SOUTH DAKOTA BOARD OF REGENTS
Revised Course Request: Unique Course

This form is to be used to request a substantive change in a unique course.

Institution: SDSU  
Division/Department: Agriculture and Biological Sciences / Dairy Science  
Institutional Approval Signature: Laurie Stenberg Nichols  
Date: 2/3/15

Section 1. Current Course Title and Description

<table>
<thead>
<tr>
<th>Prefix &amp; No.</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>NFS 451/551</td>
<td>New Food Product Development</td>
<td>4</td>
</tr>
<tr>
<td>NFS 451L/551L</td>
<td>New Food Product Development Lab</td>
<td>0</td>
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</tbody>
</table>

Course Description as it currently appears in the system course database:
This course is designed as a capstone course for undergraduate Food Science students and an introductory course for graduate students in food-related majors. The principles and technologies of food storage, process and packaging will be discussed in depth. Emphasis will be placed in the development of new food products.

Section 2. Modification(s) Requested

1. This modification will include (check all that apply):
   - [X] Additional minor changes also proposed at this time (enumerate below):
   - [X] Change in prefix from: NFS to FS

2. Provide a justification for all of the changes noted.
The prefix change is associated with the separation of Food Science from Nutrition and Dietetics. The request to change the CIP code is to accurately reflect the nature of the course.

Definition: A general program that focuses on the role of foods and nutrition in human health and wellness. Includes instruction in nutritional care and education, the planning and provision of food services, the development of consumable food products, life-span nutrition and wellness, the principles of nutritional assessment, and food safety and food composition.

Proposed CIP Code: 01.1001 Title: Food Science.
Definition: A program that focuses on the application of biological, chemical, and physical principles to the study of converting raw agricultural products into processed forms suitable for direct human consumption, and the storage of such products. Includes instruction in applicable aspects of the agricultural sciences, human physiology and nutrition, food chemistry, agricultural products processing, food additives, food preparation and packaging, food storage and shipment, and related aspects of human health and safety including toxicology and pathology.
### Section 3. To be Completed by Academic Affairs

<table>
<thead>
<tr>
<th>X</th>
<th>Change in University Dept Code</th>
<th>Current</th>
<th>to</th>
<th>New</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>SHNS</td>
<td>19.0501</td>
<td>to</td>
<td>01.1001</td>
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<tr>
<td>X</td>
<td>Change in CIP Code</td>
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