

# NUFD 110: FOOD PRODUCTION AND SUSTAINABILITY

## In Workflow

1. FACS Committee Chair (shiltsm@csus.edu)
2. FACS Chair (lhanna@csus.edu)
3. SSIS College Committee Chair (wickelgr@csus.edu)
4. SSIS Dean (mendriga@csus.edu)
5. Academic Services (catalog@csus.edu)
6. Senate Curriculum Subcommittee Chair (curriculum@csus.edu)
7. Council on the Preparation of School Personnel Chair (jgonsier@csus.edu)
8. Dean of Undergraduate (james.german@csus.edu; renee.leonard@csus.edu)
9. Dean of Graduate (cnewsome@skymail.csus.edu)
10. Catalog Editor (catalog@csus.edu)
11. Registrar's Office (w lindsey@csus.edu)
12. PeopleSoft (PeopleSoft@csus.edu)

## Approval Path

1. Fri, 16 Sep 2022 02:09:03 GMT  
Mical Shilts (shiltsm): Rollback to Initiator
2. Sat, 17 Sep 2022 20:32:42 GMT  
Mical Shilts (shiltsm): Approved for FACS Committee Chair
3. Mon, 19 Sep 2022 23:05:19 GMT  
Lynn Hanna (lhanna): Approved for FACS Chair
4. Sun, 09 Oct 2022 01:32:28 GMT  
Emily Wickelgren (wickelgr): Rollback to Initiator
5. Wed, 12 Oct 2022 16:47:36 GMT  
Mical Shilts (shiltsm): Approved for FACS Committee Chair
6. Wed, 12 Oct 2022 16:55:41 GMT  
Lynn Hanna (lhanna): Approved for FACS Chair
7. Fri, 14 Oct 2022 17:20:42 GMT  
Emily Wickelgren (wickelgr): Approved for SSIS College Committee Chair
8. Thu, 20 Oct 2022 04:18:31 GMT  
Marya Endriga (mendriga): Approved for SSIS Dean

Date Submitted: Wed, 12 Oct 2022 06:03:17 GMT

**Viewing: NUFD 110 : Food Production and Sustainability**

**Last edit: Wed, 12 Oct 2022 06:03:15 GMT**

Changes proposed by: Seunghee Wie (101022892)

**Contact(s):**

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**Catalog Title:**

Food Production and Sustainability

**Class Schedule Title:**

Food Prod & Sustainability

**Academic Group: (College)**

SSIS - Social Sciences & Interdisciplinary Studies

**Academic Organization: (Department)**

Family and Consumer Sciences

**Will this course be offered through the College of Continuing Education (CCE)?**

No

**Catalog Year Effective:**

Spring 2023 (2022/2023 Catalog)

**Subject Area: (prefix)**

NUFD - Nutrition and Food

**Catalog Number: (course number)**

110

**Course ID: (For administrative use only.)**

132971

**Units:**

4

**Is the only purpose of this change to update the term typically offered or the enforcement of existing requisites at registration?**

No

**In what term(s) will this course typically be offered?**

Fall, Spring, Summer

**Does this course require a room for its final exam?**

Yes, final exam requires a room

**This course complies with the credit hour policy:**

Yes

**Justification for course proposal:**

We are proposing to update the prerequisite course codes from FACS to NUFD. The changes are due to the NUFD degree/concentration elevation from FACS that took place in 2019 due to EO 1071. This is merely an administrative update as all nutrition course codes were changed to NUFD but the prerequisites were not and this has led to student confusion. No other course content is being changed.

**Course Description: (Not to exceed 80 words and language should conform to catalog copy.)**

Study and laboratory experience in planning, procuring, production, serving and evaluation of food for individuals, families, commercial, and institutional foodservice operations. Application of menu development techniques such as recipe modification and standardization to various target populations. Examination and application of marketing analysis and promotion. Understanding of current issues and sustainability topics related to food production.

**Are one or more field trips required with this course?**

No

**Fee Course?**

No

**Is this course designated as Service Learning?**

No

**Is this course designated as Curricular Community Engaged Learning?**

No

**Does this course require safety training?**

No

**Does this course require personal protective equipment (PPE)?**

No

**Does this course have prerequisites?**

Yes

**Prerequisite:**

NUFD 9, NUFD 10 and NUFD 11

**Prerequisites Enforced at Registration?**

Yes

**Does this course have corequisites?**

No

**Graded:**

Letter

**Approval required for enrollment?**

No Approval Required

**Course Component(s) and Classification(s):**

Laboratory  
Lecture

**Laboratory Classification**

CS#15 - Technical Activity/Laboratory (K-factor=1.5 WTU per unit)

**Laboratory Units**

1

**Lecture Classification**

CS#01 - Large Lecture (K-factor=1 WTU per unit)

**Lecture Units**

3

**Is this a paired course?**

No

**Is this course crosslisted?**

No

**Can this course be repeated for credit?**

No

**Can the course be taken for credit more than once during the same term?**

No

**Description of the Expected Learning Outcomes and Assessment Strategies:**

List the Expected Learning Outcomes and their accompanying Assessment Strategies (e.g., portfolios, examinations, performances, pre- and post-tests, conferences with students, student papers). Click the plus sign to add a new row.

	<b>Expected Learning Outcome</b>	<b>Assessment Strategies</b>
1	Plan and execute meals that are representative of quality, safety, and nutrition and, other aspects of meal management and food production, and analyze and interpret cost, meal acceptability, and nutrient content.	The Meal Project, Lab
2	Develop standardized recipes using various recipe/formula formats and determine recipe/formula proportions and modifications for consumer and volume food production.	The Meal Project, Quizzes/Exam, Activities/Homework
3	Apply and demonstrate the principles of food preparation/presentation and service.	The Meal Project, Activities/Homework, Lab, Quizzes/Exam
4	Apply sensory evaluation principles to evaluate food and meal attributes.	The Meal Project
5	Demonstrate knowledge of various aspects of selected food laws, legislation, and policies; and selected food topics, including organic foods and biotechnology.	The Meal Project, The Sustainability Project, Discussion, Lab, Quizzes/Exam
6	Discuss the core concepts of Sustainability as they pertain to food production and foodservice systems management.	The Meal Project, The Sustainability Project, Discussion

**Attach a list of the required/recommended course readings and activities:**

NUFD 110 Syllabus\_v2.pdf

**Is this course required in a degree program (major, minor, graduate degree, certificate?)**

Yes

**Has a corresponding Program Change been submitted to Workflow?**

No

**Identify the program(s) in which this course is required:**

**Programs:**

BS in Nutrition and Food

BS in Nutrition and Food (Dietetics)

BS in Family and Consumer Sciences

**Does the proposed change or addition cause a significant increase in the use of College or University resources (lab room, computer)?**

No

**Will there be any departments affected by this proposed course?**

No

**I/we as the author(s) of this course proposal agree to provide a new or updated accessibility checklist to the Dean's office prior to the semester when this course is taught utilizing the changes proposed here.**

I/we agree

## **University Learning Goals**

**Undergraduate Learning Goals:**

Competence in the disciplines

Knowledge of human cultures and the physical and natural world

Integrative learning

Personal and social responsibility

Intellectual and practical skills

**Is this course required as part of a teaching credential program, a single subject, or multiple subject waiver program (e.g., Liberal Studies, Biology) or other school personnel preparation program (e.g., School of Nursing)?**

Yes

## **For the Council for the Preparation of School Personnel (to be filled out with assistance of your department chair):**

**Does this course change impact your department's currently written Program Standards Document?**

No

**Common Standards: In what way does this course or program change impact the currently written Common Standards document? Please include any suggested language changes:**

N/A

**Is this change in response to program or unit assessment activities?**

No

**Will this course introduce any new or changes to program assessments?**

No

## **GE Course and GE Goal(s)**

**Is this a General Education (GE) course or is it being considered for GE?**

No

**Reviewer Comments:**

Mical Shilts (shiltsm) (Fri, 16 Sep 2022 02:09:03 GMT): Rollback: Further review

**Emily Wickelgren (wickelgr)** (Sun, 09 Oct 2022 01:32:28 GMT): Rollback: See email for revisions

Key: 13986