

**Approved by Faculty Senate 5/7/09**

**UNDERGRADUATE AND PROFESSIONAL MAJOR CHANGE BULLETIN NO. 8  
Spring 2009**

**---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>Prefix</b>	<b>Course Number</b>	<b>New Revise Drop</b>	<b>Current</b>	<b>Proposed</b>	<b>Effective Date</b>
Asia	320	New	-- N/A --	<b>Issues in East Asian Ethics 3</b> Same as Japn 320.	8-09
Dance	210	Revise	<b>Jazz Dance I 1 (0-3)</b> Basic jazz dance techniques, stage choreography, and performance.	<b>Jazz Dance I 1 (0-3)</b> <u>May be repeated for credit; cumulative maximum 6 hours.</u> Basic jazz dance techniques, stage choreography, and performance.	8-09
Dance	211	Revise	<b>Modern Dance I 1 (0-3)</b> Basic modern dance techniques, stage choreography, and performance.	<b>Modern Dance I 1 (0-3)</b> <u>May be repeated for credit; cumulative maximum 6 hours.</u> Basic modern dance techniques, stage choreography, and performance.	8-09
Dance	310	Revise	<b>Jazz Dance II 1 (0-3)</b> Prereq audition required. Advanced jazz dance techniques, stage choreography, and performance.	<b>Jazz Dance II 1 (0-3)</b> <u>May be repeated for credit; cumulative maximum 6 hours.</u> Prereq audition required. Advanced jazz dance techniques, stage choreography, and performance.	8-09
Dance	311	Revise	<b>Modern Dance II 1 (0-3)</b> Prereq two years prior dance experience. Advanced modern dance techniques, stage choreography, and performance.	<b>Modern Dance II 1 (0-3)</b> <u>May be repeated for credit; cumulative maximum 6 hours.</u> Prereq two years prior dance experience. Advanced modern dance techniques, stage choreography, and performance.	8-09
EconS	311	Revise	<b>Introductory Econometrics 3</b> Prereq EconS 101; EconS 102; Stat 212 or MgtOp 215; Math 202. Methods of empirical analysis in the context of economic analysis and forecasting problems. Credit not granted for both Econ 311 and 411.	<b>[M] Introductory Econometrics 3</b> Prereq EconS 101; EconS 102; Stat 212 or MgtOp 215; Math 202. Methods of empirical analysis in the context of economic analysis and forecasting problems. Credit not granted for both Econ 311 and 411.	8-09

FS	113	Add crosslist only	<b>(FSHN) Introduction to Vines and Wines 3</b> The importance of viticulture (grape growing) and enology (winemaking); wine quality. Cooperative course taught jointly by WSU and UI (FS 113).	<b>(FSHN) Introduction to Vines and Wines 3</b> The importance of viticulture (grape growing) and enology (winemaking); wine quality. Cooperative course taught jointly by WSU and UI (FS 113).	8-09
FS	422	Add crosslist only	<b>(FSHN) Sensory Evaluation of Food and Wine 3</b> Prereq Stat 212. Theory, principles and application of sensory evaluation techniques in appearance, aroma, flavor and texture of foods and wine. Credit not granted for both FS 422 and 522. Cooperative course taught jointly by WSU and UI (FS 422).	<b>(FSHN) Sensory Evaluation of Food and Wine 3</b> Prereq Stat 212. Theory, principles and application of sensory evaluation techniques in appearance, aroma, flavor and texture of foods and wine. Credit not granted for both FS 422 and 522. Cooperative course taught jointly by WSU and UI (FS 422).	8-09
FS	465	Add crosslist only	<b>(FSHN) Wine Microbiology and Processing 3</b> Prereq MBioS 303; MBioS 305; MBioS 306. Technical principles related to the processing and fermentation of wines with an emphasis on microbiology. Credit not granted for both FS 465 and 565. Cooperative course taught jointly by WSU and UI (FS 465).	<b>(FSHN) Wine Microbiology and Processing 3</b> Prereq MBioS 303; MBioS 305; MBioS 306. Technical principles related to the processing and fermentation of wines with an emphasis on microbiology. Credit not granted for both FS 465 and 565. Cooperative course taught jointly by WSU and UI (FS 465).	8-09
FS	466	Add crosslist only	<b>(FSHN) Wine Microbiology and Processing Laboratory 1 (0-3)</b> Prereq FS 465 or c//. Hands-on winemaking; application of chemical microbiological methods for wine analysis. Field trip required. Cooperative course taught jointly by WSU and UI (FS 466).	<b>(FSHN) Wine Microbiology and Processing Laboratory 1 (0-3)</b> Prereq FS 465 or c//. Hands-on winemaking; application of chemical microbiological methods for wine analysis. Field trip required. Cooperative course taught jointly by WSU and UI (FS 466).	8-09
FS	496	Add crosslist only	<b>(FSHN) Internship in a Winery 2</b> May be repeated for credit; cumulative maximum 4 hours. Prereq sophomore standing. Industrial assignments at a regional, national or international winery. S, F grading.	<b>(FSHN) Internship in a Winery 2</b> May be repeated for credit; cumulative maximum 4 hours. Prereq sophomore standing. Industrial assignments at a regional, national or international winery. S, F grading.	8-09
Hort	113	Add crosslist only	<b>Introduction to Vines and Wines 3</b> Same as FS 113.	<b>Introduction to Vines and Wines 3</b> Same as FS 113.	8-09
Hort	313	Add crosslist	<b>Viticulture and Small Fruits 3</b> Prereq biological science, botany,	<b>Viticulture and Small Fruits 3</b> Prereq biological science, botany,	8-09

		only	plant science course, or Hort/CropS 202. Botanical relationships, plant characteristics, fruiting habits, location, culture, marketing, and utilization of grapes, berries, and other small or bush fruits. Field trip required.	plant science course, or Hort/CropS 202. Botanical relationships, plant characteristics, fruiting habits, location, culture, marketing, and utilization of grapes, berries, and other small or bush fruits. Field trip required.	
Hort	399	Add crosslist only	<b>Professional Work Experience V</b> 1-4 May be repeated for credit; cumulative maximum 8 hours. Prereq basic horticulture. By interview only. Planned and supervised work experience. S, F grading.	<b>Professional Work Experience V</b> 1-4 May be repeated for credit; cumulative maximum 8 hours. Prereq basic horticulture. By interview only. Planned and supervised work experience. S, F grading.	8-09
Hort	409	Add crosslist only	<b>Seminar in Viticulture and Enology 1</b> Current topics and recent developments in the field of viticulture and enology.	<b>Seminar in Viticulture and Enology 1</b> Current topics and recent developments in the field of viticulture and enology.	8-09
Hort	413	Add crosslist only	<b>Advanced Viticulture 3</b> Prereq Biol 120; Biol 320; Hort 313; Chem 345; Soils 201; senior standing. Rec Stat 212 or 412. Wine and juice grape production in eastern Washington; wine and fruit physiology, climate and soils, and fruit quality.	<b>Advanced Viticulture 3</b> Prereq Biol 120; Biol 320; Hort 313; Chem 345; Soils 201; senior standing. Rec Stat 212 or 412. Wine and juice grape production in eastern Washington; wine and fruit physiology, climate and soils, and fruit quality.	8-09
Hort	435	Add crosslist only	<b>Chemistry and Biochemistry of Fruit and Wine 3</b> Prereq Biol 320; MBioS 302, 303; rec analytical chemistry. Study of the chemistry and biochemistry of fruits; biochemistry and physiology of individual fruit compounds, aspects of processing including winemaking. Credit not granted for both Hort 435 and 535.	<b>Chemistry and Biochemistry of Fruit and Wine 3</b> Prereq Biol 320; MBioS 302, 303; rec analytical chemistry. Study of the chemistry and biochemistry of fruits; biochemistry and physiology of individual fruit compounds, aspects of processing including winemaking. Credit not granted for both Hort 435 and 535.	8-09
Hum	320	New	-- N/A --	<b>Issues in East Asian Ethics 3</b> Same as Japn 320.	8-09
Japn	320	New	-- N/A --	<b>Issues in East Asian Ethics 3</b> Philosophical foundations of ethical thought in East Asia; informed responses to modern ethical dilemmas. Taught in English. Cooperative course taught by WSU, open to UI students (Chin 320).	8-09
Math	106	New	-- N/A --	<b>College Algebra 3</b> Prereq Math	8-09

				101 or 103 with a grade of C or better or satisfactory math placement score. Graphs, properties and applications of polynomial, rational, exponential and logarithmic functions. Credit not granted for both Math 106 and 107.	
Math	108	New	-- N/A --	<b>Trigonometry 2</b> Prereq Math 106 with a grade of C or better or satisfactory math placement score. Graphs, properties and applications of trigonometric functions. Credit not granted for both Math 107 and 108.	8-09
V E		New	-- N/A --	<b>New prefix "V E" for Viticulture &amp; Enology</b>	8-09
V E	113	New	-- N/A --	<b>Introduction to Vines and Wines 3</b> Same as FS 113.	8-09
V E	313	New	-- N/A --	<b>Viticulture and Small Fruits 3</b> Prereq biological science, botany, plant science course, or Hort/CropS 202. Same as Hort 313.	8-09
V E	399	New	-- N/A --	<b>Professional Work Experience V</b> 1-4 May be repeated for credit; cumulative maximum 8 hours. Prereq basic horticulture. By interview only. Same as Hort 399. S, F grading.	8-09
V E	409	New	-- N/A --	<b>Seminar in Viticulture and Enology 1</b> Same as Hort 409.	8-09
V E	413	New	-- N/A --	<b>Advanced Viticulture 3</b> Prereq Biol 120; Biol 320; Hort 313; Chem 345; Soils 201; senior standing. Rec Stat 212 or 412. Same as Hort 413.	8-09
V E	422	New	-- N/A --	<b>Sensory Evaluation of Food and Wine 3</b> Prereq Stat 212. Same as FS 422,	8-09
V E	435	New	-- N/A --	<b>Chemistry and Biochemistry of Fruit and Wine 3</b> Prereq Biol 320; MBioS 302, 303; rec analytical chemistry. Same as Hort 435.	8-09

V E	465	New	-- N/A --	<b>Wine Microbiology and Processing 3</b> Prereq MBioS 303; MBioS 305; MBioS 306. Same as FS 465.	8-09
V E	466	New	-- N/A --	<b>Wine Microbiology and Processing Laboratory 1 (0-3)</b> Prereq FS 465 or c//. Same as FS 466.	8-09
V E	496	New	-- N/A --	<b>Internship in a Winery 2</b> May be repeated for credit; cumulative maximum 4 hours. Prereq sophomore standing. Same as FS 496.	8-09