Academic Policy Series	**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.

SECTION I: Approvals

_____   _____
Department / Program Chair   Date Submitted   Graduate Council Chair   Date

_____   _____
College Dean   Date   Faculty Senate Chair   Date

_____   _____
Honors College Dean   Date   Provost   Date

_____   _____
Core Curriculum Committee   Date   Board of Trustees Approval/Notification Date

_____   _____
University Course and Programs Committee   Date   Arkansas Higher Education Coordinating Board Approval/Notification Date

SECTION II: Profile Data - Required Information and Name Change Information

Academic Unit: X Major/Field of Study   ☐ Minor   X☐ Other Unit **Hospitality and Restaurant Management Conc**.
☐ Policy

Level: X Undergraduate   ☐ Graduate   ☐ Law   Effective Catalog Year **2012**

Program changes are effective with the next available catalog. See Academic Policy Series 1622.20

Current Name: **BSHES, Foods, Human Nutrition and Hospitality (Hospitality & Restaurant Management Conc.)**

College, School, Division   **AFLS**   Department Code **HESC**

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 **19.0501**
          Prior assignment from Office of Institutional Research is required.

Proposed Name _____
When a program name is changed, enrollment of current students reflects the new name.

SECTION III: Add a New Program/Unit

☐ For new program proposals, complete Sections II and VII and use as a cover sheet for a full program proposal as described in 'Criteria and Procedures for Preparing Proposals for New Programs in Arkansas.' ADHE
http://www.arkansashighered.com/pdfs/BookAppNewProgramCriteriaandProceduresRevised2005.pdf.

          Program proposal uses 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: _____

SECTION IV: Eliminate an Existing Program/Unit

Code/Name _____   Effective Catalog Year _____

No new students admitted to program after Term: Year: _____
Allow students in program to complete under this program until Term: Year: _____

Insert here a statement of the exact changes to be made:

Changes include: Deletation of HESC 3623

> 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: ___
>
> 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.)
   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

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.)

Course is no longer cross-listed as HESC 3623 and is taught only as RESM 3873. Catalog and program need to be changed to reflect this course change.

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 500 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**.)

Communications (6-12 hours)
__ Choose from **English Core** courses (6 hours)
__ AGED 3142/3141L Agri Communications and lab
__ COMM 1313 Public Speaking

U.S. History and Government (3 hours)
__ Choose from **U.S. History and Government Core** courses

Mathematics and Computers (3 hours)
__ Choose **MATH Core** course
__ WCOB 1120 (Computer or Equivalent)

Sciences (8-9 hours)
Select 5 or 8 hours:
__ **CHEM 1103/1101L** University Chemistry I and lab and
CHEM 1123/1121L University Chemistry II and lab or
__ **BIOL 1543/1541L** Principles of Biology and lab and
CHEM 1074/1071L Fundamentals of Chemistry and lab

Fine Arts and Humanities (6 hours)
__ Choose from **Fine Arts, Humanities Core** courses

Social Sciences (9 hours)
__ **ECON 2143** Basic Economics - Theory and Practice
__ **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 Fundamentals of Nutrition
__ HESC 2112/2111L Principles of Foods and Lab
__ HESC 3604 Food Preparation for the Hospitality Industry
__ HESC 3653 Food Systems Management

Additional Requirements (38 hours):
__ HESC 1603 Introduction to Hospitality Management
__ HESC 2603 Food Service Purchasing and Cost Control
__ HESC 2633 Hotel and Resort Operations Management
__ 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 WCOB 1023 Business Foundation

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

__ FDSC 2503 Food Safety and Sanitation

Additional professional coursework, 3 hrs

____ (HESC 3623, RESM 3873, FINN 3623, HESC 4663, HESC 4673, HESC 4683, HESC 4693[2],)

Additional business coursework, 6 hrs

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

General Electives (22-28 hours)

124 Total Hours

Hospitality and Restaurant Management Concentration

3 English Core ENGL 1013 Composition I unless exempt

3 Math Core MATH 1203 College Algebra or higher level math

3 HESC 1213 Fundamentals of Nutrition

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 Public Speaking

1 HESC 1501 Orientation to HESC

3 General or Hospitality Electives

17 Semester hours

3 HESC 2112/2111L Principles of Foods 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 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

2 WCOB 1012 Legal Environment

3 Fine Arts, Humanities Core Electives

11 Semester hours

3 HESC 4693 Hospitality Management Internship
3 Semester hours
124 Total Hours
* May take CHEM 1103/1101L AND CHEM 1123/1121L

SECTION VIII: Action Recorded by Registrar's Office

PROGRAM INVENTORY/DARS

PGRM _____   SUBJ _____   CIP _____   CRTS _____

DGRE _____   PGCT _____   OFFC&CRTY VALID _____

REPORTING CODES

PROG. DEF. _____   REQ. DEF. _____

Initials _____   Date _____

Distribution

Notification to:
(1) College   (2) Department   (3) Admissions   (4) Institutional Research   (5) Continuing Education   (6) Graduate School
(7) Treasurer   (8) Undergraduate Program Committee

5/12/08