

## ALC Revision

**Major:** Food Science and Human Nutrition (Food Science)

**College:** Agricultural and Life Sciences (CAL S)

**Effective term and year revisions will take place:** Term: Spring Year 2012

**Revisions requested in: (select all that apply)**

**Student Learning Outcomes (SLO) x Assessment of SLOs**

### **Briefly describe the revision and include the revised language:**

We're requesting a minor change in the method for assessment of SLOs. The current version utilizes an exam to assess overall learning; the faculty are now proposing assessment in the form of a comprehensive product development project to be completed by each student. Additionally, we are setting the minimum grade for AEC 3030C and AEC 3033C as "C" to enhance success in the Food Science program and to support the importance of clear written, oral and professional communication skills.

### **Rationale/Justification for the revision:**

The proposed assessment tool is consistent with the standardized, approved curriculum for the discipline of Food Science (as overseen by the Institute of Food Technologists), and also represents a more comprehensive means of assessing student capabilities.

**If SLO is checked – Describe the individual student assessments that will be used measure the revised SLO?**

**If Assessment is checked – How does this new assessment method address the SLOs? Which SLOs does this new assessment apply to?**

The new assessment method applies to all 5 SLOs for the program, which remain the same. The new assessment method provides an established means of evaluating accomplishment in the key parts of the discipline.

**If both checked: How do the assessment methods relate to the SLOs?**

**Please attach both the current ALC and the new, revised version.**

#### **Department Contact**

**Name:** Dr. Charles Sims

**Telephone Number:** 392-1991 ext 211

**Email Address:** [csims@ufl.edu](mailto:csims@ufl.edu)

**PO Box:** 110370

#### **College Contact**

**Name:** Dr. Elaine Turner

**Telephone Number:** 392-1963

Email Address: [returmer@ufl.edu](mailto:returmer@ufl.edu)

PO Box: 110270

## Academic Learning Compact - Food Science and Human Nutrition - Food Science (Current Version)

---

Food science applies the principles of chemistry, biology, physics and analysis to solve problems related to composition, reactions, processing, quality, safety and packaging of foods. You will learn to apply principles of microbiology and quality control with regulatory requirements to assure the quality and safety of food products. Emphasis will be placed on food processing and engineering in selecting appropriate methods for commercial food production.

Additional information is available from your major's website.

### Before Graduating You Must

---

- Pass the food science competency exam administered in FOS 4435C. The exam will consist of questions from:
  - FOS 4222 and 4222L Food Microbiology and Laboratory
  - FOS 4311 and 4311L Food Chemistry and Laboratory
  - FOS 4321C Food Analysis
  - FOS 4427C Principles of Food Processing
  - FOS 4722C Quality Control in Food Systems
  - FOS 4731 Government Regulations and the Food Industry
- Pass AEC 3030C and AEC 3033C.
- Satisfy the Florida statutes for the College-Level Academic Skills Requirement.
- Complete requirements for the baccalaureate degree, as determined by faculty.

### Skills You Will Acquire in the Major (SLOs)

---

1. Apply principles of chemistry, biology, physics and analysis to solve problems related to composition, reactions, processing, quality, safety and packaging of foods.
2. Apply principles of microbiology and quality control, along with regulatory requirements, to assure the quality and safety of food products.

3. Apply principles of food processing and engineering to the selection of appropriate methods for commercial food production.
4. Analyze and interpret analytical data using knowledge and application of food science, technology and related tools.
5. Create, interpret and analyze written text, oral messages and multimedia presentations used in agricultural and life sciences.

Courses	Content			Critical Thinking	Communication
	SLO 1	SLO 2	SLO 3	SLO 4	SLO 5
AEC 3030C					X
AEC 3033C					X
FOS 4222 and 4222L		X		X	
FOS 4311 and 4311L	X			X	
FOS 4321C	X			X	
FOS 4427C			X	X	
FOS 4435C	X	X	X	X	
FOS 4722C	X	X	X	X	
FOS 4731		X		X	

# Academic Learning Compact - Food Science and Human Nutrition - Food Science (Proposed Version)

---

Food science applies the principles of chemistry, biology, physics and analysis to solve problems related to composition, reactions, processing, quality, safety and packaging of foods. You will learn to apply principles of microbiology and quality control with regulatory requirements to assure the quality and safety of food products. Emphasis will be placed on food processing and engineering in selecting appropriate methods for commercial food production.

Additional information is available from your major's website.

## Before Graduating You Must

- Successfully complete a product development project administered in the undergraduate capstone course (FOS 4435C). The skills needed to complete the project will have been acquired from the required Food Science courses.
- Achieve a grade of C or higher in AEC 3030C and AEC 3033C. These courses are graded using rubrics developed by a faculty team.
- Satisfy the Florida statutes for the College-Level Academic Skills Requirement.
- Complete requirements for the baccalaureate degree, as determined by faculty.

## Skills You Will Acquire in the Major (SLOs)

---

1. Apply principles of chemistry, biology, physics and analysis to solve problems related to composition, reactions, processing, quality, safety and packaging of foods.
2. Apply principles of microbiology and quality control, along with regulatory requirements, to assure the quality and safety of food products.
3. Apply principles of food processing and engineering to the selection of appropriate methods for commercial food production.

4. Analyze and interpret analytical data using knowledge and application of food science, technology and related tools.
5. Create, interpret and analyze written text, oral messages and multimedia presentations used in agricultural and life sciences.

Courses	Content			Critical Thinking	Communication
	SLO 1	SLO 2	SLO 3	SLO 4	SLO 5
AEC 3030C					X
AEC 3033C					X
FOS 4222 and 4222L		X		X	
FOS 4311 and 4311L	X			X	
FOS 4321C	X			X	
FOS 4427C			X	X	
FOS 4435C	X	X	X	X	X
FOS 4722C	X	X	X	X	
FOS 4731		X		X	