



Graduate School
 103 Fairchild Hall
 Manhattan, KS 66506-1103
 785-532-6191
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Minutes of the Graduate Council
 March 6, 2007

As approved by the Graduate Council, April 3, 2007

Members present: K. Adhikari, K. Al-Khatib, K. Boone, S. Bossmann, T. Easton, D. Gruenbacher, M. Hancock, M. Herman, S. Hutchinson, K. Kershner, A. Knackendoffel, S. Kovar, K. Kramer, D. Margolies (proxy for J. Nechols), D. Meyer-Brosdahl, T. Miller, J. Neill, M. O’Shea, B. Schenck-Hamlin, D. Smit, P. Wangemann, M. Wilkerson

Members absent: J. Fallin, J. Faubion, B. Fees, M. Kaff, J. Katz, J. Keller, V. Krstic, D. Olds, R. Schaeffer, S. Smethers, J.S. Smith, M. Zolkiewski

Graduate School staff present: S. Fox, J. Guikema, S. Schlender

Guests: K. Getty, L. Goetsch, E. Minton (chair, Assessment and Review Committee) D. Youngman (library liaison)

1) Opening remarks

2) Minutes. The minutes of the February 6, 2007 meeting were approved as presented.

3) Graduate School Actions and Announcements

a) Appointments for Graduate Faculty Membership/Certification Special Requests

| Name | Position | Department/Program | Date approved by Graduate School |
|----------------|---------------------|--------------------|----------------------------------|
| Anna Whitfield | Assistant Professor | Genetics | 2/09/07 |
| Jianming Wu | Assistant Professor | Genetics | 2/09/07 |

4) Academic Affairs Committee

a) A motion was made and seconded to approve the following faculty members for Graduate Faculty Membership Only and Certification Only. The motion passed.

i) for MEMBERSHIP ONLY

| | | |
|----------------|-------------------|---------------------|
| Ken Holland | Professor | Political Science |
| Jepkoech Tarus | Adjunct Professor | Diagnostic Medicine |

ii) for CERTIFICATION ONLY

| | | |
|--------------|---------------------|---------------------------------------|
| Edward Carey | Associate Professor | Horticulture, Forestry and Recreation |
|--------------|---------------------|---------------------------------------|

| | | |
|---------------------|---------------------|--|
| Laszlo Kulcsar | Assistant Professor | Sociology, Anthropology and Social Work |
| Gregory Zolnerowich | Associate Professor | Entomology |

b) **Course and curriculum issues:** A motion was made and seconded to approve course and curriculum changes and additions. The motion passed.

i) **CHANGE**

| Current Course Description | Proposed Course Description |
|--|---|
| GEOG 830. Rural Resource Management. (3) I. Examines the natural resource base supporting rural habitation, and the threats to resource sustainability and management response; explores forces of instability to which rural land use decision makers have had to adapt; considers rural resources in Great Plains context. Topics may vary. Pr.: GEOG 440. | GEOG 830. <u>Seminar in Rural Geography.</u> (3). <u>Exploration of rural geography concepts and research. Examines social, economic, cultural and environmental issues for rural areas and small towns, including natural resources and stresses and concerns related to sustainability of rural livelihoods and communities.</u> |
| POLSC 612. The Judicial Process. (3) The structure, process, and politics of the American judicial system. Analysis of important issues concerning law and courts. Pr.: POLSC 325. | POLSC 612. The Judicial Process. (3) The structure, process, and politics of the American judicial system. Analysis of important issues concerning law and courts. Pr.: POLSC 325 <u>or junior standing.</u> |
| POLSC 619. Comparative Agriculture Politics and Policy. (3) I. Comparative examination of agricultural politics and policy with emphasis on decision making processes and the socio-political impacts of agricultural policy. Pr.: POLSC 110 or 344. | POLSC 619. Comparative Agricultural Politics and Policy. (3) I, in <u>even years.</u> Comparative examination of agricultural politics and policy with emphasis on decision making processes and the socio-political impacts of agricultural policy. Pr.: POLSC 110, 344, or <u>junior standing.</u> |
| POLSC 623. South Asian Politics. (3) Analysis of selected political systems of South Asia. Pr.: POLSC 344, POLSC 505, or junior standing. | POLSC 623. South Asian Politics. (3) <u>I, in odd years.</u> Analysis of selected political systems of South Asia. Pr.: POLSC 344, 505, or junior standing. |
| POLSC 511. Contemporary Chinese Politics. (3) Principal components of Communist Chinese ideology, conditions determining organizational structure, composition of present leadership, role of social forces, impact of external relations on other Asian nations and on the major world powers. | POLSC 625. East Asian Politics. (3) <u>II. Comparative analysis of selected political systems in East Asia, including consideration of the democratization process in the region.</u> Pr.: POLSC 110, 344, or junior standing. |
| POLSC 629. Development Policy and Administration. (3) I. Comparative examination of development policy, politics, and administration. Pr.: POLSC 110, POLSC 344, POLSC 377, or POLSC 507. | POLSC 629. Development Policy and Administration. (3) I, <u>in odd years.</u> Comparative examination of development policy, politics, and administration. Pr.: POLSC 110, 344, 377, or POLSC 507. |

| Current Course Description | Proposed Course Description |
|---|--|
| POLSC 663. Political Thought: Since the Sixteenth Century. (3) I. Study of the development of Western political thought from the sixteenth century to the twentieth century. Pr.: POLSC 110, 301, or 325. | POLSC 663. Political Thought: Since the Sixteenth Century. (3) I. Study of the development of Western political thought from the sixteenth century to the twentieth century. Pr.: POLSC 110, 301, or 325 <u>or junior standing.</u> |
| POLSC 671. Modern Political Thought. (3) Study of contemporary political ideas and social thought. Pr.: POLSC 110, 301, or junior standing. | POLSC 671. Modern Political Thought. (3) Study of contemporary political ideas and social thought. Pr.: POLSC 110, 301, <u>325,</u> or junior standing. |
| POLSC 672. Ideologies: Their Origins and Impact. (3) II. Explores ideologies, including liberalism, conservatism, socialism, communism, and fascism. Their philosophical origins, transformation into systems of thought with mass appeal, and practical consequences are discussed. The conflict between ideology and philosophy is examined. Pr.: POLSC 110, 301, or 3 hours of philosophy. | POLSC 672. Ideologies: Their Origins and Impact. (3) II. Explores ideologies, including liberalism, conservation, socialism, communism, and fascism. Their philosophical origins, transformation into systems of thought with mass appeal, and practical consequences are discussed. The conflict between ideology and philosophy is examined. Pr.: POLSC 110, 301, <u>325, or junior standing.</u> |
| POLSC 631. Comparative Civil-Military Relations. (3) I. A look at civil-military relations in the U.S., Russia, Germany, Spain and a number of other countries. Primary focus will be on understanding the political role of the military in totalitarian, authoritarian and democratic states. Pr.: POLSC 344. | POLSC 731. Comparative Civil-Military Relations. (3) I. A look at civil-military relations in the U.S., Russia, Germany, and Spain. Primary focus will be on understanding the political role of the military in totalitarian, authoritarian, and democratic states. Pr.: POLSC <u>110, 344, or senior standing.</u> |
| POLSC 742. International Conflict. (3) II. The nature of political conflicts in the world and the "types" of such conflicts. Emphasis is on determining the "causes" of the various conflict types as well as providing the student with a better understanding of the conflict process from political dispute through the escalation stages to war. Pr.: POLSC 333, 544. | POLSC 742. International Conflict. (3) II. The nature of political conflicts in the world and the "types" of such conflicts. Emphasis is on determining the "causes" of the various conflict types as well as providing the student with a better understanding of the conflict process from political dispute through the escalation stages to war. Pr.: POLSC 333, <u>or instructor permission.</u> |

ii) **NEW**

ENGL 765. Creative Writing Workshop: Creative Nonfiction. (3) I, II, S. Advanced writing of creative nonfiction. Repeatable twice. Pr: ENGL 665 or instructor permission.

KIN 608. Body Image, Eating Disorders & Obesity. (3) S. Study of research and theory related to body image, eating disorders and obesity from psychological, behavioral, and physical activity and public health perspectives. Topics will include epidemiological trends, psychosocial and environmental factors, diagnostic criteria and ethics, as well as prevention and treatment strategies. Pr: C or higher in KIN 345.

POLSC 641. Global Security Threats. (3) I. Analysis of global threats to the security of societies and individuals emphasizing issues outside the traditional scope of international relations theory.

PSYCH 816. Psychology of Health. (3) I. Presents psychological research investigating illness and related dysfunction, as well as the promotion and maintenance of health. Provides students with the theoretical, empirical and clinical aspects of health psychology from a number of perspectives, discusses leading research and explores personal and practical implications of this information.

SOCIO 880. Social Movements. (3). I, in odd years. Examines sociological theories about social movements and their organizational structures and strategies, with an analysis of historical and contemporary nationalist, socialist, labor, women's, civil rights, and environmental movements in the United States and around the world.

Graduate Certificate in Food Safety and Defense:

STATEMENT OF NEED

Kansas State University's mission includes enriching the lives of citizens and extending to them opportunities to engage in life-long learning. By expanding and enhancing the current distance education Food Science program we will better serve industry and agencies that demand well-trained professionals. Additionally, preparation of students for careers in agricultural and agriculturally related industries is central to the University's mission. As a Land-Grant institution with a responsibility for informational technology transfer, the expanded Food Science offerings with the Food Safety and Defense Graduate Certificate would enhance our ability to address that responsibility.

For over 25 years there has been a major emphasis in Food Science and Food Safety at Kansas State University. That emphasis has resulted in a major teaching, research, and extension thrust that has collectively attracted over \$3.5 million in extramural funding over the past 5 years. This expanded distance education proposal will encourage and increase that momentum.

There is an urgent need for online education for food industry personnel who, while working fulltime, would like to pursue more in-depth specialized training in food safety and defense that is pertinent to their job. Many food industry professionals have a B.S. in some aspect of food and agricultural sciences or related area along with good technical background and work experience. However, they are not interested in a graduate degree. These needs warrant the development of a program that could be used by both on-campus students as well as by food industry employees. In this regard, the proposed Graduate Certificate in Food Safety and Defense will provide a food safety track/specialization as part of an existing online or on-campus M.S. in food science program at Kansas State University. The rationale is to prepare graduate students and food industry professionals to effectively deal with food safety and biosecurity issues in the food industry.

The Institute for Academic Alliances administered faculty and employer surveys to help identify high-priority program areas (completed in August 2004). The need for graduate level food safety and defense education was identified as a critical need.

We have had excellent demand for the existing Food Science offerings. The demand continues and is expected to intensify with the addition of the proposed Graduate Certificate. Food industry personnel have utilized our existing programs and courses and have expressed a need for the Graduate Certificate in Food Safety and Defense. Additionally, the food industry has helped advertise and promote our programs. Recent surveys by the Educational Committee of the Institute of Food Technologists noted that non-degree programs are in as great if not greater demand than degree programs.

EDUCATIONAL OBJECTIVES

The proposed Food Science program spanning both resident and distance education can offer the continuum from non-degree Certificate to M.S. (and Ph.D. for students in residence). This proposal allows students to earn the Food Safety and Defense Graduate Certificate and if they choose, to convert those credits into subsequent degree goals. Courses converted from the certificate to a degree program must meet College of Agriculture and Graduate School guidelines.

OVERARCHING LEARNING OUTCOMES

To earn the certificate, students will demonstrate:

Understanding of the multi-faceted areas that are affected by food safety and defense issues and events;

Ability to apply in real-world situations the scientific principles of microbial and chemical risks as they relate to food safety and defense issues.

Ability to apply the concepts of HACCP (Hazard Analysis Critical Control Point) programs, as well as other safety and defense programs, in the food continuum and their role in food safety and defense.

Evidence that they can advance the knowledge, understanding, and appreciation of food safety and defense issues in the food industry.

REQUIRED AND ELECTIVE COURSES (Minimum of 12 credit hours)

CORE COMPETENCIES (6 credit hours)

*Courses offered online.

*FDSCI 630 A MULTIDISCIPLINARY OVERVIEW OF FOOD SAFETY AND SECURITY (2 credit hours)

This course provides students with an overview appreciation and understanding of the many multidisciplinary aspects of food safety and security. Such an overview will inform and enhance preparedness, prevention, response, and recovery related activities. *Note: This course is currently offered as an FDSCI 630 Problems course. However, the course is currently seeking a permanent course number of FDSCI 730 through course and curriculum.*

*FDSCI 600 MICROBIOLOGY OF FOOD (2 credit hours)

This course deals with the identification, enumeration, and characterization of bacteria, yeast, and molds associated with foods and food processing. Effects of physical and chemical agents on microorganisms will be studied. Microbiological problems in food spoilage, food preservation, food fermentation, and foodborne diseases will be discussed.

*FDSCI 690/ASI 690 HACCP (2 credit hours)

A comprehensive study of the Hazard Analysis and Critical Control Point System and its application in the food industry.

A course in Food Toxicology is highly recommended but not required and can be taken as a distance transfer or on-campus credit.

ELECTIVE COURSES

FDSCI 713 Rapid Methods and Automation in Microbiology (2 credit hours)

Rapid Methods and Automation is a dynamic area in applied microbiology dealing with the study of improved methods in the isolation, early detection, characterization, and enumeration of microorganisms and their products in clinical, food, industrial and environmental samples. This workshop will focus on the practical application of conventional and new commercial systems of rapid identification of micro-organisms from medical specimens, foods, etc. *On-campus short course.*

*FDSCI 961 Problems/Food Fermentation (2 credit hours)

Application of the principles of microbiology to the understanding of the fermentation of various categories of foods. Chemical, biochemical and microbiological changes under controlled and uncontrolled conditions.

*SOCWK 610 (3 credit hours) Fundamentals of Communication for the Agriculture and Food Science Community

It is often difficult to communicate agriculture and food related issues to the public without generating misunderstanding. This course is designed to develop communication skills among the agriculture and food science community to effectively disseminate scientific information. Fundamentals of active listening as well as techniques to address misinformation and misunderstanding will be provided. Opportunities through online exercises and homework assignments will give students experience in the application of communication skills. Individual feedback will be provided by the instructors. Students taking the course for graduate credit will be required to complete an observational project including a summary paper.

DMP 806 Environmental Toxicology An advanced toxicology course concerned with the occurrence, biological effect, detection, and control of foreign chemicals in the environment.

DMP 854 Veterinary Epidemiology Epidemiologic principles relative to infectious and noninfectious diseases transmissible from animals to humans, and application of these principles by use of case investigations.

KIN 818 Social and Behavioral Bases of Public Health The role of behavioral, social, psychological, economic, environmental, and social structural factors in both the occurrence of health problems in groups and populations, and in the development of the risk factors that contribute to these problems. Principles of health behavior change and the application of these principles to a variety of health issues as well as an emphasis on how social structural factors impact health are examined to better understand health behavior and health inequities in contemporary society.

Note: It is possible that a student may already have taken one or more of these courses or their equivalent on another degree or certificate program. Upon approval by the major professor, three hours of credit could be accepted toward the 12 hour minimum required for this certificate.

PROGRAM COORDINATION, ADMINISTRATION, AND BUDGET

The Graduate Program Chair in Food Science will serve as the administrator of this certificate program. Currently, Dr. Thomas Herald (220 Call Hall) serves as the Graduate Program Chair. The Food Science Institute provides an administration specialist that assists with processing of applications and other pertinent paperwork. Student acceptance for the Graduate Certificate program is contingent on meeting Graduate School requirements for acceptance.

PARTICIPATING FACULTY MEMBERS

| | | |
|---|---|---|
| <u>Aramouni, Fadi</u> | Professor, Extension Specialist | <u>faramoun@k-state.edu</u> |
| <u>Boone, Kristina M.</u> | Professor, Department Head | <u>kboone@k-state.edu</u> |
| <u>Boyle, Elizabeth A. E.</u> | Professor, Extension Specialist | <u>lboyle@k-state.edu</u> |
| <u>Fung, Daniel Y.C.</u> | Professor | <u>dfung@k-state.edu</u> |
| <u>Getty, Kelly J.K.</u> | Assistant Professor | <u>kgetty@k-state.edu</u> |
| <u>Herald, Thomas J.</u> | Professor, Graduate Program Chair | <u>therald@k-state.edu</u> |
| <u>Kastner, Justin</u> | Assistant Professor | <u>jkastner@k-state.edu</u> |
| <u>Kastner, Curtis L.</u> | Professor, Director of Food Science Institute | <u>ckastner@k-state.edu</u> |
| <u>Marsden, James L.</u> | Regents Distinguished Professor | <u>jmarsden@k-state.edu</u> |
| <u>Nutsch, Abbey L.</u> | Assistant Professor | <u>anutsch@vet.k-state.edu</u> |
| <u>Phebus, Randall K.</u> | Professor | <u>phebus@k-state.edu</u> |
| <u>Powell, Douglas</u> | Associate Professor | <u>dpowell@k-state.edu</u> |
| <u>Renter, David G.</u> | Assistant Professor | <u>drenter@vet.k-state.edu</u> |
| <u>Retzlaff, Deanna D.</u> | Assistant Professor | <u>retzlaff@k-state.edu</u> |
| <u>Shanklin, Carol W.</u> | Professor, Associate Dean, Graduate School | <u>shanklin@k-state.edu</u> |

ASSESSMENT PLAN

Contact Person(s) for the Assessment Plans

*Dr. Thomas Herald, Graduate Program Chair
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Phone: 785-532-1221
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*Dr. Kelly J.K. Getty
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Certificate Program

Graduate Certificate in Food Safety and Defense

Assessment of Student Learning Three-Year Plan

Student Learning Outcome(s)

To earn the certificate, students will demonstrate:

1. Understanding of the multi-faceted areas that are affected by food safety and defense issues and events.
2. Ability to apply in real-world situations the scientific principles of microbial and chemical risks as they relate to food safety and defense issues.
3. Ability to apply the concepts of HACCP (Hazard Analysis Critical Control Point) programs, as well as other safety and defense programs, in the food continuum and their role in food safety and defense.
4. Evidence that they can advance the knowledge, understanding, and appreciation of food safety and defense issues in the food industry.

Relationship to K-State Student Learning Outcomes:

| Program SLOs | University-wide SLOs (<u>Graduate Programs</u>) | | | Program SLO is conceptually different from university SLOs |
|---|---|--------|------------------------------------|--|
| | Knowledge | Skills | Attitudes and Professional Conduct | |
| 1. Understanding of the multi-faceted areas that are affected by food safety and defense issues and events. | X | | X | |
| 2. Ability to apply in real-world situations the scientific principles of microbial and chemical risks as they relate to food safety and defense issues. | X | X | | |
| 3. Ability to apply the concepts of HACCP (Hazard Analysis Critical Control Point) programs, as well as other safety and defense programs, in the food continuum and their role in food safety and defense. | X | X | | |
| 4. Apply advanced knowledge, understanding, and appreciation of food safety and defense issues in the food industry. | X | X | X | |

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

| Graduate Certificate Program SLOs | Measures used in the assessment of SLO | Direct measure | Indirect measure | Who will be assessed |
|---|--|---|--|------------------------------|
| 1. Understanding of the multi-faceted areas that are affected by food safety and defense issues and events. | Completion of FDSCI 630 A Multidisciplinary Overview of Food Safety and Security | The course involves over 15 guest lecturers that cover the multi-faceted areas of food safety and defense. A quiz is given at the end of each lecture topic. A Final Exam also is given. | A designated faculty member will administer an exit interview and self-assessment survey at the completion of the certificate. | All students in the program. |
| 2. Ability to apply in real-world situations the scientific principles of microbial and chemical risks as they relate to food safety and defense issues. | Completion of FDSCI 600 Microbiology of Food and FDSCI 690 HACCP | Each course discusses real-world situations as related to food safety and defense. The faculty teaching these courses will evaluate this outcome through written essay exam questions. | A designated faculty member will administer an exit interview and self-assessment survey at the completion of the certificate. | All students in the program. |
| 3. Ability to apply the concepts of HACCP (Hazard Analysis Critical Control Point) programs, as well as other safety and defense programs, in the food continuum and their role in food safety and defense. | Completion of FDSCI 690 HACCP | During the course lectures exams are given to evaluate ones understanding of the HACCP principles and a Final project is the development of a HACCP plan for a specific food product. In addition, other food safety programs are taught and evaluated through exams. | A designated faculty member will administer an exit interview and self-assessment survey at the completion of the certificate. | All students in the program. |
| 4. Apply advanced knowledge, understanding, and appreciation of food safety and defense issues in the food industry. | Successful completion of the core courses and additional elective courses. | | A designated faculty member will administer an exit interview and self-assessment survey at the completion of the certificate. | All students in the program. |

When will these outcomes be assessed? When and in what format will the results of the assessment be discussed?

| Graduate Certificate Program SLOs | Year 1 (2007-2008) | Year 2 (2008-2009) | Year 3 (2009-2010) | Discussion group(s) |
|---|---------------------------|---------------------------|---------------------------|--|
| 1. Understanding of the multi-faceted areas that are affected by food safety and defense issues and events. | X | X | X | Course instructors, students, and participating faculty members. |
| 2. Ability to apply in real-world situations the scientific principles of microbial and chemical risks as they relate to food safety and defense issues. | X | X | X | Course instructors, students, and participating faculty members. |
| 3. Ability to apply the concepts of HACCP (Hazard Analysis Critical Control Point) programs, as well as other safety and defense programs, in the food continuum and their role in food safety and defense. | X | X | X | Course instructors, students, and participating faculty members. |

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

Based on student and faculty requested input, current courses will be evaluated and revised as appropriate. The self-assessment survey will be developed and administered as related to the learning outcomes. Information from evaluation of the courses, discussion with faculty, and students' self-assessment survey will be used to determine what new courses need to be added to the elective offerings and what material needs to be added to the core courses to improve the certificate program.

APPROVAL STATUS BY FOOD SCIENCE AND DEPARTMENT OF ANIMAL SCIENCES & INDUSTRY

Food Science faculty submitted editorial comments which have been incorporated or otherwise addressed as appropriate. No other negative comments were received. Both the Food Science faculty and the Department of Animal Sciences & Industry voted on the proposal and it passed. The proposal was passed by the College of Agriculture. Note: Approved as a Consortium effort but due to course availability from other universities, it will initially be a stand-alone K-State Graduate Certificate that will be offered online and on-campus. However, the name has changed to Graduate Certificate in Food Safety and Defense as requested by the Consortium effort.

EFFECTIVE DATE: Fall 2007

5) Graduate Student Affairs Committee

- Report from Faculty Affairs Committee on Graduate Council's Motion to Faculty Affairs Committee of Faculty Senate:

The Graduate Council requests clarification and consideration that graduate students appointed as graduate teaching assistants, graduate research assistants, and graduate assistants be considered faculty for purpose of Appendix G.

J. Scott Smith, chair was unable to attend the meeting. He will report the suggestions from the Faculty Affairs Committee at the April meeting.

6) Graduate School Committee on Planning

On behalf of the Committee on Planning, Dave Smit, chair proposed the following changes to the Graduate Handbook for a **first** reading. The motion was seconded.

- First reading. Changes to the Graduate Handbook, Chapter 2, The Master's Degree, Section D – Courses, D.5 - Courses Applied Toward Two Degrees
- First reading. Changes to the Graduate Handbook, Chapter 2, The Master's Degree, Section G - Dismissal and Reinstatement - G.2 Reinstatement
- First reading. Changes to the Graduate Handbook, Chapter 2, The Master's Degree, Section I – Theses and Reports - I.2 Copies
- First reading. Changes to the Graduate Handbook, Chapter 2, The Master's Degree, Section J – Final Examination - J.2 Scheduling
- First reading. Changes to the Graduate Handbook, Chapter 3, The Doctoral Degree, Section G - Dismissal and Reinstatement - G.2 Reinstatement
- First reading. Changes to the Graduate Handbook, Chapter 4, Graduate Certificate Programs, Section B - Admission and General Requirements - B.4-B.8
- First reading. Changes to the Graduate Handbook, Appendix A, Section B - Graduate Student Academic Grievance Procedures

7) Graduate School Committee on Assessment and Review

Ernie Minton, chair, reported that he has received several of the assessment reports that were due March 1, 2007. The committee has begun reviewing these reports and will continue to do so the next few months. The committee hopes in the near future to align the assessment reports with the Board of Regent reviews in hopes to give programs a better chance to effectively complete reports as well as give the reviewers a chance to more thoroughly review the reports and offer feedback.

8) Graduate Student Council Information

Kellan Kershner, president-elect, summarized the following Graduate Student Council (GSC) activities:

- The GSC continued its series of six professional development seminars for graduate students.
 - The third seminar, Preparing for Industry and other Non-Academic Professional Interviews, held February 8, 2007 attracted more than 40 graduate students.

- The fourth seminar, Writing a Statement of Research Interests held February 22, 2007 attracted more than eighty five graduate students.
- GSC will sponsor the following upcoming Professional Development Seminars:
 - Thursday, March 8, 2007, Conflict Resolution - held in Big 12 Room from 4:30 pm – 5:30 pm.
 - Tuesday, March 27, 2007, Writing a Teaching Philosophy - held in the Big 12 Room from 4:30 pm – 5:30 pm.
- The Graduate Student Council is currently looking for a Chair for the International Student Affairs Committee.
 - The criteria for chair position is as follows:
 - Should be an international student (strongly recommended).
 - Must be passionate about issues regarding international students.
 - Must be in good academic standing.
 - Must be able to serve for the 2007-2008 academic year.
 - Please send recommendations or questions about the chair position to egsc@ksu.edu.
- The Graduate Research Forum (GRF) was held on the 2nd floor of the K-State Student Union on Friday, March 2, 2007.
 - 51 abstracts were presented:
 - 7 students presented in the undergraduate oral session
 - 19 students presented in the graduate oral sessions
 - 16 students presented in the poster session
- The Topeka Capitol Research Summit (TCRS) will be held on Thursday, March 15, 2007.
 - 10 abstracts were selected for the TCRS.
 - GSC will provide transportation and food for participants.
 - The TCRS is an excellent opportunity for K-State researchers to interact with legislators and the Board of Regents representatives.
- The Ice Cream Social will be held at the East entrance of Fairchild Hall on Thursday, April 5, 2007 starting at 12:30 pm.

9) University Research and Scholarship

- Graduate Student Insurance Update

Jim Guikema reported that the Board of Regents recently passed a motion to mandate health insurance for all international students. As of March 6, 2007 international students are required to purchase health insurance. Currently admitted international students and prospective students who were issued I-20's before March 6, 2007 are not required to purchase health insurance, although it is highly recommended.

- Response Rate for National Research Council's Research Doctorate Program Study Faculty Survey

As of February 26, 2007, K-State has a 91.9% completion rate for the National Research Council's Research Doctorate Program Study Faculty Survey.

- Library Address

Lori Goetsch shared that K-State Libraries is continuously adapting to the challenges and opportunities posed by today's digital information environment. K-State Libraries has developed a Strategic Plan for 2007-2012. The goals of this plan are:

1. Users will find collections tailored and managed to meet their changing needs and advance the priorities of the university.
2. Users will have seamless, user-driven access to reliable information, scholarship, and services when and where needed.
3. The Libraries will increasingly support the creation, discovery, sharing and preservation of the unique digital academic and institutional knowledge assets produced at our university.
4. Users will find innovative and welcoming learning spaces, both physical and virtual, that stimulate learning, continually respond to user needs, and enrich the library experience.
5. Internal capacity will expand so we can deliver 21st century library and information services aligned with the University's missions and academic priorities.

For a detailed description of K-State Libraries Strategic Plan for 2007-2012 please email Lori Goetsch at lgoetsch@ksu.edu.

10) Other business

No report.

Council was adjourned at 4:30 p.m.