AGRICULTURAL ECONOMICS AND RURAL SOCIOLOGY

1. Add the following course:

AgEc 433 Advanced Sales (3 cr)
Building on principles of professional sales and sales management, students will learn additional processes, procedures and practices of sales professionals. Students will apply the old and new concepts when selling a product to be determined to actual customers.
Prereq: AgEc 333 and MKTG 422

Available via distance: No
Geographical Area: Moscow
Rationale: In response to an external review of AERS and growing interest by professional stakeholders and students, a minor in professional sales is being proposed. As part of that program, an advanced sales course will need to be created to be in line with like programs across the country. The Advanced Sales course will offer several students the practical hands-on practice needed to develop mastery of the material. Students will be assessed using a combination of homework assignments, quizzes and tests, in addition to customer feedback on sales calls.

ENTOMOLOGY, PLANT PATHOLOGY AND NEMATOLOGY

1. Create the following prefixes:

PLP – Plant Pathology

Rationale: From: Dr. Ed Lewis, Professor and Head, Department of Entomology, Plant Pathology and Nematology (EPPN), Dr. Brenda Schroeder, Associate Research Professor, EPPN
Subject: Establishing a new prefix for courses for the new MS in Plant Pathology to be administered and delivered by EPPN.

We are writing to inform the UCC that we would like to request the establishment of the course prefix of PLP for Plant Pathology courses to be delivered in support of a M.S. in Plant Pathology within the newly formed Department of Entomology, Plant Pathology and Nematology (EPPN). In addition, we request the establishment of the following courses to serve students who will enroll at University of Idaho to complete a M.S. in Plant Pathology.

EPPN – Entomology, Nematology and Plant Pathology
Rationale: From: Dr. Ed Lewis, Professor and Head, Department of Entomology, Plant Pathology and Nematology (EPPN), Dr. Brenda Schroeder, Associate Research Professor, EPPN

Subject: Establishing a new prefix for courses for the transfer of introductory microbiology lecture and laboratory courses to be administered and delivered by EPPN.

We are writing to inform the UCC that we would like to request the establishment of the course prefix of EPPN for courses to be delivered in the newly established Department of Entomology, Plant Pathology and Nematology (EPPN). These courses will provide content for students pursuing undergraduate degrees in CALS.

2. Add the following courses:

**EPPN 154 Microbiology and the World Around Us (3 cr)**
The purpose of this introductory microbiology course is to provide students with the basic understanding of the biology of microorganisms (emphasis on prokaryotes) and their interaction and importance in the environment. Topics addressed will include the structure, function, physiology, and the functional diversity of microorganisms (Bacteria, Archaea, fungi, and viruses).

*Available via distance:* Yes  
*Geographical Area:* Moscow, Distance delivered via Zoom  
*Rationale:* A 100 level introductory microbiology course is a critical course for numerous departments in CALS. The EPPN department is uniquely qualified to teach this course and believe that this course will serve as an academic stepping stone to success for the students in CALS. The lecture will be taught by EPPN faculty, with invited speakers from other departments in CALS as appropriate. The instructor has taught this course previously so it is off the shelf ready for delivery to the students, significantly reducing the developmental workload.

**EPPN 155 Microbiology and the World Around Us: Laboratory (1 cr)**
Introductory Microbiology Laboratory is a course designed to complement the topics covered in Microbiology and the World Around Us (EPPN 154). The laboratory experience is aimed at introducing non-science majors to the skills of scientific observation, interpretation, and logical conclusion that are the basis for hypothesis testing using basic microbial techniques as a model.  
*Coreq:* EPPN 154

*Available via distance:* No  
*Geographical Area:* Moscow  
*Rationale:* A hands-on laboratory course is an effective tool for the active learning process to reinforce topics presented in Microbiology and the World Around Us (EPPN 154). The instructor has taught this course previously so it is off the shelf ready for delivery to the students, significantly reducing the developmental workload.

**PLP 511 Viruses and Virus Diseases of Plants (4 cr)**
Nature of plant viruses, vector-virus relationships and virus diseases of plants. Includes laboratory section.
Prereq: Biol 154 and Biol 155 or Biol 250 and 255 and PlSc 102 or permission

Available via distance: Yes
Geographical Area: Moscow, Distance delivered via Zoom
Rationale: This course has been delivered as PlSc 502 on the UI campus for several years and was a cooperative course with Washington State University prior to that. EPPN is the logical home for this course and the addition of this graduate level course provides opportunities to students who wish to pursue higher level of knowledge within Plant Pathology. This class is currently taught by EPPN faculty so there will not be an increased workload.

PLP 515 Plant Pathology (3 cr)
See PLP J415/J515.

Available via distance: Yes
Geographical Area: Moscow, Distance delivered via Zoom
Rationale: The establishment of the new EPPN department and MS graduate programs provides a home for the Plant Pathology course and is the natural place that students will look for this particular course. The addition of the graduate level course (PLP 515) provides opportunities to students who wish to pursue higher level of knowledge within Plant Pathology. This class is currently taught by EPPN faculty so there will only be limited increased workload with the graduate level course.

PLP J416/J516 Plant Pathology Lab (1 cr)
As a companion course to PLP 415/515 Plant Pathology, this laboratory course increases student knowledge about plant diseases caused by environmental factors and microorganisms. This laboratory course provides hands-on training in the identification and classification of representative plant diseases, including isolation and culturing techniques for plant pathogenic fungi, bacteria, nematodes and viruses.
Prereq: Biol 154 and Biol 155 or Biol 250 and 255 and PlSc 102, or permission
Coreq: PLP 415/515

PLP 516 Plant Pathology Lab (1 cr)
See PLP J416/J516.

Available via distance: No
Geographical Area: Moscow
Rationale: The establishment of the new EPPN department and MS graduate program provides a home for the Plant Pathology course and is the natural place that students will look for this particular course. This class is currently taught by EPPN faculty as a special topic so there will not be increased workload for the college.

PLP 522 Plant Bacteriology (3 cr)
The purpose of this class is to provide current information on the biology of plant associated bacteria, including plant pathogens and beneficial microbes. Topics addressed will include bacterial morphology,
taxonomy, genetics, and ecology. Diagnosis, disease management, and the molecular basis of host-pathogen interactions will be presented.

**Prereq:** PLP 415/ 515 and Biol 154 and 155 or Biol 250 and 255 or permission

**Available via distance:** Yes  
**Geographical Area:** Moscow, Distance delivered via Zoom  
**Rationale:** This class was previously taught in a joint listed course with Washington State University. It is no longer offered at Washington State University. The instructor is now a member of EPPN and is able to deliver this course for University of Idaho students. The instructor has taught this course previously so it is off the shelf ready for delivery to the students, significantly reducing the developmental workload.

**FAMILY AND CONSUMER SCIENCES**

1. Add the following course:

**FCS 146 Adulting: Life, Love & Money (3 cr)**  
This introductory course offers a practical approach to learning necessary life skills such as money management, navigating personal relationships, and planning for the unexpected things in life. Using an interdisciplinary approach, this course explores how emotions affect the use of money, and how that affects relationships throughout the lifespan. Students will learn smart decision making skills to help them succeed in college and post-college.

**Available via distance:** No  
**Geographical Area:** Moscow  
**Rationale:** The course is currently being taught by an FCS part-time instructor, but as an ISEM 101. This course will serve as an introductory FCS course for student recruitment into our FCS program areas. This course is required for the Accredited Financial Counselor (AFC) certification and is required for the Personal and Family Finance Emphasis within the Child, Family, and Consumer Sciences major.

**FCS 360 Sexuality across the Lifespan (3 cr)**  
Sexuality lies at the core of our identities as human beings. This course explores critical perspectives on the development of sexuality across the lifespan, from childhood and adolescence to adulthood and later life, within the contexts of intimate relationships, family systems, and society. Participants are introduced to theory and research that prepare them to engage in sophisticated and thoughtful analyses of the complexity of identity and diverse sexualities, sexual behavior and feelings, cultural traditions and moral beliefs related to sex and identity, and academic approaches to the study of sex and sexual development.  
**Prereq:** FCS 105 and FCS 240

**Available via distance:** No  
**Geographical Area:** Moscow  
**Rationale:** A course in human sexuality was recommended by our external review committee. This course will satisfy that recommendation and provides students with knowledge regarding the development of sexuality using a lifespan perspective. This course along with other courses in the Family Development across the Lifespan
emphasis, will help students develop a multi-faceted lens to understanding individual and family development within the lifecycle. The course was developed and offered last spring and will continue to be taught by CFCS faculty as part of assigned workload.

**FCS 389 Introduction to Clinical Nutrition Laboratory (1 cr)**
Application of clinical nutrition principles. Three hrs. of lab per week (Spring only)
**Prereq:** FCS 361; Foods and Nutrition Majors or permission
**Coreq:** FCS 362

**Available via distance:** No  
**Geographical Area:** Moscow  
**Rationale:** Phasing out the Dietetics option and moving to a Foods and Nutrition (only) major requires changes to the laboratory experiences. Currently, FCS 388 Intro to Dietetics Supervised Practice II is only for dietetics students. It incorporates experience in clinical, community, and food service management. This new course, FCS 389 will be available to all students in the food and nutrition major. It will focus on incorporating experiences in clinical nutrition to enhance learning in the co-requisite course FCS 362.

**FCS 431 Certified Family Life Educator Methodology (3 cr)**
This course surveys the models and methods for strengthening family relationships utilizing primary prevention strategies. Students will learn diverse techniques for teaching content related to the three cornerstones of family life education: interpersonal relationships, sexuality, and parenting.
**Prereq:** FCS 240, 340, or 440

**Available via distance:** No  
**Geographical Area:** Moscow  
**Rationale:** This course has been taught as a FCS 404 special topics course and needs to be moved into regular course offerings. A CFLE methodology program is a requirement for the Certified Family Life Educator endorsement from the National Council on Family Relations. Our school has an approved program through the National Council on Family Relations.

**FCS 432 Apparel Promotion and Merchandising (3 cr)**
Promotion in Merchandising is designed to cover the principles of fashion, consumer behavior as it relates to promotion activities, and non-personal selling techniques. The non-personal selling techniques to be covered include (but are not limited to) store image, advertising, display, publicity/public relations, fashion shows, and special events. Students will be involved in actual hands-on experience with many of the techniques.
**Prereq:** FCS 119, FCS 319, and FCS 323

**Available via distance:** No  
**Geographical Area:** Moscow  
**Rationale:** Not all ATD students intend to pursue career paths in apparel design and production. We recognized that an alternative capstone course was needed to provide
students interested in merchandising and promotion a practical application of their
educational experience. This new course is designed to meet that need.
This course will be facilitated by the current School Director.

FCS 468 Real Estate Management (3 cr)
This course is organized around the sequence of the real estate transaction for the new real estate
professional. Other aspects of real estate will include diversified properties that require management
and the duties and obligation of the property manager.
Prereq: FCS 346

Available via distance: Yes
Geographical Area: Available online to all areas
Rationale: This course is required for the Personal and Family Finance Emphasis within
the Child, Family, and Consumer Sciences major and the Personal Finance minor. This
course is required for students seeking a Certified Housing Counselor (CHC) certification.
Students will have the option to sit for a national exam offered through the Association
for Financial Counseling and Planning Education (AFCPE) to become a Certified Housing
Counselor. This course has been taught as a FCS 404 special topics course and needs to
be moved into regular course offerings. The workload will be managed by a current
faculty member, or by a graduate student focused in consumer sciences.

2. Change the following courses:

FCS 119 Introduction to Fashion and the Apparel Industry (3 cr)
Introduction to the sewn product manufacturing and merchandising industry; overview of socio-cultural,
historic, aesthetic, design, business, and economic factors; emphasis on careers in the sewn products
industry. Students must complete this course with a grade of 'C' or higher as a prerequisite to future
Apparel, Textiles and Design courses. (Fall only)
Prereq: Apparel, Textiles and Design major; or Child, Family, and Consumer Studies major; or Permission
Available via distance: No
Geographical Area: Moscow
Rationale: The Apparel, Textiles, and Design program aims to increase its enrollment by
5%. Opening this introductory course to non-majors serves as a recruiting tool and will
allow us to reach out to students in other related majors. Current enrollment ranges
from 8 to 15; the work load is manageable by existing faculty up to 30 students.

FCS 224 Apparel Construction and Assembly Processes (3 cr)
Design conception, fabric characteristics, garment construction and assembly, principles of fitting,
quality control for the apparel industry. Two 3-hour studios a week and assigned work. Students must
complete this course with a grade of 'C' or higher as a prerequisite to future Clothing, Textiles and
Design courses. (Spring only)
Prereq: FCS 123 with a grade of 'C' or better; and Apparel, Textiles, and Design; or Child, Family, and
Consumer Studies major; or Permission
Available via distance: No
Geographical Area: Moscow
Rationale: By permitting students to take both FCS 123 Textiles and FCS 224 the same semester, students move through the ATD progression more smoothly, avoiding the “log jam” of juniors in studio classes where enrollment is strictly limited. This co-requisite also makes it easier to transfer students to enter the ATD progression, thus increasing enrollment.

FCS 3295 Career Development in Apparel & Textiles (1 cr, max 2)
Preparation for professional internship and job search experiences, including identifying goals, skills, opportunities and strategies, fine-tuning resumes, the application processes, preparing for interviews, analyzing the internship, and introductory portfolio preparation. (Fall only)
Prereq: CTDATD major or permission

Available via distance: No
Geographical Area: Moscow
Rationale: By offering this content at the 200 level, students will be advised into the course as sophomores, giving them more time to prepare content for FCS 494 Portfolio Development. There is no change to faculty workload.

FCS 384 Quantity Food Production and Equipment (3 cr)
Principles and practices of food production in large volume; foodservice systems; use and selection of institutional foodservice equipment and food; supervised practice in food service. Three hrs of lec a wk. (Fall only)
Prereq: FCS 270 or Permission

FCS 385 Intro Dietetics Supervised Practice I Quantity Food Production and Equipment Lab (2 cr)
CPD supervised practice experience with emphasis in quantity food production. Weekly rotations in food service facilities with on-line discussions. One 3-hour lab and one recitation per wk. Quantity food production lab and supervised practice experience including equipment training, recipe development and testing, theme meal production, and foodservice facility rotations. (Fall only)
Prereq: FCS 270 and FCS 275
Coreq: FCS 384

Available via distance: No
Geographical Area: Moscow
Rationale: FCS 384 and 385 are currently separated so all food and nutrition students can take FCS 384 but only students in the Coordinated Program in Dietetics can take FCS 385 for supervised practice. The curriculum changes proposed for one food and nutrition program and a graduate dietetics program require changes to these courses so all students can take both FCS 384 and 385. Currently FCS 384 has several large projects including equipment training and theme meals which require lab time outside of class. The current FCS 385 course has course content and projects that fit better in a lecture course. The courses are being revised so that all of the lab / supervised practice...
experiences are part of 385 while the knowledge content is covered in FCS 384. The content and experiences are being kept the same, they are just being reorganized between the courses to be more convenient for student schedules.

FCS 401 Professional Ethics and Practice in CFCS (1 cr)
Establishing a professional identity and transitioning to a career in human development and family services. Emphasis on professional presentation and ethical conduct. Explores ethical and philosophical issues; professional development and leadership; and career goals, opportunities, and challenges as they relate to human development and family sciences.
Prereq: Major in Child, Family, and Consumer Studies
Coreq: FCS 498
Available via distance: Yes
Geographical Area: Online, available to all areas
Rationale: FCS 401 is no longer part of the senior experience; the class will stand alone as part of the Child, Family, and Consumer Studies core requirements. This course will be collaboratively taught by CFCS Faculty with one faculty member serving as instructor of record.

FCS 480 Assessment: Early Childhood/SPED (3 cr)
The assessment process, link between assessment, curriculum planning, and IEP/IFSP development, cultural responsiveness in assessment, legal issues and family partnerships. Practical experience using strategies and tools for screening and assessing development of infants and children birth through age 8, including typical and atypical development. Recommended Preparation: FCS 234 and FCS 333
Prereq: “C” or better in FCS 234, FCS 235, & EDSP 300
Available via distance: Yes
Geographical Area: Moscow, CDA
Rationale: Students must have basic foundational knowledge and skills to take this advance course. The course is built to strengthen students’ knowledge and skills in assessing young children who are at risk or have developmental disabilities and create an educational plan based on the results. Therefore, students should have acquired the foundational skills of what typical development looks like (FCS 234), how to do basic observations (FCS 235), and legal requirements for special education eligibility (EDSP 300). Once they have gained foundational skills and knowledge, FCS 480 aims to support students integrate all the prior knowledge and apply them in the advance context of linking between assessment, curriculum planning, and IEP/IFSP development. The requirement of a C or higher in prerequisite courses assures that students possess the necessary understanding of the content and skills in order to continue in the program.
There is no added workload in the request. Two signature assignments are selected to represent students’ abilities and skills in demonstrating their competency in Idaho Teacher Standards 6 Assessment on K2: The teacher understands the range of types and
multiple purposes of assessment and how to design, adapt, or select appropriate assessments to address specific learning goals and individual differences, and to minimize sources of bias.

**FCS 481 Early Childhood SPED Curriculum (3 cr)**
Overview of typical and atypical infant and child development; instructional strategies for working with infants, toddlers and young children through third grade, linking assessment, curriculum and IEP and IFSP development, designing instructional programming for natural settings and formal settings; involving families, collaboration among professionals, working with volunteers and paraprofessionals.
Recommended Preparation: FCS 234 and FCS 333.
**Prereq:** “C” or better in FCS 234, EDSP 300, & EDCI 302

**Available via distance:** Yes
**Geographical:** Moscow, CDA
**Rationale:** Students must have basic foundational knowledge and skills to take this advance course. The course is built to strengthen students’ knowledge and skills in teaching young children who are at risk or have developmental disabilities. Therefore, students should have acquired the foundational skills of what typical development looks like (FCS 234), basic instructional planning as a tool for motivation and classroom management (EDCI 302), and legal requirements for individualized education plan (EDSP 300). Once they have gained foundational skills and knowledge, FCS 481 aims to support students integrate all the prior knowledge and apply them in the advance context of linking IEP/IFSP to daily teaching strategies including modifying and adapting the general education curricula to meet students’ individual needs. The requirement of a C or higher in prerequisite courses assures that students possess the necessary understanding of the content and skills in order to continue in the program. There is no added workload in the request. Two signature assignments are selected to represent students’ abilities and skills in demonstrating their competency in Idaho Teacher Standards 7 K4: The teacher understands the strengths and needs of individual learners and how to plan instruction that is responsive to these strengths and needs, and Teacher Standard 8 K3: The teacher knows when and how to use appropriate strategies to differentiate instruction and engage all learners in complex thinking and meaningful tasks.

3. Make the following curricular changes to the **Major in Apparel, Textiles, and Design (B.S.F.C.S.)**

This major considers apparel, textiles and design as basic human needs, consumer products, historical and cultural artifacts, and communication tools. Students who wish to graduate in Apparel, Textiles and Design (ATD) must earn a grade of “C” or higher in all required ATD coursework. Students are required to complete an advisor-approved focus area of 18 credits. Students select their focus area at the end of their Sophomore year. Standard program focus areas are Design, Marketing/Merchandising, and Product Development. Students may choose a related focus area by submitting a proposal to ATD Faculty clearly showing the relationship
between Apparel, Textiles and Design and their proposed area of focus relative to the industry, career goals, and emerging opportunities. Other focus areas may include Costume Design, Advertising, Business, or International Studies. Upon approval a double major or minor could also be used instead as long as the other content area is relative to Apparel, Textiles and Design.

**Apparel, Textiles and Design Program Outcomes**

**Foundations**
- Understand the global nature and scope of the industry and related sectors, including but not limited to design, production, buying and merchandising, and distribution.
- Focus on fibers and textile materials and specifications relative to serviceability, quality, performance, and cost.
- Understand and apply knowledge about key concepts such as target market, product development, the consumer, and the roles and functions of various contexts in which products are developed and consumed.

**Product Development**
- Identify and interpret needs and wants of consumers and how industry processes are applied to plan, develop, produce, communicate, and sell profitable product lines.
- Relate the elements and principles of design to product development, use, and evaluation and use the design process to create products that meet marketplace needs.
- Demonstrate critical and creative thinking skills, and creative problem-solving skills, including the ability to critically evaluate and compare diverse perspectives.
- Communicate ideas in written, verbal, and visual forms using appropriate technology.
- Evaluate product quality, serviceability, and regulatory standards.

**Understanding the Consumer**
- Understand, communicate and apply knowledge and research regarding appearance and human behavior, and about the complex nature of consumer behavior as it relates to aesthetic preferences, economic and purchasing decisions, and social, historical, and cultural factors.
- Understand the concept of dress (as all of the supplements and modifications to the body) and its role as it reflects and shapes intra and inter-cultural and social interactions.
- Apply knowledge about the interrelationships among historic and socio-cultural factors of dress and their impact on human behavior, including the effects of life stages, change across time, and culture.

**Career Development and Professional Skills**
- Identify and evaluate issues of social responsibility, professional behavior, sustainability and ethics related to the impact of individual, organizational, and corporate decision-making.
- Demonstrate the necessary skills for industry careers, including creativity, teamwork, attitude, ethics, goal setting, and career development.
- Function as team members and leaders within professional and culturally diverse environments.
- Apply concepts and integrate knowledge through practical learning experiences in meaningful workplace settings and various industry contexts.

Required course work includes the university requirements (see regulation J-3) and:
ART 100  World Art and Culture  3 cr
MKTG 321  Marketing  3 cr
COMM 101  Fundamentals Public Speaking  2 cr
FCS 105  Individual and Family Development  3 cr
FCS 119  Introduction to Fashion and the Apparel Industry  3 cr
FCS 123  Textiles  3 cr
FCS 224  Apparel Construction and Assembly Processes  3 cr
FCS 295  Career Development in Apparel and Textiles  1 cr
FCS 319  Digital Illustration for the Apparel Industry  3 cr
FCS 323  Apparel Product Development  3 cr
FCS 324  Patternmaking  4 cr
FCS 329  History of Western Dress  3 cr
FCS 395  Career Development in Apparel & Textiles  1 cr - Max 2 cr
FCS 419  Dress and Culture  3 cr
FCS 424  Apparel Product Line Development: Senior Capstone  4 cr
FCS 432  Apparel Promotion and Merchandising: Senior Capstone  3 cr
FCS 448  Consumer Economic Issues  3 cr
FCS 494  Portfolio Development  3 cr

One of the following (3 cr):
PSYC 101  Introduction to Psychology  3 cr
SOC 101  Introduction to Sociology  3 cr

One of the following (3-4 cr):
ECON 201  Principles of Macroeconomics  3 cr
ECON 202  Principles of Microeconomics  3 cr
ECON 272  Foundations of Economic Analysis  4 cr

One of the following (3 cr):
PSYC 320  Introduction to Social Psychology  3 cr
SOC 313  Collective Behavior  3 cr
SOC 340  Social Change & Globalization  3 cr

One of the following (3 cr):
ENGL 313  Business Writing  3 cr
ENGL 317  Technical Writing  3 cr

Anthropology Elective (3 cr)
ANTH  Anthropology Elective  3 cr

Area of Focus (18 cr):
An Area of Focus Selected With the Guidance of an Advisor

Courses to total 128 credits for this degree
Available via distance: 50% or more of curricular requirements cannot be completed via distance

Geographical Area: Moscow, CDA

Rationale: Course learning objectives for FCS295 are:
• Understand and describe the diverse range of career opportunities in the apparel industry
• Match job opportunities with skills and interests
• Describe the characteristics of a successful professional internship and career
• Understand and apply methods of documenting experience in the resume and professional portfolio
• Understand the job application process
• Develop targeting and search skills for internships and job positions by completing a “Targeting a Job Opportunity and Conducting Company Research” Final Project
• Develop professional writing and communicating skills by composing a resume, cover letter, portfolio and completing a mock interview.

Course objectives are assessed through a combination of written assignments, reflective activities, preparation of professional promotional tools, outcomes of participation in outside activities, and student observations.

The best assessment of student learning outcomes in ATD is the professional portfolio. By requiring this course and the portfolio, we can demonstrate that all ATD graduates have met assessment goals.

Course learning objectives for FCS494 are:
• Complete a professional portfolio in both digital and hard copy formats for their relative emphasis and career goals
• Provide a tangible record of their accomplishments through various professional promotional materials
• Understand and communicate current skill set and plan for future skill development
• Develop and expand teamwork skill and team project presentation
• Participate in a Final Portfolio Critique simulating the interview and presentation of the portfolio and professional materials

Course objectives are assessed through skill-based reflective assignments, written assignments, class discussions, student observations, project and class participation and rubric-assessed projects.

FOOD SCIENCE
1. Add the following course:
FS 525 Engineering Principles for Foods (3 cr)
Engineering principles of mass and energy balances, fluid flow, heat transfer, mass transfer, psychrometrics, refrigeration, and drying are applied to processing of food products. The engineering problem-solving method is emphasized in determining solutions to application problems.
Cooperative: open to WSU degree-seeking students.
Prereq: FS 303, Phys 111, and Math 160 or 170

Available via distance: Yes
Geographical Area: Available online to all areas
Rationale: This course is an elective course added to strengthen existing food science curriculum to better train students in problem solving methods applied to food science. This course is a leveling course for students who are not fully prepared for food engineering. A departmental faculty member will teach this course; this will not exceed her workload or the workload of the department, as the course has been taught in the past as a special topic course.

2. Make the following curricular changes to the Major in Food Science (B.S.Food.Science.):

Required course work includes the university requirements (see regulation J-3) and:
BIOL 250 General Microbiology 3 cr
BIOL 255 General Microbiology Lab 2 cr
CHEM 111 Principles of Chemistry I 4 cr
CHEM 112 Principles of Chemistry II 5 cr
COMM 101 Fundamentals Public Speaking 2 cr
FCS 205 Concepts in Human Nutrition 3 cr
FS 302 Food Processing Lab 1 cr
FS 303 Food Processing 3 cr
FS 416 Food Microbiology 3 cr
FS 417 Food Microbiology Laboratory 2 cr
FS 418 Oral Seminar in Food Science 1 cr
FS 432 Food Engineering 3 cr
FS 433 Food Engineering Lab 1 cr
FS 460 Food Chemistry 3 cr
FS 461 Food Chemistry Lab 1 cr
FS 489 Food Product Development 3 cr
STAT 251 Statistical Methods 3 cr

One of the following (3-4 cr):
BIOL 115 Cells & the Evolution of Life 3 cr
BIOL 115L Cells and the Evolution of Life Laboratory 1 cr
BIOL 154 Introductory Microbiology 3 cr

One of the following (4 cr):
<table>
<thead>
<tr>
<th>Course</th>
<th>Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>MATH 160</td>
<td>Survey of Calculus</td>
<td>4 cr</td>
</tr>
<tr>
<td>MATH 170</td>
<td>Analytic Geometry and Calculus I</td>
<td>4 cr</td>
</tr>
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**And one of the following options:**

**A. Food Science Option**

<table>
<thead>
<tr>
<th>Course</th>
<th>Title</th>
<th>Credits</th>
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<tbody>
<tr>
<td>ENGL 317</td>
<td>Technical Writing</td>
<td>3 cr</td>
</tr>
<tr>
<td>FS 110</td>
<td>Introduction to Food Science</td>
<td>3 cr</td>
</tr>
<tr>
<td>FS 220</td>
<td>Food Safety and Quality</td>
<td>3 cr</td>
</tr>
<tr>
<td>FS 422</td>
<td>Sensory Evaluation of Food and Wine</td>
<td>3 cr</td>
</tr>
<tr>
<td>FS 423</td>
<td>Sensory Evaluation of Food and Wine Laboratory</td>
<td>1 cr</td>
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<tr>
<td>FS 462</td>
<td>Food Analysis</td>
<td>3 cr</td>
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<td>FS 464</td>
<td>Food Toxicology</td>
<td>3 cr</td>
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<tr>
<td>FS 470</td>
<td>Advanced Food Technology</td>
<td>3 cr</td>
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<tr>
<td>PHYS 111</td>
<td>General Physics I</td>
<td>3 cr</td>
</tr>
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**One of the following (3-4 cr):**

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<thead>
<tr>
<th>Course</th>
<th>Title</th>
<th>Credits</th>
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</thead>
<tbody>
<tr>
<td>BIOL 300</td>
<td>Survey of Biochemistry</td>
<td>3 cr</td>
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<tr>
<td>BIOL 380</td>
<td>Biochemistry I</td>
<td>4 cr</td>
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**One of the following (4 cr):**

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</thead>
<tbody>
<tr>
<td>CHEM 275</td>
<td>Carbon Compounds</td>
<td>3 cr</td>
</tr>
<tr>
<td>CHEM 276</td>
<td>Carbon Compounds Lab</td>
<td>1 cr</td>
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<tr>
<td>CHEM 277</td>
<td>Organic Chemistry I</td>
<td>3 cr</td>
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<tr>
<td>CHEM 278</td>
<td>Organic Chemistry I: Lab</td>
<td>1 cr</td>
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</table>

**One of the following (3 cr):**

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<th>Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>COMM 233</td>
<td>Interpersonal Communication</td>
<td>3 cr</td>
</tr>
<tr>
<td>SOC 337</td>
<td>Violence and Society</td>
<td>3 cr</td>
</tr>
</tbody>
</table>

**One of the following (3 cr):**

<table>
<thead>
<tr>
<th>Course</th>
<th>Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>PHIL 103</td>
<td>Ethics</td>
<td>3 cr</td>
</tr>
<tr>
<td>PHIL 351</td>
<td>Philosophy of Science</td>
<td>3 cr</td>
</tr>
</tbody>
</table>

**Select 13-16 credits from the following:**

<table>
<thead>
<tr>
<th>Course</th>
<th>Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>BIOL 433</td>
<td>Pathogenic Microbiology</td>
<td>3 cr</td>
</tr>
<tr>
<td>MHR 311</td>
<td>Introduction to Management</td>
<td>3 cr</td>
</tr>
<tr>
<td>MKTG 321</td>
<td>Marketing</td>
<td>3 cr</td>
</tr>
<tr>
<td>FS 304</td>
<td>Cereal Chemistry and Processing</td>
<td>3 cr</td>
</tr>
<tr>
<td>FS 363</td>
<td>Animal Products for Human Consumption</td>
<td>4 cr</td>
</tr>
<tr>
<td>FS 398</td>
<td>Internship</td>
<td>1-16 cr</td>
</tr>
</tbody>
</table>
FS 406 Evaluation of Dairy Products 2 cr
FS 436 Principles of Sustainability 3 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 475 Quality Management Tools for Food Products 3 cr
FS 499 Directed Study 1-16 cr
PLSC 440 Advanced Laboratory Techniques 4 cr

Courses to total 120 credits for this degree

B. Dairy Food Management Option
AVS 172 Principles and Practices of Dairy Science 2 cr
BIOL 300 Survey of Biochemistry 3 cr
CHEM 275 Carbon Compounds 3 cr
CHEM 276 Carbon Compounds Lab 1 cr
ENGL 316 Environmental Writing 3 cr
FS 329 Dairy Foods Composition and Quality 4 cr

FS 398 Internship 1-16 cr
Two credits required.

FS 406 Evaluation of Dairy Products 2 cr
FS 429 Dairy Products 3 cr
FS 430 Dairy Products Lab 1 cr
FS 436 Principles of Sustainability 3 cr
FS 475 Quality Management Tools for Food Products 3 cr

One of the following (3-4 cr):
ECON 202 Principles of Microeconomics 3 cr
ECON 272 Foundations of Economic Analysis 4 cr

One of the following (3 cr):
PHIL 103 Ethics 3 cr
PHIL 201 Critical Thinking 3 cr

Select 15-18 credits from the following:
ACCT 201 Introduction to Financial Accounting 3 cr
AGEC 289 Agricultural Markets and Prices 3 cr
AGEC 301 Managerial Economics: Production 3 cr
AGEC 302 Managerial Economics: Consumption & Markets 3 cr
AGEC 333 Introduction to Sales 3 cr
AVS 472 Dairy Cattle Management 3 cr
BLAW 265 Legal Environment of Business 3 cr
MHR 311 Introduction to Management 3 cr
MKTG 321  Marketing  3 cr
OM 378  Project Management  3 cr
FS 422  Sensory Evaluation of Food and Wine  3 cr
FS 423  Sensory Evaluation of Food and Wine Laboratory  1 cr
FS 462  Food Analysis  3 cr
FS 464  Food Toxicology  3 cr
FS 470  Advanced Food Technology  3 cr
FS 499  Directed Study  1-16 cr
RMAT 495/MKTG 495  Product Development and Brand Management  3 cr

Courses to total 120 credits for this degree

C. Fermentation Option
ENGL 317  Technical Writing  3 cr
FS 113  Introduction to Vines and Wines  3 cr
FS 220  Food Safety and Quality  3 cr
FS 301  Food Mycology  3 cr
FS 304  Cereal Chemistry and Processing  3 cr
FS 401  Industrial Fermentations  3 cr
FS 402  Ciders and Other Fermented Foods  3 cr
FS 422  Sensory Evaluation of Food and Wine  3 cr
FS 423  Sensory Evaluation of Food and Wine Laboratory  1 cr
FS 465  Wine Microbiology and Processing  3 cr
FS 466  Wine Microbiology and Processing Lab  1 cr
FS 498  Internship  1-16 cr
MKTG 321  Marketing  3 cr
PHYS 111  General Physics I  3 cr

One of the following (3-4 cr):
BIOL 300  Survey of Biochemistry  3 cr
BIOL 380  Biochemistry I  4 cr

One of the following (4 cr):
CHEM 275  Carbon Compounds  3 cr
AND
CHEM 276  Carbon Compounds Lab  1 cr

CHEM 277  Organic Chemistry I  3 cr
AND
CHEM 278  Organic Chemistry I: Lab  1 cr

One of the following (36 cr):
PHIL 103  Ethics  3 cr
PHIL 351  Philosophy of Science  3 cr
Courses to total 122 credits for this degree.

**Geographical Area:** Moscow  
**Rationale:** Remove FS 464 as a required course for the major, and change it to an elective. It is not required on the WSU side of the curriculum, and we want curriculums on both sides of the school to match. We want to make the course an elective in all School of Food Science options, including Dairy Management and Fermentation, which will expand the audience for this important course subject.

**PLANT SCIENCES**

1. Change the following courses:

   **PlSc 401 Plant Physiology (3 cr)**
   Application of physiological principles to the management of plants in agronomic, horticultural and forest systems. (Spring, alt even/ysrs)  
   **Prereq:** PlSc 205 or Biol 115 and Biol 115L or Permission

   **Available via distance:** Yes  
   **Geographical Area:** Moscow, Aberdeen, and Kimberly  
   **Rationale:** Add prerequisite-class options so students with basic plant or general biological background can also take this course

   **PlScPLP 415/515 Plant Pathology (3 cr)**
   Biology of diseases and disorders of crop, forest, and ornamental plants, with emphasis on plant-microbe interactions and on disease cause, development, diagnosis, and control. Three 1-hr lectures. (Fall only)  
   **Prereq:** Biol 154 and Biol 155; or Biol 250; and PlSc 102; or Permission

   **Available via distance:** Yes  
   **Geographical Area:** Moscow, Distance delivered via Zoom  
   **Rationale:** The establishment of the new EPPN department and MS graduate programs provides a home for the Plant Pathology course and is the natural place that students will look for this particular course. This class is currently taught by EPPN faculty so there will be no increased workload or cost to the college.

2. Make the following curricular changes to the **Major in Biotechnology and Plant Genomics** (B.S.Pl.Sc.)

   Required course work includes the university requirements (see regulation J-3) and:

   **Required Courses:**
   - **BIOL 115**  
     Cells & the Evolution of Life  
     3 cr
   - **BIOL 115L**  
     Cells and the Evolution of Life Laboratory  
     1 cr
<table>
<thead>
<tr>
<th>Course No.</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>PLSC 102</td>
<td>The Science of Plants in Agriculture</td>
<td>3 cr</td>
</tr>
<tr>
<td>PLSC 400</td>
<td>Seminar</td>
<td>1 cr</td>
</tr>
<tr>
<td>SOIL 205</td>
<td>The Soil Ecosystem</td>
<td>3 cr</td>
</tr>
</tbody>
</table>

**One of the following (3 cr):**

- AGED 406 Exploring International Agriculture | 3 cr
- POLS 441 Genes and Justice: Comparative Biotechnology Policy Formation | 3 cr

**One of the following (4-5 cr):**

- BIOL 154 Introductory Microbiology | 3 cr
- BIOL 155 Introductory Microbiology Laboratory | 1 cr
- BIOL 250 General Microbiology | 3 cr
- BIOL 255 General Microbiology Lab | 2 cr

**One of the following (4 cr):**

- CHEM 101 Introduction to Chemistry I | 4 cr
- CHEM 111 Principles of Chemistry I | 4 cr

**One of the following (3 cr):**

- **ENGL 207** Persuasive Writing | 3 cr
- ENGL 313 Business Writing | 3 cr
- **ENGL 316** Environmental Writing | 3 cr
- ENGL 317 Technical Writing | 3 cr

**One of the following (3-4 cr):**

- MATH 143 Pre-calculus Algebra and Analytic Geometry | 3 cr
- MATH 160 Survey of Calculus | 4 cr
- MATH 170 Analytic Geometry and Calculus I | 4 cr

**One of the following (3 cr):**

- PLSC 398 Internship | 1-6 cr - Max 6 cr
- PLSC 402 Undergraduate Research in Plant Science | 1-6 cr - Max 6 cr
- PLSC 499 Directed Study | 1-16 cr

**Biotechnology and Plant Genomics Courses**

**Required Courses**

<table>
<thead>
<tr>
<th>Course No.</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>BIOL 380</td>
<td>Biochemistry I</td>
<td>4 cr</td>
</tr>
<tr>
<td>BIOL 444</td>
<td>Genomics</td>
<td>3 cr</td>
</tr>
<tr>
<td>CHEM 112</td>
<td>Principles of Chemistry II</td>
<td>5 cr</td>
</tr>
<tr>
<td>CHEM 277</td>
<td>Organic Chemistry I</td>
<td>3 cr</td>
</tr>
<tr>
<td>CHEM 278</td>
<td>Organic Chemistry I: Lab</td>
<td>1 cr</td>
</tr>
<tr>
<td>GENE 314</td>
<td>General Genetics</td>
<td>3 cr</td>
</tr>
<tr>
<td>PLSC 207</td>
<td>Introduction to Biotechnology</td>
<td>3 cr</td>
</tr>
<tr>
<td>PLSC 401</td>
<td>Plant Physiology</td>
<td>3 cr</td>
</tr>
<tr>
<td>PLSC 415</td>
<td>Plant Pathology</td>
<td>3 cr</td>
</tr>
<tr>
<td>PLSC 433</td>
<td>Plant Tissue Culture Techniques</td>
<td>3 cr</td>
</tr>
<tr>
<td>PLSC 440</td>
<td>Advanced Laboratory Techniques</td>
<td>4 cr</td>
</tr>
</tbody>
</table>
PLSC 446  Plant Breeding  3 cr
PLSC 486  Plant Biochemistry  3 cr
PLSC 488  Genetic Engineering  3 cr
STAT 251  Statistical Methods  3 cr

Biotechnology and Genomics of Plants Electives (12 cr):
BIOL 213  Principles of Biological Structure and Function  4 cr
BIOL 482  Protein Structure and Function  3 cr
BIOL 485  Prokaryotic Molecular Biology  3 cr
BIOL 487  Eukaryotic Molecular Genetics  3 cr
ENT 322  General and Applied Entomology  4 cr
PLSC 201  Principles of Horticulture  3 cr
PLSC 205  General Botany  4 cr
PLSC 338  Weed Control  4 cr
PLSC 407  Field Crop Production  3 cr
PLSC 410  Invasive Plant Biology  3 cr
PLSC 438  Pesticides in the Environment  3 cr
PLSC 451  Vegetable Crops  3 cr
PLSC 490  Potato Science  3 cr
SOIL 206  The Soil Ecosystem Lab  1 cr
SOIL 446  Soil Fertility  1-3 cr - Max 3 cr

Courses to total 120 credits for this degree

Available via distance: 50% or more of curricular requirements cannot be completed via distance
Geographical Area: Moscow
Rationale: These changes are intended to align the major requirements with the University of Idaho general education requirements for proficiencies for Oral Communication.

3. Make the following curricular changes to the Major in Horticulture and Urban Agriculture (B.S.Pl.Sc.)

Required course work includes the university requirements (see regulation J-3) and:

Required Courses:
BIOL 115  Cells & the Evolution of Life  3 cr
BIOL 115L  Cells and the Evolution of Life Laboratory  1 cr
PLSC 102  The Science of Plants in Agriculture  3 cr
PLSC 400  Seminar  1 cr
SOIL 205  The Soil Ecosystem  3 cr

One of the following (3 cr):
AGED 406  Exploring International Agriculture  3 cr
POLS 441  Genes and Justice: Comparative Biotechnology Policy Formation  3 cr
One of the following (4-5 cr):

- BIOL 154 Introductory Microbiology 3 cr
- BIOL 155 Introductory Microbiology Laboratory 1 cr
- BIOL 250 General Microbiology 3 cr
- BIOL 255 General Microbiology Lab 2 cr

One of the following (4 cr):

- CHEM 101 Introduction to Chemistry I 4 cr
- CHEM 111 Principles of Chemistry I 4 cr

One of the following (3 cr):

- ENGL 207 Persuasive Writing 3 cr
- ENGL 313 Business Writing 3 cr
- ENGL 316 Environmental Writing 3 cr
- ENGL 317 Technical Writing 3 cr

One of the following (3-4 cr):

- MATH 143 Pre-calculus Algebra and Analytic Geometry 3 cr
- MATH 160 Survey of Calculus 4 cr
- MATH 170 Analytic Geometry and Calculus I 4 cr

One of the following (3 cr):

- PLSC 398 Internship 1-6 cr - Max 6 cr
- PLSC 402 Undergraduate Research in Plant Science 1-6 cr - Max 6 cr
- PLSC 499 Directed Study 1-16 cr

Horticulture and Urban Agriculture Courses

- CHEM 275 Carbon Compounds 3 cr
- CHEM 276 Carbon Compounds Lab 1 cr
- ENT 322 General and Applied Entomology 4 cr
- PLSC 201 Principles of Horticulture 3 cr
- PLSC 300 Plant Propagation 3 cr
- PLSC 401 Plant Physiology 3 cr
- PLSC 415 Plant Pathology 3 cr
- PLSC 438 Pesticides in the Environment 3 cr
- SOIL 206 The Soil Ecosystem Lab 1 cr

Horticulture Electives (12 cr):

- LARC 288 Plant Materials and Design 1 3 cr
- PLSC 340 Nursery Management 3 cr
- PLSC 341 Nursery Management Laboratory 1 cr
- PLSC 433 Plant Tissue Culture Techniques 3 cr
- PLSC 451 Vegetable Crops 3 cr
- PLSC 464 Landscape Maintenance 3 cr
- PLSC 480 Field Trip 1 cr - Max 3 cr
- PLSC 490 Potato Science 3 cr
- SOIL 417 Market Garden Practicum 1-6 cr - Max 6 cr
Professional Support Electives (15 cr):
GENE 314  General Genetics  3 cr
PLSC 205  General Botany  4 cr
PLSC 207  Introduction to Biotechnology  3 cr
PLSC 338  Weed Control  4 cr
PLSC 407  Field Crop Production  3 cr
PLSC 410  Invasive Plant Biology  3 cr
PLSC 446  Plant Breeding  3 cr
PLSC 488  Genetic Engineering  3 cr
SOIL 446  Soil Fertility  1-3 cr - Max 3 cr
STAT 251  Statistical Methods  3 cr

Courses to total 120 credits for this degree.

Available via distance: 50% or more of curricular requirements cannot be completed via distance

Geographical Area: Moscow

Rationale: These changes are intended to align the major requirements with the University of Idaho general education requirements for proficiencies in Written and Oral Communication.

4. Make the following curricular changes to the Minor in Crop Science:

ENT 322  General and Applied Entomology  4 cr
PLSC 102  The Science of Plants in Agriculture  3 cr
PLSC 338  Weed Control  4 cr
PLSC 407  Field Crop Production  3 cr
PLSC 446  Plant Breeding  3 cr
GENE 314  Genetics  3 cr
PLSC 415  Plant Pathology  3 cr
SOIL 205  The Soil Ecosystem  3 cr

Two of the following courses (6 credits):
PLSC 408  Cereal Science  3 cr
PLSC 438  Pesticides in the Environment  3 cr
PLSC 451  Vegetable Crop Production  3 cr
PLSC 440  Advanced Lab Techniques  4 cr
PLSC 488  Genetic Engineering  3 cr
PLSC 490  Potato Science  3 cr
SOIL 205  The Soil Ecosystem  3 cr
AND
SOIL 206  The Soil Ecosystem Lab  1 cr
PLSC 446  Plant Breeding  3 cr
SOIL 446  Soil Fertility  1-3 cr - Max 3 cr
Courses to total **2622** credits for this minor

Available via distance: 50% or more of curricular requirements cannot be completed via distance

Geographical Area: Moscow

Rationale: The restructure of PSES into three independent Departments, including a Plant Sciences Department which resulted in the Plant Sciences Department faculty restructuring their B.S. Majors. A new curriculum has been set (Major in Crop Science) to replace the previous ‘Sustainable Cropping Systems’ option in the old Major. The proposed Minor would go alongside the now existing and approved Major. Adding Plant Physiology, Plant Breeding and Genetics as required to replace Economic Entomology, Plant Pathology, and Soil Ecology will provide students with knowledge of developing biotechnologies. In addition, students with other Major B.Sc. degrees now can complete a minor which covers the basic course work in Crop Sciences. Students who complete the proposed Minor will have broader opportunities in agricultural careers, and make them more competitive in the job market.

Financial impact: Minimal or no additional financial impacts are anticipated from adding this Minor as this Crop Management Minor will utilize already existing courses.

5. Make the following curricular changes to the Minor in Horticulture:

<table>
<thead>
<tr>
<th>Course</th>
<th>Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>PLSC 102</td>
<td>The Science of Plants in Agriculture</td>
<td>3 cr</td>
</tr>
<tr>
<td>PLSC 201</td>
<td>Principles of Horticulture</td>
<td>3 cr</td>
</tr>
</tbody>
</table>

Three of the following courses (9 cr):

<table>
<thead>
<tr>
<th>Course</th>
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</tr>
</thead>
<tbody>
<tr>
<td>PLSC 300</td>
<td>Plant Propagation</td>
<td>3 cr</td>
</tr>
<tr>
<td>PLSC 340</td>
<td>Nursery Management</td>
<td>3 cr</td>
</tr>
<tr>
<td>PLSC 433</td>
<td>Plant Tissue Culture Techniques</td>
<td>3 cr</td>
</tr>
<tr>
<td>PLSC 464</td>
<td>Landscape Maintenance</td>
<td>3 cr</td>
</tr>
</tbody>
</table>

Two of the following courses (6 cr):

<table>
<thead>
<tr>
<th>Course</th>
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<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>LARC 288</td>
<td>Plant Materials and Design 1</td>
<td>3 cr</td>
</tr>
<tr>
<td>PLSC 451</td>
<td>Vegetable Crop Production</td>
<td>3 cr</td>
</tr>
<tr>
<td>PLSC 490</td>
<td>Potato Science</td>
<td>3 cr</td>
</tr>
<tr>
<td>SOIL 205</td>
<td>The Soil Ecosystem</td>
<td>3 cr</td>
</tr>
</tbody>
</table>

Courses to total **21** credits for this minor

Available via distance: 50% or more of curricular requirements cannot be completed via distance

Geographical Area: Moscow

Rationale: The restructure of PSES into three independent departments, including the Department of Plant Sciences resulted in the Plant Sciences faculty restructuring their
B.S. Majors. As a result, a new curriculum has been set ‘Major in Horticulture and Urban Agriculture’ to replace the previous ‘Sustainable Crop and Landscape Systems’ major with an option in Environmental Horticulture. The proposed changes to the Horticulture Minor reflect adding two additional horticulture courses that were added to our curricula several years ago. These two courses will provide students with more flexibility and choice of courses to complete the minor. Students who complete the proposed Minor will have broader opportunities in agricultural and horticulture careers and make them more competitive in job market.

Financial impact: No additional financial impacts are anticipated from adding the two courses to the Horticulture Minor as these two courses are already existing courses.

SOIL AND WATER SYSTEMS

1. Add the following cross-listed course:

   **SOIL 450 Environmental Hydrology (3 cr)**
   See ENVS 450.

   **Available via distance:** No
   **Geographical Area:** Moscow
   **Rationale:** The course was previously taught by a professor that left the university. Dr. Brooks, who is in the new Soil and Water Systems department will be taking over the class. We are requesting the course be now cross-listed as SOIL/ENVS 450.