

Program Change Request

Date Submitted: 08/23/18 6:49 pm

Viewing: **BS-FSTC-FSO+ : Food Science and Technology - BS, Food Science Option**

Last approved: 03/08/18 9:55 am

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

Changes proposed by: poppycapehart

Catalog Pages Using this Program [Food Science and Technology - BS, Food Science Option](#)

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

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 w/Concentration
 Degree designation BS - Bachelor of Science
 With a major in Food Science & Technology (FSTC)
 Associated Program **Not Applicable**
 With a concentration in Food Science (FSO+)

Catalog Program Title
 Food Science and Technology - BS, Food Science Option

CIP and Fund code 30190100

Rationale for Proposal

Inevitably replacing NFSC 313 as UWRT with NFSC 204. The NUTR and FSTC course prefixes are proposed to change to NFSC (Approved by the UCC in August 4, 2017 UCC meeting); goal is to reduce number of cross-listed courses within the department as well as make for easier identification; core math requirements will become Any TAMU Core Math (with a MATH prefix required); Statistics requirement will add STAT 301, 303 to 302 to give more options; total hours for degree completion will not be changed by these modifications.

Program hours 120

Is this program eligible for financial aid? Yes

Will program hours change (increase/decrease) due to the proposed curriculum changes? No

Program delivery mode On-campus

Approval Path

1. 08/28/18 2:37 pm
Stephen Talcott (stalcott): Approved for NFSC Department Head
2. 09/04/18 10:44 am
Angel Mario Carrizales (carri214): 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. Feb 13, 2018 by Poppy Capehart (poppycapehart)
2. Mar 6, 2018 by Sandra Williams (sandra-

williams)

3. Mar 8, 2018 by Angela
Allensworth (arankin)4. Mar 8, 2018 by Angela
Allensworth (arankin)

Catalog Program Requirements

Plan of Study Grid

		Semester Credit Hours
First Year		
Fall		
CHEM 101	Course CHEM 101 Not Found	3
CHEM 111	Fundamentals of Chemistry Laboratory I	1
CHEM 119	Fundamentals of Chemistry I	4
ENGL 103	Introduction to Rhetoric and Composition	3
or ENGL 104	or Composition and Rhetoric	
NFSC 201	Food Science	3
NFSC 204	Perspectives in Nutrition and Food Science	1
NFSC 210	Horizons in Nutrition and Food Science	2
Mathematics 1		3
	Semester Credit Hours	16
Spring		
BIOL 111	Introductory Biology I	4
CHEM 102	Course CHEM 102 Not Found	3
CHEM 112	Fundamentals of Chemistry Laboratory II	1
CHEM 120	Fundamentals of Chemistry II	4
American history		3
Mathematics 1		3
Free elective 3		1
	Semester Credit Hours	15
Second Year		
Fall		
CHEM 227	Organic Chemistry I	3
CHEM 237	Organic Chemistry Laboratory	1
NFSC 202	Fundamentals of Human Nutrition	3
or NFSC 203	or Scientific Principles of Human Nutrition	
POLS 206	American National Government	3
Select one of the following:		3
AGEC 105	Introduction to Agricultural Economics	
ECON 202	Principles of Economics	
ECON 203	Principles of Economics	
Language, philosophy and culture 2		3
	Semester Credit Hours	16
Spring		
ACCT 209	Survey of Accounting Principles	3
CHEM 228	Organic Chemistry II	3
CHEM 238	Organic Chemistry Laboratory	1
PHYS 201	College Physics	4
American history		3
Creative arts 2		3
	Semester Credit Hours	17
Third Year		
Fall		
CHEM 316	Quantitative Analysis	2
CHEM 318	Quantitative Analysis Laboratory	1
ENGL 210	Technical and Business Writing	3
NFSC 311/HORT 311	Principles of Food Processing	3
POLS 207	State and Local Government	3
Free elective 3		3
	Semester Credit Hours	15
Spring		
NFSC 312/DASC 312	Food Chemistry	3
NFSC 313/DASC 313	Food Chemistry Laboratory	1
MGMT 309	Survey of Management	3
Select one of the following:		3
STAT 301	Introduction to Biometry	
STAT 302	Statistical Methods	

<u>STAT 303</u>	Statistical Methods	
Select one of the following:		3
<u>ANSC 307/NFSC 307</u>	Meats	
<u>ANSC 457/NFSC 457</u>	Hazard Analysis and Critical Control Point System	
<u>HORT 419</u>	Viticulture and Small Fruit Culture	
<u>HORT 420</u>	Concepts of Wine Production	
<u>HORT 421</u>	Enology	
<u>NFSC 211</u>	Scientific Principles of Foods	
<u>NFSC 300</u>	Religious and Ethnic Foods	
<u>NFSC 305</u>	Fundamental Baking	
<u>NFSC 307/ANSC 307</u>	Meats	
<u>NFSC 320</u>	Understanding Obesity: A Social and Scientific Challenge	
<u>NFSC 324</u>	Food Safety and Preventive Controls for Human Food	
<u>NFSC 406/POSC 406</u>	Poultry Further Processing	
<u>NFSC 410</u>	Nutritional Pharmacometrics of Food Compounds	
<u>NFSC 420</u>	Supervised Research in Mediterranean Nutrition and Food Processing in Italy	
<u>NFSC 422</u>	Food Processing for Sustainable Nutrition in Brazil	
<u>NFSC 457/ANSC 457</u>	Hazard Analysis and Critical Control Point System	
<u>NFSC 485</u>	Directed Studies	
<u>NFSC 489</u>	Special Topics in...	
<u>NFSC 491</u>	Research	
Free elective 3		4
	Semester Credit Hours	13
Fourth Year		
Fall		
<u>NFSC 314/DASC 314</u>	Food Analysis	3
<u>NFSC 326/DASC 326</u>	Food Bacteriology	3
<u>NFSC 327/DASC 327</u>	Food Bacteriology Lab	1
Select one of the following:		3
<u>ANSC 307/NFSC 307</u>	Meats	
<u>ANSC 457/NFSC 457</u>	Hazard Analysis and Critical Control Point System	
<u>HORT 419</u>	Viticulture and Small Fruit Culture	
<u>HORT 420</u>	Concepts of Wine Production	
<u>HORT 421</u>	Enology	
<u>NFSC 211</u>	Scientific Principles of Foods	
<u>NFSC 300</u>	Religious and Ethnic Foods	
<u>NFSC 305</u>	Fundamental Baking	
<u>NFSC 307/ANSC 307</u>	Meats	
<u>NFSC 320</u>	Understanding Obesity: A Social and Scientific Challenge	
<u>NFSC 324</u>	Food Safety and Preventive Controls for Human Food	
<u>NFSC 406/POSC 406</u>	Poultry Further Processing	
<u>NFSC 410</u>	Nutritional Pharmacometrics of Food Compounds	
<u>NFSC 420</u>	Supervised Research in Mediterranean Nutrition and Food Processing in Italy	
<u>NFSC 422</u>	Food Processing for Sustainable Nutrition in Brazil	
<u>NFSC 457/ANSC 457</u>	Hazard Analysis and Critical Control Point System	
<u>NFSC 485</u>	Directed Studies	
<u>NFSC 489</u>	Special Topics in...	
<u>NFSC 491</u>	Research	
Free elective 3		3
	Semester Credit Hours	13
Spring		
<u>BICH 303</u>	Elements of Biological Chemistry	3
or <u>BICH 410</u>	or Comprehensive Biochemistry I	
<u>NFSC 315/AGSM 315</u>	Food Process Engineering Technology	3
<u>NFSC 401</u>	Food Product Development	3
<u>NFSC 444</u>	Fundamentals of Food Law	3
<u>NFSC 481</u>	Seminar	1
Free elective 3		2
	Semester Credit Hours	15
	Total Semester Credit Hours	120

1 MATH prefix required.

2The Graduation requirements include a requirement for 3 hours of international and cultural diversity and 3 hours of cultural discourse. 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 Core Curriculum requirements, <http://core.tamu.edu/>

3Students may earn a chemistry minor by taking 6 hours of additional chemistry courses from an approved list as free electives. See the Department of Chemistry for

more details. Students seeking a minor in chemistry must complete the Declaration of Minor in Chemistry form and have it approved by the undergraduate advisor in Chemistry (Room 104 Chemistry) and their NFSC advisor.

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	03-06-2018 — updates made to order of courses in fourth year (fall/spring terms). sw 3-8-18 — Update to footnotes per catalog style.
Required Proposal Forms	Core Math Permission 05-31-17.pdf STAT Permission 06-22-17.pdf BS FSTC FSO — 10-13-2017.pdf President Approval Faculty Senate Items 11-13-17.pdf BS-FSTC-FSO - 08-23-2018.pdf
Reviewer Comments	Sandra Williams (sandra-williams) (11/05/18 3:11 pm): UCC approved November 2018.

Key: 249

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Detail Requirements

David Capehart
Jul 27, 2018 04:20 pm

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 FSTC-Food Science	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 :	5
Level :	Undergraduate	Results as of :	Jul 27, 2018
Majors :	Food Science & Technology	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.

Area Major Coursework (**35.000 credits**) - Not Met ← Change to 36 credits

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 312	3hrs												
No	AND	E.	NFSC 313	1hr												
No	AND	F.	NFSC 314	3hrs												
No	AND	G.	NFSC/AGSM 315	3hrs												
No	AND	H.	NFSC/DASC 326	3hrs												
No	AND	I.	NFSC/DASC 327	1hr												
No	AND	J.	NFSC 401	3hrs												
No	AND	K.	NFSC 444	3hrs												
No	AND	L.	NFSC 481	1hr												
No	AND	M.	Food Science Elect	6hrs												

Select from ANSC 307, 457; NFSC 211, 300, 305, 307, 320, 324, 406, 410, 420, 422, 457, 485, 489, 491; HORT 419-421; POSC 406.

RULE B: ADD NFSC 204 1 HR

PLEASE MODIFY RULES B - M after insertion of RULE B: NFSC 204 and put remainder in alphabetical order (ie, RULE C: NFSC 210 2 hrs, etc.)

Total Credits and GPA 0.000 .00

unofficial evaluation

Area Supporting Coursework (6.000 credits) - Not Met

Met	Condition	Rule	Subject	Attribute	Low	High	Required Credits	Required Courses	Term	Subject	Course	Title	Attribute	Credits	Grade	Source
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No A. ACCT 209 3hrs
 No AND B. MGMT 309 3hrs

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 ENGL 104	3hrs												
No	AND	B.	ENGL 210	3hrs												

Total Credits and GPA 0.000 .00

unofficial evaluation

Area Mathematics (9.000 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 Rqmt I	3hrs												
								Select from any MATH course with the Mathematics attribute [KMTH].								
No	AND	B.	Math Rqmt II	3hrs												
								Select from any MATH course with the Mathematics attribute [KMTH].								
No	AND	C.	STAT Elective	3hrs												
								Select from STAT 301, 302, 303.								

Total Credits and GPA 0.000 .00

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Area Life and Physical Sciences (33.000 credits) - Not Met

Met	Condition	Rule	Subject	Attribute	Low	High	Required Credits	Required Courses	Term	Subject	Course	Title	Attribute	Credits	Grade	Source
No		A.	Biology Rqmt	4hrs												
								Take BIOL 111.								
No	AND	B.	Chemistry I Rqmt	4hrs												
								Take CHEM 101, 111.								
No	AND	C.	Chemistry II Rqmt	4hrs												
								Take CHEM 102, 112.								
No	AND	D.	CHEM 227	3hrs												
No	AND	E.	CHEM 237	1hr												
No	AND	F.	CHEM 228	3hrs												
No	AND	G.	CHEM 238	1hr												
No	AND	H.	CHEM 316	2hrs												
No	AND	I.	CHEM 318	1hr												
No	AND	J.	Nutrition Rqmt	3 hrs												
								Select from NFSC 202 or 203.								
No	AND	K.	Biochemistry Rqmt	3hrs												
								Select from BICH 303, 410.								
No	AND	L.	PHYS 201	4hrs												

Request rearranging the order as presented at left to:
A. BICH 303 or 410 3 hrs
B. BIOL 111 4 hrs
C. CHEM 119 4 hrs
D. CHEM 120 4 hrs
E. CHEM 227 3 hrs
F. CHEM 237 1 hr
G. CHEM 228 3 hrs
H. CHEM 238 1 hr
I. CHEM 316 2 hrs
J. CHEM 318 1 hr
K. NUTR 202 or 203 3 hrs
L. PHYS 201 4 hrs

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

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													
														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													
														Total Credits and GPA	0.000	.00

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Area Social and Behavioral Science (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.	Economics Rqmt 3hrs													
														Total Credits and GPA	0.000	.00

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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													
No	AND	B.	Political Science Rqmt 6hrs													
														Total Credits and GPA	0.000	.00

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Area General Electives (10.000 credits) - Not Met Change to 9 credits

Met	Condition	Rule	Subject	Attribute	Low	High	Required Credits	Required Courses	Term	Subject	Course	Title	Attribute	Credits	Grade	Source
No		A.	General Electives 10hrs													
														Total Credits and GPA	0.000	.00

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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													

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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
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No A. Writing Requirement

Two courses required.
Only sections of NFSC 313, 406, 481 with the Oral Communication attribute [UCRT], or 291 with the Writing attribute [UWRT] may be used to satisfy this requirement.

Add 204

Total Credits and GPA 0.000 .00

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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
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No A. Int'l & Cultural Diversity 6hr

Select from courses with the International and Cultural Diversity attribute [UICD] (except sections of BUSN 289 with the UWRT attribute).

Total Credits and GPA 0.000 .00

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Area Foreign Language - Not Met

Met	Condition	Rule	Subject	Attribute	Low	High	Required Credits	Required Courses	Term	Subject	Course	Title	Attribute	Credits	Grade	Source
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No A. Foreign Language Rqmt

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.

Total Credits and GPA 0.000 .00

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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
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No A. Residence - Major 12hrs

Select from NFSC 300-499.

No AND B. Residence 300-499 24hrs

Select from any 300-400 level course at Texas A&M.

Total Credits and GPA 0.000 .00

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Area GPR-Major - Not Met

Met	Condition	Rule	Subject	Attribute	Low	High	Required Credits	Required Courses	Term	Subject	Course	Title	Attribute	Credits	Grade	Source
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No A. Major GPR 29+hrs

Includes NFSC 100-499; AGSM 315; ANSC 307; DASC 312, 313, 314, 326, 327; NFSC 315, 330, 331; HORT 311, 446; POSC 406.

unofficial evaluation

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