

# Agriculture, Food and Life Sciences (AFLS)

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## Courses

### **AFLS 102H3. Bumpers College Honors Program Perspectives. 3 Hours.**

This course is intended to meet the requirements of UNIV 10051 and provide Bumpers College Honors students with an overview of the Honors Program as well as provide insight into research and creative project development and expectations. Pre- or Corequisite: Honors standing. (Typically offered: Fall)

### **AFLS 16000. Undergraduate Research Assistant. 0 Hours.**

Undergraduate research. (Typically offered: Fall, Spring and Summer)

### **AFLS 26000. Undergraduate Research Assistant. 0 Hours.**

Undergraduate research. (Typically offered: Fall, Spring and Summer)

### **AFLS 341H3. Honors Proposal Development and Research Methods. 3 Hours.**

This course will include creative process, ethics, proposal writing, literature review, qualitative and quantitative/experimental design, scientific theory and methods, data collection, and analysis. At the end of this course, students will have developed a proposal for their Honors thesis. The course also offers an opportunity for students to present their proposals orally as preparation for their proposal meeting. Prerequisite: Sophomore, junior or senior standing. (Typically offered: Fall and Spring)

### **AFLS 36000. Undergraduate Research Assistant. 0 Hours.**

Undergraduate research. (Typically offered: Fall, Spring and Summer)

### **AFLS 39903. Professional Growth and Critical Career Skills. 3 Hours.**

The MERIT Profile will be utilized to identify students behavioral and character profiles so they may "know themselves" based upon strengths and tendencies. Throughout the term, students will be engaged in topics to help them identify their core values and strengths and develop their weaknesses. Course topics will include; adjusting to mistakes, cast off the negatives, verifying your values, scheduling priorities, building character, framing decisions/choices, personal improvement plans, and more. Upon course completion students should be able to utilize personal leadership approaches, strategic thinking and behavior, critical thinking and problem identification techniques and verbal and written communication to effectively convey their suitability specific feasible careers. Prerequisite: Junior standing. (Typically offered: Fall)

### **AFLS 400HV. Honors Thesis. 1-6 Hour.**

(Typically offered: Fall, Spring and Summer) May be repeated for up to 6 hours of degree credit.

### **AFLS 4010V. Special Topics in AFLS. 1-6 Hour.**

Studies of selected topics not covered in other courses. (Typically offered: Irregular) May be repeated for up to 6 hours of degree credit.

### **AFLS 401HV. Honors Special Topics. 1-6 Hour.**

Studies of selected topics not covered in other courses. Must be in the Honors program to register for this course. (Typically offered: Irregular) May be repeated for up to 6 hours of degree credit.

This course is equivalent to AFLS 4010V.

### **AFLS 4030V. Special Problems. 1-6 Hour.**

Individual study or research for advanced undergraduates. Corequisite: Instructor consent. (Typically offered: Irregular) May be repeated for up to 6 hours of degree credit.

### **AFLS 403HV. Honors Special Problems. 1-6 Hour.**

Individual study or research for advanced undergraduates. Corequisite: Instructor consent and honors standing. (Typically offered: Irregular) May be repeated for up to 6 hours of degree credit.

This course is equivalent to AFLS 4030V.

### **AFLS 46000. Undergraduate Research Assistant. 0 Hours.**

Undergraduate research. (Typically offered: Fall, Spring and Summer)

### **AFLS 5010V. Special Topics. 1-3 Hour.**

Studies of selected topics not covered in other courses. (Typically offered: Irregular) May be repeated for up to 6 hours of degree credit.

### **AFLS 60103. Food Safety Capstone. 3 Hours.**

A culminating academic experience to demonstrate that students have achieved the learning objectives of the program. Students will demonstrate their ability to apply the knowledge acquired from previous courses in the program to address real-life food safety concerns. By the end of the course, students will produce a scientific paper and an oral presentation on their chosen topic. Faculty advisor approval must be attained before enrollment into this course. Prerequisite: FDSFMS students only and instructor consent. (Typically offered: Fall, Spring and Summer)