

LSC Use Only Proposal No: _____ UWUCC Use Only Proposal No: 14-060a
 LSC Action-Date: App 9/11/14 UWUCC Action-Date: AP-9/23/14 Senate Action Date: App 10/7/14

Curriculum Proposal Cover Sheet - University-Wide Undergraduate Curriculum Committee

Contact Person(s) Mr. Jeffrey A. Miller	Email Address jmillers@iup.edu
Proposing Department/Unit Hospitality Management	Phone 724-357-2626

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

1. Course Proposals (check all that apply)

New Course Course Prefix Change Course Deletion
 Course Revision Course Number and/or Title Change Catalog Description Change

Current course prefix, number and full title: _____

Proposed course prefix, number and full title, if changing: _____

2. Liberal Studies Course Designations, as appropriate
 This course is also proposed as a Liberal Studies Course (please mark the appropriate categories below)

Learning Skills Knowledge Area Global and Multicultural Awareness Writing Across the Curriculum (W Course)
 Liberal Studies Elective (please mark the designation(s) that applies – must meet at least one)

Global Citizenship Information Literacy Oral Communication
 Quantitative Reasoning Scientific Literacy Technological Literacy

3. Other Designations, as appropriate

Honors College Course Other: (e.g. Women's Studies, Pan African)

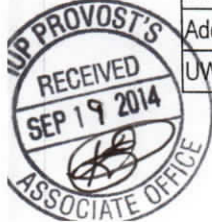
4. Program Proposals

Catalog Description Change Program Revision Program Title Change New Track
 New Degree Program New Minor Program Liberal Studies Requirement Changes Other

Current program name: Hospitality Management

Proposed program name, if changing: _____

5. Approvals	Signature	Date
Department Curriculum Committee Chair(s)	<i>Jeffrey Miller</i>	4-9-14
Department Chairperson(s)	<i>Jeffrey Miller</i>	4-9-14
College Curriculum Committee Chair	<i>Janet Wachter</i>	6-10-14
College Dean	<i>[Signature]</i>	9.5.14
Director of Liberal Studies (as needed)	<i>[Signature]</i>	9/11/14
Director of Honors College (as needed)	<i>[Signature]</i>	
Provost (as needed)	<i>Timothy S. Mulal (am)</i>	9/24/14
Additional signature (with title) as appropriate		
UWUCC Co-Chairs	<i>Gail Sechrist</i> Received	9/25/14



Received
 SEP 24 2014
 Liberal Studies
 Received
 SEP 9 2014

Part II. Description of Curriculum Change

1. Catalog description of the revised program in appropriate terms.

Hospitality Management prepares students for professional management careers within the hospitality industry, a global service industry comprised of diverse and exciting employment opportunities. Program graduates obtain general and specialized hospitality skill sets and knowledge in preparation for management employment in hotels, resorts, restaurants, clubs and beverage operations, theme parks, contract food services, special events, catering, cruise lines, and other travel and tourism venues and operations. The program is accredited by the Accreditation Commission for Programs in Hospitality Administration.

2. Summary of Changes:

a. Table comparing old and new programs

See Attachment.

b. List all associated course changes

Liberal Studies Requirements – Other Requirements Deleted Courses

ACCT 201 Principles of Accounting

PSYC 101 General Psychology

Foreign Language

Liberal Studies Requirements – Other Requirements New / Revised Courses

ECON 101 or ECON 121 Revised

Free Electives Revised

Major Required New / Revised Courses

HOSP 130 Food Service Sanitation Revised

HOSP 250 Resort Management New

HOSP 255 Housekeeping Management New

HOSP 260	Hotel Operations Management	Revised
HOSP 270	Wedding Planning & Consulting	New
HOSP 272	Meeting and Convention Management	New
HOSP 280	Introduction to Special Events Management	New
HOSP 285	Service, Menu Planning, and Facilities Design	New
HOSP 365	Hospitality Physical Plant Management	Revised
HOSP 411	Contemporary Issues in Hospitality	Revised
HOSP 413	Restaurant Food Production and Service	Revised
HOSP 470	Hospitality Business Planning	Revised
HOSP 493	Internship	Revised
FDNT 151	Foods Laboratory	Existing course now required

Major – Deleted Courses from Core Curriculum

HOSP 150	Principles of Hospitality Management
HOSP 310	Professional Development in Hospitality
HOSP 313	Food Production and Service
HOSP 330	Applications of Food Production and Service

Additional Changes

A number of additional changes are being proposed to HOSP courses – the first one being changing the prefix for all departmental courses from HRIM to HOSP. The following lists the additional changes to the courses. Most of these changes are minor.

HOSP 101	Introduction to the Hospitality Industry	Prefix change
HOSP 115	Introduction to Tourism	Prefix change

HOSP 212	Club Operations Management	Prefix change
HOSP 235	Multicultural Management in Hosp.	Prefix, title & description changes
HOSP 256	Human Resources in Hospitality Industry	Prefix / description changes
HOSP 259	Hospitality Purchasing	Prefix change
HOSP 260	Hotel Operations Management	Prefix, title & description changes
HOSP 265	Hospitality Cost Management	Prefix change
HOSP 275	Festival Management	New elective course
HOSP 281	Special Topics	Prefix change
HOSP 299	Cooperative Education	Prefix change
HOSP 300	Critiquing Commercial Restaurants	Prefix / description changes
HOSP 310	Development in the Hospitality Industry	Prefix change
HOSP 320	Hospitality Marketing	Prefix / description changes
HOSP 335	Legal Issues	Prefix / description changes
HOSP 343	Fund-Raising	Prefix change
HOSP 346	Catering for Special Events	Prefix /description changes
HOSP 350	Introduction to the Casino Industry	Prefix / description changes
HOSP 358	Restaurant Equipment and Design	Prefix, title & description changes
HOSP 365	Hosp. Physical Plant Management	Prefix, title & description changes
HOSP 400	Restaurant Revenue Management	Prefix / description changes
HOSP 402	Beverage Management	Prefix change
HOSP 403	Wine and Wine Service	Prefix change
HOSP 404	Brew Pub and Brewery Operations	Prefix change
HOSP 408	Hosp. Contract Operations Mgmt.	Prefix, title & description changes

HOSP 411	Contemporary Issues in Hospitality	Prefix, title & description changes
HOSP 413	Rest. Food Prod. & Service	Prefix, title & description changes
HOSP 420	Hotel Sales	Prefix / description changes
HOSP 433	Educational Study Tour	Prefix change
HOSP 470	Hospitality Business Planning	Prefix & title changes
HOSP 481	Special Topics	Prefix change
HOSP 482	Independent Study in Hospitality	Prefix change
HOSP 493	Internship	Prefix change

c. Rationale for Change

Other than for the effort to keep the programs' graduate skill set relevant as per today's hospitality industry employment marketplace, the primary rationale for program revision is to adhere with recommendations as made by our accrediting agency, The Accreditation Commission for Programs in Hospitality Management (ACPHA) as a result of their Fall 2010 program visit and review. ACPHA-identified curriculum recommendations included:

Diversification of the curriculum core

Establishment of a hospitality operations physical plant course

Establishment of a means of specialization study within the curriculum

Reduction in required laboratory courses

Elimination of HRIM 310 course.

This program revision corrects the above deficiencies, while adhering to ACPHA student skill set competency standards. The revision maintains a strong, yet more diversified core, and enables students to obtain specialization in one, or more if they so choose, areas of hospitality industry management. Revision meets current PASSHE requirements for a maximum of 60 major / major-required curriculum credits.

Part III. Implementation

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

Students in the existing program will be provided with the opportunity to change to the new program, their course progress reviewed and placed within the new programs' check-out document. Students choosing to remain in the old program will be provided with those existing required courses, or with relevant course substitutions so as to be able to matriculate from the program.

2. Are faculty resources adequate? If you are not requesting or have not been authorized to hire additional faculty, demonstrate how this course will fit into the schedule(s) of current faculty.

Faculty resources are adequate to implement the new program, ~~as per the addition of one approved faculty position as of Fall 2014.~~ Some concentration courses are currently being taught as electives. See attached Curriculum Comparison Table to compare the number of HOSP credits required in the new curriculum (58 credits) versus the current curriculum (60 credits).

Edited w/ permission
of Dept. Chair.

3. Are other resources adequate?

Other resources are as adequate for the implementation of the new program.

4. Do you expect an increase or decrease in the number of students as a result of these revisions? If so, how will the department adjust?

Some increase in program student size is expected. Faculty and other resources are adequate to address such an increase in program enrollment.

Part IV. Periodic Assessment

- 1. Describe the evaluation plan. Include evaluation criteria. Specify how student input will be incorporated into the evaluation process. 2. Specify the frequency of the evaluations. 3. Identify the evaluating entity.**

The Department of Hospitality Management will implement the following steps to evaluate the program:

- A. Annual student focus groups to garner course, facilities, faculty, advisement, program information. Such student focus group implementation was used during the 2012-2013 academic year and was used to develop this revised program.
- B. Feedback from hospitality industry recruiters of our students, to be acquired during campus recruiting visits.
- C. Feedback from internship site supervisors, to be acquired via a formal evaluation document presented to them by program interns as well as via personal contact from internship faculty supervisors.
- D. Use of program accrediting agency (The Accreditation Commission for Programs in Hospitality Administration – ACPHA) evaluative instruments and resulting reports.
- E. Use of a senior student survey instrument, distributed and secured bi-annually.

Part V. Course Proposals

See following –

Part VI. Letters of Support or Acknowledgement

See following –

Bachelor of Science—Hospitality Management		Bachelor of Science—Hospitality Management	
<p>Liberal Studies: As outlined in Liberal Studies section with the following specifications: Mathematics: MATH 101 or higher Natural Science: Option II Social Science: ECON 101, PSYC 101 Liberal Studies Electives: 3cr, no course with HRIM prefix</p>	43-44	<p>Liberal Studies: As outlined in Liberal Studies section with the following specifications: Mathematics: MATH 101 or higher Natural Science: Option II Social Science: ECON 101 or ECON 121 Liberal Studies Electives: 3cr, no course with HOSP prefix</p>	43-44
<p>Major: (3) Required Courses: HRIM 101 Introduction to the Hospitality Industry HRIM 130 Hospitality Sanitation and Security HRIM 150 Principles of Hospitality Management HRIM 256 Human Resources in the Hospitality Industry HRIM 259 Hospitality Purchasing HRIM 265 Hospitality Cost Management HRIM 310 Professional Development in the Hospitality Industry HRIM 313 Food Production and Service HRIM 320 Hospitality Marketing HRIM 330 Applications of Food Production and Service HRIM 335 Legal Issues in Hospitality HRIM 413 Advanced Food Production and Service HRIM 470 Hospitality Business Model HRIM 493 Internship Controlled Electives: One track required: 16cr of nonrequired HRIM prefix courses</p>	<p>69-71 3cr 3cr 3cr 3cr 3cr 3cr 2cr 4cr 3cr 4cr 3cr 4cr 3cr 3cr (1) 16cr</p>	<p>Major: (1) Required Courses: FDNT 151 Foods Laboratory HOSP 101 Introduction to the Hospitality Industry HOSP 115 Introduction to Tourism HOSP 256 Human Resources in the Hospitality Industry HOSP 259 Hospitality Purchasing HOSP 260 Hotel Operations Management HOSP 265 Hospitality Cost Management HOSP 280 Introduction to Special Events Management HOSP 320 Hospitality Marketing HOSP 335 Legal Issues in Hospitality HOSP 365 Hospitality Physical Plant Management HOSP 402 Beverage Management HOSP 411 Current Issues in Hospitality HOSP 470 Hospitality Business Planning HOSP 493 Internship (1st Experience) (2) HOSP 493 Internship (2nd Experience) Controlled Electives: One 12cr track required (3)</p>	<p>58 1cr 3cr 3cr 3cr 3cr 3cr 3cr 3cr 3cr 3cr 3cr 3cr 3cr 3cr 3cr 12cr</p>
<p>Other Requirements: ACCT 201 Accounting Principles I FNLG XXX Foreign Languages</p>	<p>9-11cr 3cr 6-8cr</p>	<p>Hotel and Lodging Concentration: HOSP 250 Resort Management HOSP 255 Housekeeping Management HOSP 350 Introduction to the Casino Industry HOSP 420 Hotel Sales</p>	<p>3cr 3cr 3cr 3cr</p>
<p>Free Electives: (2)</p>	5-8	<p>Restaurant and Food Service Concentration: HOSP 130 Food Service Sanitation HOSP 285 Service, Menu Planning, and Facilities Design HOSP 300 Critiquing Commercial Restaurants HOSP 400 Restaurant Revenue Management HOSP 413 Advanced Food Production</p>	<p>1cr 3cr 1cr 3cr 4cr</p>
<p>Total Degree Requirements:</p> <p>(1) Each student must complete 800 hours of work experience, of which 400 hours must be through supervised experiences in HRIM 493. See department internship coordinator for detailed information. (2) State System Board of Governors policy states that at least 40 percent of the course work in a degree must consist of courses numbered 300 or above. (3) Department-specified kitchen food preparation uniform and knife kit are required for major lab courses.</p>	120	<p>Service Events Management Concentration: HOSP 270 Wedding Planning HOSP 272 Meeting and Convention Management HOSP 343 Fund-Raising for Special Events HOSP 346 Catering for Special Events</p>	<p>3cr 3cr 3cr 3cr</p>
		<p>Free Electives:</p>	18-19
<p>Total Degree Requirements:</p> <p>(1) Each student must complete 800 hours of work experience, of which 400 hours must be through supervised experiences in HRIM 493. See department internship coordinator for detailed information. (2) State System Board of Governors policy states that at least 40 percent of the course work in a degree must consist of courses numbered 300 or above. (3) Department-specified kitchen food preparation uniform and knife kit are required for major lab courses.</p>		<p>Total Degree Requirements:</p> <p>(1) Department-specified kitchen food preparation uniform and knife kit are required for major lab courses. (2) Each student must complete a minimum of 400 hours in each of two supervised internship experiences. See department internship coordinator for detailed information. (3) Each student must complete one of the 12cr concentrations.</p>	120

Subject: FDNT 151 for HRIM Curriculum**From:** Rita M. Johnson <Rita.Johnson@iup.edu>**Date:** 02/06/14 12:42 PM**To:** jmiller@iup.edu**Cc:** Rita <Rita.Johnson@iup.edu>

The Department of Food and Nutrition is pleased to provide FDNT 151, Foods Laboratory, for majors in the Hospitality Management Department.

Our commitment does require allotment of faculty to teach the class and monetary support to purchase food, supplies, and the replacement of small kitchen items.

I look forward to expanding our collegial relationship with the faculty in the HRIM Department.

Rita M. Johnson, PhD, RDN, CSSD, LDN
Chair and Associate Professor
Department of Food and Nutrition
911 South Drive, Ackerman 102
Indiana, PA 15705-1087

Rita.Johnson@iup.edu
Office Location: Ackerman 101
724-357-3007 (Department fax)
724-357-3281 (Rita's office)
724-357-4440 (Department office)

Spring 2014 Office Hours

Monday, Wednesday, Friday - 3:30 - 4:30

Tuesday - 10:00 - 12:00

Please see Mrs. Karen Lemasters in ACK 102 if another appointment time is needed.

Subject: Re: Hospitality Management Curriculum Revision: Psychology

From: Raymond Pavloski <pavloski@iup.edu>

Date: 04/17/14 12:08 PM

To: Jeffrey A Miller <jmiller@iup.edu>

Jeffrey,

Thank you for informing me of your curriculum revision as it affects PSYC 101.

Ray Pavloski

Raymond Pavloski, Ph.D.
Professor and Chair
Psychology Department
101 Uhler Hall
Indiana University of Pennsylvania
Indiana, PA 15705

Phone: 724-357-2426
Fax: 724-357-2214

-----Original Message----- From: Jeffrey A Miller
Sent: Thursday 17 April 2014 11:58 AM
To: Raymond.Pavloski@iup.edu
Subject: Hospitality Management Curriculum Revision: Psychology

Dr. Pavloski -

I wanted to communicate to you that, as per a Department of Hospitality Management curriculum revision, PSYC 101 is being repositioned from a required course to a recommended course selection.

Thank you for servicing our students. Your acknowledgement of this communication would be appreciated.

Jeffrey A. Miller
Chairman
Assistant Professor
Department of Hospitality Management
911 South Drive
16 Ackerman Hall
Indiana, PA 15705
724-357-2626

Subject: Re: Hospitality Management Curriculum Revision: Accounting

From: Sekhar Anantharaman <sekhar@iup.edu>

Date: 04/17/14 02:37 PM

To: Jeffrey A Miller <jmiller@iup.edu>

Hi Dr. Miller,

Thanks for informing me of your decision. Have a good day.

Sincerely,

Sekhar

On Thu, 17 Apr 2014 11:54:51 -0400
"Jeffrey A Miller" <jmiller@iup.edu> wrote:

Dr. Anantharaman -

I wanted to communicate to you that, as per a Department of Hospitality Management curriculum revision, ACCT 201 is being repositioned from a required course to a recommended course selection.

Thank you for servicing our students. Your acknowledgement of this communication would be appreciated.

*Jeffrey A. Miller
Chairman
Assistant Professor
Department of Hospitality Management
911 South Drive
16 Ackerman Hall
Indiana, PA 15705
724-357-2626*

Subject: Re: Hospitality Management Curriculum Revision: Foreign Language
From: Sean McDaniel <mcdaniel@iup.edu>
Date: 04/18/14 09:15 AM
To: Jeffrey A Miller <jmiller@iup.edu>

Dr. Miller,

I knowledge the receipt of your message.

Sean

Sean McDaniel
Professor of Spanish and Chair
Department of Foreign Languages
Indiana University of Pennsylvania
Indiana, PA 15705
Office/Fax 724-357-7532/724-357-1268

On Apr 17, 2014, at 11:51 AM, Jeffrey A Miller <jmiller@iup.edu> wrote:

>
>
> Dr. McDaniel -
>
>
> I wanted to communicate to you that, as per a Department of Hospitality Management
> curriculum revision, foreign language is being repositioned from a required to a
> recommended course selection.
>
>
> Thank you for the servicing of our students. Your acknowledgement of this communication
> would be appreciated.
>
>
>
> Jeffrey A. Miller
> Chairman
> Assistant Professor
> Department of Hospitality Management
> 911 South Drive
> 16 Ackerman Hall
> Indiana, PA 15705
> 724-357-2626

NEW Hospitality Management Curriculum Course Sequence Sheet

Freshman 1

HRIM 101 3cr
ENGL 101 3cr
Fine Arts 3cr
History 3cr
Wellness 3cr
15cr

Freshman 2

HRIM 115 3cr
ENGL 121 3cr
MATH 3cr
ECON 3cr
Phil-Rel Stud. 3cr
15cr

Sophomore 1

HRIM 256 3cr
Concentr. 1 3cr
ENGL 202 3cr
N Sci w/o Lab 3cr
Social Science 3cr
FDNT 151 1cr
16cr

Sophomore 2

HRIM 259 3cr
HRIM 260 3cr
Nat Sci w/Lab 4cr
GMA/SoSci 3cr
LS Elective 3cr
16cr

Sophomore / Junior Summer

HRIM 493 1st 3cr

Junior 1

HRIM 265 3cr
HRIM 280 3cr
HRIM 320 3cr
Concentr 2 3cr
Free Elective 3cr
15cr

Junior 2

HRIM 335 3cr
HRIM 365 3cr
Free Electives 6cr
Concentr 3 3cr
15cr

Junior / Senior Summer

HRIM 493 2nd 3cr

Senior 1

HRIM 402 3cr
Concentr 4 3cr
Free Electives 6cr
12cr

Senior 2

HRIM 411 3cr
Free Electives 6cr
HRIM 470 3cr
12cr