

**UNDERGRADUATE AND PROFESSIONAL MAJOR CHANGE BULLETIN NO. 8  
Spring 2013**

**Faculty Senate Approved March 28, 2013**

**---COURSES---**

The courses listed below reflect the undergraduate major curricular changes approved by the Catalog Subcommittee since approval of the last Undergraduate Major Change Bulletin. All new and revised courses are printed in their entirety under the headings Current and Proposed, respectively. The column to the far right indicates the date each change becomes effective.

<b>Subject</b>	<b>Course Number</b>	<b>New Revise Drop</b>	<b>Current</b>	<b>Proposed</b>	<b>Effective Date</b>
<b>BIOLOGY</b>	<b>332</b>	<b>Revise</b>	<b>Systematic Botany 4 (3-3)</b> Course Prerequisite: BIOLOGY 106 or 120. Identification and classification of vascular plants with emphasis on the local flora.	<b>[M] Systematic Botany 4 (3-3)</b> Course Prerequisite: BIOLOGY 106 or 120. Identification and classification of vascular plants with emphasis on the local flora.	<b>1-14</b>
<b>BIOLOGY</b>	<b>423</b>	<b>Revise</b>	<b>Ornithology 4 (2-6)</b> Course Prerequisite: BIOLOGY 106. Ecology, systematics, and evolution of birds. Field trips required include two Saturdays.	<b>Ornithology 4 (3-3)</b> Course Prerequisite: BIOLOGY 106. Ecology, systematics, and evolution of birds. Field trips required include two Saturdays.	<b>1-14</b>
<b>FS</b>	<b>302</b>	<b>New</b>	--N/A--	<b>[M] Food Processing Lab 1 (0-3)</b> Course Prerequisite: Concurrent enrollment with FS 303. Application of specialized techniques, concepts and practices of food processing. Field Trip required. <u>Cooperative: Offered to UI degree-seeking students.</u>  [For AAC: Jointly taught]	<b>8-13</b>
<b>FS</b>	<b>303</b>	<b>Revise</b>	<b>[M] Food Processing 3 (2-3)</b> Course Prerequisite: FS 220 or concurrent enrollment; MATH 140 or MATH 171. Specialized techniques, concepts and practices of food processing. <del>Recommended preparation: STAT 212. Cooperative course taught jointly by WSU and UI (FS 303).</del>	<b>Food Processing 4</b> Course Prerequisite: FS <u>110 or 220</u> ; MATH 140 or 171; <u>STAT 212 or concurrent enrollment.</u> Specialized techniques, concepts and practices of food processing. <u>Cooperative: Offered to UI degree-seeking students.</u>  [For AAC: Jointly taught]	<b>8-13</b>
<b>KINES</b>	<b>412</b>	<b>New</b>	--N/A--	<b>Strength Training Practicum I 3 (1-8)</b> Course Prerequisite: Acceptance into Strength and	<b>8-13</b>

				Conditioning minor; KINES 262; KINES 264; KINES 311; CPR/First Aid certification. Clinical experience within the Strength and Conditioning minor, focusing on the basics of lifting and spotting techniques.	
<b>KINES</b>	<b>413</b>	<b>New</b>	<b>--N/A--</b>	<b>Strength Training Practicum II</b> 3 (1-8) Course Prerequisite: KINES 412. Clinical experience within the Strength and Conditioning minor, focusing on cardiovascular fitness/programming for clients needing alterations in workouts.	<b>8-13</b>
<b>KINES</b>	<b>414</b>	<b>New</b>	<b>--N/A--</b>	<b>Strength Training Practicum III</b> 3 (1-8) Course Prerequisite: KINES 413. Clinical experience within the Strength and Conditioning minor focusing on preparation for the NSCA certification exam.	<b>8-13</b>