RESOLUTION ON PROPOSED NEW DEGREE PROGRAM FOR MASTER OF PROFESSIONAL STUDIES IN DAIRY PRODUCTS TECHNOLOGY

WHEREAS, There is substantial industry demand for professionally educated graduates prepared to enter management roles in the dairy foods manufacturing industry; and

WHEREAS, The dairy foods manufacturing industry is one of the largest agricultural industries in California and agriculture is the largest economic segment of the California economy; and

WHEREAS, The current undergraduate program for a Bachelor of Science degree in Dairy Science with emphasis on dairy foods does not meet the substantial demand for qualified employees in this growing industry; and

WHEREAS, The Dairy Science Department is proposing to create a Master of Professional Studies in Dairy Products Technology program made up of coursework, internship, and a comprehensive exam as a culminating experience; and

WHEREAS, The College of Agriculture, Food and Environmental Sciences Curriculum Committee and the Academic Senate Curriculum Committee have carefully evaluated this proposal and recommend its approval; therefore be it

RESOLVED: That the Academic Senate of Cal Poly approve the proposal for the Master of Professional Studies in Dairy Products Technology and that the proposal be sent to the Chancellor’s Office for final approval.

RESOLVED: That the Academic Senate approve the proposal for the Master of Arts in Dairy Products Technology, if the CSU Board of Trustees rejects the Master of Professional Studies nomenclature.

Proposed by: Academic Senate Curriculum Committee
Date: February 12 2013
Revised: February 19 2013
Revised: March 12 2013
1. Title of proposed program:

Master of Professional Studies in Dairy Products Technology

2. Reason for proposing the program:

The dairy foods industry is struggling to find qualified management employees to meet its substantial growth. The dairy foods industry has experienced rapid growth resulting in a shortage of skilled entry-level managers. The well-known and highly regarded Cal Poly Dairy Science undergraduate program in dairy foods has also grown in recent years. For example, the class that will graduate in the 2010-2011 academic year will have four students who explicitly studied in the dairy foods elective area. The freshman class that entered in academic year 2010-2011 has eight students that have indicated they are studying the dairy foods elective area. The department will continue to encourage this growth, but recruiting and admitting high school graduates into dairy science is a nationwide challenge. We have implemented a minor in dairy foods that has gained popularity among undergraduates, particularly in Food Science. However, even if we found a way to attract and recruit a substantially larger number of freshmen into the undergraduate program, it would be five to six years from this date before the students were ready to enter the job market.

Our solution is to initiate the nation's first professional master's degree in dairy foods. As a modern, progressive one-year program, this Master of Professional Studies in Dairy Products Technology will build on Cal Poly's learn-by-doing tradition while remaining at the forefront of industry needs. The professional, accelerated program will include intensive course work delivered in person and online, completed by a cohort of students in twelve months.

3. Expected student learning outcomes and methods for assessing outcomes:

Students who successfully complete the twelve-month curriculum and graduate with the degree of Master of Professional Studies in Dairy Products Technology:

- Have obtained mastery of the technical foundation knowledge necessary to enter a management role in large-scale global dairy foods manufacturing organizations.
- Can employ leadership principles and recognize leadership's role in management.
- Are able to use critical thinking and analytical skills to solve problems, evaluate alternatives and predict outcomes in a large dairy food production environment.
• Have developed a strong awareness of the dairy foods industry's place in society and can apply that awareness to formulate plans that benefit their company and society.

**Technical Mastery**

The technical mastery that will be developed includes:

- Chemistry, biochemistry and the chemical changes that occur in dairy foods induced by processing
- Analytical chemistry and instrumentation
- Microbiology and its role in both food processing and food safety
- Dairy foods ingredient functionality
- Food safety, quality assurance and control
- Sanitary design and cleaning
- Raw materials receiving and control
- Food laws and regulations
- Food sensory evaluation and process quality
- Unit operations in dairy foods processing

Learning outcomes will be assessed through multiple methods including internship, examination, projects and employer surveys.

4. **Anticipated student demand:**

<table>
<thead>
<tr>
<th></th>
<th>Number of Students</th>
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<tbody>
<tr>
<td></td>
<td>at initiation</td>
</tr>
<tr>
<td>Number of Majors</td>
<td>10</td>
</tr>
<tr>
<td>Number of Graduates</td>
<td>10</td>
</tr>
</tbody>
</table>

**Indicate briefly what these projections are based upon:**

*Pro forma* financial projections and industry impact analysis.

5. **If additional resources (faculty, student allocations, support staff, facilities, equipment, etc.) will be required, please identify the resources, indicate the extent of the college's commitment to allocate them, and evidence that college decision-making committees were aware of the sources of resource support when they endorsed the proposal. If the college expects the University to provide additional resources, please identify the resources and anticipated cost:**

The program startup and initial investment funds are the result of a $5,000,000 donation from Leprino Foods Inc. The funds are to support staff including a new endowed full professor and instructional support positions as well as remodel of
space into expanded classroom facilities. In addition, the MPS program will use
the existing plant and facilities at the Dairy Products Technology Center Building
(18A). Current faculty will participate in the instruction and WTUs will be
reallocated to support. No additional resources will be required from the CAFES.

6. **If the program is occupational or professional,** summarize evidence of need
for graduates with this specific educational background:

(2010-11 Edition) the general area of food scientist is growing at a greater than
average rate. The US dairy processing industry in particular is growing at a
substantial rate in large part due to the increase in exported dairy products.
According to the International Dairy Foods Association, the total value of US dairy
product exports was $3.7 billion in 2010, up 65% from 2009. In the past decade
the US dairy processing industry has struggled to hire qualified management
employees but this has been exacerbated in recent years because of the growth in
export demand. In particular Leprino Foods Inc., one of the largest US makers of
pizza cheese, is building a new plant every 18 months. Mozzarella cheese
production in California in 2010 grew by 14% according the California Department
of Food and Agriculture. Additionally, California and national milk production
continue to grow and the industry is identifying more aggressive ways to
encourage investment in additional processing capacity. According to “Options for
a Consumer-Driven Dairy Growth Strategy,” prepared by McKinsey & Company for
the California Milk Advisory Board in 2007, investment in additional processing
capacity is one of the keys to the future viability of the California dairy industry.
Given the current difficulty of identifying qualified management employees and the
projected growth, the proposed MPS in Dairy Products Technology program will
help to maintain a viable industry that accounts for approximately $65 billion of
economic activity in California alone.

7. **If the new program is currently a concentration or specialization,** include a
brief rationale for conversion:

This program will be at a graduate level and target non-traditional students to
prepare them to enter the dairy foods industry. We will maintain our current
undergraduate program so no “conversion” will occur.

8. **If the new program is not commonly offered as a bachelor’s or master’s
degree,** provide compelling rationale explaining how the proposed subject
area constitutes a coherent, integrated degree major which has potential
value for students. If the new program does not appear to conform to the
CSU Trustee policy calling for “broadly based programs,” provide rationale:

Cal Poly does offer a program of study in dairy foods as part of the Dairy Science
BS and also offers a MS in Agriculture specialization in dairy foods. However, this
particular program is different enough that it targets a different need.
This intensive, one-year program includes training in applications of dairy
ingredients, plant operations, manufacturing processes, dairy chemistry, dairy
microbiology, sensory evaluation and others. Successful completion of the program will enable those with non-dairy technical bachelor’s degrees in the physical or life sciences to become well prepared for roles as dairy products managers and technical supervisors. In addition, the program will emphasize leadership training through special study and group/team collaboration.

While not broadly-based, the program targets a specific need in the largest agricultural industry in California.

9. Briefly describe how the new program fits with the mission and/or strategic plan for the department, college and/or university:

This program is the result of department level strategic planning that included guidance from many industry partners, particularly those on the department’s advisory council. The department’s strategic plan developed in 2007 proposed the development of an MPS in Dairy Products Technology as an important strategic initiative. Additionally, the University and Chancellor’s Office have promoted the development of graduate degree programs through Continuing Education.

10. Attach a display of curriculum requirements:

Table 1. Draft proposed course of study. This proposed course of study is still under development.

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<thead>
<tr>
<th>Quarter</th>
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<td>1st Quarter</td>
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<tr>
<td></td>
<td>Dairy Microbiology</td>
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<td></td>
<td>Dairy Foods Issues and Practices</td>
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<td>Safety, Plant Sanitary Design and Practice, Environment</td>
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<td>Product and Process Quality Control, Assurance, and Regulatory Compliance</td>
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<td>Dairy Processing and Manufacturing I – Unit Operation</td>
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<td>Project, Plant and Personnel Management</td>
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<td>Dairy Processing and Manufacturing II</td>
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State of California

Memorandum

To: Steven Rein  
Chair, Academic Senate

Date: March 25, 2013

From: Jeffrey D. Armstrong  
President

Copies: K. Enz Finken  
D. Wehner  
B. Golden  
M. Pedersen

Subject: Response to Academic Senate Resolution AS-758-13  
Resolution on Proposed New Degree Program for Master of Professional Studies in Dairy Products Technology

I am pleased to approve the above-entitled Academic Senate resolution. The Associate Vice Provost for Programs and Planning is hereby directed to send the proposal to the Chancellor’s Office for approval.

Please express my appreciation to the members of the Academic Senate for their attention to this important curricular matter.