From:	Steele, Rachel
То:	Davis, Molly J.; Barringer, Sheryl
Cc:	Panero, Wendy; Vankeerbergen, Bernadette; Steele, Rachel; Hilty, Michael; Cody, Emily
Subject:	FDSCTE 1200
Date:	Tuesday, February 15, 2022 2:40:20 PM
Attachments:	image001.png image002.png image003.png image004.png image005.png image006.png image007.png

Good afternoon,

On Monday, February 7<sup>th</sup>, the Natural and Mathematical Sciences Panel of the ASC Curriculum Committee reviewed a course proposal for Food Science and Technology 1200.

The Panel did not vote on the proposal as they would like the following points addressed:

- The Panel would like to express that they are extremely enthusiastic about the course and supportive of its development.
- The current structure of the course appears to be 2 credit hours of lecture (online) and 2 credit hours of lab (one hour online and one hour in-person). This is an unusual structure, as most Natural Science classes devote approximately three credit hours to lecture/recitation and approximately one credit hour to laboratory activities. The Panel asks that the department communicate more specific information about why this unique structure was chosen, and what students will be doing during the lecture, the online portion of the laboratory and the in-person portion of the laboratory. Additionally, the Panel notes that the Distance Learning Cover Sheet (pg. 2-4) refers to in-person "recitations," and they would like clarification about these recitations, as they do not appear to be mentioned in the course syllabus.
- Since the course is based on FDSCTE 1140, the Panel asks that the department provide a statement that details how this course differs from 1140 and what has been added that makes this a GE course rather than a more "skills-based" course like 1140.
- The Panel suggests that the department consider whether they would like to exclude students who have taken FDSCTE 1140 from taking FDSCTE 1200, and/or exclude students who will take FDSCTE 1200 from taking FDSCTE 1140. (Course Request pg. 2 under "Prerequisites and Exclusions").
- The Panel asks that the department revise the Course Description (Course Request, pg. 1 under "General Information) to include the fact that students must have access to a kitchen so that students are aware of this requirement before enrolling in the course.
- The Panel commends the department for including provisions that are sensitive to food allergies (syllabus pg. 6 under "How This Course Works, Attendance and Participation Requirements"). However, the Panel ask that this statement be expanded to include consideration of cultural/religious issues (i.e., Kosher, Halal) and dietary (i.e. vegetarian/vegan) concerns.
- The Panel has a number of practical concerns regarding the required access to a kitchen for this course:
  - As a 1000-level GE Foundations course, FSCTE 1200's primary enrollees will be students in their first few semesters. Since most first- and second-year students are required to live in University Housing, this could create a barrier to students enrolling.

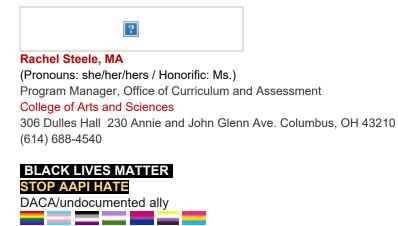
- Although some dormitories do have a kitchen that residents can sign up to use, these areas are shared by hundreds of students, and as such they may not be predictably available for students to use for weekly assignments. Additionally, these facilities often have old, damaged, or unsanitary equipment that is not in good working order. The tools available in these facilities are also inconsistent from building to building.
- The Panel asks if the department might have access to test kitchen facilities/labs that students could use if they do not have the ability to cook at home.
- The syllabus seems to indicate that students may be asked to cook at home and bring samples to class – how viable might this be from the standpoint of student schedules (carrying the items around campus all day, needing to cook several days in advance, etc)?
- The Panel requests that the department include a weekly list of necessary equipment and ingredients for each lab, so that students have adequate time to budget for ingredients and plan for transportation and storage of perishables.
- The Panel strongly recommends that the department consider alternatives to Proctorio (syllabus pg. 9, 11) because of issues related to ADA requirements for accessibility, student privacy, and the requirement for specific kinds of devices. While the university does allow the use of Proctorio if the department deems that it is necessary, they strongly encourage that instructors consider other methods of assessment and recommend the resources found here: <u>https://teaching.resources.osu.edu/teaching-topics/strategies-tools-academicintegrity</u>.
- The Panel asks that the department revisit the wording surrounding the requirement for students to "document" illness or emergency. (syllabus pg. 5 under "Attendance and participation requirements"). Since on-campus health services will not see students just to document illness, forcing students to get a doctor's note sometimes means paying out-of-pocket to see a practitioner at an off-campus clinic.

I will return FDSCTE 1200 to the department queue via curriculum.osu.edu in order to address the Panel's requests.

Should you have any questions about the feedback of the Panel, please feel free to contact Wendy Panero (faculty Chair of the NMS Panel; cc'd on this e-mail), or me.

Best,

Rachel



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