



**SOUTH DAKOTA BOARD OF REGENTS
ACADEMIC AFFAIRS FORMS**

New Course Request

SDSU	Agriculture, Food & Environmental Sciences / Dairy & Food Science
Institution	Division/Department
Dennis D. Hedge	10/23/2019
Institutional Approval Signature	Date

Section 1. Course Title and Description

Prefix & No.	Course Title	Credits
FS 400	Food Chemistry and Analysis	5
FS 400L	Food Chemistry and Analysis Lab	0
FS 500	Food Chemistry and Analysis	5
FS 500L	Food Chemistry and Analysis Lab	0

FS 400 & FS 500 Course Description
 Principles and techniques of physical and chemical analysis of food products. It will include proximate analysis of moisture, protein, lipid, and carbohydrates and chemical or instrumental analysis of vitamins, minerals and food additives.

FS 400L Course Description
 Laboratory to accompany FS 400.

FS 500L Course Description
 Laboratory to accompany FS 500.

Pre-requisites or Co-requisites

Prefix & No.	Course Title	Pre-Req/Co-Req?
None		

Registration Restrictions

None

Section 2. Review of Course

2.1. Was the course first offered as an experimental course? Yes No

2.2. Will this be a unique or common course?

Unique Course

Prefix & No.	Course Title	Credits
FS 360	Food Chemistry	3
FS 450-450L/550-550L	Food Analysis & Lab	4

Provide explanation of differences between proposed course and existing system catalog courses below:

The proposed course will combine the material previously covered in FS 360 Food Chemistry (3 cr.) with the material from FS 450-450L/FS 550-550L Food Analysis & Lab (4 cr.) to enable instructional synergies such that topical areas will not require multiple introductions and repetitions.

Section 3. Other Course Information

3.1. Are there instructional staffing impacts?

No. Replacement of FS 360 Food Chemistry (3 cr.) & FS 450-450L/FS 550-550L Food Analysis & Lab (4 cr.)

Effective date of deletion: Fall 2020

3.2. Existing program(s) in which course will be offered: Food Science (B.S.)

3.3. Proposed instructional method by university: FS 400/500: R – Lecture;
FS 400L/500L: L - Laboratory

3.4. Proposed delivery method by university: 001 – Face to Face Term Based Instruction

3.5. Term change will be effective: Fall 2020

3.6. Can students repeat the course for additional credit? Yes, total credit limit: No

3.7. Will grade for this course be limited to S/U (pass/fail)? Yes No

3.8. Will section enrollment be capped? Yes, max per section: No

3.9. Will this course equate (i.e., be considered the same course for degree completion) with any other unique or common courses in the common course system database in Colleague and the Course Inventory Report? Yes No

3.10. Is this prefix approved for your university? Yes No

Section 4. Department and Course Codes (Completed by University Academic Affairs)

4.1. University Department Code: SDRF

4.2. Proposed CIP Code: 01.1001

Is this a new CIP code for the university? Yes No

NEW COURSE REQUEST Supporting Justification for On-Campus Review

<u>Howard H. Bonnemann</u> Request Originator	<u>Howard H. Bonnemann</u> Signature	<u>9/26/2019</u> Date
<u>Vikram Mistry</u> Department Chair	<u>Vikram Mistry</u> Signature	<u>9/26/2019</u> Date
<u>Don Marshall</u> School/College Dean	<u>Don Marshall</u> Signature	<u>9/26/2019</u> Date

1. Provide specific reasons for the proposal of this course and explain how the changes enhance the curriculum.

The proposed course will combine the material previously covered in FS 360 Food Chemistry (3 cr.) with the material from FS 450-450L/FS 550-550L Food Analysis & Lab (4 cr.) to enable instructional synergies such that topical areas will not require multiple introductions and repetitions. Currently, the existing two courses have been offered on an every-other-year Spring semester cycle that is not as instructionally streamlined and this has led to student comments related to the similarity of the two courses although the material had been approached from differing perspectives.

2. Note whether this course is: Required Elective

3. In addition to the major/program in which this course is offered, what other majors/programs will be affected by this course?
None

4. If this will be a dual listed course, indicate how the distinction between the two levels will be made.

Graduate students will be required to submit selected laboratory reports in referred journal format, they will be assigned additional journal articles to review, they will be tasked with investigating and potentially revising the analytical procedures in relation to how they might be utilized in their thesis project and will be required to submit an additional paper beyond that expected of the undergraduate students.

5. Desired section size: 12 to 20 students

6. Provide qualifications of faculty who will teach this course. List name(s), rank(s), and degree(s).

Padmanaban Krishnan, PhD., Professor

Srinivas Janaswamy, PhD., Assistant Professor

7. Note whether adequate facilities are available and list any special equipment needed for the course.

No special equipment is needed and adequate facilities are available.

8. Note whether adequate library and media support are available for the course.

There is adequate library and media support available.

9. Will the new course duplicate courses currently being offered on this campus? Yes No

10. If this course may be offered for variable credit, explain how the amount of credit at each offering is to be determined.

N/A