

NUFD 11: PRINCIPLES OF FOOD PREPARATION

In Workflow

1. FACS Committee Chair (shiltsm@csus.edu)
2. FACS Chair (lhanna@csus.edu)
3. SSIS College Committee Chair (wickelgr@csus.edu)
4. SSIS Dean (mendriga@csus.edu)
5. Academic Services (catalog@csus.edu)
6. Senate Curriculum Subcommittee Chair (curriculum@csus.edu)
7. Council on the Preparation of School Personnel Chair (jgonsier@csus.edu)
8. Dean of Undergraduate (james.german@csus.edu; renee.leonard@csus.edu)
9. Dean of Graduate (cnewsome@skymail.csus.edu)
10. Catalog Editor (catalog@csus.edu)
11. Registrar's Office (w lindsey@csus.edu)
12. PeopleSoft (PeopleSoft@csus.edu)

Approval Path

1. Sat, 17 Sep 2022 20:32:29 GMT
Mical Shilts (shiltsm): Approved for FACS Committee Chair
2. Mon, 19 Sep 2022 22:52:42 GMT
Lynn Hanna (lhanna): Approved for FACS Chair
3. Sun, 09 Oct 2022 01:32:09 GMT
Emily Wickelgren (wickelgr): Rollback to Initiator
4. Wed, 12 Oct 2022 16:50:25 GMT
Mical Shilts (shiltsm): Approved for FACS Committee Chair
5. Wed, 12 Oct 2022 16:55:32 GMT
Lynn Hanna (lhanna): Approved for FACS Chair
6. Fri, 14 Oct 2022 17:13:22 GMT
Emily Wickelgren (wickelgr): Approved for SSIS College Committee Chair
7. Thu, 20 Oct 2022 04:18:41 GMT
Marya Endriga (mendriga): Approved for SSIS Dean

Date Submitted: Wed, 12 Oct 2022 06:03:03 GMT

Viewing: NUFD 11 : Principles of Food Preparation

Last edit: Fri, 14 Oct 2022 17:12:22 GMT

Changes proposed by: Seunghee Wie (101022892)

Contact(s):

Name (First Last)	Email	Phone 999-999-9999
Mical Shilts	shiltsm@csus.edu	916-628-4910
Seunghee Wie	wie@csus.edu	916-278-7108

Catalog Title:

Principles of Food Preparation

Class Schedule Title:

Principles Food Preparation

Academic Group: (College)

SSIS - Social Sciences & Interdisciplinary Studies

Academic Organization: (Department)

Family and Consumer Sciences

Will this course be offered through the College of Continuing Education (CCE)?

No

Catalog Year Effective:

Spring 2023 (2022/2023 Catalog)

Subject Area: (prefix)

NUFD - Nutrition and Food

Catalog Number: (course number)

11

Course ID: (For administrative use only.)

132881

Units:

3

Is the only purpose of this change to update the term typically offered or the enforcement of existing prerequisites at registration?

No

In what term(s) will this course typically be offered?

Fall, Spring

Does this course require a room for its final exam?

Yes, final exam requires a room

This course complies with the credit hour policy:

Yes

Justification for course proposal:

We are proposing to update the prerequisite course codes from FACS to NUFD and correct clerical errors in the Course Description. 1) The changes are due to the NUFD degree/concentration elevation from FACS that took place in 2019 due to EO 1071. This is merely an administrative update as all nutrition course codes were changed to NUFD but the prerequisites were not and this has led to student confusion. No other course content is being changed.

2) When the Lab Classification was converted to the Activity Classification (K factor = 1.3 WTU per unit, which meets for two hours) in AY 2011-12, the Course Description was not updated accordingly to reflect this classification change. Therefore, "Lab" needs to be changed to "Activity". No other course description is being changed. The class contact time was deleted because it is unnecessary information in the Course Description.

We have also updated the ELOs verbs for the course to conform with Bloom's Taxonomy to have more measurable ELOs.

Course Description: (Not to exceed 80 words and language should conform to catalog copy.)

Chemical, physical, sensory, and nutritional properties of food related to processes used in food preparation. Activity includes preparation and evaluation of individual food products.

Are one or more field trips required with this course?

No

Fee Course?

No

Is this course designated as Service Learning?

No

Is this course designated as Curricular Community Engaged Learning?

No

Does this course require safety training?

No

Does this course require personal protective equipment (PPE)?

No

Does this course have prerequisites?

Yes

Prerequisite:

NUFD majors and FACS majors only.

Prerequisites Enforced at Registration?

Yes

Does this course have corequisites?

No

Graded:

Letter

Approval required for enrollment?

No Approval Required

Course Component(s) and Classification(s):

Activity
Lecture

Activity Classification

CS#07 - Fine Arts and Science Activity (K-factor=1.3 WTU per unit)

Activity Units

1

Lecture Classification

CS#02 - Lecture/Discussion (K-factor=1WTU per unit)

Lecture Units

2

Is this a paired course?

No

Is this course crosslisted?

No

Can this course be repeated for credit?

No

Can the course be taken for credit more than once during the same term?

No

Description of the Expected Learning Outcomes and Assessment Strategies:

List the Expected Learning Outcomes and their accompanying Assessment Strategies (e.g., portfolios, examinations, performances, pre- and post-tests, conferences with students, student papers). Click the plus sign to add a new row.

	Expected Learning Outcome	Assessment Strategies
1	Discuss the scientific principles which guide the selection, preparation, storage and presentation of high quality food.	Exams, Quizzes, Worksheets
2	Explain appropriate ways to select and prepare food with an emphasis on aesthetic and nutritional quality and proper techniques.	Exams, Quizzes, Activity
3	Describe standards of food quality and sensory evaluation methods.	Exams, Quizzes, Worksheets, Activity
4	Explain and apply appropriate safety and sanitation techniques in: handling, preparing, serving and storing food.	Exams, Quizzes, Worksheet, Exercises, Activity
5	Discuss trends in the preparation and service of food.	Exams, Worksheet, Exercises, Group research project

Attach a list of the required/recommended course readings and activities:

NUFD 11 syllabus_v2.pdf

Is this course required in a degree program (major, minor, graduate degree, certificate?)

Yes

Has a corresponding Program Change been submitted to Workflow?

No

Identify the program(s) in which this course is required:

Programs:

BS in Nutrition and Food

BS in Nutrition and Food (Dietetics)

BS in Family and Consumer Sciences

Does the proposed change or addition cause a significant increase in the use of College or University resources (lab room, computer)?

No

Will there be any departments affected by this proposed course?

No

I/we as the author(s) of this course proposal agree to provide a new or updated accessibility checklist to the Dean's office prior to the semester when this course is taught utilizing the changes proposed here.

I/we agree

University Learning Goals

Undergraduate Learning Goals:

Competence in the disciplines

Knowledge of human cultures and the physical and natural world

Integrative learning

Personal and social responsibility

Intellectual and practical skills

Is this course required as part of a teaching credential program, a single subject, or multiple subject waiver program (e.g., Liberal Studies, Biology) or other school personnel preparation program (e.g., School of Nursing)?

Yes

For the Council for the Preparation of School Personnel (to be filled out with assistance of your department chair):

Does this course change impact your department's currently written Program Standards Document?

No

Common Standards: In what way does this course or program change impact the currently written Common Standards document? Please include any suggested language changes:

N/A

Is this change in response to program or unit assessment activities?

No

Will this course introduce any new or changes to program assessments?

No

GE Course and GE Goal(s)

Is this a General Education (GE) course or is it being considered for GE?

No

Reviewer Comments:

Emily Wickelgren (wickelgr) (Sun, 09 Oct 2022 01:32:09 GMT): Rollback: See email for revisions

Key: 13983