

AGENDA
KSU Faculty Senate New Senator Orientation and Meeting
Tuesday, May 13, 2008 2:00 pm
K-State Union, Big 12 Room

- 2:00 p.m. New Faculty Senator Orientation – all senators welcome
- 3:00 p.m. Reception for Faculty Senators & presentation of certificates to retiring senators
- 3:30 p.m. Faculty Senate Meeting

1. Call to Order
2. Approval of April 8, 2008 minutes
3. Report from Standing Committees and Student Senate
 - A. Academic Affairs Committee – Doris Carroll
 1. Course and curriculum changes – Pages 2-7
 - B. Faculty Affairs Committee – Betsy Cauble
 1. Appendix G update
 - C. Faculty Senate Committee on University Planning – Roger Adams
 1. 2008-2012 Strategic Plan - **Attachment 1** (First reading)
 - D. Faculty Senate Committee on Technology – Tweed Ross
 - E. Report from Student Senate – Lydia Peele
4. Announcements
 - A. Presidential announcements/Faculty Senate Leadership Council
 - B. Kansas Board of Regents
5. Old Business
6. New Business
7. For the Good of the University
8. Adjournment of the 2007-2008 Faculty Senate

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1. Call the 2008-2009 Faculty Senate to Order
 2. Election of the Faculty Senate Secretary
 - A. Vitae for Jennifer Gehrt – **Attachment 2**
 3. Election of the Faculty Senate President Elect
 - A. Vitae for Melody Lehew – **Attachment 3**
 - B. Vitae for Fred Guzek – **Attachment 4**

ACADEMIC AFFAIRS

1. Course and Curriculum Changes

A. Undergraduate and Graduate Education –

Approve the following undergraduate and graduate course and curriculum changes (A1-A4):

1. Course and curriculum changes approved by the College of Human Ecology on March 10, 2008:

COURSE CHANGES

Department of Human Nutrition

Changes to:

HN 450 Nutritional Assessment

Department of Hotel, Restaurant, Institution Management and Dietetics

Change prefix from HRIMD to HMD for the following course numbers:

120

130

220

221

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361

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463

470

475 Internship in the ~~Hotel and Restaurant~~ Hospitality Management Industry

480

482

495

499 Problems in ~~Hotel, Restaurant, Institution~~ Hospitality Management and Dietetics

510

515

530

521

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561

570

Add:

HRIMD 426 Financial Management in Dietetics

CURRICULUM CHANGES

Department of Hotel, Restaurant, Institution Management and Dietetics

Changes to the B.S. in Dietetics (Coordinated Program and Didactic Program):

- Remove HN 630 and HRIMD 422 from Professional Studies. Add HN 631, HN 632, and HRIMD 426. Total hours for graduation will not change. See pages 4-7 of white sheets for more detail.

Name change to Department

From: Department of ~~Hotel, Restaurant, Institution Management~~ and Dietetics (~~HRIMD~~)

To: Department of Hospitality Management and Dietetics (HMD)

See rationale on page 8 of white sheets.

2. Course and curriculum changes approved by the College of Agriculture on March 13, 2008

COURSE CHANGES

Department of Communications

Changes to:

AGCOM 110 Introduction to Agricultural Communications (+ 2)

Department of Agricultural Education

Add:

AGED 500 Methods of Teaching Agriculture in the Secondary and Middle Schools

AGED 520 Block II Lab: Content Area Methods and Field Experience

Changes to course prefixes:

~~EDSEC/GENAG~~ AGED 260 Ag Construction

~~EDSEC/GENAG~~ AGED 262 Ag Structures

~~EDSEC/GENAG~~ AGED 264 Ag Power

~~EDSEC~~ 300 AGED Introduction to Agricultural Education

~~EDSEC~~ 400 AGED Leadership & Professional Development in Agricultural Education

~~EDSEC~~ 503 AGED Teaching Adult Classes in Agriculture

~~EDSEC~~ 505 AGED Field Experience in Agricultural Education

Rationale: Agricultural Education is administratively moving from the Department of Secondary Education in the College of Education to the Department of Communications in the College of Agriculture. The above courses are all part of the current agricultural education programs at the undergraduate or graduate level. No new courses are being created and this change is simply a prefix change to reflect the new administrative structure. The College of Education and College of Agriculture support this change.

Department of Animal Sciences and Industry

Proposed Pre-Requisite Requirements:

FROM:

Course Current Requirements

ASI 315 Pr.:ASI 102 and ASI 105 or Instructor consent

ASI 350 Pr.:BIOL 198

ASI 385 Pr.:ASI 102

ASI 396 Pr.:ASI 102 and ASI 106

ASI 445 Pr.:ASI 345

ASI 490 Pr.:Junior Standing

ASI 535 Pr.:Senior Standing

TO:

Proposed Requirements

Pr.:ASI 105 Rec. Pr.:ASI 102 or Instructor consent

Rec. Pr.:BIOL 198 or a course in Chemistry

Rec. Pr.:ASI 102

Rec. Pr.:ASI 102 and ASI 106

Rec. Pr.:ASI 345

Rec. Pr.:Junior Standing

Rec. Pr.:Senior Standing

RATIONALE: For these courses the listed prerequisites are only recommended by the assigned faculty teaching the courses. Although faculty prefer incoming students have these courses they will allow students to enroll without them.

Changes to:

ASI 510 Animal Breeding Principles

Department of Entomology

Add: ENTOM 583 Survey of Horticultural Ornamental and Food Crop Pests

Department of Horticulture, Forestry and Recreation Resources

Changes to:

HORT 583 Survey of Horticultural Ornamental and Food Crop Pests (cross list with Entomology)

Department of Plant Pathology

Changes to:

PLPTH 583 Survey of Horticultural Ornamental and Food Crop Pests (cross list with Entomology)

CURRICULUM CHANGES

Department of Communications

Changes to the Agriculture and Environmental Options:

Remove GENAG 101 from General Requirements. Change AGCOM 110 credit hours from 1 to 2 under Agriculture/NR requirements. See rationale on page 11 of white sheets.

Department of Agricultural Education

Change Agricultural Education curricula to reflect course prefix changes. See page 14 of white sheets.

Department of Animal Sciences and Industry

Add:

Undergraduate Meat Science Certificate (See pages 15-19 of white sheets for details)

Department of Grain Science and Industry

Add two options to the existing Bachelor of Science degree in Feed Science and Management. Total hours for graduation will change from 126 to 124:

1. Feed Production Option
2. Biofuels Production Option

See pages 20-24 of white sheets for curriculum outlines.

Rationale: There is a great need for educated management and leaders in the biofuels industry. No other university offers an option for this management training. The Feed Science and Management degree already prepares students for careers in the feed, pet food and related grain processing industries, but does not offer a separate option in the biofuels. With the addition of certain current classes as a requirement, the Feed Science and Management degree program can offer a separate option in Biofuels Production. Thus, the Feed Science and Management degree is being revised from no options to offering 2 options, Feed Production and Biofuels Production. In addition, the sequencing of certain courses has been modified. Deletions of courses in Algebra, Trig and Computer Science were dropped in the Fall of 2008.

IMPACT: No departments outside of Grain Science will be affected as there are no core or required class additions or drops with this change. The new Feed Production curriculum guide rearranges the course sequence and incorporates previous changes.

Department of Horticulture, Forestry and Recreation Resources

Changes to the Horticulture Major, Landscape Design Specialization:

1. Remove BIOCH 265 from Quantitative Sciences. Add 3 hours of Surveying electives.

Rationale: An error was made in preparing materials for College of Agriculture Course and Curriculum Committee's consideration Fall, 2007. Inadvertently BIOCH 265 was added as a requirement and Surveying elective was dropped. These changes applied to most of the other options in horticulture but never should have been included for the Landscape Design Specialization. We are simply correcting this error.

Department of Plant Pathology

Add:

Applied Genomics and Biotechnology Minor

K-State's minor in Applied Genomics and Biotechnology was developed to enhance the career options for students in animal and plant sciences. Upon completion of the minor, students will be more competitive to enter the workforce in the genomics and biotechnology area as well as be more prepared to continue on in a graduate research program.

Graduates of the program will have a broad knowledge of the application of biotechnology (e.g. techniques, ethics, potential risk, and intellectual property rights), genomics, and bioinformatics to plant and animal improvement. Students will be exposed to techniques such as molecular cloning, PCR, genetic and disease diagnostics, as well as, bioinformatics analyses of genomic data, including sequence alignment, retrieval of data from public databases, DNA marker diversity and inheritance studies, genome mapping, and gene expression.

The minor requires a total of 17-21 semester hours. To pursue the Applied Genomics and Biotechnology minor the student must file a letter of intent with the program coordinator prior to taking the last 3 courses. The undergraduate research project or internship must be pre-approved by the minor coordinator and students must enroll in PLPTH 614, PLPTH 599 or equivalent to present a final report.

17-21 hrs required:

BIOCH 521 General Biochemistry	3
ASI 500 Genetics	3
or	
BIOL 450 Modern Genetics	4
PLPTH 610/AGRON610 Biotechnology	3
PLPTH 611 Agricultural Biotechnology Laboratory	2
or	
BIOL 676 Molecular Genetics Lab	3
PLPTH 612 Genomics Applications	3
PLPTH 613 Bioinformatics Applications	2
PLPTH 599 Undergraduate research in Plant Pathology or equivalent	1-3
or	
PLPTH 614 Internship or equivalent	1-3

RATIONALE: The Applied Genomics and Biotechnology minor will enhance student employment options by providing current technical knowledge and laboratory experience for specific techniques used in agriculture biotechnology.

IMPACT: Departments of Agronomy, Animal Science, Biology, Biochemistry, CIS, Entomology, Human Nutrition, Horticulture, and Grain Science have agreed.

EFFECTIVE DATE: Fall 2008

3. Course and curriculum changes approved by the College of Business Administration on March 26, 2008:

COURSE CHANGES

Add:

GENBA 240 Introduction to New Venture Creation

MKTG 241 Marketing Plans for New Ventures

MKTG 496 Special Topics in Marketing

CURRICULUM CHANGE

Department of Management

New:

Major in Entrepreneurship within the B.S. in Business Administration (see pages 2-7 of white sheets for further detail)

4. Graduate Education – Course and curriculum changes approved by the Graduate Council on April 1, 2008 (see pages 31-50 of the graduate council agenda for full details. Numbers in parentheses indicate page number on grad council agenda):

Course Changes (Colleges of Agriculture, Human Ecology, and Veterinary Medicine)

AGED 615 Laboratory and Safety Techniques in Teaching Agriculture (31)
AGED 704 Extension Organization and Programs (31)
AGED 705 Organization Problems in Teaching Agricultural Mechanics (31)
AGED 706 Principles of Teaching Adults in Extension (31)
AGED 734 Practicum in Agriculture-Related Occupations (31)
AGED 736 Practicum in Extension Education (31)
AGED 823 Agricultural Education for Beginning Teachers (31)
AGED 824 Young Farmer and Adult Farmer Education in Agriculture (32)
AGED 850 Curriculum Development in Agriculture I (32)
AGED 852 Curriculum Development in Agriculture II (32)
AGED 855 Field Studies in Agricultural Education (32)
FDSCI 725 Food Analysis (32)
HMD 621 Hospitality Law (32)
HMD 624 Procurement in the Hospitality Industry (33)
HMD 635 Foodservice Equipment and Layout (33)
HMD 640 Entrepreneurship in Hospitality Management and Dietetics (33)
HMD 664 Lodging Management Theory (33)
HMD 665 Casino Management (33)
HMD 705 Computer Implementation in Foodservice and Hospitality Operations (33)
HMD 710 Readings in Foodservice and Hospitality Management (33)
HMD 720 Administration of Health Care Organizations (33)
HMD 785 Practicum in Foodservice Systems Management (34)
HMD 805 Food Production Management (34)
HMD 810 Research Techniques for Foodservice and Hospitality Management (34)
HMD 820 Problems in Hospitality Management and Dietetics (34)
HMD 885 Seminar in Foodservice and Hospitality Management (34)
HMD 890 Administration of Foodservice and Hospitality Organizations (34)
HMD 895 Cost Controls in Foodservice Systems (34)
HMD 899 Research in Foodservice or Hospitality Management (34)
HMD 975 Research and Applied Theories in Consumer Behavior in Foodservice and Hospitality Management (35)
HMD 980 Administration of Dietetics and Hospitality Programs (35)
HMD 985 Advances in Foodservice and Hospitality Management (35)
HMD 990 Dissertation Proposal Seminar (35)
HMD 995 Grantsmanship and Publication (35)
HMD 999 Research in Foodservice or Hospitality Management (35)
AP 796 Topics in Exercise Physiology (36)

Curriculum changes: (Colleges of Agriculture and Human Ecology)

MS in Dietetics (GPIDEA) Required Courses (37)
M.S. Agricultural Economics Thesis Option (38)
M.S. Agricultural Economics No-Thesis Option (39)

New courses (Colleges of Agriculture, Human Ecology, and Veterinary Medicine)

AGED 621 Program Planning in Agricultural Education (40)
AGRON 625 Applications of Nutrient Management. (40)
HORT 690 Sustainable Agriculture (40)
PLPTH 611 Agricultural Biotechnology Laboratory (41)

PLPTH 612 Genomics Applications (41)
PLPTH 613 Bioinformatics Applications (41)
PLPTH 614 Internship for Applied Genomics and Biotechnology (41)
HMD 891 Environmental Scanning and Analysis of Current Issues in Dietetics (41)
CS 610 Feedlot Health Systems (42)
DMP 816 Trade and Agricultural Health (42)
DMP 910 Pathogenic Mechanisms of Viruses (42)

New curriculum:

Graduate Certificate in Public Health Core Concepts (43-50)

2. Graduation list addition – Approve the following graduation list addition and posthumous degree:

- May 2007 graduation list: Christopher Brown Seymore, Bachelor of Science, College of Arts & Sciences
- Posthumous Degree for the May 2008 graduation list: Lucas Short, Bachelor of Science, College of Engineering