**Cover Sheet: Request 12308**

**FOSxxx Life After Graduation**

### Info

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<tr>
<th>Process</th>
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<tr>
<td>Course</td>
<td>New</td>
<td>Ugrad/Pro</td>
<td>2/15/2018 12:26:49 PM</td>
<td>5/7/2018 12:46:37 PM</td>
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**Description of request**

New undergraduate course intended for all food science majors, especially those preparing to graduate within the academic year.

### Actions

<table>
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<th>Comment</th>
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<tr>
<td>Department</td>
<td>Approved</td>
<td>CALS - Food Science and Human Nutrition 514915000</td>
<td>Susan Percival</td>
<td>This has been a course well-received! We are asking for a permanent number.</td>
<td>2/15/2018</td>
</tr>
</tbody>
</table>

No document changes

| College | Approved | CALS - College of Agricultural and Life Sciences | Joel H Brendemuhl | Edits requested by the CALS CC have been addressed. | 5/7/2018 |

Life After Graduation syllabus 2018 draft.doc | 4/3/2018 |

No document changes

| University Curriculum Committee | Pending | PV - University Curriculum Committee (UCC) | 5/7/2018 |

No document changes

Statewide Course Numbering System

No document changes

Office of the Registrar

No document changes

Student Academic Support System

No document changes

Catalog

No document changes

College Notified

No document changes
Course|New for request 12308

Info

Request: FOS3xxx Life After Graduation
Description of request: New undergraduate course intended for all food science majors, especially those preparing to graduate within the academic year.
Submitter: Joel H Brendemuhl brendj@ufl.edu
Created: 5/7/2018 12:45:23 PM
Form version: 3

Responses

Recommended Prefix FOS
Course Level 3
Number xxx
Category of Instruction Intermediate
Lab Code None
Course Title Life After Graduation
Transcript Title Life After Graduation
Degree Type Baccalaureate

Delivery Method(s) On-Campus
Co-Listing No
Co-Listing Explanation None
Effective Term Earliest Available
Effective Year Earliest Available
Rotating Topic? No
Repeatable Credit? No

Amount of Credit 1

S/U Only? Yes
Contact Type Regularly Scheduled
Weekly Contact Hours 1

Course Description The goal of this course is to provide an overview of what opportunities are available for food science students after graduation, and tips and advice on how to be successful after graduation. The course is intended for all food science majors, especially those preparing to graduate within the academic year.

Prerequisites junior or senior standing
Co-requisites None

Rationale and Placement in Curriculum The food science faculty identified a real need to better prepare our students for the opportunities and challenges after they graduate, and this course was developed to do so. This course was taught twice as a special topics and was very well received by the students. The course was slightly revised each year based on feedback from the students. We are now requesting formal approval of this course as a new course that will become mandatory in the future for the food science major.

Course Objectives --The students will be able to prepare a professional resume.

--The students will be better prepared for job interviews.

--The students will be prepared to search and apply for jobs in the food and related industries.

--The students will be aware of opportunities for graduate education and be better prepared to apply for graduate school

--The students will be aware of professional organizations related to food science.

--The students will be aware of opportunities for internships and international experiences.
--The students will be aware of the importance of professional conduct in the workplace.

**Course Textbook(s) and/or Other Assigned Reading** None

**Weekly Schedule of Topics**

- **Week 1** Course overview
- **Week 2** Life after graduation/Who are you, and what are your options?
- **Week 3** Labor Day, no class
- **Week 4** Graduate school opportunities
- **Week 5** Graduate school application process
- **Week 6** Jobs/careers (academia and government)
- **Week 7** Jobs/careers (alumni from food industry)
- **Week 8** Jobs/careers (alumni from food industry)
- **Week 9** Resumes and cover letters
- **Week 10** Interview skills and complete a mock interview
- **Week 11** Careers in food science, the big picture
- **Week 12** Internships, undergraduate research opportunities
- **Week 13** International opportunities and study abroad
- **Week 14** Grad Student Roundtable – Current Graduate Student Representatives
- **Week 15** Professional practices and Professional organizations
- **Week 16** Course Round-Up, resume and mock interview due

**Links and Policies** Grades and Grade Points

For information on current UF policies for assigning grade points, see
https://catalog.ufl.edu/ugrad/current/regulations/info/grades.aspx

Attendance and Make-Up Work

Requirements for class attendance and make-up exams, assignments and other work are consistent with university policies that can be found at:

Online Course Evaluation Process

Student assessment of instruction is an important part of efforts to improve teaching and learning. At the end of the semester, students are expected to provide feedback on the quality of instruction in this course using a standard set of university and college criteria. These evaluations are conducted online at https://evaluations.ufl.edu. Evaluations are typically open for students to complete during the last two or three weeks of the semester; students will be notified of the specific times when they are open. Summary results of these assessments are available to students at https://evaluations.ufl.edu/results.

Academic Honesty

As a student at the University of Florida, you have committed yourself to uphold the Honor Code, which includes the following pledge: “We, the members of the University of Florida community, pledge to hold ourselves and our peers to the highest standards of honesty and integrity.” You are expected to exhibit behavior consistent with this commitment to the UF academic community, and on all work submitted for credit at the University of Florida, the following pledge is either required or implied: “On my honor, I have neither given nor received unauthorized aid in doing this assignment.”

It is assumed that you will complete all work independently in each course unless the instructor provides explicit permission for you to collaborate on course tasks (e.g. assignments, papers, quizzes, exams). Furthermore, as part of your obligation to uphold the Honor Code, you should report any condition that facilitates academic misconduct to appropriate personnel. It is your individual responsibility to know and comply with all university policies and procedures regarding academic integrity and the Student Honor Code. Violations of the Honor Code at the University of Florida will not be tolerated. Violations will be reported to the Dean of Students Office for consideration of disciplinary action. For more information regarding the Student Honor Code, please see: http://www.dso.ufl.edu/sccr/process/student-conduct-honor-code.

Software Use:

All faculty, staff and students of the university are required and expected to obey the laws and legal agreements governing software use. Failure to do so can lead to monetary damages and/or criminal penalties for the individual violator. Because such violations are also against university policies and rules, disciplinary action will be taken as appropriate.

Services for Students with Disabilities
The Disability Resource Center coordinates the needed accommodations of students with disabilities. This includes registering disabilities, recommending academic accommodations within the classroom, accessing special adaptive computer equipment, providing interpretation services and mediating faculty-student disability related issues. Students requesting classroom accommodation must first register with the Dean of Students Office. The Dean of Students Office will provide documentation to the student who must then provide this documentation to the Instructor when requesting accommodation.

0001 Reid Hall, 352-392-8565, www.dso.ufl.edu/drc/

Campus Helping Resources
Students experiencing crises or personal problems that interfere with their general well-being are encouraged to utilize the university’s counseling resources. The Counseling & Wellness Center provides confidential counseling services at no cost for currently enrolled students. Resources are available on campus for students having personal problems or lacking clear career or academic goals, which interfere with their academic performance.

• University Counseling & Wellness Center, 3190 Radio Road, 352-392-1575,
  www.counseling.ufl.edu/cwc/

Counseling Services
Groups and Workshops
Outreach and Consultation
Self-Help Library
Wellness Coaching

• U Matter We Care, www.umatter.ufl.edu/

• Career Resource Center, First Floor JWRU, 392-1601, www.crc.ufl.edu/

Grading Scheme This course will be graded on a Satisfactory (>70%)/Unsatisfactory (<70%) basis out of a total of 100 points. Points will be awarded from assignments and attendance as follows:

Attendance = 80 points (-10 points per missed class)
Resume project (due by the last day of class) = 10 points
Interview project (due by the last day of class) = 10 points
Total points = 100

Instructor(s) Charles Sims
Renee Goodrich-Schneider
Keith Schneider
Guest Lecturers
FOS 3XXX
Life after Graduation
1 Credit, Fall 2018

Course Instructors
Charles Sims, Ph.D.
Food Science and Human Nutrition Department
Building 120, room 130
Email: csims@ufl.edu
Office phone: 352-294-3592
Office Hours: Wednesday and Thursday 1:00-3:00 pm or by appointment

Renee Goodrich-Schneider, Ph.D.
Food Science and Human Nutrition Department
FSHN Building, room 329a
Email: Goodrich@ufl.edu
Office phone: 352-294-3726
Office Hours: Wednesday and Thursday 1:00-3:00 pm

Keith Schneider, Ph.D.
Food Science and Human Nutrition Department
Aquatic Food Products Lab, room 216
Email: keiths29@ufl.edu
Office phone: 352-294-3910
Office Hours: Tuesday and Thursday 9:00-11:00 am

Course Hours
Monday, period 5 (11:45am)

Course Description
The goal is to provide an overview of what opportunities are available for food science students after graduation, and tips and advice on how to be successful after graduation. The course is intended for all food science majors, especially those preparing to graduate within the academic year.

Textbooks
No textbook is required. You may be given handouts in class by various lecturers.

Class Rules
Attendance, attention and full participation are expected. Other rules for the class are simple and essentially involve common sense and courtesy towards your colleagues and the instructor: no eating or drinking in the classroom; no side conversations; keep cell phones and other communication devices muted and stored away; if you are late, take your seat quietly and unobtrusively. You are welcome to bring laptops to class for note taking.
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General Policy on Writing
All writing for this course should be clear and concise (including emails to instructors and particularly, any sort of summary assessment we ask you to write). Employers and graduate/professional programs seek graduates who can communicate effectively through standard scientific and business writing. Please familiarize yourself with a major journal in your discipline and follow its citation style throughout the course.

Learning Outcomes
--The students will be able to prepare a professional resume.
--The students will be better prepared for job interviews.
--The students will be prepared to search and apply for jobs in the food and related industries.
--The students will be aware of opportunities for graduate education and be better prepared to apply for graduate school.
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Course Outline

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Information for All Students

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