

LSC Use Only
Number: _____
Action: _____
Date: _____

UWUCC Use Only
Number: 91-162
Action: _____
Date: _____

CURRICULUM PROPOSAL COVER SHEET
University-Wide Undergraduate Curriculum Committee

I. Title/Author of Change

Course/Program Title: Hotel, Restaurant, Institutional Management
Suggested 20 Character Course Title: HRIM
Department: HRIM Department
Contact Person: Ronald Sinkims, Chair

II. If a course, is it being Proposed for:

_____ Course Revision/Approval Only
_____ Course Revision/Approval and Liberal Studies Approval
_____ Liberal Studies Approval Only (course previously has been approved by the University Senate)

III. Approvals

<u><i>Donald B. Cappel</i></u> Department Curriculum Committee	<u><i>Ronald Sinkims</i></u> Department Chairperson
<u><i>Marie Ann Cappel</i></u> College Curriculum Committee	<u><i>Harold E. Wargast</i></u> College Dean *

_____ Director of Liberal Studies (where applicable)
_____ Provost (where applicable)

*College Dean must consult with Provost before approving curriculum changes. Approval by College Dean indicates that the proposed change is consistent with long range planning documents, that all requests for resources made as part of the proposal can be met, and that the proposal has the support of the university administration.

IV. Timetable

Date Submitted to LSC: _____	Semester to be implemented: _____	Date to be published in Catalog: _____
to UWUCC: _____		

I. Cover Sheet

II. Description of Curriculum Change

In addition to developing the curriculum to follow the Liberal Studies guidelines, the Hotel, Restaurant, and Institutional Management Department (HRIM), College of Human Ecology/Health Sciences, is preparing a self-study for presentation to the Council on Hotel, Restaurant and Institutional Education (CHRIE). This is the accrediting commission for programs in Hospitality Administration. The accreditation process includes the following curriculum objectives:

1. To assure that the curriculum is based on those knowledge components, skills, values, and attitudes that the community of interests has identified as essential for the graduate of the hospitality program to function as a responsible practitioner, citizen, and person.
2. To assure that curricular offerings are developed, regularly reviewed, and evaluated in terms of their effectiveness in achieving programmatic objectives.
3. To assure that effective means of assessing learning outcomes have been developed.
4. To ensure that the curriculum includes an appropriate mix of theoretical and applied experiences for achieving the educational objectives.

The current HRIM program core requirements are 51 credits. The proposed change is also for 51 credits. Six (6) credits in the proposed change can be used as Liberal Studies electives. The two courses that we have required and continue to require are two semesters of a language, i.e. Spanish, French or German. In the original program and the proposed program, the student then elects one of two tracks to follow in the program: 1) Foodservice Management or 2) Lodging Management.

As a result of the department faculty evaluating the current curriculum for Liberal Studies program needs and CHRIE accreditation competencies for B.S. graduates, the following recommendations are presented for curricular change:

PROPOSED Remove from the Core requirement and place in the Foodservice Management track:

HR 306 Food and Beverage Management	3 cr.
HR 408 Institutions Management	3 cr.

RATIONALE The courses are more specific to the Foodservice Management track.

page two

PROPOSED Remove from the Foodservice Management track and be included in the core requirement:
HR 259 Hospitality Purchasing
HR 401 Cost Management

RATIONALE To enhance the student's competencies in food, beverage and labor costs. Fourteen competencies have been identified for B.S. Graduates of Tourism, Food and Lodging Administration Programs. Examples of three of these competencies are:
Understands the managerial process of planning, organizing, directing, controlling, and evaluating and their interrelatedness in the management of human, material, and financial resources.
KNOWLEDGE

Understands the technical procedures involved in the production, distribution and service of high quality food in food delivery systems with varying organizational structure and objectives.
COMPREHENSION

Applies management principles in the effective use of human, material, and financial resources.
APPLICATION

PROPOSED Delete AD 321 Business and Interpersonal Communications (3 cr)

RATIONALE Although this is a valuable course, the competencies developed in HR 356 Human Resources in Hospitality - Industry meet the accrediting body standards.

PROPOSED Add HR 411 Seminar in Hospitality Management \W\ (3 cr) to the core requirements. These 3 credits replace the 3 credits from AD 321 Business and Interpersonal Communications.

RATIONALE The catalog description for HR 411 Seminar in Hospitality Management is: Analysis of the current trends and practices within hospitality industry as related by industry professionals. Course included researching topics and writing at least three research papers.
This serves as a capstone course for the seniors in the HRIM department and is the \W\ course for all majors.

page three

In summary, this proposal is for 1) approval of the proposed liberal studies program for the students in the Hotel, Restaurant and Institutions Management Department, and 2) approval of the department changes to meet the needs of the students.

These changes affect the credits in the program as listed below:

1. The core requirements were 30 credits. With the addition of HR 411 Seminar in Hospitality Management, 3 cr., this increases the requirement to 33 credits.
2. The recommended courses for each track, foodservice management and lodging management had and continue to require 15 credits.
3. The free electives change from 13 credits in the old program to 10 in the new program.

In the old program the core requirement was listed as 24-30 credits. When internship was completed, those 6 credits were placed in the core requirement, which would then increase the credits in the core to 30 credits. As a result there were only 7 credits in the free elective, in place of the 13 credits, as listed in the "old" check-out sheet.

Name _____
 Social Security # _____
 Advisor _____
 Major Concentration _____

General Education 52 SH

ENGLISH (10 SH)	SH
EN 101 English I	4
EN 102 English II	3
EN 201 English III	3
FINE ARTS (3 SH)	
OR	
AI 101 Introduction to Art	OR
MU 101 Introduction to Music	OR
TH 101 Introduction to Theater	3
HUMANITIES (6 SH)	
Foreign Language	3
Foreign Language	3
NATURAL SCIENCES AND MATHEMATICS (14 SH)	
CH 101 Chemistry	4
CH 102 Chemistry	4
CO 200 Introduction to Computers	3
MA 217 Probability and Statistics	3
SOCIAL SCIENCES (15 SH)	
SO 151 Principles of Sociology	3
PC 101 General Psychology	3
EC 121 Principles of Economics I	3
OR	
HEALTH AND PHYSICAL EDUCATION (4 SH)	
HP 101 Personal and Community Health	2
HP Physical Activity	1
HP Physical Activity	1
OR	
MS 101 World Military History	2
MS 102 American Military History	2

Controlled Electives 6 SH

_____	3
_____	3

*Two courses (6 cr.) in Communications Media, or Foreign Languages (III and IV), or Geography, or Health Sciences/ Gerontology, or Industrial and Labor Relations, or International Studies, or Safety Sciences, or Human Ecology core (see reverse side).

Major Core Courses

24-30 SH

HRFN 101 Introduction to Hospitality Management	SH	3
HRFN 150 Foods		4
HRFN 299 Cooperative Education or HR 493 Internship		0-3
HRFN 306 Food & Beverage Service Sales Menu Design		3
HRFN 313 Quantity Food Production & Administration		4
HRFN 356 Food Service Personnel & Administration		3
HRFN 408 Institutions Management		3
HRFN 413 Advanced Food Management		4
HRFN 399 Cooperative Education or FN 493 Internship		0-3

MAJOR CONCENTRATION: FOOD SERVICE MANAGEMENT (15 SH)

HRFN 145 Introduction to Nutrition	3
HRFN 259 Quantity Food Purchasing	3
HRFN 358 Food Service Equipment & Layout	3
HRFN 401 Food Management Cost Controls	3
HRFN 406 Catering Management	3

OR

MAJOR CONCENTRATION: LODGING MANAGEMENT (15 SH)

HRFN 115 Introduction to Tourism	3
HRFN 360 Lodging Systems	3
HRFN 365 Lodging Operations	3
HRFN 420 Convention Sales & Service	3
HRFN 420 XXXXXX XXX III 241 Information Systems	3

Other Requirements 15 SH

AD 321 Business & Interpersonal Communications	3
AD 235 Introduction to Business Law	3
AG 201 Accounting Principles I	3
BI 232 Fundamentals of Microbiology	3
MK 320 Principles of Marketing	3

Free Electives 13 SH

_____	3
_____	3
_____	3
_____	3
_____	3
_____	3

Total Degree Requirements 125-130

PROPOSED HRIM Program / Liberal Studies Requirements

Existing HRIM Program

CORE			
HR 101 Intro to Hospitality Management	3 CR.	HR 101 Introduction to Hospitality	3 CR.
HR 116 Com Fd Prep & Ser or	4 CR.	FN 150/151 Foods	4 CR.
FN 150/151 Foods	4 CR.	HR 259 Hospitality Purchasing	3 CR. Moved from Rest/Inst.
HR 306 Food and Beverage Management	3 CR.	HR 313 Food Systems I	4 CR.
HR 313 Food Systems I	4 CR.	HR 356 Human Resources in Hosp. Ind. \W\	3 CR.
HR 356 Human Resources in Hospitality	3 CR.	HR 401 Cost Management	3 CR. Moved from Rest/Inst.
HR 408 Institutions Management	3 CR.	HR 411 Seminar in Hosp. Mgm't \W\	3 CR. Moved from Elective
HR 413 Food Systems II	4 CR.	HR 413 Food Systems II	4 CR.
HR 493 Internship	6 CR.	HR 493 Internship	6 CR.
Elect one of the two tracks			
Major Concentration: Rest/Inst. Mgt.	15 CR.	Restaurant and Institution Mgm't	15 CR.
FN 145 Introduction to Nutrition	3 CR.	FN 145 Introduction to Nutrition	3 CR.
HR 259 Hospitality Purchasing	3 CR.	HR 306 Food and Beverage Management	3 CR. Moved from Core
HR 358 Equipment & Facilities Design	3 CR.	HR 358 Equipment and Facilities Design	3 CR.
HR 401 Cost Control	3 CR.	HR 406 Catering and Banquet Mgm't	3 CR.
HR 406 Catering and Banquet Management	3 CR.	HR 408 Institutions Management	3 CR. Moved from Core
or			
Major Concentration: Lodging Management	15 CR.	Hotel Management	15 CR.
HR 115 Introduction to Tourism	3 CR.	HR 115 Introduction to Tourism	3 CR.
HR 360 Hotel Systems Management	3 CR.	HR 360 Hotel Systems Management	3 CR.
HR 365 Hotel Design and Maintenance	3 CR.	HR 365 Hotel Facilities Management	3 CR.
HR 420 Hotel Sales and Service	3 CR.	HR 420 Hotel Sales and Service	3 CR.
IM 241 Intro to Infor. Mgt Systems	3 CR.	IM 241 Information Systems	3 CR.
Other Requirements			
AD 231 Business & Interpersonal Commun.	15 CR.	Other Requirements	18/19 CR.
AD 235 Introduction to Business Law	3 CR.	AD 235 Intro to Bus. Law	3 CR.
AG 201 Accounting Principles I	3 CR.	AD 201 Accounting Prin. I	3 CR.
BI 232 Fundamentals of Microbiology	3 CR.	BI 232 Found. of Microbiology	3 CR.
MK 320 Principles of Marketing	3 CR.	MK 320 Principles of Marketing	3 CR.
		Foreign Language	3/4 CR.
		Foreign Language	3 CR.

Dept. Elective
 HR 411 Seminar in Hospitality Management 3 CR.

Delete AD 231

Electives

4-10 CR.

Department Core Requirements 33 credits

HR 101 Introduction to Hospitality 3
 HR 116 ~~Commercial Food Preparation~~ 4

EH 150, 151 Foods/ Lecture Lab 4
 HR 259 Hospitality Purchasing 3
 HR 313 Food Systems I 4
 HR 356 Human Resources In Hosp. Ind./W (Permission) 3
 HR 401 Cost Management 3
 HR 411 Seminar in Hosp. Mgm't /W 3
 HR 413 Food Systems II 4
 HR 493 Internship 6

You must elect one of the two tracks

Restaurant and Institution Management 15 credits

FH 145 Introduction to Nutrition 3
 HR 306 Food and Beverage Management 3
 HR 358 Equipment and Facilities Design 3
 HR 406 Catering and Banquet Management 3
 HR 408 Institutions Management 3

Hotel Management Track 15 credits

HR 115 Introduction to Tourism 3
 HR 360 Hotel Systems Management 3
 HR 365 Hotel Facilities Management 3
 HR 420 Hotel Sales and Service 3
 IH 241 Intro to HIS 3

Other Requirements 18/19 credits

AD 235 Introduction to Business Law 3
 AD 201 Accounting Principles I 3
 BI 232 Fundamentals of Microbiology 3
 IIR 320 Principles of Marketing 3
 — Foreign Language 3/4
 — Foreign Language 3
 (You have a choice of SP/FR/GH I&II or III&IV
 If level III&IV are chosen, may count as LS elective)

Electives 4-10 credits
 (10 credits if use Foreign Language III&IV as LS Electives)

Total Credits for Graduation is.....124 credits

Learning Skills & Knowledge Courses 22 credits

EH 101 College Writing 4
 EH 202 Research Writing 3
 EH 121 Introduction to Literature 3
 HI 195 History: The Modern Era 3
 Philo/Rel St 3
 Fine Arts 3
 HA 217 Probability and Statistics 3

Health and Wellness 3 credits

HP 140 Health and Wellness I 1.5
 HP 141 Health and Wellness II 1.5
 or
 HP 143 Health and Wellness 3

or

FH 140 Nutrition and Wellness I 1.5
 FH 141 Nutrition and Wellness II 1.5
 or
 FH 143 Nutrition and Wellness 3

or

IIS 101 Military Science 2
 IIS 102 Military Science 2

Social Sciences 9 credits

PC 101 General Psychology 3
 EC 121 Principles of Economics I 3
 *SS Elective 3

Laboratory Sciences 8 credits

CH 101 College Chemistry I 4
 CH 102 College Chemistry II 4

Liberal Studies 9 credits

L.S. CO/III/BE 101 Computer Literacy 3
 L.S. Elective 3
 L.S. Elective 3

Synthesis Course 3 credits

Other Liberal Studies Requirements 3 credits
 *Non-Western Culture Course 3
 Writing Intensive Course(HR 356)
 Writing Intensive Course(HR 411)

There are ~~three~~ courses that meet these and other L.S requirements. You may elect one course that meets both() requirements.

11012

Indiana, Pennsylvania 15705

Date: November 21, 1991

Subject: Curricular Change

To: Ron Simkins, Chair
Hotel, Restaurant, and Institutional Management Dept.

From: Dr. Sharon D. Steigmann, Chair
Office Systems and Business Education Department

Your memo regarding your proposed curriculum change has been received by our department.

We are aware that AD 321 Business and Interpersonal Communications will be removed from the students' requirements and have no concerns about this.

/rg

Department of Hotel, Restaurant, and Institutional Management

Thomas L. Van Dyke, Chairperson; Baker, Cauffiel, Gressley, Marshall, Miller; and Professors Emeriti Minnick and Woods

The department offers students an academic preparation leading to a Bachelor of Science Degree in Hotel, Restaurant, and Institutional Management. Students take general courses in business, chemistry, biology, computer, and foreign language. They then elect to major in either food service management or lodging management.

The food service management track prepares men and women for management positions in restaurants, corporate food services, entertainment or recreation food service, health care, or other institutional and contract food service.

The lodging management track prepares women and men for management positions within hotels, resorts, and other lodging operations. Emphasis is on the study of housekeeping, rooms and sales departments but also includes food production and service.

Both programs require the student to complete 880 hours of hospitality industry work experience before graduation. The first 440 hours are completed during the freshman and sophomore years in any type of hospitality position selected by the student and must be completed before the internship is scheduled. The second 440 hours are completed during an internship. The internship is supervised by a faculty member who assists the student in developing the learning package to be achieved during the internship and who advises the intern on university, department, and site requirements.

Professional-type uniforms are prescribed as part of the dress code for departmental majors in all food production classes.

Bachelor of Science--Hotel, Restaurant, and Institutional Management

Liberal Studies: As outlined in Liberal Studies section
with the following specifications:

54-55

Mathematics: MA217

Natural Science: CH101-102

Social Science: EC121, PC101

Liberal Studies electives: CO/IM/BE101 Computer Literacy

Major:

Required courses:

HR101 Introduction to Hospitality	3sh
FN150 Foods	3sh
FN151 Foods Lab	1sh
HR259 Hospitality Purchasing	3sh
HR313 Food Systems I	4sh
HR356 Human Resources in the Hospitality Industry \W\	3sh
HR401 Cost Management	3sh
HR408 Institutions Management	3sh
HR411 Seminar in Hospitality Management \W\	3sh
HR413 Food Systems II	3sh

HR493 Internship	(1) 6sh
Controlled electives: One Track required	12-15
Food Service Management Track:	
FN145 Introduction to Nutrition	(2) 3sh
HR306 Food and Beverage Management	3sh
HR358 Food Service Equipment and Facilities Design	3sh
HR406 Catering and Banquet Management	3sh
Lodging Management Track:	
HR115 Introduction to Tourism	3sh
HR360 Hotel Systems Management	3sh
HR365 Hotel Facilities Maintenance	3sh
HR420 Hotel Sales and Services	3sh
IM300 Information Systems: Theory and Practice	3sh

Other Requirements:

Required courses:	18/19sh
AG201 Accounting Principles I	3sh
BI232 Fundamentals of Microbiology	3sh
BL235 Introduction to Business Law	3sh
MK320 Principles of Marketing	3sh
FL--- Foreign Languages (3)	*sh

You have a choice of SP/FR/GM I and II or III and IV. If level III and IV are chosen, they may count as L.S. Elective.

Free Electives: 4-10

Total Degree Requirements: 124

- (1) Each student must complete 880 hours of work experience, of which 440 hours must be through supervised experiences in HR493. See department internship coordinator for detailed information.
- (2) Credit counted in Liberal Studies electives.
- (3) Each student must complete 6sh of foreign language; if this requirement is met with levels III and IV, this may count as two Liberal Studies electives.