

# MEMORANDUM

Faculty Senate Approved March 29, 2012

TO: Deans and Chairs  
 FROM: Becky Bitter, Assistant Registrar  
 DATE: March 21, 2012  
 SUBJECT: Minor Change Bulletin No. 8

The courses listed below reflect the minor curricular changes approved by the catalog editor since approval of the last Minor Change Bulletin. The column to the far right indicates the date each change becomes effective.

Prefix	Course Number	New Revise Drop	Current	Proposed	Effective Date
BIOLOGY	408	Revise	[T] <b>Contemporary Genetics 3</b> Course Prerequisite: Junior standing. <del>Genetics as it relates to current events; inquiry into the impact of genetic technology on today's society. Credit not normally granted for MBIOS 301/BIOLOGY 301 and BIOLOGY 408.</del>	[T] <b>Contemporary Genetics 3</b> Course Prerequisite: Junior standing; <u>BIOLOGY 301 with a C or better. Consideration of the state-of-the-art genetic technologies and their impact on society, environment and the economy.</u>	1-13
COM	138	Revise	<del><b>Freshman Special Topics 1</b> May be repeated for credit; cumulative maximum 2 hours. Introduces new students to individual faculty research interests and helps students link personal interests to academic majors. S, F grading.</del>	<u><b>Communication Overview 1</b></u> May be repeated for credit; cumulative maximum 2 hours. Introduces new students to <u>the major, advising, and strategies for academic and personal success.</u> S, F grading.	8-12
CST M	357	Drop	<b>Super Structures 3</b> Course Prerequisite: CST M 356; certified major in Construction Management. Methods, procedures and requirements for constructing a commercial structure from ground elevation up.	--N/A--	5-12
FSHN	120	Drop	<b>Food Preparation 3</b> Principles of food preparation, including physical and chemical changes, quality,	--N/A--	5-12

			composition and use of foods.		
<b>FSHN</b>	<b>121</b>	<b>Drop</b>	<b>Food Preparation Lab 1 (0-3)</b> Hands-on lab preparation/experiments to understand the principles and methods of food preparation.	--N/A--	<b>5-12</b>
<b>FSHN</b>	<b>201</b>	<b>Drop</b>	<b>Professional Dietetics 1</b> Structure, function and history of the American Dietetic Association, and educational requirements and roles of registered dietitian.	--N/A--	<b>5-12</b>
<b>FSHN</b>	<b>233</b>	<b>Drop</b>	<b>Human Nutrition 3</b>	--N/A--	<b>5-12</b>
<b>FSHN</b>	<b>330</b>	<b>Drop</b>	<b>[M] Physiological Nutrition 3</b> Functional chemistry of nutrients in physiological systems and nutrient interactions.	--N/A--	<b>5-12</b>
<b>FSHN</b>	<b>350</b>	<b>Drop</b>	<b>Nutritional Counseling and Assessment 3 (2-2)</b> Fundamental knowledge and skills in nutritional counseling, including theory and strategies of behavior change and principles of nutritional and dietary assessment.	--N/A--	<b>5-12</b>
<b>FSHN</b>	<b>380</b>	<b>Drop</b>	<b>Management in Food Service Systems I 4 (3-3)</b> Food service purchasing, safety and sanitation, kitchen layout and design, equipment selection, food production, delivery systems, and inventory.	--N/A--	<b>5-12</b>
<b>FSHN</b>	<b>401</b>	<b>Drop</b>	<b>Topics in Food Science and Human Nutrition V 1-3</b> May be repeated for credit; cumulative maximum 6 hours. Selected topics in food science and human nutrition. Offered at 400 and 500 level.	--N/A--	<b>5-12</b>
<b>FSHN</b>	<b>410</b>	<b>Drop</b>	<b>Advanced Practice Skills in Dietetics 1</b> Analysis of dietetics supervised practice experience; development of application process;	--N/A--	<b>5-12</b>

			participation in community affairs; public policy and research in dietetics.		
<b>FSHN</b>	<b>420</b>	<b>Drop</b>	<b>Food Laws, Policies, and Product Development 4</b> (3-3) Food laws, policies, industry standards, and quality of food for consumer acceptance; use of chemical and physical principles in food preparation to develop and explore new food products.	--N/A--	<b>5-12</b>
<b>FSHN</b>	<b>426</b>	<b>Drop</b>	<b>[M] Community Nutrition 3</b> Needs assessment, planning, and evaluation in community nutrition programs. Cooperative course taught jointly by WSU and UI (FCS 473).	--N/A--	<b>5-12</b>
<b>FSHN</b>	<b>430</b>	<b>Drop</b>	<b>Human Nutrition, Intermediary Metabolism 3</b> Biochemical roles of nutrients and processes of intermediary metabolism affecting people's need for food; integration of biochemical pathways of major and minor nutrients; important nutritional diseases and controversies.	--N/A--	<b>5-12</b>
<b>FSHN</b>	<b>435</b>	<b>Drop</b>	<b>Medical Nutrition Therapy 3</b> Nutrition principles applied to pathological conditions in people.	--N/A--	<b>5-12</b>
<b>FSHN</b>	<b>436</b>	<b>Drop</b>	<b>Nutrition Education 3</b> Guidelines and skills necessary for developing, planning, implementing, and evaluating nutrition education programs and materials.	--N/A--	<b>5-12</b>
<b>FSHN</b>	<b>437</b>	<b>Drop</b>	<b>Medical Nutrition Therapy Laboratory 1</b> (0-3) Nutritional care planning; modified diets; nutritional assessment and dietary analysis in clinical care settings.	--N/A--	<b>5-12</b>
<b>FSHN</b>	<b>438</b>	<b>Drop</b>	<b>Readings in Foods and Nutrition 2</b> Reports, discussions and reviews of recent scientific literature and developments in foods and food	--N/A--	<b>5-12</b>

			systems management. Credit not granted for both FSHN 438 and FSHN 538. Offered at 400 and 500 level.		
<b>FSHN</b>	<b>439</b>	<b>Drop</b>	<b>Current Topics in Nutrition 2</b> Analysis of scientific, popular and legislative articles pertaining to topics of current interest in nutrition. Offered at 400 and 500 level.	--N/A--	<b>5-12</b>
<b>FSHN</b>	<b>440</b>	<b>Drop</b>	<b>Advanced Medical Nutrition Therapy 3</b> Advanced nutrition principles applied to pathological conditions in humans and principles of participation in delivery of nutritional care.	--N/A--	<b>5-12</b>
<b>FSHN</b>	<b>462</b>	<b>Drop</b>	<b>Food Analysis 4 (2-6)</b>	--N/A--	<b>5-12</b>
<b>FSHN</b>	<b>475</b>	<b>Drop</b>	<b>Current Topics in Food Systems Management 2</b> Analysis of scientific popular and legislative articles pertaining to topics of current interest in food systems.	--N/A--	<b>5-12</b>
<b>FSHN</b>	<b>476</b>	<b>Drop</b>	<b>Advanced Food Systems Management 3 (2-3)</b> Advanced principles of food systems related to food service management, community nutrition resources and public health nutrition; includes clinical conferencing related to FSHN 477.	--N/A--	<b>5-12</b>
<b>FSHN</b>	<b>477</b>	<b>Drop</b>	<b>Supervised Practice in Dietetics I 10 (0-30)</b> Supervised practical experience for seniors in CPD program.	--N/A--	<b>5-12</b>
<b>FSHN</b>	<b>478</b>	<b>Drop</b>	<b>Supervised Practice in Dietetics II 10 (0-30)</b> Supervised practical experience for seniors in CPD program.	--N/A--	<b>5-12</b>
<b>FSHN</b>	<b>480</b>	<b>Drop</b>	<b>Management in Food Service Systems II 3</b> Management theories, human resources, financial planning,	--N/A--	<b>5-12</b>

			marketing, and quality control		
<b>FSHN</b>	<b>495</b>	<b>Drop</b>	<b>Internship in Human Nutrition 2</b> May be repeated for credit; cumulative maximum 4 hours. Students work full time in industrial assignments with prior approval of advisor and industrial supervisor. S, F grading.	--N/A--	<b>5-12</b>
<b>FSHN</b>	<b>499</b>	<b>Drop</b>	<b>Special Problems V 1-4</b> May be repeated for credit. Independent study conducted under the jurisdiction of an approving faculty member; may include independent research studies in technical or specialized problems; selection and analysis of specified readings; development of a creative project; or field experiences. S, F grading.	--N/A--	<b>5-12</b>
<b>FSHN</b>	<b>505</b>	<b>Drop</b>	<b>Eating Disorders 2</b> Examination of anorexia nervosa, bulimia nervosa, compulsive eating, obesity, and weight preoccupation; discussion of cultural and nutritional factors, family issues, and psychological consequences, as well as preventive and therapeutic interventions. Cooperative course taught by UI, open to WSU students (FCS 504).	--N/A--	<b>5-12</b>
<b>FSHN</b>	<b>508</b>	<b>Drop</b>	<b>Seminar Written 2</b> May be repeated for credit. Planning, writing, reporting, reviewing and evaluating current food-related research.	--N/A--	<b>5-12</b>
<b>FSHN</b>	<b>512</b>	<b>Drop</b>	<b>Food and Protein 2</b>	--N/A--	<b>5-12</b>
<b>FSHN</b>	<b>538</b>	<b>Drop</b>	<b>Readings in Foods and Nutrition 2</b> Reports, discussions and reviews of recent scientific literature and developments in foods and food systems management. Credit not granted for both FSHN 438 and FSHN 538. Offered at 400 and 500 level.	--N/A--	<b>5-12</b>

<b>FSHN</b>	<b>539</b>	<b>Drop</b>	<b>Current Topics in Nutrition 2</b> Analysis of scientific, popular and legislative articles pertaining to topics of current interest in nutrition. Offered at 400 and 500 level.	--N/A--	<b>5-12</b>
<b>FSHN</b>	<b>583</b>	<b>Drop</b>	<b>Advances in Cereal Science and Technology 2</b> Chemistry and functionality of cereal grains as related to their processing and product quality. Cooperative course taught by WSU, open to UI students (FST 583).	--N/A--	<b>5-12</b>
<b>FSHN</b>	<b>700</b>	<b>Drop</b>	<b>Master's Research, Thesis, and/or Examination V</b> 1-18 May be repeated for credit. Independent research and advanced study for students working on their master's research, thesis and/or final examination. Students must have graduate degree-seeking status and should check with their major advisor/committee chair before enrolling for 700 credit. S, F grading.	--N/A--	<b>5-12</b>
<b>FSHN</b>	<b>800</b>	<b>Drop</b>	<b>Doctoral Research, Dissertation, and/or Examination V</b> 1-18 May be repeated for credit. Independent research and advanced study for students working on their doctoral research, dissertation and/or final examination. Students must have graduate degree-seeking status and should check with their major advisor/committee chair before enrolling for 800 credit. S, F grading.	--N/A--	<b>5-12</b>
<b>FSHN</b>		<b>Drop</b>	<b>Drop "FSHN" prefix</b>		<b>5-12</b>
<b>H D</b>	<b>310</b>	<b>Revise</b>	<b>[M] Research Approaches to Human Development 3</b> Course Prerequisite: Junior standing. Overview of research techniques in human development; methods of evaluating research products.	<b>[M] Research Approaches to Human Development 3</b> Course Prerequisite: Junior standing; <u>certified major in Human Development</u> . Overview of research techniques in human development; methods of	<b>8-12</b>

				evaluating research products.	
<b>H D</b>	<b>410</b>	<b>Revise</b>	<b>[M] Public Policy Issues Impacting Families and Individuals</b> 3 Course Prerequisite: Junior standing. Family policy issues in a changing society; ecological perspective; relationship of public policy to communities, organizations, families, and individuals. Recommended: H D 310.	<b>[M] Public Policy Issues Impacting Families and Individuals</b> 3 Course Prerequisite: Junior standing; certified major in <u>Human Development</u> . Family policy issues in a changing society; ecological perspective; relationship of public policy to communities, organizations, families, and individuals. Recommended preparation: H D 310.	<b>8-12</b>
<b>MATH</b>	<b>581</b>	<b>Revise</b>	<b>Seminar in Mathematics V</b> 1-3 May be repeated for credit. Cooperative course taught jointly by WSU and UI (MATH 541).	<b>Topics in Mathematics V</b> 1-3 May be repeated for credit. <u>Topics in mathematics</u> . Cooperative course taught jointly by WSU and UI (MATH 541).	<b>8-12</b>
<b>MATH</b>	<b>583</b>	<b>Revise</b>	<b>Seminar in Applied Mathematics V</b> 1-3 May be repeated for credit. Cooperative course taught by WSU, open to UI students (MATH 583).	<b>Topics in Applied Mathematics V</b> 1-3 May be repeated for credit. <u>Topics in applied mathematics</u> . Cooperative course taught jointly by WSU and UI (MATH 583).	<b>8-12</b>
<b>MATH</b>	<b>590</b>	<b>Revise</b>	<b>Seminar in Mathematics Education</b> V 1-3 May be repeated for credit; cumulative maximum 6 hours. Topics in mathematics education.	<b>Topics in Mathematics Education V</b> 1-3 May be repeated for credit; cumulative maximum 6 hours. Topics in mathematics education.	<b>8-12</b>
<b>MKTG</b>	<b>506</b>	<b>Revise</b>	<del><b>Marketing Management and Administrative Policy</b></del> 3 Course Prerequisite: Admission to the MBA, Master of Accounting, or Business PhD programs. <del>Marketing management and administrative policies as they relate to concepts, strategies, and decision making.</del>	<b>Marketing Strategy</b> 3 Course Prerequisite: Admission to the MBA, Master of Accounting, or Business PhD programs. <u>Marketing analyses needed to recommend and implement a marketing strategy. Includes coverage of industry, competitor, and customer analysis as well as decision factors related to segmentation, positioning, and the marketing mix.</u>	<b>8-12</b>
<b>MKTG</b>	<b>561</b>	<b>Revise</b>	<del><b>Technology and New Product</b></del>	<b>New Product Marketing</b> 3	<b>8-12</b>

			<p><b>Marketing 3</b> Course Prerequisite: Admission to the MBA, Master of Accounting, or Business PhD programs. Introduction of new products that are based on new technology; exploration of actual products in the market.</p>	<p>Course Prerequisite: Admission to the MBA, Master of Accounting, or Business PhD programs. Introduction of new products that are based on new technology; exploration of actual products in the market.</p>	
<p><b>Sci</b></p>	<p><b>299</b></p>	<p><b>Drop</b></p>	<p><b>The Sciences for Honors Students II 4 (3-3)</b> Course Prerequisite: SCIENCE 298. Interdisciplinary approach to science in the modern world developed specifically for students not majoring in the sciences. Recommended preparation: For non-science majors.</p>	<p>--N/A--</p>	<p><b>8-12</b></p>