New Proposal

Date Submitted: 12/02/21 2:11 pm

Viewing: : Nutrition and Health, BS

Last edit: 01/11/22 9:09 am

Changes proposed by: Rebecca Snook

In Workflow

1. **U Program Review**
2. **1698 Committee Chair**
3. **1698 Head**
4. **KL Committee Chair**
5. **KL Dean**
6. **University Librarian**
7. **Provost**
8. **Senate EPC**
9. Senate
10. U Senate Conf
11. Board of Trustees
12. IBHE
13. HLC
14. DMI

Approval Path

1. 12/02/21 2:20 pm
   Deb Forgacs (dforgacs):
   Approved for U Program Review
2. 12/02/21 2:21 pm
   Rebecca Snook (snook): Approved for 1698 Committee Chair
3. 12/02/21 10:23 pm
   Yuan-Xiang Pan (yxpan):
   Approved for 1698 Head
4. 12/07/21 10:09 am
   Brianna Gregg (bjgray2):
   Approved for KL Committee Chair

5. 12/07/21 10:40 am
   Anna Ball (aball): Approved for KL Dean
6. 12/07/21 10:43 am
   John Wilkin (jpwilkin): Approved for University Librarian
7. 12/07/21 1:27 pm
   Kathy Martensen (kmartens): Approved for Provost

Proposal Type

Proposal Type:
Major (ex. Special Education)

Administration Details

Official Program Name	Nutrition and Health, BS		
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	Brianna Gregg	College Contact Email	bjgray2@illinois.edu
College Budget Officer	Tosha Waller-Mumm		
College Budget Officer Email	wallermu@illinois.edu		

List the role for rollbacks (which role will edit the proposal on questions from EPC, e.g., Dept Head or Initiator) and/or any additional stakeholders. *Purpose: List here who will do the editing work if proposal needs rolled back. And any other stakeholders.*

Roll back to 1698 Committee Chair role.

Does this program have inter-departmental administration?

No

Proposal Title

Effective Catalog Term: Fall 2022

Provide a brief, concise description (not justification) of your proposal.

Propose new major, Nutrition and Health, BS in the Department of Food Science and Human Nutrition, College of ACES to replace the Human Nutrition Concentration.

List here any related proposals/revisions and their keys. *Example: This BS proposal (key 567) is related to the Concentration A proposal (key 145) and the Concentration B proposal (key 203).*

This BS in Nutrition and Health (key 1103) will replace the Food Science and Human Nutrition, BS (key 81) along with the Human Nutrition concentration (Key 647).

Program Justification

Provide a ***brief*** justification of the program, including highlights of the program objectives, and the careers, occupations, or further educational opportunities for which the program will prepare graduates, when appropriate.

The Human Nutrition concentration has existed at UIUC for many decades. It is currently housed within the Department of Food Science and Human Nutrition (FSHN) in the College of Agriculture, Consumer and Environmental Sciences (ACES). It is one of four concentrations within FSHN. We are now proposing that it become a major instead of concentration to improve recruitment and allow the student diplomas to reflect their course of study. The FSHN faculty voted on a name change in 2021 from the "Human Nutrition" concentration to the "Nutrition and Health" major to reflect the coursework and career options.

The Nutrition and Health concentration provides an understanding of human nutrition with in-depth focus on physiological and biochemical aspects of metabolism, coupled with an awareness of the nutrient composition of foods and the role of social and economic factors as determinants of food selection. Nutrition and Health is an applicable and flexible major, providing a solid foundation for students to springboard into a variety of post-graduation options such as:

- Pre-health professions (ex: pre-medicine, pre-dental, pre-pharmacy or pre-nursing)
- Laboratory research
- Research and development of food products
- Academia
- Extension / nutrition education

Students graduating in Nutrition and Health will complete challenging coursework in chemistry, biology, physiology, biochemistry, metabolism, microbiology and nutritional aspects of disease.

The Nutrition and Health major requires 126+ total credit hours for a BS degree. Of those 126 credit hours, 40 total credit hours are required in upper-level courses (300, 400, or courses with two pre-requisites). Of those 40, 21+ credit hours are in the FSHN Department.

3 - FSHN 329 Communication in Nutrition
3 - FSHN 417 / PSYCH 417 Neuroscience of Eating and Drinking
3 - FSHN 420 Nutritional Aspects of Disease
3 - FSHN 422 Introduction to Personalized Nutrition / Epigenetics
3 - FSHN 424 Biophysiology of Ingestive Behavior
3 - FSHN 426 Biochemical Nutrition I
3 - FSHN 427 Biochemical Nutrition II
3 - MCB 450 Introductory Biochemistry
4 - CHEM 232 (Pre-requisite CHEM 104 & 105) Elementary Organic Chemistry I
2 - CHEM 233 (Pre-requisite CHEM 104, 105, 232) Elementary Organic Chemistry Lab I
10+ - FSHN Nutrition and Health approved electives 300/400/500 FSHN, ANSC, CHLH, HDFS, KIN, or MCB
40 - Total Hours

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?

Yes

Please describe

Yes, the Human Nutrition concentration will be phased out as it is being replaced by the Nutrition and Health Major.

Does this new program/proposed change result in the replacement of another program?

Yes

Choose program being replaced: 647

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

Yes

Required courses

ACES 101 - Contemporary Issues in ACES
CMN 101 - Public Speaking
RHET 105 - Writing and Research
MATH 220 - Calculus
MATH 221 - Calculus I
MATH 234 - Calculus for Business I
CHEM 102 - General Chemistry I
CHEM 103 - General Chemistry Lab I
CHEM 104 - General Chemistry II
CHEM 105 - General Chemistry Lab II
CHEM 232 - Elementary Organic Chemistry I
CHEM 233 - Elementary Organic Chem Lab I
MCB 100 - Introductory Microbiology
MCB 101 - Intro Microbiology Laboratory
MCB 244 - Human Anatomy & Physiology I
MCB 246 - Human Anatomy & Physiology II
MCB 450 - Introductory Biochemistry

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

All courses are currently required for the Human Nutrition concentration. The courses listed above will be needed for the Nutrition and Health major.

Attach letters of support or acknowledgement from other departments.	ALL_MCB__fshn_new_majors_support.pdf ALL_CHEM_fshn_new_majors_support.pdf ALL_Math_fshn_new_majors_support.pdf

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).

To assess student learning a "pre-test" would be provided to all incoming human nutrition students within FSHN 125, introduction to Nutrition and Health. Prior to graduation and as a component of a required upper level senior year course (ex: FSHN 420) a post-test would be provided to the students. Pre and post test results would be compared and core learning objectives would be analyzed statistically. Additionally, annual surveys would be sent to all current Nutrition and Health students asking questions regarding their student experience, suggested additional classes that are in alignment with the department and program objectives, as well as additional opportunities they wish to participate during their undergraduate years. In response, FSHN Department Faculty would convene to create an action plan for implementation of appropriate curriculum changes to continue to improve the student experience.

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.

For new programs, attach Program of Study	FSHN BS_Concentration in Human Nutrition (for comparison).docx Nutrition and Pre-Health, BS_Program of Study Proposal.docx

Catalog Page Text - Overview Tab

Text for Overview tab on the Catalog Page. This is not official content, it is used to help build the new catalog page for the program. Can be edited in the catalog by the college or department.

This major provides the background for students who plan to pursue careers in nutrition and related health sciences. This major focuses on the field of human nutrition and reflects the growing need to prepare individuals for careers in health and nutrition. For students who expect to pursue advanced degrees in nutritional sciences or professional degrees in medicine, dentistry or law, the Nutrition and Health major may be chosen. This major emphasizes a strong science background and allows students to obtain a strong human nutrition preparation that is not available elsewhere on campus. For those interested in practicing nutrition or nutrition counseling, please see the Dietetics and Nutrition, BS.

Statement for Programs of Study Catalog

Prescribed Courses including Campus General Education Requirements

Course List

Code	Title	Hours
Composition I and Speech		6-7
Select one of the following:		
RHET 105	Writing and Research	
& CMN 101	and Public Speaking	
CMN 111	Oral & Written Comm I	
& CMN 112	and Oral & Written Comm II	
Advanced Composition		3-4
Select one course from campus approved list of Advanced Composition courses.		
Cultural Studies		9
Select one course from Western culture, one from non-Western culture, and one from U.S. minority culture from campus approved lists.		
Foreign Language		
Coursework at or above the third level is required for graduation.		
Quantitative Reasoning I		3-4
Select one of the following:		
MATH 220	Calculus	
MATH 221	Calculus I	
MATH 234	Calculus for Business I	
Quantitative Reasoning II		3-4
Select one of the following:		
ACE 262	Applied Statistical Methods and Data Analytics I	
CPSC 241	Intro to Applied Statistics	
ECON 202	Economic Statistics I	
PSYC 235	Intro to Statistics	
STAT 100	Statistics	
Natural Sciences and Technology		13
CHEM 102	General Chemistry I	4
& CHEM 103	and General Chemistry Lab I	
CHEM 104	General Chemistry II	4
& CHEM 105	and General Chemistry Lab II	

Code	Title	Hours
MCB 100	Introductory Microbiology	3
MCB 101	Intro Microbiology Laboratory	2
Humanities and the Arts		6
Select 6 credit hours from campus approved list.		
Social and Behavioral Sciences		6
Select 6 credit hours from campus approved list.		
ACES Prescribed Course		2
ACES 101	Contemporary Issues in ACES	2
Other Natural Science and Technology Required		14-15
CHEM 232	Elementary Organic Chemistry I	3 or 4
CHEM 233	Elementary Organic Chem Lab I	2
MCB 244	Human Anatomy & Physiology I	3
MCB 246	Human Anatomy & Physiology II	3
MCB 450	Introductory Biochemistry	3
Major Requirements		28
FSHN 101	The Science of Food and How it Relates to You	3
FSHN 120	Contemporary Nutrition (with Discussion)	3-4
or FSHN 220	Principles of Nutrition	
FSHN 329	Communication in Nutrition	3
FSHN 417	Neuroscience of Eating & Drinking	3
FSHN 420	Nutritional Aspects of Disease	3
FSHN 422	Introduction to Personalized Nutrition	3
FSHN 424	Biopsychology of Ingestive Behavior	3
FSHN 426	Biochemical Nutrition I	3
FSHN 427	Biochemical Nutrition II	3
Major Electives [1]		
Select at least 10 credit hours from the following:		
ANSC 300-400	Any 300 or 400 level ANSC Course	
CHEM 300-400	Any 300 or 400 level CHEM Course	
CHLH 300-400	Any 300 or 400 level CHLH Course	
FSHN 300-400	Any 300 or 400 level FSHN Course	
HDFS 300-400	Any 300 or 400 level HDFS Course	
KIN 300-400	Any 300 or 400 level KIN Course	
MCB 300-400	Any 300 or 400 level MCB Course	
Minimum of 40 hours of advanced credit required		
Total Minimum Hours		126

1
500 level classes can fulfill the elective requirement if approved by both the advisor and course instructor.

Corresponding Degree	BS Bachelor of Science

Program Features

Academic Level	Undergraduate

Does this major have transcripted concentrations? No

What is the typical time to completion of this program?
4 years

What are the minimum Total Credit Hours required for this program?
126

CIP Code 190504 - Human Nutrition.

Is This a Teacher Certification Program?
No

Will specialized accreditation be sought for this program?

No

Delivery Method

This program is available:
On Campus - Students are required to be on campus, they may take some online courses.

Institutional Context

University of Illinois at Urbana-Champaign

Describe the historical and university context of the program's development. Include a short summary of any existing program(s) upon which this program will be built.

Explain the nature and degree of overlap with existing programs and, if such overlap exists, document consultation with the impacted program’s home department(s).

The mission of FSHN is a guiding principle to the overarching aspects/mission of the Nutrition and Health major. The Nutrition and Health major is designed to provide high quality education in nutritional sciences and prepare graduates for a career path that involves a number of choices including, the health and wellness/food industry, graduate programs and academia, and health related professional programs, such as medicine, dental, nursing, pharmacy, etc. This program is built from the long-standing Human Nutrition concentration and will become a major. One of the great things about this transition is greater clarity of program desired, in that there will be less confusion between this major, nutrition and health (currently human nutrition) vs the other, nutrition and dietetics (currently dietetics).

This is compatible with the overall goal of the FSHN department's mission: to implement education, research, and outreach programs designed to provide a safe, nutritious, and affordable food supply that enhances human health; and the mission of the College of ACES: to enhance the quality of life for people and communities through teaching, research and outreach programs focused on human activity, food, fiber, and natural resource systems. All of these are aligned well with the UIUC mission.

University of Illinois

Briefly describe how this program will support the University's mission, focus and/or current priorities. Demonstrate the program's consistency with and centrality to that mission.

The program's goals are to prepare program graduates to provide program graduates with a strong foundation in the sciences, research, and application of clinical nutrition to prepare them for graduate school, health-professions schools, and/or to become productive individuals in the field.

Between 2017 and 2020, students studying Human Nutrition (proposed to be Nutrition and Health) have been successful with over 90% of the reported graduates employed immediately after graduation with a bachelor's degree or pursuing an advanced degree.

As noted prior, ~95% of the graduates in Human Nutrition (proposed to be Nutrition and Health) either worked or pursued an advanced degree post-graduation with ~35% choosing to work and ~60% choosing to pursue and advanced degree.

Those that shared stated that they were gainfully employed by the following companies:

- AMITA Health - PCT
- Abbott - Regulatory Affairs Specialist
- Advocate Health Care - Emergency Room Technician
- Advocate Lutheran General Hospital - Chief Scribe
- American Cancer Society - Community Development Manager
- AveXis, Inc. - Quality Control Sample Management Coordinator
- Carle Foundation Hospital - Hospitalist Intern
- Carle Foundation Hospital - Health Care Technician/ Milk Technician
- Colonial Manor Therapy and Senior Care - Certified Nursing Assistant
- Eating Recovery Center - Dietary Assistant
- Genesis Orthopedics & Sports Medicine - Medical Assistant
- Glanbia - Food Technologist I
- Imbibe - Lab Technician in New Ingredient Technology
- Mayo Clinic - Research Assistant Medical Genome Facility
- PepsiCo - Associate Research Scientist
- Pharmaceutical Product Development - Associate Scientist
- Schiff Hardin LLP - Legal Recruiting Assistant
- Vituity - Scribe

Those that shared that they attended the following programs:

- Columbia University - MPH
- Kansas City University of Medicine and Biosciences - Doctor of Osteopathic Medicine
- Kings College
- Midwestern – Master of Medical Science in Physician Assistant Studies
- Midwestern University - Doctor of Osteopathic Medicine, D.O.
- Morehouse School of Medicine - MD
- National University of Health Sciences - Doctor of Chiropractic
- Northern Illinois University - Doctor of Physical Therapy
- Rosalind Franklin University of Medicine and Science - Doctor of Podiatric Medicine
- Technical University Munich - MS Nutrition and Biomedicine

- University of Chicago - PhD Molecular Metabolism and Nutrition
- University of Illinois at Chicago - College of Pharmacy; PharmD Professional Program
- University of Illinois at Chicago - Dental School
- University of Illinois at Urbana-Champaign - MS Management
- University of Illinois at Urbana-Champaign - MS Human Nutrition
- University of Michigan - MPH
- University of Minnesota School of Dentistry - Dental School
- Wageningen University & Research - MS in Food Technology
- Yale University - MPH - Health Care Management

Admission Requirements

Desired Effective Admissions Term	Fall 2023

Provide a brief narrative description of the admission requirements for this program. Where relevant, include information about licensure requirements, student background checks, GRE and TOEFL scores, and admission requirements for transfer students.

Freshman admission to the Nutrition and Health major is handled by the Office of Admissions and Records and the College of ACES Office of Academic Programs. Off-campus transfer admissions are controlled by the College of ACES Office of Academic Programs. Admissions information can be found at: https://fshn.illinois.edu/undergraduate/admissions

The Nutrition and Health advisor handles on-campus transfer admissions. Students must have a 3.0/4.0 GPA, provide a 300-word statement of professional interest, and meet with the advisor before applying.

Describe how critical academic functions such as admissions and student advising are managed.

UIUC has an extensive website for Nutrition and Health information. The Advisor updates the information on an annual basis. It is the responsibility of the University of Illinois to assure all policies, procedures, practices, and materials related to Nutrition and Health on-campus transfer student recruitment and admission comply with state and federal laws and regulations. However, the Office of Academic Programs in the College of ACES handles Nutrition and Health student recruitment and admission for incoming freshman and off-campus transfer students in conjunction with the Advisor. The Advisor is responsible for the recruitment and admission of on-campus transfers.

The Advisor is actively involved in program-level, department-level, college-level, and university-level student recruitment, advisement, evaluation, and counseling; participates annually in student recruitment events including Explores ACES and New Student Orientation, where the Advisor facilitates nutrition program information sessions; responds via telephone, Zoom, email, or in-person meetings to parent and student inquiries about the proposed Nutrition and Health major at the University of Illinois and updates and maintains the program website to support student recruitment and advising initiatives on a national level. The Advisor serves as the primary academic advisor for students majoring in Nutrition and Health and teaches FSHN 125: Intro to Human Nutrition, which lays a solid foundation for students as they begin their academic journey within the major.

Enrollment

Number of Students in Program (estimate)

Year One Estimate	20	5th Year Estimate (or when fully implemented)
100		

Estimated Annual Number of Degrees Awarded

Year One Estimate	20	5th Year Estimate (or when fully implemented)
25		

What is the matriculation term for this program?

Fall

Budget

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

No

Additional Budget Information

Attach File(s)

Financial Resources

How does the unit intend to financially support this proposal?

The FSHN Department is already fully supporting this concentration and will continue to do so as a major.

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

No

Attach letters of support

What tuition rate do you expect to charge for this program? e.g, Undergraduate Base Tuition, or Engineering Differential, or Social Work Online (no dollar amounts necessary)

FSHN Differential that is currently used

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.

Attach File(s)

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 FSHN Department has 25 tenure-track faculty and eight specialized faculty. Of the 33 faculty, 15 faculty teach courses in the nutrition area. The Advisor fully supports student advising, including job placement and admission to advanced studies.

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.

Current library resources, including collections and services, are sufficient to address the needs of this new major request since it is replacing the current concentration.

Market Demand

What market indicators are driving this proposal? If similar programs exist in the state, describe how this program offers a unique opportunity for students:

The Human Nutrition and Health at the University of Illinois will include instruction from globally recognized researchers and educators in the field. This program provides a diverse curriculum and experiences that are unique to UIUC such as collaborating with NCAA athletics and groundbreaking clinical nutrition research. The coursework is challenging as students share class experiences with other majors, including Chemistry, Molecular and Cellular Biology, and Food Science, in addition to students in the Graduate Program. Human Nutrition (to be replaced with Nutrition and Health) has a high placement rate for acceptance into nutrition focused graduate programs and health profession programs.

Explain how the program will meet the needs of regional and state employers, including any state agencies, industries, research centers, or other educational institutions that expressly encouraged the program's development.
Discuss projected future employment and or additional educational opportunities for graduates of this program. Compare estimated demand with the estimated supply of graduates from this program and existing similar programs in the state. Where appropriate, provide documentation by citing data from such sources as employer surveys, current labor market analyses, and future workforce projections.
(Whenever possible, use state and national labor data, such as that from the Illinois Department of Employment Security at http://ides.illinois.gov/ and/or the U.S. Bureau for Labor Statistics at http://www.bls.gov/).

According to the Bureau of Labor Statistics, at https://www.bls.gov/ooh/healthcare/home.htm "Employment in healthcare occupations is projected to grow 15 percent from 2019 to 2029, much faster than the average for all occupations, adding about 2.4 million new jobs. Healthcare occupations are projected to add more jobs than any of the other occupational groups. This projected growth is mainly due to an aging population, leading to greater demand for healthcare services." Placement in career opportunities is very high already upon graduation – there will be greater demand for these majors.

Explain how the program will meet the needs of regional and state employers, including any state agencies, industries, research centers, or other educational institutions that expressly encourage the program's development.

The Nutrition and Health Program will meet the needs of regional and state employers across the US because the majority of our graduates aspire to go into the healthcare field. One of our goals is to prepare graduates to become future healthcare workers, researchers, academics, or educators in the field with a high level of professionalism.

What resources will be provided to assist students with job placement?

Several resources exist within the College of ACES and FSHN Department to assist students with job placement. All Nutrition and Health students will take FSHN 125, Introduction to Human Nutrition, with assignments to prepare them for job placement, including resumes, cover letters, and helping them create a LinkedIn profile. All students are encouraged to participate in undergraduate research, volunteer in the community in the health professions, join health professions related student organizations, and hold leadership positions. The College of ACES offers ACES Career Services which guides students through career exploration and the job search. They also help employers recruit talented students for internship and full-time positions.

If letters of support are available attach them here:

EP Documentation

EP Control	EP.22.076

Number	
Attach Rollback/Approval Notices	
This proposal requires HLC inquiry	Yes

DMI Documentation

Attach Final Approval Notices	
Banner/Codebook Name	
Program Code:	

Minor Code	Conc Code	Degree Code	Major Code

Senate Approval Date	
Senate Conference Approval Date	
BOT Approval Date	
IBHE Approval Date	
HLC Approval Date	
Effective Date:	
Attached Document Justification for this request	
Program Reviewer Comments	**Brianna Gregg (bjgray2) (11/02/21 10:08 am):** Rollback: name change after talking to faculty.

Key: 1103

NUTRITION AND PRE-HEATLH, BS

Prescribed Courses including Campus General Education Requirements

Course List		
Code	**Title**	**Hours**
Composition I and Speech		6-7
Select one of the following:		
RHET 105 & CMN 101	Writing and Research and Public Speaking	
CMN 111 & CMN 112	Oral & Written Comm I and Oral & Written Comm II	
Advanced Composition		3-4
Select one course from campus approved list of Advanced Composition courses.		
Cultural Studies		9
Select one course from Western culture, one from non-Western culture, and one from U.S. minority culture from campus approved lists.		
Foreign Language		
Coursework at or above the third level is required for graduation.		
Quantitative Reasoning I		3-4
Select one of the following:		
MATH 220	Calculus	
MATH 221	Calculus I	
MATH 234	Calculus for Business I	
Quantitative Reasoning II		3-4
Select one of the following:		
ACE 261	Applied Statistical Methods	
CPSC 241	Intro to Applied Statistics	
ECON 202	Economic Statistics I	
PSYC 235	Intro to Statistics	
STAT 100	Statistics	
Natural Sciences and Technology		13
CHEM 102 & CHEM 103	General Chemistry I and General Chemistry Lab I	
CHEM 104 & CHEM 105	General Chemistry II and General Chemistry Lab II	
MCB 100	Introductory Microbiology	
MCB 101	Intro Microbiology Laboratory	
Humanities and the Arts		6

Course List		
Code	**Title**	**Hours**
Select 6 credit hours from campus approved list.		
Social and Behavioral Sciences		9
Select 9 credit hours from campus approved list.		
ACES Prescribed Course		2
ACES 101	Contemporary Issues in ACES	
Other Natural Science and Technology Required		14-15
CHEM 232	Elementary Organic Chemistry I	
CHEM 233	Elementary Organic Chem Lab I	
MCB 244	Human Anatomy & Physiology I	
MCB 246	Human Anatomy & Physiology II	
MCB 450	Introductory Biochemistry	
Major Requirements		28
FSHN 101	The Science of Food and How it Relates to You	
FSHN 120	Contemporary Nutrition (with Discussion)	
or FSHN 220	Principles of Nutrition	
FSHN 329	Communication in Nutrition	
FSHN 417	Neuroscience of Eating & Drinking	
FSHN 420	Nutritional Aspects of Disease	
FSHN 422	Introduction to Personalized Nutrition	
FSHN 424	Biopsychology of Ingestive Behavior	
FSHN 426	Biochemical Nutrition I	
FSHN 427	Biochemical Nutrition II	
Major Electives[1]		
Select at least 10 credit hours from the following:		
ANSC 300-400	Any 300 or 400 level ANSC Course	
CHEM 300-400	Any 300 or 400 level CHEM Course	
CHLH 300-400	Any 300 or 400 level CHLH Course	
FSHN 300-400	Any 300 or 400 level FSHN Course	
HDFS 300-400	Any 300 or 400 level HDFS Course	
KIN 300-400	Any 300 or 400 level KIN Course	
MCB 300-400	Any 300 or 400 level MCB Course	
Minimum of 40 hours of advanced credit required		
Total Minimum Hours		126

[1] 500 level classes can fulfill the elective requirement if approved by both the advisor and course instructor.

FOOD SCIENCE AND HUMAN NUTRITION, BS

CONCENTRATION IN HUMAN NUTRITION

Statement for Programs of Study Catalog

Course List		
Code	**Title**	**Hours**
Other Natural Science and Technology Required		
CHEM 232	Elementary Organic Chemistry I	4
CHEM 233	Elementary Organic Chem Lab I	2
MCB 244	Human Anatomy & Physiology I	3
MCB 246	Human Anatomy & Physiology II	3
MCB 450	Introductory Biochemistry	3
Human Nutrition Required		
FSHN 101	The Science of Food and How it Relates to You	3
FSHN 220	Principles of Nutrition	4
FSHN 420	Nutritional Aspects of Disease	3
FSHN 426	Biochemical Nutrition I	3
FSHN 427	Biochemical Nutrition II	3
Select a minimum of two courses from the following list of Restricted Electives:		6
FSHN 249	Food Service Sanitation	
FSHN 302	Sensory Evaluation of Foods	
FSHN 322	Nutrition and the Life Cycle	
FSHN 329	Communication in Nutrition	
FSHN 344	Business Etiquette	
FSHN 345	Strategic Operations Management	
FSHN 398	Undergraduate Seminar	
FSHN 414	Food Chemistry	
FSHN 418	Food Analysis	
FSHN 421	Pediatric Clinical Nutrition	
FSHN 425	Food Marketing	
FSHN 428	Community Nutrition	
FSHN 429	Nutrition Assessment & Therapy	
FSHN 440	Applied Statistical Methods I	
FSHN 460	Food Processing Engineering	
FSHN 461	Course FSHN 461 Not Found	
FSHN 465	Principles of Food Technology	
FSHN 471	Food & Industrial Microbiology	

Course List		
Code	**Title**	**Hours**
FSHN 480	Basic Toxicology	
FSHN 481 & FSHN 483	Food Processing Unit Operations I and Food Processing Unit Operations II(8 week courses)	
Science electives: A minimum of two science courses from below list. Courses cannot be used to fulfill other requirements.		6
ANSC 100	Intro to Animal Sciences	
ANSC 110	Life With Animals and Biotech	
ANSC 207	The Science of Pets and How to Care for Them	
ANSC 221	Cells, Metabolism and Genetics	
ANSC 222	Anatomy and Physiology	
ANSC 223	Animal Nutrition	
ANSC 224	Animal Reproduction and Growth	
ANSC 350	Cellular Metabolism in Animals	
ANSC 404	Poultry Science	
ANSC 409	Meat Science	
ANSC 420	Ruminant Nutrition	
ANSC 422	Companion Animal Nutrition	
ANSC 423	Advanced Dairy Nutrition	
ANSC 431	Advanced Reproductive Biology	
ANSC 438	Lactation Biology	
ANSC 441	Human Genetics	
ANSC 450	Comparative Immunobiology	
ANSC 452	Animal Growth and Development	
ANSC 453	Stem Cell Biology	
ANTH 240	Biological Anthropology	
ANTH 246	Forensic Science	
ANTH 249	Evolution and Human Disease	
ANTH 441	Human Genetics	
ASTR 100	Introduction to Astronomy	
ASTR 121	Solar System and Worlds Beyond	
ASTR 122	Stars and Galaxies	
ASTR 150	Killer Skies: Astro-Disasters	
ASTR 210	Introduction to Astrophysics	
ATMS 100	Introduction to Meteorology	
ATMS 120	Severe and Hazardous Weather	
ATMS 140	Climate and Global Change	
BIOC 455	Techngs Biochem & Biotech	

Course List		
Code	**Title**	**Hours**
CHEM 312	Inorganic Chemistry	
CHEM 360	Chemistry of the Environment	
CHLH 100	Contemporary Health	
CHLH 200	Mental Health	
CHLH 206	Human Sexuality	
CHLH 243	Drug Use and Abuse	
CHLH 250	Health Care Systems	
CHLH 274	Introduction to Epidemiology	
CHLH 415	International Health	
CPSC 112	Introduction to Crop Sciences	
CPSC 116	The Global Food Production Web	
CPSC 226	Course CPSC 226 Not Found	
CPSC 270	Applied Entomology	
FSHN 232	Science of Food Preparation	
GEOG 101	Global Development&Environment	
GEOG 103	Earth's Physical Systems	
GEOL 100	Planet Earth	
GEOL 104	Geology of the National Parks	
GEOL 107	Physical Geology	
GEOL 117	The Oceans	
GEOL 118	Natural Disasters	
GEOL 380	Environmental Geology	
HDFS 105	Intro to Human Development	
HORT 100	Introduction to Horticulture	
HORT 105	Vegetable Gardening	
HORT 180	Course HORT 180 Not Found	
IB 100	Biology in Today's World	
IB 103	Introduction to Plant Biology	
IB 104	Animal Biology	
IB 105	Environmental Biology	
IB 150	Organismal & Evolutionary Biol	
KIN 121	Survey of Sports Medicine	
KIN 122	Physical Activity and Health	
KIN 150	Bioscience of Human Movement	
KIN 262	Motor Develop, Growth & Form	
KIN 352	Bioenergetics of Movement	

Course List		
Code	**Title**	**Hours**
MCB 150	Molec & Cellular Basis of Life	
MCB 250	Molecular Genetics	
MCB 252	Cells, Tissues & Development	
MCB 290	Undergraduate Research	
MCB 314	Introduction to Neurobiology	
MCB 316	Genetics and Disease	
MCB 408	Immunology	
NRES 100	Fundamentals of Env Sci	
NRES 102	Introduction to NRES	
PHYS 101	College Physics: Mech & Heat	
PHYS 102	College Physics: E&M & Modern	
PHYS 140	How Things Work	
PHYS 211	University Physics: Mechanics	
PHYS 212	University Physics: Elec & Mag	
PHYS 213	Univ Physics: Thermal Physics	
PHYS 214	Univ Physics: Quantum Physics	
PLPA 200	Plants, Pathogens, and People	
PLPA 204	Course PLPA 204 Not Found	
PSYC 230	Perception & Sensory Processes	
PSYC 238	Psychopathology and Problems in Living	
Elective hours as needed to reach minimum of 126		

Program Features

Academic Level
Undergraduate

What is the typical time to completion of this program?

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

Is This a Teacher Certification Program?

No

Will specialized accreditation be sought for this program?

No

Delivery Method

This program is available:
On Campus - Students are required to be on campus, they may take some online courses.

Admission Requirements

Is this revision a change to the admission status of the program?

No

Enrollment

Describe how this revision will impact enrollment and degrees awarded.

Update to course numbers will not impact enrollments or degrees awarded

Estimated Annual Number of Degrees Awarded

Year One Estimate

5th Year Estimate (or when fully implemented)

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

Additional Budget Information

Attach File(s)

Financial Resources

How does the unit intend to financially support this proposal?

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

No

Attach letters of support

What tuition rate do you expect to charge for this program? e.g, Undergraduate Base Tuition, or Engineering Differential, or Social Work Online (no dollar amounts necessary)

Are you seeking a change in the tuition rate or differential for this program?

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.

Attach File(s)

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.

Update to course numbers will not impact 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.

Update to course numbers will not impact library resources.

EP Documentation

EP Control Number
EP.22.011

Attach Rollback/Approval Notices

This proposal requires HLC inquiry
No

DMI Documentation

Attach Final Approval Notices

Banner/Codebook Name
BS:F Sc&Hum Nutrition-HN -UIUC

Program Code:
10KL0040BS

Minor Code

Conc Code
0040
Degree Code
BS
Major Code
0037

Senate Approval Date

Senate Conference Approval Date

BOT Approval Date

IBHE Approval Date

HLC Approval Date

Effective Date:

Attached Document

Justification for this request

Program Reviewer Comments
Kathy Martensen (kmartens) (Wed, 01 Sep 2021 21:03:43 GMT): Administrative approval: No change to total hours required; does not restrict student choice.

Key: 647

UNIVERSITY OF ILLINOIS
AT URBANA-CHAMPAIGN

Department of Mathematics

273 Altgeld Hall, MC-382
1409 West Green Street
Urbana, IL 61801

September 24, 2021

Re: New BS degrees in FSHN

Dear Professor Nicki Engeseth, Head of FSHN,

The Mathematics Department is happy to support the proposed changes of four concentrations in the Department of Food Science and Human Nutrition to Bachelor degrees. Specifically, the department has the resources to cover the expected enrollments in Math 220, 221 and 234 required by students in the proposed majors of Food Science, Dietetics and Nutrition, Hospitality Management and Nutrition and Pre-Health.

Sincerely

Randy McCarthy

Randy McCarthy
Professor of Mathematics
Dir of Undergraduate Studies in Math
rmccrthy@illinois.edu

telephone 217-333-3350 • *fax* 217-333-9576
email office@math.uiuc.edu • *url* http://www.math.uiuc.edu/

From: Murphy, Catherine Jones
To: Engeseth, Nicki
Cc: Murphy, Catherine Jones
Subject: Re: CHEM course approval for new majors
Date: Friday, September 17, 2021 12:28:20 PM

Dear Professor Engeseth,

The Department of Chemistry heartily supports your proposal to convert your concentrations to majors.

Best regards,

Catherine J. Murphy
Head, Department of Chemistry

> On Sep 17, 2021, at 11:19 AM, Engeseth, Nicki <engeseth@illinois.edu> wrote:
>
> Dear Professor Murphy,
>
> The Department of Food Science & Human Nutrition (FSHN) is proposing to convert all four of our concentrations to majors. Thus, each current concentration will simultaneously end with the beginning of the majors. Some of your departmental courses are currently required in our concentrations as listed below. For this approval process we are requesting an email of support for the classes listed below to continue to be required in our majors. The courses below are required in each of our concentrations (soon to be majors), unless otherwise noted: we do not anticipate any changes in numbers of our students enrolling in your course(s). Please send an email back indicating that you acknowledge/support us including the below courses in our new majors upon the ending of our concentrations.
>
> For the Chemistry department we are referring to:
>
> The following course(s) are currently required for our Food Science concentration and will be required for our Food Science major:
> CHEM 102/103, 104/105, 232
>
> The following course(s) are currently required for our Dietetics concentration and will be required for our Dietetics and Nutrition major:
> CHEM 102/103, 104/105, 232/233
>
> The following course(s) are currently required for our Hospitality Management concentration and will be required for our Hospitality Management major:
> CHEM 101

The following course(s) are currently required for our Human Nutrition concentration which will become the Nutrition and Pre-Health major:
CHEM 102/103, 104/105, 232/233

If you have any questions, please let me know.

Sincerely,

Nicki Engeseth

Nicki J. Engeseth, Ph.D. | ***Professor and Head***
Department of Food Science & Human Nutrition | University of Illinois
260 A Bevier Hall, 905 S. Goodwin, Urbana, IL 61801
Phone: (217)244-6788

Catherine J. Murphy
Head, Department of Chemistry
Larry R. Faulkner Endowed Chair in Chemistry
Center for Advanced Studies Professor
Department of Chemistry
University of Illinois at Urbana-Champaign
600 S. Mathews Ave.
Urbana, IL 61801
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A512 CLSL office location

ILLINOIS

COLLEGE OF LIBERAL ARTS & SCIENCES
School of Molecular & Cellular Biology
MCB Instructional Program
127 Burrill Hall, MC-119
407 S. Goodwin Ave.
Urbana, IL 61801

October 12, 2021

Nicki J. Engeseth, Ph.D.
Professor and Head, Department of Food Science & Human Nutrition
260 A Bevier Hall, 905 S. Goodwin, Urbana, IL 61801
Phone: (217)244-6788

Dear Professor Engeseth,

Thank you for your message regarding your proposed transition from concentrations to Bachelor Degrees in the four specific areas of Food Science and Human Nutrition (Food Science, Dietetics, Hospitality Management, Nutrition and Pre-Health). The School of Molecular and Cellular Biology, is supportive of your proposal and agrees to allow five of our courses to be listed as requirements. Those courses are:

MCB 100: Introductory Microbiology; regularly taught in the Fall and Spring semesters.

MCB 101: Intro Microbiology Laboratory; regularly taught in the Fall and Spring semesters.

MCB 244: Human Anatomy & Physiology I; regularly taught in Fall and Spring semesters.

MCB 245: Human Anat & Physiol Lab I; regularly taught in Fall and every other Summer semesters. Last offering was Summer 2021.

MCB 450: Introductory Biochemistry; regularly taught in the Fall, Spring and Summer semesters.

You indicate that you do not anticipate any changes in the numbers of your students enrolling in these courses. As long as this is the case, we are happy to have your students in our courses. If you find your numbers rising, please provide us with a warning so that we can plan appropriately. Best of luck with your new degree programs!

All the best,

Melissa Michael
Associate Director for Curriculum & Instruction

CC: Milan Bagchi, Director, School of Molecular and Cellular Biology