4. Substantive Academic Proposal

   College of Agriculture and Life Sciences

   Establish a Department of Nutrition and Food Science
MEMORANDUM

TO:       Dr. David Prior
           Executive Vice President and Provost

SUBJECT:  Proposal to Establish a Department of Nutrition and Food Science

Given its present capabilities and faculty resources, Texas A&M University and this College have the potential to serve as a national leader in food sciences and nutrition. In an effort to recognize this potential and build on our present strengths, it gives me great pleasure to submit the attached substantive academic proposal to establish a Department of Nutrition and Food Science within the College of Agriculture and Life Sciences.

Initial discussions regarding this proposed department began in Spring, 2001 when an appointed food industry task force convened to develop a plan for enhancing program excellence in the food science and human nutrition programs at Texas A&M University. Following the receipt of the Task Force’s report in March of 2001 [http://agprogram.tamu.edu/foodnutrition/Background/backgnd_main.htm], countless conversations and numerous meetings have been held with faculty, students, industry constituents and department heads who may be impacted by the establishment of this new unit. Much of the information contained within this proposal is based on a report and recommendations from a faculty implementation team that met from October, 2001 to October, 2002. A copy of this team’s report can be viewed at http://agprogram.tamu.edu/foodnutrition/news.htm

In an effort to satisfy University Rule 03.02.02.M1, Policy and Procedure for Effecting Change in Academic Departmental Structure, I appointed a 15-member Faculty Advisory Committee in April, 2002 which consisted of nine faculty members who were elected from their respective departments and faculties as well as six additional faculty members. The role of this committee was to provide input and advice regarding the development of the proposal to establish a Department of Nutrition and Food Science. Subsequently, this committee conducted a survey of their respective faculty, and a copy of this report can be viewed at http://agprogram.tamu.edu/foodnutrition/FacultyAdvisory/fac_advise.htm.

Following my personal review of these two reports and as a result of subsequent conversations with you, I concluded that it was in the best interest of the College and the University to proceed with the establishment of a Department of Nutrition and Food Science. In early 2003, I asked Associate Dean Dick Creger to assist in this effort by serving as the organizing unit leader for the proposed department. From February through early Summer, he met with nutrition and food science faculty for the purpose of seeking their interest in joining the new department. The data in this proposal reflects the interests of those faculty members who have indicated a desire in joining this department.
MEMORANDUM
January 28, 2004
Page 2

In October, 2003 I asked our College's Undergraduate Program Committee and Graduate Program Council to review the proposal, and I am pleased to report the results of these reviews. The COALS Graduate Program Council met on December 3 and subsequently on December 8, 2003 to review and discuss the proposal. Chairman David Reed reported that the council voted six in favor, nine against and one abstain. In the attached December 9 memorandum, Dr. Reed provides a summary of the major pro and con points which were voiced prior to the Council's vote. The COALS Undergraduate Program Committee convened on several occasions to discuss the proposal and voted on December 11, 2003 to approve the proposal. A copy of these meeting minutes is also attached.

This proposal has been reviewed at all levels within this College, and I am pleased to submit this proposal for your review and approval in principle prior to review by the University Undergraduate Curriculum Committee, University Graduate Council as well as the Faculty Senate. In an effort to conserve paper and for ease of review by the various University committees, this proposal can be viewed at: http://agprogram.tamu.edu/foodnutrition/news.htm If you are interested, I would welcome an opportunity to respond to questions concerning this proposal or the vote of our two College committees.

Edward A. Hiler
Vice Chancellor and Dean
Agriculture and Life Sciences

Attachments (3)
Proposal to Establish a Department of Nutrition and Food Science
12/9/03 Memorandum from Dr. David W. Reed, COALS Graduate Program Council
Minutes from 12/11/03 Meeting of the COALS Undergraduate Program Committee

xc: Dick Creger
Karen Kubena
Fuller Bazer
Jeanette Phariss/Paul Meyer
Patricia Gerling
MEMORANDUM

TO: Faculty Senate

FROM: John R. Giardino

SUBJECT: College of Agriculture and Life Sciences Proposal for Creation of Food and Nutrition Sciences Department

As requested by the College of Agriculture and Life Sciences the proposal for the creation of a Department of Food and Nutrition Sciences was discussed at the February 5, 2004, Graduate Council meeting. Dr. David Reed, Dr. Dick Creger and Dr. Fuller Bazer were in attendance at the Graduate Council meeting; they spoke to the proposal and answered questions from other members of the council. Some members of the Graduate Council expressed the sentiment that they perceived this to be exclusively an undergraduate issue since no graduate degrees or courses are part of this proposal. Other Graduate Council members addressed the organization, fiscal and research implications for COALS and other TAMU faculty.

At the conclusion of the Graduate Council meeting, I requested that each Graduate Council Dean discuss this proposal with their constituency and vote on the proposal via email by February 27th. Reviews from Graduate Council were mixed, but overall were favorable of the proposal.

If you have any further questions about this issue, please free to contact me.
MEMORANDUM

TO: Dr. Ed Hiler, Vice-Chancellor, Dean and Director
   Agriculture Program

FROM: Dr. David Wm. Reed, Chair
      COALS Graduate Program Council

SUBJECT: Department of Nutrition and Food Science

At the December 3, 2003 meeting of the COALS Graduate Program Council, the Proposal to Establish the Department of Nutrition and Food Science was discussed. After about 1 ½ hours of discussion the meeting was recessed. The COLAS GPC reconvened on December 8, 2003. At that meeting a motion was put forward to “Approve the Proposal to Establish the Department of Nutrition and Food Science as written”. The motion was seconded and a very comprehensive discussion ensued for about 1 ¼ hours. Question was called, and passed. The motion on the floor was voted on by secret ballot. The votes were 6 in favor, 9 against and 1 abstain. Two committee members where not at the meeting to cast their vote and did not register a vote via proxy. The motion failed by majority vote.

Below is a summary of the major pro and con points made during the discussion relative to the proposal. I am sure you will find them informative and helpful.

Con
- The majority of the Faculty of Food Science do not support the department based on formal polls.
- Even though the Faculty of Nutrition appears to support the department more strongly, they were never officially polled to determine the true magnitude of the support.
- This appears to be an attempt to merge two Faculties that do not appear to want to be merged.
- Even though the new department will have a significant research mission, it will not manage its own graduate degree programs or graduate teaching program.
• There are fiscal concerns as to how allocation of resources will affect other units.
• It remains unclear how graduate fund allocations (GAT/GANT, Graduate Enhancement, Graduate Tuition rebates) will be made.
• There is major concern from recent comments from the upper administration that it may be difficult to justify allocating resources to the Intercollegiate Faculties concerned if a department is formed with the same name. Thus, can the Faculties survive to support faculty that choose not to join the new department.

Pro
• The new department is a must for the survival of human nutrition research at TAMU.
• Nutrition is much too broad to be housed in a commodity-based department.
• There appears to be significant support for the department from The Faculty of Nutrition (even though they were never officially polled).
• A comment was made that if the proposal was for a Department of Nutrition it would have much more support.
• The department will supply the most logical home for the 12 new strategic positions, rather than spreading them across multiple departments.
MINUTES
UNDERGRADUATE PROGRAM COUNCIL
COLLEGE OF AGRICULTURE AND LIFE SCIENCES

December 12, 2003

Voting Members:  A. Kenimer, BAEN; R. Edwards, ANSC;  R. Knight, RLEM; D. Bay, ENTO; D. Dunsford, AGED; D. Slack, WFSC; M. Messina, FRSC; J. Daniels, POSC; J. Zajicek, HORT; T. Hallmark, SCSC; E. Rister, AGED; M. Gunn, BICH/GENE; D. Scott, RPTS

S. Duray, HORT; E. Modgling, BICH; N. Duran, WCL; E. Romero, COALS; C. Engler, BAEN; J. Lee, POSC; A. Williams, RPTS; J. Nichols, AGEC (visiting); M. McLellan, IFST (visiting); J. Kuchta, NUTR (visiting); S. Pillai, POSC (visiting); K. Beathard, NUSC (visiting); M. George, NUSC (visiting); R. Miller, ANSC (visiting); L. Rooney SOSC/FSTC Chair (visiting); G. Acuff, ANSC (visiting); T. Rutherford, AGED (visiting); R. Walzem, POSC (visiting); R. Waniska, FSTC (visiting)

The minutes for November were approved.

Dr. Rister reported on the chair nomination committee search and nominated Dr. Gunn as the new UPC Chair; he was elected.

Curriculum changes:

New Department of Nutrition and Food Sciences

Dr. John Nichols presented the documentation on the proposed new Department which would be submitted to the Coordinating Board. Dr. J. Lupton joined the meeting via conference call and resource members present were R. Walzem, S. Pillai, M. McLellan and R. Waniska.

Dr. Nichols indicated that the graduate faculties of Nutrition and Food Science and Technology would continue with no changes in authority or programs involving the graduate programs. The new department would be to develop undergraduate student programs and funding for undergraduate student programs.

Dr. R. Miller made a presentation for the faculty of Food Science and Technology, supported by L. Rooney and G. Acuff. She indicated the opposition to this proposed department by the faculty of Food Science and Technology. She indicated the faculty has concerns about funding sources for the new department.

A number of questions were presented to Dr. Nichols and Dr. Miller by members of the UPC Committee. Following these discussions the meeting was closed to voting members only.
Dr. K. Kubena discussed the nutritional sciences programs and the need for better undergraduate programs for these students.

Dr. Gunn moved to approve the proposal for the Department of Nutrition and Food Sciences; D. Bay seconded; the motion carried.

Dr. Gunn discussed a meeting with Dr. Gates, Dr. Prior and Dr. Watson concerning the hiring of the new Vice Chancellor and establishing guidelines for the hiring procedures.

Dr. C. Engler, who is Chair of the Academic Affairs Committee of the Faculty Senate, is on the committee to discuss new fees, tuition, and funding for the university. If you have questions or suggestions please contact him.

Meeting was adjourned.
Texas A&M University
College of Agriculture and Life Sciences

Substantive Academic Proposal
Submitted to the
Texas Higher Education Coordinating Board
to

Establish a
Department of Nutrition and Food Science

January, 2004
EXECUTIVE SUMMARY

Proposal to Establish a Department of Nutrition and Food Science within the College of Agriculture and Life Sciences at Texas A&M University
October, 2003

Texas A&M University and the College of Agriculture and Life Sciences propose to establish a new Department of Nutrition and Food Science. Nutrition and food science are well established academic disciplines at Texas A&M University and within several top peer universities across the United States. However, the decentralized nature of current programs within the University poses a limiting factor in actively engaging faculty and the recruitment and placement of undergraduate and graduate students. These factors are imperative in achieving a critical mass for programmatic growth and development to meet the growing food and health-related needs and expectations of an increasingly complex and sophisticated society.

At the present time, Texas A&M University offers the following degrees in nutrition and food science-related programs: B.S. in Nutritional Sciences; B.S. in Food Science and Technology; M.S. in Nutrition; M.S. in Food Science and Technology; M.Ag. in Food Science and Technology; Ph.D. in Nutrition; and a Ph.D. in Food Science and Technology. Undergraduate degrees in nutritional sciences and food science/technology are currently administered through the Department of Animal Science. Of the 26 undergraduate majors which are offered through the College of Agriculture and Life Sciences, the undergraduate nutritional sciences program boasts the sixth largest headcount in the College. Graduate degrees in nutrition and food science/technology are administered through two Intercollegiate faculties: the Faculty of Nutrition and the Faculty of Food Science and Technology. The proposed Department of Nutrition and Food Science will administer the undergraduate degrees in nutritional sciences and food science/technology. The Intercollegiate Faculties of Nutrition and Food Science and Technology will continue to administer graduate degrees in nutrition and food science/technology.

Faculty with nutrition and food science interests at Texas A&M University hold appointments within numerous academic departments within the College of Agriculture and Life Sciences and other colleges to include, but not limited to, the following departments: Animal Science, Poultry Science, Biological and Agricultural Engineering, Horticultural Sciences, Soil and Crop Sciences, Agricultural Economics, Veterinary Anatomy and Public Health, Health and Kinesiology, Small Animal Medicine and Surgery, Wildlife and Fisheries Sciences, and Biochemistry and Biophysics. Many of these faculty are also members of two distinct intercollegiate faculties: the Faculty of Nutrition and the Faculty of Food Science and Technology. A large percentage of nutrition and food science faculty within the College of Agriculture and Life Sciences also hold research-funded joint appointments with the Texas Agricultural Experiment Station, the research agency of Texas which conducts agricultural research to assure high quality food and fiber products and a sustainable environment.
Faculty in the proposed Department of Nutrition and Food Science will direct their efforts to becoming a top three nationally-ranked department that advances and integrates nutrition and food science through excellence in learning, discovery, scholarship, technology and engagement by promoting optimal health, safe foods, and nutrition food choices for Texans and the world. Through the advancement and integration of the disciplines of nutrition and food sciences, faculty members in the proposed Department will:

- Serve as a nationally-recognized leader in undergraduate and graduate programs that prepares students for leadership roles in academia, industry and government;

- Discover new knowledge and technologies which further the understanding of health and nutrition;

- Improve technologies to further develop and utilize safe, affordable, nutritious, and enjoyable food products; and

- Engage society in the adoption of healthy food and nutrition behaviors.

In furtherance of its vision and mission, the proposed Department of Nutrition and Food Science will:

- Create a future cadre of professionals trained within the broad continuum of foods and nutrition by coupling deep expertise within specific focus areas;

- Develop new knowledge in nutrition and foods to better understand dietary components for individual health;

- Create foods and technologies that address the diverse and rapidly changing needs of consumers;

- Use engineering principles and methods to design and develop processing methods and technologies that can produce functional and nutritional products;

- Develop a functional understanding of food as a biomaterial to improve food fabrication, nutritional quality, processing and technical marketing strategies;

- Determine genetic and environmental factors that create individual variation in metabolism and nutritional needs under various physiological states; and

- Empower effective outreach by engaging relevant stakeholders in the discovery, promotion and adoption of lifelong healthy behaviors and encouraging optimal health through food choices, food procurement, food safety and nutrition.

This department will be central to the College’s program thrust of “Designing Foods for Health” by creating and modifying food products to enhance health and prevent disease. Certain types of cancer, heart disease, stroke, atherosclerosis, and diabetes account for two-thirds of diet-related diseases. By working with various federal and state agencies, corporate partners and the medical community, the College is seeking to develop new varieties of plant and animal products which contain optimum levels of health-promoting compounds.
Objectives: This proposal has the following objectives:

- Create a Department of Nutrition and Food Science in the College of Agriculture and Life Sciences at Texas A&M University;

- Move the administration of B.S. in Nutritional Sciences (NUTR), B.S. in Food Science and Technology (FSTC), and associated nutrition and food science courses, from the Department of Animal Science to the proposed Department of Nutrition and Food Science; and

- Move eight (8) full-time faculty in nutrition and food science from their respective departments to the proposed Department of Nutrition and Food Science.

With the achievement of these objectives, Texas A&M University will centralize undergraduate education in nutrition and food science within one department dedicated to those disciplines. This will increase the effectiveness of integration between undergraduate training with graduate opportunities provided through existing Intercollegiate Faculties and professional degree programs.

Rationale:

This department will create an academic and administrative environment that enables students in nutrition and food science to excel. A parallel goal is to increase the strength and visibility of the teaching, research and extension programs in nutrition and food science, both within and outside the University, for the purpose of better serving students, the University and the citizens of Texas and the world.

The primary purpose of the requested change is to improve our ability to serve the needs of students. Existing degree programs in nutritional sciences and in food science and technology are currently administered through the Department of Animal Science and are not adequately visible to current or prospective students, industry or other prospective employers. Based on frequent student inquiries, it is clear that there is a great need for more focused and continuous attention to student advising, curriculum enhancement, and teaching development in these degree program areas. This responsibility can best be administered through a department that has a core focus on the science and industry applications relating to food and nutritional concerns.

In addition to serving the needs of over 320 students who are enrolled in nutrition and food sciences, a new department is needed to deliver the science and technology that will add value and drive growth in the food industry to agriculture’s benefit. A new department will also help link the college’s production agriculture clientele to food processors and distributors that mediate changes in the food supply chain. This linkage will also serve to benefit consumers through a better understanding of nutritional needs and food products to meet those needs. Furthermore, a new department will emphasize excellence through disciplinary and professional linkages of faculty and professional associations who are intimately engaged in research and development in the food industry. Numerous letters of support from internal and external sources are included in Appendix B.

Information contained within this proposal is based on a report and recommendations from a team of faculty who were asked to assist in the development of a proposal for this new department. A copy of the October, 2002 Implementation Team Report can be viewed at http://agprogram.tamu.edu/foodnutrition/news.htm
Substantive Administrative Change Request

Name of Institution

Texas A&M University

Change Request

(1) Create a Department of Nutrition and Food Science in the College of Agriculture and Life Sciences.

(2) Move the administration of existing B.S. Nutritional Sciences, B.S. Food Science and Technology, and the associated courses (with NUTR and FSTC prefixes) from the Department of Animal Science to the proposed Department of Nutrition and Food Science.

(3) Move eight (8) faculty with nutrition and food science interests from their respective departments to the proposed Department of Nutrition and Food Science.

Display how administrative unit(s) and program(s) would appear on the Coordinating Board inventory: include Texas CIP code designation(s). (Administrative Unit codes will be supplied.)

Texas A&M University
Department of Nutrition and Food Science
Nutritional Sciences 19.0501.00
Food Science and Technology
Industry 01.0401.00
Food Science 19.0501.00

Proposed Date for Implementation of Administrative Changes

Fall, 2004

Persons to be contacted for further information about administrative changes:

Dr. Edward A. Hiler OR Dr. C. R. Creger
Vice Chancellor and Dean Associate Dean and Organizing Unit Leader of
College of Agriculture and Life Sciences Proposed Department
Phone: 979/845-4747 College of Agriculture and Life Sciences
Fax: 979/845-9938 Phone: 979/845-6464; Fax: 979/845-9938
E-mail: e-hiler@tamu.edu E-mail: d-creger@tamu.edu

Signatures

________________________________ _______________________________
Campus Chief Executive Officer  Date

________________________________ ________________________________
System Chief Executive Officer  Date

Governing Board Approval  Date: ____________________________
5
PROPOSAL TO ESTABLISH A DEPARTMENT OF NUTRITION AND FOOD SCIENCE

I. Change Request

A. Describe the exact administrative change proposed.

The proposed administrative change will:

(1) Create a Department of Nutrition and Food Science in the College of Agriculture and Life Sciences;

(2) Move the administration of existing B.S. in Nutritional Sciences, B.S. in Food Science and Technology (with associated industry and food science options), and associated courses with NUTR and FSTC course numbers from the Department of Animal Science to the proposed Department of Nutrition and Food Science (See Appendix A); and

(3) Move eight (8) faculty with nutrition and food science interests from their respective departments to the proposed Department of Nutrition and Food Science.

The Department of Nutrition and Food Science will incorporate the existing B.S. degrees in Nutritional Sciences, and Food Science and Technology (and existing options in food science and technology).

The primary purpose of this requested change is to improve our ability to serve the needs of students. The existing degree programs in nutritional sciences and in food science and technology are currently administered through the Department of Animal Science and are not adequately visible to current or prospective students, industry or other prospective employers. Based on frequent student inquiries, it is clear that there is a great need for more focused and continuous attention to student advising, curriculum enhancement, and teaching development in these degree program areas. This responsibility can best be administered through a department that has a core focus on the science and industry applications relating to food and nutritional concerns.

In addition to serving the needs of over 320 students who are enrolled in nutrition and food sciences, a new department is needed to deliver the science and technology that will add value and drive growth in the food industry to agriculture’s benefit. A new department will also help link the college’s production agriculture clientele to the changes in the food supply chain and will also benefit consumers through a better understanding of nutritional needs and food products to meet those needs. Furthermore, a new department will emphasize excellence through disciplinary and professional linkages of faculty and professional associations who are intimately engaged in research and development in the food industry. Administrative college leaders from within Texas A&M University as well as industry leaders are supportive of the proposed department as evidenced in letters of support (Appendix B).

Information contained within this proposal is based on a report and recommendations from a team of faculty who were asked to assist in the development of a proposal for this new department. A copy of the October, 2002 Implementation Team Report can be viewed at http://agprogram.tamu.edu/foodnutrition/news.htm
B. Explain in detail and project for 5 years the current administrative load under the present organizational structure and that, which would be expected under the proposed structure. Explain the rationale for the projections. Cite number of faculty, teaching assistants, research projects, majors, minors, etc. If the request calls for dividing an existing administrative unit, project information relative to the projected size of the new unit as well as the size of the old unit(s).

The administrative load of the affected departments in the College of Agriculture and Life Sciences would be changed through a reorganization of programs and redirection of resources. The Department of Animal Science is the primary administrative unit that will be affected by the transfer of the B.S. Nutritional Sciences and the B.S. Food Science and Technology (and associated industry and food science options), to the proposed Department of Nutrition and Food Science. The Animal Science Department is currently the 2nd largest department in the College, boasting an undergraduate enrollment of 1,007 students (Fall, 2002). Over 32% of these 1,007 students (329 students) are either nutrition or food science/technology majors. In fact, these disciplines constitute an independent satellite of interest whose further programmatic growth and enhancement suggest separation of current administrative infrastructure. The establishment of the proposed Department of Nutrition and Food Science will transfer the administration of the undergraduate degrees in nutritional sciences and food science/technology from the Department of Animal Science.

The Intercollegiate Faculties of Nutrition and Food Science and Technology will continue to administer graduate degrees in nutrition and food science/technology. It is proposed that the Chairs of the two Intercollegiate Faculties will have a close working relationship with the department head of the proposed department for the purpose of coordination and implementation of activities and strategies within the graduate programs. This arrangement is intended to strengthen the interdisciplinary faculties with regard to recruitment and retention of faculty for the disciplines of nutrition and food science while also serving to synergize the development of broad-based faculty growth in the disciplines of nutrition and food science campus-wide. This proposal does not seek to change the roles or responsibilities of the current intercollegiate faculties.

Eight (8) faculty from the following three (3) departments will be moving to the proposed Department of Nutrition and Food Science: 6 from Animal Science; 1 from Poultry Science, and 1 from Biological and Agricultural Engineering. In addition to these eight individuals, thirteen (13) faculty members have expressed an interest in seeking a salaried joint teaching-appointment with the proposed Department of Nutrition and Food Science. The collective efforts of these 21 faculty members will be involved in teaching undergraduate and graduate programs in nutrition and food science/technology.

Two (2) staff members (budgeted through teaching/instructional funds) will be moving from the Department of Animal Science to the proposed Department of Nutrition and Food Science to include: 1 Staff Assistant (0.5 FTE) and an Academic Advisor (1.0 FTE). Four (4) additional staff members (budgeted through research funds) will also be moving from the Department of Animal Science to the proposed Department of Nutrition and Food Science. Additional staff will be hired in the future to meet the department’s needs.

Over the next five years, at least ten (10) additional faculty will be hired in response to programmatic needs to include: 8 Assistant Professors, 1 Associate Professor and 1 Professor. These new faculty will be achieved through new hires and a redirection of resources based on projected state, federal and private resources.
In 2000 Texas A&M University completed a three-year strategic visioning effort, Vision 2020, which outlined how the University could become one of the top 10 public universities in the nation by the year 2020. Vision 2020 established 12 imperatives for Texas A&M University to reach its goal of top national ranking. President Robert Gates has announced that the University will give top priority to four of the imperatives. One of these priority imperatives is elevating the faculty and its teaching, research and scholarship. In fulfilling this imperative, President Gates has announced that 446 new faculty will be hired over the next four-year period. As a result of this Faculty Reinvestment Plan, the College will be hiring at least ten (10) new faculty to support its “Linking Food, Diet, Disease Prevention and Health” signature program. All of these new faculty members will be located within the proposed Department of Nutrition and Food Science.

For the purpose of this proposal, the only new faculty position which is required at this time is a professor/department head. The proposed department will require additional administrative support as reflected in Table I to include: 1 administrative services officer, 1 administrative secretary, 3 technical secretaries and 9 laboratory technicians (supported through research funding).
<table>
<thead>
<tr>
<th>ADMINISTRATIVE LOAD UNDER PRESENT ORGANIZATIONAL STRUCTURE</th>
<th>ADMINISTRATIVE LOAD UNDER PROPOSED NEW ORGANIZATIONAL STRUCTURE</th>
</tr>
</thead>
<tbody>
<tr>
<td>FY03 Budget (goldplate) (HEADCOUNT)</td>
<td></td>
</tr>
</tbody>
</table>

**Department of Nutrition and Food Science**
- Department Head * (1)
- Associate Department Head for Academic Programs *
- 1 Administrative Secretary (new hire – to support Dept. Head)
- 1 Administrative Services Officer (new hire)
- 1 Undergraduate Advisor (transfer from Animal Science)
- 1 Staff Assistant (0.5 FTE; transfer from Animal Science)
- 3 Technical Secretaries (new hires – to support faculty needs)

* Initially, the new department head will be an interim appointment from the current college administration. An Associate Department Head will be identified from within the ranks of the departmental faculty.

**Department of Animal Science**
- Department Head (1)
- Associate Department Head (1)
- Communications Specialist (1)
- Assistant Coach (1)
- Meat Science & Technology Center Manager (1)
- Sheep and Goat Center Manager (1)
- Business Administrator II (1)
- Business Associate II (1)
- Business Associate I (2)
- Technician II (1)
- Senior Office Associate (1)
- Meat Production and Distribution Asst. Manager (1)
- Maintenance Foreman (1)
- Lead Meat Cutter (1)
- Administrative Secretary (2)
- Staff Assistant (4)
- Lead Office Assistant (3)
- Senior Secretary (3)
- Secretary (1)
- Maintenance Worker (1)
- Undergraduate Advisor (1)

**Department of Biological and Agricultural Engineering**
- Department Head (1)
- Computer Systems Manager (1)
- Business Coordinator I (1)
- Business Associate I (1)
- Technician Laboratory Coordinator (1)
- Academic Advisor I (1)
- Administrative Secretary (2)

**Department of Biological and Agricultural Engineering** *(unaffected by change)*
- Department Head (1)
- Computer Systems Manager (1)
- Business Coordinator I (1)
- Business Associate I (1)
- Technician Laboratory Coordinator (1)
- Academic Advisor I (1)
- Administrative Secretary (2)
**Department of Poultry Science**
- Department Head (1)
- Administrative Services Officer (1)
- Administrative Secretary (1)

**Department of Poultry Science (unaffected by changed)**
- Department Head (1)
- Administrative Services Officer (1)
- Administrative Secretary (1)

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**Note:** Sponsored research projects presently being conducted by full-time faculty joining the new Department of Nutrition and Food Science will transfer with those faculty to the proposed department. While these faculty and their research are distinct, this transfer will not disadvantage any faculty remaining in the Department of Animal Science or other departments in the College. Graduate research assistants supported by faculty joining the proposed department, who are primarily nutrition or food science majors or majors from an agriculture discipline, will transfer with the faculty to the proposed department. Graduate teaching assistants for nutrition and food sciences that are presently apportioned in the Animal Science Department will also transfer to the proposed department, accordingly. The current and proposed instructional profiles are illustrated in Table II.
**Table II. Current and Proposed Instructional Profiles**
*(This table excludes Research and Extension Program Faculty)*

**NOTE:** This table only reflects changes in full-time faculty who are moving from another academic department; table does not include joint appointments.

<table>
<thead>
<tr>
<th>CURRENT INSTRUCTIONAL PROFILE</th>
<th>PROPOSED INSTRUCTIONAL PROFILE*</th>
</tr>
</thead>
<tbody>
<tr>
<td><em>(Fall, 2002 Semester)</em></td>
<td><em>(Before New Hires)</em></td>
</tr>
<tr>
<td><strong>Department of Nutrition</strong></td>
<td></td>
</tr>
<tr>
<td>and Food Science</td>
<td></td>
</tr>
<tr>
<td><strong># of faculty</strong></td>
<td></td>
</tr>
<tr>
<td>Professor</td>
<td>4</td>
</tr>
<tr>
<td>Assoc. Professor</td>
<td>0</td>
</tr>
<tr>
<td>Asst. Professor</td>
<td>0</td>
</tr>
<tr>
<td>Senior Lecturer</td>
<td>0</td>
</tr>
<tr>
<td>Lecturer</td>
<td>2</td>
</tr>
<tr>
<td>Asst Lecturer</td>
<td>2</td>
</tr>
<tr>
<td>GAT/GANT</td>
<td>4</td>
</tr>
<tr>
<td><strong># faculty (FTE) (teaching)</strong></td>
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</tr>
<tr>
<td><strong>Majors</strong></td>
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</tr>
<tr>
<td>Undergraduate</td>
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<tr>
<td>Graduate</td>
<td>52</td>
</tr>
<tr>
<td>Masters (Nutrition)</td>
<td>34 **</td>
</tr>
<tr>
<td>Doctorate</td>
<td>18 **</td>
</tr>
<tr>
<td><strong>SCH Taught</strong></td>
<td>3,175</td>
</tr>
<tr>
<td><strong>SCH per Teaching FTE</strong></td>
<td>564.94</td>
</tr>
</tbody>
</table>


**This data reflects graduate students who are located in several departments due to the appointment of their major professor & associated intercollegiate faculty affiliation.

**NOTE:** All undergraduate majors under the existing degree programs in nutritional sciences and food science/technology will be transferred from the Department of Animal Science to the proposed department. Currently, the undergraduate program in nutritional sciences is the 6th largest major in the College of Agriculture and Life Sciences. Projected majors in nutritional sciences and food science/technology over a five-year period are shown in Tables III and IV.
CURRENT INSTRUCTIONAL PROFILE  
*(Fall, 2002 Semester)*

<table>
<thead>
<tr>
<th>Department of Animal Science</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong># of faculty (headcount)</strong></td>
</tr>
<tr>
<td>Professor</td>
</tr>
<tr>
<td>Assoc. Professor</td>
</tr>
<tr>
<td>Asst. Professor</td>
</tr>
<tr>
<td>Senior Lecturer</td>
</tr>
<tr>
<td>Lecturer</td>
</tr>
<tr>
<td>Asst Lecturer</td>
</tr>
<tr>
<td>GAT/GANT</td>
</tr>
<tr>
<td><strong># faculty (FTE/teaching)</strong></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Majors</th>
</tr>
</thead>
<tbody>
<tr>
<td>Undergraduate</td>
</tr>
<tr>
<td>Graduate</td>
</tr>
<tr>
<td>Masters</td>
</tr>
<tr>
<td>Doctorate</td>
</tr>
<tr>
<td><strong>SCH Taught</strong>*</td>
</tr>
<tr>
<td><strong>SCH per Teaching FTE</strong>*</td>
</tr>
</tbody>
</table>

PROPOSED INSTRUCTIONAL PROFILE*  
*(Before New Hires)*

<table>
<thead>
<tr>
<th>Department of Animal Science</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong># of faculty (headcount)</strong></td>
</tr>
<tr>
<td>Professor</td>
</tr>
<tr>
<td>Assoc. Professor</td>
</tr>
<tr>
<td>Asst. Professor</td>
</tr>
<tr>
<td>Senior Lecturer</td>
</tr>
<tr>
<td>Lecturer</td>
</tr>
<tr>
<td>Asst Lecturer</td>
</tr>
<tr>
<td>GAT/GANT</td>
</tr>
<tr>
<td><strong># faculty (FTE/teaching)</strong></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Majors</th>
</tr>
</thead>
<tbody>
<tr>
<td>Undergraduate</td>
</tr>
<tr>
<td>Graduate</td>
</tr>
<tr>
<td>Masters</td>
</tr>
<tr>
<td>Doctorate</td>
</tr>
<tr>
<td><strong>SCH Taught</strong>*</td>
</tr>
<tr>
<td><strong>SCH per Teaching FTE</strong>*</td>
</tr>
</tbody>
</table>


**This data reflects graduate students who are located in several departments due to the appointment of their major professor & associated intercollegiate faculty affiliation.

NOTE: All undergraduate majors under the existing degree programs in nutritional sciences and food science/technology will be transferred from the Department of Animal Science to the proposed department. Currently, the undergraduate program in nutritional sciences is the 6th largest major in the College of Agriculture and Life Sciences. Projected majors in nutritional sciences and food science/technology over a five-year period are shown in Tables III and IV.
CURRENT INSTRUCTIONAL PROFILE
(Fall, 2002 Semester)

PROPOSED INSTRUCTIONAL PROFILE*
(Before New Hires)

<table>
<thead>
<tr>
<th>Department of Poultry Science</th>
<th>Department of Poultry Science</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong># of faculty (headcount)</strong></td>
<td><strong># of faculty (headcount)</strong></td>
</tr>
<tr>
<td>Professor</td>
<td>Professor</td>
</tr>
<tr>
<td>Assoc. Professor</td>
<td>Assoc. Professor</td>
</tr>
<tr>
<td>Asst. Professor</td>
<td>Asst. Professor</td>
</tr>
<tr>
<td>Senior Lecturer</td>
<td>Senior Lecturer</td>
</tr>
<tr>
<td>Lecturer</td>
<td>Lecturer</td>
</tr>
<tr>
<td>Asst Lecturer</td>
<td>Asst Lecturer</td>
</tr>
<tr>
<td>GAT/GANT</td>
<td>GAT/GANT</td>
</tr>
<tr>
<td><strong># faculty (FTE/teaching)</strong></td>
<td><strong># faculty (FTE/teaching)</strong></td>
</tr>
<tr>
<td>7.22</td>
<td>6.47</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Majors</th>
<th>Majors</th>
</tr>
</thead>
<tbody>
<tr>
<td>Undergraduate</td>
<td>Undergraduate</td>
</tr>
<tr>
<td>Graduate</td>
<td>Graduate</td>
</tr>
<tr>
<td>Masters</td>
<td>Masters</td>
</tr>
<tr>
<td>Doctorate</td>
<td>Doctorate</td>
</tr>
<tr>
<td><strong>SCH Taught</strong></td>
<td><strong>SCH Taught</strong></td>
</tr>
<tr>
<td>1,722</td>
<td>1,533</td>
</tr>
<tr>
<td><strong>SCH per Teaching FTE</strong></td>
<td><strong>SCH per Teaching FTE</strong></td>
</tr>
<tr>
<td>238.50</td>
<td>236.94</td>
</tr>
</tbody>
</table>


**This data reflects graduate students who are located in several departments due to the appointment of their major professor & associated intercollegiate faculty affiliation.

NOTE: All undergraduate majors under the existing degree programs in nutritional sciences and food science/technology will be transferred from the Department of Animal Science to the proposed department. Currently, the undergraduate program in nutritional sciences is the 6th largest major in the College of Agriculture and Life Sciences. Projected majors in nutritional sciences and food science/technology over a five-year period are shown in Tables III and IV.
CURRENT INSTRUCTIONAL PROFILE
(Fall, 2002 Semester)

**Department of Biological and Agricultural Engineering**

<table>
<thead>
<tr>
<th># of faculty (headcount)</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Professor</td>
<td>6</td>
</tr>
<tr>
<td>Assoc. Professor</td>
<td>9</td>
</tr>
<tr>
<td>Asst. Professor</td>
<td>1</td>
</tr>
<tr>
<td>Senior Lecturer</td>
<td>0</td>
</tr>
<tr>
<td>Lecturer</td>
<td>1</td>
</tr>
<tr>
<td>Asst Lecturer</td>
<td>0</td>
</tr>
<tr>
<td>GAT/GANT</td>
<td>19</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Majors</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Undergraduate</td>
<td>338</td>
</tr>
<tr>
<td>Graduate</td>
<td>50</td>
</tr>
<tr>
<td>Masters</td>
<td>33</td>
</tr>
<tr>
<td>Doctorate</td>
<td>17</td>
</tr>
</tbody>
</table>

| SCH Taught*                   | 2,420|
| SCH per Teaching FTE*         | 270.01|

**PROPOSED INSTRUCTIONAL PROFILE**
(Before New Hires)

**Department of Biological and Agricultural Engineering**

<table>
<thead>
<tr>
<th># of faculty (headcount)</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Professor</td>
<td>5</td>
</tr>
<tr>
<td>Assoc. Professor</td>
<td>9</td>
</tr>
<tr>
<td>Asst. Professor</td>
<td>1</td>
</tr>
<tr>
<td>Senior Lecturer</td>
<td>0</td>
</tr>
<tr>
<td>Lecturer</td>
<td>1</td>
</tr>
<tr>
<td>Asst Lecturer</td>
<td>0</td>
</tr>
<tr>
<td>GAT/GANT</td>
<td>19</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Majors</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Undergraduate</td>
<td>338</td>
</tr>
<tr>
<td>Graduate</td>
<td>50</td>
</tr>
<tr>
<td>Masters</td>
<td>33</td>
</tr>
<tr>
<td>Doctorate</td>
<td>17</td>
</tr>
</tbody>
</table>

| SCH Taught*                   | 2,420|
| SCH per Teaching FTE*         | 276.25|


**This data reflects graduate students who are located in several departments due to the appointment of their major professor & associated intercollegiate faculty affiliation.

NOTE: All undergraduate majors under the existing degree programs in nutritional sciences and food science/technology will be transferred from the Department of Animal Science to the proposed department. Currently, the undergraduate program in nutritional sciences is the 6th largest major in the College of Agriculture and Life Sciences. Projected majors in nutritional sciences and food science/technology over a five-year period are shown in Tables III and IV.
Table III. Projected Majors in Nutritional Sciences and Food Science/Technology Over Five Years
(for breakdown by classification reference Table IVA and B)

<table>
<thead>
<tr>
<th></th>
<th>Current (Fall, 2002)*</th>
<th>Year 1</th>
<th>Year 2</th>
<th>Year 3</th>
<th>Year 4</th>
<th>Year 5</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Undergraduate</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>B. S. Nutritional Sciences</td>
<td>268</td>
<td>276</td>
<td>284</td>
<td>292</td>
<td>300</td>
<td>308</td>
</tr>
<tr>
<td>B.S. Food Science/Technology</td>
<td>61</td>
<td>62</td>
<td>65</td>
<td>68</td>
<td>69</td>
<td>70</td>
</tr>
<tr>
<td><strong>M.S. students</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>M.S. Nutrition (thesis/non-thesis)</td>
<td>34</td>
<td>28</td>
<td>30</td>
<td>30</td>
<td>30</td>
<td>30</td>
</tr>
<tr>
<td>M.S. Food Science/Technology</td>
<td>38</td>
<td>29</td>
<td>34</td>
<td>38</td>
<td>40</td>
<td>43</td>
</tr>
<tr>
<td>[thesis/non-thesis and M.Ag. Food Science/Technology]</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Ph.D. students</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Ph.D. Nutrition</td>
<td>18</td>
<td>24</td>
<td>30</td>
<td>34</td>
<td>40</td>
<td>50</td>
</tr>
<tr>
<td>Ph.D. Food Science/Technology</td>
<td>23</td>
<td>21</td>
<td>22</td>
<td>25</td>
<td>26</td>
<td>28</td>
</tr>
</tbody>
</table>

* Texas A&M University Office of Institutional Studies and Planning – FY02/03 data.

**Undergraduate enrollment figures project a 15% growth in 5 years. These projections would restore the historical enrollment average for nutrition and is compatible with the enrollment profile of food science and technology in 1989/90 and 1992 to 1995. Increases in nutrition are projected to result in a more desirable MS/Ph.D in accordance with the strategic plan of the Intercollegiate Faculty of Nutrition.

***Graduate enrollment figures project a 13-19% growth in 5 years. NOTE: Graduate programs in nutrition and food science/technology are administered by the Intercollegiate Faculties of Nutrition and Food Science/Technology, respectively.
### Table IVA. Projected Enrollment in Undergraduate Nutritional Sciences and Food Science/Technology Programs For Five years

<table>
<thead>
<tr>
<th></th>
<th>Current* (Fall, 2002)</th>
<th>Year 1</th>
<th>Year 2</th>
<th>Year 3</th>
<th>Year 4</th>
<th>Year 5</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Nutritional Sciences</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Incoming Freshmen</td>
<td>53</td>
<td>66</td>
<td>80</td>
<td>82</td>
<td>95</td>
<td></td>
</tr>
<tr>
<td>2&lt;sup&gt;nd&lt;/sup&gt; Year Students</td>
<td>55</td>
<td>58</td>
<td>63</td>
<td>76</td>
<td>81</td>
<td></td>
</tr>
<tr>
<td>3&lt;sup&gt;rd&lt;/sup&gt; Year Students</td>
<td>78</td>
<td>70</td>
<td>77</td>
<td>58</td>
<td>75</td>
<td></td>
</tr>
<tr>
<td>4&lt;sup&gt;th&lt;/sup&gt; Year Students</td>
<td>90</td>
<td>90</td>
<td>72</td>
<td>84</td>
<td>57</td>
<td></td>
</tr>
<tr>
<td>Fall Enrollment</td>
<td>268</td>
<td>276</td>
<td>284</td>
<td>292</td>
<td>300</td>
<td>308</td>
</tr>
<tr>
<td>Attrition during this year</td>
<td>5</td>
<td>5</td>
<td>2</td>
<td>8</td>
<td>3</td>
<td></td>
</tr>
<tr>
<td>Graduated this year</td>
<td>90</td>
<td>90</td>
<td>72</td>
<td>87</td>
<td>57</td>
<td></td>
</tr>
<tr>
<td><strong>Food Science and Technology</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Incoming Freshmen</td>
<td>2</td>
<td>12</td>
<td>13</td>
<td>14</td>
<td>14</td>
<td></td>
</tr>
<tr>
<td>2&lt;sup&gt;nd&lt;/sup&gt; Year Students</td>
<td>8</td>
<td>1</td>
<td>12</td>
<td>13</td>
<td>14</td>
<td></td>
</tr>
<tr>
<td>3&lt;sup&gt;rd&lt;/sup&gt; Year Students</td>
<td>15</td>
<td>20</td>
<td>16</td>
<td>12</td>
<td>13</td>
<td></td>
</tr>
<tr>
<td>4&lt;sup&gt;th&lt;/sup&gt; Year Students</td>
<td>37</td>
<td>32</td>
<td>27</td>
<td>30</td>
<td>29</td>
<td></td>
</tr>
<tr>
<td>Fall Total Enrollment</td>
<td>61</td>
<td>62</td>
<td>65</td>
<td>68</td>
<td>69</td>
<td>70</td>
</tr>
<tr>
<td>Attrition during this year</td>
<td>1</td>
<td>1</td>
<td>1</td>
<td>1</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Graduated this year</td>
<td>29</td>
<td>30</td>
<td>25</td>
<td>27</td>
<td>25</td>
<td></td>
</tr>
</tbody>
</table>

* Texas A&M University Office of Institutional Studies and Planning – FY02/03 data
** Enrollment figures project a 15% growth in 5 years. These projections would restore the historical enrollment average for nutrition and is compatible with the enrollment profile of food science and technology in 1989/90 and 1992 to 1995. Increases in nutrition are projected to result in a more desirable MS/Ph.D in accordance with the strategic plan of the Intercollegiate Faculty of Nutrition

**Assumptions:**
- Students typically complete an undergraduate degree in nutritional sciences in 4.5 years.
- Students typically complete an undergraduate degree in food science and technology in 4.5 years.
- Approximately, 50 students transfer into nutritional sciences during an academic year.
- Approximately, 10 students transfer into food science/technology during an academic year.
### Table IVB. Projected Enrollment in Graduate Nutrition and Food Science/Technology Programs For Five years

<table>
<thead>
<tr>
<th></th>
<th>Current* (Fall, 2002)</th>
<th>Year 1</th>
<th>Year 2</th>
<th>Year 3</th>
<th>Year 4</th>
<th>Year 5</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Nutrition</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Incoming M.S./Ph.D. Students</td>
<td>8</td>
<td>9</td>
<td>12</td>
<td>14</td>
<td>16</td>
<td></td>
</tr>
<tr>
<td>Students returning from prior year</td>
<td>46</td>
<td>51</td>
<td>52</td>
<td>56</td>
<td>64</td>
<td></td>
</tr>
<tr>
<td>Fall Enrollment</td>
<td>52</td>
<td>54</td>
<td>60</td>
<td>64</td>
<td>70</td>
<td>80</td>
</tr>
<tr>
<td>Graduated this year</td>
<td>6</td>
<td>3</td>
<td>8</td>
<td>8</td>
<td>6</td>
<td>8</td>
</tr>
<tr>
<td>Total students at year end</td>
<td>46</td>
<td>51</td>
<td>52</td>
<td>56</td>
<td>64</td>
<td>72</td>
</tr>
<tr>
<td><strong>Food Science and Technology</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Incoming M.S./Ph.D. Students</td>
<td>3</td>
<td>12</td>
<td>15</td>
<td>10</td>
<td>11</td>
<td></td>
</tr>
<tr>
<td>Students returning from prior year</td>
<td>47</td>
<td>44</td>
<td>48</td>
<td>56</td>
<td>60</td>
<td></td>
</tr>
<tr>
<td>Fall Enrollment</td>
<td>61</td>
<td>50</td>
<td>56</td>
<td>63</td>
<td>66</td>
<td>71</td>
</tr>
<tr>
<td>Graduated this year</td>
<td>14</td>
<td>6</td>
<td>8</td>
<td>7</td>
<td>6</td>
<td>7</td>
</tr>
<tr>
<td>Total students at year end</td>
<td>47</td>
<td>44</td>
<td>48</td>
<td>56</td>
<td>60</td>
<td>64</td>
</tr>
</tbody>
</table>

* Texas A&M University Office of Institutional Studies and Planning – FY02/03 data

** Enrollment figures project a 13-19% growth in 5 years.
II. Reason for Request

Provide a rationale for the proposed change including an assessment of its impact on the affected administrative unit(s) and on the institution as a whole.

In the past quarter century, the food and agricultural industries have changed dramatically. Approximately 75% of the $800 billion consumers spend on food is value that is added beyond the farm gate. New industries have developed to serve the many new consumer needs and expectations surrounding food, from taste and convenience to safety, health and wellness. The growth of employment opportunities in nutrition and food science is reflected in these sectoral trends. A recent 1999 national study conducted by Purdue University (Employment Opportunities for College Graduates in the Food and Agricultural Sciences, 2000 to 2005) indicates that “the strongest employment opportunities are anticipated for food scientists, food process engineers, plant and animal geneticists, ....” Industry is seeking scientists, engineers and related specialists who are educated in the basic sciences and have direct food industry application, such as food safety and quality control, food technology, product development, nutritional assessment, and food marketing.

Accordingly, food industry employers are reporting a need for more integrated knowledge across the fields of nutrition and food science. New business opportunities and the needs of the public sector in health care and food assistance programs give testimony to the requirement that food scientists must be better prepared in nutritional sciences as they seek to manage food processing activities or develop new product offerings. Well-educated nutritional science students can enhance their job opportunities if they have integrated knowledge of food processing and quality control. Joining these two existing undergraduate degree programs together in one department is essential to fostering a collaborative learning environment that will maximize the opportunities for graduates in the employment market.

Based on these trends and in the interest of serving our students, this proposal seeks to establish a separate Department of Nutrition and Food Science which can respond to today’s societal needs. The existing degree programs in nutritional sciences and in food science and technology are currently administered through the Department of Animal Science and are not adequately visible to current or prospective students, industry or other prospective employers. Moreover, the Department of Animal Science is currently the second largest department in the College of Agriculture and Life Sciences, boasting an enrollment of 1007 undergraduate and 160 graduate students. Over 320 students are currently studying in food science and nutritional sciences degree programs.

Recent internal and external assessments of these programs concluded that more effort is needed in advising students and developing new course offerings to meet the interest of students and the needs of the food industry. Based on frequent student inquiries, it is clear that there is a great need for more focused and continuous attention to student advising, curriculum enhancement, and teaching development in these degree program areas. This responsibility can best be administered through a separate department that has a core focus on the science and industry applications relating to foods and nutritional concerns.

Also, accreditation is required for a significant number of these students seeking to become registered dietitians. Requirements to maintain an accredited status include attention to many of these same concerns. Likewise, the food science program seeks to maintain its recognized status through the Institute of Food Technologists (IFT). In each case, these recognitions are important to students and can best be maintained if a greater administrative focus is developed assuring continuous attention to evaluation of programs and appropriate allocation of resources. The College has strong undergraduate and graduate programs in nutrition; yet, these programs remain unranked and unrecognized by nature of the limited exposure which these programs receive within the Department of Animal Science.
This proposed department will be central to the College’s program thrust of “Designing Foods for Health” by creating and modifying food products to enhance health and prevent disease. Certain types of cancer, heart disease, stroke, atherosclerosis, and diabetes account for two-thirds of diet-related diseases. By working with various federal and state agencies, corporate partners and the medical community, the College is seeking to develop new varieties of fruits, vegetables and animal products which contain optimum levels of health-promoting compounds.

In 2000 Texas A&M University completed a three-year strategic visioning effort, Vision 2020, which outlined how the University could become one of the top 10 public universities in the nation by the year 2020. Vision 2020 established 12 imperatives for Texas A&M University to reach its goal of top national ranking. President Robert Gates has announced that the University will give top priority to four of the imperatives. One of these priority imperatives is elevating the faculty and its teaching, research and scholarship. In fulfilling this imperative, President Gates has announced that 446 new faculty will be hired over the next four-year period. Through this Faculty Reinvestment Plan, and the College of Agriculture and Life Sciences will be hiring at least ten (10) new faculty to support its “Linking Food, Diet, Disease Prevention and Health” signature program.

By serving current and prospective students in an improved way, Texas A&M University will be in a better position to address the needs of Texas citizens who are increasingly concerned about the adaptation of the food sector to address health, safety and improved quality and convenience while creating new economic opportunities for employment in an industry that is enjoying significant growth world-wide.
III. Role and Scope

If the proposed administrative change alters the role and scope of the institution, explain the nature of the change in the role and scope and provide a rationale.

The present approved degree program inventory for Texas A&M University recognizes nutrition and food science among its current degree offerings and does not alter the role and scope of the institution.

The administrative location of nutrition and food science programs within the Department of Animal Science does not provide a logical listing for the nutrition and food science programs. The proposed change to move these undergraduate degrees into a new department will expand the strength of the nutrition and food science programs as well as improve the manner in which the University serves students and supports these academic programs. Nutrition and food science are clearly within the scope of a major land-grant university system and are clearly recognized as a separate department(s) within major land-grant university peers (e.g., University of California-Davis, Cornell University, University of Florida, University of Illinois – Urbana-Champaign; Michigan State University, University of Minnesota, North Carolina State University, Ohio State University, Pennsylvania State University, Purdue University, and the University of Wisconsin).

The proposed change will improve the manner in which the University, the Texas Agricultural Experiment Station, and Texas Cooperative Extension administer and fulfill their respective roles in furthering the teaching, research and extension programs within the land-grant mission.

Moreover, the importance of nutrition and its importance in enhancing human health is clearly recognized as an emerging need within the consumer food environment and health industry.
IV. Accreditation

Describe any implications for accreditation or re-accreditation, which the proposed administrative change may have.

Two accredited programs are associated with the proposed department’s nutrition and food programs: the food engineering degree and the didactic program in dietetics. The food engineering degree is conferred through the biological systems engineering curriculum which is jointly administered by the Department of Biological and Agricultural Engineering in the College of Agriculture and Life Sciences and the Dwight Look College of Engineering. This proposal does not seek to transfer the food engineering degree program to the new department; the responsibility for its accreditation will continue to reside with the Department of Biological and Agricultural Engineering and the Dwight Look College of Engineering.

The didactic program in dietetics, offered through the B.S. in Nutritional Sciences, is currently accredited by the Commission on Accreditation for Dietetics Education (CADE). This program which is currently administered through the Department of Animal Science has been continuously accredited since 1981 with the most recent accreditation in Spring, 2003. The proposed Department of Nutrition and Food Sciences will enable the College and University to increase the visibility of the didactic program in dietetics to prospective students and will provide an administrative structure that will address the needs of the students as well as foster increased program growth and quality. It is recommended that the didactic program be relocated to the proposed department in order to provide the administrative focus and academic leadership necessary for effective administration and development of the dietetics programs.
V. Additional Proposals

If the institution expects approval of the proposed change to lead to additional or related proposals in other areas, explain what would be proposed and when such proposals would be anticipated.

Following the approval of this proposal for an administrative change and consistent with the planning authority granted by the Texas Higher Education Coordinating Board (October, 1996), Texas A&M University will be seeking several program changes to include:

- Modification of the B.S. Degree in Nutritional Sciences. [These changes will be submitted to the Coordinating Board, with appropriate review and approval by the University and System administration.] (Fall, 2004)

- Development of an undergraduate minor in nutritional sciences. (Fall, 2004)

- Development of an undergraduate minor in food science and technology. (Fall, 2004)

- Development of a new professional degree, M.S. Dietetics (non-thesis), to complement and expand the current graduate program in dietetics. (Fall, 2004)

- Development of additional courses in food processing, functional foods and applied nutrition to enhance undergraduate programs in nutrition and food science.
A. Describe and project for 5 years any increases in personnel, which would result from approval of the administrative change. Include administrators, faculty, graduate assistants, clerical, etc.

A new position of Department Head would be created to administer programs within the Department of Nutrition and Food Science. This position will be filled following a national search. The new Department Head will appoint an Associate Department Head from within the ranks of the current faculty. At least nine (9) new additional faculty positions are anticipated, exclusive of the Department Head over the next 5 years.

The current number of graduate assistant-teaching (GAT) positions devoted to nutritional science and food science will be transferred from several departments within the College; this number of positions will grow over 5 years in proportion to increased faculty and course offerings.

New staff and clerical positions will be transferred or established to replace services provided by the Department of Animal Science. These will initially include the transfer of two (2) staff members from the Department of Animal Science (1 staff assistant - 0.5 FTE; an academic advisor – 1.0 FTE). Four (4) additional staff members (budgeted through research funds) will also move from the Department of Animal Science to the proposed Department of Nutrition and Food Science. The proposed department will also require additional administrative support to include: 1 administrative services officer, 1 administrative secretary, 3 technical secretaries and 9 laboratory technicians (supported through research funding). Over the next five (5) years, a small increase in clerical staff will be required as the department hires additional faculty.
**NOTE: This table reflects changes in full-time faculty who are transferring from another academic department and faculty with joint appointments in other departments.**

<table>
<thead>
<tr>
<th>Faculty</th>
<th>Year 1</th>
<th>Year 2</th>
<th>Year 3</th>
<th>Year 4</th>
<th>Year 5</th>
</tr>
</thead>
<tbody>
<tr>
<td>Professor</td>
<td>4</td>
<td>11</td>
<td>11</td>
<td>11</td>
<td>11</td>
</tr>
<tr>
<td>Assoc. Professor</td>
<td>0</td>
<td>6</td>
<td>7</td>
<td>7</td>
<td>7</td>
</tr>
<tr>
<td>Asst. Professor</td>
<td>0</td>
<td>2</td>
<td>3</td>
<td>6</td>
<td>8</td>
</tr>
<tr>
<td>Lecturer</td>
<td>2</td>
<td>3</td>
<td>3</td>
<td>3</td>
<td>3</td>
</tr>
<tr>
<td>Assistant Lecturer</td>
<td>2</td>
<td>2</td>
<td>2</td>
<td>2</td>
<td>2</td>
</tr>
<tr>
<td><strong>Total Faculty</strong></td>
<td>24</td>
<td>26</td>
<td>29</td>
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<td>31</td>
</tr>
<tr>
<td>Program administration</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>FTE for DH*</td>
<td>1 **</td>
<td>1</td>
<td>1</td>
<td>1</td>
<td>1</td>
</tr>
<tr>
<td>Graduate Assistants</td>
<td>4</td>
<td>4</td>
<td>8</td>
<td>12</td>
<td>16</td>
</tr>
<tr>
<td>Clerical/Support Staff</td>
<td>2</td>
<td>5</td>
<td>6</td>
<td>7</td>
<td>9</td>
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<tr>
<td>Others (technicians)</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
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</tbody>
</table>

* One college administrator is currently serving as the organizing unit leader for the Nutrition and Food Science Program
** Following the establishment of the department, there will be a Department Head.

NOTE: Associate Department Head(s) will come from the ranks of the faculty.
**Table VIb - Staffing in Five Years after the formation of the Department of Nutrition and Food Science**
(by FTE -- excluding Research and Extension Program Support)

**NOTE: This table reflects changes in full-time faculty who are transferring from another academic department and faculty with joint appointments in other departments**

<table>
<thead>
<tr>
<th>Full-Time Equivalent (FTE) by Category (12 month basis)</th>
<th>With Transfer of faculty to proposed Dept of Nutrition and Food Science</th>
<th>Year 1</th>
<th>Year 2</th>
<th>Year 3</th>
<th>Year 4</th>
<th>Year 5</th>
</tr>
</thead>
<tbody>
<tr>
<td>Faculty</td>
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<td></td>
<td></td>
<td></td>
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<tr>
<td>Professor</td>
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<td>3.74</td>
<td>3.74</td>
<td>3.74</td>
<td>3.74</td>
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<td>2.51</td>
<td>2.51</td>
<td>2.51</td>
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<tr>
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<td>2.0</td>
<td>3.0</td>
<td>6.0</td>
<td>8.0</td>
<td>8.0</td>
</tr>
<tr>
<td>Lecturer</td>
<td>2.0</td>
<td>2.25</td>
<td>2.25</td>
<td>2.25</td>
<td>2.25</td>
<td>2.25</td>
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<td>Asst. Lecturer</td>
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<td>2.0</td>
<td>2.0</td>
<td>2.0</td>
<td>2.0</td>
<td>2.0</td>
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<tr>
<td>Total Faculty</td>
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<td>13.5</td>
<td>16.5</td>
<td>18.5</td>
<td>18.5</td>
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<tr>
<td>Program administration</td>
<td>FTE for DH*</td>
<td>.34</td>
<td>.333</td>
<td>.333</td>
<td>.333</td>
<td>.333</td>
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<tr>
<td>Graduate Assistants</td>
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<td>2.0</td>
<td>4.0</td>
<td>6.0</td>
<td>8.0</td>
<td>10.0</td>
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<tr>
<td>Clerical/Support Staff</td>
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<td>3.34</td>
<td>3.84</td>
<td>4.33</td>
<td>4.33</td>
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<td>Others</td>
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<td>0</td>
<td>0</td>
<td>0</td>
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<td>0</td>
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</tbody>
</table>

* One college administrator is currently serving as the organizing unit leader for the Nutrition and Food Science Program

** Following the establishment of the department, there will be a Department Head.

NOTE: Associate Department Head(s) will come from the ranks of the faculty.
Table VIc - Projected Course Offerings for Fall, Spring and Summer Session
For First Five Years

### Nutrition Course Offerings

<table>
<thead>
<tr>
<th>COURSE</th>
<th>YEAR 1</th>
<th>YEAR 2</th>
<th>YEAR 3</th>
<th>YEAR 4</th>
<th>YEAR 5</th>
</tr>
</thead>
<tbody>
<tr>
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<td>F</td>
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<td>X</td>
</tr>
<tr>
<td>NUTR 304</td>
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<td>X</td>
<td>X</td>
</tr>
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<td>X</td>
<td>X</td>
<td>X</td>
</tr>
<tr>
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</tr>
<tr>
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<td>X</td>
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<td>X</td>
</tr>
<tr>
<td>NUTR 470</td>
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</tr>
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<td>X</td>
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### Food Science Course Offerings

<table>
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<tr>
<th>COURSE</th>
<th>YEAR 1</th>
<th>YEAR 2</th>
<th>YEAR 3</th>
<th>YEAR 4</th>
<th>YEAR 5</th>
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<td>SS</td>
<td>F</td>
<td>S</td>
</tr>
<tr>
<td>FSTC 201</td>
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<tr>
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<tr>
<td>FSTC 327</td>
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<tr>
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<tr>
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<td>X</td>
<td>X</td>
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<tr>
<td>FSTC 401</td>
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<tr>
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<tr>
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<td>X</td>
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<tr>
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<td>FSTC 457</td>
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<td>FSTC 481</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
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</tr>
</tbody>
</table>

**KEY:**
- F – Fall
- S – Spring
- SS - Summer
Current nutrition and food science faculty who will be joining the Department of Nutrition and Food Science and their respective research expertise include:

**Full-Time Appointments**

**Tenure/Tenure Track Appointments**

**Robert Chapkin**, University Faculty Fellow, Professor of Nutritional Sciences, Veterinary Anatomy and Public Health, Biochemistry and Biophysics, and Toxicology; Chair, Intercollegiate Faculty of Nutrition
Ph.D., University of California – Davis
Research Emphasis: Chemoprevention, chronic inflammation, lipid biochemistry
Full-time appointment in proposed new department; 44.2% budgeted teaching appointment
Courses: NUTR 203, NUTR 481, NUTR 642

**Karen Kubena**, Professor of Animal Science, of Food Science/Technology and Nutrition and Associate Dean, College of Agriculture and Life Sciences
Ph.D., Texas A&M University, Registered Dietitian
Research Emphasis: Nutrition through the Life Cycle
Full-time appointment in proposed new department; 45% budgeted teaching appointment
Courses: NUTR 405, NUTR 444, AGLS 105, NUTR 681

Ph.D., University of California, Davis
Research Emphasis: Human Nutrition and Physiological Chemistry
Full-time appointment in proposed new department; 69.5% budgeted teaching appointment
Courses: NUTR 203, NUTR 470, NUTR 481, NUTR 485, NUTR 691

**Mark McLellan**, Professor of Biological and Agricultural Engineering, Food Science and Technology, and Director of Institute of Food Science and Engineering.
Ph.D. Michigan State University
Research Emphasis: Fruit and Vegetable Processing Systems and Unit Operations
Full-time appointment in proposed new department; 20% budgeted teaching appointment

**Non Tenure-Track Appointments**

**Karen Beathard**, Lecturer and Program Director for the Didactic Program in Dietetics
M.S., Texas Woman’s University, Registered Dietitian
Program Emphasis: Human Nutrition and Dietetics
Full-time appointment in proposed new department; 100% budgeted teaching appointment
Courses: NUTR 304, NUTR 481, NUTR 211, NUTR 289

**Mary Beth George**, Lecturer, Animal Science, Director of the Combined Graduate Degree and Human Nutrition, Dietetic Internship
M.Ed., University of North Texas, Registered Dietitian
Program Emphasis: Human Nutrition and Dietetics
Full-time appointment in proposed new department; 100% budgeted teaching appointment
Courses: NUTR 404, NUTR 430, NUTR 481, NUTR 489
Tim Knight, Assistant Lecturer, Food Science and Technology
M.S., Food Science and Technology, Texas A&M University
Research Emphasis: Food Science and Food Chemistry
Full-time appointment in proposed new department; 100% budgeted teaching appointment
Courses: FSTC 201, FSTC 312, FSTC 313

Joanne Kuchta, Assistant Lecturer and Undergraduate Academic Advisor, Animal Science and Human Nutrition
M.S., Texas A&M University
Program Emphasis: Food Service Management and Dietetics
Full-time appointment in proposed new department; 100% budgeted teaching appointment
Courses: NUTR 202, NUTR 289, NUTR 281, NUTR 430

Joint Appointments (with teaching appointment in proposed new department)

Maria Elena Castell-Perez, Associate Professor, Biological and Agricultural Engineering, and of Food Science and Technology
Ph.D., Michigan State University
Research Emphasis: Food Engineering
Joint appointment with Department of Biological and Agricultural Engineering Department; 25% budgeted teaching appointment in proposed new department
Courses: FSTC 315/AGMS 315

Edward D. Harris, Professor of Biochemistry and Nutrition
Ph.D. University of Illinois Medical School – Chicago, Illinois
Research Emphasis: The metabolism, function and nutritional importance of copper
Joint appointment with Department of Biochemistry and Biophysics; 25% budgeted teaching appointment in proposed new department
Courses: BIO 410, BIO 411, Bio 601, BIO 491, BIO 691, NUTR 681

Ernesto Hernandez, Associate Research Engineer, TEES Food Protein Research Center
Ph.D., University of Massachusetts
Research Emphasis: Oil seeds, fats and oil, processing, products and food processing
Joint appointment (non-tenure track appointment) with Food Protein Research Center; 30% budgeted teaching appointment in proposed new department

Rosana Moreira, Associate Professor of Biological and Agricultural Engineering, and Food Science and Technology
Ph.D., Michigan State University
Research Emphasis: Process control and modeling, food safety, extrusion, deep-fat frying, irradiation technology
Joint appointment with Department of Biological and Agricultural Engineering Department; 25% budgeted teaching appointment in proposed new department
Courses: BSEN 366 “Heat and Mass Transfer in Biological Systems”; BSEN 474 “Unit Operations in Food Engineering”; BAEN 625 “Advanced Topics in Food Engineering”
**Elsa Murano**, Professor of Animal Science, Food Science and Technology; Holder of the Sadie Hatfield Professorship in Agriculture  
Ph.D., Virginia Polytechnic Institute and State University  
Research Emphasis: Food safety  
Joint appointment with Department of Animal Science; 30% budgeted teaching appt. in proposed new dept.  
Courses: FSTC 489, FSTC 481

**Peter Murano**, Associate Professor of Animal Science, Food Science and Technology  
Ph.D. Virginia Polytechnic Institute and State University  
Joint appointment with Department of Animal Science; 30% budgeted teaching appt. in proposed new dept.

**John Nichols**, Professor of Agricultural Economics, Food Science and Technology  
Ph.D., Cornell University  
Research Emphasis: Food marketing economics and strategy  
Joint appointment with Department of Agricultural Economics; 25% budgeted teaching appointment in proposed new department  
Courses: AGEC 414

**Tim Phillips**, Professor of Veterinary Anatomy and Public Health, Food Science and Technology, and Toxicology; Director of Center for Food Safety - Institute of Food Science and Engineering.  
Ph.D., University of Southern Mississippi  
Research Emphasis: development and evaluation of chemical and biological methods to detect and detoxify hazardous chemicals and microbes; molecular and structure activity assessment of the mechanisms involved in the toxic actions and interactions of food-borne and environmental contaminants, diverse metabolites of these chemicals and polysubstitute analogs  
Joint appointment with Department of Veterinary Anatomy and Public Health; 25% budgeted teaching appointment in proposed new department  
Courses: VAPH 404

**Suresh Pillai**, Associate Professor of Poultry Science and Texas Agricultural Experiment Station Faculty Fellow, Food Science and Technology, Biotechnology, Veterinary Pathobiology and Toxicology  
Ph.D., University of Arizona  
Research Emphasis: Food safety and environmental microbiology  
Joint appointment with Department of Poultry Science; 45.7% budgeted teaching appointment in proposed new department  
Courses: FSTC/POSC 689, FSTC/POSC/AGRO 619

**Mian Nadeem Riaz**, Associate Research Scientist, TEES Food Protein Research Center  
Ph.D., University of Maine - Orono  
Research Emphasis: Processing of food and feed using extrusion technology  
Joint appointment (non-tenure track appointment) with Food Protein Research Center; 30% budgeted teaching appointment in proposed new department

**Tom A. Vestal**, Associate Professor of Agricultural Education and Extension Specialist (non-tenure track)  
Ph.D., Texas A&M University  
Research Emphasis: Diffusion of innovations in food and agricultural sciences  
Joint appointment (non-tenure track appointment) with Department of Agricultural Education; .249% budgeted teaching appointment
Rosemary Walzem, Associate Professor of Poultry Science and Nutritional Sciences
Ph.D., University of California – Davis
Research Emphasis: Lipoprotein Biology and Functional Foods
Joint appointment with Department of Poultry Science; 25% budgeted teaching appointment in proposed new department
Courses: NUTR/POSC 645, NUTR/POSC 650, POSC/NUTR 681

Ralph Waniska, Professor of Soil and Crops Sciences, Food Science/Technology and Nutrition.
Ph.D., Cornell University
Research Emphasis: Cereal Chemistry and Processing
Joint appointment with Department of Soil and Crop Sciences; 30% budgeted teaching appointment in Proposed new department
Courses: FSTC 305, FSTC 401
B. Describe and project for 5 years any increases in salaries for administrators or other professional persons that would result from approval of the proposed change

See Section I and Table VII for costs to the institution of program/administrative changes for the proposed Department of Nutrition and Food Science.
Table VII. Costs of Program/Administrative Changes to the Institution

**NOTE: This table reflects changes in full-time faculty who are transferring from another academic department and faculty with joint appointments in other departments**

<table>
<thead>
<tr>
<th>Before Approval</th>
<th>1st Year</th>
<th>2nd Year</th>
<th>3rd Year</th>
<th>4th Year</th>
<th>5th Year</th>
<th>TOTAL</th>
</tr>
</thead>
<tbody>
<tr>
<td>Faculty Salaries (New)</td>
<td>(Reallocated)</td>
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<td>$817,242</td>
<td>$985,759</td>
<td>$1,057,331</td>
<td>$971,551</td>
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<tr>
<td>Program Admin. (New)**</td>
<td>(Reallocated)</td>
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<td>$100,000</td>
<td>$103,000</td>
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<td>Graduate Assts. (New)</td>
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<td>$68,000</td>
<td>$136,000</td>
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<tr>
<td>Clerical/Staff (New)</td>
<td>(Reallocated)</td>
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<td>$176,620</td>
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<td>Supplies &amp; Materials (New)</td>
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<td>$36,000</td>
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<td>$29,000</td>
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<tr>
<td>Library &amp; IT Resources * (New)</td>
<td>(Reallocated)</td>
<td>$0</td>
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<td>$25,000</td>
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<tr>
<td>Equipment</td>
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<tr>
<td>Analytical equipment for Teaching Labs</td>
<td></td>
<td>$500,000</td>
<td>$500,000</td>
<td>$750,000</td>
<td>$500,000</td>
<td>$0</td>
</tr>
<tr>
<td>Start-up Funds for New Faculty ($250K per)</td>
<td></td>
<td>$150,000</td>
<td>$150,000</td>
<td>$150,000</td>
<td>$150,000</td>
<td>$50,000</td>
</tr>
<tr>
<td>Facilities</td>
<td></td>
<td>$1,909,862</td>
<td>$2,157,677</td>
<td>$2,388,796</td>
<td>$2,054,819</td>
<td>$1,397,033</td>
</tr>
<tr>
<td>Other (Identify)</td>
<td></td>
<td>$0</td>
<td>$0</td>
<td>$320,000</td>
<td>$650,000</td>
<td>$832,000</td>
</tr>
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</table>

* IT – Instructional Technology
** New Department Head will be hired in year one.
NOTE: Resources to support the new faculty hires for this department are a direct result of the University’s Faculty Reinvestment Plan.
### Table VIII. Projected Sources of Funding

<table>
<thead>
<tr>
<th>Source of Funding</th>
<th>Before Approval</th>
<th>1&lt;sup&gt;st&lt;/sup&gt; Year</th>
<th>2&lt;sup&gt;nd&lt;/sup&gt; Year</th>
<th>3&lt;sup&gt;rd&lt;/sup&gt; Year</th>
<th>4&lt;sup&gt;th&lt;/sup&gt; Year</th>
<th>5&lt;sup&gt;th&lt;/sup&gt; Year</th>
<th>TOTAL</th>
</tr>
</thead>
<tbody>
<tr>
<td>Formula Income from <strong>ALL</strong> Students in Program</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>$1,135,220</td>
<td>$1,136,056</td>
<td>$1,123,674</td>
<td>$1,123,674</td>
<td>$1,123,674</td>
<td>$3,394,950</td>
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<tr>
<td>Formula Income <strong>ONLY</strong> from Students New to the</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Institution Because of the Program</td>
<td></td>
<td>$356,853</td>
<td>$693,757</td>
<td>$1,047,109</td>
<td>$1,047,109</td>
<td>$1,047,109</td>
<td>$2,097,719</td>
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<tr>
<td>Other State Funding (specify below)</td>
<td>$0</td>
<td>$0</td>
<td>$0</td>
<td>$0</td>
<td>$0</td>
<td>$0</td>
<td>$0</td>
</tr>
<tr>
<td>Reallocation of Existing Resources</td>
<td>$1,909,862</td>
<td>$2,157,677</td>
<td>$2,388,796</td>
<td>$2,054,819</td>
<td>$1,397,033</td>
<td>$1,397,033</td>
<td>$9,908,187</td>
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<tr>
<td>Federal Funding (specify below)</td>
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<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Other Funding Endowments*</td>
<td>$400,000</td>
<td>$500,000</td>
<td>$500,000</td>
<td>$500,000</td>
<td>$500,000</td>
<td>$500,000</td>
<td>$2,400,000</td>
</tr>
<tr>
<td>GRAND TOTAL</td>
<td>$2,309,862</td>
<td>$2,657,677</td>
<td>$4,380,869</td>
<td>$4,384,632</td>
<td>$4,067,816</td>
<td>$4,067,816</td>
<td>$17,800,856</td>
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</tbody>
</table>

**Explanations:**
*Projected funding/donations from University’s Capital Campaign*
C. Describe any expansion of the institution’s course inventory, which would result from approval of the proposed change.

This proposal does not include any expansion in the course inventory for Texas A&M University. The undergraduate courses that are currently being taught in these programs will be transferred to this department.

D. Describe any changes in facilities (additions, renovations, alterations, etc…) that would be required as a result of approval of the proposed change.

Future additions/alterations will include the renovation of numerous laboratories and facilities on the Texas A&M University campus which will become available to support faculty in the proposed Department. In response to a private donation, a food research laboratory and pilot plant will be added to the electron-beam research facility.

E. Provide an itemization of new equipment that would be required during the next 5 years as a result of the proposed change.

Due to anticipated changes in course offerings, the following teaching equipment and supplies for these new courses include:

<table>
<thead>
<tr>
<th>Cost</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>$25,000 per year</td>
<td>Computers, software, digital projection, web-assisted presentations</td>
</tr>
</tbody>
</table>
| $40,000 per year | Analytical equipment for courses [Lecture demonstrations of scientific procedures and laboratory exercises involving composition, extraction, changes during processing, micronutrients, etc.] [teaching balances, spectrophotometers, chromatography systems (capillary, HPLC, LC, electrophoresis, etc.), high-pressure processing equipment, membrane separations for nutraceuticals, oil refining and analyzing equipment, etc.]
| $250,000 per yr. | Equipment requirements for new faculty members (Research start-up costs) |
VII. Costs

On the attached form, provide estimates of additional costs to the institution, which would result from approval of the proposed administrative change. Also provide sources of funding to cover these increased costs as indicated.

Not applicable.
### APPENDIX A

**Administrative Organization and Degree or Certificate Programs**

<table>
<thead>
<tr>
<th>DEGREE LEVEL</th>
<th>Baccalaureate</th>
<th>Masters</th>
<th>Doctorate</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>CURRENT</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Interdisciplinary Degree Programs</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Food Science and Technology</td>
<td>M.S.</td>
<td>Ph.D.</td>
<td></td>
</tr>
<tr>
<td>Nutrition</td>
<td>M.S.</td>
<td>Ph.D.</td>
<td></td>
</tr>
<tr>
<td>Interdepartmental Degree Programs</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Food Science &amp; Technology</td>
<td>B.S.</td>
<td>M.Agr.</td>
<td></td>
</tr>
</tbody>
</table>

**Department of Animal Science**

- Animal Science - Production (option in B.S.)
- Animal Science – Animal Industry (option in B.S.)
- Animal Science | B.S. | M.S., M.Agr. | Ph.D. |
- Animal Science – Science (option in B.S.)
- Physiology of Reproduction | M.S., | Ph.D. |
- Dairy Science | B.S. | M.S., M.Agr. |
- Dairy Science – Dairy Production (option in B.S.)
- Dairy Production – Dairy Manufacturing (option in B.S.)
- Nutritional Sciences | B.S. |         |           |

**PROPOSED**

- Interdisciplinary Degree Programs
  - Food Science and Technology | M.S. | Ph.D. |
  - Nutrition | M.S. | Ph.D. |

- Interdepartmental Degree Programs
  - Food Science and Technology | M.Agr. |

- Department of Nutrition and Food Science
  - Food Science and Technology | B.S. |
  - Food Science (option in B.S. major)
  - Industry (option in B.S. major)
  - Nutritional Sciences | B.S. |

- Department of Animal Science
  - Animal Science - Production (option in B.S.)
  - Animal Science – Animal Industry (option in B.S.)
  - Animal Science | B.S. | M.S., M.Agr. | Ph.D. |
  - Animal Science – Science (option in B.S.)
  - Physiology of Reproduction | M.S., | Ph.D. |
  - Dairy Science | B.S. | M.S., M.Agr. |
  - Dairy Science – Dairy Production (option in B.S.)
  - Dairy Production – Dairy Manufacturing (option in B.S.)
APPENDIX B

Letters of Support from
External and Internal Sources

Dr. Rocco D. Papalia, Senior Vice President, Frito-Lay Technology, Frito Lay, Inc.
Donald B. Grim, Vice President for Quality Assurance, Avendra, LLC
David K. Park, President, Food-Defense, LLC
Craig Watson, Vice President, Sysco Corporation
Doug Renfro, Mrs. Renfro’s, Renfro Foods, Inc.
Dr. Anil Shrikhande, Vice President for Research and Development, Canandaigua Wine
Christopher Penet, Director, Food and Specialty Enzymes Business, Genencor International
Marc Isaacs, President and CEO, Sun Orchard Fresh Fruit Juices
Roland C. Mower, President and CEO, The Research Valley Partnership
Dr. G. Kemble Bennett, Vice Chancellor and Dean of Engineering of Texas A&M University and Director, Texas Engineering Experiment Station
Dr. Jane Close Conoley, Dean, College of Education and Human Development, Texas A&M University
Dr. H. Richard Adams, Dean, College of Veterinary Medicine, Texas A&M University
Dr. H. Joseph Newton, Dean, College of Science, Texas A&M University
Dr. Nancy W. Dickey, President and Vice Chancellor for Health Affairs, The Texas A&M University System Health Science Center
Dr. Mark R. McLellan, Director, Institute of Food Science and Engineering, The Texas A&M University System
Dr. Robert S. Chapkin, Professor and Chair, Intercollegiate Faculty of Nutrition
Dr. Rhonda K. Miller, Chair, Intercollegiate Faculty of Food Science and Technology

5-page open letter of support with multiple signatures of students who are studying food science and nutritional sciences at Texas A&M University
August 21, 2003

Ed Hiler
Dean of the College of Agriculture & Life Sciences
Vice Chancellor of the Agriculture Program
The Texas A&M University System
113 Jack K. Williams Administration Building
2142 TAMU
College Station, Texas 77843

Dear Ed,

Frito-Lay fully supports the creation of an undergraduate Department of Nutrition and Food Science at Texas A&M University. As a recruiter of local talent our desire is to work with institutions having strong faculty and students focused on leaning how to create value added food products that impact the needs of our customers. The creation of this depart at Texas A&M will provide the structure at the undergraduate level needed to attract top talent to the university. Frito-Lay looks to Texas A&M to develop this talent at the highest standards of education and to become a recognized leader in food science and nutrition research.

The initiative to organize a Food Science Department within the Department of Agriculture and Life Sciences at Texas A&M emphasizes the university's commitment to continuously improve. We look forward to Texas A&M becoming a leader in the Food Science education and research and a valuable source of talent and knowledge for Frito-Lay.

Sincerely,

Rocco D Papalia
Sr. Vice President
Frito-Lay Technology

cc: Dr. Mark McLelland
Director of the Institute of Food Science & Engineering
RDP/nt
August 19, 2003

Dr. Ed Hiler
Dean of the College of Agriculture and Life Sciences
and Vice Chancellor for the Agriculture Program
The Texas A&M University System
113 Jack K. Williams Administration Building
2142 TAMU
College Station, Texas 77843-2142

Dear Dr. Hiler,

I am writing this letter to support the proposed Department of Nutrition and Food Science. It is imperative that Texas A&M offer students the opportunity to learn all aspects of nutrition and food science in this constantly changing world. We as a society must address obesity issues as well as those of world hunger through research and educational efforts in these critical areas.

We feel that Texas A&M has developed a reputation in meat science that is unsurpassed. Why not extend that reputation to all aspects of food science?

Sincerely,

[Signature]

Donald B. Grim
Vice President, Quality Assurance

DG/lp
August 25, 2003

Dr. Ed Hiler
Dean of the College of Agriculture and Life Sciences
And Vice Chancellor for the Agriculture Program
The Texas A&M University
113 Jack. K. Williams Administration Building
2142 TAMU
College Station, TX 77843-2142

Dear Dr. Hiler,

As you may recall, I am President of Food-Defense, LLC, an independent Northern Virginia-based services and products business. I offer my food industry clients comprehensive, value-add, umbrella food safety and food security professional services and technology solutions. Responding to new food industry uncertainty regarding the burden of an increasing list of business risks, Food-Defense provides strategic and tactical business management guidance using applied science & technology knowledge to assess, develop, implement and validate comprehensive food safety and food security policy and practices for the food industry. I have 31 years of professional service in the food industry.

I have now completed my current term on the TAMU Institute of Food Science and Engineering (IFSE) Advisory Council. It has been a very rewarding experience to have served with esteemed industry peers and faculty. Along with other Deans, your very visible and enthusiastic support of the Advisory Council was evident from the first meeting I attended several years ago. Your regular presence at each meeting was a statement of how you valued the guidance tendered by the Council. The skillful and tireless leadership of Dr. Mark McClellan has also well complemented your commitment to better education. Having served in similar professional capacities at other educational institutions, I can assure you that TAMU has gained a growing respect with the quality of food safety education, research and outreach offered.

There have been many meaningful IFSE initiatives that have been presented to the Council for the purpose of inviting administration, faculty and student guidance. As I leave my term, there is no matter I consider more important in better serving and engaging students and industry than to consummate the formation of a new Department of Nutrition and Food Science at TAMU. I respectfully ask for your continued leadership support in completing this mission.
Today's food safety and nutrition challenges are ever mounting and are now finally joining firmly at the hip. Education, research and outreach in areas such as food-borne illness prevention, consumer food and nutrition labeling, obesity, nutraceuticals, microbial barriers, rapid microbial detection, toxicology, risk assessment, risk management, risk communication all require a new, stronger academic connection.

Just last week, I spoke to a TAMU Department of Nutrition undergraduate alumnus now employed at General Mills, Inc in their Meals Division. When comparing our academic backgrounds and experience, she confessed her need for more food science exposure in conjunction with her food nutrition education at TAMU. I am sure that the same can be said from your Food Science undergraduates about Nutrition.

TAMU is uniquely positioned to help meet changing industry needs in the 21st century. It is clear to me that well prepared students with a solid blend of core food nutrition and food science courses will be more industry marketable in the future. Changing consumer product preferences, health and safety risk perception and improved consumer education (which link both disciplines) are driving this need. I am confident that consensus will emerge in the creation of a new Department of Nutrition and Food Science. While a complex mission to plan and direct, the industry market for the fruits of an implementation is unquestionable.

Again, I thank you for the opportunity to serve TAMU. I trust that you will share my strong beliefs regarding this initiative among your colleagues. I wish you and TAMU well in your continued commitment to excellence in preparing students for challenging careers in food related disciplines that will improve our quality of life.

Sincerely,

[Signature]

David K. Park
President
August 29, 2003

Dr. Ed Hiler
Dean of the College of Agriculture and Life Sciences
And Vice Chancellor for the Agriculture Program
The Texas A&M University System
113 Jack K. Williams Administration Building
2142 TAMU
College Station, TX 77843-2142

Dear Dr. Hiler:

As a member of the IFSE Advisory Council, I remain enthusiastic and excited about the further development of the Department of Nutrition and Food Science.

The development of this department is very timely to our company’s food service industry. Consumers remain focused on general health, well-being and diet. Public concern over obesity is a subject of high visibility. There will be demand in the future for students prepared appropriately in nutrition and food science studies.

These graduates will obtain exciting, meaningful employment. I trust under your guidance and support this newly created department will become a reality.

Sincerely,

Craig Watson
Vice President
August 21, 2003

Dr. Ed Hiler
Dean of the College of Agriculture and Life Sciences
and Vice Chancellor for the Agriculture Program
The Texas A&M University System
113 Jack K. Williams Administration Building
2142 TAMU
College Station, TX 77843-2142

Dear Dr. Hiler:

I just wanted to add my vote of confidence to the Department of Nutrition and Food Science initiative. I routinely visit with food professionals around the country and Texas A&M is not currently viewed as a “top-tier” program. I have long felt that A&M’s food science program is greatly underappreciated outside of Texas. The formal creation of this department would, in my opinion, greatly enhance the visibility and lay the groundwork for national recognition.

I am extremely appreciative of the assistance we’ve received from Dr. Al Wagner over the years. More recently, Dr. Mark McLellan has had a favorable impact on our company also. From my time spent on the IFSE Advisory Council, I know that the university is headed in the right direction. I also realize that the current environment is full of challenges. I wish you strength and fortitude in “fighting the good fight.”

Sincerely,

[Signature]

Doug Renfro
August 19, 2003

Dr. Ed Hiler
Dean of the College of Agriculture & Life Sciences
and Vice Chancellor for the Agriculture Program
The Texas A&M University System
113 Jack K. Williams Administration Building
2142 TAMU
College Station, TX 77843-2142
Fax: 979 845 9938

Dear Dr. Hiler:

Nutritional sciences are being recognized as critical with food sciences in human nutrition. The nutritional epidemic, in this country, requires strong curriculum in Nutrition & Food Science at undergraduate level, as well to train students in this very critical need of the country.

As a Vice President of Research & Development of Constellation Wine, I would strongly recommend that Texas A&M consider to open a new Department of Nutrition & Food Science.

My sincerest regards,

Anil Shrikhande, Ph.D.
Vice President Research & Development
Canandaigua Wine Company
August 27, 2003

Dr. Ed Hiler  
Dean of the College of Agriculture and Life Sciences  
and Vice Chancellor for the Agriculture Program  
The Texas A&M University System  
113 Jack K. Williams Administration Building  
2142 TAMU  
College Station, TX 77843-2142

Dear Dr. Hiler:

I wanted to take a moment to communicate to you my personal and from an industrial perspective, my companies support of the emerging initiative within Texas A&M to develop the Department of Nutrition and Food Science.

Having been involved with the Advisory Board created by Dr. Mark McLellan since its inception, it has been a wonderful learning process for me to learn about the skills, knowledge, resources and expertise available to students at Texas A&M who desire to engage in food related studies. The formation of this new Department, in my eyes, would solidify one of the already highly respected programs within food science studies but more importantly, bring the attention and recognition to Texas A&M needed to fully capitalize on such key initiatives as the food irradiation center and nutriceutical efforts.

I look forward to continuing my involvement with the Advisory Committee and again, think this is a tremendous step forward for the campus and university. If I can be of any further assistance, please do not hesitate to contact me.

Sincerely,

Christopher Penet  
Director, Food and Specialty Enzymes Business  
Genencor International  
200 Meridian Centre Blvd.  
Rochester, New York 14618  
585-256-5262
August 22, 2003

Dr. Edward A. Hiler
Dean, College of Agriculture & Life Sciences
Vice Chancellor, Agriculture Program
TEXAS A & M UNIVERSITY SYSTEM
113 Jack K. Williams Administration Building
2142 TAMU
College Station, TX 77843-2142

Dear Dr. Hiler:

As the team leader for Sun Orchard, Inc. (a national manufacturer and distributor of premium citrus juices and beverages) and a member of the Advisory Council for Texas A & M’s Institute of Food Science and Engineering, I wanted to indicate my support for the initiative to establish a new Department of Nutrition and Food Science at your fine institution.

Two of the most important issues to the consumer in today’s environment, is the safety of their food at each step in the food chain as well as the nutritional attributes of their food and beverages. As a result of this changing need of the consumer and our customers, manufacturers, retailers, hotels, restaurants and other institutions have become (as expected) more sophisticated in food science and nutrition. Therefore, the food science and quality assurance functions within these organizations need better trained individuals in entry and mid level positions. With the excellent staff you have and could attract, this new department could be the training ground for these much needed, well balanced professionals.

As an employer, it is my belief that an undergraduate training program, as proposed, would produce professionals that could assist me in meeting the needs and expectations of our customers. The demand for these professionals will grow dramatically in the years to come. A program of this nature will enable the college to further extend it’s “farm to fork mission” and will give Texas A & M the ability to participate in cutting edge activities which address the ever changing needs of the consumer, becoming one of the best programs in the country.

If there is any additional assistance I could provide, please do not hesitate to contact me.

Sincerely,

SUN ORCHARD, INC.

Marc Isaacs,
President & CEO

MI:JEG

C:\My Documents\Marc2003 3rd Qtr\Texas A&M Dr Hiler 08-22.doc
August 26, 2003

Dr. Ed Hiler
Dean of the College of Agriculture and Life Sciences &
Vice Chancellor for the Agriculture Program
The Texas A&M University System
113 Jack K. Williams Administration Building
2142 TAMU
College Station, TX 77843-2142

Dear Dr. Hiler:

I would like to take this opportunity to thank you for your attendance at the IFT conference in Chicago earlier this summer and, more specifically, for visiting with me over dinner. Your thoughts and comments were very insightful and the conversation was delightful.

The other purpose of this letter is to express my support for the creation of the new Department of Nutrition and Food Science currently being developed at Texas A&M University.

As I visited with industry and academic leaders from around the world in Chicago, it was amazing to listen to them talk about TAMU's commitment to the future. One hundred new faculty positions a year for the next four years was viewed as very forward thinking -- in light of the budget crunches facing academia around the country and the recognition from the private sector that corporate downsizings during this strained economic time will possibly continue.

Over the past nine months I have had the great pleasure to serve on the Advisory Board for the Institute of Food Science & Engineering. This board, as you know, has significant representation from the private sector and has strongly voiced its support for the creation of this new department. I share those sentiments, wholeheartedly.
As you may recall from our conversations, our Research Valley branding initiative was spun-out of the multi-year marketing plan which our organization recently completed. As part of the development of this plan – we spent an inordinate amount of time gathering information on our targeted industries and the resources of TAMU and the system. During this research phase it became clear to us that TAMU has one of the largest concentrations of scientists and researchers focused on foods in the world. Not many people in our community, including myself, recognized the existence of this tremendous asset.

It is my opinion, therefore, that TAMU should move forward boldly with the creation of this new department and re-position TAMU as one of the undisputed leaders in food science and nutrition – in the world.

Thank you again for the opportunity to spend time with you and for allowing me to express my support for the new department. As you proceed forward – please feel free to contact me if I can be of any assistance to you, your college, your agency, or the new department.

Best regards,

[Signature]

Roland C. Mower CEO
President & CEO
August 18, 2003

MEMORANDUM

TO: Edward A. Hiler, Vice Chancellor and Dean
Agriculture and Life Sciences

SUBJECT: Proposal to establish a new Department of Nutrition and Food Science

I would like to extend my support for establishing a new Department of Nutrition and Food Science in the College of Agriculture and Life Sciences.

The College of Agriculture, much like the College of Engineering, has one of the largest enrollments for colleges of its kind in the nation. It is important for the continued success of the college and Texas A&M University that the most relevant coursework be available for our students and the public they will serve.

On behalf of the Engineering Program, you have my full support for the creation of new Department of Nutrition and Food Science.

G. Kemble Bennett, Ph.D., P.E.
Vice Chancellor and Dean, Engineering
Director, Texas Engineering Experiment Station
August 13, 2003

To: Edward Hiler, Vice Chancellor and Dean

From: Jane Close Conoley, Dean

Re: Proposed Department of Nutrition

Thank you for notifying us of your College's intention to launch a Department of Nutrition. We are, of course, in full support of this effort. It likely goes without saying, but we have some shared interests in this area. Our own department of Health and Kinesiology has faculty with significant expertise in fitness, wellness, and nutrition (as applied to human wellness).

I look forward to many collaborations among our respective faculty members as they investigate important aspects of food. Our faculty are especially interested in physical health, health and readiness to learn, control of childhood obesity, sport medicine and human performance, and eating disorders among athletes.

C: Dr. Steve Dorman, Head HLKN
August 15, 2003

MEMORANDUM

TO: Edward A. Hiler
Vice Chancellor and Dean
Agriculture and Life Sciences

FROM: H. Richard Adams
Carl B. King Dean of Veterinary Medicine

SUBJECT: New Department of Nutrition and Food Science

I wholeheartedly and enthusiastically support the establishment of a new Department of Nutrition and Food Science in the College of Agriculture and Life Sciences. This new department will provide innovation research and education for Texas A&M University and the State of Texas. The College of Veterinary Medicine would be pleased with this new department and would find numerous opportunities for collaborative and cutting edge partnerships in the future.

Please do not hesitate to contact me if additional information would be helpful.

HRA/mih
August 8, 2003

MEMORANDUM

TO: Dr. Edward A. Hiler
   Vice Chancellor and Dean

FROM: Dr. H. Joseph Newton
       Dean

SUBJECT: Support for the establishment of the Department of Nutrition and Food Science

On behalf of the College of Science, I endorse the establishment of the Department of Nutrition and Food Science in the College of Agriculture and Life Sciences.
MEMORANDUM

TO: Dr. Edward A. Hiler
Vice Chancellor and Dean, Agriculture and Life Sciences

FROM: Nancy W. Dickey, M.D.
President and Vice Chancellor for Health Affairs

SUBJECT: Department of Nutrition and Food Science

August 11, 2003

Congratulations on the final steps of attempting to establish a new Department of Nutrition and Food Science. As you know, the College of Medicine and the Health Science Center have testified with faculty groups and others over the last few months about the value that this will provide for the University, as well as for collaborative research with the Health Science Center. The Health Science and specifically our College of Medicine, stand ready to support you in any way that we can.

Again, congratulations on successful next steps.
Institute of Food Science & Engineering
Texas A&M University System
College of Agriculture & Life Sciences – College of Engineering – College of Veterinary Medicine
Texas Agricultural Experiment Station – Texas Engineering Experiment Station – Texas Cooperative Extension

Memorandum

Date: August 5, 2003

To: Dr. Edward A. Hiler, Vice Chancellor and Dean
    Agriculture & Life Sciences

From: Dr. Mark R. McLellan, Director
      Institute of Food Science & Engineering

Re: Proposal to establish a new Department of Nutrition & Food Science

It is with great pride and strong encouragement that the Institute of Food Science and Engineering supports the formation of this new Department of Nutrition & Food Science at Texas A&M University.

In the normal evolution of academic institutions, some disciplines over time decline and new ones emerge to prominence. The development of Nutrition & Food Science at Texas A&M, as a new dedicated department, reflects keen societal interests and exciting opportunities. As the training ground of undergraduates receiving food science and nutrition related degrees, this department will help address the economic opportunity of value-added foods as well as the science behind diet impacts on health. Industry demands for well trained food scientists remain strong and nutrition training continues to provide a core preparation for diet-health guidance. Additionally, graduate programs in both the Nutrition and Food Science disciplines continue to seek well-prepared undergraduates for future research careers. This new department of Nutrition & Food Science heralds an exciting new future at A&M as a new breed of units that fully interlace “Agriculture” with “Life Sciences”.

The Institute of Food Science & Engineering will continue to support the undergraduate training in these disciplines and welcomes the formation of this new department. The Institute will seek to showcase the faculty and students of the new department and will strive though our cross-college and external relationships to enhance the training and opportunities afforded our students and faculty. The Institute will help create a sense of partnership and collaboration that will benefit both the Department and the Institute.

We look forward to the successful launch of this new unit and stand ready to assist and support the department’s efforts in all areas possible and with commitment and enthusiasm.

Dr. Mark R. McLellan, Director
Institute of Food Science & Engineering
1500 Research Parkway • Suite A220 • College Station, TX 77845
979/862-2036 Office • 979/458-3405 Fax
http://ifse.tamu.edu
Memorandum

To: Dr. Edward A. Hiler, Vice Chancellor and Dean,
College of Agriculture and Life Sciences

From: Dr. Robert S. Chapkin, Professor and Chair,
Intercollegiate Faculty of Nutrition

Subject: Proposal to establish a new Department of Nutrition
and Food Science

I am pleased to inform you that the Intercollegiate Faculty of Nutrition (IFN) is overwhelmingly in favor of the creation of a new Department of Nutrition and Food Science. We anxiously await its official christening.

The new Department will serve as our future home and is expected to provide operational and faculty line support for the IFN. Your imprimatur is greatly appreciated and will help solidify the conflation of the Nutrition and Food Science disciplines on our campus.

Robert S. Chapkin, Chair
r-chapkin@tamu.edu
http://nutr.tamu.edu
Dr. Edward A. Hiler  
Vice Chancellor and Dean  
Agriculture and Life Sciences  
Texas A&M University  

Dear Dr. Hiler:

This letter is to provide input from the Intercollegiate Faculty of Food Science and Technology on the formation of a new Department of Nutrition and Food Science within the College of Agriculture and Life Science. The Intercollegiate Faculty of Food Science and Technology strongly supports the efforts of the Dean and the College Administrators in strengthening the Food Science Program at Texas A&M University. It is very exciting to have the potential to strengthen the basic food chemistry component of our program by the addition of new faculty and new resources. The addition of these faculty and resources will greatly strengthen our undergraduate and graduate teaching program and our research and outreach programs. The addition of basic food chemistry faculty will augment strong existing programs in commodity-based foods science programs that have strong national and international presence and reputations. The opportunity to strengthen the Food Science Program addresses the main issues defined in the Graduate Program External Provost Review conducted in April, 2002. This review team strongly complimented our program for its interdisciplinary nature and commodity orientation. They indicated that these two components are the direction that other food science programs are striving toward.

A majority of faculty from the Intercollegiate Faculty of Food Science and Technology has expressed non-support of the development of a new Department of Nutrition and Food Science. Two faculty survey documents were conducted. One survey was conducted by the Faculty Advisory Committee and is posted at http://agprogram.tamu.edu/foodnutrition/FacultyAdvisory/fac_advise.htm. This survey includes responses from the Intercollegiate Faculties of Food Science and Nutrition, and faculty for departments that would be impacted. The Intercollegiate Faculty of Food Science and Technology conducted a second survey and the results were reported on September 24, 2002 to the Faculty. Intercollegiate Food Science and Technology faculty
who have indicated to date their willingness to join the new department include 2 individuals with full time appointments, 9 faculty with partial appointments and 2 faculty with adjunct appointments out of 33 faculty members.

The main issues of non-support for the formation of the new Department have been that faculty members, while strongly supporting the strengthening of the overall food science program, believed that the program could be strengthened using the existing administrative units. Resources for creating a new administrative unit could be utilized to strengthen the existing program. The uniqueness and strength of the existing program is that we do not have departmental barriers. Our faculty utilize the strength of their commodity orientation, reach across Department lines, and work in concert toward food science goals. Some members of the faculty also have expressed concern about consolidation of the Human Nutrition and Food Science programs into one department. The uncertainty of the philosophical direction of the new Department makes it difficult for many faculty to support its formation at this time.

A minority of faculty from the Intercollegiate Faculty of Food Science and Technology strongly support the formation of a new Department of Nutrition and Food Science. These faculty members are very focused toward making this department a success. They feel that the formation of a new administrative unit provides the impetus for strengthening the Food Science program at Texas A&M University and for the development of stronger linkages with Human Nutrition. They see the new Department as a mechanism to consolidate the Food Science program at Texas A&M University and to strengthen the undergraduate teaching program. They also see the new Department as a mechanism to facilitate the building of the science-based component of Food Science at Texas A&M University.

If the new Department is formed, the faculty members will have the opportunity to vote on location of the administrative home for the Faculty as defined within the Faculty By-Laws.

Thank you for the opportunity to provide input from the Intercollegiate Faculty of Food Science and Technology on the formation of a new Department of Nutrition and Food Science.

Sincerely,

[Signature]

Rhonda K. Miller, Ph.D.
Chair
Intercollegiate Faculty of Food Science and Technology

As approved by the Executive Committee of the Intercollegiate Faculty of Food Science and Technology
Texas A&M University
Food Science and Technology Program-Nutritional Sciences Program

October 2, 2002

Dr. Hiler,

As Food Science and Technology (FSTC) and Nutritional Sciences (NUTR) students at Texas A&M, we fully support the formation of a joint department of Nutrition and Food Science. We feel that the formation of this department will give us a sense of ownership, pride and prestige in our programs. The advantages of a new department are endless and may include: greater recruiting efforts, better organizational structure, a central point of communication and dissemination of information, and exposure to more opportunities in the food industry. We fully support this department and see it as a step in advancing the future of food science and nutrition students at Texas A&M University. We appreciate your time and consideration.

Erin Schendel
Kelli Schendel
Salee Saylor
Anna Merino
Heidi Ward
Lindsey Bird
Robert Jeffery
Austin Sheets

Sarah Stein
Laura Johnson

Kristin Armstrong
Lindsey Stax
Amy Smith
Sarah Brown
Dina Balazic
Cherise Ulini
Alli Pasini
Kimberly Burger
Nicole Chapman

10-09-2002
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Heidi Alkhoury
Lauren Fraser
Halay Edington
Jared Harris

Amanda Peninger
Laura Tingen
Keeva Chapman
Jessica Heaphy
Jana Poynter
April Finegan

Stephanie Weiss
Francisco Villena
Stephanie Calum
Kathie Holtbi
Lizzie Augustini
Christina J. Rodriguez
Lyn Bell
John Mc

Eric Blank
Danielle Tullier
Lacy Lowford
Texas A&M University
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[Signatures]

Jerry Aguilar
Ben Davis
Kris Schneid
Anna Kaiser
Kristy Hall
October 2, 2002

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Allison J. Krulak 10/3/02