

Cover Sheet: Request 15842

Modifications to Required Curriculum for Food Science Major

Info

Process	Major Curriculum Modify Ugrad/Pro
Status	Pending at PV - University Curriculum Committee (UCC)
Submitter	Laura Acosta ljacosta@ufl.edu
Created	2/12/2021 3:30:23 PM
Updated	3/23/2021 9:59:44 PM
Description of request	We are proposing a change in the Physics requirement, the addition of a new required "Life After Graduation" course, and substitution of the current Food Engineering course with an "Introduction to Unit Operations in Food Processing" course taught within our department.

Actions

Step	Status	Group	User	Comment	Updated
Department	Approved	CALS - Food Science and Human Nutrition 60150000	Susan Percival	department note: vetted by undergraduate committee, food science faculty and all FSHN faculty	2/12/2021
FOOD SCIENCE Proposed Curriculum Update 8-semester plan.docx					2/12/2021
Email from Dr. Ingersent Confirming Availability of Seats in PHY2053 and PHY2053L.pdf					2/12/2021
College	Approved	CALS - College of Agricultural and Life Sciences	Joel H Brendemuhl	Approved by CALS CC.	3/1/2021
No document changes					
Associate Provost for Undergraduate Affairs	Approved	PV - Associate Provost for Undergraduate Affairs	Casey Griffith		3/23/2021
No document changes					
University Curriculum Committee	Pending	PV - University Curriculum Committee (UCC)			3/23/2021
No document changes					
Office of the Registrar					
No document changes					
Student Academic Support System					
No document changes					
Catalog					
No document changes					
Academic Assessment Committee Notified					
No document changes					
College Notified					
No document changes					

Major|Modify_Curriculum for request 15842

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Submitter: Laura Acosta ljacosta@ufl.edu

Created: 2/12/2021 3:20:24 PM

Form version: 1

Responses

Major Name

Enter the name of the major. Example: "Mathematical Modeling"

Response:
Food Science

Major Code

Enter the two-letter or three-letter major code.

Response:
FOS

Degree Program Name

Enter the name of the degree program in which the major is offered.

Response:
B.S. (Bachelor of Science)

Undergraduate Innovation Academy Program

Is this an undergraduate program in the Innovation Academy?

Response:
No

Effective Term

Enter the term (semester and year) that the curriculum change would be effective.

Response:
Earliest Available

Effective Year

Response:
Earliest Available

Current Curriculum for Major

Response:

1. Currently, PHY2004/PHY2004L is the physics requirement for the major, and is suggested for Semester 3 in the 8-semester plan. There is also a 1 credit elective listed on the 8-semester plan for Semester 3.
2. In Semester 5, there is a 4 credit elective on the 8-semester plan.
3. We currently require AOM4062 (Principles of Food Engineering). This course is recommended for Semester 7 on the 8-semester plan.

Proposed Curriculum Changes

Describe the proposed changes to the curriculum. If the change is to offer the program through UF Online, please explain and attach a letter of support from the Director of UF Online.

Response:

1. In Semester 3, the Physics course will change from PHY2004/PHY2004L to PHY2053/PHY2053L. The 1 credit Elective that semester will be removed.
2. In Semester 5, the new 1 credit "Life After Graduation" course (FOS3060) will be required. The Elective that semester will be reduced from 4 credits to 3 credits.
3. In Semester 7, AOM4062 (Principles of Food Engineering) will be replaced with FOS4410C (Introduction to Unit Operations in Food Processing).

UF Online Curriculum Change

Will this curriculum change be applied to a UF online program as well?

Response:

No

Pedagogical Rationale/Justification

Describe the rationale for the proposed changes to the curriculum.

Response:

1. The rationale for the change from PHY2004/PHY2004L to PHY2053/PHY2053L is that PHY2053 is a higher-level physics course. This higher-level physics is necessary to provide the foundation for FOS4410C (Introduction to Unit Operations in Food Processing), the course we are proposing to replace AOM4062 in Semester 7. PHY2053/PHY2053L is a pre-requisite for FOS4410C. We are proposing to remove the 1 credit Elective from Semester 3 because PHY2053/PHY2053L is 5 credits, whereas the currently-required PHY2004/PHY2004L is only 4 credits.
2. The rationale for the addition of Life After Graduation (FOS3060) as a requirement in Semester 5 that students need a structured course to prepare for the next steps (internships, industry careers) after they graduate. Students had been requesting such a course, and there was strong faculty consensus that this was a needed addition to our curriculum.
3. The rationale for replacing AOM4062 (Principles of Food Engineering) with FOS4410C (Introduction to Unit Operations in Food Processing) is to improve cohesion with FOS4427C (Principles of Food Processing) which is required in Semester 8. FOS4410C and FOS4427C will function as a two-semester sequence.

Impact on Enrollment, Retention, Graduation

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

Response:

We do not anticipate any impact on students who are currently in the major. For the past several semesters, we have been recommending our students to take PHY2053/PHY2053L, Life After Graduation (FOS3060), and Introduction to Unit Operations in Food Processing (FOS4410C). The proposed catalog changes will formalize these changes, which are strengthening the academic foundation for our graduates.

Assessment Data Review

Describe the Student Learning Outcome and/or program goal data that was reviewed to support the proposed changes.

Response:

We do not anticipate these changes will affect our SLOs. (None of the courses we are proposing to change are courses in which we measure our SLOs.)

The proposed changes support our Academic Program Goals in many ways.

Program Goal #1: Graduate students who successfully enter graduate or professional school, or pursue food, nutrition or health-related careers.

Life After Graduation (FOS3060) is designed to bridge the gap between academic life and professional life, and promote successful entry into the workforce post-graduation.

Program Goal #2: Foster development of critical-thinking and problem-solving skills relevant to food science.

As a higher-level physics course, PHY2053/PHY2053L will promote deeper and more complex critical thinking.

Program Goal #3: Maintain and enhance the quality of instruction in the department.

The change from AOM4062 (Principles of Food Engineering) with FOS4410C (Introduction to Unit Operations in Food Processing) will improve the quality of instruction by creating a more seamless and cohesive flow from FOS4410C to FOS4427C (Principles of Food Processing).

Program Goal #4: Provide effective advising to students.

As a team-taught course, Life After Graduation (FOS3060) provides connection with multiple faculty members in Food Science, to provide advising on a career and professional level.

Academic Learning Compact and Academic Assessment Plan

Describe the modifications to the Academic Learning Compact (for undergraduate programs) and Academic Assessment Plan that result from the proposed change.

Response:

No changes anticipated.

Catalog Copy

Submitter agrees to prepare and upload document showing the catalog copy with the current and proposed curricula edited using the "track changes" feature in Word.

Response:

Yes

Re: PHY2053/L

Ingersent, Kevin <ingersent@ufl.edu>

Wed 2/10/2021 5:19 PM

To: Acosta, Laura <ljacosta@ufl.edu>**Cc:** Johnson, Herschel D <hdjohnson@ufl.edu>; Grogan, Jenna L <jgrogan@ufl.edu>; Goodrich, Renee M <goodrich@ufl.edu>; Percival, Susan S <percival@ufl.edu>

Dear Laura:

We will be able to accommodate 5-10 additional students per semester in PHY 2053/L.

I am tied up through Friday with an NSG panel review. Please let me know the date by which you will a letter from me?

Best,

Kevin

On 2/9/2021 11:11 AM, Acosta, Laura wrote:

- > Hello Dr. Ingersent,
- >
- > My name is Laura Acosta, and I am the undergraduate coordinator for the
- > Food Science and Human Nutrition Department. I am writing because in our
- > Food Science curriculum, we are changing a requirement from PHY2004/L to
- > PHY2053/L. There are a variety of reasons for this change, but
- > ultimately, a new food processing course (FOS4410C) will require
- > PHY2053/L as a pre-requisite.
- >
- > On the UF Approval portal, it says that we need "supporting documents
- > from other colleges indicating availability of seats in their courses
- > that are required for the program." Our Food Science major is small, so
- > the number of students needing a seat in PHY2053/L would probably be no
- > more than 5-10 per semester. Would your department be able to accommodate
- > these additional students in PHY2053/L? If so, would you be able to
- > provide a brief written statement that I can upload as supporting
- > documentation on the Approval portal?
- >
- > Please do let me know if there are any concerns with this request.
- >
- > Thank you for your consideration!
- >
- > Laura
- >
- >
- >
- >
- >

- > *Laura Acosta, MS, RDN, LD/N*
- > Lecturer in Dietetics and Undergraduate Coordinator
- > Food Science and Human Nutrition Department
- > University of Florida
- > ljacosta@ufl.edu
- > 914-523-7224 (cell)

FOOD SCIENCE

To remain on track, students must complete the appropriate critical-tracking courses, which appear in bold. These courses must be completed by the terms as listed above in the Critical Tracking criteria.

This semester plan represents an example progression through the major. Actual courses and course order may be different depending on the student's academic record and scheduling availability of courses. Prerequisites still apply.

SEMESTER ONE		CREDITS
<u>CHM 2045</u> & <u>2045L</u>	General Chemistry 1 and General Chemistry 1 Laboratory (Critical Tracking ; State Core Gen Ed Biological and Physical Sciences)	4
<u>MAC 2311</u>	Analytic Geometry and Calculus 1 (Critical Tracking ; State Core Gen Ed Mathematics)	4
<u>State Core Gen Ed Composition</u> ; Writing Requirement		3
<u>State Core Gen Ed Humanities</u>		3
<u>AEB 3114L</u>	Introduction to Agricultural Computer Applications	1
Credits		15
SEMESTER TWO		
Select one:		3-4
<u>AEB 2014</u>	Economic Issues, Food and You	

AEB 3103	Principles of Food and Resource Economics	
ECO 2013	Principles of Macroeconomics	
ECO 2023	Principles of Microeconomics (Gen Ed Social and Behavioral Sciences)	
CHM 2046 & 2046L	General Chemistry 2 and General Chemistry 2 Laboratory (Critical Tracking ; Gen Ed Physical Sciences)	4
Quest 1 (Gen Ed Humanities)		3
Electives		3
Credits		13-14
SEMESTER THREE		
BSC 2010 & 2010L	Integrated Principles of Biology 1 and Integrated Principles of Biology Laboratory 1 (Critical Tracking ; Gen Ed Biological Sciences)	4
PHY 20042053 & 20042053L	Applied -Physics 1 and Laboratory for Applied -Physics 1 (Gen Ed Physical Sciences)	4 <u>45</u>
Gen Ed Composition; Writing Requirement		3
State Core Gen Ed Social and Behavioral Sciences		3
Elective		4 <u>4</u>
Credits		15
SEMESTER FOUR		

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<u>BSC 2011 & 2011L</u>	Integrated Principles of Biology 2 and Integrated Principles of Biology Laboratory 2 (Critical Tracking ; Gen Ed Biological Sciences)	4
<u>CHM 2210</u>	Organic Chemistry 1 (minimum grade of C within two attempts, including withdrawals) ¹	3
<u>FOS 3042</u>	Introductory Food Science	3
<u>STA 2023</u>	Introduction to Statistics 1 (Gen Ed Mathematics)	3
Quest 2		3
Credits		16
SEMESTER FIVE		
<u>AEC 3030C</u>	Effective Oral Communication	3
<u>CHM 2211 & 2211L</u>	Organic Chemistry 2 and Organic Chemistry Laboratory	5
<u>FOS 4722C</u>	Quality Control in Food Systems (Critical Tracking)	3
<u>FOS3060 Life After Graduation</u>		<u>1</u>
Elective		<u>43</u>
Credits		15
SEMESTER SIX		
<u>FOS 4311 & 4311L</u>	Food Chemistry and Food Chemistry Laboratory (Critical Tracking)	4

FOS 4731	Government Regulations and the Food Industry	2
HUN 2201	Fundamentals of Human Nutrition	3
MCB 2000 & 2000L	Microbiology and Microbiology Laboratory	4
Elective		3
Credits		16
SEMESTER SEVEN		
AEC 3033C	Research and Business Writing in Agricultural and Life Sciences (Writing Requirement)	3
AOM 4062 FOS4410C	Principles of Food Engineering Introduction to Unit Operations in Food Processing	4
BCH 3025	Fundamentals of Biochemistry	4
FOS 4321C	Food Analysis (Critical Tracking)	4
Credits		15
SEMESTER EIGHT		
FOS 4222 & 4222L	Food Microbiology and Food Microbiology Laboratory	5
FOS 4427C	Principles of Food Processing	4
FOS 4435C	Food Product Development (Critical Tracking)	3

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Elective	3
Credits	15
Total Credits	120

Plan of Study Grid

¹ Take ([CHM 2210](#) and [CHM 2211/CHM 2211L](#)) or ([MAC 2312](#) and [CHM 2200/CHM 2200L](#)).

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