

MEMORANDUM

January 13, 2005

TO: Academic Deans Council

FROM: Dr. Timothy Chamblee
UCCC Chair

RE: Change Notice 1

Listed below are curriculum change proposals which have been recommended by the University Committee on Courses and Curricula. Under current procedure, members of the Academic Deans Council may question the approval of these proposals at any time prior to **5:00 p.m.** on January 28, 2005 by contacting the Committee's office (5-0831), or the office of the Vice President for Academic Affairs (5-3742). If no questions have been raised, the proposals will be considered to have been approved automatically.

AGRICULTURAL AND LIFE SCIENCES

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| <p>MODIFY FROM: ADS 3142</p> <p>TO: ADS 3142</p> | <p>Meats Judging I. (2). Spring Semester. Four hours laboratory. Grading and judging meat carcasses and cuts, study of packing house operation. (Same as FST 3142).</p> <p>Meats Judging I. (2). Spring Semester. Four hours laboratory. Grading and judging meat carcasses and cuts, study of packing house operation. (Same as FNH 3142).</p> <p>Effective: Spring 2005</p> |
| <p>MODIFY FROM: ADS 4243/6243</p> <p>TO: ADS 4243/6243</p> | <p>Food Comp & Reaction. (3). Spring semester. (Prerequisites: CH 1053 and CH 2503 or equivalent). Three hours lecture. Nature and chemical behavior of food constituents including proteins, lipids, carbohydrates, minerals, water, enzymes and pigments; properties of food systems as related to commercial preparation. (Same as FST 4243/6243).</p> <p>Food Comp & Reaction. (3). Spring semester. (Prerequisites: CH 1053 and CH 2503 or equivalent). Three hours lecture. Nature and chemical behavior of food constituents including proteins, lipids, carbohydrates, minerals, water, enzymes and pigments; properties of food systems as related to commercial preparation. (Same as FNH 4243/6243).</p> <p>Effective: Spring 2005</p> |

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| <p>MODIFY FROM: ADS 4314/6314</p> <p>TO: ADS 4314/6314</p> | <p>Meat Processing. (4). Spring Semester. Three hours lecture. Two hours laboratory. Survey of the meat industry with emphasis on slaughtering, cutting, curing, cooling,, care, storage, and manufacturing meats and meat products. (Same as FST 4314/6314).</p> <p>Meat Processing. (4). Spring Semester. Three hours lecture. Two hours laboratory. Survey of the meat industry with emphasis on slaughtering, cutting, curing, cooling,, care, storage, and manufacturing meats and meat products. (Same as FNH 4314/6314).</p> <p>Effective: Spring 2005</p> |
| <p>MODIFY FROM: ADS 8423</p> <p>TO: ADS 8423</p> | <p>Meat Science. (3). Summer semester. Three hours lecture. Basic study of the value of meat and how this information is applied to the evaluation, processing, and preservation of meat, meat products and meat by-products. (Same as FST 8423).</p> <p>Meat Science. (3). Summer semester. Three hours lecture. Basic study of the value of meat and how this information is applied to the evaluation, processing, and preservation of meat, meat products and meat by-products. (Same as FNH 8423).</p> <p>Effective: Spring 2005</p> |
| <p>ADD FNH 2203</p> | <p>Science of Food Preparation. (3). One hour lecture. Four hours laboratory. A study of foods and the principles underlying handling and preparation of food products to maintain the highest standard of quality. (Same as HS 2203).</p> <p>METHOD OF INSTRUCTION: B C.I.P. NUMBER: 19.0501 24-CHARACTER ABBREVIATION: Science of Food Preparation</p> <p>Effective: Spring 2005</p> |

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| ADD | FNH 2233 | <p>Meal Management. (3). One hour lecture. Four hours laboratory. Planning, preparing, and serving meals; emphasis on management of time, energy, and money in relation to feeding the family. (Same as HS 2233).</p> <p>METHOD OF INSTRUCTION: B C.I.P. NUMBER: 19.0501 24-CHARACTER ABBREVIATION: Meal Management</p> <p>Effective: Spring 2005</p> |
| ADD | FNH 2283 | <p>Child Health and Nutrition. (3). Three hours lecture. Nutrition requirements during pregnancy and lactation, and of infants and young children; birth defects from metabolic errors; related health of young children. (Same as HS 2283).</p> <p>METHOD OF INSTRUCTION: C C.I.P. NUMBER: 19.0501 24-CHARACTER ABBREVIATION: Child Health Nutrition</p> <p>Effective: Spring 2005</p> |
| ADD | FNH 2293 | <p>Individual and Family Nutrition. (3). Three hours lecture. Fundamental principles of human nutrition and the practical application of this knowledge in the selection of adequate diets. (Same as HS 2293).</p> <p>METHOD OF INSTRUCTION: C C.I.P. NUMBER: 19.0501 24-CHARACTER ABBREVIATION: Indiv & Family Nutri</p> <p>Effective: Spring 2005</p> |

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| ADD | FNH 3003 | <p>Nutrition Work Experience. (3). (Prerequisite: Consent of Instructor). Supervised work experience for nutrition students in an approved situation.</p> <p>METHOD OF INSTRUCTION: E C.I.P. NUMBER: 19.0501 24-CHARACTER ABBREVIATION: Ntr Work Experience</p> <p>Effective: Spring 2005</p> |
| ADD | FNH 3701 | <p>Nutrition Professional Development. (1). (Prerequisite: Junior standing and consent of instructor). Preparation for nutrition field experience, dietetic internship, and careers.</p> <p>METHOD OF INSTRUCTION: C C.I.P. NUMBER: 19.0501 24-CHARACTER ABBREVIATION: Ntr Professional Develop</p> <p>Effective: Fall 2005</p> |
| ADD | FNH 4263/6263 | <p>Nutrition Throughout the Life Cycle. (3). (Prerequisites: BIO 4253/6253 or consent of instructor). Three hours lecture. Study of interrelationships of physiological, biochemical and sociological factors and nutrient needs of individuals and groups during the life cycle; infancy through the later years. (Same as NTR 6243 and HS 4263/6263).</p> <p>METHOD OF INSTRUCTION: C C.I.P. NUMBER: 19.0501 24-CHARACTER ABBREVIATION: Nutrition/Life Cycle</p> <p>Effective: Spring 2005</p> |

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| ADD | FNH 4373/6373 | <p>Career Success Skills in FNH. (3). Three hours lecture. Refinement of skills utilized in the delivery of food, nutrition, and health promotion careers. Emphasizes use of technology in development of activities for diverse settings.</p> <p>METHOD OF INSTRUCTION: C C.I.P. NUMBER: 19.0501 24-CHARACTER ABBREVIATION: Career Success Skills in FNH</p> <p>Effective: Fall 2005</p> |
| ADD | FNH 4393/6393 | <p>Prevention and Control of Disease. (3). Three hours lecture. An examination of how food science, nutrition, and health promotion relate to chronic diseases. Prevention, control, and detection are examined.</p> <p>METHOD OF INSTRUCTION: C C.I.P. NUMBER: 19.0501 24-CHARACTER ABBREVIATION: Prevention of Disease</p> <p>Effective: Spring 2005</p> |
| MODIFY FROM: | FST 1103 | <p>Introduction to Food Science. (3). An introductory course that relates how the disciplines of chemistry, microbiology, and nutrition are involved in preservation, handling, distribution, and metabolism of foods. (May be taught in class or as a correspondence course).</p> |
| TO: | FNH 1003 | <p>Introduction to Food Science, Nutrition, and Health Promotion. (3). Three hours lecture. An introductory course that relates the importance of food science, nutrition, and health promotion to the community to consideration of current trends in these fields.</p> <p>Effective: Spring 2005</p> |

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| <p>MODIFY FROM: FST 3111</p> <p>TO: FNH 3111</p> | <p>Food Science Seminar. (1). Preparation and presentation on specially assigned current topics in food science.</p> <p>Food Science, Nutrition, and Health Promotion Seminar. (1). One hour lecture. Preparation and presentation on specially assigned current topics in food science.</p> |
| <p>MODIFY FROM: FST 4414/6414</p> <p>TO: FNH 4414/6414</p> | <p>Microbiology of Foods. (4). (Prerequisite: BIO 3404). Isolation and classification of microorganisms associated with spoilage of commercial and domestic preserved foods. (Same as Bio 4414/6414).</p> <p>Microbiology in Foods. (4). (Prerequisite: BIO 3404). Two hours lecture. Four hours laboratory. Isolation and classification of the microorganisms associated with spoilage of commercial and domestic preserved foods. (Same as BIO 4414/6414)</p> <p>Effective Date: Spring 2005</p> |
| <p>MODIFY FROM: FST 4513/6513</p> <p>TO: FNH 4513/6513</p> | <p>Poultry Processing. (3). Two hours lecture. Two hour laboratory. Operation and study of modern processing equipment; grading poultry and eggs; killing, dressing, eviscerating, and packaging poultry; studying methods of retail and wholesale marketing. (Same as PO 4513/6513).</p> <p>Poultry Processing. (3). Two hours lecture. Two hour laboratory. Operation and study of modern processing equipment; grading poultry and eggs; killing, dressing, eviscerating, and packaging poultry; studying methods of retail and wholesale marketing. (Same as PO 4513/6513).</p> <p>Effective Date: Spring 2005</p> |

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| <p>MODIFY FROM: FST 8333</p> <p>TO: FNH 4333/6333</p> | <p>Food Law. (3). (Prerequisite: Consent of Instructor). Role of Law, Mandatory and Optional Food Regulations exercised by State, Federal, and International Agencies on Food Quality, Safety, Wholesomeness, Nutrition, and Security.</p> <p>Food Law. (3). (Prerequisite: Consent of Instructor). Two hours lecture. Two hours laboratory. Role of Law, Mandatory and Optional Food Regulations Exercised by State, Federal, and International Agencies on Food Quality, Safety, Wholesomeness, Nutrition, and Security.</p> <p>Effective: Spring 2005</p> |
| <p>MODIFY FROM: HS 2203</p> <p>TO: HS 2203</p> | <p>Science of Food Preparation. (3). A study of foods and the principles underlying handling and preparation of food products to maintain the highest standard of quality.</p> <p>Science of Food Preparation. (3). One hour lecture. Four hours laboratory. A study of foods and the principles underlying handling and preparation of food products to maintain the highest standard of quality. (Same as FNH 2203).</p> <p>Effective: Spring 2005</p> |
| <p>MODIFY FROM: HS 2233</p> <p>TO: HS 2233</p> | <p>Meal Management. (3). Planning, preparing, and serving meals; emphasis on management of time, energy, and money in relation to feeding the family.</p> <p>Meal Management. (3). One hour lecture. Four hours laboratory. Planning, preparing, and serving meals; emphasis on management of time, energy, and money in relation to feeding the family. (Same as FNH 2233).</p> <p>Effective: Spring 2005</p> |

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| <p>MODIFY FROM: HS 2283</p> <p>TO: HS 2283</p> | <p>Child Health and Nutrition. (3). Nutrition requirements during pregnancy and lactation, and of infants and young children; birth defects from metabolic errors; related health of young children.</p> <p>Child Health and Nutrition. (3). Three hours lecture. Nutrition requirements during pregnancy and lactation, and of infants and young children; birth defects from metabolic errors; related health of young children. (Same as FNH 2283).</p> <p>Effective: Spring 2005</p> |
| <p>MODIFY FROM: HS 2293</p> <p>TO: HS 2293</p> | <p>Individual and Family Nutrition. (3). Fundamental principles of human nutrition and the practical application of this knowledge in the selection of adequate diets.</p> <p>Individual and Family Nutrition. (3). Three hours lecture. Fundamental principles of human nutrition and the practical application of this knowledge in the selection of adequate diets. (Same as FNH 2293).</p> <p>Effective: Spring 2005</p> |
| <p>MODIFY FROM: HS 4233/6233</p> <p>TO: FNH 4233/6233</p> | <p>Medical Nutrition Therapy. (3). (Prerequisites: HS 3213, HS 4223, BCH 3613 and BIO 2014 or consent of instructor). Two hours lecture. Two hours laboratory. Treatment of human diseases through nutrient modification. (Same as NTR 6223).</p> <p>Medical Nutrition Therapy. (3). (Prerequisites: BCH 3613, HS 4253 and/or 4293, and BIO 2014 or consent of instructor). Two hours lecture. Two hours laboratory. Treatment of human diseases through nutrient modification. (Same as NTR 6223).</p> <p>Effective: Spring 2005</p> |

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| <p>MODIFY FROM: HS 4243/6243</p> <p>TO: HS 4263/6263</p> | <p>Nutrition Throughout the Life Cycle. (3). (Prerequisites: BIO 4253/6253 or consent of instructor). Study of interrelationships of physiological, biochemical and sociological factors and nutrient needs of individuals and groups during the life cycle; infancy through the later years. (Same as NTR 6243).</p> <p>Nutrition Throughout the Life Cycle. (3). (Prerequisites: BIO 4253/6253 or consent of instructor). Three hours lecture. Study of interrelationships of physiological, biochemical and sociological factors and nutrient needs of individuals and groups during the life cycle; infancy through the later years. (Same as NTR 6263 and FNH 4263/6263).</p> <p>Effective: Spring 2005</p> |
| <p>MODIFY FROM: NTR 4253/6253</p> <p>TO: NTR 4253/6253</p> | <p>Human Nutrition I. (3). (Prerequisites: BIO 2014 and CH 2503 or equivalent). Three hours lecture. Advanced human nutrition: digestion, metabolism, function, requirements, and recommendations for carbohydrates, lipids, proteins and water. (Same as HS 4253/6253).</p> <p>Human Nutrition I. (3). (Prerequisites: BIO 2014 and CH 2503 or equivalent). Three hours lecture. Advanced human nutrition: digestion, metabolism, function, requirements, and recommendations for carbohydrates, lipids, proteins and water. (Same as FNH 4253/6253).</p> <p>Effective: Spring 2005</p> |

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| <p>MODIFY FROM: NTR 4293/6293</p> <p>TO: NTR 4293/6293</p> | <p>Human Nutrition II. (3). (Prerequisites: NTR 4253/6253 or consent of instructor). Three hours lecture. Advanced human nutrition and metabolism with emphasis on the functions, requirements, and recommendations of the regulatory nutrients (vitamins and minerals) and water. (Same as HS 4293/6293).</p> <p>Human Nutrition II. (3). (Prerequisites: NTR 4253/6253 or consent of instructor). Three hours lecture. Advanced human nutrition and metabolism with emphasis on the functions, requirements, and recommendations of the regulatory nutrients (vitamins and minerals) and water. (Same as FNH 4293/6293).</p> <p>Effective: Spring 2005</p> |
| <p>MODIFY FROM: NTR 6233</p> <p>TO: NTR 4233/6233</p> | <p>Medical Nutrition Therapy. (3). (Prerequisites: HS 3213, HS 4223, BCH 3613 and BIO 2014 or consent of instructor). Two hours lecture. Two hours laboratory. Treatment of human diseases through nutrient modification. (Same as HS 6233).</p> <p>Medical Nutrition Therapy. (3). (Prerequisites: BCH 3613, HS 2293, HS 4253 and/or HS 4293 and BIO 2014 or consent of instructor). Two hours lecture. Two hours laboratory. Treatment of human diseases through nutrient modification. (Same as FNH 4233/6233).</p> <p>Effective: Spring 2005</p> |

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| MODIFY FROM: NTR 6243 TO: NTR 6263 | <p>Nutrition Throughout the Life Cycle. (3). (Prerequisites: BIO 4253/6253 or consent of instructor). Study of interrelationships of physiological, biochemical and sociological factors and nutrient needs of individuals and groups during the life cycle; infancy through the later years. (Same as HS 4243/6243).</p> <p>Nutrition Throughout the Life Cycle. (3). (Prerequisites: BIO 4253/6253 or consent of instructor). Three hours lecture. Study of interrelationships of physiological, biochemical and sociological factors and nutrient needs of individuals and groups during the life cycle; infancy through the later years. (Same as HS 4263/6263 and FNH 4263/6263).</p> <p>Effective: Spring 2005</p> |
| MODIFY FROM: PO 4513/6513 TO: PO 4513/6513 | <p>Poultry Processing. (3). Two hours lecture. Two hour laboratory. Operation and study of modern processing equipment; grading poultry and eggs; killing, dressing, eviscerating, and packaging poultry; studying methods of retail and wholesale marketing. (Same as FST 4513/6513).</p> <p>Poultry Processing. (3). Two hours lecture. Two hour laboratory. Operation and study of modern processing equipment; grading poultry and eggs; killing, dressing, eviscerating, and packaging poultry; studying methods of retail and wholesale marketing. (Same as FNH 4513/6513).</p> <p>Effective: Spring 2005</p> |

| MODIFY | PREFIX CHANGE ONLY | Effective Date: Spring 2005 |
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| FROM: FST 2112 | TO: FNH 2112 Food Products Evaluation | |
| FROM: FST 2990 | TO: FNH 2990 Special Topics in Food Science and Technology | |
| FROM: FST 3142 | TO: FNH 3143 Meats Judging I | |
| FROM: FST 4000 | TO: FNH 4000 Directed Individual Study | |
| FROM: FST 4114/6114 | TO: FNH 4114/6114 Analysis of Food Products | |
| FROM: FST 4123/6123 | TO: FNH 4123/6123 Fermented Foods Processing | |
| FROM: FST 4143/6143 | TO: FNH 4143/6143 Dairy Foods Processing | |
| FROM: FST 4153/6153 | TO: FNH 4153/6153 Food Plant Management | |

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| FROM: FST 4164/6164 | TO: FNH 4164/6164 Quality Assurance of Food Products |
| FROM: FST 4173/6173 | TO: FNH 4173/6173 Food Packaging |
| FROM: FST 4241/6241 | TO: FNH 4241/6241 Applied Food Chemistry |
| FROM: FST 4243/6243 | TO: FNH 4243/6243 Food Comp & Reaction |
| FROM: FST 4314/6314 | TO: FNH 4314/6314 Meat Processing |
| FROM: FST 4553/6563 | TO: FNH 4553/6553 Current Issues in Food Science |
| FROM: FST 4563 | TO: FNH 4563 Food Products Evaluation |
| FROM: FST 4573/6573 | TO: FNH 4573/6573 Food Engineering Fundamentals |
| FROM: FST 4583/6583 | TO: FNH 4583/6538 Food Preservation Technology |
| FROM: FST 4593/6593 | TO: FNH 4593/6593 New Food Product Development |
| FROM: FST 4990/6990 | TO: FNH 4990/6990 Special Topics in Food Science and Technology |
| FROM: FST 4613/6613 | TO: FNH 4613/6613 Seafood Processing |
| FROM: FST 7000 | TO: FNH 7000 Directed Individual Study |
| FROM: FST 7223 | TO: FNH 7223 Human Nutrition |
| FROM: FST 8000 | TO: FNH 8000 Research/Thesis |
| FROM: FST 8111 | TO: FNH 8111 Food Science Seminar |
| FROM: FST 8113 | TO: FNH 8113 Advanced Food Microbiology |
| FROM: FST 8121 | TO: FNH 8121 Food Science Seminar |
| FROM: FST 8131 | TO: FNH 8131 Food Science Seminar |
| FROM: FST 8143 | TO: FNH 8143 Advanced Food Chemistry |
| FROM: FST 8163 | TO: FNH 8163 Food and Flavor Acceptance |
| FROM: FST 8423 | TO: FNH 8423 Meat Science |
| FROM: FST 8572 | TO: FNH 8572 Advanced Food Technology |
| FROM: FST 8983 | TO: FNH 8983 Ingredient Technology |
| FROM: FST 8990 | TO: FNH 8990 Special Topics in Food Science and Technology |
| FROM: FST 9000 | TO: FNH 9000 Research/Dissertation |
| FROM: HS 3113 | TO: FNH 3113 Wine Appreciation |
| FROM: HS 3263 | TO: FNH Research Methods in Food and Nutrition |
| FROM: HS 3274 | TO: FNH 3274 Quantity Food Production and Service |
| FROM: HS 3283 | TO: FNH 3283 The Foodservice System |
| FROM: HS 4193/6193 | TO: FNH 4193/6193 Social and Cultural Aspects of Food |
| FROM: HS 4213 | TO: FNH 4213 Nutrition Public Policy |
| FROM: HS 4253/6253 | TO: FNH 4253/6253 Human Nutrition I |
| FROM: HS 4273/6273 | TO: FNH 4273/6273 Nutrition Assessment |
| FROM: HS 4274/6274 | TO: FNH 4274/6274 Advanced Food Service Management |
| FROM: HS 4283/6283 | TO: FNH 4283/6283 Purchasing Food and Equipment for Foodservice Systems |
| FROM: HS 4293/6293 | TO: FNH 4293/6203 Human Nutrition II |

ARCHITECTURE, ART & DESIGN

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| MODIFY FROM: ART 1303 TO: ART 2503 | <p>Ceramic Art I. (3). Six hours studio. Introduction to the processes of ceramic art including hand built forms, wheel thrown pottery and glazing.</p> <p>Ceramic Art I. (3). Six hours studio. Introduction to the processes of ceramic art including hand built forms, wheel thrown pottery and glazing.</p> <p>Effective: Spring 2005</p> |
| MODIFY FROM: ART 2023 TO: ART 3023 | <p>Painting II. (3). Six hours studio. A study of mediums and techniques in continuation of ART 2013.</p> <p>Painting II. (3). Six hours studio. A study of mediums and techniques in continuation of ART 2013.</p> <p>Effective: Spring 2005</p> |
| MODIFY FROM: ART 2033 TO: ART 3033 | <p>Painting III. (3). (Prerequisites: ART 2023). Six hours studio. Intermediate painting with further emphasis on the skills and techniques of painting.</p> <p>Painting III. (3). (Prerequisites: ART 3023). Six hours studio. Intermediate painting with further emphasis on the skills and techniques of painting.</p> <p>Effective: Spring 2005</p> |

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| <p>MODIFY FROM: ART 2043</p> <p>TO: ART 3043</p> | <p>Painting IV. (3). (Prerequisites: ART 2033). Six hours studio. A continuation of ART 2033 to further develop skill in the use of the medium and formal organization of subject matter in painting.</p> <p>Painting IV. (3). (Prerequisites: ART 3033). Six hours studio. A continuation of ART 2033 to further develop skill in the use of the medium and formal organization of subject matter in painting.</p> <p>Effective: Spring 2005</p> |
| <p>MODIFY FROM: ART 2223</p> <p>TO: ART 3213</p> | <p>Life Drawing II. (3). (Prerequisite: ART 2213). Six hours studio. Further study in rendering the human figure.</p> <p>Life Drawing II. (3). (Prerequisite: ART 2213). Six hours studio. Further study in rendering the human figure.</p> <p>Effective: Spring 2005</p> |
| <p>MODIFY FROM: ART 2313</p> <p>TO: ART 3503</p> | <p>Ceramic Art II. (3). (Prerequisite: ART 1303). Six hours studio. Elementary glaze formulation, surface decoration, kiln firing, wheel thrown and hand built form.</p> <p>Ceramic Art II. (3). (Prerequisite: ART 2503). Six hours studio. Elementary glaze formulation, surface decoration, kiln firing, wheel thrown and hand built form.</p> <p>Effective: Spring 2005</p> |
| <p>MODIFY FROM: ART 3103</p> <p>TO: ART 2103</p> | <p>Photography I. (3). (Prerequisite: ART 1123 and ART 1213). One hour lecture. Four hours studio. The fundamentals and aesthetics of black and white photography relating to graphic design and the fine arts.</p> <p>Photography I. (3). (Prerequisite: ART 1123 and ART 1213). One hour lecture. Four hours studio. The fundamentals and aesthetics of black and white photography relating to graphic design and the fine arts.</p> <p>Effective: Spring 2005</p> |

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| <p>MODIFY FROM: ART 3423 TO: ART 3423</p> | <p>Color Photography I. (3). (Prerequisite: ART 3103 or permission of instructor). One hour lecture. Four hours studio. The techniques and aesthetics of basic photographic processes in color.</p> <p>Color Photography I. (3). (Prerequisite: ART 2103 or permission of instructor). One hour lecture. Four hours studio. The techniques and aesthetics of basic photographic processes in color.</p> <p>Effective: Spring 2005</p> |
| <p>MODIFY FROM: ART 3873 TO: ART 3873</p> | <p>Digital Photography. (3). (Prerequisite: ART 3103 and ART 3423 or permission of instructor). Six hours studio. The techniques and aesthetics of digital imagery emphasizing the use of traditional photographic input and output processes.</p> <p>Digital Photography. (3). (Prerequisite: ART 2103 and ART 3423 or permission of instructor). Six hours studio. The techniques and aesthetics of digital imagery emphasizing the use of traditional photographic input and output processes.</p> <p>Effective: Spring 2005</p> |
| <p>MODIFY FROM: ART 4013/6013 TO: ART 4013/6013</p> | <p>Advanced Painting. (3). (Prerequisite: ART 2043). Six hours studio. Advanced study in painting with emphasis on the student's personal needs and interests.</p> <p>Advanced Painting. (3). (Prerequisite: ART 2043). Six hours studio. Advanced study in painting with emphasis on the student's personal needs and interests.</p> <p>Effective: Spring 2005</p> |

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| <p>MODIFY FROM: ART 4203/6203</p> <p>TO: ART 3203</p> | <p>Photography II. (3). (Prerequisite: ART 3103 or permission of instructor). One hour lecture. Four hours studio. Advanced techniques of photographic processes in black and white with emphasis on aesthetics.</p> <p>Photography II. (3). (Prerequisite: ART 2103 or permission of instructor). One hour lecture. Four hours studio. Advanced techniques of photographic processes in black and white with emphasis on aesthetics.</p> <p>Effective: Spring 2005</p> |
| <p>MODIFY FROM: ART 4223/6223</p> <p>TO: ART 4223/6223</p> | <p>Photography III. (3). (Prerequisite: ART 3103 or permission of instructor). One hour lecture. Four hours studio. Alternative photographic processes in black and white with emphasis on aesthetics.</p> <p>Photography III. (3). (Prerequisite: ART 2103 or permission of instructor). One hour lecture. Four hours studio. Alternative photographic processes in black and white with emphasis on aesthetics.</p> <p>Effective: Spring 2005</p> |
| <p>MODIFY FROM: ART 4443/6443</p> <p>TO: ART 4443/6443</p> | <p>Alternative Color. (3). (Prerequisite: ART 3103 and ART 3423 or permission of instructor). One hour lecture and four hours studio. Advanced problems in color photography utilizing the dye transfer and polaroid processes. Additional projects for graduate credit.</p> <p>Alternative Color. (3). (Prerequisite: ART 2103 and ART 3423 or permission of instructor). One hour lecture and four hours studio. Advanced problems in color photography utilizing the dye transfer and polaroid processes.</p> <p>Effective: Spring 2005</p> |

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| <p>MODIFY FROM: ART 4533</p> <p>TO: ART 4533</p> | <p>Ceramic Art III. (3). (Prerequisite: ART 2313). Six hours studio. Advanced problems in glaze formulation, kiln technology and wheel thrown and hand built forms.</p> <p>Ceramic Art III. (3). (Prerequisite: ART 3503). Six hours studio. Advanced problems in glaze formulation, kiln technology and wheel thrown and hand built forms.</p> <p>Effective: Spring 2005</p> |
| <p>MODIFY FROM: ART 4603/6603</p> <p>TO: ART 4600/6600</p> | <p>Advanced Studio – Drawing. (3). May be taken for credit more than once. (Prerequisite: ART 4343 and permission of instructor). Advanced study in drawing. Further development of studio skills. Course encourages analysis and criticism, development of personal aesthetic, and further exploration of content and expression.</p> <p>Advanced Studio – Drawing. (3-9). May be taken for credit more than once. Hours and credit to be arranged and shall not exceed a total of nine hours for all advanced studies in any one semester. (Prerequisite: ART 4343 and permission of instructor). Advanced study in drawing. Further development of studio skills. Course encourages analysis and criticism, development of personal aesthetic, and further exploration of content and expression.</p> <p>Effective: Spring 2005</p> |

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| <p>MODIFY FROM: ART 4613/6613</p> <p>TO: ART 4610/6610</p> | <p>Advanced Studio – Painting. (3). May be taken for credit more than once. (Prerequisite: Consent of instructor). This course develops advanced studio skills and professional practice. Course encourages analysis and criticism of aesthetic, social, ethical and related issues.</p> <p>Advanced Studio – Painting. (3-9). May be taken for credit more than once. Hours and credit to be arranged and shall not exceed a total of nine hours for all advanced studios in any one semester. (Prerequisite: Consent of instructor). This course develops advanced studio skills and professional practice. Course encourages analysis and criticism of aesthetic, social, ethical and related issues.</p> <p>Effective: Spring 2005</p> |
| <p>MODIFY FROM: ART 4623/6623</p> <p>TO: ART 4620/6620</p> | <p>Advanced Studio – Printmaking. (3). May be taken for credit more than once. (Prerequisite: Consent of instructor). This course develops advanced studio skills and professional practice. Course encourages analysis and criticism of aesthetic, social, ethical and related issues.</p> <p>Advanced Studio – Printmaking. (3-9). May be taken for credit more than once. Credit and hours to be arranged and shall not exceed a total of nine hours for all advanced studios in any one semester. (Prerequisite: Consent of instructor). This course develops advanced studio skills and professional practice. Course encourages analysis and criticism of aesthetic, social, ethical and related issues.</p> <p>Effective: Spring 2005</p> |

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| <p>MODIFY FROM: ART 4633/6633</p> <p>TO: ART 4630/6630</p> | <p>Advanced Studio – Sculpture. (3). May be taken for credit more than once. (Prerequisite: ART 3513). Six hours studio. Further development of a personal sculptural aesthetic through media of choice.</p> <p>Advanced Studio – Sculpture. (3-9). May be taken for credit more than once. Hours and credit to be arranged and shall not exceed a total of nine hours for all advanced studios in any one semester. (Prerequisite: ART 3513). Six hours studio. Further development of a personal sculptural aesthetic through media of choice.</p> <p>Effective: Spring 2005</p> |
| <p>MODIFY FROM: ART 4643/6643</p> <p>TO: ART 4640/6640</p> | <p>Advanced Studio – Graphic Design. (3). May be taken for credit more than once. (Prerequisite: Consent of instructor). This course develops advanced studio skills and professional practice. Course encourages analysis and criticism of aesthetic, social, ethical and related issues.</p> <p>Advanced Studio – Graphic Design. (3-9). May be taken for credit more than once. Hours and credit to be arranged and shall not exceed a total of nine hours for all advanced studios in any one semester. (Prerequisite: Consent of instructor). This course develops advanced studio skills and professional practice. Course encourages analysis and criticism of aesthetic, social, ethical and related issues.</p> <p>Effective: Spring 2005</p> |

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| <p>MODIFY FROM: ART 4653/6653</p> <p>TO: ART 4650/6650</p> | <p>Advanced Studio – Ceramics. (3). May be taken for credit more than once. (Prerequisite: Consent of instructor). This course develops advanced studio skills and professional practice. Course encourages analysis and criticism of aesthetic, social, ethical and related issues.</p> <p>Advanced Studio – Ceramics. (3-9). May be taken for credit more than once. Hours and credit to be arranged and shall not exceed a total of nine hours for all advanced studios in any one semester. (Prerequisite: Consent of instructor). This course develops advanced studio skills and professional practice. Course encourages analysis and criticism of aesthetic, social, ethical and related issues.</p> <p>Effective: Spring 2005</p> |
| <p>MODIFY FROM: ART 4663/6663</p> <p>TO: ART 4660/6660</p> | <p>Advanced Studio – Photography. (3). May be taken for credit more than once. (Prerequisite: Consent of instructor). Six hours studio. This course develops advanced studio skills and professional practice. Course encourages analysis and criticism of aesthetic, social, ethical and related issues.</p> <p>Advanced Studio – Photography. (3-9). May be taken for credit more than once. Credit and hours to be arranged and shall not exceed a total of nine hours for all advanced studios in any one semester. (Prerequisite: Consent of instructor). Six hours studio. This course develops advanced studio skills and professional practice. Course encourages analysis and criticism of aesthetic, social, ethical and related issues.</p> <p>Effective: Spring 2005</p> |

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| MODIFY FROM: ART 4673/6673 | <p>Advanced Art History. (3). May be taken for credit more than once. Hours and credit to be arranged and shall not exceed a total of nine hours for all advanced studios in any one semester. (Prerequisite: Consent of Instructor). Three hours lecture. This course develops advanced studio skills and professional practice. Course encourages analysis and criticism of aesthetic, social, ethical and related issues.</p> |
| TO: ART 4670/6670 | <p>Advanced Art History. (3-9). May be taken for credit more than once. Hours and credit to be arranged. (Prerequisite: Consent of Instructor). Three hours lecture. This course develops advanced studio skills and professional practice. Course encourages analysis and criticism of aesthetic, social, ethical and related issues.</p> <p>Effective: Spring 2005</p> |

ARTS & SCIENCES

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| MODIFY FROM: BIO 4414/6414 | <p>Microbiology of Foods. (4). (Prerequisite: BIO 3404). Isolation and classification of the microorganisms associated with spoilage of commercial and domestic preserved foods. (Same as FST 4414/6414).</p> |
| TO: BIO 4414/6414 | <p>Microbiology of Foods. (4). (Prerequisite: BIO 3404). Two hours lecture. Four hours laboratory. Isolation and classification of the microorganisms associated with spoilage of commercial and domestic preserved foods. (Same as FNH 4414/6414).</p> <p>Effective: Spring 2005</p> |

EDUCATION

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| <p>ADD</p> | <p>COE 8623</p> | <p>Advanced Legal and Ethical issues in Counseling. (3). (Prerequisite: COE 8023). Three hours lecture. Advanced study of professional, legal, and ethical issues in counseling.</p> <p>METHOD OF INSTRUCTION: C C.I.P. NUMBER: 13.1101 24-CHARACTER ABBREVIATION: Adv Law/Ethics in Couns</p> <p>Effective: Spring 2005</p> |
| <p>ADD</p> | <p>COE 8763</p> | <p>Counseling the Sexually Abused Client. (3). (Prerequisite: COE 8023). Three hours lecture. Diagnosis and treatment of persons who have been sexually abused.</p> <p>METHOD OF INSTRUCTION: C C.I.P. NUMBER: 13.1101 24-CHARACTER ABBREVIATION: Coun Sex Abuse Client</p> <p>Effective: Spring 2005</p> |
| <p>MODIFY FROM:</p> <p>TKT 1273</p> <p>TO:</p> <p>TKT 1273</p> | <p>TKT 1273</p> <p>TKT 1273</p> | <p>Microcomputers in Education. (3). Three hours lecture. The study of the educational application of microcomputer technology.</p> <p>Computer Applications. (3). Three hours lecture. The process of incorporating computer applications.</p> <p>Effective: Fall 2005</p> |

ENGINEERING

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| <p>ADD</p> <p>ASE 1501</p> | <p>Student Design Competition. (1). (Prerequisite: Aerospace Engineering student or permission of instructor). One hour practicum. Students participate in a department-sponsored design competition, contributing to design and fabrication tasks, writing weekly progress reports, contributing to competitive report and giving presentations.</p> <p>METHOD OF INSTRUCTION: E C.I.P. NUMBER: 14.0201 24-CHARACTER ABBREVIATION: Design Competition</p> <p>Effective: Spring 2005</p> |
| <p>MODIFY FROM:</p> <p>ME 3403</p> <p>TO:</p> <p>ME 3403</p> | <p>Materials and Manufacturing in Design. (3). (Prerequisites: CH1223 and EM 2413, corequisite EM 3213). Behavior, testing and processing of engineering materials. Emphasis is placed on the interrelation of design with processing and material selection.</p> <p>Materials for Mechanical Engineering Design. (3). (Prerequisites: CH 1223 and EM 2413, corequisite EM 3213). Behavior, testing and processing of engineering materials. Emphasis is placed on the interrelation of design with material processing and material selection.</p> <p>Effective: Spring 2005</p> |

COLLEGE OF VETERINARY MEDICINE

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| <p>ADD CVM 4180/6180</p> | <p>Emergency Preparedness in Animal Health. (1-5). Introduction to emergency preparedness concerning health/well-being of animals. Incident Command System (ICS) leading to subjects pertinent to animal health during natural/man-made disasters.</p> <p>METHOD OF INSTRUCTION: O C.I.P. NUMBER: 51.2401 24-CHARACTER ABBREVIATION: Emerg Prep An Health</p> <p>Effective: Spring 2005</p> |
| <p>MODIFY FROM: CVM 8701 TO: CVM 8701</p> | <p>Pathology Seminar. (1). A seminar to develop analytic skills in diagnostic anatomical pathology (gross and histopathology).</p> <p>Veterinary Histopathology Seminar. (1). (Prerequisite: CVM 5044 or permission of instructor). (Course can be repeated for credit). One hour lecture. A weekly seminar to present and discuss current topics relevant to veterinary pathology and diagnostic medicine. Emphasis on the characterization of disease using histopathology.</p> <p>Effective: Spring 2005</p> |
| <p>ADD CVM 8743</p> | <p>Emerging Infectious Diseases and Zoonoses. (3). (Prerequisite: Acceptance to dual degree program or consent of instructor). Three hour seminar. An advanced discussion of emerging and currently relevant veterinary health issues with emphasis on zoonoses.</p> <p>METHOD OF INSTRUCTION: S C.I.P. NUMBER: 51.2401 24-CHARACTER ABBREVIATION: Emerg Infect Disease</p> <p>Effective: Fall 2005</p> |

DEGREE PROPOSALS

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| <p>MODIFY From: College of Ag & Life Science, B.S. Food Science and Technology</p> <p>To: College of Ag & Life Sciences, B.S. Food Science, Nutrition, and Health Promotion</p> | <p>Change in curriculum to comply with 124-hour degree requirement. Modification to degree name to reflect departmental change. C.I.P. No change</p> <p>Effective: Fall 2005</p> |
| <p>MODIFY From: College of Arts & Sciences, B.F.A. Fine Art</p> <p>To: College of Architecture, Art, and Design, B.F.A. Fine Art</p> | <p>Change in curriculum to comply with 124-hour degree requirement. Modification of degree name to reflect move from College of Arts & Sciences to College of Architecture, Art, & Design. C.I.P. No Change</p> <p>Effective: Fall 2005</p> |

CORE COURSE PROPOSALS

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| <p>Mathematics & Statistics Business & Industry</p> | <p>BQA 2113 Business Statistical Methods I</p> |
| <p>Natural Sciences Ag & Life Sciences</p> | <p>PSS 3301 Soils Laboratory</p> |
| <p>Natural Sciences Ag & Life Sciences</p> | <p>PSS 3303 Soils</p> |

All of the proposals were approved with the exception of the following:

Proposals**

Dr. Jerome A. Gilbert
Associate Vice President for Academic Affairs

Date

**Please include copies of letters accompanying proposals that are returned to departments.