COLLEGE OF AGRICULTURAL AND LIFE SCIENCES
Proposed Catalog Changes

Effective Term (unless otherwise noted) = Summer 2015

Food Science

1. Add the following courses:

   **FS 329 Dairy Foods Composition and Quality (4 cr)**
   \textit{Prereq: AVS 172 or FS 110; and Chem 275 and Chem 276}
   
   Short Course Title: Dairy Fds Cmpstn & Qlty
   
   Rationale: The School of Food Science program is jointly taught with Washington State University. This new course will be a required course with the new Dairy Foods Management Option being proposed by the School of Food Science. This course will increase the strength of the Dairy Foods Management program requirements. By adding this course and listing it as cooperative will allow WSU students access to the course and strengthen our academic program and this new course.
   
   Coop Rationale: The School of Food Science program is jointly taught with Washington State University. Adding this course to the cooperative course offered list will strengthen the academic program with the UI/WSU bi-state School of Food Science.

   **FS 475 Statistical Quality Management of Food Products (3 cr)**
   Apply modern statistical methods for quality control and improvement of biomanufactured goods. The course is designed to expose the student to principles of statistical process control while providing a basis of application in a variety of situations and systems. Cooperative: open to WSU degree-seeking students.
   \textit{Prereq: FS 302 and FS 303 and Stat 251}
   
   Short Course Title: Stat Qlty Mgmt of Food Products
   
   Rationale: This new course will be a required course with the new Dairy Foods Management Option being offered by the School of Food Science. This course will increase the strength of the Dairy Foods Management program requirements. By adding this course and listing it as cooperative will allow WSU students access to the course and strengthen our academic program and this new course.
   
   Coop Rationale: The School of Food Science program is jointly taught with Washington State University. Adding this course to the cooperative course list will strengthen the academic program for the UI/WSU bi-state School of Food Science.

2. Change the following courses:

   **FS 303 Food Processing (3 cr)**
   Specialized techniques, concepts and practices of food processing. Cooperative: open to WSU degree-seeking students.
   \textit{Prereq: AVS 172 or FS 110; and FS 220; and Math 160 or Math 170; and Stat 251}
   \textit{Coreq: FS 302}
   
   Rationale: The School of Food Science would like to update the course requirements. The Food Science program has submitted a new Food Science option, Dairy Foods Management. This option will require AVS 172 and not FS 110. Updating the course requirements will support the new option and programs requirements and strengthen the academic program.

   **FS 432 Food Engineering (3 cr)**
   \textit{Prereq: FS 302, and FS 303, and Phys 111}
   
   Rationale: School of Food Science is updating the requirements for the program. The Food Science program is currently updating the program requirements in preparation for the addition of a second major option. The new, Dairy Foods Management option will not require physics 111. By updating the changes this will strengthen the academic program allowing students to plan their courses.

3. Change the curricular requirements of **Food Science (Minor)**:

   A minor in food science will provide undergraduates with an introduction to the discipline of food science and technology. The minor is designed to supplement technical or business skills obtained in other majors. The minor will allow a student to broaden his or her educational background and enhance employment options in the food industry.
FS 110  Introduction to Food Science (3 cr)
FS 220  Food Safety and Quality (3 cr)
FS 303  Food Processing (3 cr)
FS 416, FS 417  Food Microbiology and Lab (5 cr)
FS 418  Oral Seminar in Food Science (1 cr)

Additional courses in food science (FS) (5 cr)

One of the following (3 cr):
FS 110  Introduction to Food Science (3 cr)
FS 220  Food Safety and Quality (3 cr)

Additional Courses selected from the following (9 cr):
FS 302  Food Processing Lab (1 cr)
FS 406  Evaluation of Dairy Products I (1 cr)
FS 409  Principles of Environmental Toxicology (3 cr)
FS 422  Sensory Evaluation of Food and Wine (3 cr)
FS 423  Sensory Evaluation of Food and Wine Laboratory (1 cr)
FS 429  Dairy Products (3 cr)
FS 430  Dairy Products Lab (1 cr)
FS 432  Food Engineering (3 cr)
FS 433  Food Engineering Lab (1 cr)
FS 436  Principles of Sustainability (3 cr)
FS 460  Food Chemistry (3 cr)
FS 461  Food Chemistry Laboratory (1 cr)
FS 464  Food Toxicology (3 cr)
FS 465  Wine Microbiology and Processing (3 cr)
FS 466  Wine Microbiology and Processing Lab (1 cr)
FS 470  Advanced Food Technology (3 cr)

Courses to total 20 credits for this minor

Rationale: The School of Food Science program has continued to make updates to the major curriculum. By updating the minor requirements, it will accurately reflect these changes and requirements to successfully earn this degree. This will accurately broaden a students’ educational background and enhance employment options in the food industry.