



Proposal to the Senate Educational Policy Committee

PROPOSAL TITLE: Revise the Food Science Concentration and the Food Science and Human Nutrition Major curriculum leading to the Bachelor of Science degree in the Department of Food Science and Human Nutrition (FSHN) in the College of Agricultural Consumer and Environmental Sciences (ACES)

SPONSOR: Soo-Yeun Lee, Professor of FSHN, soolee@illinois.edu, 217-244-9435

COLLEGE CONTACT: Mary Lowry, Assistant Dean, 217-333-9391, lowry@illinois.edu

BRIEF DESCRIPTION: Please see Appendix A for the specific changes made to the current curriculum. The left column illustrates the current curricular requirements and the right column illustrates the new proposed curricular requirements. The changes are highlighted with yellow highlights and brief explanation provided with footnote in the Appendix. Additional detailed explanation is given below for each change. The 130 hours required for graduation will not change in the revised curriculum. The revised concentration requires at least 41 hours of advanced level work (see Appendix A).

- Cultural Studies – currently 9 credit hours required. New proposed curriculum also requires 9 credit hours with CPSC 116 as a must choose option. CPSC 116, The Global Food Production Web, is a perfect gen ed for our food science students to learn about the production part of food in a global context. Thus, we selected this to be one of the required gen ed courses to fulfill our Cultural Studies requirement.
- MCB 101 (Intro Microbiology Laboratory) will no longer be required in the new proposed curriculum. The Intro Microbiology Laboratory training will be provided in our FSHN 472 (Applied Microbiology Methods) course which will be increase to 3 credit hours from 2 currently offered. FSHN 472 will embed learning objectives for necessary skillset from MCB 101, such as gram staining and microscopy analysis.
- Social and Behavioral Sciences General Education courses – Same required credit hours as current, but with AGED 230 or 260 as a must choose option.
- CHEM 233 (Elementary Organic Chem Lab I) will no longer be required in the revised concentration curriculum. The basic training for this knowledge will be covered in FSHN 416 (Food Chemistry Laboratory) course which will be increase to 3 credit hours from 2 currently offered.
- FSHN 312 (Applied Microbiology Methods) was revised to be FSHN 472 with increased credit hours from 2 to 3 to include foundational materials from MCB 101 and advanced data analysis concept required for Food Science students in Microbiology lab. The foundational materials from MCB 101 that is critical to Food microbiology such as microscopic analysis and gram staining will be embedded into the revised FSHN 472. This change has been made and fully approved.
- PHYS 102 (College Physics: E&M & Modern) will be dropped from the required course list, because it was determined that the Food Science curriculum does not need the

materials learned from this course. Dropping this course will allow for 5 Credit hours of flexibility to take other Food Science-related courses.

- The ‘Select one from the following’ (Biology) list which includes IB 103 and IB 104 has been changed to IB 100 or IB 105. It was deemed IB 100 or IB 105 would provide sufficient Biology background needed for the Food Science curriculum.
- FSHN 120 is currently required for Nutrition foundational knowledge. FSHN 220 which covers similar topic at a higher level will be added as an option to take for the Nutrition Foundational knowledge requirement. So, the students will be able to take either FSHN 120 or 220 to fulfill this requirement.
- FSHN 201 (Math for Food Scientist) will be added as a required course in lieu of the need to provide foundational math course to the Food Science students to prepare them to take the Food Engineering and Processing courses.
- FSHN 416 will be increased in credit hours from 2 credit hour to 3 credit hour to add discussion component to the Food Chemistry Lab course as well as cover the foundational knowledge needed for Food Science students from the Organic Chemistry lab course being dropped from the required course list.
- FSHN 419 Food Ingredient Technology will be added to the required course list, and this is an existing course in the curriculum as an elective course. The External Advisory Committee recommended to add this course to the required course list as they viewed the materials learned from this course as important. This course is also being changed from a 2 credit hour course to a 3 credit hour course.
- FSHN 461 (Food Processing I) and 462 (Food Processing II) will be changed to FSHN 481, 482, 483 and 484 as 8-week modular courses. Currently, FSHN 461 which is the foundational concept course is taught in the fall and FSHN 462 which is the applied laboratory course for FSHN 461 in the Spring. The separation of the foundational course and the applied laboratory course across two semesters have been assessed as not conducive to effective student learning. Thus, the courses are offered in 8-week modular courses within one semester with less separation of conceptual course and applied laboratory course. The modular courses that are coupled will be taught both in the fall and spring semester to have the full coverage of the content as in the old curriculum; thus, the content being taught will not change.
- FSHN 466 will be increased in credit hours from 3 to 4 credit hours to add a lecture hour to cover more in-depth of the capstone course knowledge as well as include extensive writing component to the course.
- 9 credit hours must be taken by selecting courses from the Food Science-related courses list.
- The remainder of credit hours to fulfill 130 total credit hours for the curriculum will be filled by elective courses.

JUSTIFICATION: The curriculum of Food Science Concentration was recommended to be reviewed and revised per Provost Review process of our department in 2013-2014. The current Food Science curriculum provides rigor in Food Science education and other areas of general science and general education; however, being very prescribed with heavy required course load, it lacked flexibility to have students to take optional courses in food science-related area. The new curriculum proposed was developed to meet the requirements to receive approval by the Institute of Food Technologists (IFT) Higher Education Review Board, but also to add flexibility to enable students to customize their learning for specialized food science topics. The total number of hours required has not

changed, but the new curriculum proposed has less required courses and has room to select required hours from selected list of food science-related courses.

BUDGETARY AND STAFF IMPLICATIONS:

1) Resources

a. How does the unit intend to financially support this proposal?

There is no financial implications for the changes in the Food Science curriculum. We do not foresee any significant additional expenditure for the new curriculum. The course adjustments and revisions detailed here have already been approved and are in place.

b. How will the unit create capacity or surplus to appropriately resource this program? If applicable, what functions or programs will the unit no longer support to create capacity?

There is no additional expenditure associated with this change, and because it is an already existing curriculum, there is no need to create additional capacity for this change.

c. Will the unit need to seek campus or other external resources? If so, please provide a summary of the sources and an indication of the approved support.

No

d. Please provide a letter of acknowledgment from the college that outlines the financial arrangements for the proposed program.

None are being requested. See Appendix B.

2) Resource Implications

a. Please address the impact on faculty resources including the changes in numbers of faculty, class size, teaching loads, student-faculty ratios, etc.

There is no change anticipated.

b. Please address the impact on course enrollment in other units and provide an explanation of discussions with representatives of those units. (*A letter of acknowledgement from units impacted should be included.*)

The letters from departments/units affected by our change have been notified and we have attached their letter of acknowledgment. See Appendix C.

c. Please address the impact on the University Library (*A letter of estimated impact from the University Librarian must be included for all new program proposals. If the impact is above and beyond normal library business practices, describe provisions for how this will be resourced.*)

There is no additional impact that is foreseen to be on the University Library, as this is a revision of an existing curriculum with same required credit hours. See Appendix D.

d. Please address the impact on technology and space (e.g. computer use, laboratory use, equipment, etc.)

There is no additional impact that is foreseen to be on technology and space, as this is a revision of an existing curriculum with same required credit hours.

DESIRED EFFECTIVE DATE: Fall semester, 2019

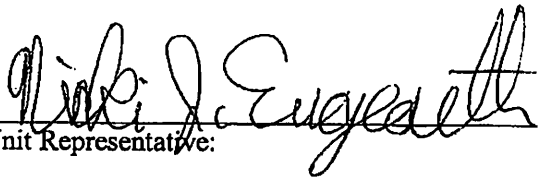
STATEMENT FOR PROGRAMS OF STUDY CATALOG:

The Food Science concentration exposes students to all components of food production: harvesting and raw-product handling, food-processing procedures and techniques, packaging, and food storage. Students selecting this concentration are prepared for careers in many areas of the food industry.


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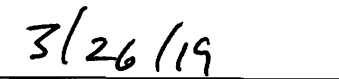
CLEARANCES: *(Clearances should include signatures and dates of approval. These signatures must appear on a separate sheet. If multiple departments or colleges are sponsoring the proposal, please add the appropriate signature lines below.)*

Signatures:


Unit Representative:


Date:


College Representative:


Date:

Graduate College Representative:

Date:

Council on Teacher Education Representative:

Date:

Appendix A:

For the Degree of Bachelor of Science in Food Science and Human Nutrition

Prescribed Courses including Campus General Education

Current Requirements

Composition I and Speech	
Select one of the following:	6-7
RHET 105	Writing and Research
& CMN 101	and Public Speaking (or equivalent) (see college Composition I requirement)
CMN 111	Oral & Written Comm I
& CMN 112	and Oral & Written Comm II
Advanced Composition	
Select one course from campus approved list of Advanced Composition courses.	3-4
Cultural Studies	
Select one course from Western culture, one from non-Western culture, and one from U.S. minority culture from campus approved lists.	9
Foreign Language	
Coursework at or above the third level is required for graduation.	
Quantitative Reasoning I	
Select one of the following: ¹	4-5
MATH 220	Calculus
MATH 221	Calculus I
MATH 234	Calculus for Business I (This course does not count for students in the Food Science Concentration; choose from the other two options.)
Quantitative Reasoning II	
Select one of the following:	3-4
ACE 261	Applied Statistical Methods
CPSC 241	Intro to Applied Statistics
ECON 202	Economic Statistics I
PSYC 235	Intro to Statistics
STAT 100	Statistics
Natural Sciences and Technology	
Chemistry ²	3 or 8
CHEM 101	Introductory Chemistry

Proposed Requirements

Composition I and Speech	
Select one of the following:	6-7
RHET 105	Writing and Research
& CMN 101	and Public Speaking (or equivalent) (see college Composition I requirement)
CMN 111	Oral & Written Comm I
& CMN 112	and Oral & Written Comm II
Advanced Composition	
Select one course from campus approved list of Advanced Composition courses.	3-4
Cultural Studies	
Select one course from Western culture, one from non-Western culture, and one from U.S. minority culture from campus approved lists. ¹	9
Foreign Language	
Coursework at or above the third level is required for graduation.	
Quantitative Reasoning I	
Select one of the following: ²	4-5
MATH 220	Calculus
MATH 221	Calculus I
MATH 234	Calculus for Business I (This course does not count for students in the Food Science Concentration; choose from the other two options.)
Quantitative Reasoning II	
Select one of the following:	3-4
ACE 261	Applied Statistical Methods
CPSC 241	Intro to Applied Statistics
ECON 202	Economic Statistics I
PSYC 235	Intro to Statistics
STAT 100	Statistics
Natural Sciences and Technology	
Chemistry ³	3 or 8
CHEM 101	Introductory Chemistry

CHEM 102 & CHEM 103	General Chemistry I and General Chemistry Lab I	
CHEM 104 & CHEM 105	General Chemistry II and General Chemistry Lab II	
MCB 100	Introductory Microbiology	3
MCB 101	Intro Microbiology Laboratory	2
Humanities and the Arts		
Select from campus approved list.		6
Social and Behavioral Sciences		
Select from campus approved list and/or see individual concentration. ³		9
ACES Prescribed Course		
ACES 101	Contemporary Issues in ACES	2
Required Concentration		
Concentration prescribed courses. See specific requirements for each concentration listed below.		
Total Hours ⁴		126 or 130

¹ Students in the Food Science Concentration must select from MATH 220 or MATH 221.

² Students in the Hospitality Management Concentration must take CHEM 101. All other concentrations take CHEM 102 + 103 & CHEM 104 + 105, which are **not** required for the Hospitality Management Concentration.

CHEM 102 & CHEM 103	General Chemistry I General Chemistry Lab I	
CHEM 104 & CHEM 105	General Chemistry II and General Chemistry Lab II	
MCB 100	Introductory Microbiology	3
MCB 101	Intro Microbiology Laboratory ⁴	2
Humanities and the Arts		
Select from campus approved list.		6
Social and Behavioral Sciences		
Select from campus approved list and/or see individual concentration. ⁵		9
ACES Prescribed Course		
ACES 101	Contemporary Issues in ACES	2
Required Concentration		
Concentration prescribed courses. See specific requirements for each concentration listed below.		
Total Hours ⁶		126 or 130

¹ Students in the Food Science Concentration must choose CPSC 116, and one course from Western culture, and one from U.S. minority culture from campus approved lists.

² Students in the Food Science Concentration must select from MATH 220 or MATH 221.

³ Students in the Hospitality Management Concentration must take CHEM 101. All other concentrations take CHEM 102 + 103 & CHEM 104 + 105, which are **not** required for the Hospitality Management Concentration.

⁴ **Not** required for the Food Science Concentration

³ Six hours for Food Science Concentration.

⁴ The Food Science Concentration requires a minimum of 130 hours; the Dietetics, Human Nutrition, and Hospitality Management Concentrations each require a minimum of 126 hours.

⁵ AGED 230 or 260 and 3 hours selected from the campus approved list for students in the Food Science Concentration.

⁶ The Food Science Concentration requires a minimum of 130 hours; the Dietetics, Human Nutrition, and Hospitality Management Concentrations each require a minimum of 126 hours.

Food Science Concentration

Other Natural Sciences and Technology Required Courses		
CHEM 232	Elementary Organic Chemistry I	4
CHEM 233	Elementary Organic Chem Lab I	2
FSHN 312	Applied Microbiology Methods	2
PHYS 101	College Physics: Mech & Heat	5
PHYS 102	College Physics: E&M & Modern	5
Select one of the following:		4-5
IB 103	Introduction to Plant Biology	
IB 104	Animal Biology	
MCB 150	Molec & Cellular Basis of Life	
& MCB 151	Molec & Cellular Laboratory	
MCB 244	Human Anatomy & Physiology I	
Food Science Concentration Required		
FSHN 101	Intro Food Science & Nutrition	3
FSHN 120	Contemporary Nutrition	3
FSHN 230	Food Sci Professional Issues	1
FSHN 232	Science of Food Preparation	3
FSHN 260	Raw Materials for Processing	4

Food Science Concentration

Other Natural Sciences and Technology Required Courses		
CHEM 232	Elementary Organic Chemistry I	4
FSHN 472	Applied Food Microbiology	3
PHYS 101	College Physics: Mech & Heat	5
IB 100	Biology in Today's World	3
or IB 105	Environmental Biology	3
Food Science Concentration Required		
FSHN 101	Intro Food Science & Nutrition	3
FSHN 120 or 220	Contemporary Nutrition	3
FSHN 201	Math for Food Science	3
FSHN 230	Food Sci Professional Issues	1
FSHN 232	Science of Food Preparation	3
FSHN 260	Raw Materials for Processing	4

FSHN 302	Sensory Evaluation of Foods	3
FSHN 414	Food Chemistry	3
FSHN 416	Food Chemistry Laboratory	2
FSHN 418	Food Analysis	4
FSHN 460	Food Processing Engineering	3
FSHN 461	Food Processing I	4
FSHN 462	Food Processing II (Lab)	2

FSHN 466	Food Product Development	3
FSHN 471	Food & Industrial Microbiology	3
ANSC 350	Cellular Metabolism in Animals	3
or MCB 450	Introductory Biochemistry	

FSHN 302	Sensory Evaluation of Foods	3
FSHN 414	Food Chemistry	3
FSHN 416	Food Chemistry Laboratory	3
FSHN 418	Food Analysis	4
FSHN 419	Food Ingredient Technology	3
FSHN 460	Food Processing Engineering	3
FSHN 481	Food Processing I	2
FSHN 483	Food Processing III	2
FSHN 482	Food Processing II (Lab)	1
FSHN 484	Food Processing IV (Lab)	1
FSHN 466	Food Product Development	4
FSHN 471	Food & Industrial Microbiology	3
ANSC 350	Cellular Metabolism in Animals	3
or MCB 450	Introductory Biochemistry	
Select 9 hours from the Food Science-related course list below. At least 6 hours must be at the 300-400 level:		9
FSHN 295	UG Research or Thesis (1-3)	
FSHN 345	Strategic Operations Management (3)	
FSHN 349	Food Service Sanitation (1)	
PSYC 417 (FSHN 417)	Neuroscience of Eating and Drinking (3)	
FSHN 423	Food Marketing (3)	
FSHN 464	Beverage Science & Technology (2)	
FSHN 469	Package Engineering (3)	
ACE 161	Microcomputer Applications (3)	
ACE 306	Food Law (3)	
CHEM 233	Elementary Organic Chem Lab (2)	



COLLEGE OF AGRICULTURAL, CONSUMER AND ENVIRONMENTAL SCIENCES

Academic Programs
128 Mumford Hall, MC-710
1301 W. Gregory Drive
Urbana, IL 61801

December 5, 2018

To Whom It May Concern:

This letter serves as a support document for the proposal to revise the Food Science concentration in the B.S. in Food Science and Human Nutrition, Department of Food Science and Human Nutrition, College of Agricultural, Consumer and Environmental Sciences (ACES), which will be submitted to the Senate Educational Policy Committee for review in early 2019. The Department of Food Science and Human Nutrition is not requesting any additional funding from the College of ACES to implement this proposal. In addition, the College Courses and Curricula Committee has reviewed the proposal and agrees that no funding in excess of what the department will be able to provide is needed to complete the proposed revisions to the program. If there are any questions, please contact me.

Sincerely,

A handwritten signature in black ink, appearing to read 'David Rosch', with a long horizontal flourish extending to the right.

David Rosch
Associate Dean



COLLEGE OF AGRICULTURAL, CONSUMER AND ENVIRONMENTAL SCIENCES

Department of Crop Sciences
AW-101 Turner Hall, MC-046
1102 S. Goodwin Ave.
Urbana, IL 61801-4730

November 6, 2018

Dr. Nicki Engeseth
Professor and Acting Department Head
Department of Food Science & Human Nutrition
University of Illinois

Dear Dr. Engeseth,

The Department of Crop Sciences (CPSC) supports the addition of CPSC 116 to the required courses for the Food Science concentration in the Department of Food Science and Human Nutrition. This change will not substantially impact the Crop Sciences Department. I understand the rationale for these changes in required courses and agree with these modifications. The effective date will be upon approval of the proposed curricular changes.

Sincerely,

A handwritten signature in black ink, appearing to read 'Adam Davis', with a stylized, cursive script.

Adam Davis

Professor and Head
Department of Crop Sciences
University of Illinois



COLLEGE OF LIBERAL ARTS & SCIENCES

Department of Chemistry
109 Noyes Laboratory, Box D-1, MC-712
600 S. Mathews Ave.
Urbana, IL 61801-3602

November 6, 2018

Dear Dr. Engeseth,

The Department of Chemistry (CHEM) supports the removal of CHEM 233 from the required courses for the Food Science concentration in the Department of Food Science and Human Nutrition. This change will not substantially impact the Chemistry Department. I understand the rationale for these changes in required courses and agree with these modifications. The effective date will be upon approval of the proposed curricular changes.

Best Regards,

A handwritten signature in blue ink that reads 'Martin Gruebele'.

Martin Gruebele
James R. Eiszner Endowed Chair in Chemistry
Head of Chemistry

UNIVERSITY OF ILLINOIS
AT URBANA-CHAMPAIGN

Department of Physics
1110 West Green Street
Urbana, IL 61801-3080



Dr. M. Grosse Perdekamp
Professor of Physics

Urbana, February 19th, 2019

Department of Food Science & Human Nutrition
260 Bevier Hall, MC-182
905 S. Goodwin Ave. Urbana, IL 61801

Dear Dr. Engeseth,

the Department of Physics (PHYS) supports the removal of PHYS 102 from the required courses for the Food Science concentration in the Department of Food Science and Human Nutrition. This change will not substantially impact the Physics Department. I understand the rationale for these changes in required courses and agree with these modifications. The effective date will be upon approval of the proposed curricular changes.

Sincerely,

A handwritten signature in blue ink, appearing to read 'M. Grosse Perdekamp'.

Matthias Grosse Perdekamp
Head and Professor

UNIVERSITY OF ILLINOIS
AT URBANA-CHAMPAIGN

School of Integrative Biology
286 Morrill Hall
505 South Goodwin Avenue
Urbana, IL 61801



November 10, 2018

Dr. Nicki J. Engeseth
Professor and Acting Department Head
Department of Food Science and Human Nutrition
260 Bevier Hall, MC-192
University of Illinois at Urbana-Champaign
905 S. Goodwin Ave
Urbana, IL 61801
engeseth@illinois.edu

Dear Dr. Engeseth,

The School of Integrative Biology supports the removal of IB 103 and IB 104 from the required courses and the addition of IB 100 and IB 105 as required courses for the Food Science concentration in the Department of Food Science and Human Nutrition. This change will not substantially impact the School of Integrative Biology. I understand the rationale for these changes in required courses and agree with these modifications. The effective date will be upon approval of the proposed curricular changes.

Sincerely yours,

Stephen R. Downie, Professor
Associate Director of Academic Affairs, SIB
sdownie@illinois.edu



Agricultural Education Program

College of Agricultural, Consumer and Environmental Sciences
905 S. Goodwin Avenue
174 Bevier Hall
Urbana, IL 61801

March 19, 2019

Dear Dr. Engeseth,

The Agricultural Education Program (AGED) supports the addition of the choice of either AGED 260 or 230 for a leadership requirement/SS/Behavioral Science General Education requirement for the Food Science concentration in the Department of Food Science and Human Nutrition. This change will not substantially impact the AGED Unit. I understand the rationale for these changes in required courses and agree with these modifications. The effective date will be upon approval of the proposed curricular changes.

Sincerely,

A handwritten signature in blue ink, appearing to read 'David M. Rosch'.

David M. Rosch
Interim Associate Dean of Academic Programs, College of ACES
Associate Professor, Agricultural Leadership Education



COLLEGE OF AGRICULTURAL, CONSUMER AND ENVIRONMENTAL SCIENCES

Department of Agricultural & Consumer Economics
326 Mumford Hall, MC-710
1301 W. Gregory Drive
Urbana, IL 61801

March 19, 2019

Dr. Nicki J. Engeseth
Professor and Acting Department Head
Food Science and Human Nutrition
2601A Bevier Hall
905 S. Goodwin Avenue
Urbana, IL 61801

Dear Dr. Engeseth,

The Department of Agricultural and Consumer Economics (ACE) supports the addition of ACE 306 and 161 to a list of electives for the Food Science concentration in the Department of Food Science and Human Nutrition. This change will not substantially impact the ACE Department. I understand the rationale for these changes in required courses and agree with these modifications. The effective date will be upon approval of the proposed curricular changes.

Sincerely,

A handwritten signature in blue ink, appearing to read 'J Fox'.

John (Sean) Fox, Ph.D.
Professor and Head, Agricultural and Consumer Economics



COLLEGE OF AGRICULTURAL, CONSUMER & ENVIRONMENTAL SCIENCES

Department of Food Science & Human Nutrition
260 Bevier Hall, MC-182
905 S. Goodwin Ave.
Urbana, IL 61801

March 18, 2019

Professor Milan Bagchi
Director, School of Molecular & Cellular Biology
524 Burrill Hall
Urbana, IL 61801

Dear Professor Bagchi:

My apologies for resending this – but I missed the other courses as well... please see below for additional details.

The FSHN Department has been undergoing curriculum review of all of our concentrations, since our Provost's Review of Academic Programs in the spring of 2014. For the Food Science curriculum, our External Advisory Committee recommended several course changes, including removal of MCB 101 (2 credits). We have a redesign of a course we teach in our food microbiology program and because of scheduling difficulties, we are shifting the basics, that we typically must review anyway, to our food microbiology laboratory course. This will result in a decrease of no more than 30-40 students/year in MCB 101.

In addition we will change our required Biology fundamental course to IB100 or 105 to give students more flexibility in place of a choice of IB 103; IB104; MCB 150&151 or MCB 244. This will simply free up more time in the schedule for our required courses being sought by our accreditation body (the Institute of Food Technologists). This will not pose a great decrease in numbers of FS students in the MCB courses 150,151 or 244.

In order to do this, the FSHN Department must submit a proposal to the University Educational Policy Committee that includes a letter of support from the unit that offers the course. As stated above this will result in a decrease of approximately 30-40 students/year in MCB 101 and smaller numbers of FS students in the other 3 MCB courses (150&151 or 244).

Would you be willing to provide the letter of support? These can all be included in one letter. A draft is provided for your convenience.

On Molecular & Cellular Biology Department Letterhead

Date

Dear Dr. Engeseth,

The School of Molecular & Cellular Biology (MCB) supports the removal of MCB 101 from the required courses for the Food Science concentration in the Department of Food Science and Human Nutrition and the other MCB courses, 150&151 or 244, from a list of choices for Biology courses. This change will not substantially impact the MCB Unit. I understand the rationale for these changes in required courses and agree with these modifications. The effective date will be upon approval of the proposed curricular changes.

Sincerely,

Milan K. Bagchi, Ph.D.

Director, School of Molecular & Cellular Biology

Sincerely,



Nicki J. Engeseth, Ph.D.

Professor and Acting Department Head

Lowry, Mary K

From: Ritter, Kelly Allison
Sent: Tuesday, March 12, 2019 10:17 AM
To: Martensen, Kathy
Cc: Elli, Amy Lawrence; McElroy, Rhonda Kay; FMS Catalog; Lowry, Mary K
Subject: Re: course 2 of 2

Ack! I am so sorry. I heard back from Jeremy late last week, and Math is fine with both of these courses. He noted that there was no advance consult with Math regarding either, but that upon review of the courses, they are fine with having them move forward.

Apologies for not passing that on! We were on a roll, and I killed it. ☹️

Kelly

Kelly Ritter
Associate Dean for Curricula and Academic Policy
Professor of English and Writing Studies
College of Liberal Arts and Sciences
University of Illinois Urbana-Champaign
(217) 333-1350
ritterk@illinois.edu

From: "Martensen, Kathy" <kmartens@illinois.edu>
Date: Tuesday, March 12, 2019 at 9:58 AM
To: "Ritter, Kelly Allison" <ritterk@illinois.edu>
Cc: "Elli, Amy Lawrence" <amyelli@illinois.edu>, "McElroy, Rhonda Kay" <rmcelroy@illinois.edu>, FMS Catalog <FMS-Catalog@illinois.edu>, "Lowry, Mary K" <lowry@illinois.edu>
Subject: RE: course 2 of 2

Hi Kelly,

Checking in to see if there's any word from Jeremy/Math on either of these courses. FSHN is proposed with a SP 20 effective date, so there's more time on that one, but ECE 557 is for FA 19 and as such is time-sensitive. It would be great if ECE could be prioritized.

Thanks!

Kathy

From: Martensen, Kathy
Sent: Wednesday, March 6, 2019 10:31 AM
To: Ritter, Kelly Allison <ritterk@illinois.edu>
Cc: Elli, Amy Lawrence <amyelli@illinois.edu>; McElroy, Rhonda Kay <rmcelroy@illinois.edu>; FMS Catalog <FMS-Catalog@illinois.edu>

Catalog@illinois.edu>; Lowry, Mary K <lowry@illinois.edu>

Subject: RE: course 2 of 2

Thanks very much, Kelly; I appreciate the quick turn-around on this and your input as well as Jeremy's!

Kathy

From: Ritter, Kelly Allison <ritterk@illinois.edu>

Sent: Wednesday, March 6, 2019 10:18 AM

To: Martensen, Kathy <kmartens@illinois.edu>

Cc: Elli, Amy Lawrence <amyelli@illinois.edu>; McElroy, Rhonda Kay <rmcelroy@illinois.edu>; FMS Catalog <FMS-Catalog@illinois.edu>

Subject: Re: course 2 of 2

Hi Kathy:

I consulted with Jeremy Tyson about this and the other (FSHN) course that you sent last night. He's going to look at the syllabi and get back to me as to whether he wants further conversation. Thanks for the heads-up; Math had no idea that either this or the FSHN course was going through, and were thus grateful for the notice and opportunity to consult.

Sincerely,

Kelly

Kelly Ritter

Associate Dean for Curricula and Academic Policy

Professor of English and Writing Studies

College of Liberal Arts and Sciences

University of Illinois Urbana-Champaign

(217) 333-1350

ritterk@illinois.edu

From: "Martensen, Kathy" <kmartens@illinois.edu>

Date: Tuesday, March 5, 2019 at 5:20 PM

To: "Ritter, Kelly Allison" <ritterk@illinois.edu>

Cc: "Elli, Amy Lawrence" <amyelli@illinois.edu>, "McElroy, Rhonda Kay" <rmcelroy@illinois.edu>, FMS Catalog <FMS-Catalog@illinois.edu>

Subject: course 2 of 2

Kelly,

I'm attaching the second of two for your consideration on behalf of the College of LAS/to touch base with the Dept. of Math as you see fit. Please log in and take a look at the courses, which are in the Provost queue. I am wanting to be sure the college and department are comfortable with any and all content overlap.

I'll be holding on approval until I hear from you, so please do let me know your thoughts at your earliest opportunity.

Thanks!

Kathy

UNIVERSITY OF ILLINOIS
AT URBANA-CHAMPAIGN

University Library

Office of University Librarian and Dean of Libraries
230 Main Library, MC-522
1408 West Gregory Drive
Urbana, IL 61801



March 7, 2018

Soo-Yeun Lee, Ph.D.
Food Science and Human Nutrition
soolee@illinois.edu

Dear Prof. Lee:

The University Library recently received a proposal outlining the Department of Food Science and Human Nutrition's plan to reduce the number of required courses to accommodate opportunities for more food science-related courses.

Based upon the documents received and reviewed by Sarah Williams and Melody Allison in the Funk ACES Library, it is our belief that there will be no impact on the University Library. We are already supporting this program and see no meaningful changes in our operations as a result of this move.

If additional services or materials are required as the programs further develop, we will be happy to discuss those needs as they emerge.

Sincerely,

John P. Wilkin
Juanita J. and Robert E. Simpson
Dean of Libraries and University Librarian

e-c: Soo-Yeun Lee
Thomas Teper
Melody Allison
Sarah Williams

UNIVERSITY OF ILLINOIS
AT URBANA-CHAMPAIGN

Office of the Provost and Vice Chancellor for Academic
Affairs

Swanlund Administration Building
601 East John Street
Champaign, IL 61820



March 26, 2019

Gay Miller, Chair
Senate Committee on Educational Policy
Office of the Senate
228 English Building, MC-461

Dear Professor Miller:

Enclosed is a proposal from the College of Agricultural, Consumer and Environmental Sciences to revise the Bachelor of Science in Food Science and Human Nutrition, Food Science concentration.

Sincerely,

Kathryn A. Martensen
Assistant Provost

Enclosures

c: B. Lancaster
M. Lowry
N. Engeseth
J. Hardesty



COLLEGE OF AGRICULTURAL, CONSUMER AND ENVIRONMENTAL SCIENCES

Academic Programs
128 Mumford Hall, MC-710
1301 W. Gregory Drive
Urbana, IL 61801

March 26, 2019

Kathy Martensen, Assistant Provost
Office of the Provost
207 Swanlund Administration Building
Campus MC-304

Dear Kathy,

Please find attached a proposal from the College of ACES to revise both the major in Food Science & Human Nutrition and the associated concentration in Food Science within the Department of Food Science & Human Nutrition.

Thank you for your consideration. Please let us know if there are any questions.

Sincerely,

A handwritten signature in black ink, appearing to read 'D. Rosch', with a stylized, flowing script.

David M. Rosch
Interim Associate Dean
ACES Academic Programs

cc: N. Engeseth
FSHN C&C Binder