

## MEMORANDUM

**Faculty Senate approved February 18, 2021**

TO: Deans and Chairs

FROM: Becky Bitter, Sr. Assistant Registrar

DATE: February 10, 2021

SUBJECT: Minor Change Bulletin No. 9

The courses listed below reflect the minor curricular changes approved by the catalog editor since approval of the last Minor Change Bulletin. The column to the far right indicates the date each change becomes effective.

Subject	Course Number	Revise Drop	Current	Proposed	Effective Date
FS	350	Revise	<b>Instrumental and Sensory Analysis of Food 5</b> (3-6) Course Prerequisite: CHEM 345; FS 110; FS 302 and 303; STAT 212. Evaluation of the chemical and physical properties of foods including both sensory and instrumental analysis. Typically offered Spring. Cooperative: Open to UI degree-seeking students.	<b>Instrumental and Sensory Analysis of Food 5</b> (3-6) Course Prerequisite: CHEM 345; FS 110 or 201; FS 302 and 303; STAT 212. Evaluation of the chemical and physical properties of foods including both sensory and instrumental analysis. Typically offered Spring. Cooperative: Open to UI degree-seeking students.	8-21
FS / ANIM SCI	405	Revise	<b>Ciders and Other Fermented Foods 3</b> (2-3) Course Prerequisite: <del>FS 304</del> ; FS 465. Chemistry, microbiology, and technology associated with the production of cider, beer, and other food fermentations. Two half-day field trips required. (Crosslisted course offered as FS 405, ANIM SCI 405). Typically offered Spring. Cooperative: Open to UI degree-seeking students.	<b>Ciders and Other Fermented Foods 3</b> (2-3) Course Prerequisite: <u>BIOLOGY 106 and 107, or MBIOS 101, or MBIOS 304 and 305</u> . Chemistry, microbiology, and technology associated with the production of cider, beer, and other food fermentations. Two half-day field trips required. (Crosslisted course offered as FS 405, ANIM SCI 405). <u>Recommended preparation: FS 304 and 465</u> . Typically offered Spring. Cooperative: Open to UI degree-seeking students.	8-21
FS	475	Revise	<del>Statistical</del> <b>Quality Management of Food Products 3</b> Course Prerequisite: FS 302 or concurrent enrollment; FS 303 or concurrent enrollment; STAT 212 or	<b>Quality Management Tools for Food Products 3</b> Course Prerequisite: FS 302 or concurrent enrollment; FS 303 or concurrent enrollment; STAT 212 or	8-21

			<p>concurrent enrollment. Apply <del>modern statistical methods for</del> quality control and improvement of biomanufactured goods. This course is designed to expose the student to principles of statistical process control while providing a basis of application in a variety of situations and systems. Typically offered Fall. Cooperative: Open to UI degree-seeking students.</p>	<p>concurrent enrollment. <u>Fundamental concepts for quality management and improvement of bio manufactured goods, and application of principles of statistical process control in a variety of situations and systems.</u> Typically offered Fall. Cooperative: Open to UI degree-seeking students.</p>	
VET MED	576	Revise	<p><del>Emerging and Exotic Diseases of Animals 1</del> Course Prerequisite: Veterinary Medicine student. <del>To increase understanding of emerging and exotic diseases of animals among veterinary students.</del> Typically offered Spring. S, M, F grading.</p>	<p><u>Transboundary and Emerging Diseases of Animals 1</u> Course Prerequisite: Veterinary Medicine student. <u>Fundamentals of emerging and transboundary animal diseases and the response to them for veterinary students.</u> Typically offered Spring. S, M, F grading.</p>	1-22