

## APPLICATION FOR NEW COURSE

1. Submitted by the College of Agriculture Date: 9/21/2007  
Department/Division proposing course: Department of Animal and Food Science
2. Proposed designation and Bulletin description of this course:
- a. Prefix and Number FSC 430
- b. Title: Sensory Evaluation of Foods  
\*If title is longer than 24 characters, write a sensible title (24 characters or less) for use on transcripts:  
Sensory Eval of Foods
- c. Courses must be described by at least one of the categories below. Include the number of actual contact hours per week for each category, as applicable.
- () CLINICAL    () COLLOQUIUM    () DISCUSSION    () LABORATORY    () LECTURE  
() INDEPEND. STUDY    () PRACTICUM    () RECITATION    () RESEARCH    () RESIDENCY  
() SEMINAR    () STUDIO    () OTHER – Please explain: \_\_\_\_\_
- d. Please choose a grading system:  Letter (A, B, C, etc.)     Pass/Fail
- e. Number of credit hours: 3
- f. Is this course repeatable?    YES     NO     If YES, maximum number of credit hours: \_\_\_\_\_
- g. Course description:  

This course deals with the sensory evaluation methods used for food products based on flavor, odor, color, and texture. This includes techniques for measuring sensory attributes, instrumental analysis of foods, statistical analyses of data, and how sensory evaluation programs are utilized in the food industry.
- h. Prerequisite(s), if any:  

STA 291 and FSC 306, or NFS 304 (prerequisite or concurrent enrollment)
- i. Will this course be offered through Distance Learning?    YES     NO   
If YES, please identify one of the methods below that reflects how the majority of the course content will be delivered:
- Internet/Web-based     Interactive video     Extended campus     Kentucky Educational Television (KET/teleweb)     Other  
Please describe "Other": \_\_\_\_\_
3. Teaching method:  N/A or     Community-Based Experience     Service Learning Component     Both
4. To be cross-listed as: \_\_\_\_\_  
Prefix and Number    Signature of chair of cross-listing department
5. Requested effective date (term/year): \_\_\_\_\_ Fall / 2010

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6. Course to be offered (please check all that apply):  Fall  Spring  Summer
7. Will the course be offered every year?  YES  NO  
If NO, please explain: Offered every other year - fall even years only
8. Why is this course needed?  

Sensory evaluation is extensively used in the food industry during new product development. Our students need exposure to the methods involved.
9. a. By whom will the course be taught? Dr. Surendranath P. Suman
- b. Are facilities for teaching the course now available?  YES  NO  
If NO, what plans have been made for providing them?  
\_\_\_\_\_
10. What yearly enrollment may be reasonably anticipated?  
12 students every other year.
11. a. Will this course serve students primarily within the department?  Yes  No
- b. Will it be of interest to a significant number of students outside the department?  YES  NO  
If YES, please explain.  

We would expect a number of Animal Science students and Nutrition students to be interested in this as well.
12. Will the course serve as a University Studies Program course<sup>†</sup>?  YES  NO  
If YES, under what Area? \_\_\_\_\_  
<sup>†</sup>AS OF SPRING 2007, THERE IS A MORATORIUM ON APPROVAL OF NEW COURSES FOR USP.
13. Check the category most applicable to this course:
- traditional – offered in corresponding departments at universities elsewhere
  - relatively new – now being widely established
  - not yet to be found in many (or any) other universities
14. Is this course applicable to the requirements for at least one degree or certificate at UK?  Yes  No
15. Is this course part of a proposed new program?  YES  NO  
If YES, please name: \_\_\_\_\_
16. Will adding this course change the degree requirements for ANY program on campus?  YES  NO  
If YES<sup>‡</sup>, list below the programs that will require this course:

<sup>‡</sup>In order to change the program(s), a program change form(s) must also be submitted.

## APPLICATION FOR NEW COURSE

17.  The major teaching objectives of the proposed course, syllabus and/or reference list to be used are attached.
18.  Check box if course is 400G or 500. If the course is 400G- or 500-level, *you must include a syllabus showing differentiation* for undergraduate and graduate students by (i) requiring additional assignments by the graduate students; and/or (ii) the establishment of different grading criteria in the course for graduate students. (See *SR 3.1.4*)

19. Within the department, who should be contacted for further information about the proposed new course?

Name: Dr. Surendranath P. Suman Phone: 7-3248 Email: spsuma2@email.uky.edu

20. Signatures to report approvals:

9/21/2007  
DATE of Approval by Department Faculty

January 21, 2009  
DATE of Approval by College Faculty

3/24/09  
\* DATE of Approval by Undergraduate Council

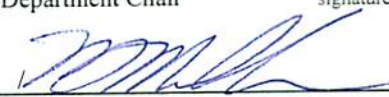
\_\_\_\_\_  
\* DATE of Approval by Graduate Council

\_\_\_\_\_  
\* DATE of Approval by Health Care Colleges Council (HCCC)

\_\_\_\_\_  
\* DATE of Approval by Senate Council

\_\_\_\_\_  
\* DATE of Approval by University Senate

Robert Harmon / Signature on following page (old form)  
printed name Reported by Department Chair signature

Michael D. Mullen   
printed name Reported by College Dean signature

SHARON GILL   
printed name Reported by Undergraduate Council Chair signature

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printed name Reported by Graduate Council Chair signature

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printed name Reported by Health Care Colleges Council Chair signature

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Reported by Office of the Senate Council

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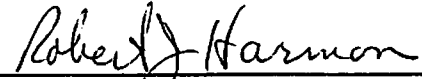
\*If applicable, as provided by the *University Senate Rules*

**APPLICATION FOR NEW COURSE**

**Signatures of Approval:**

**09-21-07**

Date of Approval by Department Faculty



Reported by Department Chair

Date of Approval by College Faculty

Reported by College Dean

\*Date of Approval by Undergraduate Council

Reported by Undergraduate Council Chair

\*Date of Approval by Graduate Council

Reported by Graduate Council Chair

\*Date of Approval by Health Care Colleges Council (HCCC)

Reported by HCCC Chair

\*Date of Approval by Senate Council

Reported by Senate Council Office

\*Date of Approval by University Senate

Reported by Senate Council Office

\*If applicable, as provided by the Rules of the University Senate

**UNIVERSITY SENATE ROUTING LOG**

**Proposal Title: New Course - FSC 430 Sensory Evaluation of Foods**

**Name/email/phone for proposal contact:** Surendranath Suman; s.suman@uky.edu; 7-3248

**Instruction:** To facilitate the processing of this proposal please identify the groups or individuals reviewing the proposal, identify a contact person for each entry, provide the consequences of the review (specifically, approval, rejection, no decision and vote outcome, if any) and please attach a copy of any report or memorandum developed with comments on this proposal.

<b>Reviewed by: (Chairs, Directors, Faculty Groups, Faculty Councils, Committees, etc)</b>	<b>Contact person Name (phone/email)</b>	<b>Consequences of Review:</b>	<b>Date of Proposal Review</b>	<b>Review Summary Attached? (yes or no)</b>
<b>Curriculum Committee &amp; AFS faculty vote</b>	<b>Robert J. Harmon</b>	<b>approval</b>	<b>09-21-07</b>	<b>Yes</b>
College of Agriculture Undergraduate Curriculum Committee	Dr. Mike Mullen, 7-3469 mike.mullen@uky.edu	Approved	Jan 21, 2009	Yes

**FSC 430: SENSORY EVALUATION OF FOODS**  
**University of Kentucky**  
**Department of Animal and Food Sciences**  
**Fall 2010**

**Meeting Time:**      Lecture:      MW    9:00 – 9:50 AM  
                            Lab:            F        9:00 – 10:50 AM

**Instructor:**        Dr. Surendranath Suman  
                            405 W.P. Garrigus Building  
                            Phone: 859-257-3248  
                            Email: [spsuma2@email.uky.edu](mailto:spsuma2@email.uky.edu)

**Office Hours:**      Open

**“Food tastes best when you eat it with your own spoon”.**  
***A Danish Proverb***

**COURSE DESCRIPTION:**

FSC 430, Sensory Evaluation of Foods  
3 Credits (Lecture: 2 hours; Lab: 2 hours)

This course deals with the sensory evaluation methods used for food products based on flavor, odor, taste, color, and texture. This includes techniques for measuring sensory attributes, instrumental analyses of foods, statistical analyses of sensory data, and how sensory evaluation programs are utilized in the food industry.

**Student Learning Outcomes:**

Upon successful completion of the course, students will be able to:

- Design and execute sensory evaluation studies for food products.
- Statistically analyze sensory data, interpret results and make recommendations about product quality attributes.
- Apply the principles and techniques of sensory evaluation in food industry, for developing novel food products.

**Text:** *Sensory Evaluation of Foods: Principles and Practices* (1998), Lawless and Heymann, Chapman and Hall, New York.

**Attendance:** I expect students to attend lectures and lab sessions. Policies for absence are those of the University of Kentucky, detailed in Part II Sections 5.2.4.1 and 5.2.4.2 of Code of Student Conduct @ <http://www.uky.edu/StudentAffairs/Code/part2.html> . No make-up exam will be allowed unless there is a valid reason for missing an exam. Valid excuses for this will follow current regulations at University of Kentucky.

<u>Grading:</u>		<u>Grade</u>	<u>Percent</u>
Exam # 1	100 Points	A	90-100
Exam # 2	100 Points	B	80-89
Final Exam	100 Points	C	70-79
Lab Exam	160 Points	D	60-69
Lab Reports (14)	140 Points	E	≤ 59
<u>Total</u>	<u>600 Points</u>		

**Exams:** Exams will cover course materials discussed in the class, handouts and chapters in text. Questions may consist of multiple choice, matching the appropriate, true or false, short answer, and essay. The exams, including final exam, will not be cumulative.

**Lab Exam:** Lab exam will be conducted to evaluate the skills and knowledge students earned in the labs and field trips. Students will be asked to do experiments, harvest data, interpret the results and reach meaningful conclusions, as a sensory scientist.

**Cell phones and pagers:** These devices must be silenced during the class.

**Students with disabilities:** If any student has a disability which may interfere with academic success, please bring it to the instructor's attention so that appropriate accommodations can be made.

**Academic Integrity:** University of Kentucky will not tolerate any form of cheating, plagiarism, or any other type of academic dishonesty. If a student is found in violation of academic honesty, the student will be subject to University Policy of Academic Integrity. For detailed information, please see Part II Sections 6.3 to 6.4.3 of University of Kentucky's Code of Student Conduct @ <http://www.uky.edu/StudentAffairs/Code/part2.html> .

**Lab Reports:** For all lab sessions and field trips students are required to submit reports. Each report should summarize the work from the respective lab session or field trip. Lab reports must be typed and emailed to the instructor. All reports should contain title, objectives written in own words, brief description of materials and methods, results (data), interpretation of the observations, conclusion, and practical implications in food industry. Completed lab reports are due one week following the lab session or field trip. Late submission will result in loss of 20% points per day, of the maximum points.

Lab reports will be evaluated for:

1. Overall organization, readability, and scientific expression
2. Clarity and accuracy of objective, methodology, and results
3. Description of observation, validity of the interpretation, and appropriateness of conclusion and implications

**FSC 430: SENSORY EVALUATION OF FOODS - PROPOSED SYLLABUS**

<b>Week</b>	<b>Lecture</b>	<b>Lab</b>
1	Introduction to course Panel and consumer psychology	Using statistics in data analysis
2	Human senses-Anatomy & Physiology Odor and Taste	Using SAS for data analysis, looking for outlying data points
3	NO class: Labor Day Holiday Mouth feel and Color	Controlling psychological variables Loading /unloading of panel rooms
4	Sensory evaluation methods Selection of Panel members	Training of panel members for bitter, sweet, acid, and salty tastes
5	Training of Panel members <b>Exam # 1</b>	Determining individual thresholds
6	Methods for determining Threshold Methods for difference testing	Difference testing Triangle and Duo-Trio tests
7	Hedonic testing Methods for odor & texture testing	Developing hedonic scorecards Hedonic testing with trained panels
8	Development of scorecards for master graders, Consumer testing	Use of odor testing scorecards
9	Consumer testing, Developing demographic information for consumer analysis	Running an in house consumer test with Hedonic/demographic Score cards
10	Shortcuts to consumer testing <b>Exam # 2</b>	Analysis of in house consumer tests
11	Instrumental measurements of Color, Texture, Flavor and Odor	Instrumental Measurements: Colorimeter, Texture Analyzer, Rheometer
12	Correlation of sensory & analytical data Using sensory methods to match products	Field trip to Brown Forman: Analytical noses/GC-MS/LC-MS
13	Re-evaluation of proven product Watching the competitors products	Field trip to Givaudan: Matching odors using mechanical/computer interfaces
14	USDA quality grading Matching flavor and quality parameter commercially	No Laboratory- Thanksgiving Holiday
15	Setting up Focus Groups Legal vs. consumer focus groups	Field trip to KFC: Focus group panels, Regional Guidance Tests
16	Defining the target Review	<b>Lab Exam</b>
17	<b>Final Exam</b>	



**Animal & Food Sciences Faculty Meeting**  
**September 21, 2007**  
**1:30 p.m.**

Those in attendance: Robert Harmon (presiding), Debra Aaron, Darrh Bullock, Fernanda Camargo, Robert Coleman, Gary Cromwell, Lee Edgerton, Don Ely, George Heersche, Bernie Hennig, James Jackson, Laurie Lawrence, Merlin Lindemann, Jack McAllister, Joe O'Leary, Tony Pescatore, Gregg Rentfrow, Mary Rossano, Bill Silvia, Herb Strobel, Surendranath Suman, Youling Xiong, Cindy Stidham

Those not in attendance: Donna Amaral-Phillips, Les Anderson, Luke Boatright, James Boling, Roy Burris, Austin Cantor, Richard Coffey, Bill Crist, David Harmon, Clair Hicks, John Johns, Jamie Matthews, Kyle McLeod, Melissa Newman, Keith Schillo, Fred Thrift, Eric Vanzant

Opening

Dr. Harmon welcomed Dr. Fernanda Camargo to the faculty of Animal & Food Sciences.

The meeting opened with general business items. If your grant expires and you have personnel paid on it, the employees will no longer get paid. This is not like the old system where payroll continues; if there is an end date on an account in which an employee is paid, their pay will stop with that date. Please pay close attention to your grant expiration dates and contact Cindy with a new account to change the employees over to or the status of the account extension. This also applies to your graduate students; when you have new students coming in, when your students leave or when you need to make payroll account changes, be sure to notify Cindy – it can be as simple as an email. Robin handles the contracts, but Cindy handles the payroll and needs to be informed so people will get paid properly. Again, pay close attention to the details. Also, when staff or students leave, make sure to collect any keys from them, or send them to Cindy to turn in their keys. We are losing keys and need to keep track to avoid having to pay for more.

Reminder, all classes in which animals are used must have an IACUC protocol. Dr. Cox had asked Dr. Harmon for the protocols and Dr. Harmon discovered that some were missing. We need to be in compliance. There should be blanket protocol for every animal unit; every animal that exists at the University must have one.

Special plea – Dr. Harmon had asked that faculty email their class syllabi to Kevin for posting on the web. This is for informational purposes so students and potential students can see what our classes are about. If you have not already done so, please get this to Kevin as soon as possible. Check out our website and see what others have already done:  
<http://www.uky.edu/Ag/AnimalSciences/onlinesupcourses.html>

State year-end final report. Note, we have three state accounts: Instruction, Research, Extension.

FY '07 Final  
State Funds                    + \$8,000

Income Account	+ \$112,204
Meats Lab	+ \$70,500
Animal Inventory	+ \$102,500

We are \$8,000 to the good! Sheila has worked hard and is to be commended. The animal inventory shows about \$102,500 on paper; though these are not usable dollars. The Income account balance is decreased from last year, so we actually spent more this past fiscal year. We get to carry over the income as long as our state funds are in the black. The reality though is that the \$112,204 are College funds that we have carried for several years and our figure is zero. Those dollars will probably go to fund the feed mill. The meat lab had carry-over from last year and is up; partially due to the course fees. We bring in about \$10,000 - \$12,000 from our \$25/\$50 course fees. This has boosted our ability to do more and will help with our class travel expenses. The travel now exceeds \$10,000 (is closer to \$14,000) per year and we are adding classes. We need to continue to be diligent as prices are going up!

Enrollment – there are errors in the system so these figures are unofficial.

Fall '07 (unofficial)

ASC	255 total	FSC	21 total
	182 female (71%)		11 female (52%)
	81 freshman (67% female)		3 freshman
EQSM (Equine Science & Management)	Intro class		
	36 total		46 total
	34 female (94%)		43 female (94%)

ASC had 100 freshmen last fall and 298 total students – it seems the difference is due to EQSM. It is noted that the FSC freshman figure is low, there are usually about 8 per Dr. Xiong. Food Science usually gets transfers and they are not figured in to these numbers. The majority in Equine are freshmen with about 5 transfers; the classes are not all in place so transfers are not encouraged at this time.

Curriculum Committee – Dr. Silvia reported on the curriculum committee and there are some items that need faculty action. Dr. Suman is proposing two new courses, ASC 430 Sensory Evaluation of Foods and 642 Food Pigments. The food science group has met and supports these classes, with a few changes. The curriculum committee agrees and is ready for faculty approval to move them on through the process. Dr. Suman gave a brief description of each: FSC 430 Sensory evaluation of foods, 3 credits (2 lectures + 1 lab) will be taught even years in the fall semester, and first taught in fall 2010. This course deals with the sensory evaluation methods used for food products. The topics include techniques for measuring sensory attributes, and how sensory evaluation program is utilized in the food industry. FSC 642 Food pigments, 3 credits (2 lectures) will be taught odd years in the fall semester, and first taught in fall 2009. The course deals with the chemistry and biochemistry of color of different food products, which influence consumers' purchase decision. The lecture topics include fundamental basis of food color and food pigments, manipulating food color, influence of processing on food color, and regulatory



aspects of food pigments. The faculty voted and they passed unanimously with no further discussion.

The second item from the curriculum committee is the cross listing for ASC 680 with Nutritional Sciences. Dr. David Harmon said he is not getting students from Nutritional Sciences and feels the cross listing is unnecessary. It was asked if Nutritional Sciences had been informed about this and it was decided Dr. David Harmon make sure to notify them of this change before we take action. That being the case, to expedite the process the faculty voted (with no opposition) and it passed unanimously with the contingency of the pending notification to Nutritional Sciences.

Dr. Silvia also reported that the course evaluation process by the curriculum committee is underway with committee members meeting with faculty to discuss their courses. This process should be complete and the committee having something to report by the Faculty Retreat.

An email has gone out regarding the reorganization of Dr. Mullen's office (N-6). They have added a new position and promoted Jamie Dunn, she will be working with Susan Skees in advising students. The Provost has asked about student retention and a proposal is being put together by Dr. Mullen's office to submit.

Dr. Harmon unofficially welcomed Dr. Jackson back. Dr. Jackson has been in the office a few times lately and has his doctor's blessing to return to work. We are looking at the 9<sup>th</sup> floor restroom to become unisex and wheel chair/handicap accessible. We may also consider looking mid-way down the building at the 4<sup>th</sup> floor restroom for changes as well.

Dr. Bullock gave a brief update on the Beef Extension position. This is at the Assistant Professor level and 100% Extension, to replace Dr. John Johns. The position closed on September 1 and there are 5 very qualified applicants. The committee is to meet soon to start the interview process. The position is available on January 1, but we need to have it filled no later than April 2008.

The remaining Equine teaching/research position may be reopened the first of the year. We have recently received a resume of someone who looks qualified and we need to check on the process, if they can be considered as part of the last posting or how to handle this as we may want to pursue this candidate.

Animal Welfare and Behavior Symposium is scheduled for October 1-2, 2007. We have three speakers coming and it is critical that faculty be present – and bring your graduate students! This has been advertised to several other University departments (LDDC, DLAR, etc.) and some industry people; there seems to be a lot of interest in this. The faculty need to support this as this is one area that was noted as important at the last faculty retreat. The Kernel called and Dr. Harmon did a phone interview – not sure when it is to hit the paper, but it is assumed it will come out before the Symposium, with a possible follow-up article. Dr. Harmon noted we could have some Animal Rightists and even PETA people show up. It was suggested that we have an open session for the faculty to meet with the speakers on Monday morning, but if we set it up, we need you to show up. This is a good opportunity for the faculty to interact with the speakers

and learn from them; please take full advantage and attend the various meetings. Dr. Harmon noted that if we want this type of position in our department, we need to know what they do. Dr. Strobel is to set a time for DLAR to meet with the speakers and will get back with the faculty on a time for our open session. There is also a reception at 5:00 p.m. on Monday the 1<sup>st</sup>; there will be food and Dr. Harmon asks faculty to make it a point to come out and visit with the speakers and others as the reception is open to anyone.

The Animal Science Reunion is scheduled for Friday, September 28 at 5:45 p.m.; you need to get your ticket from Lori on the 2<sup>nd</sup> floor, cost is \$10. The ticket price not only includes the meal, but a portion of the funds go to the scholarship fund. Dr. Harmon would like to see faculty support this event as it is pretty important. He thanks you in advance for your support!

Dr. Cox will be presenting at the next Seminar scheduled for 2:00 p.m. on Monday, September 24. This is a good opportunity to interact with Dr. Cox. She will also be going over changes happening in her area and the future of hatch funding and how it impacts the College. Hatch funds may become competitive funding. Most of our faculty are now paid on State Funds, with a few exceptions. Most of our staff are now on Federal funds and we need to come up with raise dollars for these positions – about \$32,000.

Drs. Strobel and Boatright are up for promotion to Full Professor. We will need letters of support from all full professors. The request for letters for Dr. Strobel has gone out and letters are due no later than October 12. We are still collecting outside letters for Dr. Boatright and it is anticipated that faculty letters will be due about October 19.

Dr. Harmon is proposing that the Faculty Retreat be moved up to December rather than January, at the request of some faculty. Dr. Harmon doesn't want it to be on a Monday and asked the faculty present if they had any objections to the proposed date of December 18; there were none so, the date is Tuesday, December 18, 2007, this is the week after finals – mark your calendars! There will be an agenda sent out, but Dr. Harmon went over a few items that he would like to cover. 1. Dr. Edgerton has talked with Dr. Harmon and plans to retire in 2009 so an agenda item would be how to fulfill this advising and teaching. We need a firm policy on advising assignments as it is not appropriate for one person to advise 100+ students. Should we consider lecturer or instructorship positions? The advantage of these positions being they are not on promotion/tenure track so they can be fully devoted to the job. Though, we would have to give up a faculty line to do it. 2. Assessment is fast approaching mandatory; we need to get on board, and are currently on the right track with doing so. 3. The graduate student funding proposal needs to be finalized. Remember, the department has no funds and the College has nothing to give us, so we need to be looking at new, outside funding. 4. Faculty thoughts on Animal Welfare and Behavior and what we should do. Dr. Harmon will send out notification in November about the Retreat.

The Hall of Fame display is full and there is no space for an additional case. Dr. Harmon has talked with a company who will scan in the photos and make them 6x8 plaques – they are working on getting us a sample. It was suggested a sentence be added as to why they are in the Hall of Fame. Another suggestion is to take their bios and create a booklet that can be added to each year with their information and then put a sign up in the display case as to where the

booklet is kept if anyone is interested at looking up their information. Both are good ideas, though the space issue prevents us from putting the sentence in the display case along with their photo. It is important that we do have a file with all the information for records/history sake.

**Announcements:**

- Faculty Meetings: TBD (NOTE: meetings will be Friday afternoons for Fall 07 semester)
- Faculty Retreat: Tuesday, December 18 (mark your calendars!)

Adjournment 2:35 p.m.

College of Agriculture  
Undergraduate Curriculum Committee  
Minutes – Jan. 21, 2009

Members Present: Desmond Brown, Lee Edgerton, Clair Hicks, Bob Houtz, Cheryl Mimbs, Donna Smith, Tammy Stephenson, David Williams, Mike Mullen.

Absent:, Bob Coleman, Deborah Witham

The Committee discussed proposals from the Family Science BS degree. The first item was the major course change for FAM 245 from Developmental Psychology to Life Course Human Development. Donna Smith pointed out that this change was precipitated by the removal of a cross-list with Psychology 245 and a need for a survey course on development across the entire life span rather than only birth through adolescence. There are other FAM and IEC courses available that delve more deeply into specific segments of the human life development cycle which majors take for the degree. Hicks brought up the interview assignment as a positive exercise but wondered if it might be strengthened to push the students to make evaluations of family function based on interviews. Smith responded that for a survey course, it is probably not good to have UG doing these kind of evaluations. There was also a discussion on the fact that 80 or more students would be in the class and more in-depth exercises would be difficult to manage. The committee agreed and Smith indicated willingness to look closely at the exercise for the class. Williams moved acceptance of the proposal, Mimbs seconded. Proposal passed unanimously. The change to the BS program was then discussed. Smith indicated that the primary change was to make FAM 254 a requirement in place of a choice between FAM 255 or PSY 223. Houtz moved approval, Hicks seconded. Motion passed unanimously. The final proposal from FAM was a revision of the minor in Family Sciences. The change entailed removing the list of courses at the 300 level and above from the requirements and simply stating that, in addition to FAM 251, 252, and 254, the student must take an additional 12 hours of FAM courses at the 300 level or above. Williams moved acceptance of the proposal. Mimbs seconded. Motion passed unanimously.

The committee next considered the new course, Food Science 430. This proposal was submitted last year and required significant reworking by the committee. Dr. Suman completely overhauled the syllabus per committee request. Stephenson suggested the addition of NFS 304 as a prerequisite to allow Human Nutrition and Dietetics students to take the course. Hicks, the Director of Undergraduate Studies for the Food Science program agreed that this made sense. Mimbs moved that the course proposal be accepted, with the addition of NFS 304 as a prerequisite. Smith seconded. Motion passed unanimously.

The committee then had a discussion on the use of GEN 100 as a first semester freshman only course, with GEN 200 serving the needs of transfer students. Mullen summarized his impressions that the course was successful overall and that a student survey seemed to support the use of the course as an introduction to the College and issues in agriculture and natural resources. Edgerton brought up that not requiring ENG 104 led to some unintended consequences in the teaching of the course. Students are much less prepared for library research than they were after having ENG 104. However, the course experience was positive and may mean we need to consider these differences in our approach to teaching the class. Houtz raised the question of how GEN 100 as a strict requirement for 1<sup>st</sup> semester freshmen caused problems in the ABT program, particularly with students who were also in the Honors program. Requiring GEN 100 for those students made it difficult to get the science courses in the first semester that ABT requires without the student enrolling in 18 or 19 hours. The discussion focused on

whether these students, those in ABT and Honors, could take GEN 200 during a subsequent semester. There seemed to be general agreement that this arrangement could work. Formal proposals for changing the courses will be introduced at a later meeting.

Mullen then briefly described the proposal for merging the undergraduate and graduate curriculum committees into a single Educational Policy and Curriculum committee. This has been approved by the Ag Faculty Council and will be voted on by all faculty this spring.

Mullen also reintroduced curriculum procedures to the group. This included a new checklist for programs to use to ensure that their proposals are ready for evaluation at the College. Input for the checklist was requested, none given. Mullen will send out to all directors and chairs as soon as possible.

Finally, the group discussed internships and their use in programs. There is some support for the idea that an internship should work in Specialty or Professional support. There was also discussion of the process for students arranging internships and whether the College (i.e., Associate Dean) should have to approve these. In fact, programs in HES are already controlling their own internship processes, and have been successful. Mullen asked members of the committee to provide written comments on internship processes for future discussion.

The meeting was adjourned.