

UNIVERSITY OF ILLINOIS URBANA-CHAMPAIGN SENATE
COMMITTEE ON EDUCATIONAL POLICY
(Final; Information)

EP.21.101 Report of Administrative Approvals through April 12, 2021

Senate committees are authorized to act for and in the name of the Senate on minor matters. Below is a listing of the administrative approvals the Senate Committee on Educational Policy approved at its meeting on April 12, 2021. Additional information for each approval is attached.

A. Undergraduate Programs

- 1) Food Science Concentration in the BS in Food Science & Human Nutrition** – revise the IB 100, Biology in Today’s World (3 hours) or IBE 105, Environmental Biology (3 hours) requirement to accurately reflect these courses are each 3 credit hours. The Program of Study listing erroneously indicated this was a 4-5 hour requirement. Update the list of Food Science Concentration Required Courses to accurately reflect the credit hours for FSHN 466, which was approved for a credit revision to 4 hours effective Spring 2020. In the list of Food-Science related courses of which students are to select 9 hours, update the renumber of the Food Service Sanitation course, which was changed from FSHN 349 to FSHN 249 (1 hour); add FSHN 425, Food Marketing (3 hours) and FSHN 480, Basic Toxicology (3 hours), and remove FSHN 423, Advances in Foods & Nutrition (2 hours). There is no change to the total hours required for the concentration or for the degree.
- 2) Dietetics Concentration in the BS in Food Science & Human Nutrition** – in the list of Dietetics Concentration Requirements, update the renumber of the Food Service Sanitation course, which was changed from FSHN 349 to FSHN 249 (1 hour), and add FSHN 459, Nutrition Focused Physical Assessment (2 hours). In the list of Dietetics Concentration Electives from which students are to select 2-4 hours, remove CHLH 210, Community Health Organizations (2 hours), and add TSM 311, Humanity in the Food Web (3 hours). There is no change to the total hours required for the concentration or for the degree.

10KL0038BS: FOOD SCIENCE & HUMAN NUTRITION: FOOD SCIENCE, BS

Completed Workflow

1. U Program Review (dforgacs@illinois.edu; eastuby@illinois.edu; aledward@illinois.edu)

Approval Path

1. Fri, 20 Sep 2019 14:21:29 GMT
Deb Forgacs (dforgacs): Approved for U Program Review

History

1. Mar 18, 2019 by Deb Forgacs (dforgacs)
2. Sep 13, 2019 by Brianna Gregg (bjgray2)
3. Sep 20, 2019 by Rebecca Snook (snook)

Date Submitted: Mon, 15 Feb 2021 20:32:55 GMT

Viewing: 10KL0038BS : Food Science & Human Nutrition: Food Science, BS

Changes proposed by: Rebecca Snook

Proposal Type

Proposal Type:

Concentration (ex. Dietetics)

This proposal is for a:

Revision

Proposal Title:

If this proposal is one piece of a multi-element change please include the other impacted programs here. *example: A BS revision with multiple concentration revisions*

Administrative approval: Revise BS FSHN: Food Science Concentration - Add elective and renumber clean up

EP Control Number

EP.21.101

Official Program Name

Food Science & Human Nutrition: Food Science, BS

Effective Catalog Term

Fall 2020

Sponsor College

Agr, Consumer, & Env Sciences

Sponsor Department

Food Science and Human Nutrition

Sponsor Name

Yuan-Xiang Pan

Sponsor Email

yxpan@illinois.edu

College Contact

Anna Ball

College Contact Email

aball@illinois.edu

Program Description and Justification**Justification for proposal change:**

- Add FSHN 480 Basic Toxicology as an elective
- Clean up renumber, FSHN 349 is now FSHN 249
- Fix changes that were approved in EP1971_FINAL.pdf but not updated in table properly - Sept 2019.
- FSHN 466, credit change from 3 to 4 (effective SP20)
- Food Marketing was an approved elective. Wrong course number was listed. It should have been FSHN 425 not FSHN 423.

Request to add FSHN 480 justification:

It is important to educate food scientists of food toxicology and current chemical food safety problems, as contamination of food with chemical contaminants may cause serious and wide-spread illness. Knowing basic toxicology principles and the toxic effects of foreign compounds will help food science students to 1) evaluate the safety of newly discovered good ingredients; 2) develop new methods for food adulterant detection; 3) understand the formation of chemical contaminants during food storage and processing, thus to develop measures to control these hazards in the global food supply chain. We recommend adding FSHN 480 as one of the Food Science related elective courses.

Is this program interdisciplinary?

No

Corresponding Program(s):**Corresponding Program(s)**

Food Science Human Nutrition, BS

Academic Level

Undergraduate

Is This a Teacher Certification Program?

No

Will specialized accreditation be sought for this program?

No

Enrollment

Describe how this revision will impact enrollment and degrees awarded.

Adding an elective will not impact enrollment

What is the typical time to completion of this program?

N/A

What are the minimum Total Credit Hours required for this program?

130

Delivery Method

Is this program available on campus and online?

No

This program is available:

On Campus

Budget

Are there budgetary implications for this revision?

No

Will the program or revision require staffing (faculty, advisors, etc.) beyond what is currently available?

No

Resource Implications

Facilities

Will the program require new or additional facilities or significant improvements to already existing facilities?

No

Technology

Will the program need additional technology beyond what is currently available for the unit?

No

Non-Technical Resources

Will the program require additional supplies, services or equipment (non-technical)?

No

Resources

For each of these items, be sure to include in the response if the proposed new program or change will result in replacement of another program(s). If so, which program(s), what is the anticipated impact on faculty, students, and instructional resources? Please attach any letters of support/acknowledgement from faculty, students, and/or other impacted units as appropriate.

Faculty Resources

Please address the impact on faculty resources including any changes in numbers of faculty, class size, teaching loads, student-faculty ratios, etc. Describe how the unit will support student advising, including job placement and/or admission to advanced studies.

Adding an elective will have no impact to faculty resources

Library Resources

Describe your proposal's impact on the University Library's resources, collections, and services. If necessary please consult with the appropriate disciplinary specialist within the University Library.

Adding an elective will have no impact to library resources

Instructional Resources

Will there be any reduction in other course offerings, programs or concentrations by your department as a result of this new program/proposed change?

No

Does the program include other courses/subjects impacted by the creation/revision of this program?

No

Financial Resources

Will the unit need to seek campus or other external resources?

No

Program Regulation and Assessment

Briefly describe the plan to assess and improve student learning, including the program's learning objectives; when, how, and where these learning objectives will be assessed; what metrics will be used to signify student's achievement of the stated learning objectives; and the process to ensure assessment results are used to improve student learning. (Describe how the program is aligned with or meets licensure, certification, and/or entitlement requirements, if applicable).

All graduates of the University of Illinois Food Science concentration will achieve the following:

Graduates are A) competent in core food science areas and B) can integrate and apply their knowledge to solve real-world problems and make decisions. Core Food Science Areas include: Food Chemistry and Analysis, Food Safety and Microbiology, Food Processing and Engineering, and Sensory Science. Associated Areas include: Nutrition and Health, Quality Assurance, Food Laws and Regulations

Graduates possess strong critical thinking and problem solving skills.

Graduates are proficient communicators.

Graduates possess impactful professional and leadership skills.

Aspirational goals

Graduates of our Food Science program: 1) value diversity, 2) are confident in their abilities, 3) volunteer their services to their professional and societal communities, and 4) take professional and ethical responsibility for their actions.

Is the career/profession for graduates of this program regulated by the State of Illinois?

No

Program of Study

"Baccalaureate degree requires at least 120 semester credit hours or 180 quarter credit hours and at least 40 semester credit hours (60 quarter credit hours) in upper division courses" (source: <https://www.ibhe.org/assets/files/PrivateAdminRules2017.pdf>). For proposals for new bachelor's degrees, if this minimum is not explicitly met by specifically-required 300- and/or 400-level courses, please provide information on how the upper-division hours requirement will be satisfied.

All proposals must attach the new or revised version of the Academic Catalog program of study entry. Contact your college office if you have questions.

Attach a side-by-side comparison with the existing program AND, if the revision references or adds "chosed-from" lists of courses students can select from to fulfill requirements, a listing of these courses, including the course rubric, number, title, and number of credit hours.

Statement for Programs of Study Catalog

Code	Title	Hours
Other Natural Sciences and Technology Required Courses		
CHEM 232	Elementary Organic Chemistry I	4
PHYS 101	College Physics: Mech & Heat	5
Select one of the following:		4-5
IB 100	Biology in Today's World	3
or IB 105	Environmental Biology	
IB 105	Environmental Biology	
Food Science Concentration Required Courses		
FSHN 101	The Science of Food and How it Relates to You	3
FSHN 120	Contemporary Nutrition	3
or FSHN 220	Principles of Nutrition	
FSHN 201	Math for Food Science	3
FSHN 230	Food Sci Professional Issues	1
FSHN 232	Science of Food Preparation	3
FSHN 260	Raw Materials for Processing	4
FSHN 302	Sensory Evaluation of Foods	3
FSHN 414	Food Chemistry	3
FSHN 416	Food Chemistry Laboratory	3
FSHN 418	Food Analysis	4
FSHN 419	Food Ingredient Technology	3
FSHN 460	Food Processing Engineering	3
FSHN 466	Food Product Development	4
FSHN 471	Food & Industrial Microbiology	3
FSHN 472	Applied Food Microbiology	3
FSHN 481	Food Processing Unit Operations I (Food Processing Unit Operations I)	2
FSHN 482	Food Processing Unit Operations I Lab (Food Processing Unit Operations I Lab)	1
FSHN 483	Food Processing Unit Operations II (Food Processing Unit Operations II)	2
FSHN 484	Food Processing Unit Operations II Lab (Food Processing Unit Operations II Lab)	1
ANSC 350	Cellular Metabolism in Animals	3
or MCB 450	Introductory Biochemistry	
Select 9 hours from the Food Science-related course list below. 6 hours must be at the 300-400 level:		9
FSHN 249	Food Service Sanitation	
FSHN 295	UG Research or Thesis (up to 3 credit hours will count toward degree)	
FSHN 345	Strategic Operations Management	
FSHN 349	Course FSHN 349 Not Found	
FSHN 417	Neuroscience of Eating & Drinking	
FSHN 423	Advances in Foods & Nutrition	
FSHN 425	Food Marketing	
FSHN 464	Beverage Science & Technology	
FSHN 469	Package Engineering	
FSHN 480	Basic Toxicology	
ACE 161	Microcomputer Applications	
ACE 306	Food Law	
CHEM 233	Elementary Organic Chem Lab I	

EP Documentation

DMI Documentation

Banner/Codebook Name

BS:Fd Sci & Hmn Nutrn-FS -UIUC

Program Code:

10KL0038BS

Conc Code

0038

Degree Code

BS

Major Code

0037

Program Reviewer Comments

Kathy Martensen (kmartens) (Mon, 29 Mar 2021 20:50:18 GMT):Administrative approval: No change to total hours/doesn't restrict options.

Key: 646

10KL0041BS: FOOD SCIENCE & HUMAN NUTRITION: DIETETICS, BS

Completed Workflow

1. U Program Review (dforgacs@illinois.edu; eastuby@illinois.edu; aledward@illinois.edu)

Approval Path

1. Fri, 13 Sep 2019 15:55:00 GMT
Deb Forgacs (dforgacs): Approved for U Program Review

History

1. Feb 27, 2019 by Deb Forgacs (dforgacs)
2. Mar 18, 2019 by Deb Forgacs (dforgacs)
3. Sep 13, 2019 by Brianna Gregg (bjgray2)

Date Submitted: Mon, 15 Feb 2021 19:36:54 GMT

Viewing: 10KL0041BS : Food Science & Human Nutrition: Dietetics, BS

Changes proposed by: Brianna Gregg

Proposal Type

Proposal Type:

Concentration (ex. Dietetics)

This proposal is for a:

Revision

Proposal Title:

If this proposal is one piece of a multi-element change please include the other impacted programs here. *example: A BS revision with multiple concentration revisions*

Administrative approval: BS Concentration revision. Add 1 required course, 1 elective course, remove an elective, update a course that had a number change (FSHN 349-249)

EP Control Number

EP.21.101

Official Program Name

Food Science & Human Nutrition: Dietetics, BS

Effective Catalog Term

Fall 2021

Sponsor College

Agr, Consumer, & Env Sciences

Sponsor Department

Food Science and Human Nutrition

Sponsor Name

Yuan-Xiang Pan

Sponsor Email

yxpan@illinois.edu

College Contact

Anna Ball

College Contact Email

aball@illinois.edu

Program Description and Justification**Justification for proposal change:**

Add elective: The content of TSM 311: Humanity in the Food Web will be a great option for the dietetics students as the course content is related to food and nutrition. It will add another 300 level option and can also be counted as an Advanced Composition.

Remove CHLH 210. Focusing on more 300/400 level electives since there are many 200 level required courses already.

Is this program interdisciplinary?

No

Corresponding Program(s):**Corresponding Program(s)**

Food Science Human Nutrition, BS

Academic Level

Undergraduate

Is This a Teacher Certification Program?

No

Will specialized accreditation be sought for this program?

No

Enrollment

Describe how this revision will impact enrollment and degrees awarded.

It will have no impact.

What is the typical time to completion of this program?

4 years

What are the minimum Total Credit Hours required for this program?

126

Delivery Method

Is this program available on campus and online?

No

This program is available:

On Campus

Budget

Are there budgetary implications for this revision?

No

Will the program or revision require staffing (faculty, advisors, etc.) beyond what is currently available?

No

Resource Implications

Facilities

Will the program require new or additional facilities or significant improvements to already existing facilities?

No

Technology

Will the program need additional technology beyond what is currently available for the unit?

No

Non-Technical Resources

Will the program require additional supplies, services or equipment (non-technical)?

No

Resources

For each of these items, be sure to include in the response if the proposed new program or change will result in replacement of another program(s). If so, which program(s), what is the anticipated impact on faculty, students, and instructional resources? Please attach any letters of support/ acknowledgement from faculty, students, and/or other impacted units as appropriate.

Faculty Resources

Please address the impact on faculty resources including any changes in numbers of faculty, class size, teaching loads, student-faculty ratios, etc. Describe how the unit will support student advising, including job placement and/or admission to advanced studies.

The updates will not have an impact on faculty resources.

Library Resources

Describe your proposal's impact on the University Library's resources, collections, and services. If necessary please consult with the appropriate disciplinary specialist within the University Library.

The updates will not have an impact on library resources.

Instructional Resources

Will there be any reduction in other course offerings, programs or concentrations by your department as a result of this new program/proposed change?

No

Does the program include other courses/subjects impacted by the creation/revision of this program?

Yes

Required courses

TSM 311 - Humanity in the Food Web

Explain how the inclusion or removal of the courses/subjects listed above impacts the offering departments.

Anticipated increase in enrollment is 5 students per semester. TSM supports this increase in enrollment in attached support letter.

Attach letters of support from other departments.

TSM311 Support to add to Dietetics Conc.pdf

Financial Resources

Will the unit need to seek campus or other external resources?

No

Program Regulation and Assessment

Briefly describe the plan to assess and improve student learning, including the program's learning objectives; when, how, and where these learning objectives will be assessed; what metrics will be used to signify student's achievement of the stated learning objectives; and the process to ensure assessment results are used to improve student learning. (Describe how the program is aligned with or meets licensure, certification, and/or entitlement requirements, if applicable).

All graduates of the University of Illinois Didactic Program in Dietetics (DPD) will be able to:

KRDN 1.1 Demonstrate how to locate, interpret, evaluate and use professional literature to make ethical, evidence-based practice decisions.

KRDN 1.2 Use current information technologies to locate and apply evidence-based guidelines and protocols.

KRDN 1.3 Apply critical thinking skills.

KRDN 2.1 Demonstrate effective and professional oral and written communication and documentation.

KRDN 2.2 Describe the governance of nutrition and dietetics practice, such as the Scope of Nutrition and Dietetics Practice and the Code of Ethics for the Profession of Nutrition and Dietetics; and describe interprofessional relationships in various practice settings.

KRDN 2.3 Assess the impact of a public policy position on nutrition and dietetics practice.

KRDN 2.4 Discuss the impact of health care policy and different health care delivery systems on food and nutrition services.

KRDN 2.5 Identify and describe the work of interprofessional teams and the roles of others with whom the registered dietitian nutritionist collaborates in the delivery of food and nutrition services.

KRDN 2.6 Demonstrate an understanding of cultural competence/sensitivity.

KRDN 2.7 Demonstrate identification with the nutrition and dietetics profession through activities such as participation in professional organizations and defending a position on issues impacting the nutrition and dietetics profession.

KRDN 2.8 Demonstrate an understanding of the importance and expectations of a professional in mentoring and precepting others.

KRDN 3.1 Use the Nutrition Care Process to make decisions, identify nutrition-related problems and determine and evaluate nutrition interventions.

KRDN 3.2 Develop an educational session or program/educational strategy for a target population.

KRDN 3.3 Demonstrate counseling and education methods to facilitate behavior change and enhance wellness for diverse individuals and groups.

KRDN 3.4 Explain the processes involved in delivering quality food and nutrition services.

KRDN 3.5 Describe basic concepts of nutritional genomics.

KRDN 4.1 Apply management theories to the development of programs or services.

KRDN 4.2 Evaluate a budget and interpret financial data.

KRDN 4.3 Describe the regulation system related to billing and coding, what services are reimbursable by third party payers, and how reimbursement may be obtained.

KRDN 4.4 Apply the principles of human resource management to different situations.

KRDN 4.5 Describe safety principles related to food, personnel and consumers.

KRDN 4.6 Analyze data for assessment and evaluate data to be used in decision-making for continuous quality improvement.

Is the career/profession for graduates of this program regulated by the State of Illinois?

No

Program of Study

"Baccalaureate degree requires at least 120 semester credit hours or 180 quarter credit hours and at least 40 semester credit hours (60 quarter credit hours) in upper division courses" (source: <https://www.ibhe.org/assets/files/PrivateAdminRules2017.pdf>). For proposals for new bachelor's degrees, if this minimum is not explicitly met by specifically-required 300- and/or 400-level courses, please provide information on how the upper-division hours requirement will be satisfied.

All proposals must attach the new or revised version of the Academic Catalog program of study entry. Contact your college office if you have questions.

Attach a side-by-side comparison with the existing program AND, if the revision references or adds "chose-from" lists of courses students can select from to fulfill requirements, a listing of these courses, including the course rubric, number, title, and number of credit hours.

Catalog Page Text

Statement for Programs of Study Catalog

Code	Title	Hours
Other Natural Sciences and Technology Required		
CHEM 232	Elementary Organic Chemistry I	4
CHEM 233	Elementary Organic Chem Lab I	2
MCB 244 or FSHN 250	Human Anatomy & Physiology I Nutritional Physiology I	3
MCB 246 or FSHN 251	Human Anatomy & Physiology II Nutritional Physiology II	3
Social and Behavioral Sciences - required hours		9-11
HDFS 105	Intro to Human Development	
ACE 100 or ECON 102 or ECON 103	Introduction to Applied Microeconomics Microeconomic Principles Macroeconomic Principles	

Choose from the following:

ANTH 101	Introduction to Anthropology
ANTH 102	Human Origins and Culture
ANTH 103	Anthro in a Changing World
ANTH 209	Food, Culture, and Society
HDFS 220	Families in Global Perspective
PSYC 100	Intro Psych

SOC 100	Introduction to Sociology	
Dietetics Concentration Requirements		
CHLH 250	Health Care Systems	3
FSHN 101	The Science of Food and How it Relates to You	3
FSHN 150	Introduction to Dietetics	1
FSHN 220	Principles of Nutrition	4
FSHN 232	Science of Food Preparation	3
FSHN 249	Food Service Sanitation	1
FSHN 329	Communication in Nutrition	3
FSHN 322	Nutrition and the Life Cycle	3
FSHN 340	Food Production and Service	4
FSHN 345	Strategic Operations Management	3
FSHN 349	Course FSHN 349 Not Found	1
FSHN 420	Nutritional Aspects of Disease	3
FSHN 426	Biochemical Nutrition I	3
FSHN 427	Biochemical Nutrition II	3
FSHN 428	Community Nutrition	3
FSHN 429	Nutrition Assessment & Therapy	3
FSHN 450	Dietetics: Professional Issues	2
FSHN 459	Nutrition Focused Physical Assessment	2
Dietetics Concentration Electives - select one of the following:		2-4
BIOC 455	Technqs Biochem & Biotech	
CHLH 210	Community Health Organizations	
CHLH 300-499	Any 300 or 400 level CHLH Course ¹	
FSHN 300-499	Any 300 or 400 level FSHN Course ¹	
HDFS 301	Infancy & Early Childhood	
HDFS 305	Middle Childhood	
HDFS 310	Adult Development	
HDFS 322	US Latina and Latino Families	
HDFS 405	Adolescent Development	
KIN 300-499	Any 300 or 400 level KIN Course ¹	
TSM 311	Humanity in the Food Web	

Elective hours as needed to reach a minimum of 126

¹ Cannot be used to fulfill more than one requirement.

EP Documentation

DMI Documentation

Banner/Codebook Name

BS:F Sci&Hm Nutr-Dietctcs -UIUC

Program Code:

10KL0041BS

Conc Code

0041

Degree Code

BS

Major Code

0037

Program Reviewer Comments

Rebecca Snook (snook) (Fri, 26 Feb 2021 17:28:38 GMT):Rollback: Additional request to add KIN 199

Rebecca Snook (snook) (Fri, 26 Feb 2021 20:19:28 GMT):Per Justine, further discussion needed for KIN 199. Move other changes forward for now.

Kathy Martensen (kmartens) (Mon, 29 Mar 2021 21:02:49 GMT):Administrative approval: No change to total hours required; doesn't restrict options.

Key: 554

