

Date Submitted: 11/05/19 1:36 pm

# Viewing: **HOSPBS : Hospitality Management, Bachelor of Science in Human Environmental Science**

Last approved: 10/05/18 11:27 am

Last edit: 11/07/19 6:47 pm

Changes proposed by: nsimkin

Catalog Pages Using  
this Program

[Hospitality Management B.S.H.E.S.](#)

[Hospitality Management \(HOSP\)](#)

Submitter: User ID: lkulcza Phone:  
7456

Program Status Active

Academic Level Undergraduate

Type of proposal Major/Field of Study

Select a reason for this modification

Making Minor Changes to an Existing Degree (e.g. changing 15 or fewer hours, changing admission/graduation requirements, adding/changing Focused Study or Track)

Are you adding a concentration?

No

Are you adding or modifying a track?

No

Are you adding or modifying a focused study?

No

Effective Catalog Year Fall 2020

College/School Code

## In Workflow

1. **AFLS Dean Initial**
2. **Director of Program Assessment and Review**
3. **Registrar Initial**
4. **Institutional Research**
5. **HESC Chair**
6. **HESC Curriculum Committee**
7. **AFLS Faculty**
8. **AFLS Dean**
9. **Global Campus**
10. **Provost Review**
11. **University Course and Program Committee**
12. Faculty Senate
13. Provost Final
14. Provost's Office-- Notification of Approval
15. Registrar Final
16. Catalog Editor Final

## Approval Path

1. 03/04/19 6:54 pm  
Lona Robertson (ljrobert): Approved for AFLS Dean Initial
2. 03/06/19 1:37 pm  
Alice Griffin (agriffin): Approved for Director of Program

## Bumpers College of Agricultural, Food, and Life Sciences (AFLS)

## Department Code

Department of Human Environmental Sciences (HESC)

## Program Code

HOSPBS

## Degree

Bachelor of Science in Human Environmental Science

## CIP Code

Assessment and  
Review

3. 06/07/19 12:41 pm  
Lisa Kulczak  
(lkulcza): Approved  
for Registrar Initial
4. 06/07/19 3:03 pm  
Gary Gunderman  
(ggunderm):  
Approved for  
Institutional  
Research
5. 06/07/19 3:14 pm  
Betsy Garrison  
(megarris):  
Approved for HESC  
Chair
6. 06/07/19 3:14 pm  
Laura Kathleen  
Matters Herold  
(lkherold):  
Approved for HESC  
Curriculum  
Committee
7. 06/12/19 2:40 pm  
Michael Thomsen  
(mthomsen):  
Approved for AFLS  
Faculty
8. 06/12/19 3:02 pm  
Lona Robertson  
(ljrobert): Approved  
for AFLS Dean
9. 06/14/19 12:45 pm  
Miran Kang (kang):  
Approved for Global  
Campus
10. 06/18/19 8:30 am  
Terry Martin

- (tmartin): Approved  
for Provost Review
11. 08/05/19 3:06 pm  
Alice Griffin  
(agriffin): Approved  
for University  
Course and Program  
Committee
12. 09/12/19 10:49 am  
Fran Hagstrom  
(fhagstr): Rollback  
to Initiator
13. 11/05/19 1:46 pm  
Lona Robertson  
(ljrobert): Approved  
for AFLS Dean Initial
14. 11/06/19 1:45 pm  
Alice Griffin  
(agriffin): Approved  
for Director of  
Program  
Assessment and  
Review
15. 11/07/19 6:47 pm  
Lisa Kulczak  
(lkulcza): Approved  
for Registrar Initial
16. 11/08/19 7:55 am  
Gary Gunderman  
(ggunderm):  
Approved for  
Institutional  
Research
17. 11/08/19 8:09 am  
Betsy Garrison  
(megarris):  
Approved for HESC  
Chair
18. 11/08/19 8:38 pm  
lapple: Approved

- for HESC Curriculum  
Committee
19. 11/15/19 5:55 pm  
Michael Thomsen  
(mthomsen):  
Approved for AFLS  
Faculty
  20. 11/18/19 7:48 am  
Lona Robertson  
(ljrobert): Approved  
for AFLS Dean
  21. 11/18/19 9:10 am  
Suzanne Kenner  
(skenner): Approved  
for Global Campus
  22. 11/18/19 9:56 am  
Terry Martin  
(tmartin): Approved  
for Provost Review

## History

1. Aug 22, 2014 by  
Leepfrog  
Administrator  
(clhelp)
2. Aug 22, 2014 by  
Leepfrog  
Administrator  
(clhelp)
3. Mar 5, 2015 by  
Charlie Alison  
(calison)
4. Mar 12, 2015 by  
Charlie Alison  
(calison)
5. Jun 1, 2017 by  
Charlie Alison  
(calison)
6. Jun 1, 2017 by  
Charlie Alison

(calison)

7. May 11, 2018 by  
Nancy Simkins  
(nsimkin)

8. Oct 5, 2018 by Lisa  
Kulczak (lkulcza)

19.0501 - Foods, Nutrition, and Wellness Studies, General.

Program Title

Hospitality Management, Bachelor of Science in Human Environmental Science

Program Delivery

Method

On Campus

Is this program interdisciplinary?

No

Does this proposal impact any courses from another College/School?

No

What are the total        120  
hours needed to  
complete the  
program?

## Program Requirements and Description

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### Requirements

All HOSP students must earn a grade of "C" or higher in all hospitality core required courses. State minimum core and discipline specific general education requirements:

(Course work that meets state minimum core requirements is in bold.)

#### University Requirements

1

**UNIV 1001** University Perspectives

#### Communications

12

**ENGL 1013** Composition I (ACTS Equivalency = ENGL 1013) (unless exempt)

**ENGL 1023** Composition II (ACTS Equivalency = ENGL 1023) (unless exempt)

**COMM 1313** Public Speaking (ACTS Equivalency = SPCH 1003)

**AGED 3143** Communicating Agriculture to the Public (Or COMM, ENGL or World Language Course)

#### U.S. History and Government

3

Choose from U.S. History and Government Core courses

Mathematics and Computers	6
<u>MATH 1203</u> College Algebra (ACTS Equivalency = MATH 1103)	
<u>MATH 2053</u> Finite Mathematics	
Sciences	8
Choose from University Core science courses	
Fine Arts and Humanities	6
Choose from Fine Arts, Humanities Core courses -- Choose 3 hours from each	
Social Sciences	9
<u>ECON 2143</u> Basic Economics: Theory and Practice	
<u>HDFS 2413</u> Family Relations	
or <u>HDFS 1403</u> Life Span Development	
<u>PSYC 2003</u> General Psychology (ACTS Equivalency = PSYC 1103)	
or <u>SOCI 2013</u> General Sociology (ACTS Equivalency = SOCI 1013)	
HOSP Requirements	40
<u>NUTR 1213</u> Fundamentals of Nutrition	
<u>HOSP 1301</u> Hospitality Pre-Internship	
<u>HOSP 1603</u> Introduction to Hospitality Management	
<u>HOSP 2603</u> Purchasing and Cost Control	
<u>HOSP 2611</u> Foodservice Sanitation	
<u>HOSP 2633</u> Lodging Property Management	
<del>HOSP 4633 Hospitality Operations and Financial Analysis</del>	
<u>HOSP 2653</u> <b>Introduction to Hospitality Finance</b>	
<u>HOSP 3602L</u> <b>Course HOSP 3602L Not Found</b>	
<u>HOSP 3603</u> Cultures and Cuisines of the World	
<del>HOSP 3601L Culture and Cuisines of the World Practicum</del>	
<u>HOSP 3623</u> Introduction to Meetings and Events Management	
<u>HOSP 3653</u> Hospitality, Dietetic Management and Human Resources	
<u>HOSP 4643</u> Special Events Management	
<u>HOSP 4653</u> Global Travel and Tourism Management	
<u>HOSP 4663</u> <b>Hospitality Management Capstone</b>	
<u>HOSP 4693</u> Hospitality Management Internship 1	
Additional Requirements	9
<u>AGME 2903</u> Agricultural and Human Environmental Sciences Applications of Microcomputers	
or <u>ISYS 1123</u> Business Application Knowledge - Computer Competency	
<u>BLAW 2013</u> The Legal Environment of Business (ACTS Equivalency = BLAW 2003)	
<u>HOSP 4673</u> Destination Marketing & Operations	
Additional Professional and Business courses	12
From the departmental codes ACCT, AGECE, ECON, FDSC, FINN, ISYS, MGMT, MKTG, SCMT, OMGT, WCOB and HOSP. Recommended that students take HOSP related courses: HOSP 3673 & HOSP 4613	
General Electives 2	14

~~Total Hours~~~~120~~

Total Hours

120

1 Additional 3 hours credit may be earned if second experience is distinctly different from first internship.

2 Recommend world language 6 hours.

## 8-Semester Plan

## Hospitality Management B.S.H.E.S., Eight-Semester Degree Program

Students wishing to follow the degree plan in Hospitality Management should go to the [Eight-Semester Degree Policy](#) for university requirements of the program.

First Year	Units		
	Fall	Spring	Summer
<a href="#">ENGL 1013</a> Composition I (ACTS Equivalency = ENGL 1013) (unless exempt)	3		
<a href="#">NUTR 1213</a> Fundamentals of Nutrition	3		
<a href="#">HOSP 1603</a> Introduction to Hospitality Management	3		
<a href="#">MATH 1203</a> College Algebra (ACTS Equivalency = MATH 1103) (or higher level math)	3		
<a href="#">UNIV 1001</a> University Perspectives	1		
<a href="#">ENGL 1023</a> Composition II (ACTS Equivalency = ENGL 1023) (unless exempt)		3	
<a href="#">COMM 1313</a> Public Speaking (ACTS Equivalency = SPCH 1003)		3	
Fine Arts/Humanities Core Elective		3	
<a href="#">AGME 2903</a> Agricultural and Human Environmental Sciences Applications of Microcomputers		3	
or <a href="#">ISYS 1123</a> Business Application Knowledge - Computer Competency			
<a href="#">HOSP 2611</a> Foodservice Sanitation			1
Science Core Elective			4
Year Total:	13	17	
Second Year	Units		
	Fall	Spring	Summer
<a href="#">PSYC 2003</a> General Psychology (ACTS Equivalency = PSYC 1103)	3		
or <a href="#">SOC1 2013</a> General Sociology (ACTS Equivalency = SOCI 1013)			
<a href="#">MATH 2053</a> Finite Mathematics	3		
<del><a href="#">HOSP 4633</a> Hospitality Operations and Financial Analysis</del>	<del>3</del>	-	-
<a href="#">HOSP 2653</a> Introduction to Hospitality Finance	3		
<a href="#">HOSP 2633</a> Lodging Property Management	3		
Science Core Elective		4	
General or Hospitality Electives		6	
<a href="#">ECON 2143</a> Basic Economics: Theory and Practice		3	
History or Government Core Elective		3	

<u>HOSP 2603</u> Purchasing and Cost Control	3		
Year Total:	16	15	
Third Year	Units		
	Fall	Spring	Summer
<u>HOSP 4673</u> Destination Marketing & Operations	3		
General or Hospitality Electives	6		
<u>HDFS 2413</u> Family Relations	3		
or <u>HDFS 1403</u> Life Span Development			
COMM Elective	3		
<u>HOSP 3603</u> Cultures and Cuisines of the World	5		
& <u>HOSP 3602L</u> <span style="border: 1px solid red; padding: 2px;">Course HOSP 3602L Not Found</span>			
General or Hospitality Electives	5		
<u>HOSP 3623</u> Introduction to Meetings and Events Management	3		
<u>HOSP 4653</u> Global Travel and Tourism Management	3		
Year Total:	15	16	
Fourth Year	Units		
	Fall	Spring	Summer
General or Hospitality Electives	6		
<u>HOSP 3653</u> Hospitality, Dietetic Management and Human Resources	3		
<b><u>HOSP 4663</u> Hospitality Management Capstone</b>	<b>3</b>		
Fine Arts/Humanities Core Elective	3		
General or Hospitality Electives	3		
<u>BLAW 2013</u> The Legal Environment of Business (ACTS Equivalency = BLAW 2003)	3		
<u>HOSP 4643</u> Special Events Management	3		
<u>HOSP 1301</u> Hospitality Pre-Internship	1		
<u>HOSP 4693</u> Hospitality Management Internship			3
Year Total:	15	10	3
Total Units in Sequence:	120		

Are Similar Programs available in the area?

No

Estimated Student **225** ~~NA~~  
 Demand for Program  
 Scheduled Program **2021-2022** ~~2019-~~  
 Review Date **2020**



Program Goals and  
Objectives

**Program Goals and Objectives**

**Program Goals**

- 1. Graduates demonstrate an understanding of and competencies in hospitality business and innovation management.**
- 2. Graduates demonstrate an understanding of and competencies in managing self, people and tasks.**
- 3. Graduates demonstrate an understanding of and importance of ethics and diversity in personal and professional life.**
- 4. Graduates demonstrate an understanding of and competencies in leadership skills.**

**Objectives**

- Objective 1 Apply the basic principles of analytical thinking and problem solving when examining hospitality management issues**
- Objective 2 Demonstrate the ability to integrate concepts and theories across functional business domains (e.g. Finance, Marketing, Human Resources, Operations, etc.)**
- Objective 3 Demonstrate the knowledge, skills, and attitudes to function effectively in a diverse and global organizational environment**
- Objective 4 Demonstrate the ability to read, listen, and clearly express themselves using written, oral, visual, and quantitative methods to communicate effectively with superiors, coworkers, customers, and members of the community**
- Objective 5 Demonstrate personal and professional standards for ethical decision-making and social behavior**
- Objective 6 Demonstrate self-efficacy, leadership, resourcefulness and creativity.**
- Objective 7 Demonstrate the ability to recognize new opportunities.**

NA

Learning Outcomes

**Learning Outcomes**

**Learning Outcomes**

**Student Learning Outcome 1: Apply knowledge in the areas of food and beverage, lodging and tourism, events and management. Demonstrate the ability to develop, examine, questions, and explore perspectives or alternatives to problems in the hospitality industry.**

**Student Learning Outcome 2: Solve problems by researching options and evaluating multiple perspectives or alternatives to a professional and/or industry related situation. This includes integrating human, financial, and physical resources management into the operations of the hospitality industry.**

**Student Learning Outcome 3: Use critical thinking to develop and demonstrate alternatives to problems in hospitality operations. Demonstrate the ability to develop, examine, questions, and explore perspectives or alternatives to problems in the hospitality industry.**

**Student Learning Outcome 4: Demonstrate effective and professional communication in a range of situations: 1) Oral communication in one-on-one, group, and formal presentation settings, and 2) Written communication to convey clearly ideas and thoughts.**

**Student Learning Outcome 5: Implement professional practices and awareness in ethics, diversity, leadership, and global responsibility while working as a team member.**

NA

Description and justification of the request

Description of specific change	Justification for this change
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Description of specific change	Justification for this change
<p>The following course is added to the hospitality core</p> <p>HOSP 4663 Hospitality Management Capstone</p> <p>Changing course HOSP 4633 to HOSP 2653. Course change was approved effective spring 2019.</p> <p>Increasing the credit hour from one credit (HOSP 3601L) to two credits (HOSP 3602L) to better reflect student lab time.</p>	<p>Adding HOSP 4663 Hospitality Management Capstone to the hospitality core ensures students meet the residency requirement and all hospitality students have a capstone course prior to graduation.</p> <p>Content being taught in HOSP 2653 is an introduction to hospitality specific accounting and financial analysis procedures.</p> <p>No new faculty will be needed.</p> <p>The extra credit hour change from HOSP 3601L to HOSP 3602L is based on lab time and content taught and delivered in the course. The lab time is 7 hours per week, which allows the students to gain valuable restaurant experience by running Pineapple Café each week.</p>

Upload attachments

Reviewer Comments

**Alice Griffin (agriffin) (03/06/19 11:25 am):** Updated scheduled program review date to match revised schedule.

**Alice Griffin (agriffin) (03/06/19 1:02 pm):** Changed effective date from fall 2019 to fall 2020. It is too late to complete the approval process in time for the fall 2019 catalog.

**Alice Griffin (agriffin) (03/06/19 1:03 pm):** Changed general electives in program requirements from 14 to 15, which matches the curriculum in the 8 SDCP. It also allows for the program requirements to total 120 credit hours.

**Alice Griffin (agriffin) (03/06/19 1:32 pm):** Inserted the description and justification for the change made to HOSP 4633 with permission from submitter.

**Alice Griffin (agriffin) (06/18/19 2:32 pm):** Removed language regarding a new additional Hospitality elective course (HOSP 4613), with permission from submitter.

**Fran Hagstrom (fhagstr) (09/12/19 10:48 am):** Senator Bruce Ahrendsen moved to remove this item from the September 11 Faculty Senate consent agenda. The motion was seconded and approved by the faculty.

**Fran Hagstrom (fhagstr) (09/12/19 10:49 am):** Rollback: Senator Bruce Ahrendsen moved to remove this item from the September 11 Faculty Senate consent agenda. The motion was

seconded and approved by the faculty.

**Alice Griffin (agriffin) (11/06/19 1:44 pm):** Inserted description and justification for HOSP 3602L with input from submitter.

**Lisa Kulczak (lkulcza) (11/07/19 6:47 pm):** HOSP 3602L in approval process for fall 2020