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Program Elimination Proposal

Date Submitted: 09/25/25 4:59 pm

Viewing: BS-BIOL-3/MAS-FST-4 : Bachelor of Science in Biology/Master of Food Safety and Technology

Last approved: 10/23/20 3:02 pm

Last edit: 09/25/25 4:59 pm

Changes proposed by: diel

Elimination type	Elimination ~~Active~~
End Term	Spring 2026

What is the reason this program is being eliminated?

In Workflow

1. BIOL Chair
2. FDSN Chair
3. Academic Affairs
4. Undergraduate Academic Affairs
5. LS Dean
6. Undergraduate Studies Committee Chair
7. Graduate Studies Committee Chair
8. Faculty Council Chair
9. Faculty Council Chair
10. Provost
11. President
12. Academic Affairs

Approval Path

1. 09/25/25 5:19 pm Lei li (li129): Approved for BIOL Chair
2. 10/17/25 1:29 pm Britt Burton-Freeman (bburton): Approved for FDSN Chair
3. 10/28/25 11:33 am Ayesha Qamer (aqamer): Approved for Academic Affairs
4. 10/28/25 11:59 am Joseph Gorzkowski (jgorzkow): Approved for Undergraduate Academic Affairs

5. 10/31/25 9:44 am Jennifer deWinter (jdewinter): Approved for LS Dean

History

1. Nov 29, 2017 by Sarah Pariseau (sparisea)
2. Nov 29, 2017 by Sarah Pariseau (sparisea)
3. Feb 12, 2018 by Sarah Pariseau (sparisea)
4. Oct 23, 2020 by Patty Johnson Winston (winston)

Due to the requested elimination of the MAS FST program, this coterminal pairing will no longer be valid.

Are there any students in this program?

No

Program Status	Elimination ~~Active~~		
Requestor	Name Todd Diel ~~Patty Johnson Winston~~	E-mail diel@iit.edu	
Origination Date	2020-10-23		
Is this an interdisciplinary program?	No		
Is this stem-eligible?			
Available for direct application?			
Academic Unit	Biological Sciences	College Lewis College of Science and Letters	
Program Title	Bachelor of Science in Biology/Master of Food Safety and Technology		

Effective Academic Year	2020 - 2021	Effective Term	Spring 2026

Academic Level Undergraduate

If all courses in a subject in your department are required, please enter each subject followed by the number ranges in the "Quick Add" field in the pop up box when you click the green plus button below. For example: ARCH 100-499.

What courses will factor the major GPA?

Program Type Co-Terminal Degree

Degree Type Bachelor of Science/Professional Master's (BSMAS)

CIP Code
26.0101 - Biology/Biological Sciences, General.

Is there more than one Academic Unit proposer?

Yes

Which Academic Units?

Academic Unit
Food Science and Nutrition

Second CIP
01.1001 - Food Science.

Program Code BS-BIOL-3/MAS-FST-4

Program Attribute

Total Program Credit Hours 149

Program Narrative and Justification

Narrative description of how the institution determined the need for the program. For example, describe what need this program will address and how the institution became aware of that need. If the program is replacing a current program(s), identify the current program(s) that is being replaced by the new program(s) and provide details describing the benefits of the new program(s). If the program will be offered in connection with, or in response to, an initative by a governmental entity, provide details of that initiative.

Narrative description of how the program was designed to meet local market needs, or for an online program, regional or national market needs. For example, indicate if Bureau of Labor Statistics data or State labor data systems information was used, and/or if State, regional, or local workforce agencies were consulted. Include how the course content, program length, academic level, admission requirements, and prerequisites were decided; including information received from potential employers about course content; and information regarding the target students and employers.

Narrative description of any wage analysis the institution may have performed, including any consideration of Bureau of Labor Statistics wage data related to the new program.

Narrative description of how the program was reviewed or approved by, or developed in conjunction with, one or more of the following: a) business advisory committees; b) program integrity boards; c) public or private oversight or regulatory agencies (not including the state licensing/authorization agency and accrediting agency); and d) businesses that would likely employ graduates of the program. For example, describe the steps taken to develop the program, identify when and with whom discussions were held, provide relevant details of any proposals or correspondence generated, and/or describe any process used to evaluate the program.

Admission Entry Details

What are the enrollment estimates?

Year 1	Year 2	Year 3

Attach Additional Program Justification Document(s)

Academic Information

Advising

Since quality advising is a key component of good retention, graduation, and career placement, how will students be mentored? What student professional organizations will be formed? How will the department work with the Career Services office to develop industry connections?

How will advising responsibilities be shared between the departments?

Program Resources

Which program resources are necessary to offer this program?

Proposed Catalog Entry

Admission Requirements

Sample Curriculum/Program Requirements

Bachelor of Science in Biology/Master of Food Safety and Technology Curriculum

			Year 1
Semester 1	Credit Hours	Semester 2	Credit Hours
BIOL 100	2	BIOL 115	3
BIOL 107	3	BIOL 117	1
BIOL 109	1	CHEM 125	4
CHEM 124	4	MATH 152	5
MATH 151	5	Humanities 200-level Course	3
	15		16
			Year 2
Semester 1	Credit Hours	Semester 2	Credit Hours
BIOL 214	3	BIOL 210	3
CHEM 237	4	BIOL 225	2
PHYS 123	4	CHEM 239	3
Social Sciences Elective	3	PHYS 221	4
Humanities or Social Sciences Elective	3	Humanities Elective (300+)	3
	17		15
			Year 3
Semester 1	Credit Hours	Semester 2	Credit Hours
BIOL 401	3	BIOL 402	3
Senior Biology Laboratory Elective[1]	3	BIOL 430	3

CHEM 247	3	IPRO Elective I	3
PHYS 224	3	CS 105 or 110	2
Social Sciences Elective (300+)	3	MATH 425	3
		Humanities Elective (300+)	3
	15		17

Year 4

Semester 1	Credit Hours	Semester 2	Credit Hours
BIOL 445	3	BIOL 451	2
BIOL 495	1	BIOL 495	1
Senior Biology Laboratory Elective[1]	3	FDSN 507	3
FDSN 505	3	FDSN 521	3
FDSN 506	3	IPRO Elective II	3
	13		12

Year 5

Semester 1	Credit Hours	Semester 2	Credit Hours
FDSN 524	3	FDSN 541	3
Graduate Elective	3	Graduate Elective	3
Graduate Elective	3	Graduate Elective	3
Graduate Elective	2	Free Elective	3
Social Sciences Elective (300+)	3	Biology Elective	3
	14		15

Total Credit Hours: 149

1 Choose from the following courses: BIOL 404, BIOL 431, BIOL 446, or BIOL 491.

Specialization Requirements

Master of Food Safety and Technology with Specialization in Business

32 credit hours

This program is designed to help food safety and technology degree students extend their food science technical and practical knowledge of the field while introducing them to core topics in modern business practices to prepare them for careers in the industry. To complete the program, students must satisfy the Master of Food Safety and Technology requirements and Stuart School of Business specialization, totaling 32 credit hours. Courses are offered at the Mies Campus or via internet with the exception of FDSN 506.

Note: Stuart School of Business tuition and fees apply to these courses. Applicants to the program are not required to take the GMAT.

Specialization Core Course Requirement		**(3)**
BUS 510	Strategic Management	3
Specialization Electives		**(6)**
Select a minimum of two courses from the following:		6

MBA 501	Financial Statement Applications	3
MBA 509	Financial Management	3
MBA 511	Marketing Strategy	3
MBA 513	Operations and Process Management	3
Total Credit Hours		9

Master of Food Safety and Technology with Specialization in Industrial Management

32 credit hours

This program is designed to help food safety and technology degree students extend their food science technical and practical knowledge of the field while introducing them to core topics and providing up-to-date knowledge of the technologies and modern management approaches used in world-class industrial companies. To complete the program, students must satisfy the Master of Food Safety and Technology requirements and Industrial Technology and Management specialization requirements, totaling 32 credit hours.

Specialization Electives		**(9)**
Select a minimum of three courses from the following:		9
INTM 508	Cost Management	3
INTM 511	Industrial Leadership	3
INTM 515	Advanced Project Management	3
INTM 518	Industrial Risk Management	3
INTM 520	Applied Strategies for the Competitive Enterprise	3
Total Credit Hours		9

Program Outcomes and Assessment Process

What are your learning objectives in this program? Please list each learning objective in the boxes below:

Note: These should be the same as described in your assessment plan at the bottom of this form.

Upload your assessment plan here:

Co-Terminal Degree Requirements

Undergraduate Degree Requirements

Minimum credit hours	149
Specialization required?	No
Minor required?	No
Required minimum GPA for admission	3.00
Number of shared credit hours allowed.	9
Which courses may be shared?	FDSN 505, FDSN 506, FDSN 524

Proposed General Curriculum

List Major Course Requirements

List Mathematics Requirements

List Science Requirements

List Computer Science Requirements

List Humanities and Social Sciences Requirements

List Interprofessional Project (IPRO) Requirements

List Technical Elective Course Options

List Free Elective Credit Hours (if applicable)

Semester-by-semester plan of study for the degree program

Professional Master's Degree

Minimum credit hours 149

400-level credit hour limit? Yes How many hours allowed? 3

500-600-level credit hour limits: Minimum: 29 Maximum:

700-level credit hour maximum:

Project course required?
Optional

Project course credit hours minimum 0 Maximum 6 Course Number
594/597

List specific details about the project option

Project report/review required?

Comprehensive exam required?
No

Seminar/Colloquium required?
Not Required

Required Specialization?
Optional

Specialization credit hour requirement: 9

Notes about the specialization/ concentration requirement

Is there a general track for this degree?

Yes

List Core Course Requirements

List Elective Course Options

How will current graduate students in your department request a transfer to this major?

Specialization

Report to Faculty Council

Reviewer
Comments

Key: 423