

Food Science and Human Nutrition

Information Access Policy

Clemson University Libraries

Food Science and Human Nutrition Reference Librarian: Maggie Albro

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I. Purpose

a. Objective

Clemson University Libraries' food science and human nutrition collection is developed to support the undergraduate Bachelor of Science degree and the graduate Master of Science and Ph.D. degrees offered by the Department of Food, Nutrition, and Packaging Sciences in the College of Agriculture, Forestry, and Life Sciences. The collection supports the curricular and research needs of students and instructional and research needs of faculty.

b. Curriculum supported

i. B.S. in Food Science and Human Nutrition

There are two concentrations that students may choose between in the B.S. program. The Food Science and Technology Concentration emphasizes skills and knowledge needed for careers in the food industry. Within the Food Science and Technology Concentration, students may choose from three emphasis areas: Food Packaging and Manufacturing Operations; Sustainable Food, Nutrition, and Health; or Culinary Science. The Nutrition Concentration focuses on preparing students for careers in nutrition, dietetics, healthcare, and foodservice. Within the Nutrition Concentration, students may choose from four emphasis areas: Dietetics, Basic and Behavioral Science, Community Health and Wellness, or Food Industry.

ii. M.S. in Food, Nutrition, and Culinary Sciences

There are two tracks toward the M.S. degree. The non-thesis track requires a minimum of 30 credit hours and a comprehensive two-day examination. The thesis track requires a minimum of 30 hours of course work, including six thesis research credits.

iii. Ph.D. in Food Technology

The Ph.D. program includes 30 credit hours beyond a master's degree (or 60 credit hours beyond a bachelor's degree), including 18 hours of dissertation research. Candidates must pass written and oral comprehensive examinations. A written dissertation and defense is required. Students are expected to publish a minimum of two refereed research articles from their dissertation.

c. Primary users

The primary users are undergraduates and graduate students from the College of Agriculture, Forestry, and Life Sciences who are majoring in Food Science and Human Nutrition. Faculty, staff, and extension agents affiliated with Food Science and Human

Nutrition are also considered primary users.

d. Secondary users

Undergraduates not majoring in the sciences often choose topics from Food Science and Human Nutrition for their English papers. Many Food Science and Human Nutrition Sciences topics are now “hot news” (*i.e.* food safety, fad diets). Materials are purchased that cover these topics in both a scholarly, academic matter and in laymen’s language for the undergraduate who is not a science major.

Much of the material in food science and human nutrition is interdisciplinary. Materials bought for this department are used by faculty, students, and staff in many other life science departments.

Community residents also use the Food Science and Human Nutrition materials, especially in the area of culinary arts.

II. Scope of the Collection

The collection is housed between Cooper Library and Offsite Storage, with the exception of some materials available in a stable online format. Collecting efforts are aimed at maintaining a well-rounded collection, with special strengths in the areas of current research at Clemson University and in areas where degrees are given, but which also provides materials for students in all areas of Food Science and Human Nutrition and which will in the future provide an adequate basic collection as research interests change.

a. Format guidelines

Monographic material will be purchased in print and/or electronic format. Journals, handbooks, manuals, and encyclopedias will be in electronic format, if available. DVDs will be purchased as requested by the faculty.

b. Language guidelines

Primarily English-language materials will be selected. If materials in other languages are collected they must generally contain information not readily available in English.

c. Geographical guidelines

No geographical guidelines will be used for materials related to human nutrition. Materials dealing with food processing will be made with an emphasis on those food processed in South Carolina, however materials dealing with other regions will be purchased to provide support to research and curricular activities.

d. Chronological guidelines

Most books considered for purchase are current; materials published prior to the most recent five years are purchased very selectively.

e. Types of materials excluded

The following materials will be excluded unless there is an extraordinary need and/or a specific request:

- i. Workbooks
- ii. Computer software
- iii. Rare materials
- iv. Textbooks

III. Subject Classifications Collected

Primary Subject Classifications:

Food processing and manufacture	TP 368 – TP 456
Nutrition. Foods and food supply	TX 341 – TX 641
Cooking	TX 642 – TX 840
Food and food supply in relation to public health	RA 601 – RA 602
Diet therapy. Dietary cookbooks	RM 214 – RM 258
Vitamin therapy	RM 259

IV. Core Food Science and Human Nutrition Journals

Annual Review of Food Science and Technology	Journal of Applied Microbiology
British Journal of Nutrition	Journal of Food Processing and Preservation
Cereal Chemistry	Journal of Food Protection
Comprehensive Reviews in Food Science and Food Safety	Journal of Food Quality
Critical Reviews in Food Science & Nutrition	Journal of Food Science
Food and Chemical Toxicology	Journal of Food Science and Technology
Food Chemistry	Journal of Functional Foods
Food Control	Journal of Human Nutrition and Dietetics
Food Engineering Reviews	Journal of Nutrition
Food Hydrocolloids	Journal of Nutrition and Metabolism
Food Microbiology	Journal of Nutritional Biochemistry
Food Packaging and Shelf Life	Journal of Nutritional Medicine
Food Quality and Preference	Journal of Nutritional Science
Food Research International	Journal of Nutritional Sciences and Dietetics
Food Science and Biotechnology	Journal of the Science of Food and Agriculture
Food Science and Nutrition	Molecular Nutrition and Food Research
International Journal of Food Science & Technology	Nutrition & Dietetics
Journal of Agricultural and Food Chemistry	Nutrition and Metabolism
Nutrition Research	Nutrition Bulletin
Trends in Food Science & Technology	Nutrition Journal

V. Core Food Science and Human Nutrition Databases and Indexes

Biological and Agricultural Index Plus	BIOSIS
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CAB Direct
CINAHL Plus
Food Science and Technology
Abstracts
Medline (PubMed)

Mintel Global New Products Database
PubMed (Medline)
Web of Science

VI. Access to Information not Available On-site

a. Remote Storage

Online request forms and document delivery enable access to materials in Clemson Libraries' remote storage facilities within 24 business hours.

b. Interlibrary Loan

The primary access point for journals and secondary access point for books not owned or accessible by Clemson Libraries will be Interlibrary Loan. This service is free to Clemson University students, faculty, and staff.

c. PASCAL Delivers

The primary access point for books not owned or accessible by Clemson Libraries will be PASCAL Delivers. This service provides access to books owned by other academic libraries in the state of South Carolina and is free to Clemson University students, faculty, and staff.

VII. Selection Tools Used

- a. Faculty and student requests and recommendations
- b. Course syllabi
- c. Major Food Science and Human Nutrition journals
- d. Food Science and Human Nutrition society websites and catalogs
- e. Publishers' websites and catalogs
- f. An approval plan
- g. GOBI online database
- h. Circulation, Interlibrary Loan, and PASCAL Delivers activity

VIII. Deselection Guidelines

Monographic material, with an imprint of 15 years ago or earlier, which has not circulated for the last ten years, will be reviewed for deselection. Statistical reports are available for review of these titles. Due to the need to maintain materials for historical research and/or reference, older materials may be kept even if they have not circulated recently. If a book has not circulated and is historically important, Special Collections will be asked to house it. If Special Collections does not take the item, storage will be considered if the item is rare or unique to Clemson.

IX. Evaluation Tools

- a. Circulation, recall, internal use
- b. Interlibrary Loan and PASCAL Delivers requests
- c. *Journal Citation Reports*

X. Collection Assessment and Planning

- a. Qualitative Measures
 - i. The information access policy for this department will be reviewed every five years.
 - ii. Appropriate bibliographies will be checked against our holdings
 - iii. Benchmarking projects, to be determined

- b. Quantitative Measures
 - i. Interlibrary Loan activities will be monitored to see what subject areas are lacking and what type of materials are most requested.
 - ii. Circulation statistics, for both print and electronic resources, will be reviewed to see which areas of the collection are most heavily used.
 - iii. Keeping track of new research grants undertaken and the new courses taught in the Food Science and Human Nutrition Department can also help determine what materials to purchase and helps in the planning.