

Supplemental Information
Course and Curriculum items
FS Academic Affairs Committee Review
September 19, 2017 Meeting

Graduate Course additions - Interdisciplinary (approved by GC 9-5-17)

Food Science

ADD: FDSCI 805 Food Safety/ Public Health Journal Club, 1 credit hour
Spring, every other year in even years

This course is designed to be a graduate student and faculty discussion of current journal articles in food safety and public health. Each week a graduate student will be responsible for selecting a journal article for the group to read and then leading the class discussion. This is designed to be an informal discussion and faculty in Manhattan and Olathe are encouraged to participate in the class sessions as schedules allow. The course will be 100% lecture.

This is not a repeatable course and retake rules will apply if a student reenrolls.

Recommend Pre-requisite: FDSCI 600

Rationale: The food science program regularly receives feedback from recent graduates that a variety of courses for graduate students is lacking. It is also critically important that graduate students demonstrate the ability to critically evaluate journal articles and discuss the implications of published research on food safety and public health. The proposed course aims to immerse graduate students in current research publications in food safety and public health. Students will be expected to locate/identify current research articles that fulfill the requirements for the class, provide a summary of the research, critically evaluate the article and lead a thoughtful discussion with the class.

Impact (i.e. if this impacts another unit) – Statement should include the date when the head of that unit was contacted, and the response or lack of: The proposed course will discuss the implications of current research in food safety and the implications of the research on public health. For this reason, the title of the course also includes “public health.” Therefore, Dr. Sara Gragg contacted Dr. Ellyn Mulcahy, Director of the Master’s of Public Health program, via email on the 1st of January, 2017 to determine if a conflict exists with regards to course title and course topics between the proposed course and other public health courses. Dr. Mulcahy responded that she did not anticipate a conflict.

Effective: Spring 2018

ADD: FDSCI 910 Foodborne Pathogenic Microbiology, 2 credit hours

Spring, every other year in odd years

The overall goal of this course is to develop a deeper understanding of foodborne pathogen virulence and pathogenicity mechanisms. More specifically, students will explore the mechanisms that allow foodborne pathogens to survive and cause illness in the host. Students will utilize the knowledge gained in this class to discuss the impact that foodborne illness has on our society and identify opportunities for intervention. The course will be 100% lecture.

This is not a repeatable course and retake rules will apply if a student reenrolls.

Pre-Requisite: FDSCI 600

Rationale: Kansas State University is strong in food safety expertise and this course aims to leverage that expertise to benefit graduate students who are particularly interested in the food safety aspect of food science. The current food science curriculum includes Food Microbiology and the lab (FDSCI 600 and 601), which largely focuses on food safety, although other topics such as fermentation and food spoilage are covered. However, advanced food safety concepts are, at best, briefly mentioned in FDSCI 600 and 601. Therefore, the need exists for a more challenging food safety course offering. The proposed course, Foodborne Pathogenic Microbiology, is designed to fill that gap in the curriculum. In the spring of 2015 this course was offered as a pilot course (FDSCI 961) to gauge interest. Student enrollment and feedback indicates that demand and interest exists for this course. It is proposed that Dr. Sara Gragg (Food Science) will co-teach this course with Dr. Randall Phebus (Food Science) to leverage two Kansas State University faculty members with extensive food safety expertise.

Impact (i.e. if this impacts another unit) – Statement should include the date when the head of that unit was contacted, and the response or lack of: The proposed course title “Foodborne Pathogenic Microbiology” is similar to the BIOL 530 course that is offered under the course name “Pathogenic Microbiology.” Dr. Sara Gragg contacted the BIOL 530 course instructor, Dr. Govind VEDIYAPPAN, on the 19th of December, 2016 to determine if a conflict exists with regards to course title and course topics between the proposed course and BIOL 530. Dr. Govind VEDIYAPPAN expressed concern (on the 19th of December, 2016) that the titles were very similar and that overlap does exist between the two courses (*Salmonella*, all 5 types of *E. coli*, *Campylobacter*, *Shigella*, *Listeria*, *Vibrio* and others). For this reason, Dr. VEDIYAPPAN suggested that the proposed FDSCI course focus solely on graduate students with a possible title of “Advanced Food Microbiology” and a 900 level course number. However, Advanced Food Microbiology does not reflect the course topics accurately. Therefore, we propose to keep the Foodborne Pathogenic Microbiology title, with the compromise of only offering this course to graduate students with the FDSCI 910 course number. Because Pathogenic Microbiology (BIOL 530) is an undergraduate course offering, we believe that by offering Foodborne Pathogenic Microbiology as an upper level graduate course (FDSCI 910) is a feasible solution.

Effective: Spring 2019