

LSC Use Only No:	LSC Action-Date:	UWUCC USE Only No. <u>06-6</u> <u>05-47a</u>	UWUCC Action-Date: <u>App. 10-17-06</u>	Senate Action Date: <u>App. 11-7-06</u>
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Curriculum Proposal Cover Sheet - University-Wide Undergraduate Curriculum Committee

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Proposing Department/Unit Hospitality Management	Phone 724-357-2626

Check all appropriate lines and complete information as requested. Use a separate cover sheet for each course proposal and for each program proposal.

1. Course Proposals (check all that apply) ☒ New Course ☐ Course Prefix Change ☐ Course Deletion ☐ Course Revision ☐ Course Number and/or Title Change ☐ Catalog Description Change	
<u>Current</u> Course prefix, number and full title <u>Proposed</u> course prefix, number and full title, if changing	
2. Additional Course Designations: check if appropriate ☐ This course is also proposed as a Liberal Studies Course. ☐ Other: (e.g., Women's Studies, Pan-African) ☐ This course is also proposed as an Honors College Course.	
3. Program Proposals ☐ New Degree Program ☐ Program Title Change ☐ Program Revision ☐ New Minor Program ☐ New Track ☐ Other	
<u>Current</u> program name <u>Proposed</u> program name, if changing	
4. Approvals	
Department Curriculum Committee Chair(s)	<i>Jeffrey Miller</i> 11-7-05
Department Chair(s)	<i>Stephen B. Bailey</i> 11-7-05
College Curriculum Committee Chair	<i>Elizabeth Palmer</i> 2-10-06
College Dean	<i>Patricia Boyce</i> 2/21/06
Director of Liberal Studies *	
Director of Honors College *	
Provost *	<i>Ch. Seab</i> 7/10/07
Additional signatures as appropriate: (include title)	
UWUCC Co-Chairs	<i>Gail Schiest</i> 10/17/06

* where applicable

Received

FEB 22 2006

Liberal Studies

Received

OCT 10 2006

Liberal Studies

PROPOSED SYLLABUS OF RECORD

I. Catalog Description

HRIM 300 Critiquing Commercial Restaurants	1 class hour
	0 lab hours
	1 credits
	(1c-0l-1cr)

Prerequisites: HRIM 130, HRIM 256, Junior Status

Provides the student of hospitality management with the opportunity to evaluate operational characteristics of commercial restaurants from the perspective of a dining patron. Students, as members of dining teams, dine in a variety of restaurant concepts and evaluate the business operation on a battery of performance criteria including site appearance, menu diversity, service competence, product quality, and sanitation. Evaluations and recommendations for change are presented to the class for discussion. Students incur out-of-pocket dining expenses.

II. Course Outcomes

Students will be able to:

1. analyze service and menu characteristics of different commercial restaurant concepts.
2. critique favorable and unfavorable physical plant, customer service, product preparation, and décor characteristics of commercial restaurant operations.
3. evaluate the sanitation environment of commercial restaurant operations.
4. to identify recommendations to improve unfavorable operational characteristics as found within the evaluated commercial restaurants.
5. share evaluative opinion regarding perceived operational effectiveness of commercial restaurants with class peers and course instructor.

III. Course Outline

1. Effective Operational Characteristics of Commercial Restaurant Concepts. (2 hours)
 - a. Quick-Service
 - b. Family-Style
 - c. Theme Dining / Dinner Houses
 - d. Upscale
2. Review of the Critique Evaluation Tool (2 hours)
3. In-Class Critique Presentations and Class / Instructor Discussion of Evaluation (10 hours)
4. Culminating Activity (2 hours)

IV. Evaluation Methods

The final grade will be determined as follows:

100 Points -- Class Attendance

100 Points -- Completion and Presentation of Critiques of Assigned Commercial Restaurant Operations

The final grade will be determined by dividing points earned by total possible points.

Grading Scale:

90% - 100%	A
80% - 89%	B
70% - 79%	C
60% - 69%	D
59% or Below	F

V. Attendance Policy

Students are required to attend all classes. Class attendance will be taken at the beginning of the class session and will be considered in the student's final grade. The instructor recognizes the students' need to miss class because of illness or personal emergency. Medical excuses will be required for classes missed because of illness

VI. Required Textbook

There is no required textbook for this course. All required tools will be provided to students by the course instructor.

VII. Special Resource Requirements

Students will be required to pay out-of-pocket expenses incurred during their out-of-class dining experiences at assigned commercial restaurant operations.

VIII. Bibliography

Applied Foodservice Sanitation, The Educational Institute of the National Restaurant Association, Chicago, Illinois, 2004

Kavanaugh, Raphael R., and Ninemeier, Jack D., Supervision in the Hospitality Industry, 3rd Edition, The Educational Institute of the American Hotel and Lodging Association, Lansing, Michigan, 2001.

Kotschevar, Lendal H., and Tanke, Mary L., Managing Bar and Beverage Operations, The Educational Institute of the American Hotel and Lodging Association, Lansing, Michigan, 2001.

Menu Magazine, Indiana Gazette Printers, Indiana, Pennsylvania, 2005

Ninemeier, Jack D., Management of Food and Beverage Operations, 3rd Edition,
The Educational Institute of the American Hotel and Lodging Association,
Lansing, Michigan, 2001.

Course Analysis Questionnaire
HRIM 300 Critiquing Commercial Restaurants

Section A: Details of the Course

- A1. *How does this course fit into the programs of the department? For what students is the course designed? (Majors, students in other majors, liberal studies) Explain why this course content cannot be incorporated into an existing course.*

Critiquing Commercial Restaurants is designed to be positioned as a one credit Hospitality Management Controlled Elective within the Hospitality Management curriculum. The course is designed for Hospitality Management Majors of at least Junior status and is not for inclusion within the Liberal Studies course package.

Course knowledge areas are realized through the observation of actual hospitality commercial restaurant operations and current courses cannot provide such experiences.

- A2. *Does this course require changes in the content of existing courses or requirements for a program? If catalog descriptions of other courses or department programs must be changed as a result of the adoption of this course, please submit as separate proposals all other changes in courses and/or program requirements.*

This course does not require changes in the context of any other existing courses or a need requiring additional requirements for a major in the Hospitality Management program.

- A3. *Has this course ever been offered at IUP on a trial basis (e.g. as a special topic). If so, explain the details of the offering.*

This course has been offered previously on two occasions, most recently during the Fall 2005 academic semester to a 35 student population. Previous offerings have been similar in curriculum design and have warranted the movement of the course to be considered for regular catalog placement.

- A4. *Is this course to be a dual-level course? If so, what is the approval status at the graduate level?*

This course will not be offered as a dual-level course.

- A5. *If this course will be taken for variable credit, what criteria will be used to relate the credits to the learning experience of each student? Who will make this determination and by what procedures?*

This course will not be offered for variable credit.

- A6. *Do other higher education institutions currently offer this course? If so, please list examples.*

A survey of comparable hospitality curricula does not indicate the offering of this course at other institutions.

- A7. *Is the content, or are the skills, of the proposed course recommended or required by a professional society, accrediting authority, law or other external agency? If so, please provide documentation.*

The application of classroom-learned concepts to the operation of existing commercial hospitality businesses is recommended by the Accreditation Commission for Programs in Hospitality Administration (ACPHA).

Section B: Interdisciplinary Implications

- B1. *Will this course be taught by instructors from more than one department? If so, explain the teaching plan, its' rationale, and how the team will adhere to the syllabus of record.*

This course will not be taught by instructors from more than one department.

- B2. *What is the relationship between the content of this course and the content of courses offered by other departments? Summarize your discussions (with other departments) concerning the proposed changes and indicate how any conflicts have been resolved. Please attach relevant memoranda from these departments that clarify their attitude toward the proposed change(s).*

The implementation of this course will have no effect on other academic departments.

- B3. *Will this course be cross-listed with other departments? If so, please summarize the department representatives' discussions concerning the course and indicate how consistency will be maintained across departments.*

This course will not be cross-listed with other departments.

Section C: Implementation

- C1. *Are faculty resources adequate? If you are not requesting or have not been authorized to hire additional faculty, demonstrate how this course will fit into the schedule(s) of current faculty. What will be taught less frequently or in fewer sections to make this possible? Please specify how preparation and equated workload will be assigned for this course.*

Faculty resources are adequate to teach this course.

- C2. *What other resources will be needed to teach this course and how adequate are the current resources? If not adequate, what plans exist for achieving adequacy?*

Current resources are adequate to teach this course.

- C3. *Are any resources for this course funded by a grant? If so, what provisions have been made to continue support for this course once the grant has expired?*

No resources for this course are funded by a grant.

- C4. *How frequently do you expect this course to be offered? Is this course particularly designed for or restricted to certain seasonal semesters?*

This course can be expected to be offered once during the academic year. This course is not restricted to certain seasonal semesters.

- C5. *How many sections of this course do you anticipate offering in a single semester?*

It is anticipated that no more than two sections of this course would be offered in a single semester.

- C6. *How many students do you plan to accommodate in a section of this course? What is the justification for this planned number of students?*

A section of this course may accommodate up to 35 students, thus permitting the formation of reasonably-sized site critiquing teams.

- C7. *Does any professional society recommend enrollment limits or parameters for a course of this nature? If they do, please quote from the appropriate documents.*

No professional society recommends enrollment limits or parameters.

- C8. *If this course is a distance education course, see the Implementation of Distance Education Agreement and the Undergraduate Distance Education Review Form in Appendix D and respond to the questions listed.*

This course is not a distance education course.

- D. Miscellaneous

No additional information is necessary.