Grain Analysis Techniques (2) GRSC 602 - Cereal Science (3) GRSC 625 - Flour and Dough Testing (3) GRSC 635 - Baking Science I (2) GRSC 636 - Baking Science I Laboratory (2) GRSC 637 - Baking Science II (3) GRSC 638 - Baking Science II Laboratory (1) HORT 325 – Introduction to Organic Farming (2) Business, Management & Economics Electives Courses used to fulfill the 15 credit hours of business/management & economics electives cannot be used for professional elective requirements. ACCTG 231 - Accounting for Business Operations (3) ACCTG 241 - Accounting for Investing and Financing (3) AGEC 202 – Small Business Operations (3) AGEC 220 – Grain and Livestock Marketing 3 AGEC 308 - Farm and Ranch Management (3) AGEC 315 – Contemporary Issues in Global Food and Agriculture (3) AGEC 318 - Food and Agribusiness Management (3) AGEC 410 - Agricultural Policy (3) AGEC 420 - Commodity Futures (3) AGEC 500 – Production Economics (3) AGEC 505 - Agricultural Market Structures (3) AGEC 513 – Agriculture Finance (3) AGEC 515 - Food and Agribusiness Marketing (3) AGEC 516 - Agricultural Law and Economics (3) AGEC 520 - Market Fundamentals and Futures/Options Trading (3) AGEC 570 - Food Manufacturing, Distribution and</p>	<p>AGEC 632 - Agribusiness Logistics (3) AGEC 680 - Risk Management (3) AGEC 120 - Agricultural Economics and Agribusiness (3) or <u>ECON 120 - Principles of Microeconomics (3)</u> ECON 510 – Intermediate Macro Economics (3) ECON 520 - Intermediate Microeconomics (3) FINAN 450 - Principles of Finance (3) MANGT 300 - Introduction to Total Quality Management (1) MANGT 366 - Information Technology for Business (3) MANGT 390 - Business Law I (3) MANGT 420 - Management Concepts (3) MANGT 421 - Introduction to Operations Management (3) MANGT 530 - Industrial and Labor Relations (3) MANGT 531 - Human Resources Management (3) MKTG 400 - Introduction to Marketing (3) MKTG 450 - Consumer Behavior (3) MKTG 541 - Retailing (3) MKTG 542 - Professional Selling and Sales Management (3) PROFESSIONAL ELECTIVES (Minimum 14 credit hours) ACCTG 231 - Accounting for Business Operations (3) ACCTG 241 - Accounting for Investing and Financing (3) AGCOM 400 - Agricultural Business Communications (3) AGCOM 590 - New Media Technology (3) AGCOM 610 - Crisis Communication (3) AGEC 120 – Ag Econ & Agribusiness (3) AGEC 202 – Small Business Operations (3) AGEC 220 – Grain and Livestock Marketing 3 AGEC 308 - Farm and Ranch Management (3) AGEC 315 – Contemporary Issues in Global Food and Agriculture (3) AGEC 318 - Food and Agribusiness Management (3) AGEC 410 - Agricultural Policy (3) AGEC 420 - Commodity Futures (3) AGEC 500 – Production Economics (3) AGEC 505 - Agricultural Market Structures (3) AGEC 513 – Agriculture Finance (3) AGEC 515 - Food and Agribusiness Marketing (3) AGEC 516 - Agricultural Law and Economics (3) AGEC 520 - Market Fundamentals and Futures/Options Trading (3) AGEC 570 - Food Manufacturing, Distribution and Retailing (3) AGEC 599 - Food and Agribusiness Management Strategies (3) AGEC 605 - Price Analysis and Forecasting (3) AGEC 623 - International Agricultural Trade (3)</p>
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<p>Retailing (3) AGEC 599 - Food and Agribusiness Management Strategies (3) AGEC 605 - Price Analysis and Forecasting (3) AGEC 623 - International Agricultural Trade (3) AGEC 632 - Agribusiness Logistics (3) AGEC 680 - Risk Management (3) ECON 510 – Intermediate Macro Economics (3) ECON 520 - Intermediate Microeconomics (3) FINAN 450 - Principles of Finance (3) MANGT 300 - Introduction to Total Quality Management (1) MANGT 366 - Information Technology for Business (3) MANGT 390 - Business Law I (3) MANGT 420 - Management Concepts (3) MANGT 421 - Introduction to Operations Management (3) MANGT 530 - Industrial and Labor Relations (3) MANGT 531 - Human Resources Management (3) MKTG 400 - Introduction to Marketing (3) MKTG 450 - Consumer Behavior (3) MKTG 541 - Retailing (3) MKTG 542 - Professional Selling and Sales Management (3)</p> <p>BUSINESS, MANAGEMENT & ECONOMICS Select 45 credits from the business courses listed above. Students are strongly encouraged to complete a minor in either Business Administration, Agricultural Economics or Agricultural Business.</p> <p>UNRESTRICTED ELECTIVES (7-12 credit hours) Total hours required for graduation (126 credit hours)</p>	<p>AGEC 632 - Agribusiness Logistics (3) AGEC 680 - Risk Management (3) AGEC 120 - Agricultural Economics and Agribusiness (3) AGRON 335 - Environmental Quality (3) ASI 290 - Microcomputer Applications in Animal Sciences and Industry (3) ASI 303 - History and Attitudes of Animal Use (3) ASI 315 - Livestock and Meat Evaluation (3) ASI 495 – Advanced Meat Evaluation (2) ASI 500 - Genetics (3) ASI 533 - Anatomy and Physiology (4) ASI 595 - Contemporary Issues in Animal Science and Agriculture (3) ASI 645 - Poultry Management (3) ASI 660 – International Experience in ASI (3) ATM 160 - Engineered Systems and Technology in Agriculture (3) ATM 450 - Sensors and Controls for Agricultural and Biological Systems (3) BIOL 350 – Public Health Biology (3) CIS 101 - Introduction to Computing Systems, Information Search, and Security (1) CIS 102 - Introduction to Spreadsheet Applications (1) CIS 103 - Introduction to Database Applications (1) CIS 104 - Introduction to Word Processing Applications (1) CIS 105 - Introduction to Computer Programming (1) COMM 311 - Business and Professional Speaking (3) COMM 321 - Public Speaking II (3) COMM 322 - Interpersonal Communication (3) COMM 326 - Small Group Discussion Methods (3) COMM 535 - Communication and Leadership (3) ECON 120- Prin Micro Economics (3) ECON 510 – Intermediate Macro Economics (3) ECON 520 - Intermediate Microeconomics (3) ENGL 300 - Expository Writing III (3) ENGL 516 - Written Communication for the Sciences (3) FDSCI 430 - Food Products Evaluation (3) FDSCI 530 – Undergraduate Research in Food Science (0-3) FDSCI 603 - Food Science Internship (1-6) FDSCI 630 - Food Science Problems (Variable) FDSCI 710 – Kosher & Halal Food Regulations (2) FDSCI 713 - Rapid Methods and Automation in Microbiology (2) FDSCI 730 – A Multidisciplinary Overview of Food Safety and Security (2) FDSCI 731 – Food Prot and Def:Essential Concepts (2) FDSCI 791 - Advanced Application of HACCP Principles (3)</p>
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	<p> FINAN 450 - Principles of Finance (3) GENAG 210 – Human and Cultural Diversity in Food and Agricultural Sciences (3) GENAG 711 – Occupational & Ag Health (3) GENAG 721 – Occupational & Ag Safety & Health (3) GRSC 540 - Engineering Applications to Grain/Food Products (3) GRSC 541 - Engineering Applications to Grain/Food Products Laboratory (1) GRSC 651 - Food and Feed Product Protection (4) GRSC <u>561</u> - Qualities of Food and Feed Ingredients (3) HMD 443 – Food Writing (3) HN 301 - Food Trends, Legislation, & Regulation (3) HN 352 - Personal Wellness (3) HN 701 - Sensory Analysis (3) HMD 220 – Environmental Issues in Hospitality (3) HMD 341 – Principles of Food Production Management (3) HMD 442 – Introduction to Wines (1) HORT 780 – Health Promoting Phytochemicals:Fruits and Vegetables (2) <u>LEAD 212 – Intro to Leadership Concepts (3)</u> MANGT 300 - Introduction to Total Quality Management (1) MANGT 366 - Information Technology for Business (3) MANGT 390 - Business Law I (3) MANGT 420 - Management Concepts (3) MANGT 421 - Introduction to Operations Management (3) MANGT 530 - Industrial and Labor Relations (3) MANGT 531 - Human Resources Management (3) MC 110 - Mass Communication in Society (3) MC 111 – Journalism in a Free Society (3) MC 112 – Web Communications in Society (3) MC 120 - Principles of Advertising (3) MC 180 - Fundamentals of Public Relations (3) MKTG 400 - Introduction to Marketing (3) MKTG 450 - Consumer Behavior (3) MKTG 541 - Retailing (3) MKTG 542 - Professional Selling and Sales Management (3) Any foreign language. PHYS 113 – General Physics I (4) PHYS 114 – General Physics II (4) SOCWK 612 – Fund Comm for Ag & Food Sci (3) STAT 341 - Biometrics II (3) STAT 351 – Business & Econ Stat II (3) UNRESTRICTED ELECTIVES (7-12 credit hours) Total hours required for graduation (126 credit hours) </p>
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RATIONALE: Several courses used for processing electives have split the lecture and lab into 2 different courses. This change would be consistent with the intent of 3 processing electives.

AGEC 120 or ECON 120 is the prerequisite for most of the AGEC and Business courses, respectively, needed to complete the Business & Econ Electives Block. These courses are currently used as Professional Electives. This change should have no impact on courses taken, but will make requirements clearer for students and advisors.

We are adding back LEAD 212, Introduction to Leadership Concepts. This was a professional elective, but was accidentally removed in a previous curriculum change.

The changes in hours in processing electives and business and econ electives required making adjustments in credit hours to professional electives.

The technology electives were incorporated into the professional electives to more clearly define professional electives.

Curriculum requirements were reformatted to more accurately reflect curriculum guidelines.

IMPACT: Leadership Studies has been contacted and approves the change.

EFFECTIVE DATE: Fall 2014

B.S. in Food Science & Industry: Science Option

FROM:

TO:

<p>COMMUNICATIONS (10-12 credit hours) COMM 105 - Public Speaking IA (2) or COMM 106 - Public Speaking I (3) ENGL 100 - Expository Writing I (3) ENGL 200 - Expository Writing II (3) Additional communications course (2-3) Social Sciences and Humanities (12 credit hours) ECON 110 - Principles of Macroeconomics (3) Humanities/social sciences courses Suggested Courses (must be taken from more than one department): Art – any course Communication Studies, Theatre and Dance – any course Economics – any course between ECON 120- ECON 735 English – any, except ENGL 100 Expository</p>	<p>COMMUNICATIONS (10-12 credit hours) COMM 105 - Public Speaking IA (2) or COMM 106 - Public Speaking I (3) ENGL 100 - Expository Writing I (3) ENGL 200 - Expository Writing II (3) Additional Course in Communications (2-3 credit hours) Courses used to fulfill the 2-3 credit hours of communications electives cannot be used for professional elective. Any foreign language ASI 495 – Advanced Meat Evaluation (2) AGCOM 400 - Agricultural Business Communications (3) AGCOM 590 - New Media Technology (3) AGCOM 610 - Crisis Communication (3) COMM 311 - Business and Professional Speaking</p>
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<p>Writing I and ENGL 200 Expository Writing II Family Studies and Human Services – any course Geography – any, except GEOG 221-Environmental Geography I and GEOG 321-Environmental Geography II History – any course Music – any course Philosophy – any course Political Science – any course Psychology – any course Sociology, Anthropology, and Social Work – any course ARCH 301 -Appreciation of Architecture (3) WOMST 105 -Introduction to Women’s Studies (3)</p> <p>Quantitative Studies (13 credit hours) MATH 100 - College Algebra (3) MATH 220 - Analytic Geometry and Calculus I (4)</p> <p>Select One STAT 325 - Introduction to Statistics (3) or STAT 340 - Biometrics I (3) or STAT 350 - Business and Economic Statistics I (3)</p> <p>Select One STAT 341 - Biometrics II (3) or STAT 351 - Business and Economic Statistics II (3)</p> <p>Biological Sciences (8 credit hours) BIOL 198 - Principles of Biology (4) BIOL 455 - General Microbiology (4)</p> <p>Physical Sciences (23 credit hours) BIOCH 521 - General Biochemistry (3) and BIOCH 522 - General Biochemistry Laboratory (2) CHM 210 - Chemistry I (4) CHM 230 - Chemistry II (4) CHM 350 - General Organic Chemistry (3) and CHM 351 - General Organic Chemistry Laboratory (2) PHYS 115 - Descriptive Physics (5)</p> <p>Core Food Science Courses (30-31 credit hours) Must have 2.0 GPA average. FDSCI 302 - Introduction to Food Science (3) FDSCI 305 - Fundamentals of Food Processing (3) FDSCI 500 - Food Science Seminar (1) FDSCI 501 - Food Chemistry (3) FDSCI 600 - Food Microbiology (2) FDSCI 601 – Food Microbiology Lab (2) FDSCI 690 - Principles of HACCP (2) FDSCI 727 - Chemical Methods of Food Analysis (2) FDSCI 728 - Physical Methods of Food Analysis (2) GRSC 540 - Engineering Applications to Grain/Food Products (3)</p>	<p>(3) COMM 321 - Public Speaking II (3) COMM 322 - Interpersonal Communication (3) COMM 326 - Small Group Discussion Methods (3) COMM 535 - Communication and Leadership (3) ENGL 300 - Expository Writing III (3) ENGL 516 - Written Communication for the Sciences (3) HMD 443 – Food Writing (3) MC 110 - Mass Communication in Society (3) MC 111 – Journalism in a Free Society (3) MC 112 – Web Communications in Society (3) MC 120 - Principles of Advertising (3) MC 180 - Fundamentals of Public Relations (3) SOCWK 612 – Fund Comm for Ag & Food Sci (3)</p> <p>SOCIAL SCIENCES & HUMANITIES (12 credit hours) ECON 110 - Principles of Macroeconomics (3)</p> <p>Humanities/social sciences courses (9 credit hours) Suggested Courses (must be taken from more than one department): Art – any course Communication Studies, Theatre and Dance – any course Economics – any course between ECON 120- ECON 735 English – any, except ENGL 100 Expository Writing I and ENGL 200 Expository Writing II Family Studies and Human Services – any course Geography – any, except GEOG 221-Environmental Geography I and GEOG 321-Environmental Geography II History – any course Music – any course Philosophy – any course Political Science – any course Psychology – any course Sociology, Anthropology, and Social Work – any course ARCH 301 -Appreciation of Architecture (3) WOMST 105 -Introduction to Women’s Studies (3)</p> <p>QUANTITATIVE STUDIES (13 credit hours) MATH 100 - College Algebra (3) MATH 220 - Analytic Geometry and Calculus I (4)</p> <p>Select One STAT 325 - Introduction to Statistics (3) or STAT 340 - Biometrics I (3) or STAT 350 - Business and Economic Statistics I (3)</p> <p>Select One STAT 341 - Biometrics II (3) or STAT 351 - Business and Economic Statistics II (3)</p> <p>BIOLOGICAL SCIENCES (8 credit hours) BIOL 198 - Principles of Biology (4)</p>
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<p>GRSC 541 - Engineering Applications to Grain/Food Products Laboratory (1) HN 132 - Basic Nutrition (3)</p> <p>Select One FDSCI 695 - Quality Assurance of Food Products (3) or FDSCI 740 - Research and Development of Food Products (4)</p> <p>PROFESSIONAL ELECTIVES (20 credit hours) Must have 3 processing electives from at least 2 commodity areas - Dairy, Grain, Meat, or Fruit/Vegetables. Other professional electives can be substituted as appropriate.</p> <p>Food Science Electives AGRON 335 - Environmental Quality (3) ASI 303 - History and Attitudes of Animal Use (3) ASI 315 - Livestock and Meat Evaluation (3) ASI 500 - Genetics (3) ASI 533 - Anatomy and Physiology (4) ASI 595 - Contemporary Issues in Animal Science and Agriculture (3) ASI 645 - Poultry Management (3) ASI 660 - International Study Experience in Animal Science (0-6) BIOL 330 - Public Health Biology (3) BIOL 340 - Structure and Function of the Human Body (8) BIOL 450 - Modern Genetics (4) BIOL 530 - Pathogenic Microbiology (3) BIOL 541 - Cell Biology (3) BIOL 690 - Microbial Physiology & Metabolism (2) CHM 550 - Organic Chemistry II (3) CHM 551 - Advanced Organic Laboratory (2) FDSCI 430 - Food Products Evaluation (3) FDSCI 530 - Undergraduate Research in Food Science (0-3) FDSCI 603 - Food Science Internship (1-6) FDSCI 630 - Food Science Problems (Variable) FDSCI 710 - Kosher & Halal Food Regulations (2) FDSCI 713 - Rapid Methods and Automation in Microbiology (2) FDSCI 730 - A Multidisciplinary Overview of Food Safety and Security (2) FDSCI 731 - Food Prot and Def: Essential Concepts (3) FDSCI 791 - Advanced Application of HACCP Principles (3) GENAG 210 - Human and Cultural Diversity in Food and Agricultural Sciences (2) GENAG 505 - Comparative Agriculture (1-4) GENAG 711 - Occupational & Ag Health (3) GENAG 721 Occupational & Ag Safety & Health (3)</p>	<p>BIOL 455 - General Microbiology (4)</p> <p>PHYSICAL SCIENCES (23 credit hours) BIOCH 521 - General Biochemistry (3) and BIOCH 522 - General Biochemistry Laboratory (2) CHM 210 - Chemistry I (4) CHM 230 - Chemistry II (4) CHM 350 - General Organic Chemistry (3) and CHM 351 - General Organic Chemistry Laboratory (2) PHYS 115 - Descriptive Physics (5)</p> <p>CORE FOOD SCIENCE COURSES (30-31 credit hours) Must have 2.0 GPA average. FDSCI 302 - Introduction to Food Science (3) FDSCI 305 - Fundamentals of Food Processing (3) FDSCI 500 - Food Science Seminar (1) FDSCI 501 - Food Chemistry (3) FDSCI 600 - Food Microbiology (2) FDSCI 601 - Food Microbiology Lab (2) FDSCI 690 - Principles of HACCP (2) FDSCI 727 - Chemical Methods of Food Analysis (2) FDSCI 728 - Physical Methods of Food Analysis (2) GRSC 540 - Engineering Applications to Grain/Food Products (3) GRSC 541 - Engineering Applications to Grain/Food Products Laboratory (1) HN 132 - Basic Nutrition (3)</p> <p>Select One FDSCI 695 - Quality Assurance of Food Products (3) or FDSCI 740 - Research and Development of Food Products (4)</p> <p>PROCESSING ELECTIVES (Minimum 8 hours) Must have 8 hours of processing electives from at least 2 commodity areas - Dairy, Grain, Meat, or Fruit/Vegetables. Courses used to fulfill the 8 credit hours of processing electives cannot be used for professional elective. ASI 310 - Poultry and Poultry Product Evaluation (2) ASI 350 - Meat Science (3) ASI 361 - Meat Animal Processing (2) ASI 370 - Principles of Meat Evaluation (2) ASI 405 - Fundamentals of Milk Processing (3) ASI 495 - Advanced Meat Evaluation (2) ASI 608 - Dairy Foods Processing & Technology (3) ASI 610 - Processed Meat Operations (2) ASI 640 - Poultry Products Technology (3) ASI 671 - Meat Selection and Utilization (2) ASI 777 - Meat Technology (3)</p>
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<p>GNHE 310 - Human Needs (3) HMD 220 – Environmental Issues in Hospitality (3) HMD 341 – Principles of Food Production Management (3) HMD 442 – Introduction to Wines (1) HN 352 - Personal Wellness (3) HN 400 - Human Nutrition (3) HN 510 - Life Span Nutrition (3) HN 620 - Nutrient Metabolism (3) HN 701 - Sensory Analysis (3) HORT 780 – Health-Promoting Phytochemicals:Fruits and Vegetables (2) GRSC 651 - Food and Feed Product Protection (4) GRSC 661 – Qualities of Food and Feed Ingredients (3) PHYS 114 - General Physics II (4)</p> <p>Communications Any foreign language Completion of ASI 495 Advanced Meat Evaluation AGCOM 400 - Agricultural Business Communications (3) AGCOM 590 - New Media Technology (3) AGCOM 610 - Crisis Communication (3) COMM 311 - Business and Professional Speaking (3) COMM 321 - Public Speaking II (3) COMM 322 - Interpersonal Communication (3) COMM 326 - Small Group Discussion Methods (3) COMM 535 - Communication and Leadership (3) ENGL 300 - Expository Writing III (3) ENGL 516 - Written Communication for the Sciences (3) HMD 443 – Food Writing (3) MC 110 - Mass Communication in Society (3) MC 111 – Journalism in Free Society (3) MC 112 – Web Communication in Society (3) MC 120 - Principles of Advertising (3) MC 180 - Fundamentals of Public Relations (3) SOCWK 612 – Fund Comm for Ag & Food Sci (3)</p> <p>Technology Electives ASI 290 - Microcomputer Applications in Animal Sciences and Industry (3) ATM 160 - Engineered Systems and Technology in Agriculture (3) ATM 450 - Sensors and Controls for Agricultural and Biological Systems (3) CIS 101 - Introduction to Computing Systems, Information Search, and Security (1) CIS 102 - Introduction to Spreadsheet Applications (1) CIS 103 - Introduction to Database Applications (1) CIS 104 - Introduction to Word Processing Applications (1) CIS 105 - Introduction to Computer Programming</p>	<p>FDSCI 660 - International Study Experience in Food Science (0-6) GRSC 101 - Introduction to Grain Science and Industry (3) GRSC 150 - Principles of Milling (2) <u>GRSC 151 - Principles of Milling Laboratory (1)</u> GRSC 405 - Grain Analysis Techniques (2) GRSC 602 - Cereal Science (3) GRSC 625 - Flour and Dough Testing (3) GRSC 635 - Baking Science I (2) GRSC 636 - Baking Science I Laboratory (2) GRSC 637 - Baking Science II (3) GRSC 638 - Baking Science II Laboratory (1) HORT 325 – Introduction to Organic Farming (3)</p> <p>PROFESSIONAL ELECTIVES (<u>Minimum 12 hours</u>) ACCTG 231 - Accounting for Business Operations (3) ACCTG 241 - Accounting for Investing and Financing (3) AGCOM 400 - Agricultural Business Communications (3) AGCOM 590 - New Media Technology (3) AGCOM 610 - Crisis Communication (3) AGEC 120 - Agricultural Economics and Agribusiness (3) AGEC 202 – Small Business Ops (3) AGEC 220 – Grain and Livestock Marketing (3) AGEC 308 - Farm and Ranch Management (3) AGEC 315 – Contemporary Issues in Global Food and Agriculture (3) AGEC 318 - Food and Agribusiness Management (3) AGEC 410 - Agricultural Policy (3) AGEC 415 - The Global Agricultural Economy, Hunger, and Poverty (3) AGEC 420 - Commodity Futures (3) AGEC 500 – Production Econ (3) AGEC 505 - Agricultural Market Structures (3) AGEC 513 – Agriculture Finance (3) AGEC 515 - Food and Agribusiness Marketing (3) AGEC 516 - Agricultural Law and Economics (3) AGEC 520 - Market Fundamentals and Futures/Options Trading (3) AGEC 570 - Food Manufacturing, Distribution and Retailing (3) AGEC 599 - Food and Agribusiness Management Strategies (3) AGEC 605 - Price Analysis and Forecasting (3) AGEC 623 - International Agricultural Trade (3) AGEC 632 - Agribusiness Logistics (3) AGEC 680 - Risk Management (3) AGRON 335 - Environmental Quality (3) ASI 290 - Microcomputer Applications in Animal Sciences and Industry (3) ASI 303 - History and Attitudes of Animal Use (3)</p>
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<p>(1)</p> <p>Processing Electives</p> <p>ASI 310 - Poultry and Poultry Product Evaluation (2)</p> <p>ASI 350 - Meat Science (3)</p> <p>ASI 361 - Meat Animal Processing (2)</p> <p>ASI 370 - Principles of Meat Evaluation (2)</p> <p>ASI 405 - Fundamentals of Milk Processing (3)</p> <p>ASI 495 - Advanced Meat Evaluation (2)</p> <p>ASI 608 - Dairy Foods Processing & Technology (3)</p> <p>ASI 610 - Processed Meat Operations (2)</p> <p>ASI 640 - Poultry Products Technology (3)</p> <p>ASI 671 - Meat Selection and Utilization (2)</p> <p>ASI 777 - Meat Technology (3)</p> <p>FDSCI 660 - International Study Experience in Food Science (0-6)</p> <p>GRSC 101 - Introduction to Grain Science and Industry (3)</p> <p>GRSC 150 - Principles of Milling (2)</p> <p>GRSC 405 - Grain Analysis Techniques (2)</p> <p>GRSC 602 - Cereal Science (3)</p> <p>GRSC 625 - Flour and Dough Testing (3)</p> <p>GRSC 635 - Baking Science I (2)</p> <p>GRSC 636 - Baking Science I Laboratory (2)</p> <p>GRSC 637 - Baking Science II (3)</p> <p>GRSC 638 - Baking Science II Laboratory (1)</p> <p>HORT 325 - Introduction to Organic Farming (3)</p> <p>Business, Management & Economics Electives</p> <p>ACCTG 231 - Accounting for Business Operations (3)</p> <p>ACCTG 241 - Accounting for Investing and Financing (3)</p> <p>AGEC 120 - Agricultural Economics and Agribusiness (3)</p> <p>AGEC 202 - Small Business Ops (3)</p> <p>AGEC 220 - Grain and Livestock Marketing (3)</p> <p>AGEC 308 - Farm and Ranch Management (3)</p> <p>AGEC 315 - Contemporary Issues in Global Food and Agriculture (3)</p> <p>AGEC 318 - Food and Agribusiness Management (3)</p> <p>AGEC 410 - Agricultural Policy (3)</p> <p>AGEC 415 - The Global Agricultural Economy, Hunger, and Poverty (3)</p> <p>AGEC 420 - Commodity Futures (3)</p> <p>AGEC 500 - Production Econ (3)</p> <p>AGEC 505 - Agricultural Market Structures (3)</p> <p>AGEC 513 - Agriculture Finance (3)</p> <p>AGEC 515 - Food and Agribusiness Marketing (3)</p> <p>AGEC 516 - Agricultural Law and Economics (3)</p> <p>AGEC 520 - Market Fundamentals and Futures/Options Trading (3)</p> <p>AGEC 570 - Food Manufacturing, Distribution and Retailing (3)</p> <p>AGEC 599 - Food and Agribusiness Management</p>	<p>ASI 315 - Livestock and Meat Evaluation (3)</p> <p>ASI 495 - Advanced Meat Evaluation (2)</p> <p>ASI 500 - Genetics (3)</p> <p>ASI 533 - Anatomy and Physiology (4)</p> <p>ASI 595 - Contemporary Issues in Animal Science and Agriculture (3)</p> <p>ASI 645 - Poultry Management (3)</p> <p>ASI 660 - International Study Experience in Animal Science (0-6)</p> <p>ATM 160 - Engineered Systems and Technology in Agriculture (3)</p> <p>ATM 450 - Sensors and Controls for Agricultural and Biological Systems (3)</p> <p>BIOL 330 - Public Health Biology (3)</p> <p>BIOL 340 - Structure and Function of the Human Body (8)</p> <p>BIOL 450 - Modern Genetics (4)</p> <p>BIOL 530 - Pathogenic Microbiology (3)</p> <p>BIOL 541 - Cell Biology (3)</p> <p>BIOL 690 - Microbial Physiology & Metabolism (2)</p> <p>CIS 101 - Introduction to Computing Systems, Information Search, and Security (1)</p> <p>CIS 102 - Introduction to Spreadsheet Applications (1)</p> <p>CIS 103 - Introduction to Database Applications (1)</p> <p>CIS 104 - Introduction to Word Processing Applications (1)</p> <p>CIS 105 - Introduction to Computer Programming (1)</p> <p>CHM 550 - Organic Chemistry II (3)</p> <p>CHM 551 - Advanced Organic Laboratory (2)</p> <p>COMM 311 - Business and Professional Speaking (3)</p> <p>COMM 321 - Public Speaking II (3)</p> <p>COMM 322 - Interpersonal Communication (3)</p> <p>COMM 326 - Small Group Discussion Methods (3)</p> <p>COMM 535 - Communication and Leadership (3)</p> <p>ECON 120 - Principles of Microeconomics (3)</p> <p>ECON 510 - Intermediate Macroeconomics (3)</p> <p>ECON 520 - Intermediate Microeconomics (3)</p> <p>ENGL 300 - Expository Writing III (3)</p> <p>ENGL 516 - Written Communication for the Sciences (3)</p> <p>FINAN 450 - Principles of Finance (3)</p> <p>FDSCI 430 - Food Products Evaluation (3)</p> <p>FDSCI 530 - Undergraduate Research in Food Science (0-3)</p> <p>FDSCI 603 - Food Science Internship (1-6)</p> <p>FDSCI 630 - Food Science Problems (Variable)</p> <p>FDSCI 710 - Kosher & Halal Food Regulations (2)</p> <p>FDSCI 713 - Rapid Methods and Automation in Microbiology (2)</p> <p>FDSCI 730 - A Multidisciplinary Overview of Food Safety and Security (2)</p> <p>FDSCI 731 - Food Prot and Def: Essential</p>
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<p>Strategies (3) AGEC 605 - Price Analysis and Forecasting (3) AGEC 623 - International Agricultural Trade (3) AGEC 632 - Agribusiness Logistics (3) AGEC 680 - Risk Management (3) ECON 120 - Principles of Microeconomics (3) ECON 510 – Intermediate Macroeconomics (3) ECON 520 - Intermediate Microeconomics (3) FINAN 450 - Principles of Finance (3) MANGT 300 - Introduction to Total Quality Management (1) MANGT 366 - Information Technology for Business (3) MANGT 390 - Business Law I (3) MANGT 420 - Management Concepts (3) MANGT 421 - Introduction to Operations Management (3) MANGT 530 - Industrial and Labor Relations (3) MANGT 531 - Human Resources Management (3) MKTG 400 - Introduction to Marketing (3) MKTG 450 - Consumer Behavior (3) MKTG 541 - Retailing (3) MKTG 542 - Professional Selling and Sales Management (3)</p> <p>Unrestricted Electives (7-10 credit hours) Total hours required for graduation (126 credit hours)</p>	<p>Concepts (3) FDSCI 791 - Advanced Application of HACCP Principles (3) GENAG 210 – Human and Cultural Diversity in Food and Agricultural Sciences (2) GENAG 505 - Comparative Agriculture (1-4) GENAG 711 – Occupational & Ag Health (3) GENAG 721 Occupational & Ag Safety & Health (3) GNHE 310 - Human Needs (3) HMD 220 – Environmental Issues in Hospitality (3) HMD 341 – Principles of Food Production Management (3) HMD 442 – Introduction to Wines (1) HMD 443 – Food Writing (3) HN 352 - Personal Wellness (3) HN 400 - Human Nutrition (3) HN 510 - Life Span Nutrition (3) HN 620 - Nutrient Metabolism (3) HN 701 - Sensory Analysis (3) HORT 780 – Health-Promoting Phytochemicals:Fruits and Vegetables (2) <u>GRSC 561 - Qualities of Food and Feed Ingredients (3)</u> GRSC 651 - Food and Feed Product Protection (4) <u>LEAD 212 – Intro to Leadership Concepts (3)</u> MANGT 300 - Introduction to Total Quality Management (1) MANGT 366 - Information Technology for Business (3) MANGT 390 - Business Law I (3) MANGT 420 - Management Concepts (3) MANGT 421 - Introduction to Operations Management (3) MANGT 530 - Industrial and Labor Relations (3) MANGT 531 - Human Resources Management (3) MC 110 - Mass Communication in Society (3) MC 111 – Journalism in Free Society (3) MC 112 – Web Communication in Society (3) MC 120 - Principles of Advertising (3) MC 180 - Fundamentals of Public Relations (3) MKTG 400 - Introduction to Marketing (3) MKTG 450 - Consumer Behavior (3) MKTG 541 - Retailing (3) MKTG 542 - Professional Selling and Sales Management (3) Modern Language - Any foreign language PHYS 114 - General Physics II (4) SOCWK 612 – Fund Comm for Ag & Food Sci (3)</p> <p>UNRESTRICTED ELECTIVES (7-10 credit hours) Total hours required for graduation (126 credit hours)</p>
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RATIONALE: Several courses used for processing electives have split the lecture and lab into 2 different courses. This change would be consistent with the intent of 3 processing electives.

The change in processing electives required an adjustment to credit hours in professional electives.

We are adding back LEAD 212, Introduction to Leadership Concepts. This was a professional elective, but was accidentally removed in a previous curriculum change.

The technology and business and econ electives were incorporated into the food science electives to more clearly define professional electives.

Curriculum requirements were reformatted to more accurately reflect curriculum guidelines.

IMPACT: Leadership Studies has been contacted and approves the change.

EFFECTIVE DATE: Fall 2014

Horticulture, Forestry, and Recreational Resources
 B.S. in Wildlife and Outdoor Enterprise Management

FROM:

TO:

<u>GENERAL REQUIREMENTS</u>	62 hours	<u>GENERAL REQUIREMENTS</u>	67 hours
Communications:	(9 hours)	Communications:	(9 hours)
ENGL 100 (3) Expository Writing I		ENGL 100 (3) Expository Writing I	
ENGL 200 (3) Expository Writing II		ENGL 200 (3) Expository Writing II	
COMM 106 (3) Public Speaking I		COMM 106 (3) Public Speaking I	
Natural Sciences:	(16 hours)	Natural Sciences:	(16 hours)
BIOL 198* (4) Prin. of Biology		BIOL 198* (4) Prin. of Biology	
BIOL 201* (5) Organismic Biology		BIOL 201* (5) Organismic Biology	
CHM 110* (3) General Chemistry		CHM 110* (3) General Chemistry	
CHM 111* (1) General Chemistry Lab		CHM 111* (1) General Chemistry Lab	
GEOL 100* (3) Earth in Action		GEOL 100* (3) Earth in Action	
Social Systems:	(9 hours)	Social Systems:	(9 hours)
ECON 110* (3) Principles of Macroeconomics		ECON 110* (3) Principles of Macroeconomics	
ECON 120* (3) Principles of Microeconomics		ECON 120* (3) Principles of Microeconomics	
SOCIO 211* (3) Intro. to Sociology		SOCIO 211* (3) Intro. to Sociology	
Mathematics & Statistics:	(6 hours)	Mathematics & Statistics:	(6 hours)
MATH 100* (3) College Algebra		MATH 100* (3) College Algebra	
STAT 350* (3) Bus. and Econ. Statistics		STAT 350* (3) Bus. and Econ. Statistics	
Business:	(42 hours)	Business:	(15 hours)
ACCTG 231* (3) Accounting for Bus. Ops.		ACCTG 231* (3) Accounting for Bus. Ops.	
FINAN 450* (3) Principles of Finance		<u>ACCTG 241* (3) Accounting for Inv./Finance</u>	
MANGT 420* (3) Management Concepts		FINAN 450* (3) Principles of Finance	
MKTG 400* (3) Intro. to Marketing		MANGT 420* (3) Management Concepts	
		MKTG 400* (3) Intro. to Marketing	
Hospitality:	(40 hours)	Hospitality:	(12 hours)
HMD 220* (2) Envir. Issues in Hospitality		HMD 220* (3) Envir. Issues in Hospitality	
HMD 230* (3) Issues in Tourism		HMD 341* (3) Princ. of Food Prod. Mgmt.	
HMD 340* (2) Contp. Iss. in Cont. Beverages		<u>HMD 361 (3) Princ. of Lodging Operations</u>	
HMD 341* (3) Princ. of Food Prod. Mgmt.		<u>HMD 621* (3) Hospitality Law</u>	
WILDLIFE AND OUTDOOR ENTERPRISE MANAGEMENT CORE	56 hours	WILDLIFE AND OUTDOOR ENTERPRISE MANAGEMENT CORE	56 hours
AGRON 305* (4) Soils		<u>Natural Resources Management: (38-44 hrs.)</u>	
AGRON 501* (3) Range Management		AGRON 305* (4) Soils	
ASI 645 (3) Poultry Management		AGRON 501* (3) Range Management	
BIOL 433 (3) Wildlife Conservation		BIOL 433 (3) Wildlife Conservation	
BIOL 684 (4) Wildlife Mgmt. & Techniques		<u>ASI 635 (3) Gamebird Production & Mgmt.</u>	
BIOL 696 (4) Fisheries Mgmt. & Techniques		<u>FOR 330 (3) Dendrology</u>	
FOR 285* (3) Forest Resource Management		FOR 375* (3) Intro. to Nat. Resources Mgmt.	
		RRES 250 (1) Intro. to Wildlife & Outdoor	

FOR 375* (3)	Intro. to Nat. Resources Mgmt.		
RRES 201 (1)	Firearms & Firearm Maint.		
RRES 202 (1)	Rifle & Handgun Range Dev. & Ops.		
RRES 203 (1)	Bowhunting Equip. & Skills		
RRES 204 (1)	Hunter Education Instructor		
RRES 205 (1)	Sporting Clays Range Dev. & Ops.		
RRES 206 (1)	Trap/Skeet Range Dev. & Ops.		
RRES 207 (2)	Wildlife Habitat/Food Plot Installation & Maintenance		
RRES 250* (1)	Intro. to Wildlife & Outdoor Entrpr. Mgmt.		
RRES 555* (3)	Princ. & Pract. of Big Game Hunting		
RRES 560* (3)	Princ. & Pract. of Upland Gamebird, Turkey & Waterfowl Hunting/Guiding		
RRES 565* (3)	Princ. & Pract. of Freshwater Fishing		
RRES 570* (10)	Internship for WOEM		
RRES 595* (1)	WOEM Senior Seminar		
FREE ELECTIVES		44 hours	
Total Hours Required		130	
*Approved K-State 8/General Education Courses			
			<u>Enterprise Mgmt.</u>
RRES 570* (10)	Internship for WOEM		
RRES 575* (3)	Water Mgmt. for Nat. Res. Mgrs.		
RRES 590 (0-6)	WOEM Problems		
RRES 595* (1)	WOEM Senior Seminar		
RRES 620* (4)	Human-Wildlife Conflicts		
<u>Outdoors Skills, Guiding and Operations Courses:</u>			
<u>Hunting:</u>			
RRES 204 (1)	Hunter Education Instructor		
RRES 207 (2)	Wildlife Habitat/Food Plot Installation & Maintenance		
RRES 555* (3)	Princ. & Pract. of Big Game Hunting /Guiding		
RRES 560* (3)	Princ. & Pract. of Upland Gamebird, Turkey & Waterfowl Hunting/Guiding		
<u>Fishing:</u>			
RRES 565* (3)	Princ. & Pract. of Freshwater Fishing/Guiding		
<u>Shooting Sports:</u>			
RRES 201 (1)	<u>Firearms, Cartidges & Ballistics</u>		
RRES 202 (1)	Rifle & Handgun Range Dev. & Ops.		
RRES 203 (1)	Bowhunting Equip. & Skills		
RRES 205 (1)	Sporting Clays Range Dev. & Ops.		
RRES 206 (1)	Trap/Skeet Range Dev. & Ops.		
FREE ELECTIVES		7 hours	
Total Hours Required		130	
*Approved K-State 8/General Education Courses			

RATIONALE: The proposed changes update the curriculum for programmatic intent, include new courses, and accommodate class scheduling for students.

IMPACT: Two departments affected by these proposed changes (HMD and BIOL) have approved them. The Department of Accounting has been contacted but a response not yet received. No other impacts.

EFFECTIVE DATE: Fall 2014

College of Human Ecology (10-29-13)

Non-Expedited UNDERGRADUATE Course Change Proposals 599 and below

School of Family Studies and Human Services

Course Add
FSHS 475 Introduction to Child Life
Credits: (3)
Introduction to the field of child life practices in direct and non-direct services in pediatric healthcare. Focus on the impact of illness, injury and healthcare on children and their families through the context of development theory and psychosocial treatment issues that affect the healthcare experience. Meets the required standards of the Child Life Council.
When Offered: Spring
Pre-Requisite:
K-State 8 TAG: No
K-State 8 TAG Rationale:

Rationale: The Child Life Council has implemented new requirements to become a Certified Child Life Specialist. One of these requirements is a class taught by a Certified Child Life Specialist. This class will be taught by a Certified Child Life Specialist and will meet the standards required by the Child Life Council.

IMPACT: None

Effective: Spring 2014

Course Add
FSHS 575 Research Practicum
Credits: (1-3 Variable)
Independent or small group study. Provides students with a high impact experiential research opportunity with faculty.
When Offered: Fall, Spring, Summer
Pre-Requisite: Consent of Instructor
K-State 8 TAG: No

Rationale: As a result of the assessment process and in accordance with the K-State 2025 Undergraduate Experience theme, FSHS faculty determined the need to provide formal recognition of involvement of undergraduates in faculty research. The proposed course provides the opportunity for student participation in a broad range of research activities.

IMPACT: None

Effective: Spring 2014

College of Business Administration (10-30-13)

College of Business Administration

New Course:

GENBA 430 – K-State Business: Professional Advantage

Credits: (0)

This course indicates and tracks which College of Business Administration students complete the Professional Advantage requirements for each academic year. Students are enrolled in this class through the dean's office.

Requisites

Prerequisite: None

When Offered

Fall, Spring, Summer

UGE course

No

K-State 8

No

Rationale: This course will be used to indicate and track which College of Business Administration complete the Professional Advantage requirements each academic year.

Impact on Other Units: None.

Effective Date: Fall 2014

College of Technology & Aviation, K-State Salina (11-1-13)

NON-EXPEDITED COURSE PROPOSALS AND MODIFICATIONS

Courses Numbered 000-599

Department of Aviation

Primary Contact Person: Barney King, Aviation

Phone: 785-826-2683

Email: kingb@ksu.edu

ADD: **AVT 120. Aeronautical Programs Flight Familiarization.** (1) Fall. An introduction to the fundamentals of flight in various types and categories of aircraft. A familiarization of piloting skills and knowledge, a demonstration of aircraft capabilities, and the National Airspace System. Coreq.: PPIL 111. K-State 8:
• None

RATIONALE: The purpose of this course is to familiarize students with aircraft operations, piloting skills, and our nation's system of air traffic control and navigation facilities. It is designed for a student who is not seeking pilot certification or currency.

IMPACT: No impact on any other department.

EFFECTIVE DATE: Fall 2014

ADD: **AVT 200. Introduction to Airport Management.** (3) Spring. Introduction to the Airport Management curriculum and program requirements. Introduction to the American Association of Airport Executives' Certified Member program, utilizing their Body of Knowledge modules. K-State 8:
• None

RATIONALE: Assessment of the current program curriculum had identified a need for the student to be introduced earlier in the program to the AAAE Certified Member training modules.

IMPACT: No impact on any other department.

EFFECTIVE DATE: Fall 2014

ADD: **AVT 462. Airport Planning and Management II.** (3) Fall. A further study of airport planning and management practices utilizing the American Association of Airport Executive's Body of Knowledge. Major course project required. Pr.: AVT 461. K-State 8:
• None

RATIONALE: The purpose of this change is to divide the course (AVT 461) into two courses. Assessment has shown that 3 hours is not enough time to cover the material.

IMPACT: No impact on any other department.

EFFECTIVE DATE: Fall 2014

FROM: **AVT 461. Airport Planning and Management.** (3) Spring. An in depth overview of the Federal Aviation Regulation part 139 airport design standard as well as a study of both landside and airside airport business management. Includes a study of the role of the airport in community development. Major course project required. Pr.: PPIL 111 and PPIL 113.

K-State 8:

- ~~Ethical Reasoning and Responsibility~~
- ~~Historical Perspective~~

TO: **AVT 461. Airport Planning and Management I.** (3) Spring. An in depth overview of the Federal Aviation Regulation part 139 airport design standard as well as a study of both landside and airside airport business management, utilizing the American Association of Airport Executives' Body of Knowledge modules. Includes a study of the role of the airport in community development. Major course project required. Pr.: PPIL 111 and PPIL 113.

K-State 8:

- None

RATIONALE: The purpose of this change is to divide the course into two courses. Assessment has shown that 3 hours is not enough time to cover the material and a reevaluation of the K-State 8 tagging. Additional description concerning using the AAAE modules.

IMPACT: No impact on any other department.

EFFECTIVE DATE: Spring 2014

NON-EXPEDITED UNDERGRADUATE CURRICULUM DELETIONS

Department of Aviation

Primary Contact Person: Barney King, Aviation

Phone: 785-826-2683

Email: kingb@ksu.edu

DROP: Bachelor of Science in Aviation Technology, Air Traffic Control Management Option (BATN-AT)

RATIONALE: This degree option has had chronic low enrollment. The department feels that departmental resources are better utilized in other degree options.

IMPACT: The Arts, Sciences and Business and Engineering Technology departments have voiced no concerns with this deletion.

EFFECTIVE DATE: Fall 2014

DROP: Air Traffic Control Certificate (CATCC)

RATIONALE: This certificate option has had chronic low enrollment. The department feels that departmental resources are better utilized elsewhere.

IMPACT: No impact on other departments.

EFFECTIVE DATE: Fall 2014

NON-EXPEDITED UNDERGRADUATE CURRICULUM CHANGE

Department of Aviation

Bachelor of Science in Aeronautical Technology, Airport Management Option (BATN-AP)

CURRENT:

Airport Management Option, 124 credit hours

Fall 1st Semester (48-credit hours)

AVM 131	Aircraft Standards	4
AVT 100	Introduction to Aviation	3
ENGL 100	Expository Writing I	3
MATH 100	College Algebra	3
PPIL 111	Private Pilot	4
PPIL 113	Private Pilot Flight Lab	1

Spring 2nd Semester (47-credit hours)

AVT 242	Aviation Meteorology	4
AVT 250	Safety and Security of Airport Ground Operations	3
COMM 106	Public Speaking I	3
MATH 150	Plane Trigonometry	3
PPIL 112	Professional Instrument Pilot	3
PPIL 114	Professional Instrument Pilot Flight Lab I	4

Fall 3rd Semester (16 credit hours)

ECON 110	Principles of Macroeconomics	3
ENGL 200	Expository Writing II	3
MATH 205	General Calculus and Linear Algebra	3
PHYS 113	General Physics I	4
PSYCH 110	General Psychology	3

Spring 4th Semester (15 credit hours)

BUS 110	Introduction to Business	3
ECON 120	Principles of Microeconomics	3
ENGL 302	Technical Writing	3
	Aviation Elective	3
	Natural Science Elective	3

Fall 5th Semester (45-credit hours)

AVT 360	Airport Law	3
AVT 361	Airport Environmental Studies	3
	Aviation Elective*	3
	Business Elective	3
	Humanities/Social Science Elective	3

Spring 6th Semester (15 credit hours)

AVT 340	Human Factors in Aviation	3
AVT 446	Corporate and Business Aviation Management	3
BUS 315	Supervisory Management	3
	Computer Elective	3
	Humanities/Social Science/Business/Mgmt Elective	3

Fall 7th Semester (45 credit hours)

AVT 461	Airport Planning and Management	3
COT 495	Industrial Internship	3
MKTG 400	Introduction to Marketing	3
STAT 325	Introduction to Statistics	3
	Aviation Elective*	3

Spring 8th Semester (43-credit hours)

AVT 420	Aviation Accident Investigation	3
AVT 440	Air Carrier Operations	3
AVT 450	Aviation Safety Management	3
AVT 464	Airport Certified Manager	1
AVT 560	Airport Master Planning and Design	3

*Marked electives must be upper division courses, 300 and above.

PROPOSED:

Airport Management Option, 124 credit hours

Fall 1st Semester (14 credit hours)

AVT 100	Introduction to Aviation	3
<u>AVT 120</u>	<u>Aeronautical Program Flight Familiarization</u>	<u>.1</u>
	or	
PPIL 113	Private Pilot Flight Lab	1
PPIL 111	Private Pilot	4
ENGL 100	Expository Writing I	3
MATH 100	College Algebra	3

Spring 2nd Semester (16 credit hours)

AVT 242	Aviation Meteorology	4
COMM 106	Public Speaking I	3
MATH 150	Plane Trigonometry	3
PPIL 112	Professional Instrument Pilot	3
	Computer Elective	3

Fall 3rd Semester (16 credit hours)

<u>BUS 110</u>	<u>Introduction to Business</u>	<u>3</u>
ECON 110	Principles of Macroeconomics	3
ENGL 200	Expository Writing II	3
PHYS 113	General Physics I	4
PSYCH 110	General Psychology	3

Spring 4th Semester (15 credit hours)

<u>AVT 200</u>	<u>Introduction to Airport Management</u>	<u>3</u>
ECON 120	Principles of Microeconomics	3
ENGL 302	Technical Writing	3
<u>MATH 205</u>	<u>General Calculus and Linear Algebra</u>	<u>3</u>
	Natural Science Elective	3

Fall 5th Semester (14 credit hours)

AVT 360	Airport Law	3
AVT 361	Airport Environmental Studies	3
	Aviation Elective	2
	Business Elective	3
	Humanities /Social Science Elective	3

Spring 6th Semester (15 credit hours)

<u>AVT 250</u>	<u>Safety and Security of Airport Ground Operations</u>	<u>3</u>
AVT 340	Human Factors in Aviation	3
AVT 446	Corporate and Business Aviation Management	3
AVT 461	Airport Planning and Management I	3
BUS 315	Supervisory Management	3

Fall 7th Semester (18 credit hours)

<u>AVT 450</u>	<u>Aviation Safety Management</u>	<u>3</u>
<u>AVT 462</u>	<u>Airport Planning and Management II</u>	<u>3</u>
COT 495	Industrial Internship	3
<u>PHILO 390</u>	<u>Business Ethics</u>	<u>3</u>
STAT 325	Introduction to Statistics	3
	Aviation Elective*	3

Spring 8th Semester (16 credit hours)

AVT 440	Air Carrier Operations	3
AVT 464	Airport Certified Manager	1
AVT 560	Airport Master Planning and Design	3
<u>MKTG 400</u>	<u>Introduction to Marketing</u>	<u>3</u>
	Aviation Elective*	3
	Humanities/Social Science/Business/Mgmt Elective	3

*Marked electives must be upper division courses, 300 and above.

RATIONALE:

Assessment of the current program curriculum had identified a need for the students to be introduced earlier in the program to the AAAE Certified Member training modules. This will be accomplished by adding a new course. In order to provide more time to cover the modules AVT 461 will be split into two courses. Since airport managers do not have to be pilots and may not be able to pass a flight physical, two classes leading to pilot ratings are being dropped and a course to familiarize students with aircraft operations, piloting skills, and our nation's system of air traffic control and navigation facilities is being added.

IMPACT:

Arts, Sciences & Business Department Head, Don Von Bergen, has no issue with the addition of PHILO 390.

EFFECTIVE DATE:

Fall 2014

College of Arts and Sciences (11-7-13)

NON-EXPEDITED COURSE PROPOSALS

Courses Numbered 000-599

Biology

ADD: BIOL 504 – Plant Ecology. (3) I. Study of the diversity and distribution of vegetation, relationships of plants to their physical environment, plant-animal-microbe interactions, population structure and dynamics, and plant community structure diversity, and succession. Field exercises focusing on methods of grassland and forest vegetation sampling and analysis. Pr.: BIOL 198 and BIOL 201 or equivalent. K-State 8: Natural and Physical Sciences.

RATIONALE: The addition of an undergraduate course in Plant Ecology will significantly increase course options focusing on plant biology for Biology majors. Currently there are only two undergraduate courses in the area of botany (Plant Physiology and Plant Taxonomy). Secondly, the addition of Plant Ecology will meet a need for additionally field experience for undergraduates by providing a biology elective with a strong field component. Thirdly, this course will provide valuable background in botany and vegetation ecology for undergraduate students in wildlife and conservation biology. Finally, it will provide an additional relevant elective botanical course for students in Agriculture (range management, agronomy, weed science, forestry, and horticulture).

K-STATE 8 RATIONALE: Plant Ecology (The study of relationships between plants and their natural environment) is an important sub-discipline of the Natural Sciences. This course in Plant Ecology will enhance students' understanding and appreciation of patterns and processes in the natural world and will introduce them to key concepts and theories in Biology at the levels of organisms through ecosystems.

IMPACT: None

EFFECTIVE DATE: Fall 2014

Communication Studies

ADD: COMM 465 – Communication and Conflict. (3) S. Winter Intersession. Theoretical and applied research in communication and conflictual situations. K-State 8: Ethical Reasoning and Responsibility.

K-STATE 8 RATIONALE: Conflict inherently involves making ethical decisions in response to perceived or actual incompatible goals. This course is carefully designed to help students understand factors that influence communication in conflict interactions and how communication decisions impact others. Assignments involve careful analysis of actual student conflict communication to encourage deeper understanding, perspective taking, and greater self-awareness. The final assignment requires students

to deescalate conflict in their daily activities to practice more ethical behavior. Focus on ethical standards of communication competence include how effective (meeting individual's goals) and appropriate (meeting others goals) specific communication behaviors are in conflict interactions.

RATIONALE: Effective use of communication skills and strategies can enhance relationships, resolve conflicts, and improve communities. This class focuses on a strategic model of conflict communication, identifying multiple points where individuals can use communication choices to make conflict interactions more productive.

EFFECTIVE DATE: Spring 2014

Dean of Arts and Sciences

ADD: DAS 155 – Business Communications for Non-Native Speakers. (3) I, II. Introduces non-native English speakers to key US business terminology, norms for written and oral communication, and business culture in the US. Note: Students in this course must be enrolled in a degree program in the College of Business Administration. They must be non-native English speakers. Students must have completed or achieved part-time status in the English Language Program.
K-State 8: Human Diversity within the US

K-STATE 8 RATIONALE: In discussing appropriate communication styles, business cultural norms and teamwork strategies, this course will address the importance of recognizing diverse opinions as well as gender norms. The focus of the course will be effective communication, recognizing the diverse cultural perspective present in the business environment.

RATIONALE: A large number of non-native speaking students are entering the CBA curriculum. While the English language Program prepares them for general academic purposes, students often struggle with common business terminology and adjusting to business communication expectations and business cultural norms. This course will help non-native speakers to more effectively prepare to excel in courses in the CBA by increasing knowledge of common business vocabulary, general expectations for business communications (both written and oral) and business culture in the US, including expectations for teamwork.

IMPACT: The English Language Program will provide resources to implement this course. No other units will be impacted.

EFFECTIVE DATE: Fall 2014

ADD: DAS 400 – Undergraduate Research in Arts & Sciences. (0-3) I, II, S. Independent mentored research project. Pr.: Enrollment in an Arts & Sciences degree program. Students must apply to the Arts & Sciences Undergraduate Research Program and receive an award before enrolling.

RATIONALE: Arts & Sciences has developed a College-wide undergraduate research program. We are creating a zero/variable credit offering as a way to 1) track students receiving scholarships through the program; and 2) offer credit for their research experience if they desire it.

EFFECTIVE DATE: Summer 2014

English

FROM: ENGL 287 – Great Books. (3) I, II, S. Introduction to world classics from past to present. K-State 8: Aesthetic Experience and Interpretive Understanding.

TO: ENGL 287 – Great Books. (3) I, II, S. Introduction to world classics from past to present. K-State 8: Aesthetic Experience and Interpretive Understanding; Historical Perspectives.

K-STATE 8 RATIONALE: In Spring 2012 our general education committee completes SLOs for our 200-level general education courses. Included in our description of ENGL 287 Great Books is the expectation of historical context being discussed. We would like to add the K-State 8 tag “historical perspectives” to the course.

IMPACT: None

EFFECTIVE DATE: Spring 2014

Modern Languages

ADD: ITAL 333 – Italian 5. (4) I, II. Continuation of Italian language at an upper-intermediate level. Comprehension and production of spoken and written Italian at the low-advanced level. Pr.: ITAL 231, 331 (or intermediate proficiency in Italian)
K-State 8: Global Issues and Perspectives; Historical Perspectives

RATIONALE: Continuation of Italian 332. Low advanced-level conversation, reading and composition with special emphasis on more complex grammatical structures as determined by the National Standards in Foreign Languages established by the American Council on the Teaching of Foreign Languages.

EFFECTIVE DATE: Spring 2014

Physics

FROM: PHYS 115 – Descriptive Physics. (5) I, II. A one-semester course in physics covering mechanics, electricity, heat, light, sound, and atomic theory. It presents a survey of the major fields of physics with a concentration on how physicists work to understand and describe physical phenomena. Note: ~~Three hours lecture, one hour quiz, one hour recitation and two hours lab a week.~~ Pr.: High school algebra.

TO: PHYS 115 – Descriptive Physics. (5) II. Covers mechanics, electricity, heat, light, sound, and atomic theory. Surveys of the major fields of physics concentrating on how physicists work to understand and describe physical phenomena. Note: Two hours lecture, one hour quiz, and four hours studio a week. Pr.: High school algebra.

RATIONALE: We request that two inaccuracies in the course catalog regarding the description of PHYS 115 be corrected. 1. The catalog currently states that PHYS 115 is offered in both Fall and Spring. This is not true. PHYS 115 is only offered in the spring. Therefore, we request the catalog be changed to reflect this fact. 2. The catalog currently states that Descriptive Physics is taught by the traditional lecture-recitation approach consisting of three hours lecture, one hour quiz, one hour recitation, and two hours lab a week. This is incorrect. Four years ago, PHYS 115 was changed to the studio format. Therefore, we request that the catalog be modified to reflect this change by stating that PHYS 115 consists of two hours lecture, one hour quiz, four hours studio per week.

IMPACT: None

EFFECTIVE DATE: Spring 2014

Women's Studies

ADD: WOMST 325 –Queer Studies: Concepts, History, and Politics. (3) I. Examines the origins of Queer Studies and introduces core concepts, foundational histories, and critical frameworks that will prepare students for further study. K-State 8: Human Diversity within the US; Historical Perspectives.

K-STATE 8 RATIONALE: D- This course assists students in developing an awareness of how different historical constructions of gender and sexuality shape their sense of self in relation to diverse others using scholarly study, research and personal interaction. H- This course helps centers historical and cultural perspectives of peoples who challenge normative constructs of heterosexuality and thus helps students realize the need to understand historical movements for social change that inform contemporary debates and agendas for achieving inclusive paradigms for social justice.

RATIONALE: This course is being added as the required introductory course to the newly developed Queer Studies curriculum. It provides Queer Studies minors with an introduction to the histories, theories, and discourses and concepts central to the field.

IMPACT: None

EFFECTIVE DATE: Spring 2014

ADD: WOMST 460 – Coming Out and Sexual Identity. (3) I. Examines how narratives of coming out and the organization of National Coming Out Day impact personal freedom, policies and attitudes toward sexual orientation. K-State 8: Human Diversity within the US; Ethical Reasoning and Responsibility.

K-STATE 8 RATIONALE: D – This course assists students in developing an awareness of how sexuality shape their sense of self in relation to diverse others using scholarly study, research and personal interaction. E – This course assists students in learning how to think through ethical dilemmas and make sound decisions when facing real-life situations like supporting people who come out as LGBT or challenging homophobic acts.

RATIONALE: This course is being added to increase Women’s Studies curricular offerings on sexuality as it intersects with race, gender, culture and other social constructs that shape the everyday lives of diverse people. This course also expands the curricular offerings for the Queer Studies minor.

IMPACT: None

EFFECTIVE DATE: Spring 2014

Graduate course additions and curriculum changes (11-5-13)

Non-Expedited New Courses

Department of Diagnostic Medicine / Pathobiology

ADD: **DMP 893. Principles of Biosafety and Biocontainment. (2) I, II.** This graduate course introduces students to real-life issues, regulations, practices and procedures involved with biosafety and biocontainment. In addition to lectures, students will participate in hands-on activities in the BRI training lab and review biosafety and biocontainment in media.

RATIONALE: A course focusing on biosafety and biocontainment practices will provide KSU students with a competitive advantage as they apply for research and faculty positions. Additionally, the course will provide foundational skills required for work at NBAF and biotechnical companies in the animal health corridor.

Impact (i.e. if this impacts another college/unit): None

EFFECTIVE DATE: Spring 2014

Department of Clinical Sciences

ADD: **CS 795. Advanced Surgical Experience. (2) I, II.** Designed to expose students to additional elective surgeries. This will include two days per week of elective surgery in the KSU Veterinary Health Center. The remaining days will be filled with elective surgery at an animal shelter, or cadaver surgery. Pr: Fourth-year standing in the College of Veterinary Medicine and must have completed CS 754 prior to participating in this course.

RATIONALE: This course will provide senior veterinary students with additional hands-on surgical experience in the form of routine surgeries which they will perform themselves under guidance. Additionally there will be opportunities for cadaver surgeries.

Impact (i.e. if this impacts another college/unit): None

EFFECTIVE DATE: Fall 2014

Human Ecology

Course Add
GERON 705 Sexuality and Aging
Credits: (3) Sexuality is one important component of well-being throughout the life span and growing older doesn't eliminate the need for sexual intimacy. This course will address the infrequently discussed topic of sexuality as it applies to older adulthood. Students will learn about the physiological changes that accompany aging and affect sexuality, as well as the psychological and social impact of barriers to sexual expression, including factors such as Alzheimer's disease, accessibility, and medications. Sexual diversity, as well as the role of family, government, and technology will also be addressed.
When Offered: Summer
Recommended: Pre-Requisite: Introductory gerontology course
K-State 8 TAG: None

Rationale: Sexuality is a part of growing older which is not normally discussed or given much time in courses related to aging. Problems related to sexuality and sexual expression are slowly being addressed in the long-term care community. Gerontology students at KSU, both undergraduates and graduate students, will be exposed to this issue at some point in their gerontology career. Those in the health care system may address these issues on a fairly regular basis. Students need to understand the many factors that come into play when trying to develop services for older adults. Sexual expression for Baby Boomers will be a major topic of discussion now and into the future in the field of gerontology. Students need to be aware of the issues and potential problems so they are prepared to discuss and find workable solutions in this area.

IMPACT: This is a new course. No impact on other units is anticipated.

Effective: Spring 2014

Course Add
GERON 715 AGING VETERANS
Credits: (3) Introduction to the unique issues involved with aging military veterans. Topics include basic military structure, media portrayal of war, personnel issues resulting from American conflicts since WWII, veteran benefits, cultural issues, veteran health issues and navigating a career within the U.S. federal system
When Offered: Fall
K-State 8 TAG: None

Rationale: There are large numbers of aging veterans in the U.S. who have unique circumstances and physical, mental and family challenges as a result of their military service. This course will be co-taught by a military veteran who is familiar with military structure and resources. Undergraduate students who plan to work with older adults in a variety of fields will intersect with veterans during their career, especially those in medical and related fields. It will be highly beneficial for them to understand the culture of the military, their family needs, and their related experiences. Students in the Masters in Gerontology and Marriage and Family Therapy programs may find this course particularly useful for their career development.

IMPACT: This is a new course. No impact on other units is anticipated.

Effective: Spring 2014

<p>Course Add</p> <p>GERON 720 Design for Aging in the Modern World</p> <p>Credits: (3)</p> <p>This course will explore the dynamic process of aging and the role of the built environment in the; multidimensional as well as multi-spherical spaces of life-course occurring in the family, work, education, leisure as well as other domains and its relationship to the environment from a life-course perspective. The emphasis on aging and the environment will focus on how individuals and groups manage interactions associated with the social and physical settings. The course will develop students' foundational knowledge in the theories of aging, environment and behavior, and the ecology of the aging process. These theories will be used as the basis to discuss and debate contemporary issues that confront an aging society. Three levels of the environment will be explored: the microenvironment including those products that people of all ages interact with on a daily basis; the meso (or middle) environment that includes residential and work settings that shape our relationships with family, friends, and associates, and lastly at the macro environment of our communities where people are connected to the larger social settings, services and supports that make up our cities and rural settings, both from a national and international perspective. Each of the sections covered will acknowledge how behavior is influenced by the environment and spans the life-cycle.</p> <p>When Offered: Fall</p> <p>K-State 8 TAG: None</p>

Rationale: The older population of the U.S. is increasing in numbers, and lives in a variety of housing, from single family homes to specially designed residential units for people experiencing dementia. Just as there are many types of housing there are a number of different levels of physical and emotional needs of older adults in their living environments. Students in health care fields, social work, family studies, interior design, architecture and regional and community

planning will benefit from understanding how living in an appropriately designed living environment can contribute to or detract from successful aging. Having this knowledge about living environments will allow students to design and/or to suggest changes to a living situation which may benefit the older adult and their family relationships as well as their social, psychological and emotional health.

IMPACT: This is a new course. No impact on other units is anticipated.

Effective: Spring 2014

<p>Course Add</p> <p>FSHS 808 Research Application in Personal Financial Planning</p> <p>Credits: Variable (1-3) In-depth applications of personal and family money management principles with emphasis on credit, savings, insurance, and budgeting.</p> <p>When Offered: Other: On sufficient demand</p> <p>Pre-Requisite:</p> <p>K-State 8 TAG: None</p>

Rationale: The doctorate emphasis in Personal Financial Planning was established in Summer 2009. The proposed course serves as an option for applied research skill development. A similar course does not exist within FSHS course options.

IMPACT: NONE

Effective: Spring 2014

<p>Course Add</p> <p>HMD 800 Topics in Hospitality Management and Dietetics</p> <p>Credits: Variable (1-3)</p> <p>Presentation of timely, cutting-edge material pertinent to professional practice in hospitality management and dietetics.</p> <p>When Offered: Fall, Spring, Summer</p> <p>Pre-Requisite: Consent of Instructor</p> <p>K-State 8 TAG: None</p>

Rationale: HMD does not have a “Topics” course in the K-State Graduate Catalogue. Instituting such a course number will allow us to provide timely, cutting-edge courses for students. This “Topics” number will supplement the current “Readings” course number and “Problems” course number which are more appropriate for independent study courses with individual students.

IMPACT: NONE

Effective: Spring 2014

Course Add
HMD 896 Financial Management and Cost Control in Dietetics
Credits: (3)
This course provides an overview of the fundamental knowledge of financial management, managerial, accounting, and operational cost controls for dietetics professionals who work predominately in not-for-profit organizations. Topics include a review of managerial accounting concepts for not-for-profit organizations, value and risk analyses, budgeting, asset management franchising and management contractgs, cost-volume-profit analyses, and operational applications for financial performance.
When Offered: Summer
Pre-Requisite: Recommended: A basic financial or managerial accounting course
K-State 8 TAG: None

Rationale: This online course was developed to meet the needs of the GPIDEA Master of Science in Dietetics. A comparable on-campus course, HMD 895 Financial Management and Cost Controls in Hospitality Industry, is geared toward commercial hospitality operations that may have considerably different institution goals than the not-for-profit operations in which dietitians typically work. As for-profit and not-for-profit organizations have different business models, the course contents are being modified to meet the needs for GPIDEA students. This course was successfully pilot-tested in summer 2012. Therefore, we are applying to add this as a new course.

IMPACT: NONE

Effective: Spring 2014

College of Education

EDACE 824. Teaching Online in Adult Education. (3) II. This course examines online adult learning theories, online pedagogies, current research, and trends in e-education for the workplace and higher education.

IMPACT: None.

RATIONALE: Online learning has become a part of most higher education institutions strategic plan. It has also become the main delivery for corporate training, military training and development, and other adult learner venues. It is important that the adult educators of the future understand how to deliver material in the online environment.

EFFECTIVE DATE: Spring 2014

EDACE 835. Developing Teams and Leaders in Adult Education. (3) II. This course will examine how teams and leaders can be developed using adult education theory and adult learning principles.

IMPACT: None.

RATIONALE: Changes in the workforce create challenges for trainers and leaders. Understanding how to approach the adult population using the theories of adult education is important for career moves and development of the workforce.

EFFECTIVE DATE: Spring 2014

EDACE 837. Quality Programs and Staff Management in Adult Education. (3) I, S. Utilizes the use of adult education theories of program administration to enhance student understanding of staff and team dynamics. Focuses on developing interpersonal skills so that students can be more effective leaders, problem solvers, motivators, coaches, and change managers.

IMPACT: None.

RATIONALE: With today's workforce (industry and education), employees can no longer be centered on one skill set. Many of our alumni change career paths from instruction to administration or department directors. Understanding adult learning principles and characteristics are essential skills to management and leadership.

EFFECTIVE DATE: Spring 2014

Non-Expedited Curriculum Changes

Change From:	Change To:
<p>Gerontology Graduate Certificate</p> <p>Gerontology is one of the interinstitutional graduate programs offered through the Great Plains Distance Education Alliance (GP-IDEA). GP-IDEA is a consortium of universities that have come together to offer post-baccalaureate programs through distance education to students whose family or career keeps them from completing an on-campus graduate degree or certificate. The 21-credit gerontology certificate program is designed to prepare professionals who are either working directly with older people or who are involved in education or research related to aging issues. Professionals offering direct services often are involved in health promotion programs; directing intergenerational activities; managing senior centers or retirement communities; counseling older people and their families; and helping people plan for retirement. Professionals involved in education and research may evaluate community-based services; teach others about the aging process; develop policies and programs to serve the needs of older adults; work with business and industry on issues related to an aging work force; and consumer education.</p> <p>Universities collaborating on the gerontology certificate program are Iowa State University, Kansas State University, North Dakota State University, Oklahoma State University, University of Missouri, and Texas Tech University. Students select a “home” institution through which they will apply to the program and enroll. Students will then take courses taught by their home institution as well as the other cooperating universities. The program has been designed to provide students with the core competencies identified by the Association for Gerontology in Higher Education.</p> <p>The certificate program consists of five required three-credit courses, listed below. The remaining six credits can be taken from other core courses or from gerontology electives offered through GP-IDEA or at the home institution (with prior approval). Up to three credits of practicum experience may be included in the certificate program.</p>	<p>Gerontology Graduate Certificate</p> <p>Gerontology is one of the interinstitutional graduate programs offered through the Great Plains Distance Education Alliance (GP-IDEA). GP-IDEA is a consortium of universities that have come together to offer post-baccalaureate programs through distance education to students whose family or career keeps them from completing an on-campus graduate degree or certificate. The <u>15-credit</u> gerontology certificate program is designed to prepare professionals who are either working directly with older people or who are involved in education or research related to aging issues. Professionals offering direct services often are involved in health promotion programs; directing intergenerational activities; managing senior centers or retirement communities; counseling older people and their families; and helping people plan for retirement. Professionals involved in education and research may evaluate community-based services; teach others about the aging process; develop policies and programs to serve the needs of older adults; work with business and industry on issues related to an aging work force; and consumer education.</p> <p>Universities collaborating on the gerontology certificate program are Iowa State University, Kansas State University, North Dakota State University, Oklahoma State University, University of Missouri, Texas Tech University, <u>and University of Arkansas.</u> Students select a “home” institution through which they will apply to the program and enroll. Students will then take courses taught by their home institution as well as the other cooperating universities. The program has been designed to provide students with the core competencies identified by the Association for Gerontology in Higher Education.</p> <p>The certificate program consists of <u>two</u> required three-credit courses, listed below. The remaining <u>nine</u> credits can be taken from other core courses or from gerontology electives offered through GP-IDEA or at the home institution (with prior approval). Up to three credits of practicum experience may be included in the certificate program.</p>

The certificate program has been designed for students who seek a credential in gerontology and who do not need a master's degree.

Required courses:

FSHS 845 - Adult Development and Aging **Credits:** (3)

GERON 775 - Perspectives in Gerontology **Credits:** (3)

GERON 776 – Program Evaluation and Research Methods in Gerontology **Credits:** (3)

GERON 779 – Professional Seminar in Gerontology **Credits:** (3)

HN 718 – Physical Health and Aging **Credits:** (3)

The certificate program has been designed for students who seek a credential in gerontology and who do not need a master's degree.

Required courses:

FSHS 845 - Adult Development and Aging **Credits:** (3)

GERON 775 - Perspectives in Gerontology **Credits:** (3)

Courses which may be used as electives

GERON 605 – Practicum in Gerontology **Credits:** (1-3)

GERON 610 – Seminar in Long-Term Care Administration **Credits:** (3)

GERON 630 – Mental Health and Aging **Credits:** (3)

GERON 700 – Gerontechnology **Credits:** (3)

GERON 705 – Sexuality and Aging **Credits:** (3)

GERON 710 – Creativity and Aging **Credits:** (3)

GERON 715 – Aging Veterans **Credits:** (3)

GERON 720 – Design for Aging in the Modern World **Credits:** (3)

GERON 725 – Problems in Gerontology **Credits:** (3)

GERON 776 – Program Evaluation and Research Methods in Gerontology **Credits:** (3)

GERON 777 – Public Policy: Economic & Social Impacts on Older Adults **Credits:** (3)

GERON 778 – Aging and the Family **Credits:** (3)

GERON 779 - Professional Seminar in Gerontology **Credits:** (3)

HN 718 - Physical Health and Aging **Credits:** (3)

Other online courses offered through the Great Plains IDEA consortium of universities or approved by the major advisor

For additional information see the course schedule matrix at www.gpidea.org.

Rationale: Although the Graduate Certificate in Gerontology has been available since 2004 at K-State, very few students have taken advantage of the program. Currently there are 122 active students in the Great Plains IDEA gerontology program across the participating universities and only 13 are working toward the graduate certificate. We believe the reason for this is the high number of hours required – currently 21 credit hours. Fifteen of those credit hours are required courses, leaving only 6 credit hours for students to take electives. By reducing the required courses to six credit hours and total credit hours to 15, we'll give students more options to make their certificate program more specific to their interests and career needs. We believe these revisions to the program will make it more likely that working professionals will be attracted to the program. We have created some specific “advising tracks” that students may wish to pursue including Environmental Design, Long-Term Care, and Recreation and Activities. These advising tracks will serve as guidelines for the graduate faculty of this program and will not be listed as separate or distinct certificates. The Human Science Board which oversees the curriculum of the Great Plains IDEA gerontology program has approved these changes and the plan to move forward with approval at each of the participating universities.

Impact (i.e. if this impacts another unit): No impact to other units. Great Plains IDEA universities participating in the gerontology program are all pursuing these changes on their respective campuses.

Effective: Spring 2014