UNIVERSITY CURRICULUM COMMITTEE
2013-14 Meeting #01, September 09, 2013

Present: Gail Eckwright, Annette Folwell (Chair), Rodney Frey, Lynne Haagensen, Tim Johnson, Nancy Krogh, Joe Law, Jon Miller, Kathleen Monks, Tim Prather, Jeanne Stevenson, Todd Thorsteinson, Kerri Vierling, Matt Wappett.
Absent: Andrew Baldridge, Ashley Morehouse, Tess Wolfenson.
Others Present: Dwaine Hubbard, Dean Panttaja, Charles Tibbals.

Call to order: A quorum being present, the chair called the meeting to order at 3:30 p.m. in the SUB Cataldo room. The minutes of the April 8th, 2013 meeting were approved.

Other Business:

• Introductions were made around the table and Chair Folwell briefly discussed the charge of this committee.

Old Business:

New Business:

UCC-14-001 College of Letters, Arts, and Social Sciences

Interdisciplinary Studies: It was motioned and seconded to approve the proposed changes to Interdisciplinary Studies. Committee chair Folwell reviewed the proposed changes. Committee member Krogh asked if the new course, INTR 401 would come forward at a future meeting as a proposed requirement for the General Studies major. Folwell indicated she was uncertain at this time. Hearing no further questions the motion to approve the proposed changes passed unanimously.

1. Drop the following course [Effective: Summer 2014]

   Intr 301 Career Preparation & Decision Making (1 cr)
   Explore careers, set goals, make informed educational and career choices. Identify your strengths and weaknesses, and be able to compare/contrast your interests, abilities, and values with occupations, employers and possible career paths. Learn to effectively communicating your strengths, direct & transferrable skills, and the value you bring to an organization. (Fall only)

   Recommended Equivalent Course: Intr 401

2. Add the following course [Effective: Summer 2014]

   Intr 401 Career and Leadership Development (2 cr)
   May be used as general education credit in J-3-d. Provides students with information, resources and tools to help them explore careers, set goals, and make informed educational and career choices. Students will enhance their leadership skills, explore abilities, interests, and values in preparation to excell in the post-graduation world. A main focus of the class will be identifying and assessing strengths, direct and transferable skills students possess, and how to market and effectively communicate the value such skills bring to an organization, graduate program or employer post-graduation. Senior experience seminar for students in general studies and interdisciplinary studies.

   Prereq: Junior standing or higher

   Recommended Short Course Title: Career & Leadership Developmnt

   Recommended Equivalent Course: Intr 301

   Note: This course has been reviewed and approved by UCGE to be included in the list of approved General Education Senior Experience courses.

Sociology and Anthropology: It was motioned and seconded to approve the proposed change to Sociology and Anthropology. Committee chair Folwell reviewed the proposed course. Hearing no questions the motion to approve the proposed change passed unanimously.

1. Add the following course [Effective: Summer 2014]

   Anth J418/J518 Anthropology of Tourism (3 cr)
   Across the globe, tourism has been touted as a route to economic sustainability and both national and local prosperity. As one of the largest and fastest growing industries in the modern world, tourism can supply wealth and growth opportunities to poverty stricken communities - but at what cost? In this course, we will examine both the advantages and disadvantages to a variety of forms of tourism: sex tourism, “primitive” tourism, heritage tourism, ecotourism, and nature tourism, to name a few. Additional work required for graduate credit.
UCC-14-002 College of Engineering

Civil Engineering: It was motioned and seconded to approve the proposed change to Civil Engineering. Committee member Law reviewed the proposed course. Hearing no questions the motion to approve the proposed changes passed unanimously.

1. Add the following courses [Effective: Summer 2014]

CE 554 Environmental Hydrodynamics (3 cr)
The course analyzes solute transport and mixing in rivers. It provides the derivation and analysis of the equations governing solute mixing and transport and shows the connection between mixing and flow field. It presents molecular and turbulent diffusion, dispersion, vertical, lateral, and longitudinal mixing, and the effects of river irregularities and curved channels. The course includes individual projects.
Prereq: CE 428 or permission

UCC-14-003 College of Agricultural and Life Sciences

Family and Consumer Sciences: It was motioned and seconded to approve the proposed changes to Family and Consumer Sciences. The committee reviewed the proposed changes. Hearing no questions the motion to approve the proposed changes passed unanimously.

1. Change the curricular requirements of Food and Nutrition (B.S.F.C.S.) [Effective: Summer 2014]

Required course work includes the university requirements (see regulation J-3) and one of the following options.

A. Coordinated Program in Dietetics
Upon acceptance to the professional phase of the CPD during the second semester of the sophomore year, students must maintain a cumulative grade-point average of at least 2.80 to remain in and graduate from the program. Students must also obtain at least a B (80%) in all CPD courses required by the American Dietetic Association.

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<thead>
<tr>
<th>Course Code</th>
<th>Course Name</th>
<th>Credits</th>
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<tbody>
<tr>
<td>Acct 201</td>
<td>Introduction to Financial Accounting (3 cr)</td>
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<tr>
<td>Biol 120</td>
<td>Human Anatomy (4 cr)</td>
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<td>Biol 121</td>
<td>Human Physiology (4 cr)</td>
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<tr>
<td>Chem 275</td>
<td>Carbon Compounds (3 cr)</td>
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<tr>
<td>FCS 105</td>
<td>Individual and Family Development (3 cr)</td>
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<tr>
<td>FCS 170</td>
<td>Introductory Foods (3 cr)</td>
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<td>FCS 175</td>
<td>Introductory Foods Laboratory (1 cr)</td>
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<td>FCS 205</td>
<td>Concepts in Human Nutrition (3 cr)</td>
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<td>FCS 270</td>
<td>Intermediate Foods (3 cr)</td>
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<td>FCS 301</td>
<td>Professional Skills in Dietetics I (1 cr)</td>
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<td>FCS 302</td>
<td>Professional Skills in Dietetics II (1 cr)</td>
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<td>FCS 361</td>
<td>Advanced Nutrition (3 cr)</td>
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<td>FCS 362</td>
<td>Introduction to Clinical Dietetics (3 cr)</td>
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<td>FCS 363</td>
<td>Medical Nutrition Therapy (4 cr)</td>
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<tr>
<td>FCS 364</td>
<td>Clinical Dietetics I (4 cr)</td>
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<td>FCS 365</td>
<td>Advanced Nutrition Lab (1 cr)</td>
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<td>FCS 384</td>
<td>Quantity Food Production and Equipment (3 cr)</td>
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<td>FCS 385</td>
<td>Intro Dietetics Supervised Practice I (2 cr)</td>
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<td>FCS 387</td>
<td>Food Systems Management (3 cr)</td>
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<td>FCS 388</td>
<td>Food Systems Management Lab (1 cr)</td>
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<td>FCS 411</td>
<td>Global Nutrition (3 cr)</td>
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<td>FCS 463</td>
<td>Helping Skills in Dietetics (2 cr)</td>
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<td>FCS 472</td>
<td>Clinical Dietetics II (8 cr)</td>
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<td>FCS 473</td>
<td>Community Nutrition (3 cr)</td>
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<td>FCS 486</td>
<td>Nutrition in the Life Cycle (3 cr)</td>
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<td>FCS 487</td>
<td>Community Nutrition Supervised Practice (4 cr)</td>
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<td>FCS 488</td>
<td>Management Supervised Practice (8 cr)</td>
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<td>FCS 491</td>
<td>Research Methods in Food Nutrition (3 cr)</td>
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<td>FCS 492</td>
<td>Nutrition Education in the Life Cycle (2 cr)</td>
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<td>Math 143</td>
<td>Pre-calculus Algebra and Analytic Geometry (3 cr)</td>
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<tr>
<td>MMBB 154</td>
<td>Introductory Biology of Bacteria and Viruses and Lab (4 cr)</td>
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<tr>
<td>MMBB 155</td>
<td>Survey of Biochemistry (3 cr)</td>
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<tr>
<td>Psyc 101</td>
<td>Introduction to Psychology (3 cr)</td>
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<tr>
<td>Soc 101</td>
<td>Introduction to Sociology (3 cr)</td>
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<tr>
<td>Stat 251</td>
<td>Statistical Methods (3 cr)</td>
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One of the following (3 cr):

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</table>
**Acct 202**  Introduction to Managerial Accounting (3 cr)

One of the following (3 cr):
- Chem 101  Intro to Chemistry I (4 cr)
- Chem 111  Principles of Chemistry I (4 cr)

One of the following (3 cr):
- Chem 275  Carbon Compounds (3 cr)
- Chem 277  Organic Chemistry I (3 cr)

One of the following (3 cr):
- FCS 105  Individual and Family Development (3 cr)
- Psyc 305  Developmental Psychology (3 cr)

One of the following (3-4 cr):
- Math 143  Pre-calculus Algebra and Analytic Geometry (3 cr)
- Math 170  Analytic Geometry and Calculus I (4 cr)

One of the following (4-5 cr):
- MMBB 154, MMBB 155  Introductory Biology of Bacteria and Viruses and Lab (4 cr)
- MMBB 250, MMBB 255  General Microbiology and Lab (5 cr)

2 credits selected from the following:
- FCS 305  Nutrition Related to Fitness and Sport (2 cr)
- FCS 435  Feeding Young Children in Group Settings (1 cr)
- FCS 462  Eating Disorders (2 cr)
- FCS 475  Food Preservation (1 cr)

Courses to total 132 credits for this degree

**B. Nutrition Option**

This option prepares students for careers with government agencies, commodity groups, health and fitness agencies and businesses, and some components of the food industry. In addition, the course work would provide excellent background for those wishing to pursue advanced degrees in medicine or nutrition.

- Biol 120  Human Anatomy (4 cr)
- Biol 121  Human Physiology (4 cr)
- Chem 275  Carbon Compounds (3 cr)
- FCS 105  Individual and Family Development (3 cr)
- FCS 170  Introductory Foods (3 cr)
- FCS 205  Concepts in Human Nutrition (3 cr)
- FCS 270  Intermediate Foods (3 cr)
- FCS 305  Nutrition Related to Fitness and Sport (2 cr)
- FCS 361  Advanced Nutrition (3 cr)
- FCS 462  Eating Disorders (2 cr)
- FCS 486  Nutrition in the Life Cycle (3 cr)
- Math 143  Pre-calculus Algebra and Analytic Geometry (3 cr)
- MMBB 154, MMBB 155  Introductory Biology of Bacteria and Viruses and Lab (4 cr)
- MMBB 250, MMBB 255  General Microbiology and Lab (5 cr)
- MMBB 300  Survey of Biochemistry (3 cr)
- Stat 251  Statistical Methods (3 cr)
- FCS electives (12 cr)

One of the following (3 cr):
- Chem 101  Intro to Chemistry I (4 cr)
- Chem 111  Principles of Chemistry I (4 cr)

One of the following (3 cr):
- Chem 275  Carbon Compounds (3 cr)
- Chem 277  Organic Chemistry I (3 cr)

One of the following (3 cr):
- FCS 105  Individual and Family Development (3 cr)
- Psyc 305  Developmental Psychology (3 cr)

One of the following (3-4 cr):
- Math 143  Pre-calculus Algebra and Analytic Geometry (3 cr)
- Math 170  Analytic Geometry and Calculus I (4 cr)

One of the following (4-5 cr):
- MMBB 154, MMBB 155  Introductory Biology of Bacteria and Viruses and Lab (4 cr)
- MMBB 250, MMBB 255  General Microbiology and Lab (5 cr)

Courses to total 120 credits for this degree
It was motioned and seconded to approve the proposed petitions from a student to be granted transfer credit from two non-regionally accredited institutions. Committee chair Folwell reviewed the policies regarding these petitions. Committee member Miller asked if a course could be given less credit when brought over to the UI. Charles Tibbals said that is possible and does happen sometimes. Dwaine Hubbard noted that the petitions were likely from quarter schools and the conversion to semester credits reduces the amount by 2/3rds. Committee member Haagensen asked what students do when they have an odd portion of credits in a course from transfer (i.e. 2.67 credits instead of 2 or 3 credits). Committee member Krogh explained that odd amount of credits is very normal because of the conversion from quarter to semester credits and that the student could be able to count those odd amounts of credits towards completing their requirements to graduate. Hearing no further questions the motion to approve the proposed petitions passed unanimously and will be forward to the Office of the Registrar for processing.

The next UCC meeting will be September 16th, 2013. This meeting was adjourned at 3:50pm.

Charles Tibbals, UCC Secretary