

UNIVERSITY COURSE AND PROGRAMS COMMITTEE

AGENDA

February 23, 2007

2:30 PM

Upchurch Conference Room

1. Approval of minutes for January 26, 2007. Meeting minutes can be viewed at <http://www.uark.edu/depts/gradinfo/dean/courseprog/minutes/index.html>.
2. Consent Agenda (Course change proposals can be reviewed at <https://www2.uark.edu/web-apps/regr/ccf/Main> or by going to the website of the Registrar and clicking on “Faculty/Staff” then “Curriculum Change Form,” and then “View Changes Pending Before the University Course and Programs Committee.”)
 - a. Undergraduate Course Change Proposals ([Table A](#))
 - b. Graduate and Dual Course Change Proposals ([Table B](#) and [Table C](#))
3. Old Business: None
4. New Business:
 - a. Proposed program change for the Bumpers College of Agricultural, Food and Life Sciences – School of Human Environmental Sciences ([Table 1](#), [Attachment 1A](#))
5. Other Items for Consideration: None

TABLE A**UCPC****Undergraduate Courses****February 23, 2007**

COLL	DEPARTMENT NAME	DEPT	CRSE ALPHA	CRSE NUM	CRSE TITLE	CREDIT LEVEL	ACTION	CREDIT HOURS	EFFECTIVE DATE
ENGR	Computer Science & Computer Engineering	CSCE	CSCE	3513 to 4513	Software Engineering	U	CHN, OTH	3	Fall 2007
ENGR	Electrical Engineering	ELEG	ELEG	1903 to 2903	Digital Design I	U	CHN	3	Fall 2007
ENGR	Electrical Engineering	ELEG	ELEG	1913 to 2913	Digital Design II	U	CHN	3	Fall 2007
WCOB	Information Systems	ISYS	ISYS	3133	Statistical Analysis	U	IN	3	Fall 2007

TABLE B**UCPC****Graduate Courses****February 23, 2007**

COLL	DEPARTMENT NAME	DEPT	CRSE ALPHA	CRSE NUM	CRSE TITLE	CREDIT LEVEL	ACTION	CREDIT HOURS	EFFECTIVE DATE
EDUC	Curriculum & Instruction	CIED	CIED	5353	Teaching Students with Diverse Needs in Middle Education Settings	G	ANC	3	Fall 2007
EDUC	Nursing	NURS	NURS	5013	Advanced Nursing Research I	G	CD	3	Fall 2007
EDUC	Nursing	NURS	NURS	5023	Advanced Nursing Research II	G	CD	3	Fall 2007
ENGR	Industrial Engineering	INEG	INEG	5363	Generalized Linear Models	G	ANC	3	Fall 2007
ENGR	Industrial Engineering	INEG	INEG	5683	Nonlinear Programming	G	ANC	3	Fall 2007
ENGR	Industrial Engineering	INEG	OMGT	5003	Introduction to Operations Management	G	CD	3	Fall 2007
ENGR	Industrial Engineering	INEG	OMGT	5143	Contemporary Issues in Human Resource Management	G	CD, OTH	3	Fall 2007
WCOB	Information Systems	ISYS	ISYS	5103	Business Statistics	G	IN	3	Fall 2007
WCOB	Information Systems	ISYS	ISYS	5333	Operations Management	G	IN	3	Fall 2007
WCOB	Information Systems	ISYS	ISYS	5733	Advanced Business Systems Modeling	G	IN	3	Fall 2007
WCOB	Information Systems	ISYS	ISYS	6103	Seminar in Management Information Systems	G	IN	3	Fall 2007
WCOB	Information Systems	ISYS	ISYS	6113	Seminar in Computer Information Systems	G	IN	3	Fall 2007

WCOB	Information Systems	ISYS	ISYS	6123	Seminar in Computer Information	G	IN	3	Fall 2007
WCOB	Department of Business Dean	WCBD	MBAD	5773	China Business Law, Regulations and Ethics	G	ANC	3	Fall 2007
WCOB	Department of Business Dean	WCBD	MBAD	591V	Capstone Project Definition	G	ANC	variable	Fall 2007
WCOB	Department of Business Dean	WCBD	MBAD	592V	Capstone Project Plan	G	ANC	variable	Fall 2007
WCOB	Department of Business Dean	WCBD	MBAD	593V	Capstone Project Management	G	ANC	variable	Fall 2007
WCOB	Department of Business Dean	WCBD	MBAD	594V	Capstone Project Final Deliverables	G	ANC	variable	Fall 2007

Table C**UCPC****Dual Courses****February 23, 2007**

COLL	DEPARTMENT NAME	DEPT	CRSE ALPHA	CRSE NUM	CRSE TITLE	CREDIT LEVEL	ACTION	CREDIT HOURS	EFFECTIVE DATE
AFLS	Human Environmental Sciences	HESC	HESC	4613 to 2603	Food Service Purchasing	D to U	CHN, CEGUC	3	Fall 2007

KEY

ACTION

ANC= ADD NEW COURSE
ELC= ELIMINATE COURSE
CT= CHANGE TITLE
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CEGUC= CHANGE EXISTING DUAL/GRADUATE COURSE TO UNDERGRADUATE CREDIT
OTH= OTHER
RA= REACTIVATE COURSE
IN= INACTIVATE COURSE

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TABLE B**UCPC****Graduate Courses****February 23, 2007**

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University Course and Programs Committee

23-Feb-07

TABLE ONE

Bumpers College of Agricultural, Food and Life Sciences

School of Human and Environmental Sciences

FHNHBS - Food, Human Nutrition and Hospitality - Attachment 1A
Program change proposes to reduce the number of elective hours
and add an additional required course as specified in Section V of the attachment.

**ATTACHMENT 1A
ADD, CHANGE OR DELETE PROGRAM OR UNIT**

Complete this form consistent with the instructions in Academic Policy 1622.20. Use the form to add, change, or delete a program or unit. 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 _____	Faculty Senate Chair _____	Date _____
College Dean _____	Date _____	Provost _____	Date _____
Undergraduate Program Committee Chair _____	Date _____	Board of Trustees Approval Date _____	
Graduate Council Chair _____	Date _____	Arkansas Higher Education Coordinating Board Approval Date _____	

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

Academic Unit: Major/Field of Study Minor Other Unit _____

Level: Undergraduate Graduate Law Effective Catalog Year **2007-08**

Current Name **Food, Human Nutrition and Hospitality**

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.adhe.arknet.edu.aadept.html>>.

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: _____

SECTION V: Proposed Changes to an Existing Program

Insert here a statement of the exact changes to be made: HESC 2603, food service purchasing, is added as a required course to all three concentrations. For concentrations A and C, food service purchasing has been required in the past, but the number of this course has been changed to HESC 2603. These changes are reflected in this program change form. For concentration B, HESC 2603 Food Service Purchasing is an additional curriculum requirement. Elective hours in concentration B will change from 20-25 to 17-22 hours.

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.)
IV.)
 Change Total Hours (Complete all sections of the form except “Proposed Name” in II, section III, and section IV.)

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.)

HESC 2603 Food Service Purchasing has been added as a prerequisite for HESC 3604 Food Preparation for the Hospitality Industry. The addition of HESC 2603 to the GFNU curriculum will facilitate student learning and students will have the knowledge needed to be more successful in HESC 3604 Food Preparation for the Hospitality Industry.

SECTION VII: Catalog Text and Format

Insert the current catalog text and the proposed catalog text. Be sure that the proposed text includes all the elements listed below in order. Do not include university requirements or college requirements. Do not substitute a sample schedule for an explicit statement of requirements. Use standard terms and vocabulary (see Academic Policy 1621.10).

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.

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.

Old Catalog Copy

Food, Human Nutrition, and Hospitality (FHNH)

Janet M. Noble

Area Coordinator

215 Home Economics Bldg.

479-575-4700

The curriculum in Food, Human Nutrition, and Hospitality allows students to prepare for a career in a specialized area of foods and nutrition by completing a common set of basic courses and one of the concentrations:

A: Dietetics (DIET)

B: General Human Nutrition (GHNU), and

C: Hospitality and Restaurant Management (HRMN).

Interest and aptitude for the biological and physical sciences that support nutrition science are needed to complete concentrations in Dietetics and General Human Nutrition successfully. Hospitality and Restaurant Management is the best choice for those students who have an interest in management and who enjoy working with people.

Dietetics (DIET)

Dietetics is for the student who intends to become a registered dietitian

(RD). Courses required include those necessary as prerequisites to a dietetic internship. An internship is required for eligibility to take the national registration examination and for eligibility for licensure. Students who complete the program with a minimum grade-point average of 3.0 may apply for an internship. Upon licensure, students practice as registered dietitians in the health care field or as consulting dietitians in private practice, sports nutrition, or in wellness and health maintenance centers. Students with lower GPAs may apply for supervised practice programs leading to the dietetic technician registered (DTR) certification.

Dietetics Degree Requirements

English/Communications (12-15 hours)

English University Core Courses (6 hours)

COMM 1313 Fundamentals of Communication

ENGL 2003 Advanced Composition or Exemption Elective

– See page 41 for exemption information

ENGL 3053 Technical and Report Writing or JOUR 3123

Feature Writing or AGED 3142/3141L Agri Communications

with lab

Mathematics University Core Course (3 hours)

MATH 1203 College Algebra or MATH 1213 Plane Trigonometry

Science University Core Courses and Departmental Requirements

(24-27 hours)

CHEM 1103/1101L University Chemistry I with lab and CHEM

1123/1121L University Chemistry II with lab

BIOL 1543/1541L Principles of Biology with lab and

ANSC 3032 Animal Physiology I and ANSC 3042 Animal

Physiology II

CHEM 2613/2611L Organic Physiological Chemistry with lab

CHEM 3813 Organic Chemistry II

BIOL 2013/2011L General Microbiology with lab

Fine Arts/Humanities University Core Courses (6 hours)

Select 3 hours from “State Minimum Arts/Humanities Core”

(sections b, c, or d) – See page 40

US History University Core Course (3 hours)

Social Sciences University Core Courses (9 hours)

HESC 2413 Family Relations

PSYC 2003 General Psychology

Social Science University Core Elective (3 hours)

DIET Major Requirements:

Physical Education (2 hours)

Human Environmental Sciences (50 hours)

HESC 1201 Introduction to Dietetics and Nutrition

HESC 1501 Orientation to HESC

HESC 1213 Nutrition in Health

HESC 2112/2111L Foods I with lab

HESC 3203 Nutrition for Health Professionals and Educators

HESC 3213 Dietetic and Nutrition Practice: Tools

& Applications

HESC 3604 Food Preparation for the Hospitality Industry

HESC 3653 Food Systems Management

HESC 4103 Experimental Foods

HESC 4213 Advanced Nutrition

HESC 4223 Nutrition During the Life Cycle

HESC 4243 Community Nutrition

HESC 425V Food and Nutrition Seminar (1 hour)

AGST 4023 Principles of Experimentation or Equivalent

Elective

HESC 4264/4260L Medical Nutrition Therapy I with lab

HESC 4273 Medical Nutrition Therapy II

HESC 4613 Food Service Purchasing

HESC 4623 Selection and Layout of Food Service Equipment

General Electives (9-15 hours)

Recommend:

HESC 2203 Nutrition for Exercise & Sport

KINS 3153 Exercise Physiology

PHIL 2103 Introduction to Ethics

ARTS 1313 Two Dimensional Design

124 Total Hours

General Foods and Nutrition (GFNU)

Students taking this concentration are encouraged to select an approved minor from the Bumpers, Walton, or Fulbright colleges or plan other combinations of courses to prepare for non-traditional vocations including work in community or government sponsored programs, wellness and health maintenance centers, public relations in the food industry, TV/media outlets for food and nutrition information, and international food or nutritional programs.

General Foods & Nutrition Requirements:

English/Communications (12-15 hours)

English University Core courses (6 hours)

ENGL 2003 Advanced Composition or Exemption Elective

– See page 41 for exemption information

COMM 1313 Fundamentals of Communication

Communication Intensive Elective – ENGL 3053 Technical and

Report Writing or JOUR 3123 Feature Writing or

AGED 3142/3141L Agri Communications with lab

Mathematics University Core Course (3 hours)

Science University Core Courses and Departmental Requirements

(27 hours)

CHEM 1103/1101L University Chemistry I with lab

CHEM 1123/1121L University Chemistry II with lab

CHEM 2613/2611L Organic Physiological Chemistry with lab

CHEM 3813 Introduction to Biochemistry

BIOL 2013/2011L General Microbiology with lab

Select either: BIOL 2213/2211L Human Physiology with lab

and BIOL 2443/2441L Human Anatomy with lab

or BIOL 1543/1541L Principles of Biology with lab and

ANSC 3032 Animal Physiology I and ANSC 3042 Animal

Physiology II

Fine Arts/Humanities University Core Courses (6 hours)

Select in two categories from “State Minimum Arts/Humanities

Core” (sections a, b, c, or d) – See page 40

US History University Core Course (3 hours)

Social Sciences University Core Courses (9 hours)

PSYC 2003 General Psychology

HESC 2413 Family Relations

Select a 3-hr economic course from “State Minimum Core”

– See page 40

GFNU Major Requirements (37-39 hours)

HESC 1201 Introduction to Dietetics and Nutrition or HESC

1603 Introduction to Hospitality Management

HESC 1501 Orientation to HESC

HESC 1213 Nutrition in Health

HESC 2112/2111L Foods I with lab

HESC 2203 Nutrition for Exercise and Sport

HESC 3203 Nutrition for Health Professionals and Educators

HESC 3213 Dietetic and Nutrition Practices: Tools and

Applications

HESC 3604 Food Preparation for the Hospitality Industry

HESC 3653 Food Systems Management

HESC 4103 Experimental Foods

HESC 4213 Advanced Nutrition

HESC 4223 Nutrition During the Life Cycle

HESC 4243 Community Nutrition

HESC 425V Food and Nutrition Seminar (1 hour)

Physical Education (2 hours)

General Electives (20-25 hours)

124 Total Hours

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 1,000 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 noncredit 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 Degree Requirements:

English/Communications (12-15 hours)

English University Core courses (6 hours)

ENGL 2003 Advanced Comp or Exemption Elective – See page 41 for exemption information

COMM 1313 Fundamentals of Communication

Communication Intensive Course - AGED 3142/3141L Agri Communications with lab

Mathematics University Core Course (3 hours) and

WCOB 1120 Computer Competency Requirement or Equivalent Science University Core Courses and Departmental Requirements (8-9 hours)

University Core CHEM 1103/1101L University Chemistry I with lab and

University Core CHEM 1123/1121L University Chemistry II with lab or

BIOL 1543/1541L Principles of Biology with lab and

CHEM 1074/1071L Fundamentals of Chemistry with lab

Fine Arts/Humanities University Core Courses (6 hours)

Select in two categories from “State Minimum Arts/Humanities Core” (sections a, b, c, or d) – See page 40

US History University Core Course (3 hours)

Social Sciences University Core Courses (9 hours)

PSYC 2003 General Psychology

HESC 2413 Family Relations

ECON 2143 Basic Economics

HRMN Major Requirements (17 hours)

HESC 1501 Orientation to HESC

HESC 1213 Nutrition in Health

HESC 2112/2111L Foods I with lab

HESC 3604 Food Preparation for the Hospitality Industry

HESC 3653 Food Systems Management

HESC 4103 Experimental Foods

Additional Requirements (46-52 hours)

HESC 1601 Work Experience Practicum (1-4 hours)

HESC 1603 Introduction to Hospitality and Restaurant Management

HESC 2123 Catering Management with lab

HESC 2623 Legal Issues in Hospitality Industry with lab or Equivalent

HESC 2633 Introduction to Hotel Operations
HESC 3613 Resort Management
HESC 3633 Front Office Management
HESC 4613 Food Service Purchasing
HESC 4623 Selection and Layout of Food Service Equipment
HESC 4633 Advanced Hotel Operations
HESC 4643 Convention and Meeting Management
HESC 4653 Global Travel and Tourism Management
HESC 4693 Hospitality Management Internship (3-6 hours)
FDSC 2503 Food Safety/Sanitation
AGEC 2143 Ag Financial Records or Equivalent
AGEC 3303 Food & AG Marketing or Equivalent
Physical Education (2 hours)
General Electives (8-18 hours) – Recommend foreign language (6 hours), HLSC 3633 First Responder-First Aid
124 Total Hours

Food, Human Nutrition and Hospitality Eight-Semester Degree Program

Students wishing to follow the degree plan in Food, Human Nutrition and Hospitality should see page 42 in the Academic Regulations section for university requirements of the program. The Food, Human Nutrition and Hospitality major has three concentrations: Dietetics; General Human Nutrition, and Hospitality and Restaurant Management. Specific courses for all concentrations are available in Section 2 of the Catalog of Studies, available at <http://catalogofstudies.uark.edu>. A description of HESC courses is listed on page 358.

Dietetics Concentration

Fall Semester 1

4 CHEM 1103/1101L University Chemistry I with lab

3 MATH 1203 College Algebra or MATH 1213 Plane

Trigonometry

1 HESC 1501 Orientation to HESC

1 HESC 1201 Introduction to Dietetics & Nutrition

3 HESC 1213 Nutrition in Health

3 ENGL 1013 Composition I

1 PEAC or DEAC Elective

16 semester hours

Spring Semester 1

4 CHEM 1123/1121L University Chemistry II with lab

3 ENGL 1023 Composition II

4 BIOL 1543/1541L Principles of Biology with lab

3 Elective – Rec: HESC 2203 Nutrition for Exercise and Sport or Elective

3 Fine Arts & Humanities University Core

17 semester hours

Fall Semester 2

3 HESC 2112/211L Foods I

2 ANSC 3032 Animal Physiology I

3 PSYC 2003 General Psychology

3 ENGL 2003 Advanced Composition or Exemption Elective

3 COMM 1313 Fundamentals of Communication

1 PEAC or DEAC

15 semester hours

Spring Semester 2

4 CHEM 2613/ 2611L Organic Physiological Chemistry

3 HESC 2413 Family Relations

2 ANSC 3042 Animal Physiology II

3 HESC 3203 Nutrition for the Health Professional & Educator

3 Fine Arts & Humanities University Core

15 semester hours

Fall Semester 3

3 CHEM 3813 Organic Chemistry II
4 HESC 3604/3600L Food Preparation for the Hospitality Industry with lab
3 HESC 3213 Dietetic & Nutrition Practices
3 HESC 3653 Food Systems Management
3 General Elective
16 semester hours
Spring Semester 3
4 BIOL 2013/2011L Microbiology with lab (BIOL 1543/1541L and 2 semesters of general chemistry)
3 Communications Intensive Elective: ENGL 3053 Technical and Report Writing, JOUR 3123 Feature Writing or AGED 3142/3141L Agri Communications
3 AGST 4023 Principles of Experimentation or Equivalent Elective
3 HESC 4103/4100L Experimental Foods with lab
3 US History University Core Elective
16 semester hours
Fall Semester 4
3 HESC 4213 Advanced Nutrition
3 HESC 4613 Food Service Purchasing
4 HESC 4264/4260L Medical Nutrition Therapy I
3 HESC 4223 Nutrition During the Life Cycle
3 Social Science Core Elective
16 semester hours
Spring Semester 4
3 HESC 4273 Medical Nutrition Therapy II
3 HESC 4623 Selection & Layout of Food Service Equipment
1 HESC 425V Food and Nutrition Seminar
3 HESC 4243 Community Nutrition.
3 General Elective
13 semester hours
124 Total Hours

New Catalog Copy
Food, Human Nutrition,
and Hospitality (FHNH)

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The curriculum in Food, Human Nutrition, and Hospitality allows students to prepare for a career in a specialized area of foods and nutrition by completing a common set of basic courses and one of the concentrations:

A: Dietetics (DIET)
B: General Human Nutrition (GHNU), and
C: Hospitality and Restaurant Management (HRMN).

Interest and aptitude for the biological and physical sciences that support nutrition science are needed to complete concentrations in Dietetics and General Human Nutrition successfully. Hospitality and Restaurant Management is the best choice for those students who have an interest in management and who enjoy working with people.

Dietetics (DIET)
Dietetics is for the student who intends to become a registered dietitian (RD). Courses required include those necessary as prerequisites

to a dietetic internship. An internship is required for eligibility to take the national registration examination and for eligibility for licensure. Students who complete the program with a minimum grade-point average of 3.0 may apply for an internship. Upon licensure, students practice as registered dietitians in the health care field or as consulting dietitians in private practice, sports nutrition, or in wellness and health maintenance centers. Students with lower GPAs may apply for supervised practice programs leading to the dietetic technician registered (DTR) certification.

Dietetics Degree Requirements

English/Communications (12-15 hours)

English University Core Courses (6 hours)

COMM 1313 Fundamentals of Communication

ENGL 2003 Advanced Composition or Exemption Elective

– See page 41 for exemption information

ENGL 3053 Technical and Report Writing or JOUR 3123

Feature Writing or AGED 3142/3141L Agri Communications

with lab

Mathematics University Core Course (3 hours)

MATH 1203 College Algebra or MATH 1213 Plane Trigonometry

Science University Core Courses and Departmental Requirements

(24-27 hours)

CHEM 1103/1101L University Chemistry I and lab and CHEM

1123/1121L University Chemistry II and lab or CHEM 1074/1071L Fundamentals of Chemistry and lab

BIOL 1543/1541L Principles of Biology and lab and

ANSC 3032 Animal Physiology I and ANSC 3042 Animal

Physiology II or BIOL 2213/2211L Human Physiology and lab and BIOL 2443/2441L Human Anatomy and lab

CHEM 2613/2611L Organic Physiological Chemistry and lab

CHEM 3813 Introduction to BioChemistry

BIOL 2013/2011L General Microbiology and lab

Fine Arts/Humanities University Core Courses (6 hours)

Select 6 hours from “State Minimum Arts/Humanities Core” (3 hours from section a and 3 hours from sections b, c, or d) –

See page 40

US History University Core Course (3 hours)

Social Sciences University Core Courses (9 hours)

HESC 2413 Family Relations

PSYC 2003 General Psychology

Social Science University Core Elective (3 hours)

DIET Major Requirements:

Physical Education (2 hours)

Human Environmental Sciences (50 hours)

HESC 1201 Introduction to Dietetics and Nutrition

HESC 1501 Orientation to HESC

HESC 1213 Nutrition in Health

HESC 2112/2111L Foods I and lab

HESC 3203 Nutrition for Health Professionals and Educators

HESC 3213 Dietetic and Nutrition Practice: Tools

& Applications

HESC 2603 Food Service Purchasing

HESC 3604 Food Preparation for the Hospitality Industry

HESC 3653 Food Systems Management

HESC 4103 Experimental Foods

HESC 4213 Advanced Nutrition

HESC 4223 Nutrition During the Life Cycle

HESC 4243 Community Nutrition

HESC 425V Food and Nutrition Seminar (1 hour)

AGST 4023 Principles of Experimentation or Equivalent

Elective

HESC 4264 Medical Nutrition Therapy I with lab component

HESC 4273 Medical Nutrition Therapy II
HESC 4623 Selection and Layout of Food Service Equipment
General Electives (9-15 hours)
Recommend:
HESC 2203 Nutrition for Exercise & Sport
KINS 3153 Exercise Physiology
PHIL 2103 Introduction to Ethics
ARTS 1313 Two Dimensional Design
124 Total Hours

Food, Human Nutrition and Hospitality Eight-Semester Degree Program

Students wishing to follow the degree plan in Food, Human Nutrition and Hospitality should see page 42 in the Academic Regulations section for university requirements of the program. The Food, Human Nutrition and Hospitality major has three concentrations: Dietetics; General Human Nutrition, and Hospitality and Restaurant Management. A description of HESC courses is listed on page 358.

Dietetics Concentration

Fall Semester 1

4 CHEM 1103/1101L University Chemistry I and lab
3 MATH 1203 College Algebra or MATH 1213 Plane Trigonometry
1 HESC 1501 Orientation to HESC
1 HESC 1201 Introduction to Dietetics & Nutrition
3 HESC 1213 Nutrition in Health
3 ENGL 1013 Composition I
1 PEAC or DEAC Elective
16 semester hours

Spring Semester 1

4 CHEM 1123/1121L University Chemistry II and lab
3 ENGL 1023 Composition II
4 BIOL 1543/1541L Principles of Biology and lab
3 Elective – Rec: HESC 2203 Nutrition for Exercise and Sport or Elective
3 Fine Arts & Humanities University Core
17 semester hours

Fall Semester 2

4 BIOL 2013/2011L Microbiology and lab
3 HESC 2112/2111L Foods I and lab
3 PSYC 2003 General Psychology
3 ENGL 2003 Advanced Composition or Exemption Elective
3 COMM 1313 Fundamentals of Communication
16 semester hours

Spring Semester 2

4 CHEM 2613/ 2611L Organic Physiological Chemistry and lab
3 HESC 2413 Family Relations
3 HESC 3203 Nutrition for the Health Professional & Educator
3 Fine Arts & Humanities University Core
1 PEAC or DEAC
14 semester hours

Fall semester 3

2 ANSC 3032 Animal Physiology I
3 CHEM 3813 Biochemistry
3 HESC 3213 Dietetic & Nutrition Practices

3 HESC 2603 Food Service Purchasing
3 HESC 3653 Food Systems Management
3 General Elective
17 semester hours

Spring Semester 3

2 ANSC 3042 Animal Physiology II
4 HESC 3604 Food Preparation for the Hospitality Industry
with lab component
3 Communications Intensive Elective: ENGL 3053 Technical
and Report Writing, JOUR 3123 Feature Writing or AGED
3142/3141L Agri Communications
3 AGST 4023 Principles of Experimentation or Equivalent
Elective
3 US History University Core Elective
15 semester hours

Fall Semester 4

3 HESC 4213 Advanced Nutrition
4 HESC 4264 Medical Nutrition Therapy I with lab component
3 HESC 4223 Nutrition During the Life Cycle
3 General Elective
3 Social Science Core Elective
16 semester hours

Spring Semester 4

3 HESC 4103 Experimental Foods with lab component
3 HESC 4273 Medical Nutrition Therapy II
3 HESC 4623 Selection & Layout of Food Service Equipment
1 HESC 425V Food and Nutrition Seminar
3 HESC 4243 Community Nutrition.
13 semester hours
124 total Hours

General Foods and Nutrition (GFNU)

Students taking this concentration are encouraged to select an
approved minor from the Bumpers, Walton, or Fulbright colleges
or plan other combinations of courses to prepare for non-traditional
vocations including work in community or government sponsored
programs, wellness and health maintenance centers, public relations
in the food industry, TV/media outlets for food and nutrition information,
and international food or nutritional programs.

General Foods & Nutrition Requirements:

English/Communications (12-15 hours)

English University Core courses (6 hours)

ENGL 2003 Advanced Composition or Exemption Elective

– See page 41 for exemption information

COMM 1313 Fundamentals of Communication

Communication Intensive Elective – ENGL 3053 Technical and

Report Writing or JOUR 3123 Feature Writing or

AGED 3142/3141L Agri Communications with lab

Mathematics University Core Course (3 hours)

Science University Core Courses and Departmental Requirements

(27 hours)

CHEM 1103/1101L University Chemistry I and lab

CHEM 1123/1121L University Chemistry II and lab

CHEM 2613/2611L Organic Physiological Chemistry and lab

CHEM 3813 Introduction to Biochemistry

BIOL 2013/2011L General Microbiology and lab

Select either: BIOL 2213/2211L Human Physiology and lab

and BIOL 2443/2441L Human Anatomy and lab

or BIOL 1543/1541L Principles of Biology and lab and ANSC 3032 Animal Physiology I and ANSC 3042 Animal Physiology II
Fine Arts/Humanities University Core Courses (6 hours)
Select in two categories from “State Minimum Arts/Humanities Core” (sections a, b, c, or d) – See page 40
US History University Core Course (3 hours)
Social Sciences University Core Courses (9 hours)
PSYC 2003 General Psychology
HESC 2413 Family Relations
Select a 3-hr social science elective from “State Minimum Core” – See page 40
GFNU Major Requirements (40-42 hours)
HESC 1201 Introduction to Dietetics and Nutrition or HESC 1603 Introduction to Hospitality Management
HESC 1501 Orientation to HESC
HESC 1213 Nutrition in Health
HESC 2112/2111L Foods I with lab
HESC 2203 Nutrition for Exercise and Sport
HESC 2603 Food Service Purchasing
HESC 3203 Nutrition for Health Professionals and Educators
HESC 3213 Dietetic and Nutrition Practices: Tools and Applications
HESC 3604 Food Preparation for the Hospitality Industry
HESC 3653 Food Systems Management
HESC 4103 Experimental Foods
HESC 4213 Advanced Nutrition
HESC 4223 Nutrition During the Life Cycle
HESC 4243 Community Nutrition
HESC 425V Food and Nutrition Seminar (1 hour)
Physical Education (2 hours)
General Electives (17-22 hours)
124 Total Hours

General Foods and Nutrition Concentration

Fall Semester Year 1

4 Science Core CHEM 1103/1101L Chemistry I and lab
3 Math Core MATH 1203 College Algebra OR MATH 1213 Plane Trigonometry
1 HESC 1501 Orientation to HESC
3 HESC 1213 Nutrition in Health
3 English Core ENGL 1013 Composition I
1 PEAC OR DEAC
15 semester hours

Spring Semester Year 1

4 Science Core CHEM 1123/1121L Chemistry II and lab
3 English Core ENGL 1023 Composition II
4 Science Core BIOL 1543/1541L Principles of Biology and lab
3 COMM 1313 Fundamentals of Communication
1 PEAC OR DEAC
15 semester hours

Fall Semester Year 2

2-4 ANSC 3032 Animal Physiology I OR BIOL 2213/2211L Human Physiology and lab OR BIOL 2443/2441L Human Anatomy and lab
3 HESC 2112/2111L Foods I and lab
3 Social Science Core HESC 2413 Family Relations
1 or 3 HESC 1201 Introduction to Dietetics and Nutrition OR HESC 1603 Introduction to Hospitality Management
3 Fine Arts/Humanities Core Elective
3 General Elective
15-19 semester hours

Spring Semester Year 2

4 CHEM 2613/2611L Organic Physiological Chemistry and lab

2-4 ANSC 3042 Animal Physiology II OR BIOL 2213/2211L Human Physiology and lab OR BIOL 2443/2441L Human Anatomy and lab

3 HESC 2203 Nutrition for Exercise/Sport

3 Social Science Core PSYC 2003 General Psychology

3 History Core Elective

3 ENGL 2003 Advanced Composition OR Exemption elective

18-20 semester hours

Fall Semester Year 3

3 CHEM 3813 Introduction to Biochemistry

3 HESC 3213 Dietetic and Nutrition Practice

3 HESC 3653 Food Systems Management

3 Fine Arts/Humanities Core Elective

3 General Elective (Rec- HESC 2603 as pre-requisite for HESC 3604)

15 semester hours

Spring Semester Year 3

3 HESC 3203 Nutrition for Health Professionals & Educators

3 HESC 4103 Experimental Foods with lab component

3 HESC 4243 Community Nutrition

3 ENGL 3053 Technical and Report Writing OR JOUR 3123 Feature Writing OR AGED 3142/3141L Ag Communication and lab

3 Social Science Core Elective

15 semester hours

Fall Semester Year 4

3 HESC 4213 Advanced Nutrition

3 HESC 4223 Nutrition During Life Cycle

4 HESC 3604 Food Preparation for the Hospitality Industry with lab component

4 BIOL 2013/2011L Microbiology and lab

3 General Elective

17 semester hours

Spring Semester Year 4

1 HESC 425V Food and Nutrition Seminar

13-15 General Electives

14-16 semester hours

124 Total Hours

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 1,000 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 noncredit 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 Degree Requirements:

English/Communications (12-15 hours)

English University Core courses (6 hours)

ENGL 2003 Advanced Comp or Exemption Elective – See page

41 for exemption information

COMM 1313 Fundamentals of Communication

**Communication Intensive Course - AGED 3142/3141L Agri
Communications and lab**

Mathematics University Core Course (3 hours) and

**WCOB 1120 Computer Competency Requirement or Equivalent
Science University Core Courses and Departmental Requirements
(8-9 hours)**

**University Core CHEM 1103/1101L University Chemistry I
and lab and**

**University Core 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/Humanities University Core Courses (6 hours)

**Select in two categories from "State Minimum Arts/Humanities
Core" (sections a, b, c, or d) – See page 40**

US History University Core Course (3 hours)

Social Sciences University Core Courses (9 hours)

PSYC 2003 General Psychology

HESC 2413 Family Relations

ECON 2143 Basic Economics

HRMN Major Requirements (17 hours)

HESC 1501 Orientation to HESC

HESC 1213 Nutrition in Health

HESC 2112/2111L Foods I with lab

HESC 3604 Food Preparation for the Hospitality Industry

HESC 3653 Food Systems Management

HESC 4103 Experimental Foods

Additional Requirements (49-55 hours)

HESC 1601 Work Experience Practicum (1-4 hours)

**HESC 1603 Introduction to Hospitality and Restaurant
Management**

HESC 2123 Catering Management with lab

HESC 2603 Food Service Purchasing

HESC 2633 Introduction to Hotel Operations

HESC 2643 Principles in Tourism

HESC 3613 Resort Management

**HESC 3623 Legal Issues in Hospitality Industry with lab or
Equivalent**

HESC 3633 Front Office Management

HESC 4623 Selection and Layout of Food Service Equipment

HESC 4633 Advanced Hotel Operations

HESC 4643 Convention and Meeting Management

HESC 4653 Global Travel and Tourism Management

HESC 4693 Hospitality Management Internship (3-6 hours)

FDSC 2503 Food Safety/Sanitation

AGED 2143 Ag Financial Records or Equivalent

AGED 3303 Food & AG Marketing or Equivalent

Physical Education (2 hours)

**General Electives (8-15 hours) – Recommend foreign language (6
hours), HLSC 3633 First Responder-First Aid**

124 Total Hours

Hospitality and Restaurant Management Concentration

Fall Semester Year 1

3 English Core ENGL 1013 Composition

3 Math Core MATH 1203 College Algebra

3 HESC 1213 Nutrition in Health

5 Science Core *CHEM 1074/1071L Fundamentals of Chemistry and lab

3 HESC 1603 Intro Hospitality & Restaurant Management
17 semester hours

Spring Semester Year 1

3 English Core ENGL 1023 Composition II
4 Science Core *BIOL 1543/1541L Principles of Biology and lab
3 Fine Arts/Humanities Core Elective
3 COMM 1313 Fundamentals of Communication
1 PEAC OR DEAC Elective
1 HESC 1601 Work Experience Practicum **
1 HESC 1501 Orientation to HESC
16 semester hours

Fall Semester Year 2

3 HESC 2112/2111L Foods I and lab
1 PEAC Elective
0 WCOB 1120 Computer Competency Requirement
3 Social Sciences Core PSYC 2003 General Psychology
3 FDSC 2503 Food Safety and Sanitation
3 HESC 2633 Hotel Operations
3 HESC 2643 Principles in Tourism
16 semester hours

Spring Semester Year 2

3 HESC 3623 Legal Issues in the Hospitality Industry
3 HESC 2123 Catering Management with lab component
3 History Core Elective
3 ENGL 2003 Adv. Composition OR Exemption Elective
3 General Elective
15 semester hours

Fall Semester Year 3

3 HESC 2603 Food Service Purchasing
3 HESC 3653 Food Systems Management
3 AGECE 2143 Ag Financial Records
3 AGED 3142/3141L Agriculture Communications and lab
3 Social Sciences Core ECON 2143 Basic Economics – Theory & Practice
15 semester hours

Spring Semester Year 3

4 HESC 3604 Food Preparation for the Hospitality Industry with lab component
3 HESC 3633 Front Office Management
1 HESC 1601 Work Experience Practicum **
3 HESC 3613 Resort Management
3 General Elective
14 semester hours

Fall Semester Year 4

3 HESC 4643 Conventions & Meetings Mgmt
3 AGECE 3303 Food & Ag Marketing
3 HESC 4653 Global Travel & Tourism Management
3 Social Science Core HESC 2413 Family Relations
3 Fine Arts/Humanities Core Elective
15 semester hours

Spring Semester Year 4

3 HESC 4103 Experimental Foods with lab component OR HESC 2112/2111L and CHEM 1074/1071L
3 HESC 4623 Select & Layout of Food Service Equipment
3 HESC 4633 Adv. Hotel Operations
1 HESC 1601 Work Experience Practicum **
3 General Elective

13 semester hours

Summer Semester Year 4

3 HESC 4693 Hospitality Management Internship

3 semester hours

124 Total Hours

*May take CHEM 1103/1101L AND CHEM 1123/1121L

**HESC 1601 must be repeated until 1000 hours of work experience are completed.

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 _____

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Notification to:

- (1) College (2) Department (3) Admissions (4) Institutional Research (5) Continuing Education (6) Graduate School
(7) Treasurer (8) Undergraduate Program Committee Initials _____ Date _____