

Minutes

CALS Curriculum Committee Meeting
Tuesday, January 24, 2017, 12:00 p.m.
250 Agricultural Hall

Voting Members Present: Albrecht, Barack-Cunningham, Choi, Engels, Lenertz-Lindemer Reaves, Runde, Turnquist

Voting Members Absent: Balster, Gould

Non Voting Members Present: Klatt, Grill

Guests: Gary Green C&E SOC, Monica Theis Food Science

CONSENT AGENDA

1. Review meeting minutes from December 13, 2016
2. **625 BIOCHEM** Coenzymes and Cofactors in Enzymology—course change; effective Spring 2017-2018
3. **121 FISC** Agricultural Commodities Marketing —course change; effective Fall 2017-2018

Items 1-3 approved by consent

COURSE PROPOSALS

4. **737 AAE** Applied Econometric Analysis 3—new course; effective Fall 2017-2018

LEAD: Choi

Motion to approve AAE 737 Choi; Albrecht

- Requested to be offered beginning in the Fall 2017
- Course is designed for students in the REDA program
- The anticipated enrollment is 8-12 students
- The course is repeatable

Vote: 7-approved 0-denied 0-abstained

Action: Approve

ACTION ITEMS

5. C&E SOC Change to Electives- Gary Green
 - Request is related to the addition of 100 and 200 level courses that have been added as service learning courses
 - The department would like to limit the amount of credits able to meet the elective requirement to 6 to prevent students from meeting the requirement with a majority of lower level courses

Motion to approve change to requirements Reaves; Albrecht

Vote: 7-approved 0-denied 0-abstained

Action: Approve

6. Science of Fermented Foods and Beverages Certificate Proposal – Monica Theis

- Science of Fermentation was changed to include food and beverage in order to clarify that that silage would not be covered
- Lab components will have to be reintegrated
- 470 was switched to 450 based on feedback from Dr. Thomas in bacteriology and is supported by Microbiology
- APC questioned the lack of business courses and marketing was added to address that concern
- Proposal inaccurately reports that micro 450 is 3 credits
- Certificate would require a total of 17 credits with the correction to Micro 450 credit amount
- Sarah Pfatteicher has requested that more depth regarding industry support be included. There are several letters of support from the Brewing industry included with the proposal in response.
- Question from the committee regarding scheduling issues addressed by Theis. Scheduling issues will be prevented by early advertising to students.
- There has been discussion about requiring that students be 21 in order to pursue the certificate. There is interest in allowing students who are not 21 to declare the certificate and this will be explored more.
- There is concern that the anticipated enrollment will exceed capacity to offer the courses. The current lab space can accommodate 32 students which is currently the largest limiting factor
- Prerequisites and rigor of the curriculum will also help limit enrollment Question from the committee about the implications of lifting the age range
- Interest in lifting age limit might is due to facilitating time to degree
- Age limit is set due to students participating in tasting fermented products as part of the lab experience.
- Concern about the perception of the appropriateness of the course is being addressed . For instance students are allowed to taste wine when they participate in the field trip to Wollershiem but do not drive.
- Currently there are 18 students enrolled in the wine lab, and 18 in the brewing lab.
- There is potential for creating a food and distilling lab in the future, which could be included in the certificate.
- The coursework for the certificate is very rigorous and heavily science based
- The department has been very careful about advertising their courses as rigorous
- The fermentation industry's excitement is really driving the development of this certificate and there will be many opportunities for students who complete the certificate.

Motion to approve the cert Albrecht; Lenertz-Lindemer

Vote:7-approve 0-denied 0-abstained

Action: Approve

Meeting adjourned 12:29

Discussion Item

Individual Major used as means to complete degrees when students are unable to meet the requirements for their declared degree was brought up as a concern.

The minutes from the December 13th meeting address the committee's concern but there is interest in expressing this concern in a stronger statement.

The understanding is that Individual Major proposals have historically been rare and will continue to be so.