Minutes
CALS Curriculum Committee Meeting
Tuesday, January 23, 2024, 1:00 – 2:30 p.m.
462 Moore Hall

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:
- Hansini Ayyavaripally
- Kaelyn Stephenson

Meeting Chair:

Voting Members Present: Schuchardt, Holtz, Lankau, Bednarek, Pidgeon, Kaspar
Student Members Present: Kaelyn Stephenson
Ex-officio present: Ackerman-Yost, Frantz Anderson

Consent Agenda
1. Review meeting minutes from January 9th, 2024
   https://uwmadison.box.com/s/2qtj6xnlbt9cx4k0e5ign1kavsx718zr

2. Program Change: Forest Science BS
   Reason: Remove required economics course
   https://next-guide.wisc.edu/programadmin/?key=43

Approved by consent.

Action Items
1. Program: Certificate in Environmental Soil Science
   Effective: Fall 2024
   https://next-guide.wisc.edu/programadmin/?key=1423

Guest Discussion (Nick Balster): The Department of Soil Science is proposing a soil science certificate. They will be discontinuing the major imminently and have voted as a Department to do so. There is still need and demand for soils knowledge so the certificate has been initiated. The certificate makes use of soil science courses that are already in existence and some allied sciences from outside departments as well.

Committee Questions (primary reviewers Lankau and Pidgeon): A subset of students may use the certificate as a launching pad for the further coursework needed to become a credentialed soil
scientist. The allied sciences provide a pathway into the certificate. 301 and 230 are a part of many other majors and certificates. The credits involved were determined to be appropriate.

Committee Discussion: Recommendation to select specific assessments for assessment plan.

2. Program Change: Food Science BS
   Reason: Reduce overall number of credits in major by removing coursework that is not necessary for all students and is not required for certification.
   Effective: Fall 2024
   https://next-guide.wisc.edu/programadmin/?key=42

Guest Discussion (Scott Rankin): This proposal removes 15 credit hours from the curriculum and is the first phase in a two-phase process to redesign the curriculum. Courses that can be removed while maintaining the coursework necessary for IFT approval have been ommitted. 550 and 551 will be removed from the curriculum as they will be repositioned to serve the needs of students in a forthcoming fermentation certificate. There will not be a required course in fermentation, but fermentation is embedded in many other courses.

Questions: The program would like to keep time to degree under the four-year mark if possible. The program has Institute of Food Technologists (IFT) approval. This approval is important and allows access to scholarships. The second semester of organic chemistry is not required for IFT; however, the Department is concerned and has been very thoughtful about this change. Students targeting graduate school will receive advising to complete requirements necessary for graduate work such as the second semester of organic chemistry. This move and future changes under consideration will allow for more flexibility. The program recognize that its curriculum is highly restrictive. Across the country food science programs have experienced declining enrollment. Two programs are experiencing growth through investment from the state and an emphasis on sustainability. Despite declines in enrollment graduates with food science degrees are in demand.

Motion to approve: Kaspar/Schuchardt

Discussion: The committee discussed the removal of organic chemistry and acknowledged some continued rigidity in the program that may be addressed in the second phase of revisions to the curriculum. The student member wondered if the program had considered adding CHEM 341 as an option for OCHEM.

6-0-0

3. Course Change: ONCOLOGY / M M & I / PL PATH 640: General Virology-Multiplication of Viruses
   Effective: Fall 2024
   Reason: Add crosslisted subject.
   https://next-guide.wisc.edu/courseadmin/?key=7749

Motion to approve: Bednarek/Holtz

Discussion: This proposal adds a crosslisting and slightly changes the description.
4. Course Change: FOOD SCI 550: Fermented Foods and Beverages  
   Effective: Fall 2024  
   Reason: Change requisite/level of course.  
   https://next-guide.wisc.edu/courseadmin/?key=4324

Motion to approve: Pidgeon/Kaspar

Discussion: The proposal is to change the level of course. It appears to be a mature, well-developed course.

6-0-0

5. New Course: FOOD SCI 378: Precision Fermentation for Sustainable Foods and Products  
   Effective: Fall 2024  
   https://next-guide.wisc.edu/courseadmin/?key=90262

Motion to defer: Schuchardt/Lankau

Discussion: This course is designed for the forthcoming certificate. The committee’s primary concern is that students will need a background in biological science to be successful in the course, but the course has no requisite. The committee requests that the requisite and level of the course be reviewed. The committee recommends review of the course description.

6-0-0

Adjourned: 2:30pm

Informational and Discussion Items