

CALIFORNIA STATE POLYTECHNIC UNIVERSITY, POMONA

ACADEMIC SENATE

ACADEMIC PROGRAMS COMMITTEE

REPORT TO

THE ACADEMIC SENATE

AP-020-190

New Minor in Plant Based Food and Nutrition

Academic Programs Committee

Date: xx/xx/2020

Executive Committee
Received and Forwarded

Date: 03/11/2020

Academic Senate

Date: 03/18/2020
First Reading

BACKGROUND:

The main purpose of the plant based food and nutrition minor is to introduce students to the health benefits of nutritional components present plant based foods, preparation principles and practices, explore the connection of sustainability to the plant based foods and effect of processing on nutritional quality of plant based foods.

The list of courses of this new minor includes courses from Department of Nutrition and Food Science (NTR/FST, the hosting department), Department of Agribusiness and Food Industry Management/Agricultural Science (AG/ABM), Department of Biological Sciences (BIO), Department of Geological Sciences (GSC), Department of Philosophy (PHL), Department of Plant Science (PLT), and Department of Kinesiology and Health Promotion (KIN).

RESOURCES CONSULTED:

Associate Deans, all colleges

Dr. Harmit Singh, Chair of Department of Nutrition and Food Science

Dr. Jon C. Phillips, Chair of Department of Agribusiness and Food Industry Management/Agricultural Science

Dr. Ángel A. Valdés, Chair of Department of Biological Sciences

Dr. Jon A. Nourse, Chair of Department of Geological Sciences

Dr. Dale Turner, Chair of Department of Philosophy

Dr. Valerie Mellano, Chair of Department of Plant Science

Dr. Laura Frances Chase, Chair of Department of Kinesiology and Health Promotion

DISCUSSION and RECOMMENDATION:

Suggestions were received from Department of Plant Science. No suggestions, concerns, or objections was received from other departments and colleges.

Department of Plant Science suggested the following updates to the curriculum:

1. Add PLT 2220 Culinary Produce
2. Add PLT 3650 Lab, which is a co-requisite of PLT 3650 Sustainable Agriculture (already included in the curriculum)
3. Add PLT 2030/L Pomology and PLT 4210/L Production Mycology as possible electives

These suggestions were forwarded to Department of Nutrition and Food Science and were accepted. Following is the updated list of courses (suggested updates are highlighted):

| | | Units |
|--|--|-------|
| NUTRITION CORE - Required -Choose one (3 Units) | | |
| NTR2030 | Health, Nutrition and the Integrated Being | 3 |
| NTR2050 | Personal and Consumer Nutrition | 3 |
| NTR2350 | Nutrition | 3 |
| NTR3050 | Nutrition, Science, and Health | 3 |
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| PLANT BASED FOOD AND NUTRITION CORE - Required Units (8 Units) | | |
| NTR3580 | Vegetarian and Plant Based Diets | 2 |
| NTR3580L | Plant Based Cooking Lab | 1 |
| NTR3580A | Plant Based Cooking Activity (Includes Meal Planning) | 1 |
| FST3440 | Effects of Processing on Plant Based Foods | 2 |
| FST3330 | Plant Based Nutraceutical and Functional Foods | 2 |
| SUSTAINABILITY ELECTIVE - Choose one (3 Units) | | |
| AG2010 | Global Resources for Food | 3 |
| BIO3040 | Environment and Society | 3 |
| GSC1010/A | Planet Earth: A Citizen's Guide | 2+1 |
| PHL4300 | Ethics, Environment, and Society | 3 |
| PLT3650/L | Sustainable Agriculture | 2+1 |
| ELECTIVES -Select a minimum of 6 units from this list (6 Units) ** | | |
| ABM3130 | Food and Agriculture Policy | 3 |
| AG4010 | Ethical Issues in Food, Agricultural and Apparel Industries | 3 |
| AG2990 | Special Topics for Lower Division Students | 1-3 |
| BIO4590/A | Ethnobotany and Activity | 1+2 |
| FST3250 | Food Safety | 3 |
| KIN2070 | Health and Well-Being | 3 |
| NTR1210 | Introduction to Foods | 2 |
| NTR1210L | Introduction to Foods Lab | 1 |
| NTR2280 | Food and Culture | 3 |
| NTR3280L | Food and Culture Lab | 1 |
| NTR4450 | Nutrition and International Development | 3 |
| PLT2020/L | Subtropical Fruits | 2+1 |
| PLT4311 | Plants and Civilization | 3 |
| PLT2220 | Culinary Produce | 3 |
| PLT2260/L | Vegetable Crop Systems | 2+1 |
| PLT2030/L | Pomology | 2+1 |
| PLT4210/L | Production Mycology | 2+1 |
| Total Units needed | | 20 |
| ** AT LEAST 1 being Upper Division | | |

Although the new minor may increase the demand on courses offered by the aforementioned seven departments, no concerns was expressed by any of these departments regarding the capacity to meet the increased demand in addition to their existing demand.

The Academic Programs Committee recommends approval of this minor.