

University Curriculum Committee
December 2, 2024
ZOOM
2:30pm

Calling of the Roll

Announcements

Old Business

Meeting Minute Approval

- Approval of the November 18, 2024 UCC meeting minutes.

Consent Agenda Items – All items require final approval by the Provost/SVP Academic Affairs

- **Course Number Update** **Implementation Fall 2025**
 - AAST 2240 – Contemporary African American Life
 - Updating the course number from 2000 so that it falls in line with the required course sequence and is more intuitive as the AAST 2200 (Introduction to African American Studies) is the course prerequisite.
 - AAST 3001 – Selected Topics in African American Studies
 - Updating the course number from 300A to 3001 to remove letter from the course numbers
- **Course Rubric Update** **Implementation Fall 2025**
 - THDA 4200 – Performance Kinesiology
 - Updating the course rubric from DANC to THDA to align with the needs of the NAST accreditor.
 - THDA 4300 – Somatic Movement
 - Updating the course rubric from DANC to THDA to align with the needs of the NAST accreditor.

- THDA 4500 – Theory and Practice of Teaching Dance
 - Updating the course rubric from DANC to THDA to align with the needs of the NAST accreditor.
- THEA 3240 – Dance for Musical Theatre
 - Updating the course rubric from DANC to THEA to align with the needs of the NAST accreditor.
- **Course Title Update** **Implementation Fall 2025**
 - ART 4150 – Studio Art Portfolio
 - Updating the course name from Senior Thesis I to Studio Art Portfolio to reflect more direct pedagogical emphasis on portfolio preparation and professional practices.
 - ART 4160 – Studio Art Exhibition
 - Updating the course name from Senior Thesis II to Studio Art Exhibition to reflect more direct pedagogical emphasis on portfolio preparation and professional practices.
 - CULA 2351 – Advanced Desserts
 - Updating the course name from Plated Desserts and Presentations to Advanced Desserts.
 - CULA 2361 – Retail Bakery Management
 - Updating the course name from Retail Bakery Management to Restaurant and Foodservice Operations.
 - CULA 2373 – American Regional Cuisine
 - Updating the course name from Gourmet Foods to American Regional Cuisine.
 - CULA 2376 – International Cuisines
 - Updating the course title from International Food to International Cuisines.
 - THDA 4200 – Performance Kinesiology
 - Updating the course title to align with the needs of the NAST accreditor.
- **Course Prerequisite Update** **Implementation Fall 2025**
 - ART 4250 – Animation Production Studio
 - Adding Must earn a passing test score at the Portfolio Review to the prerequisite.
 - ART 4260 – Animation VFX Portfolio
 - Adding Must earn a passing test score at the Portfolio Review to the prerequisite.

- CULA 1321 – Advanced Baking and Pastry
 - Adding CULA 1310 (Fundamentals of Baking) to the course prerequisite.
- CULA 1330 – Garde Manger
 - Adding CULA 1320 (Culinary I - Fundamentals) and CULA 1325 (Culinary II - Fabrication) to the course prerequisites.
- CULA 1340 – Dining Room Service
 - Adding CULA 1200 (Sanitation and Food Safety) and CULA 1320 (Culinary I - Fundamentals) to the course prerequisites.
- CULA 2250 – Professional Catering
 - Adding CULA 1320 (Culinary I – Fundamentals) and CULA 1325 (Culinary II – Fabrication) to the course prerequisites.
- CULA 2351 – Advanced Desserts
 - Adding CULA 1310 (Fundamentals of Baking) to the course prerequisites.
- CULA 2361 – Restaurant and Foodservice Operations
 - Adding CULA 1200 (Sanitation and Food Safety) and CULA 1310 (Fundamentals of Baking) to the course prerequisites.
- CULA 2373 – American Regional Cuisine
 - Adding CULA 1310 (Fundamentals of Baking), CULA 1320 (Culinary I – Fundamentals) and CULA 1325 (Culinary II – Fabrication).
- CULA 2376 – International Cuisines
 - Adding CULA 1310 (Fundamentals of Baking), CULA 1320 (Culinary I – Fundamentals), and CULA 1325 (Culinary II – Fabrication).
- CULA 2380 – Culinary Internship
 - Removing CULA 1200 (Sanitation and Food Safety) as a prerequisite.
 - Adding Director Permission as a prerequisite.
- ENGL 1010 – English Composition I
 - Adding ENGL 1005 (Critical Reading and Writing at the University) to the course prerequisites.
- THDA 4300 – Somatic Movement Practices
 - Updating the prerequisite rubric from DANC to THDA.
- THDA 4500 – Theory and Practice of Teaching Dance
 - Updating the prerequisite to state only Theatre majors as Dance is not a major.

- WGST 2050 – Introduction to Women’s and Gender Studies
 - Removing ENGL 1020 (English Composition II) as a course prerequisite to remove recruitment efforts.

- WGST 2060 – Introduction to LGBTQ Studies
 - Removing ENGL 1020 (English Composition II) as a course prerequisite to remove recruitment efforts.

- **Course Description Update** **Implementation Fall 2025**
 - AAST 3001 – Selected Topics in African American Studies
 - Old Description:
Examination of a selected topic by an instructor relevant to issues in the field of African American.
 - New Description:
Examination of a selected topics by an instructor relevant to issues in the field of African American Studies.

 - ART 4150 – Studio Art Portfolio
 - Old Description:
A lecture/lab course focused on creating and critiquing a substantial body of work (i.e. thesis) for students’ senior exhibitions or final portfolios. Students will select faculty mentors to oversee their studio work. This course may not be taken simultaneously with ART 4160.
 - New Description:
A lecture/lab course that focuses on the business of art by directing students to define their professional goals, discuss career options, and develop a professional portfolio.

 - ART 4160 – Studio Art Exhibition
 - Old Description:
A capstone course for BFA Majors that focuses on the business of art by directing students to define their professional goals, discuss career options, and develop a professional portfolio. Students continue independent work with their faculty mentors. Students will present a final exhibition of work that is representative of their course of study.
 - New Description:
A lecture/lab course focused on creating and critiquing body of work (i.e. thesis) for students’ senior exhibitions. Students will select faculty mentors to provide advice on their studio work.

 - CULA 1200 – Sanitation and Food Safety
 - Old Description:
This primer course is designed to educate all students to the sacred trust between food production facilities and the general public. It should prepare each student to successfully complete the National Restaurant Association’s ServSafe or any similar certificate.

- **New Description:**
This primary course is a prerequisite for all CULA food production courses. Students will understand key practices in providing safe food, explore the microworld, identify and describe contaminants and food allergens and discuss the practices of safe food handling. They will learn the concept of Hazard Analysis Critical Control Points (HACCP) in the professional kitchen, and why it is critical to sanitation and safe practices in food preparation. As part of the course, students will complete the National Restaurant Association's Servsafe Manager Certification.

- **CULA 1305 Nutrition for Culinary Arts**
 - **Old Description:**
This is an introduction to the basic nutritional principles and guidelines. Topics include nutrients, carbohydrates, lipids, proteins, minerals and vitamins. Students plan meals and menus based on the above principles using nutritional guidelines as the primary basis.
 - **New Description:**
This course is an introduction to the basic principles of nutrition, and meal and menu planning. Students will learn the current United States Department of Agriculture dietary guidelines for healthier eating, and will use these principles to plan meals and menus appropriate to every stage of the human life cycle. Students will be introduced to menu planning, product selection, and food preparation for high risk populations, people with food allergies/intolerances, and people who require modified texture diets. Emphasis will be on modifying menus and recipes to eliminate common allergens while maintaining taste and appeal. Students will also learn about special diets for diabetics, and reducing the use of salt and added sugars in all recipes to the greatest extent possible.

- **CULA 1310 – Fundamentals of Baking**
 - **Old Description:**
Fundamentals of baking is an introduction to the basic principle of baking including formula procedures, properties of baking ingredients, and functions and proper use of bakery equipment. Students will present yeast breads and rolls, pies, cakes, icing, basic pastry dough, and cookies using mixing methods and ingredients.
 - **New Description:**
This food production course is an introduction to the basic principles of baking. Students will learn how baking differs from savory cooking, the formulas and procedures, the properties of ingredients used in baking, and the proper use and care of bakery equipment. Students will produce quick breads, yeast breads and rolls, cakes, pies, basic pastry dough, and cookies.

- **CULA 1320 – Culinary I (Fundamentals)**
 - **Old Description:**
This is the introductory food production class for culinary students. Topics include the theories and methods of cooking, vocabulary, and the development of safe and sanitary kitchen practices. Production items will include vegetable and starch preparation, stocks, sauces and soups, poultry and egg cookery.
 - **New Description:**
This course is the introductory food production class for all Culinary Arts students.

Students will learn the history, culture, and vocabulary of the professional kitchen. Students will develop safe, sanitary, efficient, and professional kitchen habits. They will learn and practice knife skills and various cooking methods, in addition to the rules for seasoning and flavoring. They will learn and practice the basics of producing stocks, sauces, soups, starches, and recipes utilizing various types of poultry.

- CULA 1321 – Advanced Baking and Pastry
 - Old Description:
Baking skills are polished as students learn more difficult baking, pastry and dessert techniques. Emphasis is placed on presentation, plating and appearance. The production of high skill, high quality finished products is emphasized with special attention to chocolate work, plate presentation, and cold and hot preparations. Souffles, dessert sauces and creative flavorful designs exemplify this course.
 - New Description:
In this advanced food production course students will build upon and polish the skills learned in CULA 1310. The techniques are more advanced, with emphasis on the production of pastries, souffles, dessert sauces, and working with chocolate. There is also special emphasis on the quality of finished products, presentation, and attention to the details of plating.

- CULA 1325 – Culinary II (Fabrication)
 - Old Description:
This course will introduce the principles of identifying, receiving, fabricating, and storing vegetables, fruits, herbs, nuts, grains, dry goods, prepared foods, dairy products, and spices. Students will then explore the subject of meats, poultry, seafood and their application in food service operations.
 - New Description:
In this food production course students will learn about the composition and structure of meats, poultry, and seafood. They will learn about the federal inspection and grading processes, and their use in product selection. They will learn the proper techniques for receiving and storing to ensure maximum shelf life of fresh, frozen, dried foods.

- CULA 1330 – Garde Manger
 - Old Description:
This course provides students with skills and knowledge of the organization, equipment and responsibilities of the “cold kitchen.” Students are introduced to and prepare cold hors d’oeuvres, sandwiches, salads, as well as basic charcuterie items while focusing on the total utilization of product. Reception foods and buffet arrangements are introduced.
 - New Description:
In this advanced food production course students will learn about the organization, equipment, and responsibilities of the “cold kitchen”. They will learn to prepare sandwiches, salads, dressings, hors d’oeuvres. They will learn how to produce various charcuterie items, with the focus on total utilization of products. They will also learn about designing, organizing, and executing buffets and receptions.

- CULA 1340 – Dining Room Service
 - Old Description:

An exploration of table service principles and skills with an emphasis on customer service in a restaurant. The focus will be placed on guest relations, professional communications, order-taking in an a la carte environment, service sequence, point-of-sale systems, case handling, beginning merchandising, table skills, and dining room preparation. Students will study and engage in critical-thinking topics that are relevant to providing high quality formal table service and customer service.
 - New Description:

In this course students will explore the principles of exceeding restaurant customers' expectations through expert customer service. Topics include dining room preparation, table settings, guest relations, styles of service, sequences of service, operating point-of-sale systems, merchandising, and handling complaints.

- CULA 2250 – Professional Catering
 - Old Description:

This course examines the requirements to start and operate a catering company. Topics of discussion include kitchen equipment, regulations, operations, and business planning.
 - New Description:

In this advanced food production course students will learn the requirements to start and operate a profitable catering service. Students will learn to create and/or modify menus and standardized recipes to scale. They will learn to analyze food costs and implement necessary controls to ensure profitability. They will learn how to supervise quantity food production to ensure product quality. They will learn the principles of marketing and ensuring superior customer service.

- CULA 2300 – Food and Beverage Management
 - Old Description:

This course covers restaurant and food service operations. Including facilities capabilities, personnel management, and daily operations, sanitation, and facilities readiness.
 - New Description:

In this course students will learn how the menu influences every aspect of a foodservice operation. They will learn menu pricing styles, menu schedules, menu types, and the menu planning process. Students will learn the importance of the menu as a marketing tool. They will learn the various production and service positions in a food and beverage operation, and their responsibilities. They will learn the steps involved in the management process and describe a manager's interactions with primary and secondary groups. They will learn how to determine standard food and beverage costs, and the various pricing methods.

- CULA 2340 – Human Resource Management
 - Old Description:

This course focuses on human relations in organizations and restaurant management. It also offers a brief look at management history, policies, and behavior of workers and management.

- **New Description:**
In this course the focus is on relationships in culinary and foodservice organizations. Students will learn about different ways to motivate people, and ways to create a culture that develops competent leaders and managers. They will learn how to create cohesive and efficient teams to accomplish work goals. They will learn how the roles of different groups in the workplace have changed over time and how technology affects the workplace and job market. We also touch on ways to cope with different types of workplace stress.

- **CULA 2351 – Advanced Desserts**
 - **Old Description:**
The essential elements of plated desserts are taught in detail. The students are taught to strive for a well-balanced presentation. The course emphasizes the importance of the required time and patience for yielding breath-taking results. Students are exposed to methods of production that result in dramatic presentations in quantity.
 - **New Description:**
In this food production course, the advanced methods of dessert production and elements of plated dessert presentation are taught in detail. Emphasis is placed on producing well-balanced, dramatic final products. Students will learn to plate desserts attractively and appropriately for a variety of food service venues. They will learn advanced techniques that enhance plated desserts, such as modeling chocolate, chocolate work, pulled sugar pieces, pastillage, and cake construction with fondant work. Students will learn the principles and techniques of producing ice cream, sorbets, gelatos, souffles, cobblers, crisps, and laminated dough desserts. Students will learn to create desserts such as Baked Alaska, bombes, sherbets, crepes, and hot and cold souffles. They will also learn to create and use appropriate accompanying sauces and garnishes.

- **CULA 2361 – Restaurant and Foodservice Operations**
 - **Old Description:**
This course introduces students to the application of baking and pastry arts production techniques in a wholesale and/or retail setting. Students are introduced to theory of merchandising baked goods for bakeries as well as formula standardization and conversion production planning, purchasing, costing, and "price for profit." Students will hone their skills, learn new formulas and create desserts while practicing techniques, methods and procedures used in the production of desserts and breads.
 - **New Description:**
In this course students are introduced to the principles of food production in a retail or wholesale setting. Students will learn the basics of retail merchandising and product placement. They will learn how the functions of the Back-of-House and Front-of-House come together in a restaurant operation.

- **CULA 2370 – Bar Service**
 - **Old Description:**
A study of beverage service in the hospitality industry including spirits, wines, beers, and non-alcoholic beverages. Topics include purchasing, resource control, legislation, marketing, physical plant requirements, staffing service and the selection of wines to enhance foods.

- **New Description:**
In this course students are introduced to the principles of beverage service in the hospitality industry. They will learn about non-alcoholic and alcoholic beverages including spirits, wines, and beers. Topics include purchasing, resource control, legislation, marketing, physical plant requirements, and staffing. As part of the course, students will complete the Servsafe Alcohol Certification.

- **CULA 2373 – Gourmet Foods**
 - **Old Description:**
This course will expand on prior knowledge but also includes vegetable, cookery, pasta and rice cookery, sandwich making, hors d'oeuvres, and food presentation. Students will be required to plan a 4-course menu and execute it appropriately using their knowledge from other courses. Students will also explore international cooking to apply all skills learned throughout the class.
 - **New Description:**
This advanced food production course builds upon the basics and utilizes advanced techniques to introduce students to the culinary traditions and traditional dishes of various cuisines and related terminology throughout the United States. Ingredients, flavor profiles, preparations and techniques of each region will be analyzed and practiced. Students will have the opportunity to prepare, taste and present dishes from each regional cuisine.

- **CULA 2375 – Purchasing and Cost Control**
 - **Old Description:**
This course is intended to provide the student with the methodologies and tools to control food, beverage, labor and other costs within a hospitality business. Hospitality purchasing principles are also explored. This course regularly uses basic mathematics.
 - **New Description:**
At the end of this course students will understand the objectives of purchasing and all the factors and considerations affecting purchasing choices. Explain the factors influencing and affecting quality standards. Describe the procurement process and how to select suppliers who fit a foodservice establishment's needs. Understand and manage inventory control in a foodservice establishment.

- **CULA 2376 – International Cuisines**
 - **Old Description:**
International Foods will expose students to some of the diversity of culture and foods of many countries around the world including regions of the United States. Classroom assignments, cooking demonstrations, guest speakers, and cooking labs will allow students to have a taste of the world.
 - **New Description:**
In this advanced course students will gain an in-depth perspective of International Cuisines and a broad-based knowledge of food history. They will gain perspective on the day to day functions of a chef. They will master the theory, concepts and skills to plan a menu, using the tools, materials, equipment, procedures regulations and laws, and interactions needed in the workplace. They will demonstrate ethical behavior, safety practices, interpersonal and

teamwork skills, appropriate verbal and written communications in the workplace. They will learn to apply theoretical knowledge from into practical day to day activities. Lastly, they will gain further practice on business writing skills from writing weekly papers about their observations for the class.

- CULA 2380 – Culinary Internship

- Old Description:

- This course is a supervised work experience in the culinary field requiring a minimum number of work hours. Work activities can range from entry-level to professional cooking. Individual conferences with the intern director are arranged of class attendance.

- New Description:

- In this course the student will be able to demonstrate the ability to utilize the skills learned in the program to become gainfully employed. The student will be able to demonstrate the ability to obtain employment and perform at a high level in the foodservice industry. The student will be able to demonstrate the ability to understand what is expected by employers. The student will be able to demonstrate the skills and professionalism needed for the position acquired.

- CULA 2390 – Culinary Capstone

- Old Description:

- A capstone course required for all culinary majors. Topics include recipe development, menu construction, and pricing. Demonstration of proficiency in proper cooking method, selection and construction of salads, entrees with appropriate side items, and desserts is required for successful completion of CULA 2390.

- New Description:

- This is the final course required of all culinary arts majors. Topics include recipe development, menu construction, and pricing. Students must demonstrate proficiency in food safety and sanitation, selection of ingredients, food preparation, and cooking methods. Students must prepare salads, soups, entrees with appropriate sides, and desserts to successfully complete CULA 2390.

- THDA 4200 – Performance Kinesiology

- Old Description:

- This course will introduce the structure and function of the human body in relationship to dance. Students will gain a better understanding of human motion through anatomical analysis, conditioning principles, injury prevention, and by identifying individual anomalies.

- New Description:

- This course will introduce the structure and function of the human body in relationship to stage performance. Students will gain a better understanding of human motion through anatomical analysis, conditioning principles, injury prevention, and by identifying individual anomalies.

- **Course Delete**

Implementation Fall 2025

- AAST 300B – Selected Topics in African American Studies
 - AAST 300A has been made repeatable and therefore this course is no longer needed.
- CULA 2331 – Cooking for Special Diets
 - Course content is covered in CULA 1305 (Nutrition for Culinary Arts) and therefore, this course is no longer needed.
- CULA 2352 – Hot and Cold Desserts
 - Course content is being combined with CULA 2351 (Advanced Desserts) therefore, this course is no longer needed.
- MT 1000 – Introduction to Business Environment
 - The course has not been taught in six years.
- MT 1010 – Mathematics of Drugs and Solutions
 - The course has not been taught in six years.
- MT 1050 – Industrial Mathematics
 - The course has not been taught in six years.
- MT 2010 – Accounting Survey
 - The course has not been taught in six years
- MT 2030 – Marketing Survey
 - The course has not been taught in six years.
- MT 2050 – Principles of Management
 - The course has not been taught in six years.
- MT 2100 – Mathematics for Management
 - The course has not been taught in six years.
- MT 2110 – Business Statistics
 - The course has not been taught in six years.
- MT 2120 – Statistical Process Control
 - The course has not been taught in six years.
- MT 2150 – Personal Financial Management
 - The course has not been taught in six years.

- MT 2200 – Business and Industry Safety
 - The course has not been taught in six years.
- MT 2250 – Introduction to Business Law
 - The course has not been taught in six years.
- MT 2270 – Business Ethics
 - The course has not been taught in six years.
- MT 2370 – Human Relations in Business
 - The course has not been taught in six years.
- MT 2400 – Human Resource Management
 - The course has not been taught in six years.
- MT 2450 – Labor Relations
 - The course has not been taught in six years.
- MT 2500 – Purchasing and Logistics
 - The course has not been taught in six years.
- MT 2550 – Small Business Operation
 - The course has not been taught in six years.
- MT 2570 – Production Management
 - The course has not been taught in six years.
- MT 2600 – Seminar Special Topics
 - The course has not been taught in six years.

Action Agenda Items

College of Arts and Letters

Department of Art and Design – represented by Dr. Mclean Fahnestock

Undergraduate New Course

Implementation Fall 2025

Final approval required by Provost/SVP Academic Affairs

1. ART 3290 – History of Animation
 - A study of the invention, development, and innovation of animation processes and styles throughout history. This course will also examine the technological and cultural impact of animated content. This course is reading and writing intensive.

Department of Communication - represented by Barry Gresham

2. COMM 2180 – Live Sports Production
 - The course will introduce students to the skills required in the production and distribution of live sports events. Students will be provided training in multiple areas of a live sports production setting with hands-on opportunities available in camera operation, digital switching, instant video replay, graphics operation and audio engineering.

Department of Language and Literature – represented by Dr. Florian Gargaillo

Undergraduate Program Modification

Implementation Fall 2025

Final approval required by Provost/SVP Academic Affairs

3. Ancient Mediterranean Civilization Minor
 - Updating the minor name from Classical Civilization.
 - Updating the course rubric from CLAS to ANMS.
 - Updating the course offerings to align with recent deletions and changes to courses in the Department of Languages and Literature.
4. Ancient Mediterranean Cultures Concentration, BA World Languages
 - Removing courses which are being deleted from the program: CLAS 2010 (English Words from Latin and Greek); CLAS 3400 (Greek and Roman Archaeology); CLAS 3610 (Greek Civilization); and GREK 1110 (Elementary Modern Greek)
 - Updating the Concentration Guided electives to expand options for students so they are able to complete their degree in a timely manner.

- Updating all course rubric from CLAS to ANMS.
5. Ancient Mediterranean Language Minor
 - Renaming the minor from Classical Languages to Ancient Mediterranean Language.
 - Updating course rubrics from CLAS to ANMS.
 - Removing GREK 1110 (Elementary Modern Greek) as it is being terminated.
 6. Ancient Mediterranean Languages Concentration, BA World Language
 - Removing courses which are being deleted from the program: CLAS 2010 (English Words from Latin and Greek); CLAS 3400 (Greek and Roman Archaeology); CLAS 3610 (Greek Civilization); and GREK 1110 (Elementary Modern Greek)
 - Updating the Concentration Guided electives to expand options for students so they are able to complete their degree in a timely manner.
 - Updating all course rubric from CLAS to ANMS.
 7. French Minor
 - Removing FREN 3410 (Business French) as it as been terminated.
 8. French and Francophone Concentration, BA World Languages
 - Removing FREN 3410 (Business French) as it has been terminated.
 - Updating concentration name from French to French and Francophone to reflect the programs global focus.
 9. International Studies Minor
 - Removing courses from the minor which have been or are being terminated. These courses include: AAST 2500 (Africana Women Across Cultures); FREN 3410 (Business French); ECON 4410 (Evolution of Thought); COMM 309A (International Communication: Broadcast Media); COMM 309B (International Communication: Corporate Communication); COMM 309C (International Communication: Print and Web Journalism) COMM 309D (International Communication: Media Technologies); COMM 309E (International Communication: Public Relations); PHIL 380A (Composite World Religions) PHIL 380B (Islam as a World View); POLS 3360 (Study Abroad: Africa); SOC 3800 (Women and Social Change) SPAN 3040 (Study Abroad Program in Spanish); SWED 1120 (Swedish Language and Culture II).
 - The exchange program option with Mid-Sweden University was updated to reflect the remaining course offered for that program: SWED 1110 Swedish Language and Culture I.
 - Finally, the total number of program hours was updated to reflect the current course offerings.
 10. Latin American Studies Minor
 - Removing SPAN 304A (Study Abroad Latin America) as it has been terminated.
 11. Latin Minor
 - Updating courses with the CLAS rubric to ANMS rubric.
 - Removing GREK 1110 (Elementary Modern Greek) and LATN 2999 (Readings in Latin Authors) as they have been terminated.

Department of Theatre and Dance – represented by Dale Pickard

Undergraduate Program Modification

Implementation Fall 2025

Final approval required by Provost/SVP Academic Affairs

12. Stage Management Concentration, BFA Theatre Arts

- Updating the capstone course to a 3 credit hour Capstone and a 1 hour prep course.
- Adding PSYC 2210 (Human Interaction) as a lower level division requirement.

13. Dance Concentration, BA Theatre Arts

- Adding required courses to meet the NAST standards.
- The Dance concentration will be allowed under the BA degree.

14. Theatre Concentration, BA Theatre Arts

- Increasing the number of credits required for the concentration from 12 credit hours to 24 credit hours.
- This assists with aligning the concentration to the NAST standards

15. Dance Concentration, BFA Theatre Arts

- Sunsetting the Dance concentration in the BFA Theatre Arts to assist with attaining NAST accreditation.

Martha Dickerson Eriksson College of Education

Department of Teaching and Learning – represented by

Undergraduate Program Modification

Implementation Fall 2025

Final approval required by the Provost/SVP Academic Affairs

1. Prek3/Sped Concentration, BS Education

- Updating the concentration name to include Special Education in the Integrated Early Childhood area of study.
- Courses will now utilize ECSP rubric as opposed to EC.

University College

Department of Honors and PELP - represented by Dr. Tracy Nichols

Undergraduate New Course

Implementation Fall 2025

Final approval required by the Provost/SVP Academic Affairs

1. HON 2000 – STEM Scholar Seed Research
 - This course provides APSU STEM students with hands-on experience in research by collaborating closely with faculty mentors from the College of STEM. Students will engage in research project development, develop and submit research abstracts, and present posters at the end of the semester. Funding for student research will be available.

Department of University Studies – represented by Ryan Combs and Dr. Chad Brooks

Undergraduate New Course

Implementation Fall 2025

Final approval required by the Provost/SVP Academic Affairs

1. CA 2400 – Breakfast Cookery
 - Students will experience firsthand à la carte breakfast cookery to include egg styles and dishes, meats, batters, potatoes, cereals, breakfast breads and low-fat alternatives. Students will be evaluated on their speed, efficiency, organization, hygiene, cleanliness and presentation. Students are trained to understand contemporary nutritional guidelines (portion sizes) including the ability to plan and execute nutritionally sound breakfasts. Customer relations with direct daily customer service will be evaluated. Food quality, sanitation, and teamwork are evaluated.

Undergraduate Program Modification

Implementation Fall 2025

Final approval required by the Provost/SVP Academic Affairs

1. Accelerated Culinary Certificate
 - Broadening the scope of the certificate by adding CULA 1310 (Fundamentals of Baking); CULA 1320 (Culinary I Fundamentals) and CULA 1325 (Culinary II Fabrication) and removing CULA 2375 (Purchasing and Cost Control).
2. Peer Leadership Certificate
 - Removing ENGL 340K (Crossing Borders: Reading Immigrant Literature), ENGL 340M (U.S. Latino/a Literatures), ENGL 340W (Critical Studies in Women's Literature), and SPAN 304A (Study Abroad: Latin America) as they have been terminated
 - Adding ENGL 4013 (Studies in Women's Literature); ENGL 4012 (Studies in Native American Literature); ENGL 4018 (Studies in African Literature); ENGL 4014 (Studies in LGBTQ Literature); WGST 2050 (Introduction to Women's and Gender Studies); and WGST 2060

(Introduction to LGBTQ Studies.

3. Culinary Arts Concentration, AAS Professional Services

- Updating the required major core courses and hours to accommodate the addition of the new First Responder concentration.
- Increasing the required number of hours and courses in the concentration. This does not update the total required program hours.

4. Recreation Administration Concentration, AAS Professional Services

- Updating the required major core courses and hours to accommodate the addition of the new First Responder concentration.
- Increasing the required number of hours and courses in the concentration. This does not update the total required program hours.

Undergraduate Program Modification

Implementation Fall 2025

Final approval required by the University President

5. First Responder Concentration, AAS Professional Services

- The Associate of Applied Science (AAS) with a concentration in First Responder is designed for emergency personnel, such as EMTs, who seek to advance their academic credentials. This program builds on foundational training in emergency response. Students will gain theoretical knowledge that is essential for leadership roles in emergency services. The degree is structured to accommodate working professionals, with flexible course options available online, in person, or in a hybrid format. Graduates will be prepared for career advancement or further specialized education in the field of emergency management.

Undergraduate New Certificate

Implementation Fall 2025

Final approval required by the University President

6. Accelerated Baking Certificate

- This certificate will assist individuals wanting to increase their knowledge and skills in baking so they may advance in their field.
- Required courses will be: CULA 1200 (Sanitation and Food Safety); CULA 1310 (Fundamentals of Baking); CULA 1320 (Culinary I -Fabrication); CULA 1321 (Advanced Baking and Pastry); and CULA 2351 (Advanced Desserts).