ATTACHMENT <u>1E</u>

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

_____
Vice Provost for Distance Education   Date
(for on-line programs)

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

Academic Unit: X Major/Field of Study   ☐ Minor   ☐Other Unit _____   ☐ Policy

Level: X Undergraduate   ☐ Graduate   ☐ Law   Effective Catalog Year _____

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

Current Name   **Food, Human Nutrition and Hospitality BS – HRMN concentration**

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

Current Code (6 digit Alpha) **FHNHBS**   Proposed Code (6 digit Alpha) **HNHIBS**
          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 **Human Nutrition and Hospitality Innovation (HNHIBS – HOSP)**

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.edu/divisions/academicaffairs/Pages/academicaffairs.aspx

          ☐ 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:

Food, Human Nutrition and Hospitality (FHNHBS) will change their name to Human Nutrition and Hospitality Innovation (HNHIBS). This change will better reflect what the program focuses on and is in direct alignment with Nutrition and Hospitality terms and industry channels. This name change is a result of the Human Nutrition/Dietetics and Hospitality Board of Advisors recommendations. The HRMN concentration is being changed to HOSP to reflect the updated name change.

Change in program policy by requiring all hospitality students to maintain a "C" or higher in all hospitality core courses. Math requirements have changed to include the additional of MATH 2053 (Finite Math) raising the math requirements from 3 -4 hrs to 6 -7 hrs. These changes are a result of the Hospitality Board of Advisors recommendations and the faculty is in full agreement that additional math is needed for HOSP students.

The HESC Core has now been combined with the Hospitality Core. In this area changes were made in: the area of "Additional Requirements" has an addition of: ACCT 2013 as an optional class for AGEC 2142/2141L (AG Financial Records). ISYS 1123 was added as an optional class to AGME 2903 (AG & HES Application of Microcomputers) and BLAW 2013 Business Law was added because WCOB 1012 was removed from the checksheet. This changes the requirements of the Additional Requirements area from 3 hrs to 15 hrs; as other courses were dropped from the HOSP core and added to the area of Additional Requirements.   The area of Additional Professional & Business Coursework had the additional of FDSC, SCMT, OMGT, & HOSP courses as acceptable coursework in this section. Total course hours changed from 6 hrs to 9 hrs. The aforementioned changes have resulted in a change from the electives section from 21-27 hrs to 17-24 total elective hours.

Check if either of these boxes apply and provide the necessary signature:

☐ 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:

X 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.)

X 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.)

This program name change will better represent Human Nutrition, Dietetics and Hospitality as it clearly describes what both programs are and the knowledge and skills they instill in their students. "Human" is needed to differinuate between animal nutrition and human nutrition as both academic areas are housed in the Bumpers College. Hospitality Innovation allows the hospitality program to include a multitude of courses that represent the entire hospitality industry as opposed to programs that specify in "hotel" or "restaurant". This allows the hospitality program to educate and produce hospitality leaders of tomorrow who have a broader view of the industry.

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.

Food, Human Nutrition, and Hospitality (FHNH)Human Nutrition and Hospitality Innovation

Robert J. Harrington
Area Coordinator
17E Home Economics Building
479-575-4700

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

1.
Dietetics (DIET)
2.
General Foods and Nutrition (GFNU), and
3.
Hospitality and Restaurant Management (HRMN) Innovation (HOSP)

Interest and aptitude for the biological and physical sciences that support nutrition science are needed to successfully complete concentrations in Dietetics and General Foods and Nutrition. Hospitality Innovation and Restaurant Management is the best choice for those students who have an interest in management and who enjoy working with people. To graduate, students must have the minimum of "C" in all hospitality core courses.

Hospitality and Restaurant ManagementInnovation (HRMNHOSP)

Students in the hospitality and restaurant managementinnovation 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 ManagementInnovation 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
ENGL 1013
Composition I (ACTS Equivalency = ENGL 1013)
(Sp, Su, Fa) (unless exempt)
ENGL 1023
Composition II (ACTS Equivalency = ENGL 1023)
(Sp, Su, Fa) (unless exempt)
AGED 3143
Agri Communications (Sp, Su, Fa)
COMM 1313
Public Speaking (ACTS Equivalency = SPCH
1003) (Sp, Su, Fa)
U.S. History and Government
3
Choose from U.S. History and Government Core courses
Mathematics and Computers
3
Choose MATH Core course (1203, 1204)
MATH 2053
WCOB 1120
Computer Competency Requirement (Sp, Su, Fa)
Sciences
8
Choose from State Minimum Science Core
Fine Arts and Humanities
6
Choose from Fine Arts, Humanities Core courses (choose one

from category "a" & one from category "b")
Social Sciences
9
ECON 2143
Basic Economics: Theory and Practice (Sp,Su, Fa)

HESC 2413
Family Relations (Sp, Fa)
PSYC 2003
General Psychology (ACTS Equivalency = PSYC 1103) (Sp, Su, Fa)
or SOCI 2013
General Sociology (ACTS Equivalency = SOCI 1013) (Sp, Su, Fa)
~~HRMN~~ HOSP Core Requirements
~~Human Environmental Sciences Core~~
~~11~~33 hrs
HESC 1501
Orientation to Human Environmental Sciences (Sp, Fa)
~~HESC~~ NUTRI 1213
Fundamentals of Nutrition (Sp, Fa)
~~HESC~~ HOSP 3603
& ~~HESC~~HOSP
3601L
Menu, Layout & Food Preparation (Sp, Fa)
and Menu, Layout & Food Prep Lab (Sp, Fa)
~~HESC~~HOSP 3653
Food Systems Management (Fa)
~~Additional Requirements~~
~~38~~
~~HESC~~HOSP 1603
Introduction to Hospitality Management (Sp, Fa)
~~HESC~~HOSP 2603
Purchasing and Cost Control (Sp, Fa)
~~HESC~~HOSP 2633
Hotel and Resort Operations Management (Fa)
~~HESC~~HOSP 3633
Front Office Revenue Management (Sp)
~~HESC~~HOSP 4633
Hospitality Operations and Financial Analysis (Sp, Fa)
~~HESC~~HOSP 4643
Meetings, Events and Convention Management (Fa)
~~HESC~~HOSP 4653
Global Travel and Tourism Management (Fa)
~~HESC~~HOSP 4693
Hospitality Management Internship (Sp, Su, Fa)
1
Additional Requirements 15 hrs
AGEC 2142
& AGEC
2141L
Agribusiness Financial Records (Fa)
and Agribusiness Financial Records Lab (Fa) or
ACCT 2013
~~or WCOB~~
~~1023~~
~~Business Foundations (Sp, Su, Fa)~~
AGEC 3303
Food and Agricultural Marketing (Sp)
or MKTG 3433
Introduction to Marketing (Sp, Su, Fa)
FDSC 2503
Food Safety and Sanitation (Fa)
~~WCOB 1012~~BLAW 2013 Business Law
AGME 2903
Agricultural and Human Environmental Sciences
Applications of Microcomputers (Sp, Su, Fa) or ISYS 1123
~~Additional Professional Coursework~~
~~3~~
~~Select one of the following:~~
~~RESM 3873~~
~~Sport and Recreation Risk Management (Fa)~~
~~FINN 3623~~
~~Risk Management (Sp, Fa)~~
~~HESC 4663~~
~~Issues & Trends in Hospitality & Tourism (Sp)~~
~~HESC 4673~~
~~Destination Marketing & Operations (Sp)~~
~~HESC 4683~~
~~Food and Wine Management, Service and~~
~~Evaluation (Fa)~~
~~HESC 4693~~
~~Hospitality Management Internship (Sp, Su, Fa)1~~
Additional Professional and Business Coursework
~~6~~9
From the departmental codes ACCT, AGEC, ECON, FDSC ,FINN, ISYS, MGMT, MKTG, SCMT, OMGT, ~~or~~ WCOB or HOSP
(Recommended that student take HOSP related courses)
General Electives
2
~~21-27~~
~~General Electives~~
2
~~21-27~~19-26 hrs
Total Hours
120
1Additional 3 hours credit may be earned if second experience is distinctly different from first internship.
2
Recommend foreign language 6 hours
All HOSP students must maintain a minimum of a "C" average in all hospitality core required courses

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

8/19/13