

Program Change Request

Date Submitted: 08/23/18 6:40 pm

Viewing: **BS-FSIM : Food Systems Industry Management - BS**

Last approved: 03/08/18 1:27 pm

Last edit: 11/08/18 8:22 pm

Changes proposed by: poppycapehart

Catalog Pages Using
this Program

[Food Systems Industry Management - BS](#)

Contact(s)

Name	E-mail	Phone
Poppy Capehart	poppy@tamu.edu	979-845-2142

Academic level	Undergraduate
Effective Term	2019-2020
Department	Nutrition & Food Science
College	Agriculture & Life Sciences
Program type	Degree
Degree designation	BS - Bachelor of Science
With a major in	Food Systems Industry Management (FSIM)
Associated Program	Not Applicable
Catalog Program Title	Food Systems Industry Management - BS
CIP and Fund code	01100200

Rationale for Proposal

This is a new degree plan that started in 2018. These modifications are for the development of that degree plan. Food safety and quality systems are critical for food security.The College of Agriculture and Life Sciences is proposing a new degree program in Food Systems Industry Management (FSIM) for Fall 2018 for Texas A&M University, College Station, with the opportunity to expand to the Texas A&M University Higher Education Center at McAllen in 2019. The program capitalizes on the food system supply chain, from a postharvest to table perspective. It is a unique and integrated Science, Technology, Engineering, and Mathematics (STEM degree program) with an interdisciplinary approach (primarily Agricultural Systems Management, Food Science and Technology, and Agricultural Economics). Students will be prepared in four core competency domains, as well as high impact experiences to integrate knowledge across discipline areas: (a) operate and manage food processing, storage, and distribution systems; (b) perform systems analysis and management of food processing, storage, and distribution systems; (c) perform economic analyses on food processing, storage, and distribution systems; and (d) effectively manage and utilize large databases and information systems. Students will choose directed electives in specialized areas and a capstone experience. This will be a shared degree within the college with the Department of Food and Nutrition Sciences serving as the administrative department. We have a Research Center in Weslaco that can provide specialized learning experiences in laboratory settings in addition to the new laboratory building plans at the McAllen campus once we expand the program.

Program hours	120
Is this program eligible for financial aid?	Yes

In Workflow

1. NFSC Department Head
2. Curricular Services Review
3. AG Committee Preparer UG
4. AG Committee Chair UG
5. AG College Dean UG
6. UCC Preparer
7. UCC Chair
8. Faculty Senate Preparer
9. Faculty Senate
10. Provost II
11. President
12. Curricular Services

Approval Path

1. 08/28/18 2:36 pm
Stephen Talcott (stalcott): Approved for NFSC Department Head
2. 09/04/18 10:55 am
Angel Mario Carrizales (carri1214): Approved for Curricular Services Review
3. 09/04/18 11:10 am
Dawn Kerstetter (dkerstetter): Approved for AG Committee Preparer UG
4. 10/05/18 9:49 am
Bob Knight (bob-knight): Approved for AG Committee Chair UG
5. 10/05/18 9:57 am
Dawn Kerstetter (dkerstetter): Approved for AG College Dean UG
6. 10/08/18 1:58 pm
Sandra Williams (sandra-williams): Approved for UCC Preparer
7. 11/05/18 3:11 pm
Sandra Williams (sandra-williams): Approved for UCC Chair

History

1. Jul 11, 2017 by Kelly Essler (essler)
2. Jan 25, 2018 by Dawn Kerstetter (dkerstetter)

3. Feb 16, 2018 by Angela Allensworth (arankin)
 4. Mar 8, 2018 by Angel Mario Carrizales (carri1214)

Will program hours change (increase/decrease) due to the proposed curriculum changes?	No
Program delivery mode	Off-campus - specify location
Location is	In State
Is this an approved SACSCOC location?	Yes
SACSCOC Location	Texas A&M University Higher Education Center at McAllen, 6200 Tres Lagos Boulevard, McAllen, TX 78504
Will this program be offered with another institution?	No
% of Program a student can take off-campus or through Distance Education	100%

Catalog Program Requirements

Plan of Study Grid

First Year		Semester Credit Hours
Fall		
AGEC 105	Introduction to Agricultural Economics	3
CHEM 119	Fundamentals of Chemistry I	4
ENGL 104	Composition and Rhetoric	3
or ENGL 103	or Introduction to Rhetoric and Composition	
NFSC 201	Food Science	3
NFSC 210	Horizons in Nutrition and Food Science	2
CHEM 101	Course CHEM 101 Not Found	4
& CHEM 111	and Fundamentals of Chemistry Laboratory I	
	Semester Credit Hours	15
Spring		
ENGL 210	Technical and Business Writing	3
ECON 202	Principles of Economics	3
or ECON 203	or Principles of Economics	
MATH 141	Finite Mathematics	3
HIST 105	History of the United States 1	3
MATH 140	Mathematics for Business and Social Sciences	3
PHYS 201	College Physics	4
	Semester Credit Hours	16
Second Year		
Fall		
ACCT 209	Survey of Accounting Principles	3
or ACCT 229	or Introductory Accounting	
AGSM 301	Systems Analysis in Agriculture	3
HIST 106	History of the United States	3
POLS 206	American National Government	3
MATH 142	Business Calculus	3
	Semester Credit Hours	15
Spring		
STAT 302	Statistical Methods	3
Select one of the following:		4
CHEM 120	Fundamentals of Chemistry II	
PHYS 202	College Physics	
CHEM 102	Course CHEM 102 Not Found	-
& CHEM 112	and Fundamentals of Chemistry Laboratory II	
POLS 207	State and Local Government	3
Language, philosophy and culture		3

Select one of the following: STAT 301 or 302 or 303	3
Semester Credit Hours	13
Third Year	
Fall	
AGEC 340	Agribusiness Management 3
AGSM 473	Project Management for Agricultural Systems Technology 3
AGEC 314	Marketing Agricultural and Food Products 3
DASC 326/NFSC 326	Food Bacteriology 4
& DASC 327/NFSC 327	and Food Bacteriology Lab
NFSC 311/HORT 311	Principles of Food Processing 3
Technical elective 1	3
Semester Credit Hours	16
Spring	
AGEC 314	Marketing Agricultural and Food Products 3
AGEC 330	Financial Management in Agriculture 3
AGSM 315/NFSC 315	Food Process Engineering Technology 3
AGSM 360	Occupational Safety Management 3
AGEC 489	Special Topics in... (Food Systems Economic Analysis) 3
AGSM 489	Special Topics in... (Food Systems Process Control) 3
Technical elective 1	3
Semester Credit Hours	15
Fourth Year	
Fall	
ANSC 457/NFSC 457	Hazard Analysis and Critical Control Point System 3
AGEC 453	International Agribusiness Marketing 3
AGSM 439	Management of Agricultural Systems I 3
ANSC 470/NFSC 470	Quality Assurance for the Food Industry 3
NFSC 489	Special Topics in... (Management of Food Systems-I) 3
Approved High Impact Experience 1	3
NFSC 324	Food Safety and Preventive Controls for Human Food 3
Select one of the following:	3
NFSC 485	Directed Studies
NFSC 491	Research
Semester Credit Hours	15
Spring	
NFSC 489	Special Topics in... (Management and Food Systems-II) 3
AGSM 440	Management of Agricultural Systems II 3
Creative arts	3
Technical electives 1	9
Semester Credit Hours	15
Total Semester Credit Hours	120

1 For technical electives choose from: [AGEC 422](#); [AGEC 435](#); [AGEC 485](#); [AGEC 489](#); [AGEC 491](#); [AGSM 485](#); [AGSM 489](#); [AGSM 491](#); [NFSC 202](#); [NFSC 300](#); [ANSC/NFSC 307](#); [NFSC 314](#); [NFSC 320](#); [POSC/NFSC 406](#); [NFSC 444](#); [ANSC/NFSC 457](#); [NFSC 485](#); [NFSC 489](#); [NFSC 491](#).

2 Technical electives will be chosen from an approved list which can be obtained from the academic advisor.

The Graduation requirements include a requirement for **3 for 6**-hours of international and cultural diversity and **3 hours of cultural discourse**. ~~courses~~-Selection must be from courses on the approved list. Selection can be courses that also satisfy the requirement for social and behavioral sciences; creative arts; language, philosophy and culture; or electives. For more information visit <http://core.tamu.edu>

A total of 120 hours is required for graduation; 36 hours of 300/400 level courses are required to meet the Texas A&M University residency requirement.

Additional information [2-16-18 - Update FSTC 489 to NFSC 489 per prefix change 3-8-2018 - Editorial changes per department request](#)

Required Proposal Forms [DEP Proposed Off-campus F2F System Form FSIM v2.docx](#)
[THECB Off-Campus Face-to-Face FSIM v2.docx](#)
[DE Off-Campus \(Face-to-Face\) Request System Form v2.docx](#)
[BS-FSIM-McAllen-DE Paperwork Submission 2017 Nov 30.pdf](#)
[BS-FSIM-McAllen-President Approval \[FS-35-081\].pdf](#)
[20339_DE-BS-Food Sys \(003\).pdf](#)
[RE_AGSM 439, AGSM 440.pdf](#)
[RE_TECH ELECTIVES - FSIM.pdf](#)
[RE_FSIM technical electives.pdf](#)
[RE_FSIM Tech Electivs - POSC 406.pdf](#)
[Re_CORE MATH.pdf](#)
[BS-FSIM - 08-22-2018.pdf](#)

Reviewer Comments Sandra Williams (sandra-williams) (11/05/18 3:11 pm): UCC approved November 2018.


[Print](#)

Detail Requirements

David Capehart
Jul 30, 2018 09:04 am

Viewing: [Degree Evaluation](#) (DEGEVAL, , [Email](#))
[Change Student](#)

Information for Degree Evaluation

 This is NOT an official evaluation.

Print Instructions

Program Evaluation

Limitation Correspondence: No more than 12 hours of correspondence earned through an accredited institution may be used for an undergraduate degree.
Limitation Combination: Maximum combination of 18 hours of 481, 482, 485 and/or 491 courses may be used for an undergraduate degree.

Program :	BS FSIM	Catalog Term :	Fall 2018 - College Station
Campus :	College Station	Evaluation Term :	Fall 2018 - College Station
College :	Agriculture & Life Sciences	Expected Graduation Date :	
Degree :	Bachelor of Science	Request Number :	1
Level :	Undergraduate	Results as of :	Jul 30, 2018
Majors :	Food Sys Industry Mgmt	Minors :	
Departments :	Nutrition & Food Science	Concentrations :	

	Met	Credits		Courses	
		Required	Used	Required	Used
Total Required :	No	120.000	0.000		0
Program GPA :	Yes	.00	.00		
Overall GPA :	No	2.00	.00		
Other Course Information					
Transfer :			0.000		0

This is NOT an official evaluation.

Change to 51 credits

Area Major Coursework (**57.000 credits**) - Not Met

Met	Condition	Rule	Subject	Attribute	Low	High	Required Credits	Required Courses	Term	Subject	Course	Title	Attribute	Credits	Grade	Source
No		A.	NFSC 201	3hrs												
No	AND	B.	NFSC 210	2hrs												
No	AND	C.	NFSC/HORT 311	3hrs												
No	AND	D.	NFSC/AGSM 315	3hrs												
No	AND	E.	NFSC/DASC 326	3hrs												
No	AND	F.	NFSC/DASC 327	1hr												
No	AND	G.	NFSC/ANSC 457	3hrs												
No	AND	H.	NFSC/ANSC 470	3hrs												
No	AND	I.	Mgmt of Food Systems I	3hrs												
			Take NFSC 489 - SPTP Mgmt of Food Systems I.													
No	AND	J.	Mgmt of Food Systems II	3hrs												
			Take NFSC 489 - SPTP Mgmt of Food Systems II.													
No	AND	K.	AGEC 314	3hrs												
No	AND	L.	AGEC 330	3hrs												
No	AND	M.	AGEC 340	3hrs												
No	AND	N.	AGEC 453	3hrs												
No	AND	O.	Econ Analysis of Food Sys	3hrs												
			Take AGECE 409 - SPTP Econ Analysis of Food Sys.													
No	AND	P.	AGSM 301	3hrs												
No	AND	Q.	AGSM 360	3hrs												
No	AND	R.	AGSM 473	3hrs												
No	AND	S.	Food Sys Process Control	3hrs												
			Take AGSM 489 - SPTP Food Sys Process Control													

Starting with Rule E and forward alphabetically, please rearrange the order at left to:

- E. NFSC 324 3 hrs**
- F. NFSC/DASC 326 3 hrs**
- G. NFSC/DASC 327 1 hr**
- H. NFSC/ANSC 470 3 hrs**
- I. AGECE 314 3 hrs**
- J. AGECE 330 3 hrs**
- K. AGECE 340 3 hrs**
- L. AGECE 453 3 hrs**
- M. AGSM 301 3 hrs**
- N. AGSM 360 3 hrs**
- O. AGSM 439 3 hrs**
- P. AGSM 440 3 hrs**
- Q. AGSM 473 3 hrs**
- R. NFSC 485 or 491 3 hrs**

~~No AND T. High Impact Experience 3hrs
To be selected in consultation with your advisor.~~

Total Credits and GPA 0.000 .00

unofficial evaluation

Area Supporting Coursework (18.000 credits) - Not Met

Met	Condition	Rule	Subject	Attribute	Low	High	Required Credits	Required Courses	Term	Subject	Course	Title	Attribute	Credits	Grade	Source
No		A.	Accounting Principles	3hrs												
			Select from ACCT 209, 229													
No	AND	B.	Economic Principles	3hrs												
			Select from ECON 202, 203.													
No	AND	C.	STAT 302	3hrs												
			Elective Replace with Select from STAT 301, 302, 303.													
No	AND	D.	Technical Electives	9hrs												
			change to 15 hrs													
			To be chosen from: AGECE 422; AGECE 435; AGECE 485; AGECE 489; AGECE 491; AGSM 485; AGSM 489; AGSM 491; NFSC 202; NFSC 300; ANSC/NFSC 307; NFSC 314; NFSC 320; POSC/NFSC 406; NFSC 444; ANSC/NFSC 457; NFSC 485; NFSC 489; NFSC 491													
													Total Credits and GPA	0.000	.00	

unofficial evaluation

Area Communication (6.000 credits) - Not Met

Met	Condition	Rule	Subject	Attribute	Low	High	Required Credits	Required Courses	Term	Subject	Course	Title	Attribute	Credits	Grade	Source
No		A.	ENGL 103 or 104	3hrs												
No	AND	B.	ENGL 210	3hrs												
													Total Credits and GPA	0.000	.00	

unofficial evaluation

Area Mathematics (6.000 credits) - Not Met

Met	Condition	Rule	Subject	Attribute	Low	High	Required Credits	Required Courses	Term	Subject	Course	Title	Attribute	Credits	Grade	Source
No		A.	MATH 141	3hrs												
			Replace with Math 140													
No	AND	B.	MATH 142	3hrs												
													Total Credits and GPA	0.000	.00	

unofficial evaluation

Area Life and Physical Sciences (12.000 credits) - Not Met

Met	Condition	Rule	Subject	Attribute	Low	High	Required Credits	Required Courses	Term	Subject	Course	Title	Attribute	Credits	Grade	Source
No		A.	CHEM 101 and CHEM 111	4hrs												
			Replace with CHEM 119 4 hrs													
No	AND	B.	PHYS 201	4hrs												
No	AND	C.	Science Elective	4hrs												
			Select from CHEM 102 & CHEM 112 or PHYS 202. Replace with CHEM 120 or PHYS 202													
													Total Credits and GPA	0.000	.00	

unofficial evaluation

Area Language, Philosophy & Culture (3.000 credits) - Not Met

Met	Condition	Rule	Subject	Attribute	Low	High	Required Credits	Required Courses	Term	Subject	Course	Title	Attribute	Credits	Grade	Source
-----	-----------	------	---------	-----------	-----	------	------------------	------------------	------	---------	--------	-------	-----------	---------	-------	--------

No A. Lang, Phil, Culture Rqmt 3hrs

Select any course with the Language, Philosophy and Culture attribute [KLPC].

Total Credits and GPA 0.000 .00

unofficial evaluation

Area Creative Arts (3.000 credits) - Not Met

Met	Condition	Rule	Subject	Attribute	Low	High	Required Credits	Required Courses	Term	Subject	Course	Title	Attribute	Credits	Grade	Source
-----	-----------	------	---------	-----------	-----	------	------------------	------------------	------	---------	--------	-------	-----------	---------	-------	--------

No A. Creative Arts Requirement 3hrs

Select three hours from any course with the Creative Arts attribute [KCRA].

Total Credits and GPA 0.000 .00

unofficial evaluation

Area Social and Behavioral Sciences (3.000 credits) - Not Met

Met	Condition	Rule	Subject	Attribute	Low	High	Required Credits	Required Courses	Term	Subject	Course	Title	Attribute	Credits	Grade	Source
-----	-----------	------	---------	-----------	-----	------	------------------	------------------	------	---------	--------	-------	-----------	---------	-------	--------

No A. AGECE 105 3hrs

Total Credits and GPA 0.000 .00

unofficial evaluation

Area : Citizenship (12.000 credits) - Not Met

Description Completion of 4 semesters of Upper-Level ROTC may be substituted for 3 hours of American History and 3 hours of Political Science.

Met	Condition	Rule	Subject	Attribute	Low	High	Required Credits	Required Courses	Term	Subject	Course	Title	Attribute	Credits	Grade	Source
-----	-----------	------	---------	-----------	-----	------	------------------	------------------	------	---------	--------	-------	-----------	---------	-------	--------

No A. American History Rqmt 6hrs

Select from any course with the [KHIS] attribute.

No AND B. Political Science Rqmt 6hrs

Take POLS 206 and POLS 207.

Total Credits and GPA 0.000 .00

unofficial evaluation

Area : Work Not Applied - Met

Description See advisor for acceptable substitutions.

Met	Condition	Rule	Subject	Attribute	Low	High	Required Credits	Required Courses	Term	Subject	Course	Title	Attribute	Credits	Grade	Source
-----	-----------	------	---------	-----------	-----	------	------------------	------------------	------	---------	--------	-------	-----------	---------	-------	--------

No A. Courses not applied

Total Credits and GPA 0.000 .00

unofficial evaluation

Area University Writing Requirement - Not Met

Met	Condition	Rule	Subject	Attribute	Low	High	Required Credits	Required Courses	Term	Subject	Course	Title	Attribute	Credits	Grade	Source
-----	-----------	------	---------	-----------	-----	------	------------------	------------------	------	---------	--------	-------	-----------	---------	-------	--------

No A. Writing Requirement

Two courses required.

Only sections of NFSC, **AGSM and AGECE** courses with the Oral Communication attribute [UCRT], or with the Writing attribute [UWRT] may be used to satisfy this requirement.

Please add AGSM and AGECE to the requirement description.

Total Credits and GPA 0.000 .00

unofficial evaluation

Area Int'l & Cult Diversity - Not Met

Met	Condition	Rule	Subject	Attribute	Low	High	Required Credits	Required Courses	Term	Subject	Course	Title	Attribute	Credits	Grade	Source
No		A.	Int'l & Cultural Diversity 6hr													
<p>Select from courses with the International and Cultural Diversity attribute [UICD] (except sections of BUSN 289 with the UWRT attribute).</p>																
														Total Credits and GPA	0.000	.00

unofficial evaluation

Area Foreign Language - Not Met

Met	Condition	Rule	Subject	Attribute	Low	High	Required Credits	Required Courses	Term	Subject	Course	Title	Attribute	Credits	Grade	Source
No		A.	Foreign Language Rqmt													
<p>Complete one of the following: 1. Two years of the same foreign language in High School. 2. A two semester sequence of the same foreign language for University credit.</p>																
														Total Credits and GPA	0.000	.00

unofficial evaluation

Area : Residence Requirement - Not Met

Description A minimum of 36 hours of 300-400 level coursework must be completed at Texas A&M University. 12 hours must be in the major field.

Met	Condition	Rule	Subject	Attribute	Low	High	Required Credits	Required Courses	Term	Subject	Course	Title	Attribute	Credits	Grade	Source
No		A.	Residence - Major 12hrs													
<p>Select from NFSC 300-499; AGECE 300-499; AGSM 300-499</p>																
No	AND	B.	Residence 300-499 24hrs													
<p>Select from any 300-400 level course at Texas A&M.</p>																
														Total Credits and GPA	0.000	.00

unofficial evaluation

Area : GPR-Major - Not Met

Description A minimum GPR of 2.000 is required in all major field of studies courses.

Met	Condition	Rule	Subject	Attribute	Low	High	Required Credits	Required Courses	Term	Subject	Course	Title	Attribute	Credits	Grade	Source
No		A.	Major GPR 54+hrs													
<p>Includes NFSC 100-499. AGECE 100-499; AGSM 100-499.</p>																
														Total Credits and GPA	0.000	.00

unofficial evaluation

[Back to Display Options](#)

From: [Ashlea Schroeder](#)
To: [Capehart, Poppy](#)
Cc: [McGee, Russell](#)
Subject: RE: AGSM 439, AGSM 440
Date: Friday, June 15, 2018 4:42:55 PM

The Department of Biological and Agricultural Engineering allows the Department of Nutrition and Food Science to include AGSM 439 and 440 as the W and C courses, respectively, in the FSIM degree program for the 2019-2020 UG Catalog.

Ashlea Schroeder '05
Senior Academic Advisor II
Scoates Hall (SCTS) 303H
Biological and Agricultural Engineering
College of Agriculture and Life Sciences
College of Engineering
Texas A&M University

979-845-0609
aschroeder@tamu.edu

From: Capehart, Poppy
Sent: Friday, June 15, 2018 4:41 PM
To: Ashlea Schroeder <aschroeder@tamu.edu>
Cc: McGee, Russell <romcgee@tamu.edu>
Subject: RE: AGSM 439, AGSM 440

Hey, Ashlea.

Thanks for responding.

Actually, just a permission such as

The Department of Biological and Agricultural Engineering allows the Department of Nutrition and Food Science to include AGSM 439, 440 as the W and C courses for FSIM for 2019-2020 UG Catalog.

You have to do nothing in CARS. When I put them in the degree plan later in July for the long journey across all votes this Fall 2018, I will need to include that permission in attached documents as verification of my use of them in the degree plan.

Certainly you don't have to literally copy my statement above but anything along those lines that I can use with COALS UPC, UCC, Fac Sen et al.

Again, thanks and have a good weekend.

Poppy

Dr. Poppy Capehart '75 | Academic Program Coordinator – Senior Academic Advisor II
Department of Nutrition and Food Science | Texas A&M University
127 Cater-Mattil Building | 2253 TAMU
College Station, Texas 77843

ph: 979.845.2142 | fax: 979.862-6842 | poppy@tamu.edu | <http://nfs.tamu.edu>
<http://aggiemap.tamu.edu/?Bldg=1503>

From: Ashlea Schroeder
Sent: Friday, June 15, 2018 4:37 PM
To: Capehart, Poppy <poppy@tamu.edu>
Cc: McGee, Russell <romcgee@tamu.edu>
Subject: RE: AGSM 439, AGSM 440

Poppy,

Do you just need me to let you know, or do I need to go into CARS and processing anything?

I do know that Mr. McGee (who is one of the instructors for AGSM 439/440) mentioned that we will have FSIM students in AGSM 439/440 until a new course (or potentially cross listed course is created).

Ashlea Schroeder '05
Senior Academic Advisor II
Scoates Hall (SCTS) 303H
Biological and Agricultural Engineering
College of Agriculture and Life Sciences
College of Engineering
Texas A&M University

979-845-0609
aschroeder@tamu.edu

From: Capehart, Poppy
Sent: Friday, June 15, 2018 9:12 AM
To: Ashlea Schroeder <aschroeder@tamu.edu>
Subject: AGSM 439, AGSM 440

Good morning, Ms. Ashlea.

I want to include AGSM 439, 440 as the W and C courses for FSIM for 2019-2020 UG Catalog.

Because they are not presently in the 18-19 catalog and therefore the degree lacks these

components for degree completion, per our previous e-mail exchange but now officially, *would you grant permission on behalf of AGSM to include these two courses for those purposes in the future catalog?*

Thanks for your courtesy in responding when your timer permits and have a blessed weekend.
Poppy

Dr. Poppy Capehart '75 | Academic Program Coordinator – Senior Academic Advisor II
Department of Nutrition and Food Science | Texas A&M University
127 Cater-Mattil Building | 2253 TAMU
College Station, Texas 77843

ph: 979.845.2142 | fax: 979.862-6842 | poppy@tamu.edu | <http://nfs.tamu.edu>
<http://aggiemap.tamu.edu/?Bldg=1503>

From: Paulo Lima-Filho
To: [Capehart, Poppy](#)
Cc: [Donna Hoffman](#); [jennifer whitfield](#); [Alisa Baron](#)
Subject: Re: CORE MATH
Date: Tuesday, July 17, 2018 4:13:21 PM
Importance: High

Good Afternoon, Poppy.

This is to confirm that we approve the use of any of the math classes we teach here at A&M. In particular, this should exclude courses such as “college algebra” (which we used to teach as Math 102) or similar high-school level math courses.

In order to plan accordingly and better serve our students, we would appreciate having some numerical information as to how many students will be affected and which other classes would you envision being used.

Best regards,
Paulo

Paulo Lima-Filho
Professor
Associate Head for Operations and Undergraduate Programs
Department of Mathematics
Associate Dean for International Programs
College of Science
Texas A&M University
Phone: (979)845-1981

On Jul 17, 2018, at 2:32 PM, Capehart, Poppy <poppy@tamu.edu> wrote:

Good afternoon.

I'd like to know if I can change our FOOD SYSTEMS INDUSTRY MANAGEMENT degree core math requirements to ANY CORE MATH (USING MATH PREFIX) as we did for our other degrees.

If the Math Department would correspond with either permission to do so by e-mail or denial, I will be able to take my next step(s).

Thanks for your help.
Poppy

Dr. Poppy Capehart '75 | Academic Program Coordinator – Senior Academic Advisor II
Department of Nutrition and Food Science | Texas A&M University
127 Cater-Mattil Building | 2253 TAMU
College Station, Texas 77843

ph: 979.845.2142 | fax: 979.862-6842 | poppy@tamu.edu | <http://nfs.tamu.edu>
<http://aggiemap.tamu.edu/?Bldg=1503>

From: Capehart, Poppy

Sent: Friday, June 29, 2018 4:34 PM

To: 'Donna Hoffman' <donna@math.tamu.edu>

Cc: 'Yvette Hester' <hester@math.tamu.edu>

Subject: RE: CORE MATH

When your time permits, please correspond on this request.

Thanks,

Poppy

From: [Lesley Gleason](#)
To: [Capehart, Poppy](#)
Cc: [Noll, Allison L](#)
Subject: RE: FSIM Tech Electivs
Date: Monday, June 18, 2018 11:19:16 AM

We give permission to use this course on the FSIM technical elective list:

POSC/NFSC 406 – POULTRY PROCESSING

Thanks!

Lesley N. Gleason '09 | Program Coordinator
Department of Poultry Science | Texas A&M University
101D Kleberg | 2472 TAMU | College Station, Texas 77843-2472
P: 979.845.1654 | F: 979.845.1921
lesley.gleason@tamu.edu | <http://posc.tamu.edu>

From: Capehart, Poppy
Sent: Friday, June 15, 2018 3:53 PM
To: Lesley Gleason <lesley.gleason@tamu.edu>
Subject: FSIM Tech Electivs

Howdy, Lesley.

As you might know, there is a new degree launching this Fall 2018 which is the result of a partnership between AG SYSTEMS MGMT, AGECE and NFSC. It is Food Systems Industry Management.

FSIM has technical electives comprised of several courses across multiple departments. One of those listed in the initial stages of degree plan development was/is:

POSC/NFSC 406 – POULTRY PROCESSING

This course is not listed in the 18-19 UG Catalog but my plan is to include it in the 19-20 UG Catalog on which I am working presently.

I need an e-mail from POSC DEPT which specifically gives permission to use this course on the FSIM technical elective list.

Can you please forward this along with my request for a response as soon as possible?

Thanks, as always, for your help and have a blessed weekend.
Poppy

Dr. Poppy Capehart '75 | Academic Program Coordinator – Senior Academic Advisor II
Department of Nutrition and Food Science | Texas A&M University
127 Cater-Mattil Building | 2253 TAMU

College Station, Texas 77843

ph: 979.845.2142 | fax: 979.862-6842 | poppy@tamu.edu | <http://nfs.tamu.edu>
<http://aggiemap.tamu.edu/?Bldg=1503>

From: [Boadu, Frederick O](#)
To: [Capehart, Poppy](#)
Cc: [Chester, Donna K](#)
Subject: RE: FSIM technical electives
Date: Thursday, August 16, 2018 11:09:09 AM

Poppy

Not a problem. Do it.

My best

boadu

From: Capehart, Poppy
Sent: Thursday, August 16, 2018 8:52 AM
To: Boadu, Frederick O <f-boadu@tamu.edu>
Subject: FSIM technical electives

Good morning, Dr. B. Poppy Capehart here.

As you know, NFSC, AGEC and AGSM launched the new Food Systems Industry Management FSIM degree this Fall 2018.

I am the caretaker of the degree plan/catalog.

We have five students so far in McAllen in the degree plan. I am looking to bolster the degree plan with Technical Electives (a list from which to choose).

Can I add AGEC 422 AND 435 – BOTH WEB BASED – to that list? Neither of these will be overrun, I'm certain, and neither appear to be Majors Only in all sections.

I need an answer as soon as possible. Please, Sir. May I add these to the list for down the road electives for FSIM?

Thanks and it is always nice to see you whenever I drop in on Donna.

Poppy

Dr. Poppy Capehart '75 | Academic Program Coordinator – Senior Academic Advisor II
Department of Nutrition and Food Science | Texas A&M University
127 Cater-Mattil Building | 2253 TAMU
College Station, Texas 77843

ph: 979.845.2142 | fax: 979.862-6842 | poppy@tamu.edu | <http://nfs.tamu.edu>
<http://aggiemap.tamu.edu/?Bldg=1503>

From: [Osburn, Wesley N](#)
To: [Capehart, Poppy](#)
Subject: RE: TECH ELECTIVES - FSIM
Date: Friday, June 15, 2018 9:49:08 AM

Good Morning Poppy,

Yes sir. ANSC supports NFSC listing ANSC/NFSC 307 – MEATS as a technical elective for the Food Systems Industry Management degree.

Wes Osburn

Wesley N. Osburn
Associate Head Academic Programs
133E Kleberg
Department of Animal Science
Texas A&M University
ANSCGradProg@tamu.edu
979-845-1543

Associate Professor
338D Kleberg
osburnw@tamu.edu
979-845-3989

From: Capehart, Poppy
Sent: Friday, June 15, 2018 9:27 AM
To: Osburn, Wesley N <osburnw@exchange.tamu.edu>
Subject: TECH ELECTIVES - FSIM

Good morning, Dr. O.

I need an e-mail from you as rep of ANSC that allows NFSC to list ANSC/NFSC 307 – MEATS as a potential technical elective for our newly minted Food Systems Industry Management degree. As it is with Food Science, rarely do students take 307 or even attempt to do so and many times FSTC students cannot due to the limited number of seats available and the number of ANSC students seeking to take it. However, rarely has ANSC denied a FSTC student the opportunity to take 307 when truly desired. So, we'd like to list it as an optional technical elective beginning 19-20 UG catalog.

Do I have your permission to so list it among several other courses across numerous other departments' courses?

**Have a blessed weekend, by the way.
Poppy**

Dr. Poppy Capehart '75 | Academic Program Coordinator – Senior Academic Advisor II
Department of Nutrition and Food Science | Texas A&M University
127 Cater-Mattil Building | 2253 TAMU
College Station, Texas 77843

ph: 979.845.2142 | fax: 979.862-6842 | poppy@tamu.edu | <http://nfs.tamu.edu>
<http://aggiemap.tamu.edu/?Bldg=1503>