

Provost & Executive
Vice President

NOV 09 2020

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A MEMORANDUM

DATE: November 4, 2020

TO: Academic Deans Council

FROM: Dr. Dana Pomykal Franz
UCCC Chair

RE: Change Notice 4

Listed below are curriculum change proposals which have been recommended by the University Committee 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 November 17, 2020 by contacting Dr. Dana Pomykal Franz (5-7117) or the office of the Vice President for Academic Affairs (5-3742). If no questions have been raised, the proposals will be considered approved automatically.

1. Course Proposals by college/school

AGRICULTURE AND LIFE SCIENCES

Addition	<u>ADS 3003</u>	Approved	<p>ADS 3003 Performance Horse Training and Preparation for Sale. (3). Six hours laboratory. Preparation and management of young horses to maximize potential profitability through sales. Emphasis placed on requirements for the initiation of riding the 2-year-old horse. Includes how training techniques affect responses in the young horse and how proper horsemanship elicits effective communication between horse and rider. Method of Instruction: L Method of Delivery: F Campus: 1 CIP: 010301 30 Char: Horse Sales and Marketing Effective: Fall 2020</p>
Technical Change	<u>CA 1251</u>	Approved	<p>FROM: CA 1251 ServSafe. (1). One hour lecture. Food safety training leading to national ServSafe Certification. (Offered at MUW). TO: CA 1251 ServSafe. (1). One hour lecture. Food safety training leading to national ServSafe Certification. Effective: Spring 2021</p>
Technical Change	<u>CA 2003</u>	Approved	<p>FROM: CA 2003 Intro to Culinary Arts. (3). Three hours lecture. Career options in culinary arts and the food hospitality industry; introduction to kitchen operation and cuisine, food history, food safety and sanitation. (Offered at MUW). TO: CA 2003 Intro to Culinary Arts. (3). Three hours lecture. Career options in culinary arts and the food hospitality industry; introduction to kitchen operation and cuisine, food history, food safety and sanitation. Effective: Spring 2021</p>
Technical Change	<u>CA 2603</u>	Approved	<p>FROM: CA 2603 CA Entrepreneurship. (3). Three hours lecture. Basic application of fundamental entrepreneurial skills in a culinary-specific environment. (Offered at MUW). TO: CA 2603 CA Entrepreneurship. (3). Three hours lecture. Basic application of fundamental entrepreneurial skills in a culinary-specific environment. Effective: Spring 2021</p>

Technical Change	<u>CA 3005</u>	Approved	<p>FROM: CA 3005 Food Prep I. (5). Three hours lecture. Four hours lab. Techniques used in cooking; food identification, handling, and preparation; preparation of soups, stocks and sauces; basics of baking; salad preparation; pasta and grains. (Offered at MUW).</p> <p>TO: CA 3005 Food Prep I. (5). Three hours lecture. Four hours lab. Techniques used in cooking; food identification, handling, and preparation; preparation of soups, stocks and sauces; basics of baking; salad preparation; pasta and grains.</p> <p>Effective Spring 2021</p>
Technical Change	<u>CA 3015</u>	Approved	<p>FROM: CA 3015 Food Prep II. (5). Three hours lecture. Four hours lab. Intermediate level of food preparation, meat fabrication; basic charcuterie; smoked products; plate presentation; meal planning for large groups and off-premise catering. (Offered at MUW).</p> <p>TO: CA 3015 Food Prep II. (5). Three hours lecture. Four hours lab. Intermediate level of food preparation, meat fabrication; basic charcuterie; smoked products; plate presentation; meal planning for large groups and off-premise catering.</p> <p>Effective: Spring 2021</p>
Technical Change	<u>CA 3023</u>	Approved	<p>FROM: CA 3023 Menu and Recipe Dev. (3). (Prerequisite: CA 3005 or consent of instructor). Three hours lecture. The development of recipes and menus for application to food service test kitchen settings. (Offered at MUW).</p> <p>TO: CA 3023 Menu and Recipe Dev. (3). (Prerequisite: CA 3005 or consent of instructor). Three hours lecture. The development of recipes and menus for application to food service test kitchen settings.</p> <p>Effective: Spring 2021</p>
Technical Change	<u>CA 3153</u>	Approved	<p>FROM: CA 3153 Demonstration Techniques. (3). Three hours lecture. This course focuses on adequate knowledge and skills necessary for presenting, demonstrating, and merchandising various items or procedures. (Offered at MUW).</p> <p>TO: CA 3153 Demonstration Techniques. (3). Three hours lecture. This course focuses on adequate knowledge and skills necessary for presenting, demonstrating, and merchandising various items or procedures.</p> <p>Effective: Spring 2021</p>

Technical Change	<u>CA 3500</u>	Approved	<p>FROM: CA 3500 CA Internship. (6-12). (Prerequisite: CA 3015 and recommendation of the Director of the Culinary Arts Institute) 6-12 hours internship. Supervised application of knowledge and skills in a food service program. (Offered at MUW).</p> <p>TO: CA 3500 CA Internship. (6-12). (Prerequisite: CA 3015 and recommendation of the Director of the Culinary Arts Institute) 6-12 hours internship. Supervised application of knowledge and skills in a food service program.</p> <p>Effective: Spring 2021</p>
Technical Change	<u>CA 3623</u>	Approved	<p>FROM: CA 3623 Business Law for CA. (3). (Prerequisite: CA 2003 & CA 2603) Three hours lecture. A comprehensive study of the legal aspects of the hospitality industry with emphasis on compliance and prevention of liabilities. (Offered at MUW).</p> <p>TO: CA 3623 Business Law for CA. (3). (Prerequisite: CA 2003 & CA 2603) Three hours lecture. A comprehensive study of the legal aspects of the hospitality industry with emphasis on compliance and prevention of liabilities.</p> <p>Effective: Spring 2021</p>
Technical Change	<u>CA 3633</u>	Approved	<p>FROM: CA 3633 Service Design and Mgmt. (3). (Prerequisite: CA 203 [sic], CA 2603, & CA 3103) Three hours lecture. Food and beverage service systems design and management. Emphasis on the customer service aspect of culinary ventures from the perspective of organizational management. (Offered at MUW).</p> <p>TO: CA 3633 Service Design and Mgmt. (3). (Prerequisite: CA 2003, CA 2603, & CA 3103) Three hours lecture. Food and beverage service systems design and management. Emphasis on the customer service aspect of culinary ventures from the perspective of organizational management.</p> <p>Effective: Spring 2021</p>

Technical Change	<u>CA 3643</u>	Approved	<p>FROM: CA 3643 CA Venture Marketing. (3). (Prerequisite: CA 2603) Three hours lecture. Study of the fundamentals of marketing research, planning, and strategy as applied to culinary ventures. Emphasis on the development of market planning and research skills. (Offered at MUW).</p> <p>TO: CA 3643 CA Venture Marketing. (3). (Prerequisite: CA 2603) Three hours lecture. Study of the fundamentals of marketing research, planning, and strategy as applied to culinary ventures. Emphasis on the development of market planning and research skills</p> <p>Effective: Spring 2021</p>
Technical Change	<u>CA 3653</u>	Approved	<p>FROM: CA 3653 HR Mgmt of Cul Business. (3). (Prerequisite: CA 2003 & CA 2603) Three hours lecture. Applied perspective of human resource management for culinary-specific environments. (Offered at MUW).</p> <p>TO: CA 3653 HR Mgmt of Cul Business. (3). (Prerequisite: CA 2003 & CA 2603) Three hours lecture. Applied perspective of human resource management for culinary-specific environments.</p> <p>Effective: Spring 2021</p>
Technical Change	<u>CA 3753</u>	Approved	<p>FROM: CA 3753 Advancing Baking. (3). (Prerequisite: CA 3005). Two hours lecture. Two hours laboratory. The theory and practice of operating a small bakery or pastry shop. Provides experience in producing French and American pastries and baked goods. Emphasis is on producing products from scratch, by hand. (Offered at MUW).</p> <p>TO: CA 3753 Advancing Baking. (3). (Prerequisite: CA 3005). Two hours lecture. Two hours laboratory. The theory and practice of operating a small bakery or pastry shop. Provides experience in producing French and American pastries and baked goods. Emphasis is on producing products from scratch, by hand.</p> <p>Effective: Spring 2021</p>

Technical Change	<u>CA 4005</u>	Approved	<p>FROM: CA 4005 Food Preparation III. (5). (Prerequisite: CA 3015) Three hours lecture. Four hours lab. Advanced level of food preparation; emphasis on distinctive and complex food preparations; extensive menu-based meal planning [sic] and presentation. (Offered at MUW).</p> <p>TO: CA 4005 Food Preparation III. (5). (Prerequisite: CA 3015) Three hours lecture. Four hours lab. Advanced level of food preparation; emphasis on distinctive and complex food preparations; extensive menu-based meal planning and presentation. Effective: Spring 2021</p>
Technical Change	<u>CA 4013</u>	Approved	<p>FROM: CA 4013 World Cuisines. (3). (Prerequisite: CA 3015) Three hours lecture. Regional cuisines from throughout the world and application of cooking methods used in these cuisines including distinctive ingredients and approaches to food preparation. (Offered at MUW).</p> <p>TO: CA 4013 World Cuisines. (3). (Prerequisite: CA 3015) Three hours lecture. Regional cuisines from throughout the world and application of cooking methods used in these cuisines including distinctive ingredients and approaches to food preparation. Effective: Spring 2021</p>
Technical Change	<u>CA 4103</u>	Approved	<p>FROM: CA 4103 Business Skills in Culinary Arts. (3). (Prerequisite: MA 1113). Three hours lecture. Basic business skills and business mathematics applied to the food industry. (Offered at MUW).</p> <p>TO: CA 4103 Business Skills in Culinary Arts. (3). (Prerequisite: MA 1113). Three hours lecture. Basic business skills and business mathematics applied to the food industry. Effective: Spring 2021</p>

<p>Technical Change <u>CA 4153</u></p>	<p>Approved</p>	<p>FROM: CA 4153 Food Styling. (3). (Prerequisite: Art 1033, 1043, 2203, or permission on the Director of the Culinary Arts Institute) Three hours lecture. Concepts and techniques for food presentation to the camera, including styling techniques; the process of preparing food for still photography and videos; selecting tools and props; choosing and treating ingredients for presentation and endurance; and bringing the plate to camera readiness; food styling problems related to photography. Requires the development of a food styling kit. (Offered at MUW). TO: CA 4153 Food Styling. (3). (Prerequisite: Art 1033, 1043, 2203, or permission on the Director of the Culinary Arts Institute) Three hours lecture. Concepts and techniques for food presentation to the camera, including styling techniques; the process of preparing food for still photography and videos; selecting tools and props; choosing and treating ingredients. Effective: Spring 2021</p>
<p>Technical Change <u>CA 4603</u></p>	<p>Approved</p>	<p>FROM: CA 4603 Culinary Arts Entrepreneurship. (3). (Prerequisite: All other courses in the Culinary Entrepreneurship program). Three hours seminar. Capstone course in culinary entrepreneurship. Emphasis on case analysis and the development and presentation of a comprehensive culinary business plan. (Offered at MUW). TO: CA 4603 Culinary Arts Entrepreneurship. (3). (Prerequisite: All other courses in the Culinary Entrepreneurship program). Three hours seminar. Capstone course in culinary entrepreneurship. Emphasis on case analysis and the development and presentation of a comprehensive culinary business plan. Effective: Spring 2021</p>

ARTS AND SCIENCES

Technical Change <u>CO 2253</u>	Approved	<p>FROM: CO 2253 Fundamentals of Interpersonal Communication. (3). Emphasis on two-person interactions to increase student's understanding and appreciation of communication principles.</p> <p>TO: CO 2253 Fundamentals of Interpersonal Communication. (3). (Prerequisite: CO 1013 or CO 1223). Three hours lecture. Emphasis on two-person interactions to increase student's understanding and appreciation of communication principles. Effective: Fall 2021</p>
Technical Change <u>CO 3213</u>	Approved	<p>FROM: CO 3213 Small Group Communication. (3). (Prerequisite: CO 1003 or junior standing). Three hours lecture. A study of the problems and techniques of participation in and leadership of small groups.</p> <p>TO: CO 3213 Small Group Communication. (3). (Prerequisite: CO 1003 or CO 1013 or CO 1223 and junior standing). Three hours lecture. A study of the problems and techniques of participation in and leadership of small groups. Effective: Fall 2021</p>
Technical Change <u>CO 4203/6203</u>	Approved	<p>FROM: CO 4203/6203 Nonverbal Communication. (3). (Prerequisite: CO 1223 or PSY 1013). Three hours lecture. Study of nonverbal cues as they affect the communication interface in numerous contexts including social events, political campaigns, and dramatic productions.</p> <p>TO: CO 4203/6203 Nonverbal Communication. (3). (Prerequisite: CO 1223). Three hours lecture. Study of nonverbal cues as they affect the communication interface in numerous contexts including social events, political campaigns, and dramatic productions. Effective: Fall 2021</p>

Technical Change	<u>CO 4213/6213</u>	Approved	<p>FROM: CO 4213/6213 Political Communication. (3). Three hours lecture. Analysis and evaluation of the verbal and nonverbal dimensions of the creation dissemination, and reception of political communication in the United States.</p> <p>TO: CO 4213/6213 Political Communication. (3). (Prerequisite: CO 1223 and CO 1403). Three hours lecture. Analysis and evaluation of the verbal and nonverbal dimensions of the creation dissemination, and reception of political communication in the United States.</p> <p>Effective: Fall 2021</p>
Technical Change	<u>CO 4233/6233</u>	Approved	<p>FROM: CO 4233/6233 Gender and Media. (3). Three hours lecture. A critical exploration of discourses of gender and its intersections with sexuality, race, and class as represented in popular forms of media. (Same as GS 4233/6233).</p> <p>TO: CO 4233/6233 Gender and Media. (3). (Prerequisite: CO 1403 or GS 1173). Three hours lecture. A critical exploration of discourses of gender and its intersections with sexuality, race, and class as represented in popular forms of media. (Same as GS 4233/6233).</p> <p>Effective: Fall 2021</p>
Technical Change	<u>CO 4243/6243</u>	Approved	<p>FROM: CO 4243/6243 Rhetorical Theory. (3). (Prerequisite: CO 1223). Three hours lecture. Survey and criticism of the theories of public speaking found in the works of Plato, Aristotle, Cicero, Quintilian, and St. Augustine.</p> <p>TO: CO 4243/6243 Rhetorical Theory. (3). (Prerequisite: CO 1223 and CO 1403). Three hours lecture. Survey and criticism of the major theories of rhetoric from antiquity and their application to contemporary contexts and scholarship.</p> <p>Effective: Fall 2021</p>

Technical Change	<u>CO 4263/6263</u>	Approved	<p>FROM: CO 4263/6263 Gender Communication. (3). Three hours lecture. An investigation of the ways in which communication impacts the construction, performance, evaluation, and negotiation of gender. (Same as GS 4263/6263).</p> <p>TO: CO 4263/6263 Gender Communication. (3). (Prerequisite: CO 1223 or GS 1173). Three hours lecture. An investigation of the ways in which communication impacts the construction, performance, evaluation, and negotiation of gender. (Same as GS 4263/6263).</p> <p>Effective: Fall 2021</p>
Technical Change	<u>GS 4233/6233</u>	Approved	<p>FROM: GS 4233/6233 Gender and Media. (3). A critical exploration of discourses of gender and its intersections with sexuality, race, and class as represented in popular forms of media. (Same as CO 4233/6233).</p> <p>TO: GS 4233/6233 Gender and Media. (3). (Prerequisite: CO 1403 or GS 1173). A critical exploration of discourses of gender and its intersections with sexuality, race, and class as represented in popular forms of media. (Same as CO 4233/6233).</p> <p>Effective: Fall 2021</p>
Technical Change	<u>GS 4263/6263</u>	Approved	<p>FROM: GS 4263/6263 Gender Communication. (3). Three hours lecture. An investigation of the ways in which communication impacts the construction, performance, evaluation, and negotiation of gender. (Same as CO 4263/6263).</p> <p>TO: GS 4263/6263 Gender Communication. (3). (Prerequisite: CO 1223 or GS 1173). Three hours lecture. An investigation of the ways in which communication impacts the construction, performance, evaluation, and negotiation of gender. (Same as CO 4263/6263).</p> <p>Effective: Fall 2021</p>

EDUCATION

Technical Change + Meridian	<u>EDX 6173</u>	Approved	<p>EDX 6173 Approval to Offer Campus 2 Meridian for Introduction to Contingency Management.</p> <p>Campus: 2 & 5</p> <p>Effective: Spring 2021</p>
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ENGINEERING

Modification <u>IE 4733/6733</u>	Approved	<p>FROM: IE 4733/6733 Linear Programming. (3). (Prerequisites: MA 3113). Three hours lecture. Theory and application of linear programming; simplex algorithm, revised simplex algorithm, duality and sensitivity analysis, transportation and assignment problems algorithms, integer and goal programming. (Same as MA 4733/6733).</p> <p>TO: IE 4733/6733 Linear Programming. (3). (Prerequisites: MA 3113). Three hours lecture. Theory and application of linear programming; formulating optimization models; simplex algorithm, duality and sensitivity analysis, integer programming; branch-and-bound algorithm; real-life applications of linear and integer programming models (Same as MA 4733/6733). Effective: Spring 2021</p>
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FOREST RESOURCES

Addition <u>FO 8333</u> +Online/Distance	Approved	<p>FO 8333 Silviculture for Multiple Ecosystem Services. (3). Three hours lecture. Overview of ecosystem services history and theory and how ecosystem services frameworks can be applied to guide silviculture and forest management. Method of Instruction: C Method of Delivery: F & O Campus: 1 & 5 CIP: 030502 30 Char: Silviculture for Multiple ES Effective: Fall 2020</p>
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All of the proposals were approved with the exception of the following:
Proposals**



Dr. Peter L. Ryan
Executive Vice Provost for Academic Affairs

November 17th, 2020
Date