Items for Approval

1.0 Approval of Graduands (List to be distributed at the door).

Motion: Move the approval of the graduands (17 B.Sc., and 6 Certificate in Computer Science) for the 2017 Fall Convocation, with the caveat that the Dean or designate be allowed to remove any names at the Executive of Council that do not meet the required average.

Items for Information

The Faculty of Science offers the following change to Section 16.3 of the Undergraduate Calendar for information only.

2.0 Faculty of Science

16.3 RESIDENCY AND TRANSFER CREDIT

A maximum of 60 hours of eligible transfer credit may be applied to a degree program and 30 hours of eligible transfer credit to a certificate program. Students must take at least 15 of the last 30 credit hours of their degree program at the University of Regina. As well, at least half the credit hours of required discipline courses for the major and/or minor must be completed at the University of Regina. No transfer credit is accepted towards the University of Regina portion of joint Saskatchewan Polytechnic-University of Regina degree programs.

The Faculty of Science awards transfer credit for courses taken at other institutions only if the grade received was 60% or higher or equivalent.

The Faculty of Science does not accept ACAD 100, UNIV 100, UNIV 101 and/or UNIV 110, AMTH 001, 091, 002, 092 and/or 003, Science 101 and 105, RDWT 120 or courses numbered 0xx for credit toward any degree or certificate in the Faculty.
Items for Information

The Faculty of Science Admissions & Studies Committee has approved the following Course Change and Creation, and offers them for information only.

3.0 Department of Biology

Effective Date: 201810

BIOL 407 3:3-0 1.5

Neurophysiology

The focus of this course is the electrical and chemical properties of the nervous system (neural networks and neural development). We also cover the physiology and functional anatomy of sensory systems, memory, and movement. This course explores the function of the nervous system, in both health and disease. We will also cover functional anatomy of sensory systems, memory, and movement using both hands on investigations and theoretical analysis.

***Prerequisites: one of BIOL 288, 378, both PSYC 102 and or 255, or permission of instructor***

4.0 Department of Chemistry & Biochemistry

Effective Date: 201810

CHEM 101 3:3-3

Chemistry of Food and Cooking

An introductory science course connecting chemical and biochemical principles with food and its preparation. Major components of food (lipids, proteins, carbohydrates, water) will be discussed alongside chemical foundations (atomic structure, acids and bases, enthalpy, reactivity). Traditional Knowledge of food preparation by First Nations will also be explored. Lab component: A kitchen-based food lab will highlight the scientific method.

***Prerequisites: CHEM 30 or CHEM 100 (minimum 65%), BIOL 30 (minimum 65%)***

*Note: Biochemistry and Chemistry majors can use this course in their program as an open elective only.*