

Subject: FW: Curriculum Course Request Change Course FCS 1650 - E-2017-FCS-23; effective term: 201840

Please verify your data for New Curriculum Course Request for department: FCS; college: E.
Go to the following URL to complete your worklist items: <https://bwfp1.cc.wmich.edu:7102/wfbprod>

Date of request: 28-SEP-2017

Request ID: E-2017-FCS-23

College: E

Department: FCS

Initiator name: Richard Zinser

Initiator email: richard.zinser@wmich.edu

Proposed effective term: 201840

Does course need General Education approval?: N

Will course be used in teacher education?: N

If 5000 level course, prerequisites apply to: U

Proposed course data:

Change Course FCS 1650

Specific Course Change type selected: Enrollment restriction

1. Existing course prefix and number:

FCS 1650

2. Major and/or minor restrictions:

Include

3. List all the four-digit major and/or minor codes (from Banner) that are to be included or excluded:

This course is restricted to the following major(s):

Pre-Dietetics (DIDP)

Pre-Education (PREU)

FAMILY STUDIES:CHILD DEVELOP (FCDJ)

Fam & Consumer Sci Tchr Educ (FCSJ)

Dietetics (DIDJ)

FOOD SERVICE ADMINISTRATION (FADJ)

Food Service Operations and Sustainability (FOSN)--NEW MINOR IN FALL 2018

4. Classification restrictions:

Not Applicable

5. List all the classifications (freshman, sophomore, junior, senior) that are to be included or excluded:

No Class Restrictions exist for FCS 1650 in term 201840.

6. Level restriction:

Not Applicable

7. List the level (undergraduate, graduate) that is to be included or excluded.

Not Applicable

A. Please choose Yes or No to indicate if this class is a Teacher Education class:

No

B. Please choose the applicable class level:

Undergraduate

C. Please choose Yes or No to indicate if this class is a General Education class:

No

D. Explain briefly and clearly the proposed improvement.

We need to add the Banner code for the new Food Service Operations and Sustainability minor (FOSN) to this class.

E. Rationale. Give your reason(s) for the proposed improvement. (If your proposal includes prerequisites, justify those, too.).

The new Food Service Operations and Sustainability minor (FOSN) is being created for Fall 2018 and this class is required in the minor. Adding the minor code will allow students to register themselves for the class.

F. List the student learning outcomes for the proposed course or the revised or proposed major, minor, or concentration. These are the outcomes that the department will use for future assessments of the course or program.

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A. Students will have basic knowledge in...

1. Cooking methods and institutional culinary practices
2. Lay and technical writing / terminology in a food service environment
3. Food consumption issues and trends in both a socio-cultural and health context
4. Exposure to Green Food Systems issues and global/local impact
5. Food demonstration/description skills

B. Students will have working knowledge of...

1. Basic menu planning
2. Promotion of satisfying food dishes, in both a classic, contemporary, and nutritional environment

C. Students will have demonstrated ability to...

- a. Prepare and present basic recipes and meals
- b. Prepare a menu budget/costing analysis
- c. Work effectively as a team member
- d. Manage time effectively by submitting work by due date and organizing meal production to present individual dishes at the same time
- e. Use kitchen tools and equipment properly and safely
- f. Prepare food in a safe and sanitary environment

G. Describe how this curriculum change is a response to student learning assessment outcomes that are part of a departmental or college assessment plan or informal assessment activities.

The FOSN minor is partially a response to the need for increasing enrollment in the Food Service Operations and Sustainability program and to retain WMU students who may want to change the FSOS major to the minor.

H. Effect on other colleges, departments or programs. If consultation with others is required, attach evidence of consultation and support. If objections have been raised, document the resolution. Demonstrate that the program you propose is not a duplication of an existing one.

none

I. Effect on your department's programs. Show how the proposed change fits with other departmental offerings.

Adding the major and minor codes will allow all students who need the class to register.

J. Effects on enrolled students: are program conflicts avoided? Will your proposal make it easier or harder for students to meet graduation requirements? Can students complete the program in a reasonable time? Show that you have considered scheduling needs and demands on students' time. If a required course will be offered during summer only, provide a rationale.

There will be no effect on current students because they will still be able to enroll; we are not removing any major or minor codes. This change will allow students in the new minor to enroll themselves in the class and, thereby, meet graduation requirements.

K. Student or external market demand. What is your anticipated student audience? What evidence of student or market demand or need exists? What is the estimated enrollment? What other factors make your proposal beneficial to students?

The FOSN minor is partially a response to the need for increasing enrollment in the Food Service Operations and Sustainability program and to retain WMU students who may want to change the FSOS major to the minor.

L. Effects on resources. Explain how your proposal would affect department and University resources, including faculty, equipment, space, technology, and library holdings. Tell how you will staff additions to the program. If more advising will be needed, how will you provide for it? How often will course(s) be offered? What will be the initial one-time costs and the ongoing base-funding costs for the proposed program? (Attach additional pages, as necessary.)

The changes will mean that FCS staff and CEHD advisors will not have to spend time registering students for this class.

M. General education criteria. For a general education course, indicate how this course will meet the criteria for the area or proficiency. (See the General Education Policy for descriptions of each area and proficiency and the criteria. Attach additional pages as necessary. Attach a syllabus if (a) proposing a new course, (b) requesting certification for baccalaureate-level writing, or (c) requesting reapproval of an existing course.)

n/a

N. (Undergraduate proposals only) Describe, in detail, how this curriculum change affects transfer articulation for Michigan community colleges. For course changes, include detail on necessary changes to transfer articulation from Michigan community college courses. For new majors or minors, describe transfer guidelines to be developed with Michigan community colleges. For revisions to majors or minors, describe necessary revisions to Michigan community college guidelines. Department chairs should seek assistance from college advising directors or from the admissions office in completing this section.

This change will not affect transfer articulations. Any articulated equivalents remain in effect.

O. Current course description:

Teach basic cooking skills with emphasis on modern trends and techniques for home as well as foodservice operations. Basic food sanitation principles, menu planning, use of kitchen tools/equipment, measurement techniques, serving size and yield information, recipe costing, planning and evaluating food budgets. Basic techniques of food preparation and service are covered emphasizing competency development in culinary skills.

P. Proposed course description:

Teach basic cooking skills with emphasis on modern trends and techniques for home as well as foodservice operations. Basic food sanitation principles, menu planning, use of kitchen tools/equipment, measurement techniques, serving size and yield information, recipe costing, planning and evaluating food budgets. Basic techniques of food preparation and service are covered emphasizing competency development in culinary skills.