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UNDERGRADUATE CURRICULUM FORMS

ILLINOIS STATE UNIVERSITY - NEW PROGRAM PROPOSAL

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New Undergraduate Program (Majors, Minors, Sequences) Proposal Illinois State University - University Curriculum Committee

Program Department Family and Consumer Sciences Submission Date Monday, September 25, 2017

 Initiator
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Version 3

Title of New Program Food and Nutrition Management Accelerated Sequence Proposed Starting Catalog Year 2018-2019

1. Proposed Action

New Major New Minor New Sequence

More than 50% of courses in this program are Distance Education

No Is this program an Integrated Bachelors/Masters degree program?

Sequence Major

Food, Nutrition and Dietetics

2. Provide Undergraduate Catalog copy for new program.

[This follows the dietetics and dietetics accelerated sequence information.]

Food and Nutrition Management Sequence:

The Food and Nutrition Management sequence prepares graduates for careers in the growing food industry by combining business and management principles with food service and hospitality skills. This sequence requires fewer science courses (no organic and biochemistry) and more business and food-related courses than the dietetics sequence. Consumers spend about 50 percent of their food dollars in restaurants, cafeterias, fast-food franchises, at work, or at school. Food systems managers organize these operations and make sure the foods are attractive, nutritious, and safely prepared. Popular career options include restaurant manager, cafeteria manager, caterer, and corporate, hospital, long-term care, or school food service manager. Employment opportunities also exist with companies that produce food, food ingredients, or processing equipment, and food safety inspection, food sales, marketing, and business management.

- 62 hours required.
- 9 hours in FCS core: FCS 100, 200, 300, 398.
- 31 hours in FND core: BSC 160; CHE 110, 112; FCS 102, 113, 217, 316, 318, 319; MQM 220
- 22 hours: ACC 131; ECO 105; FCS 213, 214, 320; HSC 350; MQM 100.
- Multiple enrollments of FCS 320 are allowed twice up to a total of 9 semester hours.
- Recommended electives: AGR 271, 285; FIL 185; MKT 230, 231.

Food and Nutrition Management Accelerated Sequence:

Program Admission Requirements for New and Continuing Students: High achieving students with a cumulative GPA of 3.20 or higher may request the accelerated sequence in the spring semester of their junior year. This sequence allows students to take up to 12 hours of approved graduate courses that will count for both the undergraduate and graduate program in Food and Nutrition/Family and Consumer Sciences. Students can then apply to the Family and Consumer Sciences graduate program in the spring of their senior year. Enrollment in the Accelerated Sequence does not guarantee final admission into the Family and Consumer Sciences graduate program. For additional information on minimum requirements for admission and the application and selection process, visit IllinoisState.edu/Majors.

- 62 hours required.
- 9 hours in FCS core: FCS 100, 200, 300, 398.
- 31 hours in FND core: BSC 160; CHE 110, 112; FCS 102, 113, 217, 316*, 318*, 319; MQM 220
- 22 hours: ACC 131; ECO 105; FCS 213, 214, 320*; HSC 350; MQM 100.
- Multiple enrollments of FCS 320 are allowed twice up to a total of 9 semester hours.
- Recommended electives: AGR 271, 285; FIL 185; MKT 230, 231.

*To graduate in the sequence, a student must take at least one course for graduate credit during the senior year. The student must consult with an advisor and the instructor prior to the start of each new course to ensure approval and correct registration for graduate credit.

3. Provide a description for the proposed program.

The Food and Nutrition Management Accelerated Sequence allows students to take up to 12 hours of approved graduate courses during the senior year that will count for both the undergraduate and graduate program in Food and Nutrition Management/Family and Consumer Sciences. No changes are being made to the original undergraduate program; 12 hours are simply noted to be taken for graduate credit.

4. Provide a rationale of proposed program.

Accelerated master's degree programs offer high achieving students the opportunity to complete their bachelor's degree and master's degree with one additional year of study. Students will take both graduate and undergraduate classes during their senior year and seamlessly transition into their master's degree program for one additional year. These programs allow for an efficient move through two degrees and the ability to jump-start student professional development by completing two degrees in less time than it would to complete them separately. It also allows our program to retain high achieving students through both degrees. A separate sequence must be created in order to track students and note which graduate courses can substitute for undergraduate courses. No changes are being made to the original undergraduate sequence.

The Food and Nutrition Management Accelerated Sequence allows students in the Food and Nutrition Management Sequence an opportunity to take up to 12 hours of approved graduate courses that will count for both their undergraduate (Food, Nutrition and Dietetics) and graduate (Family and Consumer Sciences) programs. Any effects of the proposed sequence will only be felt at the program level. The same students will be in the same classes, the only difference is those in this sequence will be taking the

Provide a sample four year plan of study demonstrating that a student could realistically complete the program requirements in a specific number of

5. Describe the expected effects of the proposed program on existing campus programs (if applicable). class for graduate credit. 6. Total Hours Required for Food & Nutrition Management - 120 First Year Fall Semester (15 credit hours) ENG 101 or COM 110 (3) FCS 100 (3) General Education course (3) General Education course (3) General Education course (3) Spring Semester (14 credit hours) ENG 101 or COM 110 (3) FCS 102 (3) CHE 110 (4) CHE 112 (1) General Education course (3) Second Year Fall Semester (16 credit hours) FCS 113 (3) FCS 214 (3) BSC 160 (4) MQM 100 (3) General Education course (3)

Spring Semester (16 credit hours)

FCS 213 (3) FCS 217 (3) ECO 105 (4)

	Yes	Are more than 124 hours required to complete a degree with this major? Beyond General Education, does the major require more than 66 semester hours? Does this sequence (if in a major) require more than 55 semester hours of major courses?					
	No						
	No						
	No						
No Does this program stipulate specific general education courses offered in the major department/school as a part of the major recourses serve as prerequisites for other courses required by the major?						of the major requirements only if such	
	No	Is the proposed	d program intended to be longer th	nan four years (as in	dicated by the plan of study)?		
	N.A.	Have letter(s)	of concurrence from affected depa	rtments/schools bee	n obtained?		
		A departments/sch	ool is affected if it has a program with signific	ant overlap or if it teaches	s a required or elective course in the program.		
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12.	Routin	Routing and action summary for New Program:					
	Proposa	roposal Routing					
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	2 Fam	2. Family and Consumer Sciences Department Chair/School Director					
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	2 Call	3. College of Applied Science and Technology College Curriculum Committee Chair					
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	4 Call	4. College of Applied Science and Technology College Dean					
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	5. Univ	ersity Curriculu	ım Committee Chair				
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 $\textbf{Comments from Version 1 from Julie Schumacher} \ (\ \textbf{Department Curriculum Committee Chair}):$

Edit to include 'during senior year' to the description.

Comments from Version 2 from Maria Boerngen (College Curriculum Committee Chair):