

LSC Use Only Proposal No:	UWUCC Use Only Proposal No: 14-606
LSC Action-Date:	UWUCC Action-Date: App 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 jmill@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)

<input type="checkbox"/> New Course	<input checked="" 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 checked="" type="checkbox"/> Catalog Description Change

Current course prefix, number and full title: **HRIM 300 Critiquing Commercial Restaurants**

Proposed course prefix, number and full title, if changing: **HOSP 300 Critiquing Commercial Restaurants**

2. Liberal Studies Course Designations, as appropriate

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

<input type="checkbox"/> Learning Skills	<input type="checkbox"/> Knowledge Area	<input type="checkbox"/> Global and Multicultural Awareness	<input type="checkbox"/> Writing Across the Curriculum (W Course)
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Liberal Studies Elective (please mark the designation(s) that applies – must meet at least one)

<input type="checkbox"/> Global Citizenship	<input type="checkbox"/> Information Literacy	<input type="checkbox"/> Oral Communication
<input type="checkbox"/> Quantitative Reasoning	<input type="checkbox"/> Scientific Literacy	<input type="checkbox"/> Technological Literacy

3. Other Designations, as appropriate

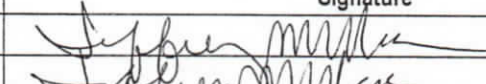
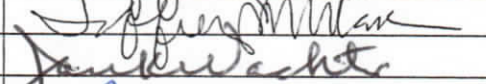
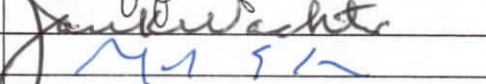
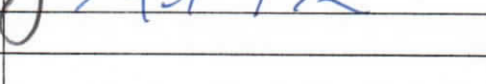

<input type="checkbox"/> Honors College Course	<input type="checkbox"/> Other: (e.g. Women's Studies, Pan African)
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4. Program Proposals

<input type="checkbox"/> Catalog Description Change	<input type="checkbox"/> Program Revision	<input type="checkbox"/> Program Title Change	<input type="checkbox"/> New Track
<input type="checkbox"/> New Degree Program	<input type="checkbox"/> New Minor Program	<input type="checkbox"/> Liberal Studies Requirement Changes	<input type="checkbox"/> Other

Current program name: _____

Proposed program name, if changing: _____

5. Approvals	Signature	Date
Department Curriculum Committee Chair(s)		4-10-14
Department Chairperson(s)		4-10-14
College Curriculum Committee Chair		6-10-14
College Dean		9.4.14
Director of Liberal Studies (as needed)		
Director of Honors College (as needed)		
Provost (as needed)		
Additional signature (with title) as appropriate		
UWUCC Co-Chairs		9/23/14

Received

SEP 9 2014

Liberal Studies

Part II. Description of Curriculum Change

1. A complete catalog description including the course name, class and lab hour designation, number of credits, the prerequisites, and the new course description.

HOSP 300 Critiquing Commercial Restaurants 1c-0l-1cr

Provides the student of hospitality management the opportunity to evaluate operational characteristics of commercial restaurants from the perspective of a dining patron. Students, as members of dining teams, dine in a variety of restaurant concepts and evaluate the business operation on a battery of performance criteria, including site appearance, menu diversity, service competence, product quality, and sanitation. Students incur out-of-pocket dining expenses.

2. A listing of the proposed change(s) including the complete old catalog description.

Prefix changed

Prerequisites eliminated

Old Catalog Description and Prerequisite

HRIM 300 Critiquing Commercial Restaurants 1c-0l-1cr

Prerequisites: HRIM 130, 256, junior status

Provides the student of hospitality management the opportunity to evaluate operational characteristics of commercial restaurants from the perspective of a dining patron. Students, as members of dining teams, dine in a variety of restaurant concepts and evaluate the business operation on a battery of performance criteria, including site appearance, menu diversity, service competence, product quality, and sanitation. Students incur out-of-pocket dining expenses.

3. Justification / rationale for the change(s).

Prefix was never changed from previous program name (Hotel, Restaurant, and Institutional Management) to one reflective of the current program (Hospitality Management).

Prerequisites no longer offered or lack specific content relevance for course.