

86-1

## REQUEST TO COLLEGE CURRICULUM COMMITTEE FOR CURRICULAR IMPROVEMENTS

DEPARTMENT: FCS PROPOSED EFFECTIVE SEMESTER: Fall 2019 COLLEGE: CEHD

### PROPOSED IMPROVEMENTS

#### Academic Program

- ☐ New degree\*  
☐ New major\*  
☐ New curriculum\*  
☐ New concentration\*  
☐ New certificate  
☐ New minor  
☒ Revised major  
☐ Revised minor  
☐ Admission requirements  
☐ Graduation requirements  
☐ Deletion ☐ Transfer  
☐ Other (explain\*\*)

#### Substantive Course Changes

- ☐ New course  
☐ Pre or Co-requisites  
☐ Deletion (required by others)  
☐ Course #, different level  
☐ Credit hours  
☐ Enrollment restriction  
☐ Course-level restriction  
☐ Prefix ☐ Title and description  
(attach current & proposed)  
☐ General education (select one)  
Not Applicable  
☐ Other (explain\*\*)

#### Misc. Course Changes

- ☐ Title  
☐ Description (attach current & proposed)  
☐ Deletion (not required by others)  
☐ Course #, same level  
☐ Variable credit  
☐ Credit/no credit  
☐ Cross-listing  
☐ COGE reapproval  
☐ Other (explain\*\*)

\*\* Other:

Title of degree, curriculum, major, minor, concentration, or certificate: Food Service Operations and Sustainability (FOSJ)

Existing course prefix and #: Proposed course prefix and #: Credit hours:

Existing course title:

Proposed course title:

Existing course prerequisite & co-requisite(s):

Proposed course prerequisite(s)

If there are multiple prerequisites, connect with "and" or "or". To remove prerequisites, enter "none."

Proposed course co-requisite(s)

If there are multiple corequisites, they are always joined by "and."

Proposed course prerequisite(s) that can also be taken concurrently:

Is there a minimum grade for the prerequisites or corequisites?

The default grades are D for undergraduates and C for graduates.

Major/minor or classification restrictions:

List the Banner 4 character codes and whether they should be included or excluded.

For 5000 level prerequisites & corequisites: Do these apply to: (circle one) undergraduates graduates both

Specifications for University Schedule of Classes:

a. Course title (maximum of 30 spaces):

b. Multi-topic course: ☐ No ☐ Yes

c. Repeatable for credit: ☐ No ☐ Yes

d. Mandatory credit/no credit: ☐ No ☐ Yes

e. Type of class and contact hours per week (check type and indicate hours as appropriate)

1. ☐ Lecture

3. ☐ Lecture/lab/discussion

5. ☐ Independent study

2. ☐ Lab or discussion

4. ☐ Seminar or ☐ studio

6. ☐ Supervision or practicum

CIP Code (Registrar's use only):

Chair/Director

*Richard Zinner*

Date 1-30-18

Chair, College Curriculum Committee

Date

Dean

Date:

Graduate Dean:

Date

Curriculum Manager: Return to dean ☐ Date

Forward to:

Date

Chair, COGE/ PEB / FS President

Date

FOR PROPOSALS REQUIRING GSC/USC REVIEW:

\* ☐ Approve ☐ Disapprove

Chair, GSC/USC

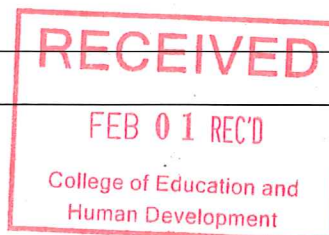
Date

\* ☐ Approve ☐ Disapprove

Provost

Date

Revised May 2007. All previous forms are obsolete and should not be used.



1. Explain briefly and clearly the proposed improvement.

We propose to update the FOSJ major to reflect the change in course numbers (from 3440 to 2444) for the Organizational Psychology course made by the psychology department.

2. Rationale. Give your reason(s) for the proposed improvement. (If your proposal includes prerequisites, justify those, too.)

The curriculum revision is necessary to maintain the Organizational Psychology course in the FOSJ program with the new number, PSY 2444.

3. Effect on other colleges, departments or programs. If consultation with others is required, attach evidence of consultation and support. If objections have been raised, document the resolution. Demonstrate that the program you propose is not a duplication of an existing one.

There is no effect on others. Psychology has approved the continued inclusion of this course in the FOSJ major (see attached letter).

4. Effect on your department's programs. Show how the proposed change fits with other departmental offerings.

No effect

5. Effects on enrolled students: Are program conflicts avoided? Will your proposal make it easier or harder for students to meet graduation requirements? Can students complete the program in a reasonable time? Show that you have considered scheduling needs and demands on students' time. If a required course will be offered during summer only, provide a rationale.

No effect. Students can use either the current PSY 3440 or the new PSY 2444 in the FOSJ program. The catalog, Degree Works, and the advising program guides will be updated with the new course number.

6. Student or external market demand. What is your anticipated student audience? What evidence of student or market demand or need exists? What is the estimated enrollment? What other factors make your proposal beneficial to students?

The FOSJ major has about 15 students per year.

7. Effects on resources. Explain how your proposal would affect department and University resources, including faculty, equipment, space, technology, and library holdings. If proposing a new program, include a letter and/or email of support from the university library affirming that the library resource issues have been reviewed. Tell how you will staff additions to the program. If more advising will be needed, how will you provide for it? How often will course(s) be offered? What will be the initial one-time costs and the ongoing base-funding costs for the proposed program? (Attach additional pages, as necessary.)

This change does not effect resources.

8. General education criteria. For a general education course, indicate how this course will meet the criteria for the area or proficiency. (See the General Education Policy for descriptions of each area and proficiency and the criteria. Attach additional pages as necessary. Attach a syllabus if (a) proposing a new course, (b) requesting certification for baccalaureate-level writing, or (c) requesting reapproval of an existing course.)

N/A

9. List the learning outcomes for the proposed course or the revised or proposed major, minor, or concentration. These are the outcomes that the department will use for future assessments of the course or program.

Program learning outcomes are not affected by this change.

10. Describe how this curriculum change is a response to assessment outcomes that are part of a departmental or college assessment plan or informal assessment activities.

This change was necessitated by the course number change in the department of psychology.

11. (Undergraduate proposals only) Describe, in detail, how this curriculum change affects transfer articulation for Michigan community colleges. For course changes, include detail on necessary changes to transfer articulation from Michigan community college courses. For new majors or minors, describe transfer guidelines to be developed with Michigan community colleges. For revisions to majors or minors, describe necessary revisions to Michigan community college guidelines. Department chairs should seek assistance from college advising directors or from the admissions office in completing this section.

This change does not impact any FOSJ transfer articulations.

12. Please offer both "Current Catalog Language" and "Proposed Catalog Language" if there is to be a change in the catalog description for a given course and/or program. For the "current" language, please copy and paste relevant language from the most current catalog and for the "proposed" language, please share the exact proposed new catalog language. As possible, bold or otherwise note the key changes in the new proposed catalog language.

See attached

**CURRENT CATALOG COPY with  
Proposed 2019-2020 change noted**

**Western Michigan University**

**Food Service Operations and Sustainability**

The Food Service Operations and Sustainability curriculum is scientifically oriented for in depth study of foods in relation to the business field. Students may pursue supervisory/managerial careers in hospitals, extended care facilities, school systems, hotel or restaurant food services, industrial food services, food service companies that sell food and equipment and governmental food and health agencies.

A minimum of 122 hours is required for this curriculum.

**1. General Education Requirements (37 hours)**

**2. Required FCS Courses (44 hours)**

- FCS 1020 - Introduction to the Food Service Industry Credits: 2 hours
- FCS 1650 - Culinary Skills Credits: 3 hours
- FCS 2020 - Field Experience Credits: 1 to 3 hours  
Credits: 3 hours
- FCS 2660 - Personal Nutrition Credits: 3 hours
- FCS 2700 - Advanced Culinary Skills and Food Service Credits: 4 hours
- FCS 2720 - Food Purchasing and Resource Management Credits: 3 hours
- FCS 3300 - Entrepreneurship in Family and Consumer Sciences Credits: 3 hours  
(Students in the Food Service Administration major will satisfy the Baccalaureate-Level Writing requirement by successfully completing FCS 3300.)
- FCS 3680 - Quantity Foods Credits: 4 hours
- FCS 3700 - Introduction to Food Systems and Sustainability Credits: 3 hours
- FCS 4290 - Internship Credits: 2 to 6 hours  
Credits: 3 hours
- FCS 4660 - Institutional Management Credits: 4 hours
- FCS 4700 - Food and Beverage Systems Credits: 3 hours
- FCS 4720 - Farm to Table and Sustainability Credits: 3 hours
- FCS 4740 - Global Food Systems and Sustainability Credits: 3 hours

**3. Required Related Courses (41 hours)**

Select one:

- BIOS 1120 - Principles of Biology Credits: 3 hours  
and
- BIOS 1100 - Biological Sciences Laboratory Credits: 1 hour  
OR
- BIOS 1980 - Human Form and Function Credits: 4 hours

**And**

- BIOS 2320 - Microbiology and Infectious Diseases Credits: 4 hours
- ECON 2010 - Principles of Microeconomics Credits: 3 hours
- ECON 2020 - Principles of Macroeconomics Credits: 3 hours
- MATH 1160 - Finite Mathematics with Applications Credits: 3 hours
- PSY 1000 - General Psychology Credits: 3 hours
- ACTY 2100 - Principles of Accounting I Credits: 3 hours
- ACTY 2110 - Principles of Accounting II Credits: 3 hours
- BUS 1750 - Business Enterprise Credits: 3 hours
- MGMT 2500 - Organizational Behavior Credits: 3 hours
- MKTG 2500 - Marketing Principles Credits: 3 hours
- SOC 2000 - Principles of Sociology Credits: 3 hours

**And**

Select one:

- [COM 1700 - Interpersonal Communication Credits: 3 hours](#)
- or
- [COM 1000 - Communication and Community Engagement Credits: 3 hours](#)
- or
- [COM 1040 - Public Speaking Credits: 3 hours](#)

#### 4. Related Elective Courses (choose a minimum of 20 hours)

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- [BIOS 2400 - Human Physiology Credits: 4 hours](#)
- [CHEM 1100 - General Chemistry I Credits: 3 hours](#)
- and
- [CHEM 1110 - General Chemistry Laboratory I Credits: 1 hour](#)
- [CHEM 1120 - General Chemistry II Credits: 3 hours](#)
- and
- [CHEM 1130 - General Chemistry Laboratory II Credits: 1 hour](#)
- [CHEM 3700 - Introduction to Organic Chemistry Credits: 3 hours](#)
- and
- [CHEM 3710 - Introduction to Organic Chemistry Lab Credits: 1 hour](#)
- [COM 2000 - Human Communication Theory Credits: 3 hours](#)
- [COM 2800 - Introduction to Organizational Communication Credits: 3 hours](#)
- [COM 1040 - Public Speaking Credits: 3 hours](#)
- [CIS 2700 - Business-Driven Information Technology Credits: 3 hours](#)
- [CIS 1020 - Introduction to Business Computing Credits: 3 hours](#)
- or
- [FCS 2250 - Computer Applications Credits: 3 hours](#)
- [ECON 3040 - The Organization of Industries Credits: 3 hours](#)
- [ECON 3190 - Environmental Economics Credits: 3 hours](#)
- [ECON 3200 - Money and Banking Credits: 3 hours](#)
- [ECON 4000 - Managerial Economics Credits: 3 hours](#)
- [ENVS 3000 - Introduction to Sustainability: A Local to Global Survey Credits: 3 hours](#)
- [FIN 2420 - Entrepreneurial Finance Credits: 3 hours](#)
- [FIN 3200 - Business Finance Credits: 3 hours](#)
- [GEOG 3200 - Culinary Tourism Credits: 3 hours](#)
- [HPHE 1700 - Introduction to Recreation/Sport Management Credits: 3 hours](#)
- [HPHE 2100 - Event Strategic Planning for Special Events Credits: 3 hours](#)
- [HPHE 3100 - Event Management Advanced Applications Credits: 3 hours](#)
- [HPHE 3110 - Event Marketing Credits: 3 hours](#)
- [LAW 3800 - Legal Environment Credits: 3 hours](#)
- [MGMT 2520 - Human Resource Management Credits: 3 hours](#)
- [MGMT 2800 - Introduction to Supply Management Credits: 3 hours](#)
- [MGMT 3010 - Project Management Credits: 3 hours](#)
- [MGMT 3140 - Small Business Management Credits: 3 hours](#)
- [MGMT 3200 - Managing ERP Systems Credits: 3 hours](#)
- [MGMT 4040 - Business and Society Credits: 3 hours](#)
- [MKTG 2900 - Introduction to Food and CPG Industries Credits: 3 hours](#)
- [MKTG 3720 - Sourcing and Purchasing Credits: 3 hours](#)
- [MKTG 3730 - Digital and Social Media Marketing Credits: 3 hours](#)
- [MKTG 3740 - Advertising and Promotion Credits: 3 hours](#)
- [MKTG 4740 - Creative Strategy Credits: 3 hours](#)
- [PADM 2000 - Introduction to Nonprofit Leadership Credits: 3 hours](#)
- [PHIL 2010 - Introduction to Ethics Credits: 4 hours](#)
- [PHIL 2200 - Critical Thinking Credits: 3 hours](#)
- [PHIL 3140 - Philosophy and Public Affairs Credits: 3 hours](#)
- [PHIL 4100 - Professional Ethics Credits: 3 hours](#)
- [PHIL 5440 - Practical Ethics Credits: 3 hours](#)
- [PSY 3440 - Organizational Psychology Credits: 3 hours](#)
- [STAT 2160 - Business Statistics Credits: 3 hours](#)
- or
- [STAT 3660 - Data Analysis for Biosciences Credits: 4 hours](#)

**CHANGE FOR 2019-20**  
**PSY 2444--Organizational Psychology**

#### 5. Electives - As needed for graduation total of 122 hours.

## PSY 3440

Laurie Foster

Wed 11/15/2017 3:28 PM

Deleted Items

To: Richard W Zinser <richard.zinser@wmich.edu>;

Dr. Zinser,

The Registrar's Office has received a finalized curriculum proposal to change PSY 3440 to PSY 2444. This means that PSY 3440 will be inactivated and removed from all programs. PSY 3440 was used as an elective in the Food Service Operations and Sustainability major and the Workforce Education and Development major. If you would like to replace PSY 3440 with another course you will need to revise the programs through the curriculum process.

Thank you, Laurie

*Laurie Foster*

Catalog Editor

Registrar's Office

Western Michigan University

269-387-4306

Mail stop 5256

[laurie.foster@wmich.edu](mailto:laurie.foster@wmich.edu)