Justification for Course Proposal or Course Modification for FSHN/ANSC 201

Course: FSHN/ANSC 201 – Success skills development in Human Nutrition, Food and Animal Sciences.
Status: New course proposal

1. **What is the course modification?**
   This is a new course proposal. The course description is shown on the first page of the syllabus.

2. **Why is this course being requested or modified?**
   Human Nutrition, Food Science, and Animal Science faculty members in the department have felt the need to offer a one-credit introductory seminar course for all incoming students – to let them know about the program, type of jobs available after they graduate, expectations of the department, have them learn about and practice success skills (listening, speaking, writing, taking notes, studying for exams, etc.) and about university resources for students (counseling center, student employment, etc.).

3. **How will the content be organized?**
   See attached sheet with course objectives, format, and course schedule.

4. **What other courses at UH M closely parallel the proposed course and in what way will the latter make a distinct contribution?**
   This course does not parallel any other course at the University of Hawaii. It is specifically geared toward students pursuing a degree in food science or human nutrition.

5. **Where or how does the proposed course fit into the current and future curriculum?**
   This course will be offered in the first year of the FSHN or ANSC curricula.

6. **Why is the number of credits and level justified? Explain the prerequisites and the absence thereof?**
   Most first year introductory seminar courses are set at one credit without any prerequisite courses. Since this course will involve discussion, speakers, and field trips, the duration will be 2 hours.

7. **How will the course assist students to achieve the critical skills and competencies expected of CTAHR graduates?**
   a. Written Communications: Students will be writing weekly journals and one reflective paper toward the end of the semester.
   b. Oral Communications: Students will be required to participate in small and large group discussions. Students will be required to formally present information and ideas to the class as part of group assignments.
   c. Analytical/Problem Solving skills: Students will be asked to read and critique information about personal characteristics: listening, time management, study
skills, taking tests, etc.
d. Personal Characteristics: See “c” above and “e” below.
e. Human Relations skills: By taking the Myers Briggs Personality profile or other similar survey, students will find out about their personal characteristics, the dominant form by which they interact with people, and the way they do their work, students will become more familiar with their personality traits and how they interact with students.
f. Business management Skills: None
g. “Real World Experience:” Students will listen to speakers from their profession as well as visit worksites in their field of study.
h. Leadership Skills: Students will be required to work in groups and complete projects. I hand out 2 page information sheets on how to best participate in group projects, how to lead, and how to get work accomplished.
i. Computer Skills: Students will be required to tabulate data (excel) and write journals and reports (must be typewritten so students must use Word or Word Perfect)
j. Global Perspective: None

8. How will students be evaluated?
Students will be evaluated on their journal writing, reflective paper, participation in group work, and on an individually written research paper.

9. What are the minimum qualifications for teaching this course? Is a qualified instructor now available?
The minimum qualifications for teaching this course is for a faculty member to have an awareness of personal and learning resources available to students on and off campus and a network or knowledge of professionals in the field of food science and human nutrition who can be speakers and who can host a class visit at their worksite. Almost any faculty member in HNFAS would be able to facilitate the instruction of this course.

10. How will the course be financed, assuming no further cutbacks?
There will not be any need for additional funds for this course.

11. Has the course been offered before? Is there a demand for it?
This course has not been offered on an experimental basis in the past. However, similar courses have been offered in other colleges as well as other universities. This course will be a requirement for all students in the FSHN, and maybe the Animal Science programs.

12. Is the course cross-listed with another department? No.
This course is not cross-listed with any other department.