Code # AG04

**Program and/or Course Deletion Proposal-Bulletin Change Transmittal Form**

**Undergraduate Curriculum Council** - Print 1 copy for signatures and save 1 electronic copy.

**Graduate Council** - Print 1 copy for signatures and send 1 electronic copy to [mmcginnis@astate.edu](mailto:mmcginnis@astate.edu)

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| **Program and/or Course Deletion**  Please complete the following and attach a copy of the catalogue page(s) showing what changes are necessary. |

|  |  |
| --- | --- |
| \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Enter date… **Department Curriculum Committee Chair** | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Enter date…  **COPE Chair (if applicable)** |
| \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Enter date… **Department Chair:** | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Enter date…  **General Education Committee Chair (If applicable)** |
| \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Enter date… **College Curriculum Committee Chair** | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Enter date…  **Undergraduate Curriculum Council Chair** |
| \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Enter date… **College Dean** | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Enter date…  **Graduate Curriculum Committee Chair** |
|  | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Enter date…  **Vice Chancellor for Academic Affairs** |

**1. Program and/or Course Title, Prefix and Number**

FDST 2203. Introduction to Food Science; FDST 2213. Food Chemistry; FDST 2223 Principles of Food Processing; FDST 2503. Food Safety and Sanitation; FDST 3203. Food Quality Assurance; FDST 330V. Food Technology Practicum; FDST 4213 Food and Health; FDST 4333. Food Microbiology.

**2. Contact Person** (Name, Email Address, Phone Number)

Donald Kennedy, [dkennedy@astate.edu](mailto:dkennedy@astate.edu), X 3704

**3. Last semester student can graduate with this degree and/or last semester course will be offered**

spring 2012

**4. Student Population**

a. The program and/or course was initially created for what student population?

undergraduates

b. How will deletion of this program and/or course affect those students?

Program has been depopulated

**5.**

**a. How will this affect the department?**

none

**b. Does this program and/or course affect another department?**  no

**c. If yes, please provide contact information from the Dean, Department Head, and/ or Program Director whose area this affects.**

na

**6. (For courses only) Will another course be substituted?**  no

**If yes, what course?**

Enter text...

**From the most current electronic version of the bulletin, copy all bulletin pages that this proposal affects and paste it to the end of this proposal.**

**To copy from the bulletin:**

1. Minimize this form.
2. Go to <http://registrar.astate.edu/bulletin.htm> and choose either undergraduate or graduate.
3. This will take you to a list of the bulletins by year, please open the most current bulletin.
4. Find the page(s) you wish to copy, click on the “select” button and highlight the pages you want to copy.
5. Right-click on the highlighted area.
6. Click on “copy”.
7. Minimize the bulletin and maximize this page.
8. Right-click immediately below this area and choose “paste”.
9. For additions to the bulletin, please change font color and make the font size larger than the surrounding text. Make it noticeable.
10. For deletions, strike through the text, change the font color, and enlarge the font size. Make it noticeable.

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The bulletin can be accessed at http://www.astate.edu/a/registrar/students/

Methods and Materials Teaching Agricultural Education (EDAG)

EDAG 4623.

Special Methods for Teaching Agricultural Education

Overview of major compo

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nents of an efficient agriculture department at the secondary school level. Emphasis on teaching

methods and materials required for the agriculture classroom and mechanics laboratory. Oppor

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tunities for course planning, classroom management, record development, and career orientation.

Must be admitted to the Teacher Education Program. Spring.

~~Food Science and Technology (FDST)~~

~~FDST 2203.~~

~~Introduction to Food Science~~

~~Introduction to modern food science and technology.~~

~~Concepts of food quality, nutrition, sanitation, consumption patterns, and food laws. Overview of~~

~~careers in food technology. Fall.~~

~~FDST 2213.~~

~~Food Chemistry~~

~~Covers the functionality and interactions of major food components,~~

~~carbohydrates, proteins, lipids and water and their impact on food quality. Two hours lecture, two~~

~~hours laboratory per week. Prerequisite, CHEM 1013 or equivalent. Fall.~~

~~FDST 2223.~~

~~Principles of Food Processing~~

~~Introduction to the concepts and application of food~~

~~processing techniques. Concepts include processing of cereals, vegetables, fruits and animal prod~~

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~~ucts. Lecture two hours. Laboratory two hours per week. Sprin~~

~~g.~~

~~FDST 2503.~~

~~Food Safety and Sanitation~~

~~Principles of sanitation, cleaners and sanitizers, sani~~

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~~tary equipment and plant designs, and microbial growth and control in food processing operations.~~

~~Spring.~~

~~FDST 3203.~~

~~Food Quality Assurance~~

~~Discussion of strategies to assure that food is safe, whole~~

~~-~~

~~some, and of consistent sensory quality will be discussed. Prerequisites, CHEM 1013 or BIOL~~

~~1003 and AGRI 3233. Fall.~~

~~FDST 330V.~~

~~Food Technology Practicum~~

~~This course provides opportunities for student intern~~

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~~ship programs at food processing companies, or for independent study programs under the direction~~

~~of a faculty member. Each Practicum must be approved in advance by the supervising faculty~~

~~member, college committee, and the Dean of Agriculture, including a written proposal describing~~

~~the activities to be performed, location, specific learning experiences anticipated, and manner of~~

~~supervision. May be taken for a maximum of 3 hours. Fall, Spring, Summer~~

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~~FDST 4213.~~

~~Food and Health~~

~~Reviews how food consumption patterns contribute to prevalence~~

~~of chronic diseases in humans and strategies to develop foods with medicinal value. Effects of~~

~~food processing on nutritional properties of food are investigated. Prerequisite, junior or senior~~

~~classification of all majors. Spring.~~

~~FDST 4333.~~

~~Food Microbiology~~

~~Relation of microorganisms to food spoilage; foodborne illness~~

~~and intoxication; general food and water quality; standard methods used for food and public health~~

~~laboratories. Dual listed with FDST 5223. Prerequisite, BIO 2103 and 2101. Fall.~~

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