Minutes
CALS Curriculum Committee Meeting
Tuesday, February 13, 2024, 1:00 – 2:30 p.m.
6201 MSB

Voting Members:
- Rick Lankau, co-chair (2024)
- Sebastian Bednarek, co-chair (2025)
- Charles Kaspar (2024)
- Tera Holtz (2024)
- Anna Pidgeon (2025)
- Makayla Schuchardt (2026)

Non-Voting Members:

Ex-Officio:
- Megan Ackerman-Yost
- Diana Frantz Anderson

Student Members:
- Kaelyn Stephenson

Voting Members Present: Lankau, Bednarek, Kaspar, Holtz, Schuchardt
Student Members Present: Ackerman-Yost, Frantz Anderson

Consent Agenda

1. Review meeting minutes from 23 January 2024
   https://uwmadison.box.com/s/ocv2obx85exjx23ztesy6koop9uqw3gf

2. Course Learning Outcome Expedited Project: FOOD SCI
   https://uwmadison.box.com/s/ocv2obx85exjx23ztesy6koop9uqw3gf

Approved by consent.

Action Items

1. New Program: Certificate in Fermented Foods and Beverages
   Guest: Victor Ujor
   https://next-guide.wisc.edu/programadmin/?key=1457

Guest Discussion: The certificate has been designed to address the shortcomings of the previous certificate. This certificate removes requisite bottlenecks. There is student interest and resources to support the certificate. A new class (FOOD SCI 378) has been created to round out the required course work. The required courses are taught to allow students in a wide variety of majors to access the material. The certificate is designed to allow students to enter and complete the certificate, attracting a wider demographic of students.

Committee Questions: The committee had questions around the level of the coursework and meaning of the certificate given the lack of prerequisites for the courses. The guest described how the course design allows students from a variety of backgrounds to succeed in the courses and certificate. The committee recommended the addition of LSC marketing coursework.
Committee Discussion: The committee requests a review of the learning outcomes both in terms of the complexity and the ability of the required coursework to meet each outcome. The committee recommends communicating the scope of the certificate and its benefit to students with precision.

2. New Course (re-review) – FOOD SCI 378: Precision Fermentation for Sustainable Foods and Products
   Effective: Fall 2024
   Reason for deferral: Review requisite
   https://uwmadison.box.com/s/evbklby9dyropgxrduwn78ycng5aop
   https://next-guide.wisc.edu/courseadmin/?key=90262

   Motion to Approve: Lankau/Schuchardt

   Discussion: The proposer addressed how the course is designed to scaffold access to complex concepts.
   5-0-0

3. Course Change – BSE 405: Artificial Intelligence in Agriculture
   Effective: Spring 2025
   Reason: Change course title, course description, requisite.
   https://next-guide.wisc.edu/courseadmin/?key=89447

   Motion to Approve: Holtz/Lankau

   Discussion: Course primarily requesting title change. Required elements are in order. Review transcript title.
   5-0-0

4. Course Change – GENETICS 588: Immunogenetics
   Effective: Fall 2024
   Reason: Add breadth and level
   https://next-guide.wisc.edu/courseadmin/?key=89382

   Motion to Approve: Bednarek/Schuchardt

   Discussion: Primarily adding breadth and level (L&S purview). Required elements are in order.
   5-0-0

5. Course Change - Genetics/MD GENETICS 662: Cancer Genetics
   Effective: Fall 2024
   Reason: Add breadth and level
   https://next-guide.wisc.edu/courseadmin/?key=4693

   Kaspar/Holtz
Discussion: Primarily adding breadth and level (L&S purview). Required elements are in order.

5-0-0

Motion to Close Meeting: Holtz/Schuchardt

5-0-0

6. Awards Discussion
   a. WALSAA Outstanding Advisor Award
   b. Arthur J. and Ellen A. Mauer Extra Mile Award
   c. Robert R. Spitzer Teaching Excellence Award

Motion Open Meeting: Holtz/Schuchardt

5-0-0
Adjourned: 2:06 pm

Informational and Discussion Items