May 10, 2023

SUE EBELE
CA&ES Dean’s Office

Re: Proposed change to the Food Science major

Dear Sue,

The college Faculty Executive Committee (FEC) received approval from Undergraduate Council on the proposed change to the Food Science major. The FEC forwards the approval notice so that college implementation may proceed.

Sincerely,

Gang Sun
Chair, CA&ES FEC
Professor, Biological and Agricultural Engineering

/bn

c: Ted Hullar, Chair, UMAC
Greg Anderson, Academic Advisor, CA&ES Dean’s Office
Clarissa Mark, Academic Advisor, CA&ES Dean’s Office
Leslie Charlton, Director Undergraduate Academic Programs, CA&ES Dean’s Office
Christopher Simmons, Professor and Chair, Food Science and Technology
Alyson Mitchell, Lead Faculty Advisor, Food Science and Technology
Stephanie Myers, Undergraduate Advisor, BFTV Cluster
Dear Chair Sun,

Thank you for these documents. On behalf of Chair Katie Harris, upon review of the proposal, the revisions to the Food Science major are approved.

Thank you.

Mary Vasquez
Associate Director
Academic Senate Office, Mrak Hall 402
University of California, Davis
530.752.4918
http://academicsenate.ucdavis.edu/
mpvasquez@ucdavis.edu
Dear Katie,

I am sending this attachment on behalf of CA&ES Faculty Executive Committee Chair Gang Sun. It is regarding a proposed change to the Food Science major.

Brenda

Brenda Nakamoto
Administrative Assistant
College of Agricultural and Environmental Sciences Dean’s Office
University of California, Davis
(530) 752-1606
April 5, 2023

KATIE HARRIS
Undergraduate Council

RE: Food Science major

Dear Katie,

The CA&ES Faculty Executive Committee (FEC) accepted the proposed change to the Food Science major at a meeting on March 20, 2023. This action was proposed by the Department of Food Science & Technology. The FEC forwards this proposal to the chair of Undergraduate Council (UGC) for determination if the changes are considered “substantial” and would need full UGC review.

Sincerely,

Gang Sun
Chair, CA&ES FEC
Professor, Biological and Agricultural Engineering

/bn

c:   Ted Hullar, Chair, UMAC
     Greg Anderson, Academic Advisor, CA&ES Dean’s Office
     Clarissa Mark, Academic Advisor, CA&ES Dean’s Office
     Leslie Charlton, Director Undergraduate Academic Programs, CA&ES Dean’s Office
     Sue Ebeler, Associate Dean, CA&ES Dean’s Office
     Christopher Simmons, Professor and Chair, Food Science and Technology
     Alyson Mitchell, Lead Faculty Advisor, Food Science and Technology
     Stephanie Myers, Undergraduate Advisor, BFTV Cluster
March 6, 2023

To:       Gang Sun  
          Chair, CA&ES Faculty Executive Committee

Re:       Proposal for changes to Food Science Major

The Undergraduate Majors and Courses standing committee has reviewed the requested changes to the Food Science Major and approves these changes.

Regards,

Ted Hullar  
Chair, Undergraduate Majors and Courses Committee  
College of Agricultural and Environmental Sciences

cc:  
Greg Anderson  
Clarissa Mark  
Brenda Nakamoto  
Stephanie Meyers  
Christopher Simmons

attachments:  
FST 2023 UMAC letter (PDF)  
FST catalog-dept-program-food-science-major (2) (Word doc)
January 3, 2023

To: Undergraduate Majors and Courses Committee (UMAC)

Re: Correction to General Catalog

I’m writing to request that FST 3V be removed from the Food Science, B.S. Preparatory Subject Matter Category page in the General Catalog. The inclusion of FST 3V is not correct and the course is not required for the major.

Yours very truly,

Christopher W. Simmons
Chair and Professor
Department of Food Science and Technology
Hi Gang,

We had 18 out of 21 Senate faculty participate in the vote on this matter, and all voted to approve the change to the general catalog to remove FST3V as a substitute for FST50.

Thanks,
Chris

--
Christopher Simmons, PhD
Professor and Chair, Department of Food Science and Technology
Director of Outreach, Western Center for Agricultural Health and Safety
Chancellor's Fellow
University of California, Davis
One Shields Ave, Davis, CA 95616
cwsimmons@ucdavis.edu
phone: 530-752-2109
fax: 530-752-4759

From: Christopher W Simmons <cwsimmons@ucdavis.edu>
Sent: Tuesday, March 7, 2023 11:44 AM
To: Gang Sun <gysun@ucdavis.edu>
Cc: Brenda Nakamoto <bvnakamoto@ucdavis.edu>; Ted Hullar <thullar@ucdavis.edu>; Greg Anderson <granderson@UCDAVIS.EDU>; Stephanie Myers <sxmyers@ucdavis.edu>; Clarissa Mark <cmark@ucdavis.edu>
Subject: Re: UMAC approval of changes to FST major

Thanks, Gang; I'll get the vote results to you by the end of the week.

Regards,
Chris

--
Christopher Simmons, PhD
Professor and Chair, Department of Food Science and Technology
Director of Outreach, Western Center for Agricultural Health and Safety
Chancellor's Fellow
University of California, Davis
One Shields Ave, Davis, CA 95616
cwsimmons@ucdavis.edu
phone: 530-752-2109
fax: 530-752-4759

From: Gang Sun <gysun@ucdavis.edu>
Sent: Monday, March 6, 2023 5:58 PM
To: Christopher W Simmons <cwsimmons@ucdavis.edu>
Cc: Brenda Nakamoto <bvnakamoto@ucdavis.edu>; Ted Hullar <thullar@ucdavis.edu>; Greg Anderson
2022-2023 General Catalog

Food Science: Bachelor of Science

(College of Agricultural & Environmental Sciences)

Department of Food Science & Technology

Christopher Simmons, Ph.D., Chairperson of the Department

Department Office. 1136 RMI North Building; 530-752-1482; https://foodscience.ucdavis.edu

Faculty. https://foodscience.ucdavis.edu/faculty

The Major Program

Food Science is a discipline in which biological, physical, and sensory sciences are integrated for the study of foods to ensure their safety, quality, and healthful properties. The food science curriculum encompasses food chemistry and biochemistry, food safety and microbiology, food processing and preservation, and sensory and consumer sciences.

The Program

Food Science is a multidisciplinary major that includes core competencies in food chemistry and analysis, food safety and microbiology, and food processing and engineering. After completing the preparatory course work, students focus on advanced subject courses in food chemistry and biochemistry, food processing, sensory evaluation, and food microbiology applied to improve the safety, stability, taste, nutrition, convenience, sustainability and value of foods.

Career Alternatives

Opportunities for employment include positions in the food and allied industries, government agencies, and educational and research institutions. Graduate study for the food science student may lead to the M.S. or Ph.D. degree in food science, or in related fields such as agricultural chemistry, biochemistry, microbiology, nutrition and health sciences.

Advising Center for the major is located in 1204 RMI South Building; 530-752-3250.

Master Faculty Advisor. A.E. Mitchell (Food Science & Technology)

Graduate Study. A program of study and research leading to the M.S. and Ph.D. degrees in Food Science is available. For further information on graduate study, contact the graduate advisor.
### Preparatory Subject Matter

<table>
<thead>
<tr>
<th>Field</th>
<th>Units</th>
<th>Courses</th>
<th>Credits</th>
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<td>Mathematics</td>
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<td>MAT 016A</td>
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<tr>
<td></td>
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<td>MAT 016B</td>
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<td></td>
<td></td>
<td>MAT 016C</td>
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<td></td>
<td>CHE 008B</td>
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<td>or</td>
<td></td>
<td>A more advanced series.</td>
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<tr>
<td>Physics</td>
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<td>PHY 007C</td>
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<tr>
<td>Food Science &amp; Technology</td>
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<td>FST 050</td>
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<td>or</td>
<td></td>
<td>FST 003V</td>
<td>3</td>
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<tr>
<td>Statistics</td>
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<td>STA 013</td>
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<td>or</td>
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<tr>
<td>or</td>
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### Depth Subject Matter

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Commented [SM1]: FST 003V is not an approved substitute for FST 050.
The Brewing Science option prepares Food Science students for careers in production or quality assurance within the brewing industry or other food fermentation industries. The option also prepares students for graduate study in food science or related programs, and exposes the students to diverse disciplines, including chemistry, biochemistry, microbiology, and processing.

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<table>
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**Total: 123**