

CANR Curricula and Courses Committee
Meeting Minutes
December 16 2011
1:30 pm Room 207 WBY

I. The meeting was called to order at 1:38 pm by Chair Mike Darre. Members present: Marilyn Altebello, Rhonda Brownbill, George Elliott, Sal Frasca, Susan Gregoire, Pat Jepson, Gary Kazmer and Mark Rudnicki

II. The minutes of December 2, 2011 were approved as distributed.

III. Old Business:

1. Draft definitions for INTD/UNIV course for review. The members were reminded to check with their faculty and see if they have any comments for the UICC committee.

IV. New Business:

A. The Department of Nutritional Sciences proposed the following:

- 1 ADD: NUSC 1245 Introduction to Dietetics Effective Fall 2012

New Catalog Copy:

1245. Introduction to Dietetics
Fall Semester. One credit. Open only to CANR students and others with consent. Not open for credit to students who have passed NUSC 2245 or NUSC 3245. *Brownbill*
Introduction to the profession of dietetics, including clinical, community, and food service management. Dietetic internship application preparation.

MOTION PASSED CANR CC 11-12-39

2. ADD: NUSC 3245 Profession of Dietetics Effective Fall 2012

New Catalog Copy:

3245. Profession of Dietetics

Fall Semester. One credit. Prerequisite: NUSC 1245. Open only to NUSC Didactic Program students and others with consent. Not open for credit to students who have passed NUSC 2245. *Brownbill*
Overview of dietetic internships and application process. Resume writing, job placement, ethics and dietetics.

MOTION PASSED CANR CC 11-12-40

3. DROP: NUSC 2245- Profession of Dietetics Effective Fall 2012

MOTION PASSED CANR CC 11-12-41

4. REVISE: NUSC 3271 – Food Services Systems Management Laboratory/Discussion.
Change in prerequisites Effective Spring 2012

Current Catalog Copy:

3271. Food Services Systems Management Laboratory/Discussion

Two credits. Two 2-hour laboratory/discussion periods. Prerequisite: Open only to NUSC students enrolled in [NUSC 3272](#). Recommended preparation: [AH 4244](#) or [MGMT 3101](#), [NUSC 3233](#), [3234](#). *Brownbill*

Laboratory/discussion of quantity food preparation, recipe modification, cost analysis, recipe nutrient analysis and application of food sanitation. A fee of \$20 is charged for this course.

Revised Catalog Copy:

3271. Food Services Systems Management Laboratory/Discussion

Two credits. Two 2-hour laboratory/discussion periods. Prerequisite: NUSC 3233 and 3234. Open only to NUSC students enrolled in [NUSC 3272](#). *Brownbill*

Laboratory/discussion of quantity food preparation, recipe modification, cost analysis, recipe nutrient analysis and application of food sanitation. A fee of \$20 is charged for this course.

MOTION PASSED CANR CC 11-12-42

5. REVISE: NUSC/ 3272 – Food Service Systems Management I.
And DIET 3271 Food Service Systems Management I.
Change in recommended preparation. Effective Spring 2012

Current Catalog Copy: (NUSC 3272)

3272. Food Service Systems Management I

(Also offered as [DIET 3272](#).) Two credits. Two class periods. Recommended preparation: [AH 4244](#) or [MGMT 3101](#), [NUSC 3233](#), [3234](#). Not open to students who have passed NUSC 3270. *Brownbill, Shanley*

Quantity food procurement, preparation and distribution; recipe standardization and menu development; sanitation and safety; portion and quality control; systems approach and delivery systems.

Revised Catalog Copy:

3272. Food Service Systems Management I

(Also offered as [DIET 3272](#).) Two credits. Two class periods. Recommended preparation: [NUSC 3233](#), [3234](#). Not open to students who have passed NUSC 3270. *Brownbill, Shanley*

Quantity food procurement, preparation and distribution; recipe standardization and menu development; sanitation and safety; portion and quality control; systems approach and delivery systems.

Current Catalog Copy: (DIET 3272)

3272. Food Service Systems Management I

(Also offered as [NUSC 3272](#).) Two credits. Two class periods. Recommended preparation: [AH 4244](#) or [MGMT 3101](#), [NUSC 3233](#), [3234](#). Not open to students who have passed NUSC 3270. *Brownbill, Shanley*

Quantity food procurement, preparation and distribution; recipe standardization and menu development; sanitation and safety; portion and quality control; systems approach and delivery systems.

Revised Catalog Copy:

3272. Food Service Systems Management I

(Also offered as [NUSC 3272](#).) Two credits. Two class periods. Recommended preparation: [NUSC 3233](#), [3234](#). Not open to students who have passed NUSC 3270.

Brownbill, Shanley

Quantity food procurement, preparation and distribution; recipe standardization and menu development; sanitation and safety; portion and quality control; systems approach and delivery systems.

MOTION PASSED CANR CC 11-12-43

6. ADD: NUSC 3693 – International Studies in Nutritional Sciences Effective Fall 2012

New Catalog Copy:

NUSC 3693 International Studies in Nutritional Sciences. Either semester. Variable credits. Hours by arrangement. May be repeated for credit up to a total of 15 credits. Open only with consent of department. Open to sophomores or higher.

Variable topics. Coursework undertaken within approved study abroad programs.

MOTION PASSED CANR CC 11-12-44

B. The Department of Allied Health Sciences proposes the following:

1. REVISE: AH 3275 HAZWOPER to add Environmental Engineering students to the enrollment restriction. Effective Fall 2012.

Current Catalog copy:

3275. HAZWOPER

(285) Three credits. Prerequisite: Open only to Allied Health Sciences majors, Environmental Science majors, and students in the Occupational Safety and Health program, others with instructor consent; open to juniors or higher.

Provides individuals the necessary knowledge and training to meet the criteria for certification recognized by the Occupational Safety and Health Administration (OSHA) in work activities related to hazardous waste sites and clean up operations involving hazardous substances. Mandatory off-site field exercise required.

Revised Catalog copy: *(Add ENV ENG majors to enrollment restriction)*

3275. HAZWOPER

(285) Three credits. Prerequisite: Open only to Allied Health Sciences majors, Environmental Science majors, **Environmental Engineering majors**, and students in the Occupational Safety and Health program, others with instructor consent; open to juniors or higher.

Provides individuals the necessary knowledge and training to meet the criteria for certification recognized by the Occupational Safety and Health Administration (OSHA) in

work activities related to hazardous waste sites and clean up operations involving hazardous substances. Mandatory off-site field exercise required.

MOTION PASSED CANR CC 11-12-45

3. REVISE: 36-credit requirement group in the Allied Health Sciences major to, a) restrict the overlap of credits between the major and the minor to a maximum of 8 credits, and b) to revise language to be consistent with CANR new residency requirements. Effective Fall 2012

Current Catalog copy:

36 Credits Major Requirement: Students majoring in Allied Health Sciences (AHS) (with or without a concentration) must complete 36 credits of course work (Groups A and B below) meeting the following requirements:

1. Numbered 2000-level or above
2. Be completed at the University of Connecticut
3. Approved by the Department of Allied Health Sciences
4. Include coursework from two or more departments
5. Courses cannot be taken on pass/fail
6. Passed with a grade of "C" or better
7. May be repeated once for a total of two times

Revised Catalog copy: *(Add minor restriction and language to reflect new residency requirements in CANR)*

36 Credits Major Requirement: Students majoring in Allied Health Sciences (AHS) (with or without a concentration) must complete 36 credits of course work (Groups A and B below) meeting the following requirements:

1. Numbered 2000-level or above
2. **Include a minimum of 30 credits** completed at the University of Connecticut
3. Approved by the **student's advisor and department head**
4. Include coursework from two or more departments
5. Courses cannot be taken on pass/fail
6. **Courses must be** passed with a grade of "C" (2.0) or better
7. Courses may be repeated once for a total of two times
8. **Cannot include more than 6 credits (combined) of internship, independent study, or foreign study taken at the University of Connecticut.**

9. Cannot include more than 8 credits of courses used to satisfy requirements for a minor.

MOTION PASSED CANR CC 11-12-46

C. The Department of Plant Science/Landscape Architecture proposed the following:

1. Remove motion CANR CC 11-12-37 concerning HORT 3765 from the table.

Motion passed CANR CC 11-12-37A

ADD: HORT 3765 Phytotechnology: use of plants for ecosystem services. Effective Fall 2012

Proposed Title and Complete Catalog Copy:

HORT 3765. Phytotechnology: use of plants for ecosystem services. First semester. Three credits. Two class periods and one 2-hour laboratory. Recommended preparation: HORT2750. Field trips and workshops are part of this class. Not open for credit to students who have passed HORT 3760. *Kuzovkina*
Principles of sustainable landscapes and ecological enhancement using planted systems. Modification of urban environments with streetscaping, green roofs and green walls. Phytoremediation of soil pollution and brownfield reclamation. Bioretention for integrated water resource management. Role of planted systems in biodiversity conservation and climate change.

MOTION PASSED CANR CC 11-12-37

2. DROP: HORT 3760 Urban Horticulture Effective Spring 2012

MOTION PASSED CANR CC 11-12-47

V. Report from Academic Programs: None

VI. Other Business None

VII. The meeting Adjourned at 2:57 pm the next meeting will be on Friday, February 3, 2012 at 1 pm in Room 207-208 WBY.