Course Change Form

Date of Request: February 22, 2010
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Course Revision

Originator:
Department:
Replacement Course ID: NFS 1240 (from Fall 2006 thru Sum 2010 only)

1. Course Title: Basic Food Preparation Skills & Techniques
   Prefix & Num.: NFS 1100

2. Pre-requisite(s):
   Co-requisite(s):
   Instructor permission required: No
   *LEC: 2.00  *LBC w/CR: 0.00  *LNC w/no cr: 2.00  Credits: 3.00
   Clinical: 0.00  Practicum: 0.00  Independent Study: 0.00

3. Semester to be Implemented: Fall, 2010  Day ☒  Extended Day ☐  Grade type Regular

4. Cost Code: FED306  Lab Fee: 35  Additional Fees: $0.00  Potential WLF: 3.50
   Explanation of Fees: The students prepare and cook a variety of food items each week. The lab fee will cover
   the food costs.

5. Is this course designed for a specific group? No  Who?

6. Catalog Description: ☒ Now in Print, or ☐ Proposed Below:
   This course is open to all students with an interest in food preparation techniques and healthful nutrition practices for the lifespan.
   Recommended for students with an emphasis in Foods, Nutrition, or Family Consumer Science. Covers the principles and practices of
   food preparation, healthful food choices, consumer and health information and the management of meals, food, time, and economic
   resources. Includes preparation of food, lectures, group projects and field trips. Students completing this class should be able to use
   and apply a variety of food preparation and meal management techniques and nutrition concepts. (F, Sp)

7. Course justification (attach sheets if needed):
   With the addition of the new Culinary Arts course (NFS 1240—common course number throughout the state for Culinary Arts), this
   course needed a new number. We're giving this course a new number, name change, embedding the lab into the lecture, deleting the
   co-requisite of NFS 1245 (lab), and changing the course description to reflect these changes.

8. Are library resources adequate to support this change? No  If not, how are those resources to be acquired?

9. Are technical and other resources available? No  If not, how are those resources to be acquired?

10. Relationship to the curriculum: Would the course fill a G.E. requirement? No  If yes, which G.E. area?  If
    it does not fill a G.E. requirement, would the course offer elective credit? Yes

11. Transferability of the course: List comparable courses at other colleges and universities:

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<th>G.E.</th>
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<th>Course Title</th>
<th>Credits</th>
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Approval Signatures:

Department Chair: [Signature]  Date: 2/22/10
Associate Dean/Dean: [Signature]  Date: 2/22/10
Curriculum Chair:  Date: 
Academic VP:  Date: 