Term Information

Effective Term: Autumn 2015
Previous Value: Summer 2014

Course Change Information

What change is being proposed? (If more than one, what changes are being proposed?)
Course Withdrawal, FCSED 5691

What is the rationale for the proposed change(s)?
Course content has been moved to Technical Education and Training.

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)?
Major advisers will work with students during the transition period.

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? Yes

General Information

Course Bulletin Listing/Subject Area: Family & Consumer Science Educ
Fiscal Unit/Academic Org: Department of Human Sciences - D1251
College/Academic Group: Education & Human Ecology
Level/Career: Graduate, Undergraduate
Course Number/Catalog: 5691
Course Title: Toward Just, Healthy, Secure Choices
Transcript Abbreviation: Just Secur Choice
Course Description: Applying ethical and value principles to consider nutrition, safe and ecological food knowledge to healthy, environmentally sustainable food practice.
Semester Credit Hours/Units: Fixed: 2

Offering Information

Length Of Course: 7 Week, 4 Week (May Session), 12 Week (May + Summer)
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: HumnNtr 2210 (210) or 2310 (310).

Exclusions

Cross-Listings

Subject/CIP Code

Subject/CIP Code 13.1308
Subsidy Level Doctoral Course
Intended Rank Sophomore, Junior, Senior, Masters, Doctoral

Requirement/Elective Designation
Required for this unit's degrees, majors, and/or minors

Course Details

Course goals or learning objectives/outcomes
- Analyze the contextual factors of the industrial and sustainable food system considering many perspectives and valued outcomes.
- Analyze the agricultural, manufacturing and consumer practices that maintain nutrient dense, secure, and safe food supply.
- Experience the benefits of a relationship with food from seed to table to sustain a high quality of life for families now and in the future.

Content Topic List
- Ethical and value claims related to food and food industry practice
- Industrial and sustainable farming
- Processing chains to consumer
- Our Relationship with Food

Attachments

Comments

Workflow Information

<table>
<thead>
<tr>
<th>Status</th>
<th>User(s)</th>
<th>Date/Time</th>
<th>Step</th>
</tr>
</thead>
<tbody>
<tr>
<td>Submitted</td>
<td>Folden Jr,H Eugene</td>
<td>01/22/2015 09:50 AM</td>
<td>Submitted for Approval</td>
</tr>
<tr>
<td>Approved</td>
<td>Folden Jr,H Eugene</td>
<td>01/22/2015 10:06 AM</td>
<td>Unit Approval</td>
</tr>
<tr>
<td>Pending Approval</td>
<td>Odum,Sarah A. Zircher,Andrew Paul Warnick,Bryan R. Achterberg,Cheryl L</td>
<td>01/22/2015 10:06 AM</td>
<td>College Approval</td>
</tr>
</tbody>
</table>