

FACULTY SENATE PROPOSAL

Proposition:	18-09/10
Sponsors:	Bloomquist (ACES), Bailey (ACES), Montañez (ACES), Munson-McGee (ENG)
Proposed Committee:	Long Range Planning
Assigned Committee:	University Affairs 4/15/10
Approvals:	ADAC - (March 2010) ADC - Pending (April 13, 2010)
Title:	Bachelor of Science in Food Science and Technology

Proposal:

Establish a cross-department and cross-college undergraduate degree in Food Science and Technology offered cooperatively by the departments of Family and Consumer Sciences; Animal and Range Sciences; Chemical Engineering; Engineering Technology and Surveying Engineering; and Extension Home Economics, and the School of Hotel, Restaurant and Tourism Management. The degree will be administered by the Department of Family and Consumer Sciences.

Rationale:

- This interdisciplinary major in food science and technology was developed in response to 1) members of the New Mexico food industry expressing a need for trained food scientists both in New Mexico and the United States; 2) the opportunity to provide a food science program unique in the state of New Mexico with options approved by the Institute of Food Technologists (IFT) and the Research Chef's Association (Culinology[®]) which would give students broader access to scholarships, internships and employment; and 3) the opportunity to draw new students from both New Mexico and the surrounding states into the Food Science and Technology area at New Mexico State University.
- The Food Science and Technology option in the Human Nutrition and Food Science major in the Department of Family and Consumer Sciences has been in existence since the early 1990s. This proposal elevates this option to a degree program.
- Data from other institutions with IFT approved programs in food science and technology indicates an enrollment ranging from 40 to 390 students. Enrollment figures for certified programs in Culinology[®] range from 50 to 65 students.
- This major has been under development since July 2008 and has undergone review by numerous faculty and other experts who are directly or indirectly involved in the program, including: the statewide Food Industry Working Group

which is composed of academic, industry and government personnel involved in the food industry; the curriculum committees from all five participating departments/school; the college curriculum committees from ACES and Engineering; the Associate Dean's and Dean's for both collaborating colleges.

- Adequate library resources already exist for this degree.

Overview of the Program:

- This is a rigorous, science based degree. The curriculum has three basic components: 1) General Science and Background courses of 56 credits; 2) Food Science and Technology Core Requirements of 45 credits and 3) Options in Science, Technology and Engineering; Culinary Science; and Meat Sciences of 27 credits. Most courses in the curriculum are already being taught.

A full version of the proposal has been forwarded to the Chair of the NMSU Faculty Senate, and is available to Senators who have an interest in reviewing the entire document.