Course Name:Exploration in Culinary Art and Science   
Course Prefix: NUTR  
Course Number: 1240  
             Submitted by (Name & E-Mail):  Melissa Masters, melissamasters@weber.edu

Current Date:  10/10/2013  
College: Education  
Department:   HP&HP                                
From Term: Fall  2014

Substantive

|  |  |
| --- | --- |
| new | Current Course Subject N/A Current Course Number |

**New/Revised Course Information:**

|  |  |
| --- | --- |
| Subject:  NUTR  Course Number: 1240 | Check all that apply:  *This is for courses already approved for gen ed.     Use a*[*different form*](http://documents.weber.edu/catalog/forms.htm)*for proposing a new gen ed designation.* DV  CA  HU  LS  PS  SS  EN  AI  QL  TA  TB  TC  TD  TE |

Course Title: Exploration in Culinary Art and Science

Abbreviated Course Title: Culinary Art and Science

|  |  |
| --- | --- |
| Course Type: | LEL |

Credit Hours:  3  **or** if variable hours:    to

Contact Hours: Lecture 2  Lab 3   Other

Repeat Information:  Limit 0   Max Hrs 0

Grading Mode:  standard

|  |  |
| --- | --- |
| This course is/will be: | a required course in a major program a required course in a minor program a required course in a 1- or 2- year program elective |

Prerequisites/Co-requisites:

None

Course description (exactly as it will appear in the catalog, including prerequisites):

NUTR 1240 – Exploration in Culinary Art and Science  
Credits: (3)  
Typically taught:  
Fall [Full Sem]  
Spring [Full Sem]  
  
Sustainable ways to acquire, prepare and consume food to support a healthier individual, population, and environment are explored. Food science principles will be emphasized in the laboratory experience. Prerequisite: None.

**Justification**for the new course or for changes to an existing course. (Note: Justification should emphasize academic rationale for the change or new course. This is particularly important for courses requesting upper-division status.)

Table 1. Credit Hour Justification  
Credit Hours Contact Hours  
Lecture 2 28  
Lab \* 1 42  
Total 3 70  
\* Every 1 credit of lab requires at least 2 contact hours per University Curriculum Committee Policy and Procedures Manual. Therefore, since 1 credit hour of this course is designated lab, this course must have at least 28 contact hours from lab.   
  
Course Justification:  
  
A 21st century nutrition concern is not only the epidemic of obesity, but also the awareness and need for a more sustainable food system. The 2010 Dietary Guidelines for Americans has clearly integrated these two major nutrition issues to be actively addressed in our educational systems.   
  
This course, NUTR 1240, will be offered at the Davis Campus. A goal of the nutrition program is to expand course offerings at the Davis Campus to allow students to acquire a minor in Nutrition Education solely at the Davis Campus.   
  
The nutrition program desires to develop and offer this culinary art and science class, NUTR 1240, which will develop the skills, knowledge and competencies for individuals to support more sustainable ways to acquire, prepare and consume food to support a healthier population and environment. To accomplish the later, we have received funds to build a “foods lab” teaching classroom at the Davis campus by remodeling a current room (236). In addition, funds have been received in partnership with Botany to build a community garden and greenhouse.   
  
The NUTR 1240 course will utilize the food produced in the garden and greenhouse to enhance the lab experience in the remodeled foods lab. Furthermore, the community garden and greenhouse will support education in sustainable food production and acquisition.   
  
The NUTR 1240 course is already articulated in the USHE. It is a very popular class for non-majors, majors, and our hope that it will be a very popular community course as well. It is evidenced by the USHE campuses that offer the course that it is needed and valued by students. 

**INFORMATION PAGE**for substantive proposals only

1. Did this course receive unanimous approval within the Department?

true

If not, what are the major concerns raised by the opponents?

2. If this is a new course proposal, could you achieve the desired results by revising an existing course within your department or by requiring an existing course in another department?

No. Currently there is no course for students to meet the objectives being proposed with this course.

3. How will the proposed course differ from similar offerings by other departments? Comment on any subject overlap between this course and topics generally taught by other departments, even if no similar courses are currently offered by the other departments. Explain any effects that this proposal will have on program requirements or enrollments in other department. Please forward letters (email communication is sufficient) from all departments that you have identified above stating their support or opposition to the proposed course.

This course is specific to this program and is the only course like it that allows general students and the general public to enroll. There currently is an Honors course focused on scientific cooking principles. This course, due to being an Honors course, would be limited to Honors students and would not suit nutrition students, students interested in nutrition, or community members interested in nutrition.

4. Is this course required for certification/accreditation of a program?

no

If so, a statement to that effect should appear in the justification and supporting documents should accompany this form.

5. **For course proposals**, e-mail a syllabus to [Faculty Senate](mailto:kbrown4@weber.edu) which should be sufficiently detailed that the committees can determine that the course is at the appropriate level and matches the description.**There should be an indication of the amount and type of outside activity required in the course (projects, research papers, homework, etc.)**.