WINONA STATE UNIVERSITY
PROPOSAL FOR NEW COURSES

Department _______ HERS ___________________________ Date _______2/12/08______________

Refer to Regulation 3-4, Policy for Changing the Curriculum, for complete information on submitting proposals for curricular changes.

<table>
<thead>
<tr>
<th>Course No.</th>
<th>Course Title</th>
<th>Credits</th>
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<tbody>
<tr>
<td>327</td>
<td>Foods</td>
<td>3</td>
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</tbody>
</table>

This proposal is for a(n) X Undergraduate Course ______ Graduate Course

Applies to: ______ Major X Minor X University Studies* ______ Not for USP

_____ Required X Required
_____ Elective _____ Elective

Prerequisites HERS205 or BIOL 206

Grading method X Grade only ______ P/NC only ______ Grade and P/NC Option

Frequency of offering ______ yearly

*For University Studies Program course approval, the form Proposal for University Studies Courses must also be completed and submitted according to the instructions on that form.

Provide the following information:

A. Course Description

   1. Catalog description.
      Foods is a beginning one-semester, 3 credit class with laboratory experience, designed to address food preparation techniques, food safety and sanitation, socio-cultural-economic factors of food selection, food management (purchasing and planning) systems and food customs of societies, individuals, and families.

   2. Course outline of the major topics and subtopics (minimum of two-level outline).
      I. Management of Food
         A. Food purchasing
         B. Food selection and storage
         C. Food safety and sanitation
         D. Meal Management

      II. Food Preparation, Basic Skills, Traditional
         A. Fruits and vegetables
         B. Dairy
         C. Meat, poultry, fish and eggs
         D. Bread, rice, pasta and grains
         E. Food combinations
         F. Ethnic foods

      III. Factors Affecting Food and Nutrition Choices
         A. Physical, Social, Psychological
         B. Cultural, Religious, Ethnic
         C. Family life cycle
IV. Food Purchasing Techniques
   A. Advertising
   B. Grocery/retail strategies and technologies
   C. Value, nutrition and monetary
   D. Role and use of convenience foods

V. Food Systems and Supports:
   A. USDA food subsidy programs
   B. Food insecurity in the United States
   C. International differences in food supply

VI. Evaluate Job Qualifications of Food and Nutrition Professionals
   A. Educational requirements
   B. Scope of service

VII. Food Customs and Etiquette
   A. American Customs
      1. Meal service
      2. Etiquette
   B. Selected International Customs
      1. Meal service
      2. Etiquette

3.a Instructional delivery methods utilized: (Please check all that apply).

<table>
<thead>
<tr>
<th>Lecture: Auditorium</th>
<th>ITV</th>
<th>Online</th>
<th>Web Enhanced</th>
<th>Web Supplemented</th>
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</thead>
<tbody>
<tr>
<td>Lecture: Classroom</td>
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<td>Other: (Please indicate)</td>
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3.b. MnSCU Course media codes: (Please check all that apply).

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<tbody>
<tr>
<td>2. CD Rom</td>
<td>5. Broadcast TV</td>
<td>8. ITV Receiving</td>
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</table>

3. Course requirements (papers, lab work, projects, etc.) and means of evaluation.
   - 2 case study projects – 100pts
   - 4 exams – 100pts
   - Lab participation – 50pts
   - Assignments (class and lab) – 100pts
   - 1 term project (class and lab) – 100pts

   Grading based on percent of points available:
   - 90-100% = A
   - 80-90% = B
   - 70-80% = C
   - 60-70% = D
   - < 60% = F

4. Course materials (textbook(s), articles, etc.).

5. Assessment of Outcomes
   Evaluated throughout exams and projects. Grades assigned as shown above

6. List of references.

B. Rationale

1. Statement of the major focus and objectives of the course.
   a. Analyze factors that influence nutrition and wellness practices across the lifespan.
   b. Demonstrate the ability to acquire, handle, and use foods to meet nutrition and wellness needs of individuals and families across the lifespan.
   c. Evaluate factors that affect food safety, from production through consumption.
   d. Evaluate the impact of science and technology on food composition, safety and other issues.
   e. Demonstrate planning menu items based on standardized recipes to meet consumer needs.
   f. Critically analyze food marketing and advertising modalities.
   g. Describe food customs among cultures around the world and various regions in the United States.
   h. Develop ways to encourage healthful eating habits for various stages of the life cycle and in different cultures.

2. Specify how this new course contributes to the departmental curriculum.
   It is an integral content area in the minor. Students will develop an understanding of how to handle and prepare foods, develop workable meal plans based on customs, ethnicity, and individual preferences.

3. Indicate any course(s) which may be dropped if this course is approved.
   No course would need to be dropped as we are modifying HERS 204 to free up 3 S.H./semester.

C. Impact of this Course on other Departments, Programs, Majors, or Minors

1. Does this course increase or decrease the total credits required by a major or minor of any other department?
   If so, which department(s)?
   NO

2. Attach letter(s) of understanding from impacted department(s).
   None

Definitions:

01-Satellite:

02- CD Rom:

03- Internet: Predominately = where all, or nearly all, course activity occurs in an online environment. One to two activities may occur face-to-face in a classroom, with the maximum being two activities.

04 – ITV Sending: a course in which students are in the classroom with the instructor, other students join via interactive television technology from other geographically separate locations

05 – Broadcast TV:

06 – Independent Study: a course in which the teacher develops specialized curriculum for the student(s) based on department guidelines in the University course catalog

07 – Taped: a course in which the teacher records the lessons for playback at a later date

08 – ITV Receiving: a course in which students are not in the classroom with the teacher, other students join via interactive television technology from other geographically separate locations
09 – Web Enhanced- Limited Seat Time: For a course in which students are geographically separate from the teacher and other students for a majority of required activities. However, some on-site attendance is required. The course includes synchronous and/or asynchronous instruction.

10 – Web Supplemented- No Reduced Seat Time: For a course utilizing the web for instructional activities. Use of this code may assist your college/university in tracking courses for “smart classrooms” and/or facility usage.

Attach a *Financial and Staffing Data Sheet*.

Attach an *Approval Form* with appropriate signatures.

Department Contact Person for this Proposal:

<table>
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<tr>
<th>Name (please print)</th>
<th>Phone</th>
<th>e-mail address</th>
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[Revised 7/5/07]
Include a Financial and Staffing Data Sheet with any proposal for a new course, new program, or revised program.

Please answer the following questions completely. Provide supporting data.

1. Would this course or program be taught with existing staff or with new or additional staff? If this course would be taught by adjunct faculty, include a rationale.

Lecture will be taught by current faculty. Labs will be taught by adjunct (district 861) until lab is available on campus.

2. What impact would approval of this course/program have on current course offerings? Please discuss number of sections of current offerings, dropping of courses, etc.

No impact on current courses. By modifying Hers 204 capacity/section, we will be freeing up a faculty to be able to teach this course once per year.

3. What effect would approval of this course/program have on the department supplies? Include data to support expenditures for staffing, equipment, supplies, instructional resources, etc.

Students will be assessed a lab fee (approx. $50-75) to cover supplies and equipment use.