

## MEMORANDUM

TO: Deans and Chairs  
 FROM: Becky Bitter, Assistant Registrar  
 DATE: October 19, 2012  
 SUBJECT: Minor Change Bulletin No. 2

The courses listed below reflect the minor curricular changes approved by the catalog editor since approval of the last Minor Change Bulletin. The column to the far right indicates the date each change becomes effective.

Prefix	Course Number	New Revise Drop	Current	Proposed	Effective Date
AMDT	368	Revise	<del>Illustration and Rendering Techniques</del> 3 (0-6) Illustration and rendering used for costume and fashion design. (Crosslisted course offered as AMDT 368, FINE ART 369, <del>THEAT 368</del> ).	<u>Apparel Illustration and Rendering</u> 3 (0-6) Illustration and rendering used for costume and fashion design. (Crosslisted course offered as AMDT 368, FINE ART 369).	1-13
ECONS	311	Revise	[M] <u>Introductory Econometrics</u> 3 Course Prerequisite: ECONS 101 or 198; ECONS 102 or 198; STAT 212 or MGTOP 215; MATH 171 or 202. Methods of empirical analysis in the context of economic analysis and forecasting problems.	[M] <u>Introductory Econometrics</u> 3 Course Prerequisite: ECONS 101, <u>102</u> , or 198; STAT 212 or MGTOP 215; MATH 171 or 202. Methods of empirical analysis in the context of economic analysis and forecasting problems.	8-13
FINE ART	369	Revise	<del>Illustration and Rendering Techniques</del> 3 (0-6) Illustration and rendering used for costume and fashion design. (Crosslisted course offered as AMDT 368, FINE ART 369, <del>THEAT 368</del> ).	<u>Apparel Illustration and Rendering</u> 3 (0-6) Illustration and rendering used for costume and fashion design. (Crosslisted course offered as AMDT 368, FINE ART 369).	1-13
FS	416	Revise	<u>Food Microbiology</u> 3 Course Prerequisite: MBIOS 305; <del>MBIOS 306</del> . Purpose for enumeration, detection and identification of microorganisms in food products; physical, chemical and environmental factors influencing growth and survival of foodborne	<u>Food Microbiology</u> 3 Course Prerequisite: <u>MBIOS 304</u> ; MBIOS 305. Purpose for enumeration, detection and identification of microorganisms in food products; physical, chemical and environmental factors influencing growth and survival of foodborne microorganisms; pathogenic and	8-13

			microorganisms; pathogenic and spoilage microorganisms in food and their control. Cooperative course taught jointly by WSU and UI (FS 416).	spoilage microorganisms in food and their control. Cooperative course taught jointly by WSU and UI (FS 416).	
FS	418	Revise	<b>Oral Seminar in Food Science 1</b> May be repeated for credit; cumulative maximum 2 hours. Course Prerequisite: Junior standing; certified major in food science. Development of skills and communication tools and techniques for oral presentations of current food science research. Cooperative course taught jointly by WSU and UI (FS 418).	<b>Oral Seminar in Food Science 1</b> May be repeated for credit; cumulative maximum 2 hours. Course Prerequisite: <u>FS 110 or 220</u> ; Junior standing; certified major in food science. Development of skills and communication tools and techniques for oral presentations of current food science research. Cooperative course taught jointly by WSU and UI (FS 418).	8-13
FS	462	Revise	<b>Food Analysis 3 (2-3) Course</b> Prerequisite: CHEM 345; FS 303; <del>MBIOS 305; MBIOS 306</del> ; senior standing. Introductory food analysis; methods common to many food commodities. Recommended preparation: FS 460; FS 461. Cooperative course taught jointly by WSU and UI (FS 462).	<b>Food Analysis 3 (2-3) Course</b> Prerequisite: CHEM 345; <u>FS 302</u> ; FS 303; senior standing. Introductory food analysis; methods common to many food commodities. Recommended preparation: FS 460; FS 461. Cooperative course taught jointly by WSU and UI (FS 462).	8-13
FS	466	Revise	<b>Wine Microbiology and Processing Laboratory 1 (0-3)</b> Course Prerequisite: FS 465 or concurrent enrollment; MBIOS <del>306</del> . Hands-on winemaking; application of chemical microbiological methods for wine analysis. Field trip required. (Crosslisted course offered as FS 466, VIT ENOL 466). Cooperative course taught jointly by WSU and UI (FS 466).	<b>Wine Microbiology and Processing Laboratory 1 (0-3)</b> Course Prerequisite: FS 465 or concurrent enrollment; MBIOS <u>304</u> . Hands-on winemaking; application of chemical microbiological methods for wine analysis. Field trip required. (Crosslisted course offered as FS 466, VIT ENOL 466). Cooperative course taught jointly by WSU and UI (FS 466).	8-13
FS	470	Revise	<b>Advanced Food Technology 3</b> Course Prerequisite: FS 303. Physical principles of food preservation and recent advances in food technology. Credit not granted for both FS 470 and FS	<b>Advanced Food Technology 3</b> Course Prerequisite: <u>FS 302</u> ; FS 303. Physical principles of food preservation and recent advances in food technology. Credit not granted for both FS 470 and FS 570.	8-13

			570. Recommended preparation: FS 416; FS 432; FS 460. Offered at 400 and 500 level. Cooperative course taught jointly by WSU and UI (FS 470).	Recommended preparation: FS 416; FS 432; FS 460. Offered at 400 and 500 level. Cooperative course taught jointly by WSU and UI (FS 470).	
FS	518	Revise	<del>Oral</del> Seminar 1 May be repeated for credit. Development of skills and communication tools and techniques for oral presentations of current food science research. Cooperative course taught jointly by WSU and UI (FS 518).	<u>Oral</u> Seminar 1 May be repeated for credit. Development of skills and communication tools and techniques for oral presentations of current food science research. Cooperative course taught jointly by WSU and UI (FS 518).	8-13
I_BUS	581	Drop	International Finance 3 Course Prerequisite: Admission to the MBA, Master of Accounting, or Business PhD programs. Principles of international finance; financial management of multinational corporations; international investments. (Crosslisted course offered as I BUS 581, FIN 581).	--N/A--	1-13
MATH	303	Revise	<del>[M] Higher Geometry</del> 3 Course Prerequisite: MATH 220 with a C or better or MATH 230 with a C or better. Geometry as a deductive system of logic, postulational systems; projective and non-Euclidean geometries.	<u>[M] Geometry for the Middle School Teachers</u> 3 Course Prerequisite: MATH 252. Topics in 2D and 3D geometry including technology-based reasoning and exploration, deductive arguments, transformational and proportional reasoning, and non-Euclidean geometries.	8-13
MSE	316	Revise	<del>Kinetics of Chemical and Physical Reactions</del> 3 Course Prerequisite: MSE 201. Kinetics of heterogeneous chemical reactions; mechanisms and kinetics of diffusion; oxidation and other gas-metal reactions; polarized electrodes; corrosion; boundary migration; nucleation and growth; eutectoid and martensitic transformations.	<u>Thermodynamics and Kinetics of Materials</u> 3 Laws of thermodynamics, solution thermodynamics, free energy composition diagrams, mechanisms and kinetics of diffusion; solidification behavior, interfaces and phase boundaries, phase transformations in solids, oxidation, and corrosion.	1-13
PHYSICS	303	Revise	Modern Physics I 3 Course	Modern Physics I 3 Course	1-13

			Prerequisite: MATH 220 or concurrent enrollment or MATH 230 or concurrent enrollment; PHYSICS 202 or 206. Quantum and relativity theories with applications to atomic, solid state, nuclear and elementary particle physics.	Prerequisite: MATH 220 or concurrent enrollment or MATH 230 or concurrent enrollment; PHYSICS 202 <u>or concurrent enrollment</u> or PHYSICS 206 <u>or concurrent enrollment</u> . Quantum and relativity theories with applications to atomic, solid state, nuclear and elementary particle physics.	
PHYSICS	533	Revise	<b>Thermal and Statistical Physics I</b> 3 Thermodynamic laws and potentials, kinetic theory, hydrodynamics and transport coefficients; introduction to statistical mechanics, ensembles, partition functions. <del>Cooperative course taught jointly by WSU and UI (PHYS 533).</del>	<b>Thermal and Statistical Physics I</b> 3 Thermodynamic laws and potentials, kinetic theory, hydrodynamics and transport coefficients; introduction to statistical mechanics, ensembles, partition functions.	1-13
SHS	461		<del><b>Clinical Apprenticeship in Speech-Language Pathology and Audiology</b></del> 2 (1-3) Course Prerequisite: Concurrent enrollment in SHS 480 or SHS 478. Pre-practicum preparation; observation of and assisting in therapy; state laws; clinical methods.	<b>Clinical Methods</b> 2 (1-3) Course Prerequisite: Concurrent enrollment in SHS 480 or SHS 478. Pre-practicum preparation; observation of and assisting in therapy; state laws; clinical methods.	1-13
SOIL_SCI	414	Revise	<b>Environmental Biophysics 2</b> Physical environment of living organisms (temperature, humidity, radiation, wind); heat and mass exchange and balance in plant and animal systems. Recommended preparation: Introductory biology <del>and physics</del> . Offered at 400 and 500 level. Cooperative course taught by WSU, open to UI students ( <del>XXXX 999</del> ).	<b>Environmental Biophysics 2</b> Physical environment of living organisms (temperature, humidity, radiation, wind); heat and mass exchange and balance in plant and animal systems. Recommended preparation: Introductory biology, physics, <u>and calculus</u> . Offered at 400 and 500 level. Cooperative course taught by WSU, open to UI students.	1-13
SOIL_SCI	514	Revise	<b>Environmental Biophysics 2</b> Physical environment of living organisms (temperature, humidity, radiation, wind); heat and mass exchange and balance	<b>Environmental Biophysics 2</b> Physical environment of living organisms (temperature, humidity, radiation, wind); heat and mass exchange and balance in plant and	1-13

			<p>in plant and animal systems. Recommended preparation: Introductory biology <del>and</del> physics. Offered at 400 and 500 level. Cooperative course taught by WSU, open to UI students (<del>XXXX-999</del>).</p>	<p>animal systems. Recommended preparation: Introductory biology, physics, and calculus. Offered at 400 and 500 level. Cooperative course taught by WSU, open to UI students.</p>	
<b>VIT ENOL</b>	<b>466</b>	<b>Revise</b>	<p><b>Wine Microbiology and Processing Laboratory 1 (0-3)</b>  Course Prerequisite: FS 465 or concurrent enrollment; MBIOS <del>306</del>. Hands-on winemaking; application of chemical microbiological methods for wine analysis. Field trip required. (Crosslisted course offered as FS 466, VIT ENOL 466). Cooperative course taught jointly by WSU and UI (FS 466).</p>	<p><b>Wine Microbiology and Processing Laboratory 1 (0-3)</b>  Course Prerequisite: FS 465 or concurrent enrollment; MBIOS <u>304</u>. Hands-on winemaking; application of chemical microbiological methods for wine analysis. Field trip required. (Crosslisted course offered as FS 466, VIT ENOL 466). Cooperative course taught jointly by WSU and UI (FS 466).</p>	<b>8-13</b>