Higher Education Review Board 2026 Guidelines Revisions Overview

Feedback from HERB Research	HERB Task Force Recommendation
• **Review faculty requirements** ○ Four faculty members with PhDs in their teaching field and four with post-baccalaureate degrees in Food Science proves to be a barrier to smaller programs – is there a way to prove sufficient faculty/content coverage differently?	Revised language in requirements that allows for flexibility (as aligned to Foundational Content flexibility language already in the guidelines): The food science faculty will be of a size and competence commensurate with the diversity of courses necessary to meet the defined Standards. A minimum of four (4) faculty is expected who have earned doctoral degrees in disciplines related to their teaching roles, and at least four (4) faculty members must have one post-baccalaureate degree in food science. The same four faculty members may satisfy both the doctoral degree requirement and the post-baccalaureate food science requirement. The team should include specialists from diverse academic backgrounds and/or proven experiences (e.g., chemistry, microbiology, nutrition, engineering, sensory science) to enrich the program and reflect the interdisciplinary nature of food science. *If your program does not meet these requirements, please provide faculty profiles, the courses they teach, and your justification for why their background will provide for full overage of Standards and ELOs. The HERB will assess adequacy of the plan to meet the Standards.*
• **Remove calculus** or provide flexibility with math requirement	The HERB Task Force members deemed the skills required in calculus to still be a necessary requirement for students, so this requirement was not removed or made a more general math requirement.

• **General Chemistry requirement** – should this be reduced and integrated with Applied Chemistry?
  ○ Remove organic chemistry
  ○ Remove biochemistry
	The HERB Task Force members did not recommend removing biochemistry or organic chemistry as required courses. The following language was reemphasized for programs that may not meet the requirements as written:
	
	If your program does not fulfill the foundational content requirements listed above, a plan is required to demonstrate how a particular content area is embedded in alternate courses. The HERB will assess adequacy of the plan to meet the Standards.

	Some of the foundational content requirement descriptions were revised to better specify the topics to be covered by the courses. This adjustment in addition to continuing the credit guidance seeks to provide clarity for institutions who fulfill the requirements through alternative courses (pages 4-5 in guidelines document)
• Is an **internship** requirement necessary?	While the HERB Task Force did recognize that internship opportunities are beneficial for students, the body did not recommend an internship to be integrated into approval requirements. This requirement was deemed not appropriate to be a requirement measured by HERB and left up to individual institutions to run as they see fit.
• Integration or better callout of **Sustainability** in ELOs	The HERB Task Force agreed that sustainability could be better represented in the Essential Learning Outcomes. The following ELOs were revised or added to include sustainability: • **Rewrite of FE.7 to include sustainability.:** FE.7 Compare the properties, applications, and sustainability considerations of various food packaging materials and methods. • **Rewrite of FE.9 to include sustainability.:** Define principles and methods of water and waste management, including strategies that promote environmental sustainability, resource efficiency, and reduction of ecological impact in food processing operations. • **NEW QA.5. to highlight sustainability:** Evaluate sustainability practices in food production or processing environments, including resource efficiency, waste reduction, and alignment with relevant sustainability standards or certifications.
• How is **AI** addressed in these standards?	The HERB Task Force determined that digital literacy was important to integrate into the Essential Learning Outcomes. See the new ELOs below and integrated into the guidelines document: • NEW **CT.6**.: Evaluate when and how to appropriately use emerging technologies (e.g., AI, large language models, digital tools, etc.) to support problem-solving in food science. • Rewrite **PL.4**.: Evaluate ethical issues in food science, including general practices and the responsible use of emerging technologies
• How can HERB support **"soft skills" like collaboration, communication, and leadership?**	The HERB Task Force determined that the Professionalism and Leadership (PL) Standard should remain within the HERB Guidelines, three of the four standards were re-written for further clarity for programs. In addition, a commitment was made to provide resources for these ELOs, so programs can better understand how to assess them.

	○ PL.1. Demonstrate the ability to work ~~independently and~~ in teams. ○ ~~PL.2. Discriminate tasks to achieve a given outcome.~~ ○ **PL.2. Plan, prioritize, and execute tasks effectively to achieve defined project objectives.** ○ PL.3. Describe value of global perspectives and a broad range of experiences. ○ ~~PL.4. Discuss examples of ethical issues in food science.~~ ○ **PL.4.: Evaluate ethical issues in food science, including general practices and the responsible use of emerging technologies**
• **A note on facilities requirements** ○ There was no feedback from focus groups or previous research on facilities requirements, so this will not be a priority for this group.	There were no changes to facilities requirements. The HERB Task Force did note that it would be beneficial to provide examples of acceptable photographs to document adequate facilities for institutions who apply for approval.

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