AGENDA
Faculty Senate Executive Committee
Monday, December 3, 2007 3:30 pm
503 Hale Library

1. Call meeting to order

2. Approval of October 29, 2007 minutes

3. Division of Continuing Education Issues - Betty Stevens, John Allard, David Stewart
   1. iSIS Planning
   2. Course and Program Development for International Distance Education

4. Academic Calendar 2008-2013- Attachment 4-page 41

5. Reports from Standing Committees and Student Senate
   A. Academic Affairs Committee – Doris Carroll
      1. Course and curriculum changes - Pages 2-38; includes Attachments 1 and 2
      2. Academic Fresh Start and Forgiveness Policies – Second reading and vote – Attachment 3-page 39
   B. Faculty Affairs Committee – Betsy Cauble
      1. Update on Graduate Student Grievance Procedure Proposed Handbook Changes
      2. Update on University Handbook change, Appendix G – GGB Policy and Hearing Procedures
      3. Update on University Handbook change, Section D40 - Consulting days
   C. Faculty Senate Committee on University Planning – Roger Adams
   D. Faculty Senate Committee on Technology – Michael North
   E. Report from Student Senate – Nick Piper

6. Announcements
   A. Presidential announcements
   B. Faculty Senate Leadership Council
   C. Kansas Board of Regents

7. Old Business

8. New Business

9. For the Good of the University

10. Adjournment
1. Course and Curriculum Changes
   A. Undergraduate Education
      1. Place on the December Faculty Senate agenda for approval the following course and curriculum changes as approved by the College of Agriculture on October 8, 2007:

      **COURSE CHANGES**
      *Animal Sciences and Industry*
      Changes to:
      ASI 395 *Advanced Meat Evaluation*
      Add:
      ASI 333 Equine Enterprise Management

      *Horticulture, Forestry and Recreation Resources*
      Changes to:
      HORT 275 *Concepts of Horticultural Design I*
      HORT 508 Landscape Maintenance
      HORT 510 Horticultural Design II
      HORT 515 *Turf Management Basic Turfgrass Culture*
      HORT 517 Golf Course and Sports Turf Operations
      HORT 551 Landscape Contracting and Construction *The Business of Landscape Contracting*
      HORT 555 Landscape Irrigation: Design and Contracting *The Fundamentals of Landscape Irrigation Design*
      HORT 582 Foundations of Horticultural Pest Management
      Add:
      HORT 325 Introduction to Organic Farming
      HORT 360 Public Horticulture
      HORT 516 Intensive Culture of Golf and Sports Turf
      HORT 552 Horticultural Landscape Construction
      HORT 583 Survey of Horticultural Ornamental and Food Crop Pests
      HORT 587 Turfgrass Diseases and Their Management
      HORT 588 Turfgrass Weeds and Their Management
      HORT 589 Turfgrass Insects and Their Management
      Drop:
      HORT 519 Turfgrass Pest Management

      *Plant Pathology*
      Changes to:
      PLPTH 575 *Special Topics in Plant Pathology*
      Add:
      PLPTH 576 Special Topics in Plant Pathology
      PLPTH 583 Survey of Horticultural Ornamental and Food Crop Pests
      PLPTH 587 Turfgrass Diseases and Their Management

   **CURRICULUM CHANGES**
   *(Attachment 1)*

2. Place on the December Faculty Senate agenda for approval the following course and curriculum changes as approved by the College of Human Ecology on October 8, 2007:
COURSE CHANGES

School of Family Studies and Human Services
Changes to:
FSHS 585 Professional Seminar in Family Life Education

Department of Hotel, Restaurant, Institution Management and Dietetics
Changes to:
HRIMD 120 Introduction to Survey of the Hospitality Industry
HRIMD 221 Topics in Hospitality
HRIMD 463 Convention Services and Event Management

Add:
HRIMD 443 Food Writing

CURRICULUM CHANGES

Department of Apparel, Textiles, and Interior Design

• Changes to the Bachelor of Science in Apparel and Textiles: Add STAT 325 as a course option under General studies courses. (See page 3 of white sheets for rationale)

Department of Hotel, Restaurant, Institution Management and Dietetics

• Changes to the Bachelor of Science in Hotel and Restaurant Management: Replace ENGL 516 with ENGL 517 under general requirements. Under Professional Studies, HRIMD 120 has increased one credit hour thus increasing Professional Studies from 37 to 38 credit hours. Under Professional Electives, delete HRIMD 425 and HRIMD 665, and increase the credit hours in HRIMD 463 from 2 to 3 thus changing professional electives from 15 hours to 14 hours. Total credit hours for graduation have not changed. (See pages 5-7 of white sheets for more detail).

3. Place on the December Faculty Senate agenda for approval the following course and curriculum changes as approved by the College of Technology & Aviation on October 16, 2007:

COURSE CHANGES
Changes to:
AVM 315 Advanced Avionics

Add:
PPIL 251 Private Pilot Helicopter Ground School
PPIL 252 Private Pilot Helicopter Flight Lab
PPIL 281 Instrument Helicopter Pilot Ground School
PPIL 282 Instrument Helicopter Pilot Flight Lab
PPIL 291 Commercial Pilot Helicopter Ground School
PPIL 292 Commercial Pilot Helicopter Flight Lab
PPIL 351 Flight Instructor Helicopter Ground School
PPIL 352 Flight Instructor Helicopter Flight Lab
AVM 242 Navigational Aids and Communication Systems for Avionics
COT 020 University Honors Program
COT 189 Introduction to University Honors Program

Drop:
PPIL 310 Aircraft Certification
CURRICULUM CHANGES

- Changes to the Associate of Technology in Engineering Technology, Mechanical Engineering Technology Option: Replace CMST 101 with CMST 110. Delete ETA 020. Total hours required for graduation have changed from 67 to 68.

- Changes to the Associate of Technology in Engineering Technology, Electronic and Computer Engineering Technology Option: Replace CMST 101 with CMST 110. Delete ETA 020. Total hours required for graduation have changed from 67 to 68.

4. Place on the December Faculty Senate agenda for approval the following course and curriculum changes as approved by the College of Education on October 23, 2007:

CURRICULUM CHANGES

Department of Secondary Education
Degree Name Change:
FROM: Bachelor of Science
TO: Bachelor of Science in Education

Department of Elementary Education
Degree Name Change:
From: Bachelor of Science in Elementary Education
To: Bachelor of Science in Education

Rationale: The College of Education would like to unify the degree name for both Elementary and Secondary to better describe their program.

Effective Date: Fall 2008

B. Graduate Education – Place on the December Faculty Senate agenda approval of the following curriculum change approved by the Graduate Council on September 4, 2007:

New Certificate Program
Interdisciplinary Graduate Certificate in Stem Cell Biotechnology (Attachment 2)

C. General Education

1. The following courses have been approved by the UGE Council for continued UGE status: (Informational item only)

ASI 303 History & Attitudes of Animal Use
ASI 330 Horse as a Window to the World
ART 100 Two Dimensional Design
ECON 110 Principles of Macroeconomics
ECON 536 Comparative Economics
ENGL 220 Fiction into Film
ENGL 231 Medieval and Renaissance
ENGL 234 Modern English
ENGL 440 Themes in Literature
FREN 514 Contemporary France
FREN 520 Introduction to French Literature I
FHS 670 Working With Parents
GEOG 221 Environmental Geography I
GEOG 500 Geography of the United States
D. Academic Fresh Start and Forgiveness Policy – Attachment 3, page 39
   Place the Academic Fresh Start and Forgiveness Policy on the December Faculty Senate agenda for a second reading and vote.
Animal Sciences and Industry
Business Option

FROM: BUSINESS & ECONOMICS
(Required)
ACCTG 231 Accounting Business Operations
ACCTG 241 Accounting Investments & Finance

Select 6 Courses
Agricultural Economics - Any course numbered 202 or higher except 490
Accounting - Any course
Family Studies - FSHS 105
Finance - Any course
Management - Any course
Marketing - Any course

TO: BUSINESS & ECONOMICS
(Required)
ACCTG 231 Accounting Business Operations
ACCTG 241 Accounting Investments & Finance

Select 6 Courses
Agricultural Economics - Any course numbered 202 or higher except 490
Accounting - Any course
Economics - Any course 500-level and above
Family Studies - FSHS 105
Finance - Any course
Management - Any course
Marketing - Any course

RATIONALE: 500-level economics courses are worthwhile choices for the "Business and Economics" section.

IMPACT: We do not anticipate a significant impact on the Economics Department.

EFFECTIVE DATE: Fall 2008
Science/Pre-Vet Option

FROM: Physics/Math/Statistics Requirement
(Minimum 6 hours)
Select From:
PHYS 113, 114
MATH 205, 210, 211, 220, 221, 222
STAT 325, 340, 350, 351

TO: Physics/Math/Statistics Requirement
(Minimum 6 hours)
Select From:
PHYS 113, 114
MATH 100, 205, 210, 211, 220, 221, 222
STAT 325, 340, 350, 351

RATIONALE: Science/Pre-Vet Option students who choose to complete the Science/Pre-Vet option, but are not planning on going to Vet School would be allowed to use MATH 100, College Algebra, to meet the 6 hours of math requirements of the option. All of our other options require MATH 100, but also require only 3 additional hours of Math/Statistics/Computers.

IMPACT: No impact on other departments

EFFECTIVE DATE: Fall 2008

Bioscience/Biotechnology, Business, Communications, Production/Management, and Science/Pre-Vet Options

FROM: Currently we allow students majoring in Animal Sciences and Industry within the Bioscience/Biotechnology, Business, Communications, Production/Management, and Science/Pre-Vet Options to have the option of taking FDSCI 302, Introduction to Food Science, as one of their Ag elective courses outside of Animal Science.

TO: We are proposing that the same set of students have the option of also taking FDSCI 305, Fundamentals of Food Processing, or FDSCI 690, Principles of HACCP as one of their Ag elective courses.

RATIONALE: Courses in this area are intended to provide breadth to a student's curriculum. We currently allow only FDSCI 302 to meet this requirement. FDSCI 305 and FDSCI 690 would be equally beneficial to our students.

IMPACT: We anticipate this will have little impact on the Food Science and Industry program.

EFFECTIVE DATE: Fall 2008
Production/Management Option

FROM: BUSINESS & ECONOMICS
(Required)
ACCTG 231 Accounting Business Operations
ACCTG 241 Accounting Investments & Finance
OR
AGEC 308 Farm and Ranch Management

Select 4 Courses
Agricultural Economics - Any course numbered 202 or higher except 490
Accounting – Any course
Family Studies – FSHS 105
Finance – Any course
Management – Any course
Marketing – Any course

ANIMAL SCIENCE
(Required)
ASI 105 Animal Science Lab 1
ASI 106 Dairy/Poultry Lab 1
ASI 318 Fundamentals of Nutrition 3
ASI 320 Principles of Feeding 3
ASI 400 Farm Animal Repro 4
ASI 510 Animal Breeding Principles 3
ASI 580 Senior Seminar 1

Select 1 Course
ASI 350 Meat Science 3
ASI 361 Meat Animal Processing 2
ASI 601 Phys of Lactation 3

Select 1 Course
ASI 315 Livestock & Meat Eval 3
ASI 405 Fund Milk Processing 3
ASI 640 Poultry Product Tech 3
FDSCI 607 Food Microbiology 4

Select 3 Courses
ASI 515 Beef Science 3
ASI 521 Horse Science 3
ASI 524 Sheep Science 3
ASI 535 Swine Science 3
ASI 621 Dairy Science 3
ASI 645 Poultry Management 3
ASI 655 Behavior of Domestic Anmals 3

TO: BUSINESS & ECONOMICS
(Required)
ACCTG 231 Accounting Business Operations
ACCTG 241 Accounting Investments & Finance
OR
AGEC 308 Farm and Ranch Management

Select 4 Courses
Agricultural Economics - Any course numbered 202 or higher except 490
Accounting – Any course
Economics – Any course 500-level and above
Family Studies – FSHS 105
Finance – Any course  
Management – Any course  
Marketing – Any course

**ANIMAL SCIENCE**  
(Required)

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<th>Title</th>
<th>Credits</th>
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<td>ASI 105</td>
<td>Animal Science Lab</td>
<td>1</td>
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<tr>
<td>ASI 106</td>
<td>Dairy/Poultry Lab</td>
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<tr>
<td>ASI 318</td>
<td>Fundamentals of Nutrition</td>
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<td>ASI 320</td>
<td>Principles of Feeding</td>
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<td>ASI 400</td>
<td>Farm Animal Repro</td>
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<td>ASI 510</td>
<td>Animal Breeding Principles</td>
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<td>ASI 580</td>
<td>Senior Seminar</td>
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**Select 1 Course**

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<td>ASI 350</td>
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<td>ASI 361</td>
<td>Meat Animal Processing</td>
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<tr>
<td>ASI 601</td>
<td>Phys of Lactation</td>
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**Select 1 Course**

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<tr>
<th>Course</th>
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<th>Credits</th>
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<tr>
<td>ASI 315</td>
<td>Livestock &amp; Meat Eval</td>
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<tr>
<td>ASI 405</td>
<td>Fund Milk Processing</td>
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<tr>
<td>ASI 640</td>
<td>Poultry Product Tech</td>
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<td>FDSCI 607</td>
<td>Food Microbiology</td>
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**Select 3 Courses**

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<th>Course</th>
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<th>Credits</th>
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<tr>
<td>ASI 515</td>
<td>Beef Science</td>
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<tr>
<td>ASI 521</td>
<td>Horse Science</td>
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<tr>
<td>ASI 524</td>
<td>Sheep Science</td>
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<tr>
<td>ASI 535</td>
<td>Swine Science</td>
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<td>ASI 621</td>
<td>Dairy Science</td>
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<tr>
<td>ASI 645</td>
<td>Poultry Management</td>
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*Only one of the courses below can be used to fulfill the above requirement*

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<th>Course</th>
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<td>ASI 520</td>
<td>Comp/Lab Anml Mngt</td>
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<tr>
<td>ASI 655</td>
<td>Behavior of Domestic Anmls</td>
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RATIONAL: Several of our students change options from the Science/Pre-Vet option to the Production/Management option after their first three years. Most of these students have taken ASI 520, Companion and Lab Animal Management. They would like to use it in this option. This change would require these students to take at least two of our production courses. 500-level economics courses are worthwhile choices for the “Business and Economics” section.

IMPACT: We do not anticipate a significant impact on the Economics Department.

EFFECTIVE DATE: Fall 2008

Grain Science and Industry

Baking Science and Management - Cereal Chemistry Option

<table>
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<th>FROM: Required courses:</th>
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<tbody>
<tr>
<td>CHM 210 Chemistry I</td>
<td>CHM 210 Chemistry I</td>
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<td>and</td>
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<td>CHM 230 Chemistry II</td>
<td>CHM 230 Chemistry II</td>
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or

CHEM 220 Chem Prin I 5 hrs
CHEM 250 Chem Prin II 5 hrs
GRSC 101 Intro to GRSC 3 hrs
STAT 320 Elem of Statistics 3 hrs

of

STAT 340 Biometrics I 3 hrs
BIOCH 521 General Biochemistry 3 hrs
BIOCH 265 Biochemistry 5 hrs
FDSCI 501 Food Chemistry 3 hrs
FDSCI 305 Fund Food Processing 3 hrs
ATM 540 Food Engin Tech 3 hrs
ASI 318 Fund of Nutrition 3 hrs
HN 132 Basic Nutrition 3 hrs
HN 400 Human Nutrition 3 hrs
GRSC 630 Mgmt. Apps 3 hrs

or

GRSC 150 Prin. of Milling 3 hrs
STAT 325 Statistics 3 hrs
BIOCH 521 General Biochemistry 3 hrs
and
BIOCH 522 General Biochem Lab 2 hrs
FDSCI 501 Food Chemistry 3 hrs

or

GRSC 540 Eng. Apps in Food 3 hrs
GRSC 541 Eng. Apps in Food Lab 1 hrs

BIOCH 265 Biochemistry 5 hrs
FDSCI 501 Food Chemistry 3 hrs
ATM 540 Food Engin Tech 3 hrs
ASI 318 Fund of Nutrition 3 hrs
HN 132 Basic Nutrition 3 hrs

Add new category:
Specialization Electives (select 4 hours)
GRSC 610 Elec./Grain Proc 3 hrs
GRSC 500 Milling Science I 4 hrs
GRSC 745 Fund. Bioprocessing 3 hrs
GRSC 720 Extrusion Proc. Fd. & Fd. 4 hrs
EDLST 212 Intro to Lead concepts 3 hrs
FDSCI 690 HACCP 2 hrs
GRSC 712 Vib. Spect. Anal 1 hrs
GRSC 713 Cont. Chromotographic Anal. 1 hrs

Free Electives 8 hrs
Total hours required 128 hrs
Free Electives 6 hrs
Total hours required 128 hrs
RATIONALE: The above changes are being made to allow students in the Cereal Chemistry option as much flexibility as possible to prepare for careers in the baking of food industries while still gaining a foundation of the newer technologies prevalent in the industry.

CHM 220/250 are being dropped as alternates and CHM 210/230 will be used for this option.

GRSC 150 will replace GRSC 101 for this option. GRSC150 is more appropriate for students in this option.

GRSC 630 Management Applications will be dropped to make room for addition hours of specialization electives.

ATM 540 is no longer offered and will be replaced with GRSC540. GRSC 541 will be added.

BIOCH 265 is being dropped as an alternate and BIOCH 521 and BIOCH 522 will be required for this option.

ASI 318 and HN 132 are being dropped as alternates and HN400 will be required for this option.

For Cereal Chemistry majors the suggested and Specialization electives are more clearly defined and their scope has been broadened to introduce students to additional, most current topics in the Grain industry.

IMPACT: No major impact outside of department.

EFFECTIVE DATE: Fall 2008

Baking Science and Management - Production Management Option

FROM: Required courses: TO: Required courses:

MATH 220 An Geom Calculus I 4 hrs MATH 205 Gen. Calc and Lin. Alg. 3 hrs
BIOCH 265 Int. Organic and Biol Chem 5 hrs BIOCH 265 Int. Organic and Biol Chem 5 hrs

CHM 350 and BIOCH 521 5 hrs
ME 212 Engr Graphics 2 hrs

PHYS 113 Eng Phys I 4 hrs
and
PHYS 114 Eng Phys II 4 hrs

PHYS 213 Eng Phys I 4 hrs
and

PHYS 214 Eng Phys II 4 hrs
ASI 318 Fund of Nutrition 3 hrs

HN 132 Basic Nutrition 3 hrs
HN 400 Human Nutrition 3 hrs

STAT 320 Elem of Statistics 3 hrs
STAT 340 Biometrics I 3 hrs

or

PHYS 113 Eng Phys I 4 hrs
and
PHYS 114 Eng Phys II 4 hrs

GRSC 110 Flow Sheets 2 hrs
GRSC 150 Principle of Milling 3 hrs

PHYS 113 Eng Phys I 4 hrs
and
PHYS 114 Eng Phys II 4 hrs

or

STAT 325 Statistics 3 hrs

or

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or

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<tr>
<th>Course Code</th>
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<th>Hours</th>
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<tr>
<td>FDSCI 501</td>
<td>Food Chemistry</td>
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<td>FDSCI 305</td>
<td>Fund Food Processing</td>
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<td>ATM 540</td>
<td>Food Engin Tech</td>
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<td></td>
<td>FDSCI 501 Food Chemistry</td>
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<td></td>
<td>GRSC 540 Eng. Apps in Food</td>
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<td>GRSC 541 Eng. Apps in Food Lab</td>
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<td>Select 9 hours from the following:</td>
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<td></td>
<td>ACCTG 241 Acctg Investment Finance</td>
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<td>ACCTG 331 Acctg Processes and Controls</td>
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<td>ECON 530 Money and Banking</td>
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<td>FINAN 450 Principles of Finance</td>
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<td>FINAN 470 Fin Analysis and Valuation</td>
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<td>IMSE 501 Industrial Managament</td>
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<td>MANGT 300 Intro to TQM</td>
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<td>MANGT 530 Industrial &amp; Labor Relations</td>
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<td>MANGT 531 Pers. &amp; Human Res. Mgmt.</td>
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<td>ECON 523 Human Resource Economics</td>
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<td>MKTG 400 Marketing</td>
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<td>MKTG 542 Prof Selling and Sales Mangt</td>
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<td>Add new category:</td>
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<td>Specialization Electives (select 3 hours)</td>
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<td></td>
<td>GRSC 610 Elec./Grain Proc</td>
<td>3 hrs</td>
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<td>GRSC 500 Milling Science I</td>
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<td>GRSC 745 Fund. Bioprocessing</td>
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<td>GRSC 720 Extrusion Proc. Fd. &amp; Fd.</td>
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<td>EDLST 212 Intro to Lead concepts</td>
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<td>FDSCI 690 HACCP</td>
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<td>GRSC 712 Vib. Spect. Anal</td>
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<td>GRSC 713 Cont. Chromotographic Anal.</td>
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<td>Free Electives</td>
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<td></td>
<td>Total hours required</td>
<td>128 hrs</td>
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**RATIONALE:** The above changes are being made to allow students as much flexibility as possible while still integrating courses covering the newest technologies in the food industry. Total number of hours required for graduation has not changed; however 3 hours of specialization electives have been added and total hours of free electives has been reduced from 25 to 17.

GRSC 150, Principles of Milling will provide production managers and baking professionals a more thorough understanding of the flour and the milling process.

CHM 350 and BIOCH 521 are being dropped as alternates and BIOCH 265 will be required for this option.

ME 212 will be replaced with GRSC 110, Flow Sheets. GRSC 110 will be more applicable for later GRSC senior level courses and for use in the bakery production layout and design areas.

MATH 210 and alternate MATH 220 will be replaced with MATH 205 General Calculus and Linear Algebra. MATH 205 uses an algebra approach more appropriate for students in this option.

ATM 540 is no longer offered and will be replaced with GRSC540. GRSC 541 will be added.
EDLST 212 Introduction to Leadership Concepts will be added as a Specialization elective choice in response to our industry’s repeated requests that BSM students would benefit from additional leadership education.

For all BSM majors the suggested Specialization Electives are more clearly defined and their scope has been broadened to introduce students to additional, most current topics in the Grain industry.

IMPACT: Letters have been written to the departments of Mechanical Engineering and Mathematics advising them of the courses being dropped and added.

EFFECTIVE DATE: Fall 2008

Feed Science and Management

FROM: TO:

Required courses:

AGEC 220 Grain Livestock Mktg Systems 3 hrs
CIS 101-104 (or equivalent PC Course) 3 hrs
MATH 100 College Algebra 3 hrs
MATH 150 Trigonometry 3 hrs
MATH 205 Gen. Calc and Lin. Alg. 3 hrs

Specialization Electives 8 hrs Specialization Electives 18 hrs
Add to list: GRSC 745 Fund Bioprocessing 3 hrs

Total hours required 126 hrs Total hours required 124 hrs

RATIONALE: The above changes are being made to allow students as much flexibility as possible in the program to prepare for careers in the feed and allied industries, but also having the background for careers in plant management and operations in the biofuels and related industries. Students will still be able to complete the Pre-Vet Professional Requirements to apply for veterinary medicine if they desire.

Many of the students entering the program have already completed enough math to begin with MATH 205 which is a higher level course that remains in the degree program. Additionally, most students come into the program with the necessary computer skills and do not need a PC course.

Currently all students in the program are required to take both AGEC 220 and AGEC 420 which have some similar areas of content. Only one of these classes is needed for the Feed Science students.

The new GRSC 745 course will allow our students the opportunity to add knowledge and skills beneficial to understanding the production of biofuels and their related co-products.

IMPACT: Letters have been written to the affected departments outside of Grain Science advising them of the courses being dropped and added.

EFFECTIVE DATE: Fall 2008
Milling Science and Management - Management Option

FROM:
Required courses:

MATH 220 Anal. Geom. & Calc. I 4 hrs
BIOCH 265 Intro to Organic Biochemistry 5 hrs

SPCH 311 Bus & Prof. Speaking 3 hrs

Select 9 hours from the following:
ACCTG 331 Acttg Proc. & Cont. 4 hrs
AGEC 513 Ag Finance 3 hrs
AGEC 515 Food & Agri. Bus. Mktg. 3 hrs
AGEC 632 Agri. Bus. Logistics 3 hrs
GENAG 390 Ag Employment 1 hrs
ENGL 516 Writ. Comm. For the Sciences 3 hrs
MANGT 390 Bus. Law I 3 hrs
MANGT 420 Mgmt. Conc. 3 hrs
MANGT 530 Ind. Labor Relations 3 hrs
MANGT 531 Pers. & Human Res. Mgmt. 3 hrs
MANGT 630 Labor Relations Law 3 hrs

Free Electives 6 hrs
Total hours required 129 hrs

TO:
Required courses:

MATH 205 Gen. Calc. and Lin. Alg. 3 hrs
CHM 350 Gen. Organic Chemistry 3 hrs
CHM 351 Gen. Organic Chemistry Lab 2 hrs
GRSC 731 Milling Science II Lab 2 hrs
GRSC 610 Elec/Grain Proc. Ind. 3 hrs

Specialization Electives (select 11 hours)
ACCTG 331 Acttg Proc. & Cont. 4 hrs
AGEC 513 Ag Finance 3 hrs
AGEC 515 Food & Agri. Bus. Mktg. 3 hrs
AGEC 632 Agri. Bus. Logistics 3 hrs
ENGL 516 Writ. Comm. For the Sciences 3 hrs
MANGT 390 Bus. Law I 3 hrs
MANGT 420 Mgmt. Conc. 3 hrs
MANGT 530 Ind. Labor Relations 3 hrs
MANGT 531 Pers. & Human Res. Mgmt. 3 hrs
SPCH 311 Bus & Prof. Speaking 3 hrs
GRSC 720 Extrusion Proc. in the Fd & Fd. 4 hrs
GRSC 745 Fund. of Bioprocessing 3 hrs
GRSC 712 Vibrational Spect. Analysis 1 hrs
GRSC 713 Cont. Chromatographic Anal. 1 hrs

Free Electives 3 hrs
Total hours required 128 hrs

RATIONALE: MATH 220, will be replaced with MATH 205, General Calculus and Linear Algebra. MATH 205 has an algebra approach more appropriate for students in this option.

Replace BIOCH 265 with CHM 350 and CHM 351. This will upgrade the level of organic chemistry to better prepare students for chemistry related functions in the milling process.

GRSC 731 Milling Science II Lab (2) will be required for all milling science graduates. It will allow students to apply principles taught in GRSC 730 to increase technical understanding and meet expectations of industry.

Require all milling science graduates take GRSC 610 Elec/Grain Proc. Ind. Understanding of electrical principles and management is important in both options to safely manage and direct an electrically powered operation system.

Create new common specialization electives category for all options, including the previous elective choices for the management option plus selected grain science courses. With addition of GRSC 720 Extrusion and GRSC 745 Fundamentals of Bioprocessing, these changes strengthen the MSM degree program.
IMPACT: Letters have been written to the affected departments outside of Grain Science advising them of the courses being dropped and added.

EFFECTIVE DATE: Fall 2008

Milling Science and Management - Operations Option

FROM: Required courses:

CE 231 Statics A 3 hrs
ENVD 205 Graphics I 2 hrs
ATM 540 Food Engin Tech 3 hrs

BIOCH 265 Intro to Organic Biochemistry 5 hrs

TO: Required courses:

GRSC 540 Eng. Apps in Food 3 hrs
GRSC 541 Eng. Apps in Food Lab 1 hr
CHM 350 Gen. Organic Chemistry 3 hrs
CHM 351 Gen. Organic Chemistry Lab 2 hrs
GRSC 625 Flour and Dough Testing 3 hrs

Add new category:
Specialization Electives (select 7 hours)
ACCTG 331 Acttg Proc. & Cont. 4 hrs
AGEC 513 Ag Finance 3 hrs
AGEC 515 Food & Agri. Bus. Mktg. 3 hrs
AGEC 632 Agri. Bus. Logistics 3 hrs
ENGL 516 Writ. Comm. For the Sciences 3 hrs
MANGT 390 Bus. Law I 3 hrs
MANGT 420 Mgmt. Conc. 3 hrs
MANGT 530 Ind. Labor Relations 3 hrs
MANGT 531 Pers. & Human Res. Mgmt. 3 hrs
SPCH 311 Bus & Prof. Speaking 3 hrs
GRSC 720 Extrusion Proc. in the Fd & Fd. 4 hrs
GRSC 745 Fund. of Bioprocessing 3 hrs
GRSC 712 Vibrational Spect. Analysis 1 hr
GRSC 713 Cont. Chromotographic Anal 1 hr

Free Electives 9 hrs Free Electives 3 hrs
Total hours required 129 hrs Total hours required 128 hrs

RATIONALE: CNS 231 Statics A and ENVD 205 Graphics I are no longer considered as essential in the skill set for the operations students in the milling science program.

ATM 540 is no longer offered and will be replaced with GRSC540. GRSC 541 will be added.
Replace BIOCH 265 with CHM 350 and CHM 351. This will upgrade the level of organic chemistry to better prepare students for chemistry related functions in the milling process.

Create new common specialization electives category for all options, including the previous elective choices for the management option plus selected grain science courses. With addition of GRSC 720 Extrusion and GRSC 745 Fundamentals of Bioprocessing, these changes strengthen the MSM degree program.

IMPACT: Letters have been written to the affected departments outside of Grain Science advising them of the courses being dropped and added.

EFFECTIVE DATE: Fall 2008
Milling Science and Management - Chemistry Option

FROM: Required courses: TO: Required courses:

CHM 371 Chemical Analysis 4 hrs CHM 350 Gen. Organic Chemistry 3 hrs
CHM 551 Organic Chem II Lab 2 hrs CHM 351 Gen. Organic Chemistry Lab 2 hrs
GRSC 610 Elec/Grain Proc. Ind. 3 hrs
GRSC 630 Mgmt. App. Gr. Proc. Ind. 3 hrs
GRSC 730 Milling Science II 2 hrs
GRSC 731 Milling Science II Lab 2 hrs

Add new category:
Specialization Electives (select 3 hours)
ACCTG 331 Acttg Proc. & Cont. 4 hrs
AGEC 513 Ag Finance 3 hrs
AGEC 515 Food & Agri. Bus. Mktg. 3 hrs
AGEC 632 Agri. Bus. Logistics 3 hrs
ENGL 516 Writ. Comm. For the Sciences 3 hrs
MANGT 390 Bus. Law I 3 hrs
MANGT 420 Mgmt. Conc. 3 hrs
MANGT 530 Ind. Labor Relations 3 hrs
MANGT 531 Pers. & Human Res. Mgmt. 3 hrs
SPCH 311 Bus & Prof. Speaking 3 hrs
GRSC 720 Extrusion Proc. in the Fd & Fd. 4 hrs
GRSC 745 Fund. of Bioprocessing 3 hrs
GRSC 712 Vibrational Spect. Analysis 1 hrs
GRSC 713 Cont. Chromotographic Anal 1 hrs

Free Electives 13-14 hrs Free Electives 3 hrs
Total hours required 129 hrs Total hours required 128 hrs

RATIONALE: Chemistry requirements are changed to be consistent with the other two options in the major. All students will now take CHM 350 and 351 as part of the core requirements.

Create new common specialization electives category for all options, including the previous elective choices for the management option plus selected grain science courses. With addition of GRSC 720 Extrusion and GRSC 745 Fundamentals of Bioprocessing, these changes strengthen the MSM degree program.

IMPACT: Letters have been written to the affected departments outside of Grain Science advising them of the courses being dropped and added.

EFFECTIVE DATE: Fall 2008
FROM: Horticulture Major with Options in:
- Fruit/Vegetable Production
- Greenhouse Management
- Nursery Management
- Landscape Design
- Landscape and Turf Management
- Horticultural Therapy
- Golf Course Management
- Horticulture Science

TO: Horticulture Major with Options in:
- Fruit/Vegetable Production
- Greenhouse and Nursery Management
- Landscape Design
- Landscape Management
- Horticultural Therapy
- Golf Course Management
- Horticultural Science
- Sports Turf Management
- Public Horticulture

RATIONALE: Option name changes more accurately reflect the curriculum. Combining the nursery management and greenhouse management options recognizes the considerable overlap that currently exists and recognizes the fact we can serve our students better within the context of one specialization. Renaming the landscape and turf management option reflects associated changes in the curriculum which will increase focus on landscaping, and the development of the new option in sports turf management with greater focus on turf management. Two new options in sports turf management and public horticulture reflect both changing demands of the horticultural industry for graduates and changing interests of students. Additional more specific rationale statements follow the detailed curriculum changes outlined on the following pages.

IMPACT: All impacted units have been contacted.

EFFECTIVE DATE: Fall 2008

CURRENT
Horticulture Major
Specializations in fruit/vegetable production, greenhouse management, nursery management, landscape design, and landscape and turf management

Quantitative sciences .......................16-18
- CHM 210 Chemistry ........................................... 4
- Organic chemistry elective 3-5
- MATH 100 College Algebra 3
- Math/physics/comp science elective 3
- Statistics elective

Horticulture requirement ......................14-18
- HORT 350 Plant Propagation 3
- HORT 520 Fruit Production 3
- Or
- HORT 560 Vegetable Crop Production 3
- HORT 190 Pre-Internship in Horticulture 1
- HORT 590 Horticulture Internship 2 or 5
- Pest Management elective 2-3
- Environmental science elective 3

Fruit/vegetable specialization ...............27

PROPOSED
Horticulture Major
Specializations in fruit/vegetable production, greenhouse and nursery management (combined with new name), landscape design, and landscape management (new name)

Quantitative sciences ......................15
- CHM 110 General Chemistry 3
- CHM 111 General Chemistry Lab 1
- BIOCH 265 Intro to Organic Chem & Biochm
- MATH 100 College Algebra 3
- Math/physics elective 3
- Statistics elective

Horticulture requirement ...................12-15
- HORT 350 Plant Propagation 3
- HORT 520 Fruit Production 3
- Or
- HORT 560 Vegetable Crop Prod 3
- HORT 190 Pre-Internship in Horticulture 1
- HORT 590 Horticulture Internship 2 or 5
- HORT 599 The Horticultural Professional 0
- Environmental science elective 3

Fruit/vegetable specialization ...............28
AGRON 330 Weed Science       3       AGRON 330 Weed Science       3
ENTOM 612 Insect Pest Diagnosis       2       HORT 325 Intro to Organic Farming       2

Or

ENTOM 620 Insecticides: Properties & Laws       2

HORT 376 Herbaceous Ornamental Plants       3       HORT 376 Herbaceous Ornamental Plants       3
HORT 560 Vegetable Crop Production       3       HORT 560 Vegetable Crop Prod       3
HORT 570 Greenhouse Operations Mgmt       3       HORT 570 Greenhouse Operations Mgmt       3
HORT 575 Nursery/Garden Cntr. Operations       3       HORT 582 Foundations of Hort Pest Mgt       1
       HORT 583 Survey of Horticultural Ornamental
       HORT 600 Herbaceous Landscape Plant Prod

Specialization electives from list below (10 cr)
AGRON 375 Soil Fertility       3
HORT 210 Concepts of Floral Design       3
HORT 275 Concepts of Horticulture Design
HORT 374 Woody Plant Materials I       3
HORT 375 Woody Plant Materials II       3
HORT 508 Landscape Maintenance       3
HORT 515 Turf Management       3
HORT 585 Arboriculture       3
HORT 706 Turfgrass Science       3
HORT 775 Plant Nutrition Mgmt.       3

Free Electives       4-12

Greenhouse management specialization       28-29
HORT 376 Herbaceous Ornamental Plants       3
HORT 377 Plants in the Inter. Environment
HORT 570 Greenhouse Operations Mgmt
HORT 575 Nursery/Garden Cntr. Operations
HORT 625 Floral Crops Prod & Handling

Specialization electives: Choose 4 (12-13 crs)
AGRON 330 Weed Science       3
HORT 210 Concepts of Floral Design       3
HORT 275 Concepts of Horticulture Design
HORT 374 Woody Plant Materials I       3
HORT 375 Woody Plant Materials II       3
HORT 508 Landscape Maintenance       3
HORT 545 Turf Management       3
HORT 585 Arboriculture       3
HORT 775 Plant Nutrition/Nutrient Mgmt

Free Electives       6-11

Any other Horticulture course

Nursery management specialization       27-28
AGRON 330 Weed Science       3

Greenhouse and Nursery Management specialization
HORT 570 Greenhouse Operations Mgmt       3
HORT 575 Nursery/Garden Cntr Ops       3
HORT 582 Foundations of Hort Pest Mgt       1
HORT 583 Survey of Horticultural Ornamental
       and Food Crop Pests       1
HORT 600 Herbaceous Landscape Plant Prod
HORT 625 Floral Crops Prod and Handling

Specialization electives from list below (9 cr)
HORT 374 Woody Plant Materials I
HORT 375 Woody Plant Materials II
HORT 376 Herbaceous Ornamental Plants
HORT 377 Plants Interior Environment

Specialization electives from list below (11 cr)
AGRON 330 Weed Science       3
HORT 210 Concepts Floral Design       3
HORT 275 Horticultural Design I       3
HORT 508 Landscape Maintenance
HORT 515 Basic Turfgrass Culture       2
HORT 595 Landscape Irrigation Systems       3
HORT 585 Arboriculture       3

Any other Horticulture course
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<th>Course Title</th>
<th>Credits</th>
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<td>HORT 375</td>
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<td>Plant Nutrition/Nutrient Mgmt</td>
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**Landscape design specialization** .......................... 31

- HORT 275 Concepts of Horticulture Design 4
- HORT 374 Woody Plant Materials I 3
- HORT 375 Woody Plant Materials II 3
- HORT 376 Herbaceous Ornamental Plants 3
- HORT 508 Landscape Maintenance 3
- HORT 510 Horticulture Design 3
- HORT 551 Landscape Contracts & Constr 3

Design elective ................................................. 3

**Landscape management specialization** ........................ 27

- AGRON 375 Soil Fertility 3
  
  Or

- HORT 706 Turfgrass Science 3

**Free Electives** 5-12

**Landscape design specialization** .......................... 29

- HORT 275 Horticultural Design I 3
- HORT 374 Woody Plant Materials I 3
- HORT 375 Woody Plant Materials II 3
- HORT 376 Herbaceous Ornamental Plants 3
- HORT 508 Landscape Maintenance 2
- HORT 510 Horticultural Design II 2
- HORT 551 The Business of Landscape Contracting 1
- HORT 552 Horticultural Landscape Constr 1
- HORT 515 Basic Turfgrass Culture 2
- HORT 582 Foundations of Hort Pest Mgt 1

Pest management elective from list below (2 cr)

- HORT 583 Survey of Horticultural Ornamental and Food Crop Pests 1
- HORT 587 Turfgrass Diseases & Mgt
- HORT 588 Turfgrass Weeds & Mgt
- HORT 589 Turfgrass Insects & Mgt

**Specialization electives from list below (6 cr)**

- HORT 515 Turf Management 3

- HORT 545 Computer Applications in Design
- HORT 580 Advanced Horticulture Design 3
- HORT 585 Arboriculture 3

**Free Electives** 7-14

**Landscape and turf management specialization** ........................ 27

- AGRON 375 Soil Fertility 3
  
  Or

- HORT 706 Turfgrass Science 3
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<td>The Business of Landscape Contr.</td>
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<td>Landscape Contracts &amp; Constr.</td>
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</table>

**Specialization elective**

- CHM 210 Chemistry 4
- MATH 100 College Algebra 3
- STAT 320 Elements of Statistics 3
- Or
- STAT 330 Elementary Statistics for Social Sciences 3

**Math/chemical science**

- CHM 110 General Chemistry 3
- CHM 111 General Chemistry Lab 1
- MATH 100 College Algebra 3
- Or
- STAT 325 Intro to Statistics 3

**Horticulture requirement**

- HORT 190 Pre-Internship in Horticulture 1
- HORT 201 Principles of Horticulture Science 3
- HORT 350 Plant Propagation 3
- HORT 520 Fruit Production 3
- Or
- HORT 560 Vegetable Crop Production 3

**Horticulture electives**

- HORT 235 Intro to the Horticultural Therapy Profession 3
- HORT 256 Human Dimensions of Hort. 3
- HORT 374 Woody Plant Materials I 3
- HORT 376 Herbaceous Ornamental Plants 3
- HORT 377 Plants of the Interior Environment 3

**Horticultural Therapy specialization**

- CHM 110 General Chemistry 3
- CHM 111 General Chemistry Lab 1
- MATH 100 College Algebra 3
- STAT 325 Intro to Statistics 3

**Horticultural Therapy specialization**

- CHM 210 Chemistry 4
- MATH 100 College Algebra 3
- STAT 325 Intro to Statistics 3

**Horticulture requirement**

- HORT 190 Pre-Internship in Horticulture 1
- HORT 201 Principles of Horticulture Science 3
- HORT 350 Plant Propagation 3
- HORT 520 Fruit Production 3
- Or
- HORT 560 Vegetable Crop Production 3
- HORT 599 The Horticultural Professional 0
- HORT 582 Foundations of Hort Pest Mgt 1
- HORT 583 Survey of Horticultural Ornamental and Food Crop Pests 1

**Horticultural Therapy specialization**

- CHM 110 General Chemistry 3
- CHM 111 General Chemistry Lab 1
- MATH 100 College Algebra 3
- STAT 325 Intro to Statistics 3

**Horticulture electives**

- HORT 235 Intro to the Horticultural Therapy Profession 3
- HORT 256 Human Dimensions of Hort. 3
- HORT 374 Woody Plant Materials I 3
- HORT 376 Herbaceous Ornamental Plants 3
- HORT 377 Plants of the Interior Environment 3
HORT 525  Horticulture for Special Pop.  3
HORT 530  Horticulchral Therapy Case Mgmt  1
HORT 535  Horticulchral Therapy Field Tech
HORT 540  Horticulchral Therapy Field Exp
HORT 570  Greenhouse Operations Mgmt  3
HORT 600  Herbaceous Landscape Plant Prod
HORT 625  Floral Crops Prod & Handling  2

Human science and service requirements.... 13
PHIL 365  Medical Ethics  3
PSYCH 505  Abnormal Psychology  3
PSYCH 520  Life Span Personality Dev
SOCIO 520  Methods of Social Research  4

Professional electives......................... 12
ANTH 204  Cultural Anthropology  3
ANTH 510  Kinship & Marriage in Cross Cult. Perspective  3
ANTH 511  Cultural Ecology & Economy  3
ANTH 618  Religion in Culture  3

AMETH 160  Intro Am Ethnic Studies  3
ART 560  Art for Exceptional Individual  3
BIOL 330  Public Health Biology  3
BIOL 340  Structure and Function of the Human Body  8
EDSP 500  Introduction to Human Exceptionality  3

FSHS 415  Manual Communication  3
FSHS 506  Middle Childhd. & Adolescence  3
GERON 315  Introduction to Gerontology  3
HIST 534  Social History of Medicine  3
KIN 220  Biobehavioral Bases of Exercise3
KIN 345  Psychological Dynamics of Physical Activity

PSYCH 202  Drugs & Behavior  2
PSYCH 280  Psychology of Childhood and Adolescence  3
PSYCH 510  Introduction to Behavior Modification  3
PSYCH 520  Life Span Personality Development
SOCIO 432  Comm Organ & Leadership  3
SOCIO 460  Juvenile Delinquency  3
THTRE 665  Drama Therapy with Special Pop.

Human science and service requirements ... 12
SOCIO 360  Social Problems  3
PSYCH 505  Abnormal Psychology  3
PSYCH 520  Life Span Personality Dev
THTRE 665  Drama Therapy with Special Pop.

Professional electives ......................... 12
ANTH 204  Cultural Anthropology  3

AMETH 160  Intro Am Ethnic Studies  3
BIOL 330  Public Health Biology  3
EDSP 500  Introduction to Human Exceptionality  3
FSHS 110  Intro Human Development  3
FSHS 310  Early Childhood
FSHS 350  Family Relationships & Gender Roles  3

KIN 220  Biobehavioral Bases of Exercise3
KIN 345  Psychological Dynamics of Physical Activity
MC 180  Fundamentals of Public Relations

PHIL 365  Medical Ethics  3
PSYCH 202  Drugs & Behavior  2
PSYCH 280  Psychology of Childhood and Adolescence  3
PSYCH 470  Psychobiology  3
PSYCH 535  Social Psychology  3
SOCIO 361  Soc. Of Criminal Justice Systems
SOCIO 432  Comm Organ & Leadership  3
SOCIO 460  Juvenile Delinquency  3
### Golf Course Management Specialization

**Technical core** ................................................ 20

- **BIOL 198 Principles of Biology**  4
- **CHEM 110 General Chemistry**  3
- **CHEM 111 General Chemistry Lab**  1
- **Computer science elective**  3
- **MATH 100 College Algebra**  3
- **MATH 205 General Calc & Linear Algebra**  3
- **Statistics elective**  3

**Internship** ......................................................... 6

- **HORT 190 Pre-Internship in Horticulture**  1
- **HORT 590 Horticulture Internship (at a golf facility)**  2
- **HORT 590 Horticulture Internship (at a golf facility)**  3
- **HRIMD 495/GENBA 495 Golf Course Internship in Business/Hospitality Management**

**Turf Management** .................................................... 39

- **GENAG 101 Ag Orientation**  1
- **AGRON 305 Soils**  4
- **AGRON 335 Environmental Quality**  3
- **FOR 375 Intro to Natural Resources Mgt**  3
- **AGRON 375 Soil Fertility**  3
- **ATM 653 Water Management and Irrigation Systems**  3
- **HORT 550 Landscape Irrigation Systems**  3
- **HORT 201 Principles of Hort Science**  4
- **HORT 374 Woody Plant Materials I**  3
- **HORT 375 Woody Plant Materials II**  3
- **HORT 515 Turf Management**  3
- **HORT 517 Golf Course Operations**  3
- **HORT 706 Turfgrass Science**  3
- **PLPTH 500 Principles of Plant Pathology**  3

**Golf Course Management Specialization**

**Technical core** ................................................ 20

- **BIOL 198 Principles of Biology**  4
- **CHEM 110 General Chemistry**  3
- **CHEM 111 General Chemistry Lab**  1
- **Computer science elective**  3
- **MATH 100 College Algebra**  3
- **MATH 205 General Calc & Linear Algebra**  3
- **Statistics elective**  3

**Internship** ......................................................... 6

- **HORT 190 Pre-Internship in Horticulture**  1
- **HORT 590 Horticulture Internship (at a golf facility)**  2
- **HORT 590 Horticulture Internship (at a golf facility)**  3
- **HRIMD 495/GENBA 495 Golf Course Internship in Business/Hospitality Management**

**Turf Management** .................................................... 40

- **GENAG 101 Ag Orientation**  1
- **AGRON 305 Soils**  4
- **AGRON 335 Environmental Quality**  3
- **FOR 375 Intro to Natural Resources Mgt**  3
- **AGRON 375 Soil Fertility**  3
- **ATM 653 Water Management and Irrigation Systems**  3
- **HORT 550 Landscape Irrigation Systems**  3
- **HORT 201 Principles of Hort Science**  4
- **HORT 374 Woody Plant Materials I**  3
- **HORT 375 Woody Plant Materials II**  3
- **HORT 515 Basic Turfgrass Culture**  2
- **HORT 516 Intensive Culture of Golf and Sports Turf**
- **HORT 517 Golf Course and Sports Turf Operations**  3
- **HORT 706 Turfgrass Science**  3
- **PLPTH 500 Principles of Plant Pathology**  3
Rationale:

Quantitative sciences: The change from CHM 210 to CHM 110/111 is due to our recognition that CHM 110/111 offers the knowledge of chemistry necessary for the horticulture major; BIOCHM 265 is required rather than one of two Organic chemistry electives, this change is required since the other elective requires CHM 210; removing computer science elective choices in recognition that the majority of our students come to us with acceptable computer skills.

Horticulture requirement: The pest management elective has been incorporated into each of the specialization curricula, all hort students will be required to take HORT 582 Foundations of Hort Pest Management and depending on the specialization, also choose 1-3 additional credits from a list of approved courses; the addition of HORT 599 The Horticultural Professional is a new course required of all hort majors, this is a capstone course of a 3-course series (HORT 190, 590, 599) that focuses on the horticulture industry and serves as a mechanism to collect end-program assessments.

Specializations: Changes within each specialization reflect changes in existing courses being put forth at this time and the addition of new courses being put forth at this time. Specialization name changes more accurately reflect the curriculum. Combining the nursery management and greenhouse specializations recognizes the considerable overlap and the fact we can serve our students better within the context of one specialization.

Impact: All units who will be impacted by the above changes have been contacted.

Effective Date: Fall 2008
Sports Turf Operations Management (New Option under the Horticulture major)

Technical Core ........................................... 20 hours
- BIOL 198  Principles of Biology  4
- CHM 110  General Chemistry  3
- CHM 111  General Chemistry Lab  1
- Computer Science Elective  3
- Math 100  College Algebra  3
- Math 205  General Calculus & Linear Algebra  

Statistics elective

Communication and Interpersonal Relations ......................................... 17 hours
- ENGL 100  Expository Writing I  3
- ENGL 200  Expository Writing II  3
- SPCH 105  Public Speaking 1 A  2

Communications Electives  9

Internship ................................................... 6 hours
- HORT 190  Pre-Internship in Horticulture  1
- HORT 590  Horticulture Internship  2
- HORT 590  Horticulture Internship  3

Humanities and Social Sciences ............ 14 hours
- ECON 110  Prin. of Macroeconomics  3
- ECON 120  Prin. of Microeconomics  
- AGEC 120  Agric. Econ. And Agric. Bus  3

Humans and Social Science Elective  3

Foreign Language Elective  3-5

Business Management ....................... 15 hours
- ACCTG 231  Accounting for Business Ops.  3
- MANGT 420  Management Concepts  3
- MKTG 400  Marketing  3
- MANGT 531  Human Resource Management  3
- MKTG 630  Sports Marketing  3

Turf Management................................. 47 hours
- GENAG 101  Ag Orientation  1
- AGRON 305  Soils  
- AGRON 335  Environmental Quality  3

OR
- FOR 375  Intro. to Natural Resource Management  3
- AGRON 375  Soil Fertility  3
- ATM 653  Water Mgt. and Irrigation Systems  

OR
- HORT 550  Landscape Irrigation Systems  3
- HORT 201  Principles of Horticultural Science  
- HORT 374  Woody Plant Materials I  3

OR
- HORT 376  Herbaceous Ornamental Plants  3
- HORT 515  Basic Turfgrass Culture  2
- HORT 516  Intensive Culture of Golf and Sports Turf  1
- HORT 517  Golf Course and Sports Turf Operations  3
- HORT 706  Turfgrass Science  3
- PLPTH 500  Principles of Plant Pathology  3
- RRES 690  Parks and Recreation Adm.  4
- RRES 489  Program and Event Planning  3

Horticulture Elective  3

HORT 582  Foundations of Horticultural Pest Management  1
- HORT 587  Turfgrass Diseases and their Management  1
- HORT 588  Turfgrass Weeds and their Management  1
- HORT 589  Turfgrass Insects and their Management  1

Hospitality ............................................. 4 hours
- HRIMD 220  Environmental Issues in Hosp.  2
- HRIMD 340  Contemporary Issues in Controlled Beverages  2

Free Electives ........................................... 7 hours

Total Credit Hours Required for Graduation 130
RATIONALE:

Sports Turf Operations Management is proposed as a new specialization under the Horticulture major in the Department of Horticulture, Forestry and Recreation Resources. There is a growing demand for professionals in this area and we believe the proposed curriculum is unique and will prepare graduates well for careers in this area. The Sports Turf Operations Management option was prepared with input from the Board of Directors of the Sports Turf Managers Association (STMA). This included comments from sports turf managers overseeing sports turf and related operations for major league baseball, the NFL, and K-12 school districts (see following pages). The national sports turf sales manager for the Toro Corporation is an adjunct faculty in our department, and will be involved in student instruction for 1 to 2 weeks every year.

Modeled after our Golf Course Management program, the Sports Turf Operations Management option places an emphasis on horticulture and turfgrass science, and compliments this with course work in communications, business, and hospitality. The STMA members repeatedly emphasized the importance of business and communications and supported the inclusion of some hospitality courses. The importance of work experience prior to graduation is again emphasized with 6 credits of internship required.

In summary, we believe the proposed Sports Turf Operations Management option will be unique in the U.S., much as our current Golf Course Management program is, and will produce graduates well prepared for the challenges of this growing industry.

IMPACT:

All impacted units have been contacted.

EFFECTIVE DATE:

Fall 2008
## Public Horticulture (new option)

<table>
<thead>
<tr>
<th>Category</th>
<th>Courses</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Communications</strong></td>
<td><strong>ENGL 100</strong> Expository Writing I</td>
<td>3</td>
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<tr>
<td></td>
<td><strong>ENGL 200</strong> Expository Writing II</td>
<td>3</td>
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<tr>
<td></td>
<td><strong>SPCH 105</strong> Public Speaking 1 A</td>
<td>2</td>
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<tr>
<td></td>
<td><strong>SPCH 311</strong> Business and Professional Spkg.</td>
<td>3</td>
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<tr>
<td><strong>Humanities and Social Sciences</strong></td>
<td><strong>PSYCH 110</strong> General Psychology</td>
<td>3</td>
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<tr>
<td></td>
<td><strong>SOCIO 211</strong> Intro to Sociology</td>
<td>3</td>
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<tr>
<td></td>
<td><strong>AMETH 160</strong> Intro to American Ethnic Studies</td>
<td>3</td>
</tr>
<tr>
<td><strong>Math/Chemical Sciences</strong></td>
<td><strong>CHM 110</strong> General Chemistry</td>
<td>3</td>
</tr>
<tr>
<td></td>
<td><strong>CHM 111</strong> General Chemistry Lab</td>
<td>1</td>
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<tr>
<td></td>
<td><strong>MATH 100</strong> College Algebra</td>
<td>3</td>
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<tr>
<td></td>
<td><strong>Statistics Elective</strong></td>
<td>3</td>
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<tr>
<td></td>
<td><strong>Choose from STAT 325 or 350</strong></td>
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<tr>
<td><strong>Agric/Biological Sciences</strong></td>
<td><strong>AGRON 305</strong> Soils</td>
<td>4</td>
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<tr>
<td></td>
<td><strong>BIOL 198</strong> Principles of Biology</td>
<td>4</td>
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<tr>
<td></td>
<td><strong>BIOL 551</strong> Taxonomy of Flowering Plants</td>
<td>4</td>
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<tr>
<td></td>
<td><strong>Entomology Elective</strong></td>
<td>3</td>
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<tr>
<td></td>
<td><strong>GENAG 101</strong> Ag Orientation</td>
<td>1</td>
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<tr>
<td></td>
<td><strong>PLPTH 500</strong> Principles of Plant Pathology</td>
<td>3</td>
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<tr>
<td><strong>Business</strong></td>
<td><strong>ACCTG 231</strong> Accounting for Bus Operations</td>
<td>3</td>
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<tr>
<td></td>
<td><strong>AGEC 120</strong> Ag Econ &amp; Ag Business</td>
<td>3</td>
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<td><strong>OR</strong></td>
<td><strong>ECON 120</strong> Microeconomics</td>
<td>3</td>
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<td></td>
<td><strong>MANGT 420</strong> Management Concepts</td>
<td>3</td>
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<td></td>
<td><strong>MANGT 531</strong> Human Resources Management</td>
<td>3</td>
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<tr>
<td><strong>Horticulture Requirement</strong></td>
<td><strong>HORT 190</strong> Pre-Internship in Horticulture</td>
<td>1</td>
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<td></td>
<td><strong>HORT 201</strong> Principles of Horticultural Science</td>
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<td></td>
<td><strong>HORT 350</strong> Plant Propagation</td>
<td>3</td>
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<tr>
<td></td>
<td><strong>HORT 590</strong> Internship</td>
<td>5</td>
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<tr>
<td></td>
<td><strong>At public garden facilities. One in horticulture, one in education</strong></td>
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<td><strong>HORT 599</strong> The Horticultural Profession</td>
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<tr>
<td><strong>Public Horticulture Specialization</strong></td>
<td><strong>HORT 256</strong> Human Dimensions in Hort</td>
<td>3</td>
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<td></td>
<td><strong>HORT 275</strong> Horticultural Design I</td>
<td>3</td>
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<td></td>
<td><strong>HORT 301</strong> Horticulture Practicum</td>
<td>3</td>
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<tr>
<td></td>
<td><strong>HORT 508</strong> Landscape Maintenance</td>
<td>2</td>
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<td><strong>HORT 360</strong> Public Horticulture</td>
<td>3</td>
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<td><strong>HORT 570</strong> Greenhouse Operations Mangt.</td>
<td>3</td>
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<td></td>
<td><strong>HORT 582</strong> Foundations of Horticulture Pest Management</td>
<td>1</td>
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<td></td>
<td><strong>HORT 600</strong> Herbaceous Landscape Plant Prod Plant materials electives</td>
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<td><strong>HORT 515</strong> Basic Turfgrass Culture</td>
<td>2</td>
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<td><strong>HORT 552</strong> Hort Landscape Construction</td>
<td>1</td>
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<td></td>
<td><strong>HORT 555</strong> The Fundamentals of Landscape Irrigation Design</td>
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<td><strong>HORT 585</strong> Arboriculture</td>
<td>3</td>
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<td></td>
<td><strong>HORT 625</strong> Floral Crops Production and Handling</td>
<td>2</td>
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<tr>
<td><strong>Professional electives from list below</strong></td>
<td><strong>EDADL 212</strong> Intro to Leadership Concepts</td>
<td>2</td>
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<tr>
<td><strong>12 hours</strong></td>
<td><strong>EDCI 704</strong> Extension Organization &amp; Prin</td>
<td>3</td>
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<td><strong>EDCI 706</strong> Prin of Teaching Adults in Extension</td>
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<tr>
<td></td>
<td><strong>GEOG 300</strong> Geography of Tourism</td>
<td>3</td>
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<td></td>
<td><strong>HRIMD 120</strong> Survey of the Hospitality Industry</td>
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<td><strong>HRIMD 230</strong> Issues in Tourism</td>
<td>2</td>
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<td></td>
<td><strong>RRES 489</strong> Program &amp; Event Planning</td>
<td>3</td>
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<td></td>
<td><strong>MC 120</strong> Principles of Advertising</td>
<td>3</td>
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<td></td>
<td><strong>MC 180</strong> Fundamentals of Public Relations</td>
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<td></td>
<td><strong>PSYCH 564</strong> Psychology of Organizations</td>
<td>3</td>
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<td><strong>RRES 635</strong> Methods of Environmental Interp</td>
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<tr>
<td><strong>Free Electives</strong></td>
<td><strong>TOTAL CREDITS FOR GRADUATION 130</strong></td>
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</tbody>
</table>
RATIONALE:

The public horticulture option is intended for students interested in professional careers which promote horticulture and emphasize people and their education and enjoyment of plants. Such careers include director of a botanical garden or park; city or urban horticulturist; extension agent, teacher, educational director, or program coordinator; professional garden writer/editor or publication manager; public garden curator; and plant collections manager. Initial work on developing this specialization was based on recent and current student interest and the fact that very few universities offer this specialization. Additionally, with the continuing development of the K-State Gardens, K-State has the unique opportunity to become a model university garden demonstrating dynamic linkages between the Gardens and an academic unit of the University. While university gardens are not unique, embedding an academic discipline within a university garden is unique. The creation of the Public Horticulture specialization is one step in the Horticulture Divisions plan to establish K-State Gardens as a model university garden.

IMPACT:

No impact outside our department.

EFFECTIVE DATE:

Fall 2008
Attachment 2
Graduate Certificate in Stem Cell Biotechnology
As approved by the Graduate Council on October 2, 2007

Introduction

The Midwest Institute for Comparative Stem Cell Biotechnology (the Institute) was created in 2005 based upon emerging research and intellectual property development resulting from the discovery by Kansas State University personnel of a stem cell population in the matrix of the umbilical cord of humans and also domestic and laboratory animals. A website has been created for the institute: http://www.vet.ksu.edu/research/stemcell/index.htm

As is apparent from the website, stem cell research, development of related intellectual property and education in stem cell-related biotechnology are the primary goals. Significant progress has been made in research. All components of the pending patent have been licensed. Fees paid, while confidential under the licensing agreement, are the largest licensing fees ever received by the KSU research foundation by a large margin. The third element of the Institute’s aims, education, is the subject of the present proposal.

Learning objectives

The overarching purpose of the proposed certificate program is to add value to other degrees in the biological and life sciences, specifically including animal sciences, veterinary medicine, biology and biochemistry.

Specific learning objectives are enumerated in the assessment plan.

Courses

The core courses in the certificate are:

AP 711. Stem Cells and Comparative Biomedicine. (2) II, S. Characteristics of major categories of stem cells. Applicable or potential clinical uses, including their utilization in tissue engineering or targeted delivery of therapeutics.

AP 850 Stem Cell Techniques. (2) I, S. Cellular and molecular techniques and techniques on tissue culture. Lecture and laboratory hours to be determined.

ASI 802. Gametes, Embryos, and Stem Cells in Farm Animals. (2) I, in odd years. A study of gametes, embryos, pregnancy, and stem cells in farm species including supporting information from laboratory species and humans. Emphasis will be on the regulation of stem cells, gametes, and embryos and on the conceptus-maternal interactions to establish and maintain pregnancy and program conceptus and postnatal development. Two hours lec. a week. Pr.: BIOCH 521.

ASI 902 Topics in Stem Cell Biotechnology. (1) A journal club course in stem cell biotechnology in fall semesters. One semester is required. It can be repeated twice for a total of three credits in the stem cell certificate. Students will evaluate the contribution of scientific papers to the field of stem
cell biology, present scientific data, lead discussions of scientific literature, and become familiar with current concepts in the field of stem cell biology and biotechnology.

Elective courses for emphasis in research or entrepreneurship are:

**AP 710 Microanatomy.** Origin, development and microscopic structure of the cells and tissues for the animal body. Three hours lecture and six hours lab/week. Pr: First year standing in college of veterinary medicine. Fall semester.

**AP 995. Problems in Physiology.** (Var.) I, II, S. Special problem-involving techniques utilized in studying the function of various organ systems of the body. Pr.: Consent of instructor.

**ASI 600. Applied Animal Biotechnology.** (2) II. Emphasis will be placed on the current and future of animals in biotechnology related to food production as well as human medicine applications. Rec. Pr.: Senior standing, BIOCH 521 and ASI 500.

**ASI 961. Graduate Problem in Animal Sciences and Industry.** (1-3) I, II, S. In-depth study of a topic supervised by a member of the graduate faculty. Pr.: Permission of supervising faculty member.

**BIOL 510. Developmental Biology.** (3) II. Introduction to the stages and mechanisms of embryonic animal development. Integrated approach that includes classic experimental embryology and the genetic and molecular regulation of invertebrate and vertebrate animal development. Three hours lec. per week. Pr.: BIOL 450.

**BIOL 670. Immunology.** (4) II. Chemical, genetic, and biological properties of the immune response, acquired immunity, and antibody production. Pr.: Two courses in biology; and a course in biochemistry or equiv.

**BIOL 671. Immunology Lab.** (2) II. Laboratory exercises in immunology. Pr.: BIOL 670 or conc. enrollment. Three-hour lab a week plus one hour rec.

**BIOL 705. Eukaryotic Genetics.** (3) I. An integrated exploration of transmission genetics and molecular genetics of eukaryotic organisms. The focus will be on genetic model organisms and their contributions to our understanding of mechanisms of genetic transmission and exchange, mutagenesis, gene expression, and regulation of cell division and development. Modern approaches to genomic analysis will be discussed. Pr.: BIOL 450 and BIOCH 521.

**BIOL 707. Advanced Cell Biology.** (3) I. Selected current topics in cell biology which reflect recent advances in the field. Major topics include membranes and transport, protein sorting, signal transduction, cell adhesion and motility, cell cycle, apoptosis, and specialized cell functions. Pr.: BIOL 541.

**BIOL 886. Confocal, Fluorescence and Light Microscopy.** (3) I, in odd years. An introduction to theories, functions and applications of confocal, fluorescence and light microscopy, and fluorescent
molecules. Lab emphasis on students working on independent research projects requiring microscopy. Two hours of lecture and three hours of lab per week.

**DMP 705. Principles of Veterinary Immunology.** (2) II. Innate and adaptive defense mechanisms in domestic animals. Topics include vaccinology, immunopathology, autoimmunity, immunodeficiency, and immunomodulation. Pr.: BIOCH 521 and BIOL 455

**DMP 850. Immunology of Domestic Animals.** (3) I. This course is designed to introduce graduate students to immune responses of domestic animals to pathogens and parasites. Pr.: BIOL 541.


**MANGT 845 Technology Entrepreneurship and Strategies.** (3)
No pre-requisites other than enrollment in graduate school. This is an evening course taught by Professor Katz and two practitioners in the technology entrepreneurship field.

**GRAD 820. Leadership Practicum.** (3) I, II. Develops the connections between leadership theory and practice. By conducting a practicum project, students demonstrate the ability to apply concepts and ideas from the study of leadership to a practical leadership problem within an organization. Pr.: GRAD 801 and MANGT 845. The practicum will be developed for stem cell certificate students with the theme “Leading an innovation to market”.

**PLPTH 610. Biotechnology.** (3) I. The use of biotechnology and molecular genetic approaches in plant and animal sciences. Emphasis is on the use of molecular techniques for plant and animal improvement. Three hours lec. per week. Pr.: ASI 500. Same as AGRON 610.

**Requirements**

Students with graduate standing and a 3.0 GPA in a field in the biological sciences or with a cumulative GPA of 3.0 or higher in the DVM curriculum are eligible to enroll. Exceptions are possible upon approval by the coordinator in consultation with the faculty.

Fifteen hours are required:
AP850, ASI802, ASI902 and AP711 are required. ASI 902 may be taken either two or three times.

Any three of the remaining courses qualify for the remaining credit hour requirements. If BIOL707 is taken, BIOL541 may be required as a pre-requisite.

**Meeting learning objectives**

The core courses (AP711, AP850, ASI802, ASI902) are designed to ensure a benchmark level of knowledge about stem cell biotechnology. Elective courses are intended to allow for: (1) specific advancement toward research competence in the field or (2) commercialization of stem cell and related technology.
Courses in the certificate may be included in graduate programs upon approval of the student’s major professor and advisory committee. Inclusion of courses from other institutions and programs may be substituted for credit in the certificate in stem cell biotechnology with the approval of the program director in consultation with associated faculty.

Need for the proposed program

Stem cell biotechnology and regenerative medicine are emerging as central to the future of human and animal medicine and animal production. A supply of new scientists in basic disciplines with orientation to, or specific training in, stem cell biotechnology will be a necessary part of advancing this area of science, especially as political and social issues are untangled. The research and entrepreneurship tracks provided in the program will allow career flexibility that is becoming an ever-greater necessity for students.

It seems evident that, at this stage of the Institute’s development, a graduate level certificate is best suited to capitalize upon the on-going research and intellectual property development. Once a certificate program is successfully established and a significant track record has accrued, consideration will be given to proposal of an interdisciplinary degree. However, that would be premature at this juncture and in the near future.

The target audience for the proposed certificate includes graduate students in all the biological sciences, specifically including animal science, veterinary medicine, biology and biochemistry. Also some residents in clinical medicine and surgery may find it advantageous to gain increased expertise in the rising field of regenerative medicine. In addition students in the DVM curriculum that have aspirations toward research or corporate careers would find the certificate in stem cell biotechnology valuable.

Organization and Administration

The governing faculty for the certificate in stem cell biotechnology is comprised of the Kansas State University Founding Fellows of the Midwest Institute for Comparative Stem Cell Biology (see website http://www.vet.ksu.edu/research/stemcell/index.htm). The program director will be Duane L. Davis.

The administrative home of the certificate program will be the Institute. The governance of the Institute is explained on the website. Briefly, the Institute is situated administratively in the Office of the Vice President for Research. Oversight is provided by a liaison committee comprised of the Vice President for Research, the Dean of the College of Veterinary Medicine, the Dean of the College of Agriculture and the Vice Chancellor for Research of the University of Kansas Medical Center and an Executive Committee described in the website.

An extensive list of scientists and other faculty members are affiliated with the institute and are listed in the website. These individuals provide a ready source of highly qualified advisors to students in the certificate program.
Budget

The budget is anticipated to be nominal in that all of these courses in the program will be taught for other purposes also.

Faculty

The Founding Fellows of the institute at Kansas State University are Dr. Duane Davis, ASI; Dr. Deryl Troyer, AP; Dr. Mark Weiss, AP. These individuals, along with the program director, will supervise the program.

Program Director

The program director will be Dr. Duane L. Davis, Professor of Animal Sciences and Industry.

Learning outcomes and assessment

Learning outcomes and an assessment plan is attached.
Cover Sheet for Student Learning Outcomes

Directions: For each program (e.g., degree, certificate, minor, secondary major, etc.) and level (undergraduate and graduate), please complete separate cover sheets. Feel free to make copies of this sheet if needed. Those graduate programs with an integrated master’s and doctoral program may provide one set of cover sheets.

Department / Unit: Midwest Institute for Comparative Stem Cell Biology
Title of Academic Program: Graduate Certificate in Stem Cell Biotechnology

Faculty contact(s) for the list of student learning outcomes for this academic program:

Duane Davis

Type of Degree (check one):

☐ Bachelor’s  ☐ Master’s  ☐ Ph.D.  ☐ Ed.D.
☐ U. Certificate  ☐ Minor  ☐ Secondary major  ☐ Associate
☒ G. Certificate
☐ Joint Degree (list the degree types): ________________
☐ Other: ________________

List of Student Learning Outcomes for this Degree Program

Please provide an attached list of learning outcomes or copy and insert them below.

1. Students completing the Graduate Certificate in Stem Cell Biotechnology will know cellular and molecular qualities that define stem cells; where stem cells may be found; and how stem cells can be isolated.

2. Students completing the Graduate Certificate in Stem Cell Biotechnology will posses the knowledge and skills that allow them to critically evaluate the peer-reviewed literature in stem cell biology.

3. Students completing the Graduate Certificate in Stem Cell Biotechnology will understand the emerging areas of application of stem cells in regenerative medicine and food animal health and production.

4. Students completing the Graduate Certificate in Stem Cell Biotechnology will possess skills in culture of mammalian stem cells.
5. Students completing the Graduate Certificate in Stem Cell Biotechnology will possess the knowledge, skills and social understanding to critically evaluate and articulate the range of ethical issues associated with stem cell biology.

Please check the description(s) that best reflect the information being submitted.

☐ Faculty for The Midwest Institute for Comparative Stem Cell Biology have reviewed and endorse the list of student learning outcomes being submitted.

Date of Endorsement: 

________________________

Director, Midwest for Comparative Stem Cell Biology
Signature

________________________

Date

Dean of the Graduate School’s Signature
(Required for Graduate Degree Programs)

________________________

Date
X Check the box if your program’s student learning outcomes have been modified since November 2003. If so, please email (apr@ksu.edu) or attach a hard copy to this document.

College, Department, and Date

Colleges: Veterinary Medicine and Agriculture
Department: Anatomy and Physiology; Animal Sciences and Industry
Date: February 23, 2007

Contact Person(s) for the Assessment Plans

Dr. Duane Davis

Degree Program

Graduate Certificate in Stem Cell Biotechnology

Assessment of Student Learning Three-Year Plan

Student learning outcomes:

1. Students completing the Graduate Certificate in Stem Cell Biotechnology will know cellular and molecular qualities that define stem cells; where stem cells may be found; and how stem cells can be isolated.

2. Students completing the Graduate Certificate in Stem Cell Biotechnology will possess the knowledge and skills that allow them to critically evaluate the peer-reviewed literature in stem cell biology.

5. Students completing the Graduate Certificate in Stem Cell Biotechnology will possess the knowledge, skills and social understanding to critically evaluate and articulate the range of ethical issues associated with stem cell biotechnology.

Relationship to K-State Student Learning Outcomes (insert the program SLOs and check all that apply):
<table>
<thead>
<tr>
<th>Program SLOs</th>
<th>Knowledge</th>
<th>Attitudes and Professional Conduct</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Know cellular and molecular qualities that define stem cells; where stem cells may be found; and how stem cells can be isolated.</td>
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</tr>
<tr>
<td>2. Posses the knowledge and skills that allow them to critically evaluate the peer-reviewed literature in stem cell biology.</td>
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<tr>
<td>5. Posses the knowledge, skills and social understanding to critically evaluate and articulate the range of ethical issues associated with stem cell biology.</td>
<td>X</td>
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</tbody>
</table>

How will the learning outcomes be assessed? What groups will be included in the assessment?

<table>
<thead>
<tr>
<th>Program SLOs</th>
<th>Knowledge</th>
<th>Skills</th>
<th>Attitudes and Professional Conduct</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Know cellular and molecular qualities that define stem cells; where</td>
<td>1. Direct measure—Capstone exam.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2. Indirect measure—</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Program SLO is conceptually different from university SLOs.
1. Students completing the Graduate Certificate in Stem Cell Biotechnology will know cellular and molecular qualities that define stem cells; where stem cells may be found; and how stem cells can be isolated.

a. Upon completion of the coursework requirements for the Graduate Certificate in Stem Cell Biotechnology, all certificate seeking students will be expected to take a web-based comprehensive capstone exam covering fundamental aspects of stem cell biology (exam will be updated annually to reflect new developments in the field). Results of the exam will be shared with individual students upon completion. It is expected that students completing the Certificate will score 80% or greater on the capstone exam. It is recommended that Ph.D. students take the exam prior to, or as a part of, their preliminary examinations and, at the discretion of their graduate committee, it could serve as a part of the determination of their readiness to enter candidacy for the Ph.D. degree.

b. Core scientists in teaching courses and conducting research through the Midwest Institute for Comparative Stem Cell Biology will be heavily engaged in training students that ultimately are awarded the Graduate Certificate in Stem Cell Biotechnology. It is expected that these students will secure employment in academia or allied industries in biomedical sciences. Therefore, placement of all graduate and DVM students after completion of their degrees will be tracked to gain indirect evidence.
that the Certificate may be adding value to master, doctoral and DVM degrees. Data will be gathered via a web-based survey of graduates administered within 12 months of graduation.

2. Students completing the Graduate Certificate in Stem Cell Biotechnology will possess the knowledge and skills that allow them to critically evaluate the peer-reviewed literature in stem cell biology.

   a. All students completing the Graduate Certificate will be required to enroll in ASI 902 Topics/Stem Cell Biotechnology. A rubric has been developed (attached) to assess student’s working knowledge of stem cell biology as well as their oral communication skills in discussing stem cell biology.

3. Students completing the Graduate Certificate in Stem Cell Biotechnology will understand and have the skills to articulate the emerging areas of application of stem cells in regenerative medicine and food animal health and production.

4. Students completing the Graduate Certificate in Stem Cell Biotechnology will possess skills in culture of mammalian stem cells.

5. Students completing the Graduate Certificate in Stem Cell Biotechnology will possess the knowledge, skills and social understanding to critically evaluate and articulate the range of ethical issues associated with stem cell biology.

   a. All students will complete a survey that evaluates attitudes toward the diversity of ethical views surrounding the use of stem cells in animal research and therapeutics. The ability of students to be tolerant and understanding of diverse views will make them more effective professionals once in the workplace. This web-based survey will be updated annually to include developing concerns and views and will be administered to all students in their first semester of enrollment in ASI 802 and again in their final semester in ASI 902 (coincident with completion of the coursework requirements for the Certificate). Completion of both surveys will be a requirement for successful completion of the Certificate.

**What is the unit’s process for using assessment results to improve student learning?**

The faculty coordinator for ASI 902 in each fall semester offering of the course will be responsible for summarizing assessment data for Certificate graduates from the previous academic year, as well as comprehensive data accumulated from all Certificate graduates (at least three years may be required to accumulate sufficient numbers of Certificate graduates to obtain some measure of reliability of the data). The data will be presented to both core faculty and graduate students sometime during the first four meetings of ASI 902. The data will be discussed (among faculty and students) and where results of assessment point to failure to attain the expected outcome, a corrective course of action will be recommended. This course of action may point to appropriate changes in curriculum and/or fine tuning of assessment tools.
1. Although the numbers are small, since the Academic Fresh Start policy was initiated it has helped students with retention and persistence to graduation. There have been 140 students granted this option between 1997 and 2006, and the vast majority of these students who have benefited from Academic Fresh Start have graduated.

2. The addition of the Academic Forgiveness policy will minimize academic penalties to students who are subject to extenuating circumstances beyond their control, which have caused drastic changes to their academic performance for one or two consecutive semesters.

3. The resulting action of the Academic Fresh Start and Academic Forgiveness policies does not change grades or the cumulative GPA. The effect of these policies is to provide a second GPA (Academic Fresh Start GPA or Academic Forgiveness GPA) that excludes the effect of a student’s atypical performance caused by situations considered by these two policies. This second GPA is therefore a truer expression of a student’s academic abilities and performance.

4. The Academic Fresh Start GPA and the Academic Forgiveness GPA would remove the undesirable stigma of a GPA below a student’s abilities, and may allow under specified conditions the consideration of the student for university academic honors, scholarships, and professional programs. Some GPA requirements would not be affected, such as graduate school requirements and those leading to teacher licensure.

5. Having a written policy in place will create a consistent guideline to be used across colleges. Students and advisors will be aware that Academic Forgiveness is an option for students for whom extenuating circumstances caused drastic changes to their academic performance.

6. In order to be in line with the current Academic Dismissal Policy (12 hours with 2.2 semester GPA for immediate reinstatement), the proposed semester GPA required to apply for either of the Academic Fresh Start and Academic Forgiveness policies is a 2.2 (whereas the present Academic Fresh Start policy requires a 2.5 GPA).

7. A student may apply only once, and to only one or the other policy, and the process cannot be reversed.

8. Deans or their designees will still have the discretion to approve or not approve an application for Academic Fresh Start or Academic Forgiveness.
The Academic Fresh Start and Academic Forgiveness Policies enable an undergraduate student to neutralize, in part, the grade impact of prior academic performance. Academic Fresh Start and Academic Forgiveness provide for the computation of an alternative GPA and for the use of that GPA in most academic situations. A student may apply only once, and to only one or the other, and the process cannot be reversed. A student may not apply for either policy until he or she has been reinstated into his or her college.

I. Conditions for a readmitted student to be eligible to apply for Academic Fresh Start are:

A) The student was not enrolled in a K-State course for three (3) calendar years prior to readmission.

B) After readmission, the student earned a K-State GPA of 2.2\(^1\) or higher at the end of the academic session in which the twelfth credit was earned.

C) Up to 60 consecutive hours\(^2\) of course work and K-State GPA may be restricted from the regular GPA calculation. The beginning point for the Academic Fresh Start GPA shall be the first, second, third, fourth, or fifth\(^3\) academic semester of enrollment following the student’s initial K-State date of entry. The choice of the starting point is designated by the student at the time of application for Academic Fresh Start and hours excluded from the calculation must be consecutive.

II. Conditions for a student to be eligible to apply for Academic Forgiveness are:

A) The student experienced one or more extenuating circumstances which caused a drastic change to the student’s academic performance in one or two semesters.

B) After the session(s) affected by the extenuating circumstance, the student earned a K-State GPA of 2.2 or higher at the end of the academic session in which the twelfth credit was earned.

C) Grades from up to two (2) consecutive semesters may be excluded from the regular cumulative GPA calculation.\(^4\)

D) The student’s dean or designee may request documentation confirming the extenuating circumstances with the application for Academic Forgiveness.

\(^1\) Rationale: This is the GPA standard to which all students are held in the Academic Dismissal Policy.

\(^2\) Rationale: This change will accommodate students who do not take traditional full-time semesters.

\(^3\) Rationale: This change will accommodate students who do not take traditional full-time semesters.

\(^4\) Rationale: It is assumed that the negative impact of the extenuating circumstance(s) will be diminished within two semesters.
III. The calculation and reporting of Academic Fresh Start or Academic Forgiveness GPA and their uses in academic evaluation are:

A) Academic Fresh Start or Academic Forgiveness deletes nothing from the student's academic record. Grades earned before the Academic Fresh Start or Academic Forgiveness will remain on the transcript along with the cumulative GPA for all hours taken.

B) The transcript will clearly indicate the starting point of the Academic Fresh Start/Academic Forgiveness as well as the Academic Fresh Start/Academic Forgiveness GPA.

C) University-wide academic policies based on a cumulative GPA generally will use the Academic Fresh Start or Academic Forgiveness GPA. However, academic programs are not required to use Academic Fresh Start or Academic Forgiveness GPAs. Some programs, such as those in the graduate school or those leading to teacher licensure, may use all grades for the calculation of the GPA.

D. In order for students in the Academic Fresh Start or Academic Forgiveness program to be eligible for university academic honors, they must complete a minimum of 60 hours in residence, with at least 50 hours in graded courses after the Academic Fresh Start or Academic Forgiveness begins. Other academic policies will not be affected.

IV. Procedures for applying for Academic Fresh Start or Academic Forgiveness are:

A) A student applies for Academic Fresh Start GPA or Academic Forgiveness GPA through the deans or their designees of the college in which the student is enrolled.

B) A student must apply no later than the academic term prior to the one when the degree will be granted. (Students wishing to apply are encouraged to do so as soon as possible after qualifying).

C) When applying, the student must indicate the point at which he or she wishes the Academic Fresh Start or Academic Forgiveness GPA to begin.
   1. For readmitted students applying for Academic Fresh Start, the choices are: the end of the first, second, third, fourth or fifth semester, following the student’s initial K-State date of entry.
   2. For students who experienced extenuating circumstances and are applying for Academic Forgiveness, the semester(s) will be selected in consultation with the deans or their designees.
# ATTACHMENT 4

## KANSAS STATE UNIVERSITY

### ACADEMIC CALENDAR

#### Fall 2008 through Summer 2013

### Fall Semester

<table>
<thead>
<tr>
<th>First Day of Classes</th>
<th>Fall 2008</th>
<th>Fall 2009</th>
<th>Fall 2010</th>
<th>Fall 2011</th>
<th>Fall 2012</th>
</tr>
</thead>
<tbody>
<tr>
<td>University Holiday</td>
<td>Sept 1 M</td>
<td>Sept 7 M</td>
<td>Sept 6 M</td>
<td>Sept 5 M</td>
<td>Sept 3 M</td>
</tr>
<tr>
<td>Student Holiday (Fall Break)</td>
<td>Oct 6 M</td>
<td>Oct 5 M</td>
<td>Oct 4 M</td>
<td>Oct 3 M</td>
<td>Oct 1 M</td>
</tr>
<tr>
<td>University Holiday</td>
<td>Nov 27-28 U-F</td>
<td>Nov 26-27 U-F</td>
<td>Nov 25-26 U-F</td>
<td>Nov 24-25 U-F</td>
<td>Nov 22-23 U-F</td>
</tr>
<tr>
<td>Last Day of Classes</td>
<td>Dec 12 F</td>
<td>Dec 11 F</td>
<td>Dec 10 F</td>
<td>Dec 9 F</td>
<td>Dec 7 F</td>
</tr>
<tr>
<td>Commencement</td>
<td>Dec 15 13 F, S</td>
<td>Dec 11-12 F, S</td>
<td>Dec 10-11 F, S</td>
<td>Dec 9-10 F, S</td>
<td>Dec 7-8 F, S</td>
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<tr>
<td>First Day of Exams</td>
<td>Dec 19 F</td>
<td>Dec 18 F</td>
<td>Dec 17 F</td>
<td>Dec 16 F</td>
<td>Dec 14 F</td>
</tr>
<tr>
<td>Last Day of Exams</td>
<td>Dec 15 M</td>
<td>Dec 14 M</td>
<td>Dec 13 M</td>
<td>Dec 12 M</td>
<td>Dec 10 M</td>
</tr>
<tr>
<td>Class Days – Exam Days</td>
<td>75 - 5</td>
<td>75 - 5</td>
<td>75-5</td>
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### Spring Semester

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<tr>
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<td>Jan 15 U</td>
<td>Jan 14 U</td>
<td>Jan 13 U</td>
<td>Jan 12 U</td>
<td>Jan 17 U</td>
</tr>
<tr>
<td>University Holiday</td>
<td>Jan 19 M</td>
<td>Jan 18 M</td>
<td>Jan 17 M</td>
<td>Jan 16 M</td>
<td>Jan 21 M</td>
</tr>
<tr>
<td>Last Day of Classes</td>
<td>May 8 F</td>
<td>May 7 F</td>
<td>May 6 F</td>
<td>May 4 F</td>
<td>May 10 F</td>
</tr>
<tr>
<td>First Day of Exams</td>
<td>May 11 M</td>
<td>May 10 M</td>
<td>May 9 M</td>
<td>May 7 M</td>
<td>May 13 M</td>
</tr>
<tr>
<td>Last Day of Exams</td>
<td>May 15 F</td>
<td>May 14 F</td>
<td>May 13 F</td>
<td>May 11 F</td>
<td>May 17 F</td>
</tr>
<tr>
<td>Commencement</td>
<td>May 15, 16 F, S</td>
<td>May 14, 15 F, S</td>
<td>May 13, 14 F, S</td>
<td>May 11, 12 F, S</td>
<td>May 17-18 F, S</td>
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<td>Class Days – Exam Days</td>
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<td>76-5</td>
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### Summer Semester

<table>
<thead>
<tr>
<th>First Day of 1st 6-wk Class</th>
<th>Summer 2009</th>
<th>Summer 2010</th>
<th>Summer 2011</th>
<th>Summer 2012</th>
<th>Summer 2013</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>May 26 T</td>
<td>May 24 M</td>
<td>May 23 M</td>
<td>May 21 M</td>
<td>May 28 T</td>
</tr>
<tr>
<td>University Holiday</td>
<td>May 25 M</td>
<td>May 31 M</td>
<td>May 30 M</td>
<td>May 28 M</td>
<td>May 27 M</td>
</tr>
<tr>
<td>First Day of 1st 4-wk/1st 4-wk Class</td>
<td>June 8 M</td>
<td>June 7 M</td>
<td>June 6 M</td>
<td>June 4 M</td>
<td>June 10 M</td>
</tr>
<tr>
<td>Last Day of 1st 4-wk/6-wk Class</td>
<td>July 2 U</td>
<td>July 2 F</td>
<td>July 1 F</td>
<td>June 29 F</td>
<td>July 5 F</td>
</tr>
<tr>
<td>First Day 2nd 4-wk/6-wk Class</td>
<td>July 6 M</td>
<td>July 6 T</td>
<td>July 5 T</td>
<td>July 2 M</td>
<td>July 8 M</td>
</tr>
<tr>
<td>University Holiday</td>
<td>July 3 F</td>
<td>July 5 M</td>
<td>July 4 M</td>
<td>July 4 W</td>
<td>July 4 U</td>
</tr>
<tr>
<td>Last Day of 8-wk/2nd 4-wk Class</td>
<td>July 31 F</td>
<td>July 30 F</td>
<td>July 29 F</td>
<td>July 27 F</td>
<td>Aug 2 F</td>
</tr>
<tr>
<td>Last Day of 2nd 6-wk Class</td>
<td>Aug 14 F</td>
<td>Aug 13 F</td>
<td>Aug 12 F</td>
<td>Aug 10 F</td>
<td>Aug 16 F</td>
</tr>
<tr>
<td>Class days:</td>
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</tr>
<tr>
<td>8-week class</td>
<td>39</td>
<td>39</td>
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<td>39</td>
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<td>1st 6-week class</td>
<td>28</td>
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<td>29</td>
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</tr>
<tr>
<td>2nd 6-week class</td>
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<td>29</td>
<td>29</td>
<td>30</td>
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<tr>
<td>1st 4-week class</td>
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<td>20</td>
<td>20</td>
<td>20</td>
<td>19</td>
</tr>
<tr>
<td>2nd 4-week class</td>
<td>20</td>
<td>19</td>
<td>19</td>
<td>19</td>
<td>20</td>
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</tbody>
</table>

**N** – Sunday, **M** – Monday, **T** – Tuesday, **W** – Wednesday, **U** – Thursday, **F** – Friday, **S** – Saturday

### Intersession **

<table>
<thead>
<tr>
<th>Intersession **</th>
<th>F08 – U09</th>
<th>F09-U10</th>
<th>F10-U11</th>
<th>F11-U12</th>
<th>F12-U13</th>
</tr>
</thead>
<tbody>
<tr>
<td>May Intersession</td>
<td>May 18 – June 5</td>
<td>May 17 – Jun 4</td>
<td>May 16 - Jun 3</td>
<td>May 14 - Jun 1</td>
<td>May 20 - Jun 7</td>
</tr>
</tbody>
</table>

These dates are subject to any semester changes in beginning and ending dates.

### LEGEND

Dates not highlighted above have been approved by K-State and the Kansas Board of Regents.  
Dates highlighted in grey denote calendar dates that were approved by Academic Calendar Committee, and submitted but not yet approved by Faculty Senate.