

UNIVERSITY OF ILLINOIS
AT URBANA-CHAMPAIGN

Office of the Provost and Vice Chancellor
for Academic Affairs

Swanlund Administration Building
601 East John Street
Champaign, IL 61820



April 24, 2000

Raymond M. Leuthold, Chair
Senate Committee on Educational Policy
Office of the Senate
228 English Building, MC-461

Dear Professor Leuthold:

Enclosed are copies of a proposal from the College of Agricultural, Consumer and Environmental Sciences to establish two new undergraduate minors, one in Food Science, and the other in Nutrition.

Both minors have been approved by the College of ACES faculty; the proposal now requires Senate review.

Sincerely,

A handwritten signature in cursive script that reads "Karen M. Carney".

Karen M. Carney
Assistant Provost

KMC/cd

Enclosures

c: W. Banwart
K. Campbell
S. Gonzo

UNIVERSITY OF ILLINOIS
AT URBANA-CHAMPAIGN

College of Agricultural, Consumer
and Environmental Sciences

Academic Programs
104 Mumford Hall, MC-710
1301 West Gregory Drive
Urbana, IL 61801



RECEIVED
JAN 14 2000
OFFICE of the PROVOST

December 23, 1999

Ray Leuthold
343 Mumford Hall
MC 710

Dear Ray

Enclosed are proposals for a minor in Food Science and a minor in Nutrition offered by the Department of Food Science and Human Nutrition. Also enclosed is a supplemental letter that addresses the budgetary issues as well as those majors that would not be eligible to receive the proposed minors. Both minors have received approval by the College of ACES faculty.

We look forward to review and action on these proposals by the Educational Policy committee.

Sincerely,

Wayne Banwart
Assistant Dean

WLB/mlc

cc: K. Campbell

Minor in Food Science
 Department of Food Science & Human Nutrition
 Proposed Effective date: January 2000

Brief description of the program of study: The minor in food science is designed to broaden the student's knowledge of science and in particular food chemistry, food microbiology, and food engineering. A minor in food science will benefit especially those students who are eager to apply the required sciences in their major field of study to the specific area of food processing but who do not anticipate it to be their career choice. The Food Science minor is also suitable for students who intend to pursue careers in engineering, microbiology, chemistry, scientific journalism, hospitality management or science secondary education. Approximately 20 students are expected to enroll into the minor. Students currently enrolled in Chemical Engineering have inquired about the proposed minor. A total of between 17-20 hours are required for the minor.

Prerequisites outside sponsoring unit:

Chemistry 101, 102, 105, and 106 or 107, 108, 109, and 110; Chemistry 231 or 236;
 Introductory Statistics; Microbiology 101 or 201

Prescribed for the Food Science minor (15 hours):

FSHN 101 (3 hours) — Introduction to Food Science and Human Nutrition (Fall, Spring)
 FSHN 131 (3 hours) — Introductory Foods Laboratory (Fall, Spring)
 FSHN 314 (3 hours) — Food Chemistry (Fall)
 FSHN 365¹ (3 hours) — Principles of Food Technology (Fall)
 or FSHN 361² (3 hours) — Food Processing 1 (Fall)
 FSHN 371 (3 hours) — Food and Industrial Microbiology (Spring)

Restricted electives for the Food Science minor (at least one course from the following list)²:

FSHN 202 (3 hours) — Sensory Evaluation (Spring)
 FSHN 213 (4 hours) — Food Analysis (Spring)
 FSHN 260 (4 hours) — Raw Materials for Processing (Fall)
 FSHN 315 (3 hours) — Food Biochemistry and Biotechnology (Spring)
 FSHN 330 (5 hours) — The Experimental Study of Foods (Spring)
 FSHN 360 (3 hours) — Food Engineering (Spring)
 FSHN 366 (3 hours) — Product Development (Fall)
 FSHN 372 (2 hours) — Sanitation in Food Processing (Spring)
 FSHN 361³ (3 hours) — Food Processing I (Fall)
 FSHN 362³ (3 hours) — Food Processing II (Spring)
 AG E 383 (3 hours) — Engineering Properties of Food Materials (Fall)
 AG E 385 (2 hours) — Food & Process Engineering Design (Spring)

¹ Credit not given for both FSHN 365 and 361 or 362

² Check course catalog for individual course prerequisites.

³ Prerequisites for FSHN 361 and 362 include FSHN 360, FSHN 314

Admission to the minor: The Department of Food Science and Human Nutrition will monitor Admission to the minor. Admission is restricted to students having completed 60 hours and with a 2.5 GPA.

Minor advisors: Any of the Food Science Core Faculty Advisors in the Department of Food Science & Human Nutrition (a total of 10 faculty members) will be able to advise students enrolled in the minor. Ms. Kris Campbell will serve as Advising Coordinator for this minor.

Certification of successful completion: The College of ACES Office of Academic Programs will certify completion of the minor by ACES majors. Students from other colleges will be certified in their home college.

Statement for the catalog:

The Food Science Minor is designed for students who desire to broaden their knowledge of science and in particular food chemistry, food microbiology, and food engineering. A minor in food science will benefit those students who are eager to apply the required sciences in their major field of study to the specific area of food industry but who do not anticipate food science to be their career choice. Admission requires a minimum GPA of 2.5.

Departmental contact: Kris Campbell [e-mail: kjc@uiuc.edu]

Prerequisites outside sponsoring unit:

Chemistry 101, 102, 105, and 106 or 107, 108, 109, and 110; Chemistry 231 or 236; Introductory Statistics; Microbiology 101 or 201

<u>HOURS</u>	<u>REQUIREMENTS</u>
3	FSHN 101 — Introduction to Food Science & Human Nutrition
3	FSHN 131 — Introductory Foods Laboratory
3	FSHN 314 — Food Chemistry
3	FSHN 365 ¹ — Principles of Food Technology
	OR
3	FSHN 361 ² — Food Processing 1
3	FSHN 371 — Food and Industrial Microbiology
2-5	at least one course from the following list:
	FSHN 202 (3 hours) — Sensory Evaluation
	FSHN 213 (4 hours) — Food Analysis
	FSHN 260 (4 hours) — Raw Materials for Processing
	FSHN 315 (3 hours) — Food Biochemistry and Biotechnology
	FSHN 330 (5 hours) — The Experimental Study of Foods
	FSHN 360 ² (3 hours) — Food Engineering
	FSHN 366 (3 hours) — Product Development
	FSHN 372 (2 hours) — Sanitation in Food Processing
	FSHN 361 ² (3 hours) — Food Processing I
	FSHN 362 ² (3 hours) — Food Processing II
	AG E 383 (3 hours) — Engineering Properties of Food Materials
	AG E 385 (2 hours) — Food & Process Engineering Design

¹ Credit not given for both FSHN 365 and 361 or 362

² Prerequisites for FSHN 361 and 362 include FSHN 360, and FSHN 314

² Prerequisite for FSHN 360 is PHYSICS 101

Clearance:

Bruce M. Chassy
Head, Department of Food Science
and Human Nutrition

11/17/99
Date

Wayne Benward
Courses & Curriculum Committee,
College of Agricultural, Consumer
and Environmental Sciences

12/6/99
Date

David L. Chason
Dean, College of Agricultural, Consumer
and Environmental Sciences

12-23-99
Date

Minor in Nutrition
Department of Food Science & Human Nutrition
Proposed Effective date: January 2000

Brief description of the program of study: The minor in nutrition is designed to broaden the student's knowledge of the biological sciences with a particular emphasis on the science of nutrition. The field of nutrition is interdisciplinary. To achieve a well rounded understanding of nutrition, the minor requires a basic course in nutrition (FSHN 220), two courses in metabolic biochemistry (FSHN 326 & 327), and a course that describes how disease states affect nutritional requirements (FSHN 320). Additional breadth is achieved by requiring a minimum of 6 hours of elective coursework. Options include the study of foods and topics in animal and human nutrition. A total of 18 hours are required for the minor.

A minor in nutrition would benefit those students who intend to pursue careers in the food industry (e.g., FSHN majors enrolled in the Food Science option), kinesiology, or those planning to enter the medical, dental, or veterinary professions. Due to the prerequisites in the sciences, we anticipate that this minor will be popular with the undergraduate students of LAS, particularly those with an interest in the biological sciences. The minor is closed to Dietetic and FSHN (Human Nutrition option) majors because their curriculums include the prescribed courses for the minor, in addition to further in-depth study of nutrition and the life sciences. Approximately 20 students are expected to enroll into the minor.

Prerequisites outside sponsoring unit:

Chemistry 101, 102, 105, and 106 or 107, 108, 109, and 110; Chemistry 231 or 236 or equivalent; Physiology 103 or equivalent

Prescribed for the Nutrition minor (12 hours):

FSHN 220 (3 hours) — Principles of Nutrition (Spring)
FSHN 326 & 327 (6 hours) — Human Nutritional Biochemistry I & II (Fall/Spring)
FSHN 320 (3 hours) — Nutritional Aspects of Disease (Fall)

Restricted electives for the Nutrition minor (6 hours):

FSHN 231 (3 hours) — Science of Foods (Fall)
FSHN 305 (3 hours) — Pediatrics and Nutrition (Spring)
FSHN 322 (3 hours) — Nutrition through the Life Cycle (Fall)
FSHN 328 (3 hours) — Community Nutrition (Fall)
FSHN 329 (3 hours) — Therapeutic Nutrition and Assessment (Spring)
ANSCI 320 (3 hours) — Nutrition and Digestive Physiology of Ruminants (Fall)
ANSCI 325 (3 hours) — Principles of Animal Nutrition (Spring)

Admission to the minor: The Department of Food Science and Human Nutrition will monitor Admission to the minor. Admission is restricted to students having completed 60 hours and with a minimum GPA of 3.0

Minor advisors: Any of the Human Nutrition Core Faculty Advisors in the Department of Food Science & Human Nutrition (a total of 10 faculty members) will be able to advise students enrolled in the minor. Dr. Tim Garrow will serve as Advising Coordinator for this minor.

Certification of successful completion: The College of ACES Office of Academic Programs will certify completion of the minor by ACES majors. Students from other colleges will be certified in their home college.

Statement for the catalog:

The minor in nutrition is designed to broaden the student's knowledge of the biological sciences with a particular emphasis on the science of nutrition. The field of nutrition is interdisciplinary. A minor in nutrition would benefit those students who intend to pursue careers in the food industry (e.g., FSHN majors enrolled in the Food Science option), kinesiology, or those planning to enter the medical, dental, or veterinary professions. The minor is closed to Dietetic and FSHN (Human Nutrition option) majors. Admission requires a minimum GPA of 3.0.

Departmental Contact: Tim Garrow [e-mail: t-garro@uiuc.edu]

Prerequisites outside sponsoring unit:

Chemistry 101, 102, 105, and 106 or 107, 108, 109, and 110; Chemistry 231 or 236 or equivalent; Physiology 103 or equivalent

HOURS

REQUIREMENTS

- | | |
|---|---|
| 3 | FSHN 220 — Principles of Nutrition |
| 6 | FSHN 326 & 327 — Human Nutritional Biochemistry I & II |
| 3 | FSHN 320 — Nutritional Aspects of Disease |
| 6 | at least two courses from the following list:
FSHN 231 (3 hours) — Science of Foods
FSHN 305 (3 hours) — Pediatrics and Nutrition
FSHN 322 (3 hours) — Nutrition through the Life Cycle
FSHN 328 (3 hours) — Community Nutrition
FSHN 329 (3 hours) — Therapeutic Nutrition and Assessment
ANSCI 320 (3 hours) — Nutrition and Digestive Physiology of Ruminants
ANSCI 325 (3 hours) — Principles of Animal Nutrition |

Clearance:

Bruce M. Chastoy
Head, Department of Food Science
and Human Nutrition

10/6/99
Date

Wayne Bennett
Courses & Curriculum Committee,
College of Agricultural, Consumer
and Environmental Sciences

12/6/99
Date

David L. Chossine
Dean, College of Agricultural, Consumer
and Environmental Sciences

12-23-99
Date