Term Information

Effective Term: Autumn 2013
Previous Value: Spring 2013

Course Change Information

What change is being proposed? (If more than one, what changes are being proposed?)
Limit this course to premajors, majors and minors in: Human Nutrition, Animal Science, Medical Dietetics, and Family and Consumer Science Education.

What is the rationale for the proposed change(s)?
This course costs the department ~ $400 per student. We are limiting this course to just the students that need to take it.

What are the programmatic implications of the proposed change(s)?
(e.g. program requirements to be added or removed, changes to be made in available resources, effect on other programs that use the course)?
None

Is approval of the request contingent upon the approval of other course or curricular program request? No

Is this a request to withdraw the course? No

General Information

Course Bulletin Listing/Subject Area: Human Nutrition
Fiscal Unit/Academic Org: Dept of Human Nutrition - D1254
College/Academic Group: Education & Human Ecology
Level/Career: Undergraduate
Course Number/Catalog: 2314
Course Title: Fundamentals of Food
Transcript Abbreviation: Fundamentals Food
Course Description: Scientific principles of food components, of major food groups and their interactions, with reference to nutritional properties, food preparation, food chemistry, optimum quality, microbiological safety and preservation of nutrients.

Semester Credit Hours/Units: Fixed: 3

Offering Information

Length Of Course: 14 Week
Flexibly Scheduled Course: Never
Does any section of this course have a distance education component? No
Grading Basis: Letter Grade
Repeatable: No
Course Components: Laboratory, Lecture
Grade Roster Component: Lecture
Credit Available by Exam: No
Admission Condition Course: No
Off Campus: Never
Campus of Offering: Columbus

Prerequisites and Exclusions
Prerequisites/Corequisites
Prereq: 2210 (210) or 2310 (310), and premajor, major, or minor in the following: Human Nutrition, Animal Science, Medical Dietetics, or Family and Consumer Science Education.

Previous Value
Prereq: 2210 (210) or 2310 (310), or permission of instructor.

Exclusions
Not open to students with credit for 314.

Cross-Listings

Subject/CIP Code

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<thead>
<tr>
<th>Subject/CIP Code</th>
<th>51.3101</th>
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<tbody>
<tr>
<td>Subsidy Level</td>
<td>Baccalaureate Course</td>
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<td>Intended Rank</td>
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Quarters to Semesters

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<tr>
<th>Quarters to Semesters</th>
<th>Semester equivalent of a quarter course (e.g., a 5 credit hour course under quarters which becomes a 3 credit hour course under semesters)</th>
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<tr>
<td>List the number and title of current course being converted</td>
<td>HumnNtr 314: Fundamentals of Food.</td>
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Requirement/Elective Designation

Required for this unit’s degrees, majors, and/or minors
The course is an elective (for this or other units) or is a service course for other units

Course Details

Course goals or learning objectives/outcomes
• To understand both the chemical and physical properties of food components and of foods as well as the actions, reactions and interactions that occur during food preparation
• To recognize food sources of macro- and micro-nutrients
• To identify the effect of storage, handling, preparation techniques, and cooking on the palatability, nutritive value, and safety of foods
• To prepare a detailed and comprehensive written report of the individual food component actions, reactions and interactions that occur during the preparation of a recipe

Content Topic List
• Foods and food safety
• Water, general food composition, food preservation
• Sugars and sweeteners
• Starches and cereals; grains and grain products
• Proteins
• Lipids
• Vegetables and fruits
• Eggs; milk and dairy
• Flours, doughs and yeast breads; quick breads, cakes, cookies, pastries
• Red meats; poultry and seafood
## Workflow Information

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<tr>
<th>Status</th>
<th>User(s)</th>
<th>Date/Time</th>
<th>Step</th>
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<td>Submitted</td>
<td>Everts, Helen Breitmaier</td>
<td>04/08/2013 06:01 PM</td>
<td>Submitted for Approval</td>
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<tr>
<td>Approved</td>
<td>Buckworth, Janet</td>
<td>04/10/2013 01:04 PM</td>
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<td>Pending Approval</td>
<td>Achterberg, Cheryl L&lt;br&gt;Blount, Jackie Marie&lt;br&gt;Odum, Sarah A.&lt;br&gt;Zircher, Andrew Paul</td>
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