Course Inventory Change Request

Date Submitted: 11/14/14 3:01 pm

Viewing: **FDSC 5430: Food Chemistry**

Last edit: 11/14/14 3:01 pm

Changes proposed by: BELLEO

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In Workflow

1. POUL Editor
2. POUL Chair
3. AG Undergraduate Curriculum Committee Chair
4. AG Editor
5. AG Associate Dean
6. Coordinator Curriculum Management
7. University Curriculum Committee Chair
8. Coordinator Curriculum Management

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Approval Path

1. 11/14/14 3:03 pm
   BELLEO: Approved for POUL Editor
2. 11/17/14 10:56 am
   CONNEDE: Approved for POUL Chair
3. 12/02/14 1:07 pm
   BELLEO: Approved for AG Undergraduate Curriculum Committee Chair
4. 12/02/14 1:47 pm
   LZL0001: Approved for AG Editor
5. 12/02/14 8:55 pm
   PMP0003: Approved for AG Associate Dean

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Catalog Pages referencing this course

- [College of Agriculture](#)
  - [Food Science - FDSC](#)
  - [Poultry Science](#)

Programs referencing this course

- [FDSC-BS: BS Poultry Science - Food Science Option](#)
- [POPR-BS: BS Poultry Science - Processing and Products Option](#)
FDSC 5430: Food Chemistry

In The Catalog Description:
FDSC 6430: Food Chemistry

Submitter: User ID: BELLEO Phone: 4-3272
Change Type: Pre Requisite
Proposing College/School: College of Agriculture
Department: Poultry Science
Effective Term: Fall 2015
Subject Code: Food Science (FDSC)
Course Number: 5430

Justification for change:
This request is to replace the biochemistry prerequisite with survey of organic chemistry. Organic chemistry is sufficient as a prerequisite for food chemistry. Often times, the biochemistry prerequisite delays the academic progress of the student. This change would also allow other interested students to enroll. In addition, we are planning to move food chemistry from spring junior year to fall junior year, which would mean it is not possible for students to obtain biochemistry first (CHEM 2030 is taken spring sophomore year, which is the prerequisite for biochemistry).

Course Title: Food Chemistry
Abbreviated Title: Food Chemistry

<table>
<thead>
<tr>
<th>Schedule Type</th>
<th>Contact/Group Hours</th>
<th>Weekly or Per Term?</th>
<th>Credit Hours</th>
<th>Anticipated Enrollment</th>
</tr>
</thead>
<tbody>
<tr>
<td>LLB</td>
<td>6</td>
<td></td>
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</table>

Course Credit: Combined Lecture and Lab

<table>
<thead>
<tr>
<th>Can the course be repeated?</th>
<th>Total Credit Hours: 4</th>
</tr>
</thead>
<tbody>
<tr>
<td>No</td>
<td></td>
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</tbody>
</table>

Grading Type: Standard Grades
**Prerequisites:**
CHEM 2030 or 2070 Pr. BCHE 3200.

**Prerequisite Courses:**
CHEM 2030 - Survey of Organic Chemistry
CHEM 2070 - Organic Chemistry I

**Corequisites:**

**Restrictions:**

**Admin Restrictions:**

**Course Description:**
Chemistry of food components; chemical and physical changes of food during processing and storage. Credit will not be given for both FDSC 5430 and FDSC 6430. Spring.

**May Count Either:**

<table>
<thead>
<tr>
<th>Affected Program(s):</th>
<th>Program Type</th>
<th>Program Title</th>
<th>Requirement or Elective?</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Major</td>
<td>Food Science option in Poultry Science</td>
<td>Requirement</td>
</tr>
<tr>
<td></td>
<td>Major</td>
<td>Muscle Foods option in Animal Science</td>
<td>Elective</td>
</tr>
</tbody>
</table>

**Overlapping or Duplication of Other Units' Offerings:**

**Resources**

**Course Objectives/Outcomes**

Is this course considered University Core? No

**Course Content Outline**

**Assignments / Projects**