

12-18; 13-11

LSC Use Only Proposal No: _____ UWUCC Use Only Proposal No: ~~4111~~
 LSC Action-Date: _____ UWUCC Action-Date: Post-3/6/12 Senate Action Date: _____
W-7/13/14

Curriculum Proposal Cover Sheet - University-Wide Undergraduate Curriculum Committee

Contact Person(s) Yasong Wang	Email Address yswang@iup.edu
Proposing Department/Unit Hospitality Management	Phone 724-357-6233

Check all appropriate lines and complete all information. Use a separate cover sheet for each course proposal and/or 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

Pre-emptive

Current course prefix, number and full title: **HRIM411 Seminar in Hospitality Management**

Proposed course prefix, number and full title, if changing: _____

2. Liberal Studies Course Designations, as appropriate

This course is also proposed as a Liberal Studies Course (please mark the appropriate categories below)

Learning Skills Knowledge Area Global and Multicultural Awareness Writing Across the Curriculum (W Course)
 Liberal Studies Elective (please mark the designation(s) that applies – must meet at least one)

Global Citizenship Information Literacy Oral Communication
 Quantitative Reasoning Scientific Literacy Technological Literacy

3. Other Designations, as appropriate

Honors College Course Other: (e.g. Women's Studies, Pan African)

4. Program Proposals

Catalog Description Change Program Revision Program Title Change New Track
 New Degree Program New Minor Program Liberal Studies Requirement Changes Other

Current program name: _____

Proposed program name, if changing: _____

5. Approvals	Signature	Date
Department Curriculum Committee Chair(s)	<i>Yasong Wang</i>	2-7-12
Department Chairperson(s)	<i>[Signature]</i>	2-7-12
College Curriculum Committee Chair	<i>[Signature]</i>	2-20-12
College Dean	<i>[Signature]</i>	2/28/12
Director of Liberal Studies (as needed)		
Director of Honors College (as needed)		
Provost (as needed)		
Additional signature (with title) as appropriate		
UWUCC Co-Chairs		

Received

FEB 28 2012

Liberal Studies

Course Revision: HRIM 411 Seminar in Hospitality Management

Part II. Description of the Curriculum Change

1. **Syllabus of Record.**
The new syllabus of record for this revised course is attached in Appendix A.
2. **A Summary of the proposed revisions:**
The course prerequisite is being changed from HRIM 360, 365 to no prerequisite required.
3. **Justification/rationale for the revision:**
Faculty reassessment of this course indicates that the course revision (prerequisites only) is necessary, because this course does not need the prior academic preparation reflected by the formerly required prerequisites.
4. **The old syllabus of record.**
The old syllabus of record is attached in Appendix B.

Appendix A: New Syllabus Record

I. Catalog Description

HRIM 411 Seminar in Hospitality Management

3 class hours
0 lab hours
3 credits

An analysis of the current trends and practices within hospitality industry as related by industry professionals. Includes researching topics and writing at least three research papers.

II. Course Outcomes

The student will be able to:

1. Learn team-building skills and group interpersonal skills.
2. Critically evaluate current articles in the hospitality industry by analyzing main ideas, evidence, conclusions, credibility, and contrasting points of view.
3. Clarify one's own ideas and express them to others, both orally and in written form and to prepare students for speaking and writing in their careers and personal lives.
4. Develop research and analysis skills.
5. Identify factors in the environment that will impact future business opportunities.
6. Understand organizational and industrial life cycle theory and apply this theory.
7. Analyze the critical steps in implementing empowerment programs.
8. Analyze what is meant by good management.
9. Explore different aspects of creative thinking.
10. Develop a mission statement, target performances, and strategy for a restaurant and to implement these concepts in a restaurant simulation.
11. Analyze concepts maps and determine relationships between your operation and the competition.
12. Determine ways to improve profitability through analysis of income statements and competitors.

III. Course Outline

- A. Introduction to Seminar (1 hours)
- B. Library Resource Assignment (1 hour)
- C. Introduction and Implementation of the Cornell Restaurant Administration Simulation (40 hours)

Final Exam -- During Final Exam Week

IV. Evaluation Methods

The final grade will be determined as follows:

Participation

Semantic Work

Critiques

Problem Solving Paper

CRASE Presentation and Paper

CRASE Profitability

Case Study Written Report

Public Speaking Report Individual

Group Presentation

Individual Presentation of Case Study

V. Grading Scale:

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

VI. Attendance Policy

As student learning is enhanced by class attendance and participation in discussions, the instructor encourages regular class attendance. The attendance policy of this instructor recognizes possible student need to miss class because of illness or personal emergency.

VII. Required Textbooks, Supplemental Books and Readings

Prichett, Price, (1999). New Work Habits for the Next Millennium, Dallas, Texas: Prichett & Associates.

Blanchard, K., Carlos, J., and Randolph, A., (1996). Empowerment Takes More Than A Minute, San Francisco, California: Berrett-Koehler Publishers.

Blanchard, K. (1981). The One Minute Manager, New York, New York: Berkeley.

VIII. Special Resource Requirements

None

IX. Bibliography

Appendix B: Old Syllabus Record

I. Catalog Description

HRIM 411 Seminar in Hospitality Management

3 class hours

0 lab hours

Prerequisites: HRIM 360, 365

3 credits

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II. Course Outcomes

The student will be able to:

1. Learn team-building skills and group interpersonal skills.
2. Critically evaluate current articles in the hospitality industry by analyzing main ideas, evidence, conclusions, credibility, and contrasting points of view.
3. Clarify one's own ideas and express them to others, both orally and in written form and to prepare students for speaking and writing in their careers and personal lives.
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5. Identify factors in the environment that will impact future business opportunities.
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7. Analyze the critical steps in implementing empowerment programs.
8. Analyze what is meant by good management.
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