Brothers, Sheila C

From: Schroeder, Margaret <m.mohr@uky.edu>
Sent: Wednesday, April 22, 2015 10:48 AM
To: Hippisley, Andrew R; Brothers, Sheila C

Subject: Proposed new Undergraduate Certificate: Distillation, Wine and Brewing Studies **Attachments:** Distillation Wine and Brewing Studies UG Certificate-new (Revised 4-21-15).pdf

Proposed New Undergraduate Certificate: Distillation, Wine and Brewing Studies

This is a recommendation that the University Senate approve the establishment of a new Undergraduate Certificate: Distillation, Wine and Brewing Studies, in the Department of Horticulture in the College of Agriculture, Food and Environment.

The revised proposal is attached. This approval assumes the new courses that went with this proposal are approved or are on the way to approval.

Best-

Margaret

Margaret J. Mohr-Schroeder, PhD | Associate Professor of Mathematics Education | <u>STEM PLUS Program Co-Chair</u> | Department of STEM Education | University of Kentucky | www.margaretmohrschroeder.com













College of Agriculture, Food and Environment Office of Academic Programs N6 Agricultural Science Building Lexington, KY 40546-0091

859 257-3469

academics.ca.uky.edu

October 13, 2014

MEMORANDUM

TO:

Karen Badger, Chair, Undergraduate Council

FROM:

Jarry Grabau, Chair, Undergraduate Curriculum Committee, CAFE

RE:

Proposed Undergraduate Certificate in Distillation, Wine and Brewing

Studies

Seth DeBolt and his colleagues from all across campus have been working for months to put together the attached proposal for a new undergraduate certificate in Distillation, Wine and Brewing Studies (DWBS). This certificate will require students to take a pair of three-credit courses:

- A&S 306, Spirit Chemistry, directed by Bert Lynn of the Department of Chemistry, and
- 2) PLS 335, Distillation, Wine and Brewing Science, directed by Seth DeBolt of the Department of Horticulture.

Eleven other courses are listed as choices for students to take to fill out their twelvecredit requirement; approximately a dozen faculty members have pledged their involvement to the DWBS certificate program as course instructors.

Seth DeBolt will serve as the Certificate Director and Bert Lynn will serve as the Certificate co-Director; the core leadership group for the certificate will also include Rodney Andrews (Chemical and Materials Engineering), Melissa Newman (Animal and Food Sciences), Tricia Day (Retailing and Tourism Management), and Jeff Rice (Writing, Rhetoric, and Digital Studies).

Several of the courses listed for this program (including both of the required courses) are new courses; indeed some have not yet been submitted for formal approval.

Finally, this letter is followed by the formal application materials, along with a series of letters of support from the appropriate chairs (representing their faculty members).



An Undergraduate Certificate is an integrated group of courses (as defined here 12 or more credits) that are 1) cross-disciplinary, but with a thematic consistency, and 2) form a distinctive complement to a student's major and degree program, or 3) leads to the acquisition of a defined set of skills or expertise that will enhance the success of the student upon graduation. Undergraduate Certificates meet a clearly defined educational need of a constituency group, such as continuing education or accreditation for a particular profession; provide a basic competency in an emerging area within a discipline or across disciplines; or respond to a specific state mandate.

After the proposal receives college approval, please submit this form electronically to the Undergraduate Council. Once approved at the academic council level, the academic council will send your proposal to the Senate Council office for additional review via a committee and then to the Senate for approval. Once approved by the Senate, the Senate Council office will send the proposal to the appropriate entities for it to be included in the Bulletin. The contact person listed on the form will be informed when the proposal has been sent to committee and other times, subsequent to academic council review.

Please click here for more information about undergraduate certificates.

1. GENERAL	INFORMATION					
1a	Undergraduate Certificate Home:	Department 🔀	OR	College	OR	Other 🗌
	If "Other," please explain:					
1b	Name of hosting academic unit: D	epartment of Hortici	ılture			
1c	Proposed certificate name: Distille	ation, Wine and Brev	ving Studi	es		
1d	CIP Code ¹ , primary discipline: 01.0	309				
	CIP Code for other disciplines: 01.0	0000; 01.1001.				
1e	Requested effective date: Se	emester after approv	al. OR	Specific	Date ² :	
1f	Contact person name: Dr. Seth De	Bolt Email: Seth	n.DeBolt@)uky.edu	Phone: 2	257-8654
2. OVERVIE	N					
2a	Provide a brief description of the p	roposed new certifi	cate. <i>(300</i>	word limit)		
	The Undergraduate Certificate in	Distillation, Wine	and Brev	wing Studies (DWBS) ai	ms to be inclusive
	of students from all departments ar	0		U		
	Biosystems and Agricultural Engin				_	
	Horticulture; Plant and Soil Science	0		0	_	
	Digital Studies are all engaged in		-	g student learni	ng outcom	ie comprise the
	DWBS and are accomplished throu	igh a cluster of cour	ses:			

¹ You must contact the Office of Institutional Effectiveness prior to filling out this form (257-2873 <u>| institutionaleffectiveness@uky.edu</u>). The identification of the appropriate CIP code(s) is required for college-level approval and should be done in consultation with the Undergraduate Council Chair and Registrar.

² Certificates are typically made effective for the semester following approval. No program will be made effective unless all approvals, up through and including University Senate approval, are received.

 Students will comprehend the breadth of the career opportunities in the DWBS industry. Students will be able to identify key technical methods and analytical skills required in the DWBS industry.
• Students will be capable of outlining the history of DWBS, and clearly explain how this relates to human cultures.
There are two key reasons for offering this program. First, this industry represents the science of one of the oldest products linked to human civilization; thus, education opportunities span a breadth of disciplines. Secondly, this is a global industry that provides a wide and interdisciplinary range of careers. The curriculum was developed due to an urgent need to train people in this area as identified by the local industries. The Bluegrass is home to nearly 95% of one of the world's premier distilled spirits, bourbon. There are over 70 wineries in the area as well, in addition to numerous large and small breweries.
The program is suited to an undergraduate certificate rather than a minor because the undergraduate certificate creates a framework for students from programs across the UK to gain a certificate without changing their major/minor of interest, which is congruent with the interdisciplinary nature of the career opportunities available in this space.
This proposed certificate (check all that apply):
Is cross-disciplinary ³ .
Is certified by a professional or accredited organization/governmental agency.
Clearly leads to advanced specialization in a field.
Clearly leads to advanced specialization in a field.
Affiliation. Is the certificate affiliated with a degree program? Yes No
If "yes," include a brief statement of how it will complement the program. If it is not affiliated with a degree
program, incorporate a statement as to how it will provide an opportunity for a student to gain knowledge or skills not already available at UK. (300 word limit)
The DWBS is affiliated with the Department of Horticulture in the College of Agriculture, Food and Environment (CAFE). While programmatically affiliated in order to streamline its formation and due to the density of classes taught within the Department of Horticulture Department, the DWBS will complement the undergraduate BS program in Horticulture, Plant and Soil Science by providing additional opportunities for students already interested in these industries (for example, in wine-growing) to delve into the related areas of wine-making. Of course, the Department welcomes the engagement of many other departments in providing instruction and also welcomes students from any program at the University.
Demand. Explain the need for the new certificate (e.g. market demand and cross-disciplinary considerations). (300 word limit)
Distillation, wine and brewing industries form a multibillion dollar industry with a myriad of careers in
science, engineering and the arts. Regionally, Kentucky is famous for bourbon production and in 2013 the industry surpassed 5 million barrels in over 40 distilleries worth more than \$8 billion/year. Current estimates suggest Kentucky employment may now number 10,000 within the bourbon industry alone. Further, approximately 25 new craft and full scale distillers opening in the coming year with a shortage of trained intellectual infrastructure identified recently as a major hurdle to growth (by the Kentucky Distillers Association Technical Committee Meeting). There are over 70 wineries that also demand trained and knowledgeable employees and a thriving craft beer movement has been established in the past 5years. Despite Kentucky being a landmark destination for producers, few courses focused on this industry have

³ An undergraduate certificate must be cross-disciplinary and students must take courses in at least two disciplines, with a minimum of three credits to be completed in a second discipline.

	been delivered in the that will align certific	ate enrollees w	ith skills ar	nd knov	vledge of co	areer options. Int	ellec		
	will immediately bene	efit the career of	pportunitie	es and s	erve a rapi	dly growing indus	stry.		
2e	Target student popul	ation. Check th	e box(es) t	hat ap	olv to the ta	arget student por	ulati	on.	
	Currently enrolled				.,	Вестопа			
	Post-baccalaureat								
2f	Describe the demogra	aphics of the in	tended aud	dience.	(150 word	limit)			
	The DWBS certificate	program is des	signed to b	e appli	cable acros	s many of the cur	rent	UK acad	demic majors.
	Most obviously, the D					_			
	& Sciences; Business							_	
	attract students from	_				he letters of supp	ort fr	om chai	rs from
	departments within ed	ich college are	presented	in Appe	endix A.				
2α	Projected enrollment	t What are the	onrollmon	t proje	ctions for th	no first thron you			
2g	Projected enrollment	Year 1	enronnen	t proje	Year 2	Tie first tiffee year	Yea	r 2	
		rear 1				ntinuing + new			2 continuing
					entering)	remaing . new		ew enter	-
	Number of Students	10-20			20-30		30-1		
	,								
2h	Distance learning (DL offered via DL?). Initially, will a	any portion	n of the	undergrad	luate certificate b	e	es 🗌	No 🖂
	If "Yes," please indica	te below the pe	ercentage	of the o	ertificate tl	hat will be offere	d via	DL.	
	1% - 24%	25% - 49% 🗌	509	% - 74%	5 🗌	75 - 99% 🗌		100%	
	If "Yes," describe the	DL course(s) in	detail, incl	uding t	he number	of required DL co	ourse	es. <i>(200</i>)	word limit)
3. ADMINIST	TRATION AND RESOUR				•11.1		1:		
3a	Administration. Desc	•	•	rtificat	e will be ad	ministered, inclu	aing a	admissid	ons, student
	advising, retention, etc. (150 word limit) The DWBS certificate will be administered collaboratively via a core advising group made up from CAFÉ,						rom CAFÉ		
	A&S, and Engineering				•	0 0	•		
	(Dr. Bert Lynn Co							-	- 1
	(Animal and Food Sci	iences), Tricia I	Day (Retail	ling and	d Tourism N	Management), and	d Jeff	Rice (W	Vriting,
	Rhetoric and Digital S	· ·				-	ruitm	ent, adv	ising, and
	retention of students.	Dr. DeBolt wil	l serve as l	Progra	m Director.				
	Resources. What are needs? If multiple un		•				_		-
3b	contribution of each				_				
	that will commit reso	ources to this ce	_						
	form. (300 word limit	·						•	
	The goal is to adequa	itely assign bud	getary reso	ources	in line with	expected individu	ıal cl	lass outc	comes. The

DWBS certificate itself will not require any budget. The two core classes (Spirit Chemistry; and Distillation, and Wine and Brewing Science) are currently not listed as requiring a course fee. If travel fees are needed in the future, for such expenses as to cover the use of a bus to transport students to or from a field site, then a class fee will be requested for these individual classes. At present this is not anticipated, but subject to change in order to offer the best educational experience possible for the students.

No resources are needed at the onset of this Certificate for staff. Specifically, the faculty Director of the Certificate Program will include this role in their Distribution of Effort (DOE). Notably, a \$100 course fee is charged of students in the PLS 389 (Wine Appreciation) course directed by Michael Barrett of Plant and Soil Sciences.

If any further appreciation classes were to be developed with elements of beer or bourbon sensory analysis, then it is possible that these classes would require a course fee. Additionally, resources are required from specific colleges, most notably CAFE. The use of the Horticulture Research Farm's wine research facility will be important. In the event that the DWBS certificate enrolls large numbers of students in the future, additional sections of PLS 336 (Introduction to Viticulture--Grape Production) or PLS 337 (Introduction to Enology: Wine Production; both directed by Jeff Wheeler) may be required. Either hiring a part-time instructor or providing faculty overload could become necessary.

Faculty of Record. The Faculty of Record consists of the certificate director and other faculty who will be responsible for planning and participating in the certificate program. Describe the process for identifying the certificate director. Regarding membership, include the aspects below. (150 word limit)

Selection criteria:

- Whether the member is voting or non-voting;
- Term of service; and
- Method for adding/removing members.

Faculty members who participate in the DWBS in instructional roles are thus to serve as members of the faculty of record, see Appendix 1 email confirmation: Crofcheck, Lynn, Rice, Barrett, Rice, Wheeler, Jackson, Newman, Andrews, DeBolt. Selection is based on instruction in DWBS and representation UK Colleges/Depts. All members of the faculty of record are eligible to vote. Replacement will be based on annual meeting voting and aim to maintain broad representation. After initial year, Director (DeBolt) and co-Director(s)(Lynn) will be chosen by affirmation of the core advisory group at the annual meeting; and anticipated to be a three-year commitment. Members of the core advisory group will be expected to serve for up to three years, in order to help the DWBS establish continuity. Beyond that time, a review of the function of the DWBS will be done in order to establish best practices in terms of leadership rotation. Faculty of record lists will be updated annually to include only faculty who remain actively involved in the DWBS.

Advisory board. Will the certificate have an advisory board⁴? If "Yes," please describe the standards by which the faculty of record will add or remove members of the advisory board. (150 word limit) The faculty of record will identify stakeholders to provide input to the DWBS based on their interest in and knowledge of the educational outcomes of this certificate program. Advisory Board (AB) members will be chosen based on representing distillation, wine and brewing industries within the state of Kentucky. Their selection will be assessed a 3 year term and require annual participation. The AB will provide external input on the DWBS certificate. AB member will be removed on a voluntary process, or by the directors if their

3с

⁴ An advisory board includes both faculty and non-faculty who advise the faculty of record on matters related to the program, e.g. national trends and industry expectations of graduates.

	actions become in any way counterproductive to the effective functioning of the program as an educational vehicle.
	If "Yes," please list below the <u>number</u> of each type of individual (as applicable) who will be involved in the
	advisory board.
	Faculty within the college who are within the home educational unit.
	Faculty within the college who are outside the home educational unit.
	Faculty outside the college who are within the University.
	Faculty outside the college and outside the University who are within the United States.
	Faculty outside the college and outside the University who are outside the United States.
	Students who are currently in the program.
	Students who recently graduated from the program.
	8 Members of industry.
	Community volunteers.
	Other. Please explain:
	8 Total Number of Advisory Board Members
. SUPPOR	RT AND IMPACT
	Other related programs. Identify other related UK programs and certificates and outline how the new
	certificate will complement these existing UK offerings. Statements of support from potentially-affected
l a	academic unit administrators need to be included with this proposal submission. Convert each statement
	a PDF and append to the end of this form. (250 word limit)
	To the best of our knowledge, there are no related programs (other than the undergraduate program in
	Horticulture, Plant and Soil Science) at the University of Kentucky which would be affected by the
	emergence of the DWBS certificate program. Bob Houtz, Chair of the Department of Horticulture, has
	provided a letter of support for the DWBS certificate on behalf of his faculty members.
	External course utilization support. You must submit a letter of support from each appropriate academic
4b	unit administrator from which individual courses are taken. Convert each letter to a PDF and append to th
	end of this form.
E ADMISS	SIONS CRITERIA AND CURRICULUM STRUCTURE
a Sa	Admissions criteria. List the admissions criteria for the proposed certificate. (150 word limit)
	All University of Kentucky students who are in good academic standing are eligible to enroll in the DWBS
	certificate.
5b	Curricular structure. Please list the required and elective courses below.
5b	Curricular structure. Please list the required and elective courses below.
5b	Curricular structure. Please list the required and elective courses below.
5b Prefix &	Credit
5b Prefix & Number	

⁵ Use the drop-down list to indicate if the course is an existing course that will not be changed, if the course is an existing course that will be changed, or if the course is a new course.

	1 -			
		New		
Distillation, Wine and Brewing Science, Required	3	New		
Brewing Science and Technology	3	New		
Sensory Analysis of Foods	3	Existing		
Food Fermentation and Thermal Processing	4	Existing		
Food Sanitation	3	Existing		
Introduction to ViticultureGrape Production; Introduction to Enology: Wine Production	3	New		
Kentucky Bourbon Hospitality and Tourism	3	New		
Wine Appreciation	3	New		
Special Problems in Plant and Soil Science or Experiential	2	F. datin -		
Learning in Plant and Soil Science	3	Existing		
Craft Writing	2	New		
Total Credit Hours:	12			
Are there any other requirements for the certificate? If "Yes, word limit)	," note be	elow. <i>(150</i>	Yes 🔀	No 🗌
certificate. No more than nine credits taken toward this certificate, exclusive of free or unre	ificate car	n be used to seelectives.	_	
Is there any other narrative about the certificate that should Bulletin? If "Yes," please note below. (300 word limit)	l be includ	ded in the	Yes 🗌	No 🖂
certificate courses (particularly those in the food science are	a) have ex	xtensive prere	equisites. S	tudents
	_			
Students will be able to define key themes within brewing industries from a broad interdisciplinary perspect.	-			
	Sensory Analysis of Foods Food Fermentation and Thermal Processing Food Sanitation Introduction to ViticultureGrape Production; Introduction to Enology: Wine Production Kentucky Bourbon Hospitality and Tourism Wine Appreciation Special Problems in Plant and Soil Science or Experiential Learning in Plant and Soil Science Craft Writing Total Credit Hours: Are there any other requirements for the certificate? If "Yes word limit) All certificate students must complete both A&S 306 and PLS minimum of six additional credits chosen from the above courequirement for undergraduate certificate students will be sathat only students who have completed or who are completing certificate. No more than nine credits taken toward this certificate. No more than nine credits taken toward this certificate degree, minor or certificate, exclusive of free or unrelative about the certificate that should Bulletin? If "Yes," please note below. (300 word limit) Most Distillation, Wine and Brewing Studies certificate courcertificate courses (particularly those in the food science are outside of the food science major should be clear about prevacurses. MENT Student learning outcomes. Please provide the student lear knowledge, competencies, and skills (learning outcomes) students will be able to define key themes within	Brewing Science and Technology Sensory Analysis of Foods Food Fermentation and Thermal Processing Food Sanitation Introduction to ViticultureGrape Production; Introduction to Enology: Wine Production Kentucky Bourbon Hospitality and Tourism Special Problems in Plant and Soil Science or Experiential Learning in Plant and Soil Science Craft Writing Are there any other requirements for the certificate? If "Yes," note be word limit) All certificate students must complete both A&S 306 and PLS 335 with minimum of six additional credits chosen from the above course listing requirement for undergraduate certificate students will be satisfied the that only students who have completed or who are completing a fourycertificate. No more than nine credits taken toward this certificate can another degree, minor or certificate, exclusive of free or unrestricted exceptions of the food science major should be clear about prerequisites be outside of the food science major should be clear about prerequisites be courses. MENT Student learning outcomes. Please provide the student learning outcomes will be able to define key themes within the follow brewing industries from a broad interdisciplinary perspective: 1) science in the food science within the follow brewing industries from a broad interdisciplinary perspective: 1) science in the food sciency perspective: 1) science in the food science within the follow perspective in the food science within the follow perspective in the food interdisciplinary	Distillation, Wine and Brewing Science, Required Brewing Science and Technology Sensory Analysis of Foods Food Fermentation and Thermal Processing Food Sanitation Introduction to Viticulture—Grape Production; Introduction to Enology: Wine Production Introduction to Viticulture—Grape Production; Introduction to Enology: Wine Production Kentucky Bourbon Hospitality and Tourism Special Problems in Plant and Soil Science or Experiential Learning in Plant and Soil Science Craft Writing Total Credit Hours: Are there any other requirements for the certificate? If "Yes," note below. (150 word limit) All certificate students must complete both A&S 306 and PLS 335 with a "C" grade minimum of six additional credits chosen from the above course listing. The Univer requirement for undergraduate certificate students will be satisfied through the two that only students who have completed or who are completing a four-year degree as certificate. No more than nine credits taken toward this certificate can be used to sanother degree, minor or certificate, exclusive of free or unrestricted electives. Is there any other narrative about the certificate that should be included in the Bulletin? If "Yes," please note below. (300 word limit) Most Distillation, Wine and Brewing Studies certificate courses have no prerequisite certificate courses (particularly those in the food science area) have extensive prere outside of the food science major should be clear about prerequisites before attemp courses. MENT Student learning outcomes. Please provide the student learning outcomes for this knowledge, competencies, and skills (learning outcomes) students will be able to define key themes within the following fields of brewing industries from a broad interdisciplinary perspective: 1) scientific/engin	Distillation, Wine and Brewing Science, Required 3 New

production.

- Students will engage in an application of integrated thinking in a functional context via the 395 series.
- Students will perform strategic assessment in local, regional, national, or international distillation, wine brewing industries related to career outlooks.
- Students will demonstrate their understanding through written and oral presentations.
- Students will complete a final integrated distillation, wine and brewing industry assessment project that will allow them to demonstrate their understanding for fermented product development in the PLS 335 class as an internal assessment from beginning to end (class specific).
- Students will be capable of outlining the brief history of distilled products, wine and brewing around the world and in the United States.
- Above all, students gaining this certificate will be able to recognize key problems that arise in each of the distillation, wine and brewing industries and have the resources and knowledge to present solutions.

6b

Student learning outcome (SLO) assessment. How and when will student learning outcomes be assessed? Please map proposed measures to the SLOs they are intended to assess. Do not use grades or indirect measures (e.g. focus groups, surveys) as the sole method. Measures might include the aspects below. (300 word limit)

- Course-embedded assessment (capstone project, portfolios, research paper); and
- Test items (embedded test questions, licensure/certification testing, nationally or state-normed exams).

Students will write a statement upon entering the undergraduate certificate with a focus on their skills and knowledge of wine, brewing and distillation industries. A key theme is that students gaining this certificate will be able to recognize key problems that arise in each of the DWBS industries and have the resources and knowledge to present solutions. The tools they need to do so are often times complex and require the capacity to access information relevant to specific problems. Therefore, a learning outcome of the distillation, wine and brewing science pillar is that students will understand and be able to apply core concepts about how these commodities are derived, the process of fermentation, the flavor profiles, distribution, legal challenges and how to develop a range of products. This understanding can be communicated in a written and oral manner in a variety of contexts. Taken to problem solving, during the required classes, emphasis is placed on technical and market problems that frequently arise broadly in the Wine, Brewing and Distillation Science class (PLS 335 with Dr. DeBolt) and in the Spirit Chemistry class (A&S 306 with Dr. Lynn). Students will be assessed throughout courses in these pillars in both a formative and summative manner through written exams and projects demonstrating their competencies. Formatively, courses in each of the pillars will have assignments that gauge nuances of the learning outcome of that pillar. In addition, students will be required to write a reflective assignment during completion of the Certificate which will again focus on their problem solving, analytical skills and knowledge of distillation, wine and brewing industries. During coursework, students will produce essays and presentations that will form a summative, final portfolio.

6c

Certificate outcome assessment⁶. Describe program evaluation procedures for the proposed program. Include how the faculty of record will determine whether the program is a success or a failure. List the benchmarks, the assessment tools, and the plan of action if the program does not meet its objectives. (250)

⁶ This is a plan of how the certificate will be assessed, which is different from assessing student learning outcomes.

word limit)

We will measure success as an undergraduate certificate program through the following metrics:

- (1) Record of increased student enrollment;
- (2) Record of successful student completion;
- (3) Enrollment of students from a variety of majors and colleges;
- (4) Considering the interdisciplinary nature of the certificate we will track and consider a 10% employment rate in the area of Distillation, Wine and Brewing industries to be a notable success. With the breadth of career opportunities arising within the beverage industry and the capacity for this certificate to broaden the scope of a given students undergraduate major, a 10% employment rate would probably sustain a strong demand for graduates.

The faculty of record will meet on an annual basis to evaluate progress toward the above-listed goals. If the DWBS certificate is falling short of these target, the faculty will discuss proposals to strengthen the curriculum and to enhance student performance. As always, industry consultation will continue to remain important.

Information below about the review process does not supersede the requirement for individual letters of support.

		Reviewing Group	Date	Contact Person Name/Phone/Email
		Name	Approved	Contact i cison wante, i none, Eman
7a	(Wi	thin College)		
		DWBS Steering	2/14/14	Seth DeBolt / 7-8654 / seth.debolt@uky.edu
		Committee	2/14/14	Sein Debou / /-8054 / Sein.debou (Waky.edu
		Department of	2/26/14	Bob Houtz / 7-1982 / rhoutz@uky.edu
		Horticulture	2/20/14	Воб 110ш2/7-1962/1110ш2(шику.еии
		Undergraduate		
		Steering Committee,		
		College of	9/12/14	Larry Grabau / 7-3469 / lgrabau@uky.edu
		Agriculture, Food		
		and Environment		
				/ /

7b	(Collaborating and/or Af	fected Units)	
	Department of Animal and Food Sciences	10/7/14	Bob Harmon / 7-2686 / rharmon@email.uky.edu
	Department of Biosystems and Agricultural Engineering	9/25/14	Sue Nokes / 7-3000, ext., 128 / sue.nokes@uky.edu
	Department of Chemistry	4/20/14	Mark Meier / 7-4741 / meier@uky.edu
	Department of	9/24/14	Doug Kalika / 7-5507 / kalika@engr.uky.edu

	Undergraduate Cour	ncil						
	Health Care Colleges	Council (if app	olicable)					
7c	(Senate Academic Council)			Date Approved	Contact Person Name			
		<u>'</u>	'					
				/ /				
				/ /				
	and Digital Studies		Jeff Rice / 7-7002 / j.rice@uky.edu					
	Writing, Rhetoric	9/22/14						
	Department of							
	Management		Vanessa Jackson / 7-4917 / Vanessa.Jackson@uky.edu					
	Tourism	10/13/14						
	Retailing and							
	Department of							
	Sciences	0/23/14	10001	jeijjei / 210-0/09/ ij	ојенјешику.еии			
	Department of Plant and Soil	8/25/14	Todd	Todd Pfeiffer / 218-0709 / tpfeiffe@uky.edu				
	Engineering Dengutment of							
	Materials							
	Chemical and							

From: Barrett, Michael mbarrett@uky.edu

Subject: RE: New Crite Item SAPC New Undergraduate Certificate in Distillation, Wine and Brewing Studies

Date: April 15, 2015 at 12:12 PM

To: DeBolt, Seth sdebo2@uky.edu, Crofcheck, Czarena L crofcheck@uky.edu, Rice, Jeffrey j.rice@uky.edu, Jackson, Vanessa P vanessa.jackson@uky.edu, Andrews, Rodney J rodney.andrews@uky.edu

Seth – I agree to be a faculty member of record. Mike

Michael Barrett
University of Kentucky
Plant and Soil Sciences Department
409 Plant Science Building
Lexington, KY 40456-0312
859-218-0712

From: DeBolt, Seth

Sent: Wednesday, April 15, 2015 10:25 AM

To: Crofcheck, Czarena L; Rice, Jeffrey; Barrett, Michael; Jackson, Vanessa P; Andrews, Rodney J

Subject: Re: New Cmte Item SAPC New Undergraduate Certificate in Distillation, Wine and Brewing Studies

Colleagues _ If you can provide a quick email of support today that would be great, that way I can collect them and get them back to the Senate quickly. Thank you, Seth

On Apr 15, 2015, at 8:24 AM, Seth DeBolt <sdebo2@ukv.edu> wrote:

Dear colleagues,

The Senate council have reviewed the document and have attached the comments below. I understand these as meaning they are interested in two things 1) expanding the faculty of record. They also want evidence for how they were appointed and will be replaced if necessary. If you agree, I suggest that we amend this section to reflect everyone being the faculty of record and that WE were selected based on instructional responsibility and engagement with a different set of students from around our University. Writing, Engineering, Ag, Chem etc. I suggest a metric for replacement be based on annual meeting and maintaining representation from the various colleges, with the opportunity for those colleges/departments not represented to have a member of the core advisory if appropriate based on instructional interest.

2) gaining approval from the advisory group (you) that you agree to such a role. As they say, please provide evidence (email confirmation is fine, included in the proposal) that those listed agree to be listed as faculty of record.

Please email if you agree with being faculty of record and if you agree with my response to point 1.

Many thanks, Seth

From: Jeff Rice j.rice@uky.edu

Subject: Re: New Cmte Item SAPC_New Undergraduate Certificate in Distillation, Wine and Brewing Studies

Date: April 15, 2015 at 11:31 AM

To: DeBolt, Seth sdebo2@uky.edu, Crofcheck, Czarena L crofcheck@uky.edu, Barrett, Michael mbarrett@uky.edu,

Jackson, Vanessa P vanessa.jackson@uky.edu, Andrews, Rodney J rodney.andrews@uky.edu

I agree with being on faculty of record.

.left

On 4/15/15 10:24 AM, DeBolt, Seth wrote:

Colleagues _ If you can provide a quick email of support today that would be great, that way I can collect them and get them back to the Senate quickly. Thank you, Seth

On Apr 15, 2015, at 8:24 AM, Seth DeBoit <sdebo2@ukv.edu> wrote:

Dear colleagues,

The Senate council have reviewed the document and have attached the comments below. I understand these as meaning they are interested in two things 1) expanding the faculty of record. They also want evidence for how they were appointed and will be replaced if necessary. If you agree, I suggest that we amend this section to reflect everyone being the faculty of record and that WE were selected based on instructional responsibility and engagement with a different set of students from around our University. Writing, Engineering, Ag, Chem etc. I suggest a metric for replacement be based on annual meeting and maintaining representation from the various colleges, with the opportunity for those colleges/departments not represented to have a member of the core advisory if appropriate based on instructional interest.

2) gaining approval from the advisory group (you) that you agree to such a role. As they say, please provide evidence (email confirmation is fine, included in the proposal) that those listed agree to be listed as faculty of record.

Please email if you agree with being faculty of record and if you agree with my response to point 1.

Many thanks, Seth

Seth DeBolt, Professor, Horticulture, University of Kentucky Email: sdebo2@uky.edu Phone: 859 257 8654

Begin forwarded message:

From: "Grabau, Larry" < larry.grabau@uky.edu>

Subject: RE: Fwd: New Cmte Item SAPC_New Undergraduate Certificate in Distillation, Wine and Brewing Studies

Date: April 13, 2015 at 5:32:46 PM EDT To: "DeBolt, Seth" <sdebo2@uky.edu>

I believe, Seth, that you ask your "core advisory group" (see the certificate document) to identify faculty they want to engage (everyone?) and then send out an email invitation to all those invited. Their acceptance would be their positive responses by email. Glad to discuss.

From: DeBolt, Seth

Sent: Monday, April 13, 2015 4:06 PM

To: Grabau, Larry

Subject: FW: Fwd: New Cmte Item SAPC_New Undergraduate Certificate in Distillation, Wine and

Brewing Studies

Advice on how best to deal with this? Make everyone faculty of record

Sent from my Verizon 4G LTE Smartphone

From: Crofcheck, Czarena L crofcheck@uky.edu

Subject: RE: New Cmte Item SAPC_New Undergraduate Certificate in Distillation, Wine and Brewing Studies

Date: April 15, 2015 at 11:26 AM
To: DeBolt, Seth sdebo2@uky.edu

Greetings Seth,

I believe your approach is right on target to addressing this issue. I am fully committed to this certificate and would be happy to be a faculty of record for the certificate.

Please let me know if you need anything else from me.

Cheers,

Czar

Czarena Crofcheck, PhD, PE
Associate Professor and
Director of Undergraduate Studies
Biosystems & Agricultural Engineering
University of Kentucky
213 CE Barnhart Building
Lexington, KY 40546
Voice: (859) 218-4349

Fax: (859) 257-5671

Email: crofcheck@uky.edu

ALSO Past President of IBE http://www.ibe.org/

ALSO Co-Chair of the Kentucky Girls STEM Collaborative http://www.kygirlsstem.org/

From: DeBolt, Seth

Sent: Wednesday, April 15, 2015 8:25 AM

To: Crofcheck, Czarena L; Lynn, Bert C; Rice, Jeffrey; Barrett, Michael; Wheeler, Jeffrey M; Jackson, Vanessa

P: Newman, Melissa C; Andrews, Rodney J

Subject: Fwd: New Cmte Item SAPC_New Undergraduate Certificate in Distillation, Wine and Brewing

Studies

Dear colleagues,

The Senate council have reviewed the document and have attached the comments

From: Lynn, Bert C bclynn2@uky.edu

Subject: DWBS core faculty
Date: April 15, 2015 at 10:53 AM
To: DeBolt, Seth sdebo2@uky.edu

Dear Dr. DeBolt: I agree to be listed as "faculty of record" for the DWBS certificate program. This is an exciting program and I look forward to working with you to make it grow.

Thanks, Bert

Bert C. Lynn Professor, Chemistry Director, UK Mass Spectrometry Facility University of Kentucky A053 ASTECC Building Lexington, KY 40506-0286

Phone: 859-218-6529 FAX: 859-257-2489

http://www.research.uky.edu/ukmsf

From: Andrews, Rodney J rodney.andrews@uky.edu Subject: Certificate in Distillation, Wine and Brewing

Date: April 15, 2015 at 10:43 AM
To: DeBolt, Seth sdebo2@uky.edu

Dear Professor DeBolt,

This email is to confirm my strong support of this program and willingness to be a member of the faculty of record for this program.

Cheers, Rodney

Rodney Andrews, PhD PE Assoc Professor of Chemical Engineering Assoc Professor of Mechanical Engineering From: Jackson, Vanessa P vanessa.jackson@uky.edu

Subject: RE: New Cmte Item SAPC_New Undergraduate Certificate in Distillation, Wine and Brewing Studies

Date: April 15, 2015 at 10:34 AM
To: DeBolt, Seth sdebo2@uky.edu

I agree to be on the faculty of record for this project. Vanessa Jackson

From: DeBolt, Seth

Sent: Wednesday, April 15, 2015 10:25 AM

To: Crofcheck, Czarena L; Rice, Jeffrey; Barrett, Michael; Jackson, Vanessa P; Andrews, Rodney J

Subject: Re: New Cmte Item SAPC_New Undergraduate Certificate in Distillation, Wine and Brewing Studies

Colleagues _ If you can provide a quick email of support today that would be great, that way I can collect them and get them back to the Senate quickly. Thank you, Seth

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Please email if you agree with being faculty of record and if you agree with my response to point 1.

Many thanks, Seth

Seth DeBolt, Professor, Horticulture, University of Kentucky

Email: sdebo2@uky.edu Phone: 859 257 8654

Begin forwarded message:

From: Wheeler, Jeffrey M jeff.wheeler@uky.edu

Subject: Re: New Crite Item SAPC_New Undergraduate Certificate in Distillation, Wine and Brewing Studies

Date: April 15, 2015 at 9:34 AM
To: DeBolt, Seth sdebo2@uky.edu

I agree with being faculty of record and agree to your response to point 1.

Sent from my iPad

On Apr 15, 2015, at 8:24 AM, DeBolt, Seth sdebo2@uky.edu wrote:

Dear colleagues,

The Senate council have reviewed the document and have attached the comments below. I understand these as meaning they are interested in two things 1) expanding the faculty of record. They also want evidence for how they were appointed and will be replaced if necessary. If you agree, I suggest that we amend this section to reflect everyone being the faculty of record and that WE were selected based on instructional responsibility and engagement with a different set of students from around our University. Writing, Engineering, Ag, Chem etc. I suggest a metric for replacement be based on annual meeting and maintaining representation from the various colleges, with the opportunity for those colleges/departments not represented to have a member of the core advisory if appropriate based on instructional interest.

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Seth DeBolt, Professor, Horticulture, University of Kentucky Email: sdebo2@uky.edu Phone: 859 257 8654

Begin forwarded message:

From: "Grabau, Larry" < larry, grabau@uky.edu>

Subject: RE: Fwd: New Cmte Item SAPC_New Undergraduate Certificate in Distillation, Wine and Brewing-Studies

Date: April 13, 2015 at 5:32:46 PM EDT To: "DeBolt, Seth" <sdebo2@ukv.edu>

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Sent: Monday, April 13, 2015 4:06 PM

To: Grabau, Larry

Subject: FW: Fwd: New Cmte Item SAPC_New Undergraduate Certificate in Distillation, Wine and

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Advice on how best to deal with this? Make everyone faculty of record

Sent from my Verizon 4G LTE Smartphone

---- Original Message ----

Subject: Fwd: New Cmte Item SAPC New Undergraduate Certificate in Distillation, Wine and

Brewing Studies

Sent: Apr 13, 2015 3:43 PM

From: "Schroeder. Margaret" <m.mohr@ukv.edu>

From: Newman, Meiissa C mnewman@uky.edu

Subject: Re: New Cmte Item SAPC_New Undergraduate Certificate in Distillation, Wine and Brewing Studies

Date: April 15, 2015 at 8:36 AM
To: DeBolt, Seth sdebo2@uky.edu

Sounds great to me congratulations! Melissa Newman

Sent from my iPhone

On Apr 15, 2015, at 08:24, DeBolt, Seth <sdebo2@uky.edu> wrote:

Dear colleagues,

The Senate council have reviewed the document and have attached the comments below. I understand these as meaning they are interested in two things 1) expanding the faculty of record. They also want evidence for how they were appointed and will be replaced if necessary. If you agree, I suggest that we amend this section to reflect everyone being the faculty of record and that WE were selected based on instructional responsibility and engagement with a different set of students from around our University. Writing, Engineering, Ag, Chem etc. I suggest a metric for replacement be based on annual meeting and maintaining representation from the various colleges, with the opportunity for those colleges/departments not represented to have a member of the core advisory if appropriate based on instructional interest.

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Seth DeBolt, Professor, Horticulture, University of Kentucky

Email: sdebo2@uky.edu Phone: 859 257 8654

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---- Original Message ----

Subject: Fwd: New Cmte Item SAPC New Undergraduate Certificate in Distillation, Wine and

Brewing Studies

Sent: Apr 13, 2015 3:43 PM



College of Agriculture, Food and Environment

Robert L. Houtz, Professor

KODET L. III MILE,
Chair, Department of Horriculture
Plant Physiology/Biochemistry
Molecular Biology Program
N-318 Agricultural Science Building, North
Lexington, Kentucky 405-6-0091
Business: (859) 257-1982 Fax: (859) 257-289
e-mail: rhout:@uky.edu

February 26, 2014

Dr. Seth DeBolt, Director Undergraduate Certificate in Distillation, Wine and Brewing Studies. Department of Horticulture 309 Plant Science Building University of Kentucky Campus

Dear Dr. DeBolt:

This letter is to confirm that on Friday February 21st, 2014, faculty in the Department of Horticulture unanimously approved the new Undergraduate Certificate in Distillation, Wine and Brewing Studies. The department is proud to have three of the proposed courses in this program located in our department and acknowledges that the program does not adversely affect our core program resources.

I am looking forward to the development of this interdisciplinary program, and the benefit that it will bring to those involved in these industries in the commonwealth of Kentucky. Thanks for your leadership Seth.

Sincerely,

Robert L. Houtz Professor and Chair



October 7, 2014

College of Agriculture, Food and Environment Animal and Food Sciences 907 W.P. Garrigus Building Lexington, KY 40546-0215 859 257-2686 füx 859 257-2534 www.uky.edu

Dr. Seth DeBolt
Distillation, Wine and Brewing Studies Undergraduate Certificate Program
Department of Horticulture
309 Plant Science Building
University of Kentucky
Lexington, KY 40506-0312

Dear Dr. DeBolt:

The purpose of this letter is to confirm that the Food Science faculty in the Department of Animal and Food Sciences support our department's participation in the new Wine Brewing and Distillery Science Certificate program that you and your department are initiating. The Food Science program is pleased to participate by offering the following courses as options for your program: FSC 538 Food Fermentation and Thermal Processing, FSC 540 Food Sanitation, and FSC 430 Sensory Evaluation of Foods. We currently offer these courses that are slated to be part of the certificate program, and additional students will not adversely affect the courses or require additional resources, unless the response to the certificate program is overwhelming.

I am looking forward to watching the growth of this interdisciplinary program, and the opportunity to collaborate more closely with Horticulture and the other disciplines involved in the certificate. Please let me know if there is anything further our department can do to assist you in this endeavor.

Sincerely,

Robert J. Harmon Professor and Chair





College of Agriculture, Food and Environment

DEPARTMENT OF BIOSYSTEMS AND AGRICULTURAL ENGINEERING 128 Charles E. Barnhart Building Lexington, Kentucky 40546-0276 Office (859) 257-3000 Ext. 128

September 25, 2014

Dr. Seth DeBolt
Distillation, Wine and Brewing Studies Undergraduate Certificate Program
Department of Horticulture
309 Plant Sciences Building
University of Kentucky
Campus

Dear Dr. DeBolt;

The purpose of this letter is to confirm that on Monday, April 7, 2014, faculty in the Department of Biosystems and Agricultural Engineering unanimously approved our department's participation in the new certificate program in Distillation, Wine and Brewing Studies that you and your department are initiating. Our department is pleased to participate with at least one course, with the prospect of teaching others depending on resources available. We are currently offering the course that is slated to be part of the certificate program, and additional students will not adversely affect the course or require additional resources, unless the response to the certificate program is overwhelming.

I am looking forward to watching the growth of this interdisciplinary program, and the opportunity to collaborate more closely with Horticulture and the other disciplines involved in the certificate. Please let me know if there is anything further our department can do to assist you in this endeavor.

Sincerely,

Sue E. Nokes, Ph.D., P.E.

Sue E. Nokes

Professor and Chair



April 20, 2014

Prof. Seth DeBolt Wine, Brewing, and Distillation Sciences Certificate Program Department of Horticulture 309 Plant Sciences Bldg University of Kentucky Lexington, KY 40506 Department of Chemistry Chemistry-Physics Building Lexington, KY 40506-0055 859 257-4741 fax 859 323-1069

www.chem.uky.edu

Dear Prof. DeBolt

The Department of Chemistry is happy to support the establishment of the undergraduate certificate in Distillation, Wine, and Brewing Studies. As you know, we have initiated a new course, currently called *Spirit Chemistry*, which we believe will have broad appeal to undergraduates and will help to encourage students to take other courses in the WDBS program. Additional courses may be developed as the program evolves and student interests become clear.

This is a timely and exciting new program. I think it is great to establish a program that provides students an opportunity to learn more about the signature industry of Kentucky and about some of our rapidly growing industries.

Please let me know how we can help to grow this program.

Sincerely,

Mark S. Meier Professor and Chair





Department of Chemical and Materials Engineering

177 Anderson Hall Lexington, KY 40506-0046 (859) 257-5507 kalika@engr.uky.edu

September 24, 2014

Dr. Seth DeBolt Undergraduate Certificate in Distillation, Wine and Brewing Studies Department of Horticulture 309 Plant Sciences Building University of Kentucky

The Department of Chemical and Materials Engineering is pleased to support the establishment of the interdisciplinary Undergraduate Certificate in Distillation, Wine and Brewing Studies. We anticipate that this certificate will be of significant interest to our undergraduates, and that the coursework and goals associated with the certificate will align well with the requirements of the chemical engineering undergraduate curriculum.

Sincerely,

Doug Kalika

Douglass S. Kalika, Professor and Chair Department of Chemical and Materials Engineering



College of Agriculture, Food and Environment Department of Plant & Soil Sciences 105 Plant Science Building Lexington, KY 40546-0312 Phone: (859) 218-0709 www.ca.uky.edu/pss

August 25, 2014

Dr. Seth DeBolt Distillation, Wine and Brewing Studies Undergraduate Certificate Program Department of Horticulture 309 Plant Science Building

Dear Seth:

The Department of Plant and Soil Sciences extends its support for the establishment of the interdisciplinary undergraduate certificate in Distillation, Wine and Brewing Studies. There is student interest in these topics, so the development of this certificate is timely. Dr. Mike Barrett, in our department, has been teaching Wine Appreciation (approval as PLS 389 has been requested) in both the fall and spring semesters with capacity enrollment. The approval of the course fee associated with PLS 389 will allow teaching the course without a demand from the department for funding of the course supplies. We look forward to our department's and our students' participation in the certificate program.

Sincerely,

Todd Pfeiffer

Professor and Chair

Todal Pfeffer

see blue.



College of Agriculture,
Food and Environment
Retailing and Tourism Management
318 Erikson Hall
Lexington, KY 40506-0050
859 257-4917
fax 859 257-1275
www.uky.edu

October 13, 2014

Dr. Seth DeBolt, Director Undergraduate Certificate in Distillation, Wine and Brewing Studies Department of Horticulture 309 Plant Science Building University of Kentucky Campus

Dear Dr. DeBolt:

This letter is to confirm that faculty and Chair of the Retailing and Tourism Management department approve the new Undergraduate Certificate in Distillery, wine and Brewing Studies. The department is happy to have our course as part of this program.

I am looking forward to the development of this interdisciplinary program.

· Sincerely,

Vanessa P. Jackson, Professor

Chair, Retailing & Tourism Management

University of Kentucky

317 Erikson Hall

Lexington, KY 40506-0050

(859) 257-7633

Fax (859) 257-1275

e-mail: Vanessa.jackson@uky.edu



Division of Writing, Rhetoric, and Digital Media 1553 Patterson Office Tower Lexington, KY 40506-0027 859 257-7002 frcs 859 323-1072 wrd.as.uky.cdu

September 22, 2014

Professor Seth DeBolt Undergraduate Certificate in Distillation, Wine and Brewing Studies Department of Horticulture 309 Plant Studies Building

Dear Professor DeBolt:

The Department of Writing, Rhetoric and Digital Studies enthusiastically supports the establishment of the Undergraduate Certificate in Distillation, Wine and Brewing Studies. We are excited to be involved with the creation of this certificate and to be able to offer writing courses taught by Professors Jeff Rice and Jan Fernheimer. The inclusion of writing courses specific to the distillation, wine, and beer industries makes this certificate well rounded and applicable to student employment opportunities upon graduation.

I am very supportive of your work to create an interdisciplinary certificate that will prepare students for employment in Kentucky industries vital to the state's economy and growth. Please let WRD know if it can be involved further in this certificate.

Sincerely,

Jeff Rice Professor and Interim Chair Writing, Rhetoric and Digital Studies