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**Bulletin / Banner Change Transmittal Form**

**[X] Undergraduate Curriculum Council**

**[ ] Graduate Council**

Signed paper copies of proposals submitted for consideration are no longer required. Please type approver name and enter date of approval.

Email completed proposals to curriculum@astate.edu for inclusion in curriculum committee agenda.

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**Department Curriculum Committee Chair** |

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**COPE Chair (if applicable)** |
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| Donald Kennedy | 2/20/2017 |

**Department Chair:**  |

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**Head of Unit (If applicable)**   |
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| Kim Pittcock | 2/17/2017 |

**College Curriculum Committee Chair** |

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**Undergraduate Curriculum Council Chair** |
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| Timothy N. Burcham | 2/20/2017 |

**College Dean** |

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**Graduate Curriculum Committee Chair** |
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**General Education Committee Chair (If applicable)**   |

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**Vice Chancellor for Academic Affairs** |

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

Donald Kennedy , dkennedy@astate.edu, x3704

**2.Proposed Change**

ANSC 3653 course frequency (from fall, even to fall)

**3.Effective Date**

fall 2017

**4.Justification –** *Please provide details as to why this change is necessary.*

 Renewed focus on this course because of newly hired faculty member, whose expertise is Meat Science/Muscle Biology.

**Bulletin Changes**

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| **Instructions**  |
| **Please visit** [**http://www.astate.edu/a/registrar/students/bulletins/index.dot**](http://www.astate.edu/a/registrar/students/bulletins/index.dot) **and select the most recent version of the bulletin. Copy and paste all bulletin pages this proposal affects below. Follow the following guidelines for indicating necessary changes.** **\*Please note: Courses are often listed in multiple sections of the bulletin. To ensure that all affected sections have been located, please search the bulletin (ctrl+F) for the appropriate courses before submission of this form.** - Deleted courses/credit hours should be marked with a red strike-through (~~red strikethrough~~)- New credit hours and text changes should be listed in blue using enlarged font (blue using enlarged font). - Any new courses should be listed in blue bold italics using enlarged font (***blue bold italics using enlarged font***)*You can easily apply any of these changes by selecting the example text in the instructions above, double-clicking the ‘format painter’ icon 🡪 , and selecting the text you would like to apply the change to.**Please visit* [*https://youtu.be/yjdL2n4lZm4*](https://youtu.be/yjdL2n4lZm4) *for more detailed instructions.* |

p. 424

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**ANSC 3203. Small Animal Care and Management** Science and practice of raising and keep­ing small animals as pets or companion animals. Topics related to nutrition and feeding, training, reproduction, breeding, grooming, housing and equipment, preventative medicine, and common diseases will be covered. Prerequisites, ANSC 1613 or BIOL 1003 or BIO 2013. Fall, even.

**ANSC 3613. Nutritional Management of Domestic Animals** Principles of animal nutrition, composition of feedstuffs, diet formulation, and nutritional management of cattle, horses, sheep, swine, poultry, dogs and cats. Two hours lecture, two hours laboratory per week. Prerequisite, ANSC 1613. Fall.

**ANSC 3633. Veterinary Anatomy and Physiology** Structure and function of the body in farm animals. Includes lectures on cardiac, renal, respiratory and muscle physiology, neurology, histol­ogy, bone development and endocrine control of the above systems. Prerequisite, ANSC 1613. Fall.

**ANSC 3653. Meat Science and Processing** Study of meat science and meat processing. Prop­erties of fresh and processed meats. Instruction in the preservation of meat and meat products, including hands on experience in processed meat manufacturing, curing, and barbecuing. Fall~~, even~~.