



Template For Development Of An Accelerated Bachelor's / Master's Program

1. Proposing College(s)/School(s):
 Department(s):

2. Program Coordinator(s): 3. Effective Term:

4. Included Programs: Undergraduate:
 (e.g.: BA in English: MA in English) Graduate:

5. Program Hours: (Indicate the total number of credit hours (c.h.) for each of the programs -- undergraduate and graduate) Undergraduate: Graduate:

6. Admission Qualifications: Credit Hours Earned — Minimum: Maximum: At Auburn:

(NOTE - The Graduate School has set the minimum GPA requirement for admission graduate programs at 3.4. Departments may set higher requirements as necessary.)

NOTE - The minimum credit hours must be at least 45 c.h., and the maximum must be less than 96. For transfer students, at least 24 c.h. must have been earned at Auburn University.

Grade Point Average — Major:
 Minimum Grade in Gateway Course — Course(s), Grade(s):

7. Retention Standards: Time Limit to Earn Degree — Undergraduate Program:
 Graduate Program:

(NOTE - The Graduate School has set the minimum GPA requirement for retention in graduate programs at 3.4. Departments may set higher requirements as necessary.)

NOTE - Degrees must be earned within time limits set by the program (where applicable) and the Graduate School.

Grade Point Average — Major:
 Minimum Grade in Major Course(s) — Course(s), Grade(s):

8. Graduate Course Substitutions:

(List all courses at the graduate level that will count for undergraduate credit in the program)

NOTE - No more than 9 c.h. of graduate credit may be counted toward a student's undergraduate work, for graduate programs up to and including 35 c.h. total. For graduate programs of 36 c.h. or higher, no more than 12 c.h. of graduate credit may be counted toward a student's undergraduate work.

Graduate Course	Undergraduate Course Replaced	Credit Hours
FDSC 6430	FDSC 5430	4
FDSC 6450	FDSC 6450	4
FDSC 6640	FDSC 5640	4
FDSC 6660	FDSC 5660	4
FDSC 6730	FDSC 5730	3
FDSC 6770	FDSC 5770	4
POUL 6150	POUL 5150	3

9. Maximum Double-Counted Hours:

(Indicate the maximum number of credit hours (c.h.) that may be double-counted, as per the guidelines listed above)

10. Justification for Program:

ABM program will help academically qualified students to pursue graduate training in a timely fashion, allow increased enrollment in graduate programs in Food Science, and provide new job opportunities for the graduates.

(Include a concise, yet adequate rationale for the proposal of the accelerated program -- citing such factors as market need, student demand, etc.)

11. Application Process:

Undergraduate students will apply through the Graduate School online for admission to the ABM program. Qualifications will be reviewed by the Graduate School and the Department, and a recommendation for acceptance will be made through the Department Head and Associate Dean of Instruction, College of Agriculture.

(Outline the process for acceptance into the accelerated program; include all necessary departmental, college, and other approvals that will be necessary)

12. Program Matriculation:

ABM students are expected to maintain a full-time enrollment while in the program and complete their BS degree as planned. ABM students will be encouraged to apply to the MS or MAg programs formally through Graduate school in their junior or senior year.

Several courses may be used to obtain graduate credit for the ABM program. Depending upon the course selection, 6-8 credits may be dually counted for both the B.S. and M.S./M.Ag. degrees.

(Provide a brief narration of the program, as it will be taken by students; include estimated timeframes for application to the graduate portion of the program, completion of the undergraduate portion of the program, and any internships/field experience)

13. Academic Advising:

All undergraduates in Food Science are assigned an advisor upon admission into the program. Those students in the ABM program will work closely with their academic advisors, the undergraduate coordinator, faculty members in areas of interest, and with the GPO.

(Address how academic advising for the student will be handled, from undergraduate program admission through completion of the accelerated program)

14. Withdrawal Process:

Undergraduate students may withdraw from the ABM program at any time by notifying, in writing, their advisor, the undergraduate coordinator, and the GPO. A copy of the withdrawal letter will also be sent to the Dean of the Graduate School. Those students who withdraw from the program voluntarily or because of not meeting the program requirements will not be awarded the graduate credit for double-counted courses.

(Outline both the process for withdrawing from the accelerated program, as well as the implications on matriculation and earning of undergraduate and graduate degrees)

15. Additional Information:


This proposal is basically the same as that approved in 2011 for the then "food science option in poultry science" undergraduate degree. Now that our program is a stand alone B.S. in Food Science, we desire to update the ABM accordingly.

(Include any additional information regarding the accelerated program that may be pertinent to its review and approval)

Curriculum Models

(Please attach the proposed curriculum models for both the undergraduate and graduate components of the accelerated degree program; a current model for each may be provided as well, for comparative purposes)

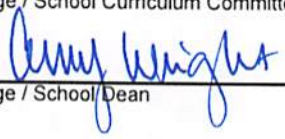
Approvals


Department Chair / Head

9.22-2016
Date

Leonard N Bell
College / School Curriculum Committee

9/29/2016
Date


College / School Dean

10.10.16
Date

Dean of the Graduate School

Date

Assoc. Provost for Undergraduate Studies

Date

Contact Person: Leonard Bell

Telephone: 4-3272

E-Mail Address: bellleo@auburn.edu

Fax: _____

Fall 2016
B.S. in Food Science

Freshman Year

Fall	Hours	Spring	Hours
CHEM 1030 Fundamentals Chemistry I	3	CHEM 1040 Fundamental Chemistry II	3
CHEM 1031 Fundamental Chemistry I Lab	1	CHEM 1041 Fundamental Chemistry II Lab	1
ENGL 1100 English Composition I	3	ENGL 1120 English Composition II	3
MATH 1610 Calculus I	4	NTRI 2000 Nutrition And Health	3
FDSC 1000 Introductory Food Science	3	BIOL 1020 Principles of Biology & BIOL 1021 Principles of Biology Lab	4
		Core Fine Arts	3
	14		17

Sophomore Year

Fall	Hours	Spring	Hours
PHYS 1000 Foundations of Physics	4	CHEM 2030 Survey of Organic Chemistry	3
COMM 1000 Public Speaking	3	BIOL 3200 General Microbiology	4
Core History 1	3	Core History 2	3
Core Literature	3	ECON 2020 Prin of Microeconomics <i>or</i>	3
Food Science Elective ¹	3	ECON 2030 Prin of Macroeconomics	3
		Free Elective or ROTC	3
	16		16

Junior Year

Fall	Hours	Spring	Hours
FDSC 5430 Food Chemistry	4	FDSC 5660 Food Microbiology	4
POUL 5140 Poul Processing and Products <i>or</i> ANSC 4700 Meat Processing	4	FDSC 5450 Food Analysis and Quality Control	4
BCHE 3200 Prin of Biochem <i>or</i> BCHE 3180 Nutr Biochem	3	FDSC 5730 Sensory Evaluation	3
Core Social Science	3	Food Science Electives ¹	4
	14		15

Summer	Hours
FDSC 4920 Food Sci Internship	3
	3

Senior Year

Fall	Hours	Spring	Hours
FDSC 5770 Food Plant Sanitation	4	FDSC 5640 Food Product Development	4
FDSC 4290 Profess Devel in Food Sci	1	POUL 5160 Principles of Food Safety	3
BSEN 5550 Prin of Food Engineer Technol	4	Humanities Core (PHIL)	3
STAT 2510 Statistics for Biol and Health Sci	3	Food Science Electives ¹	4
Food Science Elective <i>or</i> ROTC ¹	3	UNIV 4AA0 University Graduation	0
	15		14

Total Hours: 124

¹Must include one of the following: POUL 1000, AGRN 1000, FISH 2100, ANSC 1000, or ANSC 2720.
 For remaining food science electives, see advisor for approved list.

M.S. (Food Science Option – Poultry Science)

Required Courses (16-18 hours)

- FDSC 6430 Food Chemistry (4)
- POUL 6160 Advanced Principles in Food Safety (3)
- FDSC 7950 Graduate Seminar (1)
- FDSC 7990 Research and Thesis (4-6)
- STAT 7000 Experimental Statistics I (4)

Food Science Elective Menu (select a minimum of 4 courses) (12-16 hours)

- FDSC 6150 Food Laws and Regulations (3)
- FDSC 6450 Food Anal. & Quality Control (4)
- FDSC 6640 Food Product Development (4)
- FDSC 6660 Food Microbiology (4)
- FDSC 6700 Microbiology of Meats and Other Foods (4)
- FDSC 6730 Sensory Evaluation (3)
- FDSC 6770 Food Plant Sanitation (4)
- FDSC 7200 Carbohydrate Chem. & Funct. (3)
- FDSC 7210 Food Proteins and Fats (3)
- AGEC 7000 Advanced Agricultural and Environmental Policy (3)
- ANSC 7700 Muscle Foods and Applied Muscle Biology (4)
- BSEN 6550 Principles of Food Engineering Technology (4)
- HORT 6140 Post-Harvest Biology and Technology (3)
- POUL 6140 Poultry Further Processing and Products (4)

Electives (0-2 hours)

Total Credit Hours = 30 (minimum)

Fall 2016
 ABM in Food Science (Sample Curriculum Model)

Freshman Year

Fall	Hours	Spring	Hours
CHEM 1030 Fundamentals Chemistry I	3	CHEM 1040 Fundamental Chemistry II	3
CHEM 1031 Fundamental Chemistry I Lab	1	CHEM 1041 Fundamental Chemistry II Lab	1
ENGL 1100 English Composition I	3	ENGL 1120 English Composition II	3
MATH 1610 Calculus I	4	NTRI 2000 Nutrition And Health	3
FDSC 1000 Introductory Food Science	3	BIOL 1020 Principles of Biology & BIOL 1021 Principles of Biology Lab	4
		Core Fine Arts	3
	14		17

Sophomore Year

Fall	Hours	Spring	Hours
PHYS 1000 Foundations of Physics	4	CHEM 2030 Survey of Organic Chemistry	3
COMM 1000 Public Speaking	3	BIOL 3200 General Microbiology	4
Core History 1	3	Core History 2	3
Core Literature	3	ECON 2020 Prin of Microeconomics <i>or</i> ECON 2030 Prin of Macroeconomics	3
Food Science Elective ¹	3	Free Elective or ROTC	3
	16		16

Junior Year

Fall	Hours	Spring	Hours
FDSC 5430 Food Chemistry	4	FDSC 5660 Food Microbiology	4
POUL 5140 Poul Processing and Products <i>or</i> ANSC 4700 Meat Processing	4	FDSC 5450 Food Analysis and Quality Control	4
BCHE 3200 Prin of Biochem <i>or</i> BCHE 3180 Nutr Biochem	3	FDSC 5730 Sensory Evaluation	3
Core Social Science	3	Food Science Electives ¹	4
	14		15

Summer

Hours
FDSC 4920 Food Sci Internship
3
3

Senior Year

Fall	Hours	Spring	Hours
FDSC 6770 Food Plant Sanitation	4	FDSC 5640 Food Product Development	4
FDSC 4290 Profess Devel in Food Sci	1	POUL 6160 Principles of Food Safety	3
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STAT 2510 Statistics for Biol and Health Sci	3	Food Science Electives ¹	4
Food Science Elective <i>or</i> ROTC ¹	3	UNIV 4AA0 University Graduation	0
	15		14

Total Hours in B.S. = 124

Graduate Year 1

Fall	Hours	Spring	Hours
Food Science Elective	4	Food Science Elective	4
Food Science Elective	4	Food Science Elective	3
STAT 7000 Experimental Statistics	3	FDSC 7950 Graduate Seminar	1
FDSC 7990 Research and Thesis	2	FDSC 7990 Research and Thesis	2
	13		10

Credits applied from B.S. = 7

Total Hours in M.S. = 30