

AGENDA, October 25, 2012

Approval of the [October 11, 2012 Minutes](#).

Old Business

College of the Arts

- School of Art and Design/Department of Foreign Languages
 - [Minor in Classical Studies](#) — Change in Minor (revised 10/3/2012)

College of Humanities and Social Sciences

- Department of Psychology
 - [PSYC 3410: Health Psychology](#) — New Course ([syllabus](#)) (revised 10/25/2012)

College of Science and Mathematics

- Department of Biology and Physics
 - [PHYS 3310: How and Why. The Physics of Everyday Life](#) — Change in Course (revised 10/25/2012)

New Business

College of Science and Mathematics

- Department of Chemistry and Biochemistry
 - [Minor in Chemistry](#) — Change in Program
 - [executive summary](#)

College of Humanities and Social Sciences

- Department of Geography and Anthropology
 - [ANTH 3397: Practicum in Anthropology](#) — New Course ([syllabus](#))
- Department of Foreign Languages
 - [CHNS 3398: Internship](#) — New Course
 - [FLIP Application](#)
 - [Learning Contract](#)
 - [FLIP Questionnaire](#)
 - [Signature Page](#)
 - [CHNS 4400: Directed Study](#) — New Course
 - [Signature Page](#)
 - [CHNS 4490: Special Topics](#) — New Course
 - [Signature Page](#)

WellStar College of Health and Human Services

- Institute for Culinary Sustainability and Hospitality
 - [BS in Culinary Sustainability and Hospitality](#) — New Program Proposal
 - [Curriculum summary spreadsheet](#)

Kennesaw State University Undergraduate Policies and Curriculum Committee

- [Budget request appendix](#)
- [Sample 4-year course sequence](#)
- [Course check sheet](#)
- Course Descriptions
- [Course Descriptions \(including learning objectives\)](#)
- [CUL 2100: Introduction to Culinary Sustainability and Hospitality](#) — New Course (syllabus)
- [CUL 2200: World Cuisines and Culture](#) — New Course (syllabus) (elective fee)
- [CUL 2300: Basic Culinary Skills](#) — New Course (syllabus) (elective fee)
- [CUL 2400: Services Management and Food Production](#) — New Course (syllabus)
- [CUL 2500: Principles of Nutrition for the Professional](#) — New Course (syllabus)
- [CUL 3100: Food Science I](#) — New Course (syllabus) (elective fee)
- [CUL 3200: Food & Beverage Purchasing, Logistics, & Supply Chain](#) — New Course (syllabus)
- [CUL 3300: Professional Development](#) — New Course (syllabus)
- [CUL 3390: International Initiatives in Food \(Study Abroad\)](#) — New Course (syllabus)
- [CUL 3398: Internship \(Culinary Services Management\)](#) — New Course (syllabus) (revised 10/25/2012)
- [CUL 3400: Sustainable Facilities Design & Management](#) — New Course (syllabus)
- [CUL 3500: Organic Agriculture and Beginning Apiary Studies](#) — New Course (syllabus)
- [CUL 3610: Club Management](#) — New Course (syllabus)
- [CUL 4100: Principles of Beverage Operations Management](#) — New Course (syllabus)
- [CUL 4200: Food & Beverage Cost Control](#) — New Course (syllabus)
- [CUL 4300: Hospitality Law & Liability](#) — New Course (syllabus)
- [CUL 4400: Directed Study](#) — New Course
- [CUL 4498: Strategic Management in Hospitality](#) — New Course (syllabus)
- [CUL 4499: Quantity Food Management](#) — New Course (syllabus)
- [CUL 4610: Plant-Based Cuisine](#) — New Course (syllabus) (elective fee)
- [CUL 4620: Viticulture and Vinification](#) — New Course (syllabus) (elective fee)
- [CUL 4630: Spirits, Beers, & Brews](#) — New Course (syllabus) (elective fee)