

# Program Change Request

Date Submitted: 08/23/18 6:50 pm

## Viewing: **BS-FSTC-INO+ : Food Science and Technology - BS, Food Industry Option**

Last approved: 03/06/18 10:59 am

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

Changes proposed by: poppycapehart

Catalog Pages Using this Program [Food Science and Technology - BS, Food Industry 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 Industry (INO+)

Catalog Program Title  
 Food Science and Technology - BS, Food Industry 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 (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 1:59 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. Mar 9, 2017 by Angela Allensworth (arankin)
2. Feb 13, 2018 by Poppy Capehart (poppycapehart)

## Catalog Program Requirements

## Plan of Study Grid

## First Year

## Fall

		Semester Credit Hours
<del>CHEM 101</del>	<del>Course CHEM 101 Not Found</del>	<del>3</del>
<del>CHEM 111</del>	<del>Fundamentals of Chemistry Laboratory I</del>	<del>1</del>
<b>CHEM 119</b>	<b>Fundamentals of Chemistry I</b>	<b>4</b>
<u>ENGL 103</u>	Introduction to Rhetoric and Composition	3
or <u>ENGL 104</u>	or Composition and Rhetoric	
<u>NFSC 201</u>	Food Science	3
<b>NFSC 204</b>	<b>Perspectives in Nutrition and Food Science</b>	<b>1</b>
<u>NFSC 210</u>	Horizons in Nutrition and Food Science	2
<u>Mathematics (MATH prefix required)</u>		3
	Semester Credit Hours	16

## Spring

<del>CHEM 102</del>	<del>Course CHEM 102 Not Found</del>	<del>3</del>
<del>CHEM 112</del>	<del>Fundamentals of Chemistry Laboratory II</del>	<del>1</del>
<b>CHEM 120</b>	<b>Fundamentals of Chemistry II</b>	<b>4</b>
Select one of the following:		3
<u>AGEC 105</u>	Introduction to Agricultural Economics	
<u>ECON 202</u>	Principles of Economics	
<u>ECON 203</u>	Principles of Economics	
<u>American history 1</u>		3
<u>Language, philosophy and culture 1</u>		3
<u>Mathematics (MATH prefix required)</u>		3
	Semester Credit Hours	16

## Second Year

## Fall

<u>BIOL 111</u>	Introductory Biology I	4
<u>CHEM 227</u>	Organic Chemistry I	3
<u>CHEM 237</u>	Organic Chemistry Laboratory	1
<u>NFSC 202</u>	Fundamentals of Human Nutrition	3
or <u>NFSC 203</u>	or Scientific Principles of Human Nutrition	
<u>POLS 206</u>	American National Government	3
	Semester Credit Hours	14

## Spring

<u>ACCT 209</u>	Survey of Accounting Principles	3
<u>PHYS 201</u>	College Physics	4
<u>American history 1</u>		3
<u>Creative arts 1</u>		3
Free elective 2		3
	Semester Credit Hours	16

## Third Year

## Fall

<u>ENGL 210</u>	Technical and Business Writing	3
<u>NFSC 311/HORT 311</u>	Principles of Food Processing	3
<u>POLS 207</u>	State and Local Government	3
Select one of the following:		3

ANSC 307/NFSC 307 MeatsANSC 457/NFSC 457 Hazard Analysis and Critical Control Point SystemHORT 419 Viticulture and Small Fruit CultureHORT 420 Concepts of Wine ProductionHORT 421 EnologyNFSC 211 Scientific Principles of FoodsNFSC 300 Religious and Ethnic FoodsNFSC 305 Fundamental BakingNFSC 307/ANSC 307 MeatsNFSC 320 Understanding Obesity: A Social and Scientific ChallengeNFSC 324 Food Safety and Preventive Controls for Human FoodNFSC 406/POSC 406 Poultry Further ProcessingNFSC 410 Nutritional Pharmacometrics of Food CompoundsNFSC 420 Supervised Research in Mediterranean Nutrition and Food Processing in Italy

<a href="#">NFSC 422</a>	Food Processing for Sustainable Nutrition in Brazil	
<a href="#">NFSC 457/ANSC 457</a>	Hazard Analysis and Critical Control Point System	
<a href="#">NFSC 485</a>	Directed Studies	
<a href="#">NFSC 489</a>	Special Topics in...	
<a href="#">NFSC 491</a>	Research	
Free elective 2		3
	Semester Credit Hours	15
Spring		
<a href="#">AGEC 314</a>	Marketing Agricultural and Food Products	3
<a href="#">NFSC 312/DASC 312</a>	Food Chemistry	3
<a href="#">NFSC 313/DASC 313</a>	Food Chemistry Laboratory	1
<a href="#">MGMT 309</a>	Survey of Management	3
Select one of the following:		3
<a href="#">STAT 301</a>	Introduction to Biometry	
<a href="#">STAT 302</a>	Statistical Methods	
<a href="#">STAT 303</a>	Statistical Methods	
Free elective 2		1
	Semester Credit Hours	14
Fourth Year		
Fall		
<a href="#">NFSC 314/DASC 314</a>	Food Analysis	3
<a href="#">NFSC 315/AGSM 315</a>	Food Process Engineering Technology	3
<a href="#">NFSC 326/DASC 326</a>	Food Bacteriology	3
<a href="#">NFSC 327/DASC 327</a>	Food Bacteriology Lab	1
Select one fo the following:		3
<a href="#">ANSC 307/NFSC 307</a>	Meats	
<a href="#">ANSC 457/NFSC 457</a>	Hazard Analysis and Critical Control Point System	
<a href="#">HORT 419</a>	Viticulture and Small Fruit Culture	
<a href="#">HORT 420</a>	Concepts of Wine Production	
<a href="#">HORT 421</a>	Enology	
<a href="#">NFSC 211</a>	Scientific Principles of Foods	
<a href="#">NFSC 300</a>	Religious and Ethnic Foods	
<a href="#">NFSC 305</a>	Fundamental Baking	
<a href="#">NFSC 307/ANSC 307</a>	Meats	
<a href="#">NFSC 320</a>	Understanding Obesity: A Social and Scientific Challenge	
<a href="#">NFSC 324</a>	Food Safety and Preventive Controls for Human Food	
<a href="#">NFSC 406/POSC 406</a>	Poultry Further Processing	
<a href="#">NFSC 410</a>	Nutritional Pharmacometrics of Food Compounds	
<a href="#">NFSC 420</a>	Supervised Research in Mediterranean Nutrition and Food Processing in Italy	
<a href="#">NFSC 422</a>	Food Processing for Sustainable Nutrition in Brazil	
<a href="#">NFSC 457/ANSC 457</a>	Hazard Analysis and Critical Control Point System	
<a href="#">NFSC 485</a>	Directed Studies	
<a href="#">NFSC 489</a>	Special Topics in...	
<a href="#">NFSC 491</a>	Research	
Free elective 2		1
	Semester Credit Hours	13
Spring		
<a href="#">BICH 303</a>	Elements of Biological Chemistry	3
or <a href="#">BICH 410</a>	or Comprehensive Biochemistry I	
<a href="#">NFSC 401</a>	Food Product Development	3
<a href="#">NFSC 444</a>	Fundamentals of Food Law	3
<a href="#">NFSC 481</a>	Seminar	1
Free electives 2		6
	Semester Credit Hours	16
	Total Semester Credit Hours	120

1The 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 more information visit <http://core.tamu.edu>

2Students may achieve a business minor by taking the following courses as free electives: [ISTM 209](#), [MGMT 209](#), [FINC 409](#), [MKTG 409](#).

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](#)

Required Proposal [Core Math Permission 05-31-17.pdf](#)

Forms [STAT Permission 06-22-17.pdf](#)

[BS-FSTC-INO - 10-13-2017.pdf](#)

[PresidentApprovalFacultySenateItems111317.pdf](#)

[BS-FSTC-INO - 08-23-2018.pdf](#)

Reviewer Comments

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

Key: 248

[Print](#)

# Detail Requirements

David Capehart  
Jul 30, 2018 04:27 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.

<b>Program :</b>	BS FSTC-Industry	<b>Catalog Term :</b>	Fall 2018 - College Station
<b>Campus :</b>	College Station	<b>Evaluation Term :</b>	Fall 2018 - College Station
<b>College :</b>	Agriculture & Life Sciences	<b>Expected Graduation Date :</b>	
<b>Degree :</b>	Bachelor of Science	<b>Request Number :</b>	5
<b>Level :</b>	Undergraduate	<b>Results as of :</b>	Jul 30, 2018
<b>Majors :</b>	Food Science & Technology	<b>Minors :</b>	
<b>Departments :</b>	Nutrition & Food Science	<b>Concentrations :</b>	

	Met	Credits		Courses	
		Required	Used	Required	Used
<b>Total Required :</b>	No	120.000	0.000		0
<b>Program GPA :</b>	Yes	.00	.00		
<b>Overall GPA :</b>	No	2.00	.00		

### Other Course Information

<b>Transfer :</b>	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 ( 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. AGEC 314 3hrs
- No AND B. ACCT 209 3hrs
- No AND C. 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

unofficial evaluation

**Area Life and Physical Sciences ( 26.000 credits ) - Not Met**

Met	Condition	Rule	Subject	Attribute	Low	High	Required Credits	Required Courses	Term	Subject	Course	Title	Attribute	Credits	Grade	Source
No		A.	BIOL 111	4hrs												
No	AND	B.	Biochemistry Rqmt	3hrs												
								Select from BICH 303, 410.								
No	AND	C.	Chemistry Rqmt I	4hrs												
								Take CHEM 101, 111.								
No	AND	D.	Chemistry II Rqmt	4hrs												
								Take CHEM 102, 112.								
No	AND	E.	CHEM 227	3hrs												
No	AND	F.	CHEM 237	1hr												
No	AND	G.	NFSC 202 or 203	3hrs												
No	AND	H.	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. NFSC 202 or 203 3 hrs**  
**H. 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
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 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 Elective 3hrs  Select 3 hours from AGECE 105; ECON 202, 203.													
														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 General Electives ( 14.000 credits ) - Not Met** ← **Change to 13 credits**

Met	Condition	Rule	Subject	Attribute	Low	High	Required Credits	Required Courses	Term	Subject	Course	Title	Attribute	Credits	Grade	Source
No		A.	General Electives 14hrs  Select from any course 100-499 not used elsewhere.													
														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													
<p>Two courses required. Only sections of NFSC 313, 406, 481 with the Oral Communication attribute [UCRT], or 491 with the Writing attribute [UWRT] may be used to satisfy this requirement.</p>																
														Total Credits and GPA	0.000	.00

**Add 204**

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.</p>																
No	AND	B.	Residence 300-499 24hrs													
<p>Select from any 300-400 level course at Texas A&amp;M.</p>																
														Total Credits and GPA	0.000	.00

unofficial evaluation

**Area GPR-Major - Not Met**  
:

Met	Condition	Rule	Subject	Attribute	Low	High	Required Credits	Required Courses	Term	Subject	Course	Title	Attribute	Credits	Grade	Source
No		A.	Major GPR 29+hrs													
<p>Includes NFSC 100-499; AGSM 315; ANSC 307; DASC 312, 313, 314, 326, 327; NFSC 315, 330, 331; HORT 311, 446; POSC 406.</p>																
														Total Credits and GPA	0.000	.00

unofficial evaluation



[Back to Display Options](#)

---

4

[Print](#)