

Fiscal Unit/Academic Org	Animal Sciences - D1132
Administering College/Academic Group	Food, Agric & Environ Science
Co-administering College/Academic Group	
Semester Conversion Designation	Converted with minimal changes to program goals and/or curricular requirements (e.g., sub-plan/specialization name changes, changes in electives and/or prerequisites, minimal changes in overall structure of program, minimal or no changes in program goals or content)
Current Program/Plan Name	Meat Science Minor
Proposed Program/Plan Name	Meat Science Minor
Program/Plan Code Abbreviation	MEATSCI-MN
Current Degree Title	

Credit Hour Explanation

Program credit hour requirements		A) Number of credit hours in current program (Quarter credit hours)	B) Calculated result for 2/3rds of current (Semester credit hours)	C) Number of credit hours required for proposed program (Semester credit hours)	D) Change in credit hours
Total minimum credit hours required for completion of program		20	13.3	12	1.3
Required credit hours offered by the unit	Minimum	15	10.0	7	3.0
	Maximum	20	13.3	15	1.7
Required credit hours offered outside of the unit	Minimum	0	0.0	0	0.0
	Maximum	5	3.3	5	1.7
Required prerequisite credit hours not included above	Minimum	0	0.0	0	0.0
	Maximum	0	0.0	0	0.0

Program Learning Goals

Note: these are required for all undergraduate degree programs and majors now, and will be required for all graduate and professional degree programs in 2012. Nonetheless, all programs are encouraged to complete these now.

Program Learning Goals

- 1. Gain an appreciation for the scope of the industry and the economic and nutritional value of meat and muscle as a food product for society.
- 2. Develop an understanding of food animal development with an increased focus on anatomy, muscle biology, meat processing, and food safety.

Assessment

Assessment plan includes student learning goals, how those goals are evaluated, and how the information collected is used to improve student learning. An assessment plan is required for undergraduate majors and degrees. Graduate and professional degree programs are encouraged to complete this now, but will not be required to do so until 2012.

Is this a degree program (undergraduate, graduate, or professional) or major proposal? Yes

Does the degree program or major have an assessment plan on file with the university Office of Academic Affairs? No

DIRECT MEASURES (means of assessment that measure performance directly, are authentic and minimize mitigating or intervening factors)

Classroom assignments

- Embedded testing (i.e. specific questions in homework or exams that allow faculty to assess students' attainments of a specific learning goal)
- Other classroom assessment methods (e.g., writing assignments, oral presentations, oral exams)

INDIRECT MEASURES (means of assessment that are related to direct measures but are steps removed from those measures)**Surveys and Interviews**

- Student survey
- Student evaluation of instruction

Additional types of indirect evidence

- Curriculum or syllabus review

USE OF DATA (how the program uses or will use the evaluation data to make evidence-based improvements to the program periodically)

- Make improvements in course delivery and learning activities within courses
- Make improvements in learning facilities, laboratories, and/or equipment

Program Specializations/Sub-Plans

If you do not specify a program specialization/sub-plan it will be assumed you are submitting this program for all program specializations/sub-plans.

Pre-Major

Does this Program have a Pre-Major? No

Attachments

- Meat Science Minor.pdf
(Program Proposal. Owner: Zerby, Henry Nevin)
- AS Programs Q2S Cover Letter.pdf
(Letter from Program-offering Unit. Owner: Zerby, Henry Nevin)

Comments**Workflow Information**

Status	User(s)	Date/Time	Step
Submitted	Zerby, Henry Nevin	12/02/2010 05:05 AM	Submitted for Approval
Approved	Osborne, Jeanne Marie	12/02/2010 05:27 PM	Unit Approval
Revision Requested	Pfister, Jill Ann	12/30/2010 12:21 PM	College Approval
Submitted	Zerby, Henry Nevin	12/30/2010 01:34 PM	Submitted for Approval
Approved	Zerby, Henry Nevin	12/30/2010 01:35 PM	Unit Approval
Approved	Pfister, Jill Ann	01/14/2011 04:47 PM	College Approval
Pending Approval	Hanlin, Deborah Kay Vankeerbergen, Bernadette Chantal Meyers, Catherine Anne Jenkins, Mary Ellen Bigler Nolen, Dawn	01/14/2011 04:47 PM	ASCCAO Approval



Department of Animal Sciences

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December 1, 2010

Office of Academic Affairs
203 Bricker Hall
190 North Oval Mall
Columbus, OH 43210-1358

Dear Office of Academic Affairs,

On behalf of the faculty of the Department of Animal Sciences, I am pleased to share our proposed transition plan for our curriculum for a quarter based system to a semester based system as well as the transition plans for the students who will be enrolled during the transition. The faculty embraced this as an opportunity to revise the entire Animal Sciences curriculum. The Department semester conversion process was led by Associate Professor Henry Zerby, Chair of the Academic Affairs Committee and Professor Michael Day, Chair of the Graduate Studies Committee. Jeanne Osborne, who provided staff support for the Q2S process attended the UCAT Winter Curriculum Design Institute to gain additional information regarding curriculum mapping, learning goal development and curriculum assessment. The Departmental Academic Affairs Committee initiated the discussions in the Fall of 2009 and then an Ad-hoc Q2S committee, comprised of five faculty members, was developed in early 2010 to champion the cause. The Departmental Ad-hoc committee that addressed the quarter-to-semester conversion utilized the following guiding principles:

- 1) Collect input from stakeholders and students regarding the current needs of graduates entering the work place or pursuing advanced degrees
- 2) Refine the learning goals
- 3) Establish or revise as necessary the curriculum to meet the learning goals while simultaneously advancing the knowledge and skills of our students
- 4) Develop an assessment plan that will allow us to monitor and enhance our programs

The Ad-hoc Committee began with the development of a timeline which would culminate in the submission of the program proposal to the College of Food, Agricultural, and Environmental Sciences, in October 2010. The Ad hoc Committee began by refining the existing Program Learning Goals and desired outcomes. A series of “brown bag” meetings was established and faculty, staff and students were invited to give input regarding learning goals and participate in a systematic discussion of the existing

curriculum and proposed changes. Simultaneously the curricula of peer semester institutions was obtained and reviewed. Meetings were also held with key Department stakeholders, including those from collaborating units on the Columbus campus and the Agricultural Technical Institute in Wooster, Ohio. Semester course design was assigned to members of the Ad-hoc committee, who collaborated with current instructors in the Department. The proposed curriculum was presented formally to the entire faculty at the June 2010 faculty meeting for discussion and was approved by the faculty at the September 2010 faculty meeting.

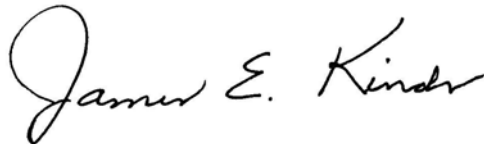
Notable changes to the program have been the development of tracks within the Animal Sciences major (Animal Biosciences Track, Animal Industries Track, and revision of the Veterinary Technology Track), and, via the cooperation of the Department of Food Science and Technology, the establishment of Meat Science as a stand-alone major for students interested in pursuing a muscle food products focus. Feedback obtained from stakeholders, former students, and current students also resulted in: incorporating additional emphasis on animal well-being, animal behavior, and the role of animals within our society within the introductory level Animal Science coursework; adding animal health and animal immunology courses to the core curriculum; and, incorporating global awareness throughout the curriculum and structuring the curriculum to provide additional opportunities for students to engage in study tours and study abroad experiences.

Thus, we are submitting proposals for the following programs:

- B.S. in Animal Sciences
- B.S. in Meat Science
- M.S. in Animal Sciences
- Ph.D. in Animal Sciences
- Minors:
 - Animal Science
 - Animal Nutrition
 - Equine Science
 - Animal Pre-Veterinary Medicine
 - Meat Science
- Certificate in Dairy Science

Thank you for your consideration of this program plan. Should you have any questions or need additional information, please do not hesitate to contact me.

Sincerely,

A handwritten signature in black ink that reads "James E. Kinder". The signature is written in a cursive, flowing style.

Professor and Chair
Department of Animal Sciences

MEAT SCIENCE MINOR

College of Food, Agricultural,
and Environmental Sciences
The Ohio State University

Henry Zerby, Coordinating Adviser
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A Meat Science minor is for students who wish to develop a better understanding of meat and muscle as a food product. This minor will appeal to students with a general interest in food animal production and be especially helpful for those students who plan to work in food industries or any type of formal agricultural instruction/education settings. The minor is designed to provide students with a general understanding of food animal development with an increased focus on anatomy, muscle biology, meat processing, and food safety.

A Meat Science minor consists of 12 hours selected as follows:

Required: 3 hours

Credit Hours

MEATSCI 3310	Principles of Meat Science	3
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Required Electives: 9 hours

ANIMSCI 3100	Animal Growth & Development	3
FDSCTE 4536	Food Safety	2
FDSCTE 5310	Food Quality Assurance	3
MEATSCI 3210	Food Animal Processing	3
MEATSCI 3310	Meat Animal & Carcass Evaluation	3
MEATSCI 4193	Individual Studies*	1-3
MEATSCI 4510	Processed Meats	3
MEATSCI 5510	Advanced Meat Science	3
MEATSCI 5810	Branded Meat Products	3

*Individual Studies—Students can complete up to three of the following short course programs for 1 credit hour each. Descriptions of these short courses are available at <http://www.ag.ohio-state.edu/~meatsci>

- Introductory HACCP Training for Meat and Poultry Processors
- Advanced HACCP Training for Meat and Poultry Processors
- Sausage/Processed Meats Short Course
- Thermal Processing of RTE Meat Products Short Course
- Lamb/Beef/Pork 509 Short Course

Restrictions and General Information

1. The minor is not available to student majoring in Meat Science.
2. A minimum overall GPA for courses comprising the minor shall be 2.00
3. A minor should be declared at the time a student accumulates 60 hours.
4. A maximum of one course may overlap between the minor and the GEC (Writing, literature, Arts, Natural Sciences, Historical Study, Social Sciences, Culture and Ideas, Contemporary Issues)
5. Courses taken on a pass/non pass basis may not be applied to the minor