

Cover Sheet: Request 10254

Food Science

Info

| | |
|-------------|--|
| Process | Major Curriculum Modify Ugrad/Pro |
| Status | Pending |
| Submitter | Von Castel Roberts,Kristina M castelroberts@ufl.edu |
| Created | 5/14/2015 2:45:19 PM |
| Updated | 9/18/2015 5:04:33 PM |
| Description | Make FOS 3042 Introduction to Food Science, a current food science elective a required course for the Food Science Major |

Actions

| Step | Status | Group | User | Comment | Updated |
|---|----------|--|--------------------|---|-----------|
| Department | Approved | CALS - Food Science and Human Nutrition 514915000 | Percival, Susan S | | 5/14/2015 |
| Added modify_major_curriculum_form.docx | | | | | 5/14/2015 |
| College | Recycled | CALS - College of Agricultural and Life Sciences | Brendemuhl, Joel H | Request needs to include the edited catalog copy showing the proposed change. | 5/14/2015 |
| No document changes | | | | | |
| Department | Approved | CALS - Food Science and Human Nutrition 514915000 | Percival, Susan S | | 5/14/2015 |
| Deleted FOS Course Description.docx | | | | | 5/14/2015 |
| College | Approved | CALS - College of Agricultural and Life Sciences | Brendemuhl, Joel H | Approved at CALS CC on September 18, 2015. | 9/18/2015 |
| Replaced FOS Course Description.docx | | | | | 5/14/2015 |
| Replaced FOS Course Description.docx | | | | | 5/14/2015 |
| Deleted FOS Course Description.docx | | | | | 5/14/2015 |
| Deleted FOS Course Description.docx | | | | | 5/14/2015 |
| Replaced FOS Course Description.docx | | | | | 9/11/2015 |
| Added FOS Course Description.docx | | | | | 9/11/2015 |
| University Curriculum Committee | Pending | PV - University Curriculum Committee (UCC) | | | 9/18/2015 |
| No document changes | | | | | |
| Office of the Registrar | | | | | |
| No document changes | | | | | |
| Student Academic Support System | | | | | |
| No document changes | | | | | |
| Catalog | | | | | |

| Step | Status | Group | User | Comment | Updated |
|--|--------|-------|------|---------|---------|
| No document changes | | | | | |
| Academic Assessment Committee Notified | | | | | |
| No document changes | | | | | |
| College Notified | | | | | |
| No document changes | | | | | |

Modify the Curriculum of a Major

This process should be used to change the required or elective coursework in a graduate or professional major, or the eight-semester plan or critical tracking in an undergraduate major. To close a major, or to change the total credits, limited access status, major name, delivery platform or funding model, follow the procedures at <http://approval.ufl.edu>. Instructions for completing this form are on the last page.

Major to be Modified

- | | |
|--|------------------------------------|
| 1. Major Name: Food Science | 2. Major Code: FOS |
| 3. Degree Program Name: Bachelors of Science | |
| 4. Effective Term: Earliest Available | Effective Year: Earliest Available |

5. Proposed Changes

We propose to make FOS 3042 Introduction to Food Science, currently an elective, required for the Bachelors of Food Science Major.

6. Pedagogical Rationale/Justification

This is an existing course that provides comprehensive introductory knowledge of food chemistry, food laws, food processing and preservation, food microbiology and fermentation, food safety, food toxicology, food engineering, food biotechnology, sensory evaluation, and food product development. While some Food Science majors may be choosing to take this course, it is not a required part of the curriculum. For students wishing to become food scientists, but unsure in what area of study they would ultimately like to work in this course provides a broad overview of the field. Additionally this course prepares students for the remaining food science specific coursework.

7. Projected Impact on Initial Enrollment, Retention, Graduation

We do not see this as significantly impacting initial enrollment as it will only be required for students who already chose the major. This may improve retention by better preparing student for advanced coursework. Students will be given enough time to prepare their schedules to fit this course, with no anticipated delay in graduation. Students currently in the major who have progressed too far to include the course will be allowed to complete the requirements established in their course catalog year.

- As curriculum is usually modified when taken to another platform, it is important to prepare a document showing the catalog copy with the current and proposed curricula edited using the “track changes” feature in Word.
- Prepare supporting documentation from other colleges indicating availability of seats in courses that are affected by the change in credits and support for the proposed application, if overlap is a concern.

Instructions

Please note: this form should be used to request a change in the required or elective coursework in an undergraduate or professional major, or the eight-semester plan or critical tracking in an undergraduate major. To close a major, or to change the total credits, limited access status, major name, delivery platform or funding model, follow the procedures at <http://approval.ufl.edu>.

Major to Be Modified

1. Enter the name of the major. Example: "Mathematical Modeling"
2. Enter the two-letter or three-letter major code.
3. Enter the name of the degree program in which the major is offered.
4. Enter the term (semester and year) that the curriculum change would be effective.

Proposed Changes

5. Describe the proposed changes to the curriculum.

Pedagogical Rationale/Justification

6. Describe the rationale for the proposed changes to the curriculum.

Projected Impact on Initial Enrollment, Retention, Graduation

7. Describe any potential impact of the curriculum changes on students who are currently in the major.

Food Science

The food science major prepares students for careers in many disciplines, including quality assurance, sensory evaluation, chemistry, engineering, packaging, microbiology, biotechnology, toxicology, food safety and nutrition.

About This Major

College: Agricultural and Life Sciences

Degree: Bachelor of Science

Specializations: None

Credits for Degree: 120

Minor: Yes

[Academic Learning Compact](#)

[Website](#)

[Critical Tracking Recommended Semester Plan](#)

Overview

The food science curriculum emphasizes a strong technical background, with elective options important to employment in the food industry, government agencies or as preparation for graduate study. The curriculum is approved by the Institute of Food Technologists (IFT), the professional society of the discipline. Graduates have obtained employment in state, national and international food corporations. Most work in the areas of quality control, technical support and sales, or research and product development.

The curriculum also prepares the student for graduate study. Opportunities to become involved in leadership roles in the FSHN Club and through national competitions are considerable. Internships in Florida food industries may be available, and these provide invaluable experience as well as contacts that can be extremely beneficial when seeking employment.

[Back to Top](#)

Critical Tracking

To graduate with this major, students must complete all university, college and major requirements.

Equivalent critical-tracking courses as determined by the State of Florida [Common Course Prerequisites](#) may be used for transfer students.

Semester 1

Complete CHM 2045/2045L or MAC 2311

2.5 GPA required for all critical-tracking courses

2.0 UF GPA required

Semester 2

Complete CHM 2045/2045L and MAC 2311

2.5 GPA required for all critical-tracking courses

2.0 UF GPA required

Semester 3

Complete CHM 2046/2046L and BSC 2010/2010L

2.5 GPA required for all critical-tracking courses

2.0 UF GPA required

Semester 4

Complete BSC 2011/2011L

2.5 GPA required for all critical-tracking courses

2.0 UF GPA required

[Back to Top](#)

Recommended Semester Plan

To remain on track, students must complete the appropriate critical-tracking courses, which appear in bold.

| Semester 1 | Credits |
|--|----------|
| CHM 2045 and 2045L General Chemistry 1 (3) and General Chemistry 1 Laboratory (1) (State Core GE-B/P) | 4 |
| MAC 2311 Analytic Geometry and Calculus 1 (State Core GE-M) | 4 |
| Composition (State Core GE-C) (WR) | 3 |
| Elective | 1 |
| Humanities (State Core GE-H) | 3 |
| Total | 15 |

| Semester 2 | Credits |
|--|----------|
| AEB 2014 Economic Issues, Food and You (3) or AEB 3103 Principles of Food and Resource Economics (4) or ECO 2013 Principles of Macroeconomics (4) or ECO 2023 Principles of Microeconomics (4) (GE-S) | 3-4 |
| CHM 2046 and 2046L General Chemistry 2 (3) and General Chemistry 2 Laboratory (1) (GE-P) | 4 |
| IUF 1000 What is the Good Life (GE-H) | 3 |
| Electives | 4 |

| | | |
|--|-------|-----------------------|
| | Total | 14 -15 |
| Semester 3 | | Credits |
| BSC 2010 and 2010L Integrated Principles of Biology 1 (3) and Biology 1 Laboratory (1) (GE-B) | | 4 |
| PHY 2004 and 2004L Applied Physics 1 (3) and Applied Physics Laboratory (1) (GE-P) | | 4 |
| Composition (GE-C) (WR) | | 3 |
| Elective | | 1 |
| Social and Behavioral Sciences (State Core GE-S) | | 3 |
| | Total | 15 |
| Semester 4 | | Credits |
| AEB 3114L Introduction to Agricultural Computer Applications | | 1 |
| BSC 2011 and 2011L Integrated Principles of Biology 2 (3) and Biology 2 Laboratory (1) (GE-B) | | 4 |
| CHM 2210 Organic Chemistry 1 */** | | 3 |
| STA 2023 Introduction to Statistics 1 (GE-M) | | 3 |
| Electives FOS 3042 Introduction to Food Science | | 4 <u>3</u> |
| Elective | | <u>1</u> |
| | Total | 15 |
| Semester 5 | | Credits |
| AEC 3030C Effective Oral Communication | | 3 |
| CHM 2211 and 2211L Organic Chemistry 2 (3) and Organic Chemistry 2 Laboratory (2) | | 5 |
| FOS 4722C Quality Control in Food Systems | | 3 |
| Elective | | 4 |
| | Total | 15 |
| Semester 6 | | Credits |
| FOS 4311 and 4311L Food Chemistry (3) and Food Chemistry Laboratory (1) | | 4 |
| FOS 4731 Government Regulations and the Food Industry | | 2 |
| HUN 2201 Fundamentals of Human Nutrition | | 3 |

| | |
|--|----|
| MCB 2000 and 2000L Microbiology (3) and Microbiology Laboratory (1) | 4 |
| Elective | 3 |
| Total | 16 |
| Semester 7 | |
| Credits | |
| AEC 3033C Research and Business Writing in Agricultural and Life Sciences (WR) | 3 |
| AOM 4062 Principles of Food Engineering | 4 |
| BCH 3025 Fundamentals of Biochemistry | 4 |
| FOS 4321C Food Analysis | 4 |
| Total | 15 |
| Semester 8 | |
| Credits | |
| FOS 4222 and 4222L Food Microbiology (3) and Food Microbiology Laboratory (2) | 5 |
| FOS 4427C Principles of Food Processing | 4 |
| FOS 4435C Food Product Development | 3 |
| Elective | 3 |
| Total | 15 |

* Achieve a minimum grade of C within two attempts, including withdrawals, in CHM 2210.

** Take CHM 2210 and CHM 2211/2211L -or- MAC 2312 and CHM 2200/2200L.

Additional electives may be needed to complete the 120 credits required for graduation.