UNDERGRADUATE MAJOR CHANGE BULLETIN NO. 2

Fall 2023

---COURSES---

Course information under the heading titled *Current* will show strikethroughs for deletions, and text under *Proposed* will show underlines for additions. The column to the far right indicates the date each change becomes effective.

Subject	Course Number	New Revise	Current	Proposed	Effective Date
ANTH	**323**	**New**	**--N/A--**	**Indigenous Women: Activism and Agency** 3 An in-depth examination of Indigenous women's roles in their societies both traditionally and in the contemporary world. Typically offered Fall.	**8-24**
ART	**381**	**Revise**	**Beginning Photography** 3 (0-6) Fundamentals in digital photography in conjunction with image editing and printing techniques; formal, conceptual, and aesthetic concepts introduced. (Formerly FINE ART 381.) Typically offered Fall, Spring, and Summer. Cooperative: Open to UI degree-seeking students.	**Beginning Photography** 3 (0-6) May be repeated for credit; cumulative maximum 9 credits. Fundamentals in digital photography in conjunction with image editing and printing techniques; formal, conceptual, and aesthetic concepts introduced. (Formerly FINE ART 381.) Typically offered Fall, Spring, and Summer. Cooperative: Open to UI degree-seeking students.	**1-24**
CPT S	**480**	**Revise**	**Python Software Construction** 3 Course Prerequisite: CPT S 223 with a C or better; CPT S 224 or CPT S 360 with a C or better; admitted to a major or minor in EECS or Data Analytics. Intensive introduction to the python language; user interface, building and using extension modules; C interfacing; construction of a major project.	**Python Software Construction** 3 Course Prerequisite: CPT S 223 with a C or better; CPT S 224 or CPT S 360 with a C or better; admitted to a major or minor in EECS or Data Analytics. Intensive introduction to the python language; user interface, building and using extension modules; C interfacing; construction of a major project. (Formerly CPT S 481.) Typically offered Even Years - Fall.	**8-24**
CS	**220**	**New**	**--N/A--**	**Object-Oriented Design** 3 Course prerequisite: CS 122. Software design with object-	**8-24**

				oriented programming; object-oriented programming concepts; front-end application development. Typically offered Spring.	
CS	**437**	**New**	**--N/A--**	**Introduction to Machine Learning** 3 Course prerequisite: CS 223 with a C or better; STAT 212 or concurrent enrollment, or STAT 360 or concurrent enrollment. Machine learning concepts, algorithms, and applications; machine learning models and workflows; use of real-world data sets to solve classification, regression, and clustering problems; issues specific to real world data analysis such as feature selection, dimensionality reduction, or cleaning. Typically offered Fall.	**8-24**
DATA	**422**	**New**	**--N/A--**	**Corporate Data Analytics** 3 Course Prerequisite: DATA 219; STAT 360; concurrent enrollment in both DATA 324 and STAT 435; admitted to the major in Data Analytics; junior standing. Project-based class that integrates the main aspects of data analytics. Typically offered Fall.	**8-24**
DTC	**335**	**Revise**	**3D Digital Animation** 3 ~~(2-2)~~ 3-D digital animation for creative and professional productions, art skills, story-telling and team problem-solving techniques. ~~Typically offered Fall, Spring, and Summer.~~	**3D Digital Animation** 3 3D digital animation for creative and professional productions, art skills, story-telling and team problem-solving techniques. <u>Typically offered Fall and Spring.</u>	**1-24**
DTC	**435**	**Revise**	**Advanced Animation** 3 ~~(2-2)~~ Course Prerequisite: DTC 335. Advanced investigation of tools and methods for 2D and 3D digital animation. ~~Typically offered Fall, Spring, and Summer.~~	**Advanced Animation** 3 Course Prerequisite: DTC 335. Advanced investigation of tools and methods for 2D and 3D digital animation. <u>Typically offered Fall and Spring.</u>	**1-24**
DTC	**478**	**Revise**	**Usability and Interface Design** 3 ~~(0-6)~~ Course Prerequisite:	**Usability and Interface Design** 3 Course Prerequisite: DTC 355.	**1-24**

			DTC 355. Design of websites using best practices of visual literacy, interface architecture, and usability.	Design of websites using best practices of visual literacy, interface architecture, and usability. Typically offered Fall and Spring.	
HISTORY	**202**	**New**	**--N/A--**	**Topics in Chicana Histories** 1 May be repeated for credit. Early twentieth century Chicana activists and their engagement with a variety of movements. Typically offered Fall.	**8-24**
MUS	**470**	**Revise**	**Marketing and Promotion for the Performing Arts** ~~2 (1-3) Components and techniques used in the marketing and promotion of the performing arts and the entertainment industry.~~	**Marketing and Promotion for the Performing Arts** 3 (2-3) Course Prerequisite: DTC 201; DTC 354; MUS 241; MUS 242. Practice components and techniques used in the marketing and promotion of the performing arts and the entrepreneurship industry. Typically offered Fall.	**5-24**
MUS	**471**	**New**	**--N/A--**	**Music Business Internship** V 3-6 May be repeated for credit. Course Prerequisite: MUS 470 or concurrent enrollment. Monitored and evaluated professional work experience in the music business field such as music publishing, artist management, concert promotion, music marketing, and other music entrepreneurship works. Typically offered Fall and Spring.	**8-24**
NEP	**370**	**New**	**--N/A--**	**Concepts and Controversies in Health Science Research** 3 Course Prerequisite: STAT 212. Overview of research and evaluation methods designed to answer questions in the health sciences; differentiating mainstream health literature and scientific work; investigating controversies in human subjects research including ethical concerns in data collection, analysis, and reporting. Typically offered Spring.	**1-25**

NEUROSCI	**395**	**New**	**--N/A--**	**Brain Matters: Critical Analysis in Neuroscience** 3 Course prerequisite: Junior standing. Discussion and analysis of current trends in neuroscience and cutting-edge approaches to research. Typically offered Spring.	**8-24**
NEUROSCI	**405**	**New**	**--N/A--**	**Neuroanatomy Laboratory** 1 (0-3) Course Prerequisite: NEUROSCI 301; NEUROSCI 404 or concurrent enrollment or instructor permission. Laboratory investigation of fundamental principles of the organization and plans of circuitry of the nervous system. Typically offered Spring.	**8-24**
NEUROSCI	**431**	**New**	**--N/A--**	**Principles of Neurophysiology Laboratory** 1 (0-3) Course Prerequisite: NEUROSCI 301; NEUROSCI 430 or concurrent enrollment or instructor permission. Advanced laboratory exploration of the principles underlying cellular, sensory, motor, and integrative functions of the nervous system. Recommended preparation: MBIO 303. Typically offered Fall.	**8-24**
NEUROSCI	**480**	**Revise**	**Special Topics: Study Abroad** V 1-15 May be repeated for credit. ~~S, F grading.~~	**Special Topics: Study Abroad** V 1-15 May be repeated for credit.	**8-24**
PSYCH	**223**	**New**	**--N/A--**	**Psychology of Happiness 3** Survey of topics in positive psychology with the focus being on a "wholeness" approach to well-being, examining both positive and negative experiences and empirically based strategies for cultivating one's own happiness. Typically offered Fall and Spring.	**8-24**
VIT ENOL	**280**	**New**	**--N/A--**	**Grapevine Physiology** 3 Course Prerequisite: VIT ENOL 113. Botanical and physiological concepts related to grapevine	**8-24**

				growth and development including photosynthesis, water relations, mineral nutrient impacts, and grapevine response to environmental conditions. Typically offered Spring.	
VIT ENOL	**311**	**New**	**--N/A--**	**Viticulture I** 3 Course Prerequisite: BIOLOGY 106 or 120; SOIL SCI 201; VIT ENOL 113; VIT ENOL 280. Fall viticulture theory and practices including identification and utilization of rootstocks, wine grapes, and wild species; grape species taxonomy and diversity; breeding efforts for grapevine improvement and clean plant material. Typically offered Fall.	**8-24**
VIT ENOL	**312**	**New**	**--N/A--**	**Viticulture I Laboratory** 1 (0-3) Course Prerequisite: Concurrent enrollment in VIT ENOL 311. Fall viticulture theory and practices laboratory focused on identification of wine grapes, rootstocks, and wild species; grape species taxonomy and diversity, harvest decisions and practices. Typically offered Fall.	**8-24**
VIT ENOL	**322**	**New**	**--N/A--**	**Wine Fermentation and Production** 3 Course Prerequisite: CHEM 345; VIT ENOL 113. Principles and practices of wine fermentation and production. Typically offered Fall.	**8-24**
VIT ENOL	**323**	**New**	**--N/A--**	**Wine Fermentation and Production Laboratory** 1 (0-3) Course Prerequisite: Concurrent enrollment in VIT ENOL 322. Hands-on experience with the production of still and sparkling wine; evaluation of the impacts of vineyard practices, environment, cultivar, vintage, and production methods on wine composition and quality with a winemaking project. Must be 18	**8-24**

				years of age or older to participate. Typically offered Fall.	
VIT ENOL	**414**	**New**	**--N/A--**	**Viticulture II** 3 Course Prerequisite: VIT ENOL 311. Winter and spring viticulture theory and practices including water relations and irrigation, major pest pressures, training and trellising, pruning, berry composition, light, and temperature. Typically offered Spring.	**8-24**
VIT ENOL	**415**	**New**	**--N/A--**	**Viticulture II Laboratory** 1 (0-3) Course Prerequisite: Concurrent enrollment in VIT ENOL 414. Winter and spring viticulture theory and practices laboratory focused on pruning, trellising, and training; addressing vineyard nutrient issues; sprayer calibration; and assessing vine water status. Typically offered Spring.	**8-24**
VIT ENOL	**438**	**New**	**--N/A--**	**Wine Chemistry** 3 Course Prerequisite: MBIOS 101 or 305; MBIOS 303 or CHEM 370; concurrent enrollment in BIOLOGY 420. Study of the chemistry and biochemistry of fruits; biochemistry and physiology of individual fruit compounds, aspects of processing including winemaking. Typically offered Fall.	**8-24**
VIT ENOL	**439**	**New**	**--N/A--**	**Wine Chemistry Laboratory** 1 (0-3) Course Prerequisite: Concurrent enrollment in VIT ENOL 438. Assay wine and juice for its chemical constituents; laboratory safety in a wine chemistry setting. Typically offered Fall.	**8-24**
VIT ENOL	**482**	**New**	**--N/A--**	**Micro and Molecular Biology of Wine** 3 Course Prerequisite: MBIOS 101 or 305; MBIOS 303 or CHEM 370; VIT ENOL 322.	**8-24**

				Molecular and microbiological aspects of yeast, filamentous fungi, and lactic acid bacteria fermentation of grape juice or must to produce still, sparkling, and aged wine; production and preservation of microbial starter cultures and the application of hazard analysis and critical control point systems; assessment of normal, stuck, and sluggish fermentations. Typically offered Spring.	
VIT ENOL	**483**	**New**	**--N/A--**	**Micro and Molecular Biology of Wine Laboratory** 1 (0-3) Course Prerequisite: Concurrent enrollment in VIT ENOL 482. Identification of microorganisms (non-spoilage and spoilage) using microscopic, molecular, and selective media methods; evaluation of factors related to the survival of yeast and bacteria in wine; strategies for restarting stuck yeast and malolactic fermentations. Typically offered Spring.	**8-24**
VIT ENOL	**490**	**New**	**--N/A--**	**Seminar in Viticulture and Enology** 1 May be repeated for credit; cumulative maximum 2 credits. Course Prerequisite: VIT ENOL 113; VIT ENOL 280. Current topics in viticulture and enology; designed to enhance student educational pathways and career goals. Typically offered Spring. S, F grading.	**8-24**
VIT ENOL	**494**	**Revise**	**[CAPS] [M] Critical Thinking in Vineyard and Winery Management** 3 Course Prerequisite: VIT ENOL 313; VIT ENOL 413 or concurrent enrollment; VIT ENOL 440 or concurrent enrollment; junior standing. ~~Expansion and application of previous learning in viticulture and enology to develop economic and~~	**[CAPS] [M] Critical Thinking in Vineyard and Winery Managemen**t 3 Course Prerequisite: VIT ENOL 313; VIT ENOL 413 or concurrent enrollment; VIT ENOL 440 or concurrent enrollment; junior standing. Integration and application of knowledge of grape production and wine science to major issues of the	**8-24**

			~~environmentally sustainable vineyard and winery management plans.~~	industry; improvement planning for existing winery and vineyard operations; incorporation of the principles of economic and environmental sustainability; leadership skill development applicable to the grape and wine industry. (Formerly VIT ENOL 433.) Typically offered Spring.	
VIT ENOL	**498**	**New**	**--N/A--**	**Professional Work Experience/Internship** V 1-4 May be repeated for credit; cumulative maximum 4 credits. Course Prerequisite: VIT ENOL 113; VIT ENOL 280. Undergraduate professional experience or internship course designed to complement the academic program, provide practical learning, and facilitate the transition to industry; one credit per 45 hours of approved experience. Typically offered Fall, Spring, and Summer. S, F grading.	**8-24**