1622.20A

# ADD, CHANGE OR DELETE UNIT, PROGRAM REQUIREMENTS, OR ACADEMIC POLICIES

Complete this form consistent with the instructions in Academic Policy 1622.20. Use the form to add, change, or delete a program or unit or to change program policies. Proposed additions and changes must be consistent with Academic Policies 1100.40 and 1621.10 and any other policies which apply.

Department / Program Chair Date Sub		Date Submi	tted	Graduate Counci	l Chair	Date
College Dean		Date		Faculty Senate C	hair	Date
Honors College Dean		Date		Provost		Date
Core Curriculum Committee Date		Date		Board of Trustee	s Approval/Notification Date	
University Course and Programs Committee Date		Date		Arkansas Higher Education Coordinating Board Approval/Notification Date		tification Date
SECTION II: Prof	ile Data - Require	d Informa	tion and N	ame Change I	nformation	
Academic Unit:	x Major/Field of	Study	] Minor	X Other Unit	(Hospitality & Restaurant Managem	ent Conc)
_□ Policy						
Level:	X Undergraduate	[	☐ Graduate	☐ Law	Effective Catalog Year 2011	
Program changes are ef	ffective with the next	available ca	atalog. See A	Academic Policy	Series 1622.20	
Current Name	Human Environmen	Human Environmental Sciences (concentration in Hospitality & Restaurant Management				
College, School, Division AFLS		I	Department Code <b>HESC</b>			
Current Code (6 digit Alpha) FHNHBS			Proposed Code (6 digit Alpha) Prior approval from the Office of the Registrar is required.			
□Interdisciplinary Program			CIP Code <b>19.0501</b> Prior assignment from Office of Institutional Research is required.			
Proposed Name When a program name is cha	nged, enrollment of curren	nt students refl	ects the new nar	ne.		
SECTION III: Add	a New Program/U	Init				
'Criteria and Procedure	s for Preparing Propo	sals for Ne	w Programs i	n Arkansas.' AD	et for a full program proposal as de HE andProceduresRevised2005.	
	opposal uses courses of of the dean of that acc				that college dean's office has been /COB see attached	notified. The
SECTION IV	: Eliminate an E	xisting Pr	ogram/Uni	t		
Code/Name	Effective Catalog	Year	<u> </u>			
No new students admit Allow students in progr			Year: am until Ter	m: _ Year: _		

SECTION V: Proposed Changes to an Existing Program or Program Policies

Changes include: HESC 3633 change of course name. Addition of courses: WCOB 1012 Legal Environment and AGME 2903 AG & HES Applications of Microcomputers. Addition of 3 hrs of professional coursework: HESC 3623, FINN 3623, HESC 4663, HESC 4673, HESC 4683, HESC 4693, HESC 400V, HESC 455V). Additional business coursework, 6 hrs (from the departmental codes: ACCT, AGEC, ECON, FINN, ISYS, MGMT, MKTG, TLOG, or WCOB).

Restructuring of hours to include: 61 hrs of HRMN Requirements—a combination of the previous HESC sciences core and additional requirements (50 hrs) and addition required courses (3 hrs of professional coursework, 6 hrs of business coursework and WCOB 1012 = 11 hrs). This reduces electives from 29 to 39 hrs to 18 to 27 hrs.

X Program change proposal adds courses offered by another academic college, and that college dean's office has been
notified. The signature of the dean of that academic college is required here:see attached email
Program change proposal deletes courses offered by another academic college, and that college dean's office has been
notified. The signature of the dean of that academic college is required here:
Check all the boxes that apply and complete the required sections of the form:
□Change of Name and Code (Complete only sections I, II, V and VII.)
X Change Course Requirements: (Complete all sections of the form except "Proposed Name" in II, section III, and section IV.)
□ Change Delivery Site/Method (Complete all sections of the form except "Proposed Name" in II, section III, and section IV.)
□ Change Total Hours (Complete all sections of the form except "Proposed Name" in II, section III, and section IV.) □ Change in Program Policies

## **SECTION VI: Justification**

Justify this change and state its likely effect on any other degree program (including those outside the school or college). Identify any program or program components (other than courses) to be eliminated if this program is implemented. (Program and course change forms must also be submitted for such related changes.)

Specific to the hospitality industry and accreditation, the current curriculum must be redesigned for several reasons. The changes specified on this program change form allows the hospitality faculty to teach courses more effectively, efficiently while keeping with the university's idea of teaching, research and service.

## SECTION VII: Catalog Text and Format

In the box below, insert the current catalog text which is to be changed, with changes highlighted with the color yellow. Include all proposed changes identified in Section V. Only changes explicitly stated in Section V will be considered for approval by the University Course and Programs Committee, the Graduate Council and the Faculty Senate. If you are proposing a new program, give proposed text with all of the elements listed below. If you are proposing modified text, include these elements as appropriate.

## $Include \ the \ following \ elements, in \ order, in \ the \ catalog \ text \ for \ proposed \ undergraduate \ program(s) \ or \ program \ changes:$

- State complete major/program name
- Briefly define or describe the major/program or discipline.
- Identify typical career goals or paths for graduates. (Optional)
- State admission requirements (if any) for entry or entry into upper/advanced level of major/program.
- Identify location in catalog of university, college/school, and department/program requirements which the student must meet in addition to hours in the major, but do not restate these requirements.
- State course requirements in the major and any allied areas, giving number of hours and specific courses; specify electives or elective areas and give numbers of hours and courses in elective pools or categories; identify any other course requirements.
- State any other requirements (required GPA, internship, exit exam, project, thesis, etc.).
- Identify name and requirements for each concentration (if any).
- Specify whether a minor or other program component is allowed or required and provide details.
- State eight-semester plan requirements

For minors, state requirements in terms of hours, required courses, electives, etc.

For graduate program/units, include elements (as needed) parallel to those listed for undergraduate programs above.

For Law School program/units, prepare text consistent with current catalog style.

For centers, prepare text consistent with current catalog style.

## **Hospitality and Restaurant Management (HRMN)**

Students in the hospitality and restaurant management concentration prepare themselves for managerial positions in the restaurant and hospitality industry. This dynamic curriculum provides students with skills in foods and business, as well as hospitality and restaurant management. Students have the opportunity to manage and operate a restaurant on campus. Students obtain hands-on experience by completing 1,000500 hours of satisfactory, verifiable work experience in the hospitality and restaurant industry, usually completed during the summer and on part-time jobs during the school year. This work experience must be completed prior to graduation. A management internship, which allows students to acquire practical management experience and specialized knowledge from supervised work in a hotel, restaurant, or other hospitality-related business, is also part of this degree. Students in this program can complete a minor in business.

## Hospitality and Restaurant Management Concentration Requirements:

State minimum core and discipline specific general education requirements: (Course work that meets state minimum core requirements is in **bold**.)

Fine Arts and Humanities (6 hours)

\_\_ Choose from **Fine Arts**, **Humanities Core** courses

Social Sciences (9 hours)

\_\_ ECON 2143 Basic Economics - Theory and Practice

BIOL 1543/1541L Principles of Biology and lab and CHEM 1074/1071L Fundamentals of Chemistry and lab

- \_\_ HESC 2413 Family Relations
- \_ **PSYC 2003** General Psychology or SOCI 2013 General Sociology

HRMN Requirements (14 hours)

Human Environmental Sciences Core

- \_\_ HESC 1501 Orientation to HESC
- \_\_ HESC 1213 Nutrition in Health
- \_\_ HESC 2112/2111L Foods I and lab
- \_\_ HESC 3604 Food Preparation for the Hospitality Industry
- HESC 3653 Food Systems Management

Additional Requirements (36-47 hours):

- \_\_ HESC 1603 Introduction to Hospitality Management
- \_\_ HESC 2603 Food Service Purchasing and Cost Contol
- \_\_ HESC 2633 Hotel and Resort Operations Management
- HESC 3613 Resort Management
- \_\_ HESC 3623 Legal Issues in Hospitality Industry with lab component WCOB 1012 Legal Environment
- \_\_ HESC 3633 Front Office Revenue Management
- \_\_ HESC 4633 Advanced Hospitality Operations
- \_\_ HESC 4643 Meetings, Events and Convention Management
- \_\_ HESC 4653 Global Travel and Tourism Management
- \_\_ HESC 4693 Hospitality Management Internship (3-6 hours)
- AGEC 2142/2141L Ag Financial Records or Equivalent WCOB 1023 Business Foundation

AGEC 3303 Food and Agricultural Marketing or Equivalent MKTG 3433 Principles of Marketing

FDSC 2503 Food Safety and Sanitation

Additional professional coursework, 3 hrs

(HESC 3623, FINN 3623, HESC 4663, HESC 4673, HESC 4683, HESC 4693<sup>2</sup>,)

Additional business coursework, 6 hrs

(from the departmental codes: ACCT, AGEC, ECON, FINN, ISYS, MGMT, MKTG, TLOG, or WCOB)

#### 124 Total Hours

#### Hospitality and Restaurant Management Concentration

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3 English Core ENGL 1013 Composition I unless exempt
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- 3 Math Core MATH 1203 College Algebra or higher level math
- 3 HESC 1213 Nutrition in Health
- 5 Science Core \*CHEM 1074/1071L Fundamentals of Chemistry and lab
- 3 HESC 1603 Intro Hospitality Management
- 0 WCOB 1120 Computer Competency Requirement

#### 17 Semester hours

- 3 English Core ENGL 1023 Composition II unless exempt
- 4 Science Core \*BIOL 1543/1541L Principles of Biology and lab
- 3 Fine Arts/Humanities Core Elective
- 3 COMM 1313 Fundamentals of Communication
- 1 HESC 1501 Orientation to HESC
- 3 General or Hospitality Electives

### 17 Semester hours

- 3 HESC 2112/2111L Foods I and lab
- 3 Social Sciences Core PSYC 2003 General Psychology or SOCI 2013 General
- Sociology
- 3 FDSC 2503 Food Safety and Sanitation
- 3 HESC 2633 Hotel and Resort Operations Management
- 3 General and Hospitality Electives
- 15 Semester hours
- 3 History or Government Core Course Elective
- 6 General or Hospitality Elective
- 3 HESC 2603 Food Service Purchasing and Cost Control
- 3 ECON 2143 Basic Economics Theory and Practice
- 15 Semester hours
- 3 HESC 2413 Family Relations
- 3 AGEC 2142/2141L Ag Financial Records or equivalent WCOB 1023 Business Foundations
- 3 AGED 3142/3141L Agriculture Communications and lab
- 6 General or Hospitality Electives
- 15 Semester hours
- 4 HESC 3604 Food Preparation for the Hospitality Industry with lab component
- 3 HESC 3633 Front Office Revenue Management
- 8 General or Hospitality Electives
- 15 Semester hours
- 3 HESC 4643 Meeting, Events and Convention Management
- 3 AGEC 3303 Food & Ag Marketing or MKTG Principles of Marketing
- 3 HESC 4653 Global Travel & Tourism Management
- 3 HESC 3653 Food Systems Management
- 3 General or Hospitality Electives
- 15 Semester hours
- 3 HESC 4633 Advanced Hospitality Operations
- 3 General or Hospitality Electives
- 3-2 HESC 3623 Legal Issues in the Hospitality Industry WCOB 1012 Legal Environment
- 3 Fine Arts, Humanities Core Electives
- 12 11 Semester hours
- 3 HESC 4693 Hospitality Management Internship
- 3 Semester hours
- 124 Total Hours
- \* May take CHEM 1103/1101L AND CHEM 1123/1121L

## SCHOOL OF HUMAN ENVIRONMENTAL SCIENCES

Check Sheet for Food, Human Nutrition and Hospitality (FHNH) Curriculum Hospitality and Restaurant Management (HRMN) Concentration

<del>2010-2011</del>2011-2012

# DRAFT

ame	ID#	Advisor
Communications	<u>6 - 15 hrs.</u>	
ENGL 1013 unless ENGL 1023 unless ENGL 2003 <sup>4</sup> (unles AGED 3142 and AC COMM 1313	exempt <del>s exempt)</del>	
US History or Government	<u>3 hrs.</u>	
PLSC 2003 <b>or</b> HIS	T 2003 <b>or</b> HIST 2013	
<b>Mathematics and Compute</b>	<u>rs</u> <u>3 hrs.</u>	
MATH 1203 or high WCOB 1120 (Comp		
Physical and Biological Sc	iences 8-9 hrs.	
CHEM 1103,	CHEM 1101L	
and CHEM 1123,	CHEM 1121L	
OR BIOL 1543,	BIOL 1541L	
<b>and</b> CHEM 1074,	CHEM 1071L	
b) Humanities, 3 (ARCH101 HUMN 112 PHIL 2003 PHIL 3103	s. 03, ARHS 1003, COMM 1003, DANC	1003, DRAM 1003, LARC 1003, MLIT 1003)
Social Sciences	<u>9 hrs.</u>	
ECON 2143 HESC 2413 PSYC 2003 or SOCI	2013	
HRMN Requirements:	61 hrs.	

<sup>&</sup>lt;sup>1</sup> Exemption may be earned; see University catalog. If not exempt, ENGL 2003 must be taken before the last semester of your senior year. If students choose to take the examination, it must be taken within 30-96 credit hours.

<sup>&</sup>lt;sup>2</sup>Additional 3 hrs. credit may be earned if second experience is distinctly different from first internship.

<sup>&</sup>lt;sup>3</sup>Recommend foreign language 6 hrs., HLSC 3633.

HRMN Requirements:
Human Environmental Sciences Core 14 hrs.
Lower Divison:  HESC 1501 (Orientation to HESC)  HESC 1213 (Nutr. in Health)  HESC 1603 (Intro Hospitality& Rest. Mgmt.)  HESC 2112 (Foods I) and  HESC 2111L (Foods I Lab)  HESC 2603 (Fd Serv Purch & Cost Control)  HESC 2633 (Hotel & Resort Operations Mgmt)  WCOB 1012 (Legal Environment of Business)  AGEC 2142/2141L (Ag Fin Records or WCOB 1023)  FDSC 2503 (Fd. Safety/Sanitation)  AGME 2903 (Ag & HES Applications of Microcomputers)
Linnar Divison
Upper Divison:  —— HESC 3604 (Fd. Prep. Hosp. Ind.)  —— HESC 3653 (Fd. Systems Mgmt & Organizational Behavior)
Additional Requirements 36 hrs.
HESC 1603 (Intro Hospitality & Rest. Mgmt.)  HESC 2603 (Fid. Serv. Purch. & Cost. Control)  HESC 3623 (Hotel & Resort Operations Management)  HESC 3623 (Legal Issues in Hosp. Ind. with lab)  HESC 3633 (Revenue Center of Front Office Mgmt)  HESC 3633 (Revenue Center of Front Office Mgmt)  HESC 3633 (Fid. Systems Mgmt & Organizational Behavior)  AGEC 3303 (Food & Ag Marketing or MKTG 3433)  HESC 4633 (Advanced Hospitality Operations)  HESC 4643 (Meeting, Events & Convention Mgmt)  HESC 4653 (Global Travel & Tourism Mgmt)  HESC 4693 (Hospitality Mgmt Intern) (3-6 hrs.) <sup>2</sup> AGEC 2142/2141L (Ag Fin Records or WCOB 1023)  AGEC 3303 (Food & Ag Marketing or MKTG 3433)  FDSC 2503 (Fd. Safety/Sanitation)  Additional professional coursework, 3 hrs  (HESC 3623, FINN 3623, HESC 4663, HESC 4673, HESC 4683, HESC 4693 <sup>2</sup> )  Additional business coursework, 6 hrs  (from the departmental codes: ACCT, AGEC, ECON, FINN, ISYS, MGMT, MKTG, TLOG, or WCOB)
— HESC 4663 (Issues & Trends in Hosp & Tourism)
HESC 4673 (Destination Mktg & Operations)
<u>HESC 4683 (Fd &amp; Wine Mgmt, Serv &amp; Eval)</u> <u>Electives</u> <sup>3</sup> (29-39 hrs.) <u>Electives</u> <sup>3</sup> (18-27 hrs.) - (Minors are highly encouraged)
(23-33 mis.)-ciectives (16-27 mrs.) - (Milnors are nignity encouraged)

<sup>&</sup>lt;sup>1</sup> Exemption may be earned; see University catalog. If not exempt, ENGL 2003 must be taken before the last semester of your senior year. If students choose to take the examination, it must be taken within 30-96 credit hours.

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<sup>&</sup>lt;sup>3</sup>Recommend foreign language 6 hrs., HLSC 3633.

Total Hours R	Required	124 Hrs.		
SECT	TION VIII: Action Recorded b	y Registrar's Office		
PROGRAM INV	ENTORY/DARS			
PGRM	SUBJ	CIP	CRTS	
DGRE	PGCT	OFFC&CRTY VAL	ID	
REPORTING CC	DDES			
PROG. DEF.	_	REQ. DEF.	Initials	Date
Distribution				
Notification to: (1) College (7) Treasurer	(2) Department (3) Admissions (8) Undergraduate Program Committee	(4) Institutional Research	(5) Continuing Education	(6) Graduate School
5/12/08				

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