

| | | | | |
|------------------|------------------|--------------------|--------------------|---------------------|
| LSC Use Only No: | LSC Action-Date: | UWUCC USE Only No. | UWUCC Action-Date: | Senate Action Date: |
| | | 02-112a | App 4-2203 | App 4/29/03 |

Curriculum Proposal Cover Sheet - University-Wide Undergraduate Curriculum Committee

| | |
|--|-----------------------------------|
| Contact Person Mr. Jeffrey Miller | Email Address jmilller@iup.edu |
| Proposing Department/Unit Hotel, Restaurant, & Institutional Management | Phone 724-357-4440 |

Check all appropriate lines and complete information as requested. Use a separate cover sheet for each course proposal and for each program proposal.

1. Course Proposals (check all that apply)

| | | |
|--|--|---|
| <input type="checkbox"/> New Course | <input type="checkbox"/> Course Prefix Change | <input type="checkbox"/> Course Deletion |
| <input type="checkbox"/> Course Revision | <input type="checkbox"/> Course Number and/or Title Change | <input type="checkbox"/> Catalog Description Change |

| | |
|---|---|
| <u>Current Course prefix, number and full title</u> | <u>Proposed course prefix, number and full title, if changing</u> |
|---|---|

2. Additional Course Designations: check if appropriate

| | |
|--|--|
| <input type="checkbox"/> This course is also proposed as a Liberal Studies Course. | <input type="checkbox"/> Other: (e.g., Women's Studies, Pan-African) |
| <input type="checkbox"/> This course is also proposed as an Honors College Course. | |

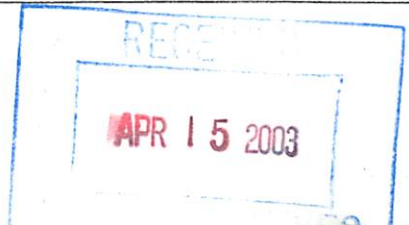
3. Program Proposals

| | | |
|---|--|--|
| <input type="checkbox"/> New Degree Program | <input checked="" type="checkbox"/> Program Title Change | <input checked="" type="checkbox"/> Program Revision |
| <input type="checkbox"/> New Minor Program | <input type="checkbox"/> New Track | <input type="checkbox"/> Other |

| | |
|--|---|
| <u>Current program name</u> Hotel, Restaurant, & Institutional Management | <u>Proposed program name, if changing</u> Hospitality Management |
|--|---|

| 4. Approvals | Date |
|---|-----------|
| Department Curriculum Committee Chair(s) <i>[Signature]</i> | 1-15-03 |
| Department Chair(s) <i>[Signature]</i> | 1-15-03 |
| College Curriculum Committee Chair <i>[Signature]</i> | 2-25-03 |
| College Dean <i>[Signature]</i> | 28 MAR 03 |
| Director of Liberal Studies * | |
| Director of Honors College * | |
| Provost * | |
| Additional signatures as appropriate: (include title) | |
| UWUCC Co-Chairs <i>[Signature]</i> | 4/22/03 |

* where applicable



Part II. Description of Curriculum Change

1. Catalog description of the revised program.

The department offers students an academic preparation leading to a Bachelor of Science degree in Hospitality Management. Students complete required liberal studies and core hospitality management courses, then take additional hospitality management elective courses based upon their individual career interests. Graduates from the program are employed in hotels, resorts, restaurants, clubs, theme parks, contract food service, and in other areas of the travel and tourism industry. The program curriculum has received accreditation from the Accreditation Commission for Programs in Hospitality Administration.

Students are required to complete 800 hours of hospitality industry work experience before graduation. The first 400 hours are accomplished through a non-credit pre-internship whereby students are employed in any type of employment position within the hospitality industry. The final 400 hours are accomplished through the completion of a formal credit-bearing internship. The internship is supervised by a department faculty member who assists the student in developing the learning package to be achieved during the internship and who advises the intern on university, department, and site requirements.

Professional food preparation uniforms and equipment are prescribed as part of the dress code for department majors in all food production courses.

Bachelor of Science in Hospitality Management

Liberal Studies: As outlined in Liberal Studies section **48 cr**
with the following specifications:

Social Sciences: ECON 101, PSYC 101
Math: 3 cr MATH 101 or higher
Health and Wellness: FDNT 143
Liberal Studies Electives: 3 cr

Major: 44 cr

Required Courses:

| | | |
|----------|--|------|
| HMGT 101 | Introduction to the Hospitality Industry | 3 cr |
| HMGT 130 | Hospitality Security and Sanitation | 3 cr |
| HMGT 150 | Principles of Hospitality Management | 3 cr |
| HMGT 256 | Human Resources in the Hosp. Industry | 3 cr |
| HMGT 259 | Hospitality Purchasing | 3 cr |

| | | |
|----------|--|------|
| HMGT 265 | Hospitality Cost Management | 3 cr |
| HMGT 310 | Professional Development in the Hosp. Ind. | 2 cr |
| HMGT 313 | Food Production and Service | 4 cr |
| HMGT 320 | Hospitality Marketing | 3 cr |
| HMGT 330 | Applications of Food Production and Serv. | 4 cr |
| HMGT 335 | Legal Issues in Hospitality | 3 cr |
| HMGT 413 | Advanced Food Production and Service | 4 cr |
| HMGT 470 | Hospitality Business Model | 3 cr |
| HMGT 493 | Internship | 3 cr |

Major Controlled Electives: 16 cr

Sixteen credits of non-required HRIM prefix courses.

Other Requirements: 9 – 11 cr

| | | |
|----------|-------------------------|--------|
| ACCT 201 | Accounting Principles I | 3 cr |
| FNLG --- | Foreign Language | 6-8 cr |

Free Electives 1-3 cr

Total Degree Requirements 120 cr

2. Summary of changes:

Change of Program/Department Name

The proposal to change the name of the academic department from Hotel, Restaurant, and Institutional Management (HRIM) to Hospitality Management (HMGT) reflects the proposed change of curriculum from a track-based curriculum of study to a liberal curriculum which maintains a

Department of Hotel, Restaurant, and Institutional Management

Old Curriculum

Proposed Curriculum Revision

| | |
|---|----------------|
| Bachelor of Science: Department of Hotel, Restaurant, and Institutional Management | |
| Liberal Studies: | 54 – 55 |
| As outlined in Liberal Studies section with the following specifications: | |
| Mathematics: MATH 217 | |
| Natural Science: CHEM 101 – 102 | |
| Social Science: ECON 121, PSYC101 | |
| Liberal Studies Electives: BTED/COSC/IFMG 101, FDNT 145, no course with HRIM prefix | |
| Major: | |
| Required Courses: | 33 |
| FDNT 150 Foods | 3sh |
| FDNT 151 Foods Laboratory | 1sh |
| HRIM 101 Introduction to the Hospitality Industry | 3sh |
| HRIM 259 Hospitality Purchasing | 3sh |
| HRIM 313 Food Systems I | 4sh |
| HRIM 256 Hum Resources in Hospitality Industry | 3sh |
| HRIM 401 Cost Management | 3sh |
| HRIM 411 Seminar in Hospitality Management | 3sh |
| HRIM 413 Advanced Restaurant Operations | 4sh |
| HRIM 493 Internship in Hospitality Management | 6sh(1) |
| Controlled Electives: One track required | |
| | 12 - 15 |
| Food Service Management Track: FDNT 145 (2) | |
| HRIM 358, 402, 406, 408 | |
| Lodging Management Track: HRIM 115, 260, 365, 420 | |
| IFMG 300 | |
| Other Requirements: | |
| | 15 – 21 |
| ACCT 201 Accounting Principles I | 3sh |
| BIOL 232 Fundamentals of Microbiology | 3sh |
| BLAW 235 Legal Environment of Business | 3sh |
| FNLG Foreign Languages | 3-9sh(3) |
| MKTG 320 Principles of Marketing | 3sh |
| Free Electives: | 0 – 11 |
| Total Degree Requirements: | 124 |
| (1) Each student must complete 880 hours of work experience, of which 440 hours must be through supervised experiences in HRIM 493. See department internship coordinator for detailed information. | |
| (2) Semester hours counted in Liberal Studies Electives. | |
| (3) Each student must have foreign language proficiency of either: | |
| a. Intermediate-level – SPAN 201/FRNC 202/GRMN 252 or | |
| b. Successful completion of two of one language. | |
| Intermediate-level courses may be used as Liberal Studies elective. | |

| | |
|---|---------------|
| Bachelor of Science: Department of Hospitality Management | |
| Liberal Studies: | 48 |
| As outlined in the Liberal Studies section with the following specifications: | |
| Mathematics: 3 cr MATH 101 or higher | |
| Natural Science: Option I | |
| Social Science: ECON 101 and PSYC 101 | |
| Health and Wellness: FDNT 143 | |
| Liberal Studies Electives: 3 cr. | |
| Major: | |
| Required Courses: | 44 |
| HMGT 101 Introduction to the Hospitality Industry | 3cr |
| HMGT 130 Hospitality Sanitation and Security | 3cr |
| HMGT 150 Principles of Hospitality Management | 3cr |
| HMGT 256 Human Resources in the Hospitality Industry | 3cr |
| HMGT 259 Hospitality Purchasing | 3cr |
| HMGT 265 Hospitality Cost Management | 3cr |
| HMGT 310 Professional Development in the Hospitality Industry | 2cr |
| HMGT 313 Food Production and Service | 4cr |
| HMGT 320 Hospitality Marketing | 3cr |
| HMGT 330 Applications of Food Production and Service | 4cr |
| HMGT 335 Legal Issues in Hospitality | 3cr |
| HMGT 413 Advanced Food Production and Service | 4cr |
| HMGT 470 Hospitality Business Model | 3cr |
| HMGT 493 Internship | 3cr |
| Controlled Electives: | |
| | 16 |
| Sixteen credits of non-required HRIM prefix courses | |
| Other Requirement: | |
| | 9 – 11 |
| ACCT 201 Accounting Principles I | 3cr |
| FNLG --- Foreign Languages | 6-8cr |
| Free Electives: | 1-3 |
| Total Degree Requirements: | 120 |
| (1) Each student must complete 800 hours of work experience, of which 400 hours must be through supervised experiences in HMGT 493. See department internship coordinator for detailed information. | |

b. List of all associated courses changes
 1) **LIBERAL STUDIES COMPONENT**

- a. **Delete** as requirement:
 MATH 217 Probability and Statistics 3sh
- b. **Add** as requirement:
 Undergraduate Catalog Liberal Studies Mathematics
 Requirement 3sh

3. Rationale for Change

A mastering of general mathematics competencies combined with other hospitality management financial management courses will provide students with an adequate knowledge base required for hospitality industry managerial employment.

2. Summary of Changes

b. List of all associated courses changes
 1) **LIBERAL STUDIES COMPONENT**

- a. **Delete** as requirement:
 CHEM 101 College Chemistry I 4sh
 CHEM 102 College Chemistry II 4sh
- b. **Add** as requirement:
 Undergraduate Catalog Liberal Studies Natural Science
 Option I: Two-semester Laboratory Course Sequence
 8sh

3. Rationale for Change

A mastered knowledge of any of the natural sciences as presented in Liberal Studies Option I would prove adequate for students entering managerial employment within the hospitality industry. As per Option I, Chemistry I and II will remain viable course selection alternatives for hospitality management students when fulfilling their Liberal Studies Natural Science requirement.

2. Summary of Changes

b. List of all associated courses changes

1) **LIBERAL STUDIES COMPONENT**a. **Delete** as requirement:

ECON 121 Principles of Economics 3sh

b. **Add** as requirement:

ECON 101 Basic Economics 3sh

3. Rationale for Change

ECON 101 is a course designated in it's Undergraduate Catalog course description as being for students who do not plan on taking more than 3 credits of economics. This course provides knowledge components of both micro and macro economics and satisfies curriculum standards of accreditation of the Accreditation Commission for Programs in Hospitality Administration.

2. Summary of Changes

b. List of all associated courses changes

1) **LIBERAL STUDIES COMPONENT**a. **Delete** as requirement:

Liberal Studies Electives: FDNT 145 Introduction to Nutrition 3sh

b. **Delete** as requirement:

Liberal Studies Electives: BTED/COSC/IFMG 101 Microbased Computer Literacy 3sh

c. **Add** as requirement:

Liberal Studies Electives: Selection from list 3sh

3. Rationale for Change

Competency in the knowledge area of nutrition is not required by the Accreditation Commission for Programs in Hospitality Administration's standards of accreditation and, thus, will be removed as a program

requirement. ACPHA is the sole accrediting agency in the United States for hospitality management programs. The reduction of Liberal Studies Electives enables the curriculum to meet the 120 credit mandate.

2. Summary of Changes
 - b. List of all associated course changes
 - 2) **MAJOR COMPONENT**

- a. Course Revisions

HRIM 256 Prin. Of Hosp. Hum. Res. Mgmt.
(catalog description, prerequisite, objectives)

HRIM 265 Hospitality Cost Management
(catalog number, catalog description, course name, prerequisite, objectives)

HRIM 313 Food Systems I
(catalog description, course name, prerequisites, objectives)

HRIM 413 Advanced Food Production and Service
(course name, prerequisite)

HRIM 493 Internship
(credits)

4. Rationale for Change

HRIM 256 Principles of Hospitality Human Resource Management

The Accreditation Commission for Programs in Hospitality Administration standards for accreditation require a study of "specific applications in hospitality management" in the areas of "the planning for, and utilization and management of, personnel, including the improvement of student understanding of human behavior" and "organizational theory,

behavior, and interpersonal communication”. Department faculty believe these two important knowledge areas would be most effectively presented to students through two individual hospitality management courses, one to address the personnel competencies (HMGT 256) and one to address the organizational theory and behavior knowledge areas (HMGT 150, a proposed new course). Currently both areas are addressed in the course HRIM 256. The revision of HRIM 256 positions this course to address the above desired knowledge areas. HRIM 256 will become HMGT 256 with implementation of the proposed program name change.

HRIM 265 Hospitality Cost Management

A reduction in course number from Senior to Sophomore level permits the learning of hospitality cost management knowledge areas prior to enrolling in subsequent operations production courses where such learned competencies are applied. Course name change reflects the positioning of this course to address a diverse array of hospitality operations costs, as required for program accreditation, not simply food and beverage costs. Prerequisite change assures that some previous financial management knowledge base is in place prior to the student enrolling in this course. Catalog description and course objectives reflect current hospitality industry issues, terminology, and required managerial learned competencies.

HRIM 265 will become HMGT 265 with implementation of the proposed program name change.

HRIM 313 Food Systems I

The Accreditation Commission for Programs in Hospitality Administration standards for accreditation requires knowledge of “operations relative to the provision of hospitality goods and/or services including food service management.” Department faculty believe that the hospitality management curriculum must provide substantial instruction in commercial/non-commercial quantity food production regardless of what professional hospitality career paths program graduates pursue. This belief was supported by members of the program’s Industry Advisory

Board at the April 18, 2002 meeting. Such instruction should include discussion of quantity food recipe development and analysis, introduction to various food groups and their commercial production characteristics, use of commercial food production equipment, and other relevant foodservice management topics.

This course has been revised to include an expanded discussion of the above knowledge areas, emphasizing technical commercial food production skills. Application of these skills will be made through student enrollment in HMGT 330 Applications of Food Production and Service, a proposed new course in which students will produce and serve food within the program's commercial dining room. HRIM 313 will become HMGT 313 with implementation of the proposed program name change.

HRIM 413 Advanced Food Production and Service

HRIM 413 is positioned to be the third in a series of three food production and service courses within the hospitality major. The first course in the series, HMGT 313 Food Production and Service, provides students with technical commercial food production skills. The second course in the series, HMGT 330 has the students apply learned HMGT 313 concepts via the operation of the program's commercial dining facility, The Allenwood, for lunch service. HMGT 413 continues the application process as student continue to apply learned concepts through the production and service of researched theme dinners within the Allenwood operation.

The course name and prerequisite change reflects the academic relationship of this course to the other two. HRIM 413 will become HMGT 413 with the implementation of the proposed program name change.

HRIM 493 Internship

Based upon the amount of academic work required of the hospitality management intern, primarily the maintenance of logs and one summary report, the awarding of the current 6 credits for the internship experience was excessive. Accordingly, faculty agreed that 3 credits would be more realistic for this course, which will require 400 work hours.

This course will become HMGT 493 with implementation of the proposed program name change.

2. Summary of Changes

b. List of all associated course changes

1) MAJOR COMPONENT

b. New Courses

HMGT 130 Hospitality Sanitation and Security

HMGT 150 Principles of Hospitality Management

HMGT 310 Professional Development in
Hospitality Management

HMGT 320 Hospitality Marketing

HMGT 330 Applications of Food Production and
Service

HMGT 335 Legal Issues in Hospitality

HMGT 470 Hospitality Business Model

3. Rationale for Change

HMGT 130 Hospitality Sanitation and Security

Course provides in-depth study of hospitality security and sanitation issues. Includes formal National Restaurant Association ServeSafe sanitation certification instruction. As of July 2003 all food service supervisors within the Commonwealth of Pennsylvania will be required by law to be certified in sanitation management. As the National Restaurant Association ServeSafe sanitation course is globally recognized as the leading curriculum in this area, the hospitality management program will be positioned to offer this course to it's majors and to the industry community. This course will also address a diverse array of hospitality security topics. No course specifically addressing these important issues currently exists in the HRIM curriculum, thus, the reason for it's development.

HMGT 150 Principles of Hospitality Management

Course will cover general hospitality organizational theory and behavior, as required within the standards of accreditation of the Accreditation Commission for Programs in Hospitality Administration. This course will serve as a prerequisite for several other HRIM courses, including a separate hospitality human resource course, HMGT 256. The current hospitality management curriculum combines the study of both organizational theory and behavior and human resource management into one single course and does not provide adequate time to address all relevant knowledge areas given the semester time constraints.

HMGT 310 Professional Development in the Hospitality Industry

This new course will address professional hospitality business resume development, communication, business dress, etiquette, and related topics. A primary objective of this course is to attempt to establish a consistently high standard of IUP hospitality management prospective employee candidate within the hospitality employment marketplace. No such course currently exists within the hospitality management curriculum and the above knowledge areas are but sporadically addressed within curriculum courses at this time.

HMGT 320 Hospitality Marketing

The standards of accreditation of the Accreditation Commission for Programs in Hospitality Administration require “specific applications in hospitality management” in the area of “the marketing of hospitality goods and services”. The current hospitality management curriculum identifies MKTG 320 Principles of Marketing as a program requirement. Hospitality management students do not meet the prerequisite for MKTG 320, ECON 122 Principles of Accounting II. In addition, MKTG 320 does not provide a discussion of marketing containing “specific applications in hospitality management” as required by the Accreditation Commission for Programs in Hospitality Administration, nor do any Department of Marketing courses provide such specific discussion. Accordingly, in order to meet program standards of accreditation, this course was developed.

HMGT 330 Applications of Food Production and Service

As identified above, the Accreditation Commission for Programs in Hospitality Administration require as part of their standards of accreditation the study of “the operations relative to the provision of hospitality goods and/or services, including foodservice management”. This course is designed so that hospitality management students will apply foodservice management commercial production techniques within an actual foodservice commercial operation, the Allenwood dining facility. This course is positioned within the proposed revised hospitality management curriculum as the second of three foodservice production technique/application courses, the first being HMGT 313, the third being HMGT 413.

The emphasis of this new course will be primarily the management of the above commercial operation for weekday lunch service during the course of the academic semester.

HMGT 335 Legal Issues in Hospitality

The Accreditation Commission for Programs in Hospitality Administration require as part of their standards of accreditation the study of “specific applications in hospitality management” of “the legal environment of profit and non-profit organizations”. The current hospitality management curriculum identifies BLAW 235 Legal Environment of Business as a required course. This course does not provide for the study of legal issues with “specific applications in hospitality management” and, accordingly, the current hospitality management curriculum is deficient in meeting ACPHA standards of accreditation. The course HMGT 335 will provide a discussion of legal issues pertaining to food, beverage, inn-keeping, and other hospitality management-specific topics.

HMGT 470 Hospitality Business Model

The Accreditation Commission for Programs in Hospitality Administration require as part of their standards of accreditation the study of “specific applications in hospitality management” of “administrative processes, including the integration of analysis and policy determination at the overall management level”. The course HMGT 470 is positioned as a capstone course within the hospitality management curriculum and draws upon the integration of knowledge areas as presented in previously-taken hospitality management undergraduate courses. This course, as one of it’s primary objectives, requires the student of hospitality management to conceptualize and develop a hospitality operation business model to include mission statement, physical design, staffing requirements, marketing strategy, operations policies, products, services, and other relevant business characteristics.

2. Summary of Changes

b. List of all associated course changes

3) **ADDITIONAL REQUIREMENTS COMPONENT**

a. **Delete** as requirement:

BIOL 232 Fundamentals of Microbiology

MKTG 320 Principles of Marketing

BLAW 235 Legal Environment of Business

3. Rationale for Change

BIOL 232 Fundamentals of Microbiology

To be replaced by HMGT 130 Hospitality Sanitation and Security which contains the National Restaurant Association ServSafe sanitation certification course. The ServSafe course contains very detailed instruction pertaining to microbiological infestation control within hospitality operations. See above rationale for change.

MKTG 320 Principles of Marketing

To be replaced by HMGT 320 Hospitality Marketing – see above rationale for change

BLAW 235 Legal Environment of Business

To be replaced by HMGT 335 Hospitality Law – see above rationale for change.

Part III. Implementation

1. How will the program revision affect students already in the existing program?

The fulfillment of existing program requirements by students already enrolled in the major will be addressed on an individual, as-needed basis by the student's advisor and department chairperson, to include

possible use of course waiver, substitution, and independent study vehicles. Students entering the program as per approval of the curriculum revision will be responsible for completion of that given curriculum. Current courses may be offered over a period of years so that the old curriculum might be phased out.

Students who are currently enrolled in the program and who entered so under the current articulation with the Department of Culinary Arts will be handled in the manner as identified above. A new articulation with the Department of Culinary Arts will be developed to reflect courses within the proposed new curriculum, once said curriculum is approved.

2. How will the proposed revision affect faculty teaching loads?

Program courses will be taught on a rotation basis during the course of the student's academic study. The attached Exhibit A illustrates a recommended student course sequence. Current allocated faculty compliment will be able to adequately instruct curriculum courses and the proposed revision will not affect faculty teaching loads.

3. Adequacy of resources (space, equipment, supplies, travel funds)?

This program revision does not require any changes in resources.

4. Increase/decrease in number of students as the result of revision?

Revision of the current hospitality curriculum, which is well over a decade old, will position the IUP Hospitality Management Program as a more attractive curriculum to prospective students and industry employers, the result being increased program enrollment and recruitment activity.

Part IV. Periodic Assessment

1. Describe the evaluation plan.

The department utilizes several instruments in order to garner program curriculum evaluation. These include an Undergraduate Senior Survey Form, a program Alumni Survey Form, and a Recruiter Questionnaire Form. These documents have been reviewed and approved by the Graduate School as was mandated. and are attached at Exhibits B, C, and D.

In addition, the Department of HRIM has just completed the compilation of a hospitality program alumni data base dating back twenty five years. This data base will be used to enhance the acquisition of alumni curriculum evaluation data.

2. Specify the frequency of evaluations.

The implementation of the above evaluation instruments is done during the Fall, Spring, and Summer academic semesters. Overall program curriculum assessment is ongoing and is a regular agenda topic for the initial academic year faculty meeting.

3. Identify the evaluating entity.

Undergraduate Senior Surveys are distributed by hospitality management faculty to graduating seniors, as per a given semester, within the hospitality management program.

Part V. Course Proposals

Course proposals are included in this revision packet following the current narrative.

Part VI. Letters of Support or Acknowledgement

Sign-off letters from interested or affected departments and/or communications to/from such departments where a formal sign-off letter has not been submitted are provided following the specific revised/new course in question. Other such documentation concerning deleted courses follow the presentation of the revised/new course proposals.

Exhibit A

**Department of Hospitality Management
Recommended Student Course Sequence**

FALL SEMESTER

SPRING SEMESTER

Freshman Year

| | |
|--|--------|
| ENGL 101 College Writing | 4 cr. |
| HMGT 101 Intro to Hospitality Industry | 3 cr. |
| Natural Science I | 4 cr. |
| Fine Arts | 3 cr. |
| | <hr/> |
| | 14 cr. |

| | |
|--------------------------------|--------|
| HIST 195 Hist. of Modern Era | 3 cr. |
| ENGL 121 Humanities Literature | 3 cr. |
| FDNT 143 Nutrition & Wellness | 3 cr. |
| Natural Science II | 4 cr. |
| HMGT 130 Hosp. Security & San. | 3 cr. |
| | <hr/> |
| | 16 cr. |

Sophomore Year

| | |
|-------------------------------------|--------|
| ECON 101 Basic Economics | 3 cr. |
| PSYC 101 General Psychology | 3 cr. |
| ACCT. 210 Accounting Principles I | 3 cr. |
| Non-Western Culture | 3 cr. |
| HMGT 150 Prin. of Hospitality Mgmt. | 3 cr. |
| | <hr/> |
| | 15 cr. |

| | |
|------------------------------|--------|
| ENGL 202 Research Writing | 3 cr. |
| Philosophy/Religious Studies | 3 cr. |
| HMGT 256 H. R. in Hosp. Ind. | 3 cr. |
| HMGT 259 Hosp. Purchasing | 3 cr. |
| HMGT 265 Hosp. Cost Mgmt. | 3 cr. |
| | <hr/> |
| | 15 cr. |

Junior Year

| | |
|---------------------------------------|-------------|
| Social Science Elective | 3 cr. |
| Foreign Language I | 3 / 4 cr. |
| HMGT 310 Professional Devel. in Hosp. | 2 cr. |
| HMGT 313 Food Production & Service | 4 cr. |
| HMGT Elective | 3 cr. |
| | <hr/> |
| | 15 / 16 cr. |

| | |
|------------------------------|-------------|
| Mathematics | 3 cr. |
| Foreign Language II | 3 / 4 cr. |
| HMGT 320 Hosp. Marketing | 3 cr. |
| HMGT 330 Appl. of Food Prod. | 4 cr. |
| HMGT Elective | 3 cr. |
| | <hr/> |
| | 16 / 17 cr. |

Senior Year

| | |
|--------------------------------------|--------|
| HMGT 335 Legal Issues in Hosp. | 3 cr. |
| HMGT 413 Advanced Food Prod. & Serv. | 4 cr. |
| HMGT Elective | 3 cr. |
| HMGT Elective | 3 cr. |
| Liberal Studies Elective | 3 cr. |
| | <hr/> |
| | 16 cr. |

| | |
|---------------------------|--------|
| HMGT 470 Hosp. Bus. Model | 3 cr. |
| HMGT Elective | 3 cr. |
| Synthesis | 3 cr. |
| HMGT 493 Internship | 3 cr. |
| HMGT Elective | 1 cr. |
| | <hr/> |
| | 13 cr. |

Exhibit B
Indiana University of Pennsylvania
Department of Hotel, Restaurant, & Institutional Management

SENIOR SURVEY

All responses are confidential and will be used only for program evaluation and revision.

1. What was your month and year of graduation? _____

2. Do you have a current job offer(s) within the hospitality industry?

Yes _____

No _____

a. If so, how many _____?

3. What is your anticipated area of hospitality after graduation?
(Please circle answer):

- A. Commercial Restaurant Management
- B. Contract / Institutional Food Service Management
- C. Hotel / Resort Management
- D. Culinary Arts
- E. Hotel Sales
- F. Hospitality Human Resource Management
- G. Hospitality Education
- H. Other Hospitality Industry Position (Please Specify):

I. I am not seeking employment within the Hospitality Industry

Reason for not seeking hospitality industry employment:

4. How do you perceive your undergraduate education was effectively preparing you for your hospitality industry employment?

- | | | |
|-------------------|-----------------------|------------------|
| A. Very Effective | C. Somewhat Effective | E. Waste of time |
| B. Effective | D. Ineffective | |

5. Which hospitality management course(s) did you find to be the MOST relevant/effective in preparing you for initial employment (List course title or subject area):

6. Which hospitality management course(s) did you find to be the LEAST relevant/effective in preparing you for initial employment (List course title or subject area):

7. Please list any subject/knowledge areas that were not offered as courses that you believe should be offered to undergraduate HRIM students:

8. Are you? (Please circle)

- A. Male B. Female

9. How did you apply for jobs?

- A. Internet-list source (i.e. monster. Com, hotjobs, company website)
- B. Faculty referral
- C. Newspaper advertisement
- D. Career Fair (which one) _____
- E. Other _____

10. How many interviews have you had looking for a job after graduation? (Please circle)

- | | | | |
|------|------|------|--------------|
| A. 0 | C. 2 | E. 4 | G. 6 or more |
| B. 1 | D. 3 | F. 5 | |

11. If you accepted a job, what was the deciding factor? If more than one please rank order with most important being (1) and second most important (2) and so forth.

- _____ A. Location
- _____ B. Salary
- _____ C. Benefits
- _____ D. Personality of the company
- _____ E. Possibility of advancement
- _____ F. Interview/Recruiters
- _____ G. Other (Please list other reason and rank) _____

12. What is the starting salary offered? (Please circle)

- | | | |
|------------------------|------------------------|----------------------|
| A. Below \$15,000 | D. \$21,001 - \$24,000 | G. \$31,001 \$34,000 |
| B. \$15,001 - \$18,000 | E. \$24,001 \$27,000 | H. \$34,001 \$37,000 |
| C. \$18,001 \$21,000 | F. \$27,001 \$31,000 | I. Above \$37,000 |

13. Why did you turn down any other offers you received? _____

Where were the offers from? _____

14. Your approximate grade point average? (Please circle)

- A. 2.0 to 2.5 GPA
- B. 2.6 to 3.0 GPA
- C. 3.1 to 3.5 GPA
- D. 3.6 to 4.0 GPA

15. If you accepted a job, which company will you be working for?

**Indiana University of Pennsylvania
Department of Hotel, Restaurant, & Institutional Management**

UNDERGRADUATE ALUMNI SURVEY

All responses are confidential and will be used only for program evaluation and revision. Thank you for your cooperation and for your continuing interest in the IUP HRIM Program.

1. What was your month and year of graduation? _____

2. What is your current employment position (Please circle answer):
 - A. Commercial Restaurant Management
 - B. Contract / Institutional Food Service Management
 - C. Hotel / Resort Management
 - D. Culinary Arts
 - E. Hotel Sales
 - F. Hospitality Human Resource Management
 - G. Hospitality Education
 - H. Other Hospitality Industry Position (Please Specify):

 - I. I am not employed in the Hospitality Industry
 - a. If formerly employed in the Hospitality Industry, for how long? _____
 - b. Reason for leaving Hospitality Industry?

3. How effective was your undergraduate education in preparing you for your current employment position?
 - A. Very effective
 - B. Somewhat effective
 - C. Not effective

4. Rate your professional ability upon graduation as compared to your employment peers in your first job:
 - A. Better than my peers
 - B. As well as my peers
 - C. Less able than my peers

5. Which hospitality management course(s) did you find to be the MOST relevant/effective in preparing you for initial employment (List course title or subject area):

6. Which hospitality management course(s) did you find to be the LEAST relevant/effective in preparing you for initial employment (List course title or subject area):

7. Please list any subject/knowledge areas that were not offered as courses that you believe should be offered to undergraduate HRIM students:

8. Other than your Bachelor of Science degree, have you earned any additional academic degrees?:

- A. MS
- B. MEd
- C. MBA
- D. Culinary Arts
- E. Other (Please specify) _____

Exhibit D

Indiana University of Pennsylvania
Department of Hotel, Restaurant, and Institutional Management

Hospitality Corporate Recruiter Questionnaire

In order to assist us in providing a more effective recruiting environment, please take a moment to complete this brief questionnaire. Thank you for your assistance.

Please comment as to the effectiveness of the interviewing locale provided to you during your IUP visit.

In general, what do you perceive as the greatest strengths of the candidates you interviewed or interacted with?

In what areas do you feel the candidates you interviewed or interacted with need improvement?

What do you feel are the greatest strengths of the IUP HRIM Program?

What areas of improvement or revision do you feel might be made to the IUP HRIM Program?

In general what has the success level of IUP HRIM graduates been within your company?

Thank you for your time and for recruiting within the IUP HRIM Program!