

# Cover Sheet: Request 12308

## FOS3xxx Life After Graduation

### Info

Process	Course New Ugrad/Pro
Status	Pending at PV - University Curriculum Committee (UCC)
Submitter	Charles Sims csims@ufl.edu
Created	2/15/2018 12:26:49 PM
Updated	5/7/2018 12:46:37 PM
Description of request	New undergraduate course intended for all food science majors, especially those preparing to graduate within the academic year.

### Actions

Step	Status	Group	User	Comment	Updated
Department	Approved	CALS - Food Science and Human Nutrition 514915000	Susan Percival	This has been a course well-received! We are asking for a permanent number.	2/15/2018
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
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:

<https://catalog.ufl.edu/ugrad/current/regulations/info/attendance.aspx>.

### 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/](http://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/](http://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/](http://www.umatter.ufl.edu/)
- Career Resource Center, First Floor JWRU, 392-1601, [www.crc.ufl.edu/](http://www.crc.ufl.edu/)

**Grading Scheme** This course will be graded on an 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](mailto: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](mailto: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](mailto: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**

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## **Course Outline**

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)
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## **Information for All Students**

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  - Outreach and Consultation
  - Self-Help Library
  - Wellness Coaching
- U Matter We Care, [www.umatter.ufl.edu/](http://www.umatter.ufl.edu/)
- *Career Resource Center, First Floor JWRU, 392-1601, [www.crc.ufl.edu/](http://www.crc.ufl.edu/)*