MEMORANDUM

To: Board of Regents

From: Board Office

Subject: Proposal for a New Interdepartmental Undergraduate Minor in Food Safety, ISU

Date: June 10, 2002

Recommended Action:

Approve Iowa State University’s proposal for a new interdepartmental undergraduate minor in Food Safety.

Executive Summary:

Minor Program

Iowa State University is requesting approval of a new interdepartmental undergraduate minor in Food Safety.

The proposed minor will be administered by the Department of Food Science and Human Nutrition and will involve faculty from Microbiology; Animal Science; Apparel, Educational Studies and Hospitality Management; and, Veterinary Diagnostic and Production Animal Medicine. The offering will therefore involve the Colleges of Agriculture, Family & Consumer Sciences, and Veterinary Medicine.

Rationale

The Food Safety minor will provide undergraduate students with exposure to the principles of food safety to complement their current major and offer new opportunities for their future careers. It will provide training in human health risks and issues that arise from the globalization of agriculture, intensification of food production and food processing, effects of global warming/environmental changes on food safety, and the prevention of agbioterrorism. In offering this minor, ISU will be preparing the leaders of tomorrow in the food safety area and creating informed participants for all aspects of food safety, from the farm through to food service.

No New Resources

The minor program will not require new or reallocated resources. The proposed minor would be the second of its kind nationally, with the first Food Safety minor being offered at North Dakota State University.

Regent Program Review Questions

Attached is a copy of the University’s responses to the Regent New Program Review Questions (pages 2-4).

Robert J. Barak

Approved: Gregory S. Nichols
New Program Approval Procedures
(Curriculum, Major, Minor, Degree)

Regents Program Review Questions (Minors)

Interdepartmental Minor in Food Safety
(Appplies only to minors where there is no major, i.e., for minors in new areas.)

1. Need

a. How will this proposed program further the education and curriculum needs of the students in this discipline?

The career market for students in the Food Safety Interdepartmental minor, especially as related to the major departments that created the minor, is exceptional. The current educational structure at ISU does not bring a focus to the specific area of food such that students are attracted to study food safety or realize the wealth of opportunity early in their academic careers. This minor will serve as an attractive package to market both the education and the career opportunities to recruits. The minor will bring together an educational package with focus on the principles of food safety, both chemical and microbiological, to complement their current major and offer new opportunities for their future careers. The Food Safety minor will provide training in human health risks and issues that arise from the globalization of agriculture; the intensification of food production and food processing; the effects of global warming / environmental changes on food safety; and the prevention of agbioterrorism. Depending on the student’s major, the minor will enhance the student’s expertise in food safety issues pertinent to the student’s major. For example, an Animal Science major will improve their expertise in the safe handling of animal foods from the point of production through distribution to consumers. There are career opportunities available for B.S. students with training in the basics of food microbiological and chemical safety. There is already a demand by undergraduates for a minor in food safety. Students perceive the minor as a career enhancing opportunity. The major will prepare the leaders of tomorrow in the food safety area and create informed participants for all aspects of food safety, from the farm through to food service.

b. How does it further the educational and curriculum needs of other units in the college or university?

The Food Safety minor fits into the goals announced by the President of Iowa State University to be a leader in Food Safety. This minor is an interdepartmental minor involving at least 8 departments and 3 colleges. The minor is the result of interactions between these departments who see the need for a minor to compliment the strengths of the students’ majors. The minor fits the educational goals of the departments involved and the Food Safety and Security Center proposed for the Iowa State University campus. Educational units at ISU, including Engineering and Business, will have new career opportunities opened for their students with the addition of the Food Safety minor. Food Safety is one of the fastest growing career areas in the food industry. Within that area, a limited number of students are specifically trained in food safety. A full understanding of food safety procedures and issues will enhance the career opportunities of employees who are either directly or indirectly related to the food from farm to table.

2.

a. What programs in this field of study are available in other colleges and universities in Iowa? (see note 2a.) None
b. With what representatives of these programs have you consulted in developing this proposal? Provide a summary of the reactions of each institution consulted as well as the complete text of the responses.

Dr. Howard Barnes of Department of Design, Family and Consumer Sciences at the University of Northern Iowa was consulted. His response (attached) indicated UNI is phasing out all programs related to Food and Nutrition where food safety would find a logical home. Dr. Joan Dolezal of Dietetics Internship Program of the University of Iowa, Dr. Michael Apicella of Department of Microbiology at the University of Iowa and Dr. Craig Zwerling of the Department of Occupational and Environmental Health at the University of Iowa were all consulted about the proposed Food Safety Minor at Iowa State University. Their responses were unanimous that the University of Iowa had no such program, no courses to support such a minor, nor plans to develop one. All four colleagues from our sister institutions were very supportive of the Food Safety minor concept. Their email responses are attached.

c. In what ways is this proposed program similar to those mentioned in 2a? In what ways is it different or does it have a different emphasis? (see note 2c.) NA

d. How does the proposed program supplement the current programs available? (see note 2d.)

The Interdepartmental Food Safety Minor will compliment the majors in many fields at Iowa State University including Food Science and Technology, Animal Science, Microbiology, Hotel, Restaurant and Institutional Management, Nutritional Sciences, Biochemistry, Biology, Sociology, Agricultural Economics, and pre-medical and pre-veterinary medicine programs. The minor will provide specific training in food microbiology, food toxicology, food laws and current issues in food safety to extend the scientific knowledge base of the student's major. This minor is the second of its kind nationally with the first Food Safety Minor at North Dakota State University resulting from their USDA grant and housed within one department at NDSU.

e. Has the possibility of some kind of interinstitutional program or other cooperative effort been explored? What are the results of this study? (see note 2e.)

Only to the extent answered in question 2.2. Since core coursework in food safety is not offered at our sister institutions, we have not explored offering the minor inter-institutionally.

f. List the Iowa institutions in which articulation agreements are being developed for the proposed program. (see note 2f.) None

g. Provide the Classification of Instructional Program (CIP) code for the proposed program. (see note 2g.)

CIP 30.999 Multi/Interdisciplinary Program

3. Are there accreditation standards for this program?

There are no national organizations for this minor. However, the professional organizations of the Food Science, Animal Science, Hotel, Restaurant and Institutional Management and Microbiology major areas are heavily involved in the issues of food safety and will welcome better trained baccalaureate students from our program.

a. What is the accreditation organization? NA

b. What accreditation timetable is anticipated? NA
4. Does the proposed program meet minimal standards for the program, e.g., Council of Graduate School or other such bodies?

Not applicable.

5. Please report any additional resource needs.

No new or reallocated resources are required as the minor is derived from existing courses with the exception of the new capstone food safety issues seminar course which will be taught by existing staff.


The proposal was submitted to the ICCPHSE on 4/22/02; there were no objections.