AGENDA

Faculty Senate Academic Affairs March 24, 2009, 3:30 p.m. K-State Student Union, Room 206

- 1. Call to Order
- 2. Approve to return the iSIS task force enrollment items to CAPP for revision, with advice and consultation from the iSIS Task Force.

Explanation: Faculty Senate expressed a range of concerns regarding these three recommended changes in advising tasks. Since this document originated with the iSIS Task force and they are a subcommittee of CAPP, it is appropriate that we return this matter to CAPP as the originator of the request.

- 3. General Education Proposal Attachment 1
- 4. Course and Curriculum Changes
 - A. Undergraduate Education
 - 1. Approve the following course and curriculum changes as approved by the College of Agriculture on March 11, 2009 (see approval sheets for further details):

COURSE CHANGES

Department of Horticulture, Forestry and Recreation Resources Add:

HORT 405 Water Issues in the Lawn and Landscape

CURRICULUM CHANGES

Department of Food Science and Industry

Change to Food Science and Industry B.S. Professional and Processing Electives (see Attachment 2)

Department of Horticulture, Forestry and Recreation Resources Changes to the Horticulture Major: Landscape Design Option

FROM: TO:

Landscape Design Option	Landscape Design Option		
Pest Management Elective	Pest Management Elective2 HORT 583 Survey of Hort. Ornamental & Food Crop Pests 1 HORT 587 Turfgrass Diseases & Their Mgt 1 HORT 588 Turfgrass Weeds & Their Mgt. 1 HORT 589 Turfgrass Insects & Their Mgt. 1 PLPTH 590 Landscape Diseases 2		
Biology Elective	Biology Elective3-4 Any BIOL course numbered 300 or higher.		

RATIONALE: Course was inadvertently omitted from Pest Management Elective list when the Landscape Design Curriculum was modified for Fall 2008. We wish to correct this. Desire to broaden the choice of courses for the students in the Biology Elective category.

IMPACT: The Division of Biology has been notified, and they have indicated they have no concerns about the changes. The Department of Plant Pathology supports this change.

EFFECTIVE DATE: Fall 2009

5. Graduation list additions - Approve the following graduation list additions:

Rebekah Lauren Phillips, Bachelor of Science, College of Arts and Sciences – May 2008 Debra A. Munoz-Bratina, Bachelor of Science, College of Education – May 1996 Background: Debra had an Incomplete in one class from Summer 95. She took the class and the Incomplete was changed to a grade. All requirements were then met for the '96 degree.

Posthumous Degree:

Mauritius Arnoldus Meyer, Bachelor of Science, College of Engineering – May 2009 Background:

Next meeting: April 7, 2009; 3:30 p.m.; Union 204

Attachment 2
Food Science and Industry B.S. Professional and Processing Electives

From:

FOOD SCIENC	F FI FCTIVES		PROCESSING I	FLECTIVES	
ASI 303	Hist & Attitudes Animal Ag	3	ASI 310	Poultry Products Evaluation	2
ASI 315	Livestock and Meat Evaluation	3	ASI 350	Meat Science	3
ASI 490	Micro Computer Applications	3	ASI 361	Meat Animal Processing	2
ASI 500	Genetics	3	ASI 370		2
ASI 500 ASI 533		4	ASI 405	Principles of Meat Evaluation	2
	Anatomy & Physiology			Fundamentals of Milk Processing	
	Contemp Issues in An Sci & Ag	3	ASI 495	Advanced Meat Evaluation	2 3 2
ASI 645	Poultry Management	3	ASI 608	Dairy Food Processing & Technol	3
AGRON335	Environmental Quality	3	ASI 610	Processed Meat Operations	
FDSCI 430	Food Products Evaluation	3	ASI 640	Poultry Products Technology	3
FDSCI 603	Food Science Internship	1-6	ASI 671	Meat Selection and Utilization	2
FDSCI 630	Food Science Problems	1-3	ASI 777	Meat Technology	4
FDSCI 713	Rapid Methods and Auto in Micro		GRSC 101	Intro to Grain Science and Industry	3
FDSCI 791	Adv Application of HACCP Prin		GRSC 150	Principles of Milling	3
GNHE 310	Human Needs	3	GRSC 505	Cereal & Feed Analysis	3
HN 352	Personal Wellness	3	GRSC 625	Flour and Dough Testing	3
HN 413	Science of Food	4	GRSC 635	Baking Science I	2
HN 701	Sensory Analysis	2-3	GRSC 636	Baking Science I Lab	2
GRSC 602	Cereal Science	3	GRSC 737	Baking Science II	2
GRSC 651	Food and Feed Prod Protection	4	GRSC 738	Baking Science II Lab	1
GRSC 661	Quality of Feed & Food Ingrdnts	3	BUSINESS/MAN	NAGEMENT ELECTIVES	
STAT 341	Biometrics II	3	ACCTG231	Accounting Business Operations	3
NUTRITION E	LECTIVES		ACCTG241	Accounting Investing & Financing	3
HN 400	Human Nutrition	3	MANGT420	Management Concepts	3
HN 600	Public Health Nutrition	3	MKTG400	Marketing	3
HN 610	Lifespan Nutrition	3	FINAN450	Principles of Finance	3
HN 620	Nutrient Metabolism	4	AGEC 120	Ag Econ & Agribusiness	3
HN 630	Clinical Nutrition	5	AGEC 308	Farm and Ranch Management	3
HN 635	Nutrition and Exercise	3	AGEC 318	Food & Agribusiness Management	3
COMMUNICA'		3	AGEC 410	Agricultural Policy	3
AGCOM	210 Communications in Ag Ind	-3	AGEC 415	Global Ag Econ, Hunger & Poverty	3
AGCOM	400 Ag Business Comm	3	AGEC 420	Commodity Futures	3
ENGL 300		3			3
	Expository Writing III		AGEC 505	Agricultural Market Structures	3
ENGL 516	Written Communication for Sci.	3	AGEC 515	Food and Agribusiness Marketing	
MKTG 542	Prof Selling and Sales Mngnt	3	AGEC 520	Market Fund & Futures Opt Trad	3
MC 110	Mass Comm in Society	3	AGEC 570	Food Mfg, Distribution & Retailing	3
MC 120	Principles of Advertising	3	AGEC 623	International Agriculture Trade	3
MC 180	Fund of Public Relations	3	AGEC 632	Agribusiness Logistics	3
SOCWK310	Fund Comm for Ag & Food Sci	3	CIS 101	Intro to Information Technology	1
SPCH 311	Bus and Professional Speaking	3	CIS 102	Intro to PC Spreadsheet Applications	1
SPCH 321	Public Speaking II	3	CIS 103	Intro to PC Database Applications	1
SPCH 322	Interpersonal Communication	3	CIS 104	Intro to PC Word Processing	1
SPCH 326	Small Group Discussion Methods	3	CIS 105	Intro to Computer Programming	1
ANY FOREIGN	LANGUAGE		ECON 120	Prin Micro Economics	3
Completion of A	SI 395- Meat Judging		ECON 520	Intermediate Micro Economics	3
			MANGT300	Intro to Total Quality Management	1
TECHNOLOGY	Y ELECTIVES		MANGT366	Management Info Systems	3
ATM 160	Engineered Systems & Tech	3	MANGT390	Business Law I	3
ATM 450	Sensors/Control Ag Biol Systems	3	MANGT421	Intro to Operations Management	3
ATM 455	Engines and Power Transfer	3	MANGT530	Industrial & Labor Relations	3
ATM 661	Watershed Management	3	MANGT531	Personnel & Human Resource Mgmt.	3
BAE 345	Properties of Biological Materials		MKTG450	Consumer Behavior	3
GRSC 540	Engr Appl Grain/Food Processing		MKTG541	Retailing	3
GRSC 541	Engr Appl Grain/Food Proc Lab		MKTG541 MKTG542	Prof Selling and Sales Management	3
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FOOD SCIENC	CE ELECTIVES		CIG 102	I de DOG LI de l'acc	1
ASI 303	Hist & Attitudes Animal Ag	3	CIS 102	Intro to PC Spreadsheet Applications	1
ASI 315	Livestock and Meat Evaluation	3	CIS 103	Intro to PC Database Applications	1
ASI 500	Genetics	3	CIS 104	Intro to PC Word Processing	1
ASI 533	Anatomy & Physiology	4	CIS 105	Intro to Computer Programming	1
ASI 595	Contemporary Issues in An Sci & Ag	g 3	GRSC 540	Engr Appl Grain/Food Processing	3
ASI 645	Poultry Management	3	GRSC 541	Engr Appl Grain/Food Proc Lab	1
ASI 660	International Study Experience in AS	SI 0-6		G ELECTIVES	_
AGRON335	Environmental Quality	3	ASI 310	Poultry Products Evaluation	2
BIOL 340	Human Body	8	ASI 350	Meat Science	3
BIOL 450	Modern Genetics	<u>4</u>	ASI 361 ASI 370	Meat Animal Processing Principles of Meat Evaluation	2 2
BIOL 541	Cell Biology	3	ASI 370 ASI 405	Fundamentals of Milk Processing	3
CHM 550	Organic Chemistry II	3	ASI 405 ASI 495	Advanced Meat Evaluation	2
CHM 551	Organic Chemistry II Lab	2	ASI 493 ASI 608	Dairy Food Processing & Technology	3
FDSCI 430	Food Products Evaluation	3	ASI 610	Processed Meat Operations	2
FDSCI 603	Food Science Internship	1-6	ASI 640	Poultry Products Technology	3
FDSCI 630	Food Science Problems	1-3	ASI 671	Meat Selection and Utilization	2
FDSCI 713	Rapid Methods and Auto in Microbio		ASI 777	Meat Technology	3
FDSCI 730	Food Safety and Security	2	FDSCI660	International Study Experience Food Sci	0-6
FDSCI 791	Adv Application of HACCP Prin	3	GRSC 101	Intro to Grain Science and Industry	3
GENAG505	Comparative Agriculture	2-4	GRSC 150	Principles of Milling	3
GNHE 310	Human Needs	3	GRSC 505	Cereal & Feed Analysis	3
HN 352	Personal Wellness	3	GRSC 625	Flour and Dough Testing	3
HN 400	Human Nutrition	3 4	GRSC 635	Baking Science I	2
HN 413	Science of Food		GRSC 636	Baking Science I Lab	2
HN 600	Public Health Nutrition	3	GRSC 737	Baking Science II	3
HN 610 HN 620	Lifespan Nutrition Nutrient Metabolism	3 4	GRSC 738	Baking Science II Lab	1
HN 630	Clinical Nutrition	5		IANAGEMENT & ECON ELECTIVES	
HN 635		3	ACCTG231	Accounting Business Operations	3
HN 701	Nutrition and Exercise	2-3	ACCTG241	Accounting Investing & Financing	3
GRSC 602	Sensory Analysis Cereal Science		MANGT420	Management Concepts	3
GRSC 651	Food and Feed Prod Protection	3 4	MKTG400	Marketing	3
GRSC 661	Quality of Feed & Food Ingredients	3	FINAN450	Principles of Finance	3
PHYS 114	General Physics II	<u>4</u>	AGEC 120	Ag Econ & Agribusiness	3
STAT 341	Biometrics II	3	AGEC 308	Farm and Ranch Management	3
COMMUNICA		3	AGEC 318	Food & Agribusiness Management	3
AGCOM400	Ag Business Communications	3	AGEC 410	Agricultural Policy	3
AGCOM590	New Media Technology	3	AGEC 415	Global Ag Econ, Hunger & Poverty	3
AGCOM610	Crisis Communication	3	AGEC 420	Commodity Futures	3
COMM 311	Bus and Professional Speaking	3	AGEC 505	Agricultural Market Structures	3
COMM 321	Public Speaking II		AGEC 515	Food and Agribusiness Marketing	3
COMM 322	Interpersonal Communication	3	AGEC 516	Ag Law and Economics	3
COMM 326	Small Group Discussion Methods	3	AGEC 520	Market Fund & Futures Opt Trad	3
COMM 535	Communication Leadership	3	AGEC 570	Food Mfg, Distribution & Retailing	3
ENGL 300	Expository Writing III	3	AGEC 599	Food and Agribusiness Strategies	3
ENGL 516	Written Communication for Sci.	3	AGEC 605	Price Analysis and Forecasting	3
GENAG450	Citizenship and Ethics in Ag	3	AGEC 623	International Agriculture Trade	3
MKTG 542	Prof Selling and Sales Management	3	AGEC 632	Agribusiness Logistics	3
MC 110	Mass Comm in Society	3	AGEC 680	Risk Management	3
MC 120	Principles of Advertising	3	ECON 120	Prin Micro Economics	3
MC 180	Fund of Public Relations	3	ECON 520	Intermediate Micro Economics	3
SOCWK310	Fund Comm for Ag & Food Sci	3	MANGT300	Intro to Total Quality Management	1
■ANY FOREIC	GN LANGUAGE		MANGT366	Management Info Systems	3
Completion of A	ASI 495- Meat Judging		MANGT390	Business Law I	3
-	- -		MANGT421	Intro to Operations Management	3
TECHNOLOG	Y ELECTIVES		MANGT530	Industrial & Labor Relations	3
ASI 490	Micro Computer Applications	3	MANGT531	Personnel & Human Resource Mgmt.	3
ATM 160	Engineered Systems & Tech	3	MKTG450	Consumer Behavior	3
ATM 450	Sensors/Control Ag Biol Systems	3	MKTG541	Retailing	3
ATM 455	Engines and Power Transfer	3	MKTG542	Prof Selling and Sales Management	3
ATM 661	Watershed Management	3			
BAE 345	Properties of Biological Materials	2			
CIS 101	Intro to Information Technology	1			

RATIONALE: The department annually updates the professional and processing electives list to incorporate new courses and remove those no longer being taught. The list is a suggested electives list that allows for specialization and flexibility to reflect the professional goals of students. The list is not inclusive of all possible professional and processing electives, but is an updated guide of suggested electives and those that have been commonly used.

IMPACT: The Division of Biology, Department of Chemistry, and Department of Communication Studies, Theater and Dance have been notified. The Department of Chemistry and the Department of Communication Studies, Theater and Dance have indicated no concerns with the changes. A response has not been received from the Division of Biology.

EFFECTIVE DATE: Fall 2009