LSC Use Only Proposal No: LSC Action-Date: App 9/11/14	UWUCC Use Only Proposal No: 14-1 UWUCC Action-Date: AP-9/23/	14 Senate Action Date: App 10/7//	4
Curriculum Proposal Cov	ver Sheet - University-Wide Underg	raduate Curriculum Committee	
Contact Person(s) Mr. Jeffrey A. Miller		Email Address jmiller@iup.edu	
Proposing Department/Unit Hospitality M	anagement	Phone 724-357-2626	
Check all appropriate lines and complete all information. Use a s			
Course Proposals (check all that apply)			
New Course	Course Prefix Change	Course Deletion	
	Course Number and/or Title Change	Catalog Description Ch	ange
Course Revision	Course Number and/or Thie Onlinge	Gatalog Description of	idingo
Current course prefix, number and full title:			
Proposed course prefix, number and full title, if cha	anging:		
2. Liberal Studies Course Designations, as app	propriate	antogorios holow	
This course is also proposed as a Liberal Studies			
Learning Skills Knowledge Area	Global and Multicultural Awarene	ess Writing Across the Curricu	lum (W Course)
Liberal Studies Elective (please mark the d	lesignation(s) that applies - must mee	et at least one)	
Global Citizenship	Information Literacy	Oral Communication	
	$\exists$		
Quantitative Reasoning	Scientific Literacy	Technological Literacy	
3. Other Designations, as appropriate			
Honors College Course	Other: (e.g. Women's Studies, Pan Afr	rican)	
4. Program Proposals			
Catalog Description Change	rogram Revision Progr	ram Title Change	New Track
		al Studies Requirement Changes	Other
	_	al Studies Requirement Changes	outer
Current program name: Hospitality Manag	jement		
Proposed program name, if changing:			
5. Approvals	Si	gnature	Date
Department Curriculum Committee Chair(s)	) Advertisment		4-9-14
Department Chairperson(s)	Je Bre Mulm		4-9-14
College Curriculum Committee Chair	Santa achter 6-10-1		6-10-14
College Dean	7, LL		9. 5.17
Director of Liberal Studies (as needed)	Al Man	8	9/11/14
Director of Honors College (as needed)	1 11 0	0	9/ /
Provost (as needed)	lung S / laka	((am)	124/134
Additional signature (with title) as appropriate	1000	· + D	9/25/11
UWUCC Co-Chairs	Cail Odechu	Received	Received

SEP 24 2014

SEP 9 2014

## Part II. Description of Curriculum Change

#### 1. Catalog description of the revised program in appropriate terms.

Hospitality Management prepares students for professional management careers within the hospitality industry, a global service industry comprised of diverse and exciting employment opportunities. Program graduates obtain general and specialized hospitality skill sets and knowledge in preparation for management employment in hotels, resorts, restaurants, clubs and beverage operations, theme parks, contract food services, special events, catering, cruise lines, and other travel and tourism venues and operations. The program is accredited by the Accreditation Commission for Programs in Hospitality Administration.

## 2. Summary of Changes:

## a. Table comparing old and new programs

See Attachment.

#### b. List all associated course changes

# <u>Liberal Studies Requirements – Other Requirements Deleted Courses</u>

ACCT 201 Principles of Accounting

PSYC 101 General Psychology

Foreign Language

## <u>Liberal Studies Requirements – Other Requirements New / Revised Courses</u>

ECON 101 or ECON 121 Revised

Free Electives Revised

## Major Required New / Revised Courses

HOSP 130 Food Service Sanitation Revised

HOSP 250 Resort Management New

HOSP 255 Housekeeping Management New

HOSP 260	Hotel Operations Management	Revised
HOSP 270	Wedding Planning & Consulting	New
HOSP 272	Meeting and Convention Management	New
HOSP 280	Introduction to Special Events Management	New New
HOSP 285	Service, Menu Planning, and Facilities Design	New
HOSP 365	Hospitality Physical Plant Management	Revised
HOSP 411	Contemporary Issues in Hospitality	Revised
HOSP 413	Restaurant Food Production and Service	Revised
HOSP 470	Hospitality Business Planning	Revised
HOSP 493	Internship	Revised
FDNT 151	Foods Laboratory	Existing course now required

# Major - Deleted Courses from Core Curriculum

HOSP 150	Principles of Hospitality Management
HOSP 310	Professional Development in Hospitality
HOSP 313	Food Production and Service
HOSP 330	Applications of Food Production and Service

# **Additional Changes**

A number of additional changes are being proposed to HOSP courses – the first one being changing the prefix for all departmental courses from HRIM to HOSP. The following lists the additional changes to the courses. Most of these changes are minor.

HOSP 101	Introduction to the Hospitality Industry	Prefix change
HOSP 115	Introduction to Tourism	Prefix change

HOSP 212	Club Operations Management	Prefix change
	-	-
HOSP 235	Multicultural Management in Hosp. P	refix, title & description changes
HOSP 256	Human Resources in Hospitality Industr	y Prefix / description changes
HOSP 259	Hospitality Purchasing	Prefix change
HOSP 260	Hotel Operations Management P	refix, title & description changes
HOSP 265	Hospitality Cost Management	Prefix change
HOSP 275	Festival Management	New elective course
HOSP 281	Special Topics	Prefix change
HOSP 299	Cooperative Education	Prefix change
HOSP 300	Critiquing Commercial Restaurants	Prefix / description changes
HOSP 310	Development in the Hospitality Industry	Prefix change
HOSP 320	Hospitality Marketing	Prefix / description changes
HOSP 335	Legal Issues	Prefix / description changes
HOSP 343	Fund-Raising	Prefix change
HOSP 346	Catering for Special Events	Prefix /description changes
HOSP 350	Introduction to the Casino Industry	Prefix / description changes
HOSP 358	Restaurant Equipment and Design P.	refix, title & description changes
HOSP 365	Hosp. Physical Plant Management P.	refix, title & description changes
HOSP 400	Restaurant Revenue Management	Prefix / description changes
HOSP 402	Beverage Management	Prefix change
HOSP 403	Wine and Wine Service	Prefix change
HOSP 404	Brew Pub and Brewery Operations	Prefix change
HOSP 408	Hosp. Contract Operations Mgmt. P	refix, title & description changes

HOSP 411	Contemporary Issues in Hospitality	Prefix, title & description changes
HOSP 413	Rest. Food Prod. & Service	Prefix, title & description changes
HOSP 420	Hotel Sales	Prefix / description changes
HOSP 433	Educational Study Tour	Prefix change
HOSP 470	Hospitality Business Planning	Prefix & title changes
HOSP 481	Special Topics	Prefix change
HOSP 482	Independent Study in Hospitality	Prefix change
HOSP 493	Internship	Prefix change

## c. Rationale for Change

Other than for the effort to keep the programs' graduate skill set relevant as per today's hospitality industry employment marketplace, the primary rationale for program revision is to adhere with recommendations as made by our accrediting agency, The Accreditation Commission for Programs in Hospitality Management (ACPHA) as a result of their Fall 2010 program visit and review. ACPHA-identified curriculum recommendations included:

Diversification of the curriculum core

Establishment of a hospitality operations physical plant course

Establishment of a means of specialization study within the curriculum

Reduction in required laboratory courses

Elimination of HRIM 310 course.

This program revision corrects the above deficiencies, while adhering to ACPHA student skill set competency standards. The revision maintains a strong, yet more diversified core, and enables students to obtain specialization in one, or more if they so choose, areas of hospitality industry management. Revision meets current PASSHE requirements for a maximum of 60 major / major-required curriculum credits.

## Part III. Implementation

# 1. How will the proposed curriculum affect students already in the existing program?

Students in the existing program will be provided with the opportunity to change to the new program, their course progress reviewed and placed within the new programs' check-out document. Students choosing to remain in the old program will be provided with those existing required courses, or with relevant course substitutions so as to be able to matriculate from the program.

2. 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.

Faculty resources are adequate to implement the new program as per the addition of one approved faculty position as of Fall 2014. Some concentration courses are currently being taught as electives. See attached Curriculum Comparison Table to compare the number of HOSP credits required in the new curriculum (58 credits) versus the current curriculum (60 credits).

## 3. Are other resources adequate?

Other resources are as adequate for the implementation of the new program.

4. Do you expect an increase or decrease in the number of students as a result of these revisions? If so, how will the department adjust?

Some increase in program student size is expected. Faculty and other resources are adequate to address such an increase in program enrollment.

#### Part IV. Periodic Assessment

1. Describe the evaluation plan. Include evaluation criteria. Specify how student input will be incorporated into the evaluation process. 2. Specify the frequency of the evaluations. 3. Identify the evaluating entity.

The Department of Hospitality Management will implement the following steps to evaluate the program:

- A. Annual student focus groups to garner course, facilities, faculty, advisement, program information. Such student focus group implementation was used during the 2012-2013 academic year and was used to develop this revised program.
- B. Feedback from hospitality industry recruiters of our students, to be acquired during campus recruiting visits.
- C. Feedback from internship site supervisors, to be acquired via a formal evaluation document presented to them by program interns as well as via personal contact from internship faculty supervisors.
- D. Use of program accrediting agency (The Accreditation Commission for Programs in Hospitality Administration ACPHA) evaluative instruments and resulting reports.
- E. Use of a senior student survey instrument, distributed and secured bi-annually.

#### Part V. Course Proposals

See following –

#### Part VI. Letters of Support or Acknowledgement

See following –

Bachelor of Science—Hospitality Management Liberal Studies: As outlined in Liberal Studies section with the following specifications: Mathematics: MATH 101 or higher Natural Science: Option il Social Science: ECON 101, PSYC 101 Liberal Studies Electives: 3cr, no course with HRIM prefix Major. (3) Required Courses: HRIM 131 Hospitality Industry HRIM 131 Hospitality Sanitation and Security HRIM 130 Principles of Hospitality Management HRIM 256 Human Resources in the Hospitality Industry HRIM 259 Hospitality Carthonisin HRIM 250 Profuse in Resources in the Hospitality Industry HRIM 250 Hospitality Carthonisin HRIM 250 Homen Resources in the Hospitality Industry HRIM 250 Hospitality Carthonisin HRIM 250 Homen Resources in the Hospitality HRIM 250 Hospitality Management HRIM 250 Homen Resources in the Hospitality HRIM 250 Homen Hispitality HRIM 250				
Liberal Studies: As outlined in Liberal Studies section with the following specifications: Mathematics: MATH 101 or higher Natural Science: Option II Social Science: ECON 101, PSYC 101 Liberal Studies Electives: 3cr, no course with HRIM prefix Social Science: ECON 101 or ECON 121 Liberal Studies Electives: 3cr, no course with HRIM prefix Major: (3) Required Courses: HRIM 101 Introduction to the Hospitality Industry HRIM 103 Hospitality Sanitation and Sevuries HRIM 105 Human Resources in the Hospitality Purchasing HRIM 205 Hospitality Purchasing HRIM 205 Hospitality Purchasing HRIM 105 Procisional Devolpment in the Hospitality HRIM 105 Procisional Devolpment in	Bachelor of Science—Hospitality		Bachelor of Science—Hospitality	
with the following specifications: Mathematics: MATH 101 or higher Natural Sciences: Option 11 Social Sciences: ECON 101, PSYC 101 Liberal Studies Electives: 3cr, no course with HRIM prefix  Major: (3) Required Courses: HRIM 101 Introduction to the Hospitality Industry HRIM 103 Hospitality Sanitation and Security HRIM 103 Hospitality Purchasing HRIM 105 Human Resources in the Hospitality Management HRIM 250 Human Resources in the Hospitality Industry HRIM 31 Sciences on Development in the Hospitality Industry HRIM 31 Hospitality Purchasing HRIM 31 Hospitality Purchasing HRIM 31 Hospitality Purchasing HRIM 31 Hospitality Purchasing HRIM 31 Hospitality Branchesiane HRIM 32 Hospitality Purchasing HRIM 31 Hospitality Branchesiane HRIM 32 Hospitality Branchesiane HRIM 33 Hospitality Purchasing HRIM 34 Advanced Food Production and Service HRIM 37 Hospitality Branchesiane HRIM 32 Hospitality Branchesiane HRIM 32 Hospitality Branchesiane HRIM 32 Hospitality Branchesiane HRIM 33 Hospitality Branchesiane HRIM 34 Hospitality Branchesiane HRIM 35 Hospitality Branchesiane HRIM 36 Hospitality Branchesiane HRIM 37 Hospitality Branchesiane HRIM 38 Hospitality Branchesiane HRIM 38 Hospitality Branchesiane HRIM 39 Hospitality Branchesiane HRIM 39 Hospitality Branchesiane HRIM 30 Hospitality Branchesiane HRIM 30 Hospitality Branchesiane HRIM 30 Hospitality Branchesiane HRIM 36 Hospitality Branchesiane HRIM 37 Hospitality Branchesiane HRIM 38 Hospitality Branchesiane HRIM 39 Hospitality Branchesiane HRIM 39 Hospitality Branchesiane HRIM 30 Hospitality Branchesiane HRIM 31 Hospitality Branchesiane HRIM 31 Hospitality Branchesiane HRIM 31 Hospitality Branchesiane HRIM 32 Hospitality Branchesiane HRIM 32 Hospitality Branchesiane HRIM 32 Hospi	Management		Management	
with the following specifications: Mathematics: MATH 101 or higher Natural Sciences: Option 11 Social Sciences: ECON 101, PSYC 101 Liberal Studies Electives: 3cr, no course with HRIM prefix  Major: (3) Required Courses: HRIM 101 Introduction to the Hospitality Industry HRIM 103 Hospitality Sanitation and Security HRIM 103 Hospitality Purchasing HRIM 105 Human Resources in the Hospitality Management HRIM 250 Human Resources in the Hospitality Industry HRIM 31 Sciences on Development in the Hospitality Industry HRIM 31 Hospitality Purchasing HRIM 31 Hospitality Purchasing HRIM 31 Hospitality Purchasing HRIM 31 Hospitality Purchasing HRIM 31 Hospitality Branchesiane HRIM 32 Hospitality Purchasing HRIM 31 Hospitality Branchesiane HRIM 32 Hospitality Branchesiane HRIM 33 Hospitality Purchasing HRIM 34 Advanced Food Production and Service HRIM 37 Hospitality Branchesiane HRIM 32 Hospitality Branchesiane HRIM 32 Hospitality Branchesiane HRIM 32 Hospitality Branchesiane HRIM 33 Hospitality Branchesiane HRIM 34 Hospitality Branchesiane HRIM 35 Hospitality Branchesiane HRIM 36 Hospitality Branchesiane HRIM 37 Hospitality Branchesiane HRIM 38 Hospitality Branchesiane HRIM 38 Hospitality Branchesiane HRIM 39 Hospitality Branchesiane HRIM 39 Hospitality Branchesiane HRIM 30 Hospitality Branchesiane HRIM 30 Hospitality Branchesiane HRIM 30 Hospitality Branchesiane HRIM 36 Hospitality Branchesiane HRIM 37 Hospitality Branchesiane HRIM 38 Hospitality Branchesiane HRIM 39 Hospitality Branchesiane HRIM 39 Hospitality Branchesiane HRIM 30 Hospitality Branchesiane HRIM 31 Hospitality Branchesiane HRIM 31 Hospitality Branchesiane HRIM 31 Hospitality Branchesiane HRIM 32 Hospitality Branchesiane HRIM 32 Hospitality Branchesiane HRIM 32 Hospi		1		
Matural Science: Option II Social Science: ECON 101, PSYC 101 Liberal Studies Electives: 3cr, no course with HRIM prefix Major: (3) Major: (3) Major: (3) Major: (4) Major: (4) Major: (4) Major: (5) Major: (5) Major: (6) Major: (6) Major: (7) Major: (8) Major: (9) Major: (1) Major: (2) Major: (1) Major: (2) Major: (1) Major: (2) Major: (3) Major: (1)		43-44	Liberal Studies: As outlined in Liberal Studies	43-44
Mathematics: MATH 101 or higher Natural Science: Option 11 Social Science: ECON 101, PSYC 101 Liberal Studies Electives: 3cr, no course with HRIM prefix Major: (3) Major: (3) Major: (3) Major: (4) Major: (4) Major: (4) Major: (5) Major: (1) Major: (2) Major: (3) Major: (1) Major: (3) Major: (1) Major: (1) Major: (1) Major: (1) Major: (1) Major: (1) Major: (2) Major: (3) Major: (1) Major: (2) Major: (1) Major: (2) Major: (3) Major: (4) Major: (3) Major: (4) Major: (3) Major: (4) Major: (3) Major: (4) Major: (3) Major: (4) Major: (4) Major: (3) Major: (3) Major: (3) Major: (3) Major: (3) Major: (4) Major: (3) Major: (4) Major: (3) Major: (4) Major: (3) Major: (4) Major: (3) Major: (3) Major: (3) Major: (4) Major: (4) Major: (5) Major: (5) Major: (5) Major: (6) Major: (7) Major: (6) Major: (1) M	with the following specifications:		section with the following specifications:	
Social Science: ECON 101 or ECON 121 Liberal Studies Electives: 3cr, no course with HRIM prefix  Major: (3)  Major: (3)  Required Courses: HRIM 101 Introduction to the Hospitality Industry HRIM 130 Professional Development in the Hospitality and Service HRIM 250 Human Resources in the Hospitality Industry HRIM 250 Hospitality Parchasing HRIM 250 Hospitality Cost Management HRIM 250 Hospitality Cost Management HRIM 250 Hospitality Management HRIM 250 Hospitality Cost Management HRIM 250 Hospitality Cost Management HRIM 250 Hospitality Ma	Mathematics: MATH 101 or higher			
Social Science: ECON 101, PSYC 101 Liberal Studies Electives: 3cr, no course with HRIM prefix Major: (3) Major: (3) Required Courses: HRIM 101 Introduction to the Hospitality Industry HRIM 130 Professional Development in the Hospitality Industry HRIM 265 Hospitality Management HRIM 265 Hospitality Management HRIM 267 Hospitality Management HRIM 267 Hospitality Management HRIM 267 Hospitality Management HRIM 268 Hospitality Management HRIM 269 Hospitality Management HRIM 269 Hospitality Management HRIM 260 Hospitality Management HRIM 261 Hospitality Management HRIM 261 Hospitality Management HRIM 261 Hospitality Management HRIM 261 Hospitality Management HRIM 262 Hospitality Management HRIM 263 Hospitality Management HRIM 264 Hospitality Management HRIM 264 Hospitality Management HRIM 265 Hospitality Management HRIM 264 Hospitality Management HRIM 265 Hospitality Management HRIM 266 Hospitality Management HRIM 267 Hospitality Management HRIM 268 Hospitality Management HRIM 278	Natural Science: Option II		Natural Science: Option II	
Liberal Studies Electives: 3cr, no course with HRIM prefix  Major: (3) Required Courses: HRIM 101 Introduction to the Hospitality Industry HRIM 110 Hospitality Sanitation and Security HRIM 110 Hospitality Sanitation and Security HRIM 1256 Human Resources in the Hospitality HRIM 256 Hospitality Purchasing HRIM 305 Hospitality Purchasing HRIM 310 Fresional Development in the Hospitality Industry HRIM 310 Fresional Development in the Hospitality	Social Science: ECON 101, PSYC 101			
Major: (1) Required Courses: HRIM 101 Introduction to the Hospitality Industry HRIM 130 Principles of Hospitality Management HRIM 259 Hospitality Purchasing HRIM 250 Hospitality Marketing HRIM 250 Hospitality Marketing HRIM 250 Hospitality Purchasing HRI	Liberal Studies Electives: 3cr, no course with HRIM			]
Required Courses:  RRM 103 Horsobaction to the Hospitality Industry RRM 129 Hospitality Sanitation and Security RRM 129 Hospitality Purchasing RRM 229 Hospitality Purchasing RRM 229 Hospitality Purchasing RRM 128 Hospitality Purchasing RRM 130 Professional Development in the Hospitality Industry RRM 131 Professional Development in the Hospitality RRM 131 Professional Development and Service RRM 132 Hospitality Purchasing RRM 230 Applications of Food Production and Service RRM 131 Professional Development and Service RRM 132 Hospitality Purchasing RRM 132 Professional Prof	prefix			
Required Courses:  RRM 103 Horsobaction to the Hospitality Industry RRM 129 Hospitality Sanitation and Security RRM 129 Hospitality Purchasing RRM 229 Hospitality Purchasing RRM 229 Hospitality Purchasing RRM 128 Hospitality Purchasing RRM 130 Professional Development in the Hospitality Industry RRM 131 Professional Development in the Hospitality RRM 131 Professional Development and Service RRM 132 Hospitality Purchasing RRM 230 Applications of Food Production and Service RRM 131 Professional Development and Service RRM 132 Hospitality Purchasing RRM 132 Professional Prof			•	
HRIM 101 Introduction to the Hospitality Industry HRIM 130 Principles of Hospitality Management HRIM 250 Homan Resources in the Hospitality Management HRIM 251 Hospitality Purchasing HRIM 259 Hospitality Purchasing HRIM 259 Hospitality Purchasing HRIM 250 Hospitality Purchasing HRIM 250 Hospitality Purchasing HRIM 250 Hospitality Purchasing HRIM 250 Hospitality Purchasing HRIM 310 Professional Development in the Hospitality Industry HRIM 313 Food Production and Service HRIM 320 Hospitality Marketing HRIM 331 Legal Issues in Hospitality HRIM 413 Advanced Food Production and Service HRIM 331 Legal Issues in Hospitality HRIM 413 Advanced Food Production and Service HRIM 470 Hospitality Business Model HRIM 491 Hospitality Business Model HRIM 491 Hospitality Business Model HOSP 280 Hospitality Marketing HOSP 280 Hospitality Market	Major: (3)	69-71	Major: (1)	58
HRIM 130 Hospitality Sanitation and Security HRIM 1250 Hospitality Management HRIM 256 Human Resources in the Hospitality HRIM 259 Hospitality Purchasing HRIM 259 Hospitality Purchasing HRIM 259 Hospitality Purchasing HRIM 310 Professional Development in the Hospitality Industry HRIM 259 Hospitality Purchasing HRIM 310 Professional Development in the Hospitality Industry HRIM 320 Applications of Food Production and Service HRIM 320 Applications of Food Production and Service HRIM 320 Applications of Food Production and Service HRIM 413 Advanced Food Production and Service HRIM 414 Advanced Food Production and Service HRIM 415 Advanced Food Production and Service HRIM 420 Industry HRIM 413 Advanced Food Production and Service HRIM 415 Advanced Food Production and Service HRIM 420 Industry HRIM 421 Industry HRIM 422 Industry HRIM 423 Industry HRIM 226 Human Resources in the Hospitality Industry HOSP 256 Hostel Operations Management HOSP 235 Industry HOSP 256 Hospitality Purchasing HOSP 256 Hospitality Cost Management HOSP 256 Hospitality Purchasing HOSP 256 Hospitality Purchasing HOSP 250 Hospita	Required Courses:	l _	Required Courses:	l i
IRIM 150 Principles of Hospitality Management HRIM 256 Human Resources in the Hospitality IRIM 257 Hospitality Cost Management HRIM 305 Hospitality Cost Management HRIM 310 Froe Sisonia Devolopment in the Hospitality Industry HRIM 310 Froe Sisonia Devolopment in the Hospitality Industry HRIM 313 Froe Post Production and Service HRIM 330 Hospitality Marketing HRIM 320 Hospitality Marketing HRIM 331 Froe Hospitality HRIM 313 Froe Hospitality HRIM 313 Froe Hospitality HRIM 413 Advanced Food Production and Service HRIM 335 Legal Issues in Hospitality HRIM 413 Advanced Food Production and Service HRIM 493 Hospitality Business Model HRIM 493 Hospitality Business Model Gord nonrequired HRIM prefix œurses  Other Requirements:  COTHOR Requirements:  Other Requirements:  OTHING XXX Foreign Languages  Free Electives: (2)  Total Degree Requirements:  (1) Each student must complete 800 hours of work experience, of which 400 hours must be through supervised experiences in HRIM 493. See department internship coordinator for detailed information.  (2) State System Board of Governors policy states that at least 40 percent of the ourse work in a degree must consist of courses numbered 300 or above.  (3) Department-specified kitchen food preparation uniform and knife kit are required for major lab courses.  Total Degree Requirements:  (1) Department-specified kitchen food preparation uniform and knife kit are required for major lab courses.  Free Electives:  Total Degree Requirements:  (1) Department-specified kitchen food preparation uniform and knife kit are required for major lab courses.  HOSP 230 Hospitality Marketing HOSP 330 Legal Issues in Hospitality HOSP 340 Hospitality Marketing HOSP 350 Internshic place in Hospitality HOSP 350 Internshi	HRIM 101 Introduction to the Hospitality Industry		FDNT 151 Foods Laboratory	
HRIM 256 Human Resources in the Hospitality Industry HRIM 259 Hospitality Purchasing HRIM 265 Hospitality Purchasing HRIM 310 Professional Development in the Hospitality Industry HRIM 313 Food Production and Service HRIM 320 Applications of Food Production and Service HRIM 330 Applications of Food Production and Service HRIM 413 Advanced Food Production and Service HRIM 413 Advanced Food Production and Service HRIM 493 Internship Controlled Electives: One track required: 16cr of nonrequired HRIM prefix courses  Other Requirements:  COTTO- Requirements:  Other Requirements:  (1) Each student must complete 800 hours of work experience, of which 400 hours must be through supervised experiences in HRIM 493. See department internship coordinator for detailed information.  (2) State System Board of Governors policy states that at least 40 percent of the course work in a degree must consist of courses numbered 30 or above.  (3) Department-specified kitchen food preparation uniform and knife kit are required for major lab courses.  HOSP 270 Weedding Planning, and Facilities period of the Course work in the Hospitality and clustery  120  HOSP 280 Introduction to Special Events  HOSP 430 Hotel Operations Management  HOSP 431 Entroduction to Special Events  HOSP 431 Entroduction to Special Events  Free Electives: (2)  120  Hotel and Lodging Concentration:  HOSP 230 Hospitality Marketing  HOSP 230 Hospitality Physical Plant Management  HOSP 431 Internship (1 Experience) (2)  HOSP 431 Internship (1 Experience) (2)  HOSP 431 Internship (1 Experience) (3)  Brown and kinfe kit are required (3)  Brown and kinfe kit are required for major lab courses.  HOSP 230 Entroduction to the Casino Industry  HOSP 240 Hotel Special Events  HOSP 240 Hotel Special Events  HOSP 431 Advanced Food Production  HOSP 243 Hours Hospitality  HOSP 244 Hotel Special Events  HOSP 244 Hotel Specia			HOSP 101 Introduction to the Hospitality Industry	
HRIM 259 Hospitality Purchasing HRIM 326 Hospitality Cost Management HRIM 310 Hospitality Marketing HRIM 320 Hospitality Marketing HRIM 330 Hospitality Marketing HRIM 331 Legal Issues in Hospitality HRIM 413 Hospitality Marketing HRIM 413 Hospitality Business Model HRIM 493 Indenship Controlled Electives: One track required: 16er of nonrequired HRIM prefix courses  Other Requirements: Other Requirements:  Other Requirements:  Other Requirements:  Other Requirements:  Other Requirements:  Other Requirements:  Other Requirements:  105 Jacob State System Board of Governors policy states that at least 40 percent of the course work in a degree must consist of courses numbered 300 or above.  (3) Department-specified kitchen food preparation uniform and knife kit are required for major lab courses.  Other Requirements:  (1) Each student must complete 800 hours of work experience, of which 400 hours must be through supervised experiences in HRIM 493. See department internship coordinator for detailed information.  (2) State System Board of Governors policy states that at least 40 percent of the course work in a degree must consist of courses numbered 300 or above.  (3) Department-specified kitchen food preparation uniform and knife kit are required for major lab courses.  HOSP 210 Food Service Concentration: HOSP 270 Wedding Planning HOSP 271 Wedding Planning HOSP 272 Wedding Planning HOSP 272 Wedding Planning HOSP 273 Wedding Planning HOSP 272 Wedding Planning HOSP 273 Wedding Planning HOSP 274 Wedding Planning HOSP 275 Wedding Planning HOSP 276 Wedding Planning HOSP 277 Wedding Planning HOSP 276 Wedding Planning HOSP 277 Wedding Planning HOSP 277 Wedding Planning HOSP 278 Wedding Planning HOSP 279 Wedding Planning HOSP 279 Wedding Planning HOSP 270 Wedding Planning HOSP 270 Wedding Planning HOSP 270 Wedding Planning HOSP 270 Wedding Planning HOSP 271 Wedding Planning HOSP 272 Wedding Planning HOSP 273 Wedding Planning HOSP 274 Wedding Planning HOSP 275 Wedding Planning HOSP 275 Wedding Planning HOSP 276 Wedding Plann			HOSP 115 Introduction to Tourism	3cr
HRIM 265 Hospitality Cost Management HRIM 310 Professional Development in the Hospitality Industry HRIM 313 Food Production and Service HRIM 320 Applications of Food Production and Service HRIM 320 Applications of Food Production and Service HRIM 413 Advanced Food Production and Service HRIM 420 Intenship Controlled Electives: One track required: 16cr of nonrequired HRIM prefix courses  Other Requirements: ACCT 201 Accounting Principles I FNLG XXX Foreign Languages  Free Electives: (2)  Total Degree Requirements:  (1) Each student must complete 800 hours of work experience, of which 400 hours must be through supervised experiences in HRIM 493. See department internship coordinator for detailed information.  (2) State System Board of Governors policy states that at least 40 percent of the course wak in a degree must consist of courses numbered 300 or above. (3) Department-specified kitchen food preparation uniform and knife kit are required for major lab courses.  HOSP 270 Wedding Planning HOSP 270 Wedding Planning HOSP 271 Meeting and Convention Management HOSP 272 Meeting and Convention Management HOSP 273 Meeting and Convention Management HOSP 274 Meeting and Convention Management HOSP 274 Set of topicality Marketing HOSP 285 Everyle, Menu Planning, and Facilities Design HOSP 256 Respirality Playsical Plant Management HOSP 258 Reserv Management HOSP 258 Reserver Management HOSP 259 Reserver Management HOSP 250 Reserver Management HOSP 270 Wedding Planning HOSP 271 Meeting and Convention Management HOSP 272 Meeting and Convention Management HOSP	HRIM 256 Human Resources in the Hospitality Industry		HOSP 256 Human Resources in the Hospitality	_
HRIM 310 Professional Development in the Hospitality Industry Industry HRIM 310 Professional Development in the Hospitality Industry HRIM 320 Hospitality Marketing HRIM 320 Hospitality Marketing HRIM 331 Legal Issues in Hospitality HRIM 413 Hospitality Business Model HRIM 470 Hospitality Business Model HRIM 4970 Hospitality Business Planning Controlled Electives: One track required: 16cr of nonrequired HRIM prefix courses  Other Requirements:  Other Requirements:  Other Requirements:  Other Requirements:  120  Other Requirements:  (1) Each student must complete 800 hours of work experience, of which 400 hours must be through supervised experiences in HRIM 493. See department internship coordinator for detailed information.  (2) State System Board of Governors policy states that at least 40 percent of the course wak in a degree must consist of courses mumbered 300 or above.  (3) Department-specified kitchen food preparation uniform and knife kit are required for major lab courses.  HOSP 240 Hotel Sales  Restaurant and Food Service Concentration: HOSP 255 Housekeeping Management HOSP 240 Hotel Sales  Restaurant and Food Service Concentration: HOSP 230 Food Service Sanitation HOSP 230 Everage Management HOSP 2413 Advanced Food Production and Convention Management HOSP 240 Restaurant Revenue Management		1		1
Industry Ind		Зсг		I I
HRIM 313 Food Production and Service HRIM 320 Hospitality Marketing HRIM 320 Hospitality Marketing HRIM 335 Legal Issues in Hospitality HRIM 413 Advanced Food Production and Service HRIM 470 Hospitality Business Model HRIM 493 Internship Controlled Electives: One track required: 16cr of nonrequired HRIM prefix œurses  Other Requirements:  COTHOR Requirements:  Other Requirements:  Other Requirements:  Other Requirements:  Other Requirements:  (1) Each student must complete 800 hours of work experience, of which 400 hours must be through supervised experiences in HRIM 493. See department internship coordinator for detailed information.  (2) State System Board of Governors policy states that at least 40 percent of the course work in a degree must consist of courses numbered 300 or above.  (3) Department-specified kitchen food preparation uniform and knife kit are required for major lab courses.  HOSP 236 Internship (1st Experience)  Total Degree Requirements:  (1) Each student must complete 800 hours of work experience, of which 400 hours must be through supervised experiences in HRIM 493. See department internship coordinator for detailed information.  (2) State System Board of Governors policy states that at least 40 percent of the course work in a degree must consist of courses numbered 300 or above.  (3) Department-specified kitchen food preparation uniform and knife kit are required for major lab courses.  HOSP 236 Internship (1st Experience)  Total Degree Requirements:  120  Restaurant and Food Service Concentration: HOSP 236 Internship (1st Experience) HOSP 236 Internship (1st Experience) Controlled Electives: One 12cr track required (3) 3cr HOSP 256 Housekeeping Management HOSP 256 Introduction to the Casino Industry HOSP 256 Introduction to the Casino Industry HOSP 247 Mediag Concentration: HOSP 268 Desired Management HOSP 268 Desired Management HOSP 279 Mediag Plantaniag HOSP 287 Mediag Concentration: HOSP 270 Wedding Plantaniag HOSP 270 Controlled Electives:  Total Degree Requirements:  (1) Department-				1
HRIM 320 Hospitality Marketing HRIM 330 Applications of Food Production and Service HRIM 330 Applications of Food Production and Service HRIM 413 Advanced Food Production and Service HRIM 470 Hospitality Business Model HRIM 493 Internship Controlled Electives: One track required: 16cr of nonrequired HRIM prefix courses  Other Requirements: ACCT 201 Accounting Principles 1 FNIG XXX Poreign Languages  Free Electives; (2)  Total Degree Requirements:  (1) Each student must complete 800hours of work experience, of which 400 hours must be through supervised experiences in HRIM 493. See department internship coordinator for detailed information.  (2) State System Board of Governors policy states that at least 40 percent of the course wask in a degree must consist of courses numbered 300 or above.  (3) Department-specified kitchen food preparation uniform and knife kit are required for major lab courses.  HOSP 234 House late and Loading Poncentration: HOSP 235 Housekeeping Management HOSP 245 Housekeeping Management HOSP 246 Pool Service Concentration: HOSP 255 Housekeeping Management HOSP 247 Horel Sales  Restaurant and Food Service Concentration: HOSP 248 Pool Service Concentration: HOSP 249 Hotel Sales  HOSP 240 Hotel Sales  Restaurant and Food Service Concentration: HOSP 240 Restaurant Revenue Management HOSP 2413 Advanced Food Production  Service Events Management Concentration: HOSP 277 Wedding Planning HOSP 277 Meeting and Convention Management HOSP 278 Meeting and Convention Management HOSP 278 Hotel Sales  Total Degree Requirements:  (1) Department-specified kitchen food preparation uniform and knife kit are required for major lab courses.  (2) Each student must complete a minimum of 400 hours in each of two supervised intenship experiences. See department intenship experiences. See department intenship coordinator for detailed information.  (3) Each student must complete one of the 12cr	1		HOSP 265 Hospitality Cost Management	3cr
HRIM 330 Applications of Food Production and Service HRIM 335 Legal Issues in Hospitality HRIM 436 Advanced Food Production and Service HRIM 470 Hospitality Business Model HRIM 470 Hospitality Business Model HRIM 470 Hospitality Business Model HRIM 970 Hospitality Business Model HRIM 970 Hospitality Business Model HRIM 970 Hospitality Business Hospitality Business Planning and Incor of nonrequired HRIM prefix œurses  Other Requirements:  Other Requirements:  Other Requirements:  Other Requirements:  (1) Each student must complete 800 hours of work experience, of which 400 hours must be through supervised experiences in HRIM 493. See department internship coordinator for detailed information.  (2) State System Board of Governors policy states that at least 40 percent of the course wook in a degree must consist of courses numbered 300 or above.  (3) Department-specified kitchen food preparation uniform and knife kit are required for major lab courses.  HOSP 320 Hospitality Marketing HOSP 335 Legal Issues in Hospitality and HoSP 402 Beverage Management HOSP 402 Beverage Management HOSP 403 Internship (1th Experience) (2) and HOSP 403 Internship (1th Experience) (3) are 11cr 3 are 11cr 3 are 12cr 40cr 40cr 40cr 40cr 40cr 40cr 40cr 40		1		
HRIM 335 Legal Issues in Hospitality HRIM 413 Advanced Food Production and Service HRIM 470 Hospitality Business Model HRIM 493 Internship Controlled Electives: One track required: 16cr of nonrequired HRIM prefix œurses  Other Requirements: ACCT 201 Accounting Principles 1 FNLG XXX Foreign Languages  Free Electives: (2)  Total Degree Requirements:  (1) Each student must complete 800 hours of work experience, of which 400 hours must be through supervised experience, of which 400 hours must be through supervised experience, of which 400 hours must be through supervised experience of ourses numbered 300 or above.  (3) Department-specified kitchen food preparation uniform and knife kit are required for major lab courses.  Hosp 431 Legal Issues in Hospitality HOSP 435 Hospitality Physical Plant Management HOSP 4411 Current Issues in Hospitality HOSP 493 Internship (2** Experience) (2) HOSP 493 Internship (2** Experience) (3) 3cr Gentrolled Electives: One 12cr track required (3) 12cr  Hosp 420 Hostel Sales  Hosp 240 Hostel Sales  Hosp 240 Hostel Sales  Restaurant and Food Service Concentration: HOSP 230 Critiquing Commercial Restaurants HOSP 2413 Advanced Food Production  HOSP 243 Fund-Raising for Special Events HOSP 243 Fund-Raising for Special Events  Free Electives:  Total Degree Requirements:  (1) Department-specified kitchen food preparation uniform and knife kit are required for major lab courses.  (2) Each student must complete one of the 12cr		I		,
HRIM 413 Advanced Food Production and Service HRIM 470 Hospitality Business Model HRIM 470 Hospitality Business Model HRIM profix courses  Other Requirements:  Other Requirements:  Other Requirements:  Other Requirements:  Free Electives: (2)  (1) Each student must complete 800 hours of work experience, of which 400 hours must be through supervised experiences in HRIM 493. See department internship coordinator for detailed information.  (2) State System Board of Governors policy states that at least 40 percent of the course wak in a degree must consist of courses numbered 300 or above.  (3) Department-specified kitchen food preparation uniform and knife kit are required for major lab courses.  Free Electives:  (1) Department-specified kitchen food preparation uniform and knife kit are required for major lab courses.  (2) Each student must complete a mointourn of two where the SP 346 Catering for Special Events  Free Electives:  (3) Department-specified kitchen food preparation uniform and knife kit are required for major lab courses.  (4) Department-specified kitchen food preparation uniform and knife kit are required for major lab courses.  (5) Each student must complete one of the 12cr		1 . 4-		,
HRIM 470 Hospitality Business Model HRIM 470 Hospitality Business Model HRIM 493 Internship Gortforlided Electives: One track required: 16cr of nonrequired HRIM prefix œurses Other Requirements: Other Requirements: OCHOP 401 Current Issues in Hospitality and Hospitality Business Planning HOSP 493 Internship (2º Experience) (2) 3cr GORD 493 Internship (2º Experience) Controlled Electives: One 12cr track required (3) 3cr Hosp 493 Internship (2º Experience) Gortforled Electives: One 12cr track required (3) 3cr Hosp 493 Internship (2º Experience) Gortforled Electives: One 12cr track required (3) 3cr Hosp 493 Internship (2º Experience) Gortforled Electives: One 12cr track required (3) 3cr Hosp 493 Internship (2º Experience) Gortforled Electives: One 12cr track required (3) 3cr Hosp 493 Internship (2º Experience) Gortforled Electives: One 12cr track required (3) 3cr Hosp 493 Internship (2º Experience) Gortforled Electives: One 12cr track required (3) 3cr Hosp 493 Internship (2º Experience) Gortforled Electives: One 12cr track required (3) 3cr Hosp 493 Internship (2º Experience) Gortforled Electives: One 12cr track required (3) 3cr Hosp 493 Internship (2º Experience) Gortforled Electives: One 12cr track required (3) 3cr Hosp 493 Internship (2º Experience) Gortforled Electives: One 12cr track required (3) 3cr Hosp 493 Internship (2º Experience) Gortforled Electives: One 12cr track required (3) 3cr 12cr Hosp 493 Internship (2º Experience) Gortforled Electives: One 12cr track required (3) 3cr 12cr Hosp 493 Internship (2º Experience) Gortforled Electives: One 12cr track required (3) 3cr 12cr Hosp 493 Internship (2º Experience) Gortforled Electives: One 12cr track required (3) 3cr 12cr Hosp 493 Internship (2º Experience) Gortforled Electives: One 12cr track required (3) 3cr 12cr Hosp 493 Internship (2º Experience) Gortforled Electives: One 12cr track required (3) 3cr 12cr Hosp 493 Internship (2º Experience) Gortforled Electives: One 12cr track required (3) 3cr 12cr Hosp 493 Internship (2º Experience) Gortforled Electives:				1
HRIM 493 Internship Controlled Electives: One track required: 16cr of nonrequired HRIM prefix ourses  Other Requirements: ACCT 201 Accounting Principles 1 FNLG XXX Foreign Languages  Free Electives: (2)  Total Degree Requirements:  (1) Each student must complete 800 hours of work experience, of which 400 hours must be through supervised experiences in HRIM 493. See department internship coordinator for detailed information.  (2) State System Board of Governors policy states that atteast 40 percent of the course work in a degree must consist of courses numbered 300 or above.  (3) Department-specified kitchen food preparation uniform and knife kit are required for major lab courses.  HOSP 270 Wedding Planning HOSP 493 Internship (2** Experience) (2) HOSP 493 Internship (2** Experience) (3) Total Degree Requirements:  120  Hotel and Lodging Concentration: HOSP 255 Housekeeping Management HOSP 255 Housekeeping Management HOSP 255 Resurt Management HOSP 255 Housekeeping Management HOSP 255 Service, Menu Planning, and Facilities Design HOSP 493 Internship (2** Experience) (2) HOSP 493 Internship (2** Experience) (3) Internship (2** Experience) (2** Internst internship conditation: HOSP 256 Resort Management HOSP 255 Housekeeping Management HOSP 250 Resort Management HOSP 260 Service Concentration: HOSP 260 Service Sanitation HOSP 265 Service, Menu Planning, and Facilities Design HOSP 490 Restaurant Revenue Management HOSP 300 Critiquing Commercial Restaurants HOSP 400 Restaurant Revenue Management HOSP 270 Wedding Planning HOSP 272 Meeting and Convention Management HOSP 273 Have a supplied of the facilities of the facilities of the facilities of the facil		7.0-		!!
Controlled Electives: One track required: 16cr of nonrequired HRIM prefix œurses  Other Requirements: ACCT 201 Accounting Principles 1 Free Electives: (2)  Total Degree Requirements:  (1) Each student must complete 800 hours of work experience, of which 400 hours must be through supervised experiences in HRIM 493. See department internship coordinator for detailed information.  (2) State System Board of Governors policy states that at least 40 percent of the course work in a degree must consist of courses numbered 300 or above.  (3) Department-specified kitchen food preparation uniform and knife kit are required for major lab courses.  Total Degree Requirements:  11cr  12d HoSP 493 Internship (1* Experience) (2) Hots 493 Internship (2* Experience) (3* Department internship coordinator for detailed information. Hosp 256 Resort Management Hosp 255 Housekeeping Management Hosp 255 Housekeeping Management Hosp 255 Housekeeping Management Hosp 255 Resort Management Hosp 256 Resort Management Hosp 265 Resort Management Hosp 267 Hots 400 Service Concentration: Hosp 105 Food Service Sanitation Hosp 267 Hots 400 Service				T T
16cr of nonrequired HRIM prefix œurses  Other Requirements: ACCT 201 Accounting Principles 1 FNLG XXX Foreign Languages  Free Electives: (2)  Total Degree Requirements:  (1) Each student must complete 800 hours of work experience, of which 400 hours must be through supervised experiences in HRIM 493. See department internship coordinator for detailed information.  (2) State System Board of Governors policy states that at least 40 percent of the course work in a degree must consist of courses numbered 300 or above.  (3) Department-specified kitchen food preparation uniform and knife kit are required for major lab courses.  (4) Department-specified kitchen food preparation uniform and knife kit are required for major lab courses.  (5) Each student must complete and the food preparation uniform and knife kit are required for major lab courses.  (6-8cr  120  Hosp 493 Internship (1* Experience) (2) Hosp 493 Internship (2**ad Experience) in 12cr  Hosp 250 Resort Management Hosp 250 Introduction to the Casino Industry Hosp 265 Introduction to the Casino Industry Hosp 285 Service, Menu Planning, and Facilities Design Hosp 276 Meeding Planning Hosp 277 Weeding and Convention Management Hosp 30d Critiquing Commercial Restaurants Hosp 343 Fund-Raising for Special Events Hosp 346 Catering for Special Events  Free Electives:  Total Degree Requirements:  (1) Department-specified kitchen food preparation uniform and knife kit are required for major lab courses. (2) Each student must complete a minimum of 400 hours in each of two supervised internship caperiences. See department internship coordinator for detailed information. (3) Each student must complete one of the 12cr				l I
Other Requirements: ACCT 201 Accounting Principles 1 FNLG XXX Foreign Languages  Free Electives: (2)  Total Degree Requirements:  (1) Each student must complete 800 hours of work experience, of which 400 hours must be through supervised experience in HRIM 493. See department internship coordinator for detailed information.  (2) State System Board of Governors policy states that at least 40 percent of the course work in a degree must consist of courses numbered 300 or above.  (3) Department-specified kitchen food preparation uniform and knife kit are required for major lab courses.  Total Degree Requirements:  Other Requirements:  HOSP 493 Internship (2°d Experience) Controlled Electives: One 12cr track required (3)  Hotel and Lodging Concentration: HOSP 255 Housekeeping Management HOSP 255 Housekeeping Management HOSP 255 Service, Menu Planning, and Facilities Design HOSP 130 Critiquing Commercial Restaurants HOSP 400 Restaurant Revenue Management HOSP 413 Advanced Food Production  Service Events Management Concentration: HOSP 270 Wedding Planning HOSP 272 Meeting and Convention Management HOSP 272 Meeting and Convention Management HOSP 272 Meeting and Convention Management HOSP 273 Meeting and Convention Management HOSP 274 Medding Planning HOSP 275 Medding Planning HOSP 276 Kepter (a)  Total Degree Requirements:  (1) Department-specified kitchen food preparation uniform and knife kit are required for major lab courses. (2) Each student must complete a minimum of 400 hours in each of two supervised internship experiences. See department internship (2°d Experience) See department internship (2°d Experience) See department internship (2°d Experience) See degree Requirements:  (1) Department-specified kitchen food preparation uniform and knife kit are required for major lab courses. (2) Each student must complete a minimum of 400 hours in each of two supervised internship experiences. See department internship (2°d Experience) See degree Requirement (3) See degree Requirement (4) Service Concentration: HOSP 203 E		locr		1 - 1
Other Requirements: ACCT 201 Accounting Principles 1 FNLG XXX Foreign Languages  Free Electives: (2)  Total Degree Requirements:  (1) Each student must complete 800 hours of work experience, of which 400 hours must be through supervised experiences in HRIM 493. See department internship coordinator for detailed information.  (2) State System Board of Governors policy states that at least 40 percent of the course wook in a degree must consist of courses numbered 300 or above.  (3) Department-specified kitchen food preparation uniform and knife kit are required for major lab courses.  Total Degree Requirements:  (1) Each student must complete 800 hours of work experience, of which 400 hours must be through supervised experiences in HRIM 493. See department internship coordinator for detailed information.  (2) State System Board of Governors policy states that at least 40 percent of the course wook in a degree must consist of courses numbered 300 or above.  (3) Department-specified kitchen food preparation uniform and knife kit are required for major lab courses.  Free Electives:  Total Degree Requirements:  (1) Department-specified kitchen food preparation uniform and knife kit are required for major lab courses.  (2) Each student must complete a minimum of 400 hours in each of two supervised internship experiences. See department internship coordinator for detailed information.  (3) Each student must complete one of the 12cr	16cr of nonrequired HRIM prefix courses		HOSP 493 Internship (1* Experience) (2)	t I
ACCT 201 Accounting Principles 1 FNLG XXX Foreign Languages  120  13cr 6-8cr Free Electives: (2)  140SP 250 Resort Management HOSP 250 Housekeeping Management HOSP 2	lau	0.1100		1 1
FNLG XXX Foreign Languages  Free Electives: (2)  Total Degree Requirements:  (1) Each student must complete 800 hours of work experience, of which 400 hours must be through supervised experiences in HRIM 493. See department internship coordinator for detailed information.  (2) State System Board of Governors policy states that at least 40 percent of the course work in a degree must consist of courses numbered 300 or above.  (3) Department-specified kitchen food preparation uniform and knife kit are required for major lab courses.  Free Electives:  Total Degree Requirements:  6-8cr  HOSP 255 Housekeeping Management HOSP 256 Housekeeping Management HOSP 400 Review Sanitation HOSP 130 Food Service Concentration: HOSP 130 Food Service Sanitation HOSP 285 Service, Menu Planning, and Facilities Design HOSP 400 Restaurant Revenue Management HOSP 413 Advanced Food Production  Service Events Management Concentration: HOSP 277 Wedding Planning HOSP 278 Wedding Planning HOSP 278 Meeting and Convention Management HOSP 345 Fund-Raising for Special Events HOSP 346 Catering for Special Events  Free Electives:  Total Degree Requirements:  (1) Department-specified kitchen food preparation uniform and knife kit are required for major lab courses. (2) Each student must complete a minimum of 400 hours in each of two supervised internship experiences. See department internship coordinator for detailed information. (3) Each student must complete one of the 12cr			Controlled Electives: One 12cr track required (3)	12Cr
Free Electives: (2)  Total Degree Requirements:  (1) Each student must complete 800 hours of work experience, of which 400 hours must be through supervised experiences in HRIM 493. See department internship coordinator for detailed information.  (2) State System Board of Governors policy states that at least 40 percent of the course work in a degree must consist of courses numbered 300 or above.  (3) Department-specified kitchen food preparation uniform and knife kit are required for major lab courses.  Free Electives:  Total Degree Requirements:  120  HOSP 250 Resort Management HOSP 256 Housekeeping Management HOSP 257				
Free Electives: (2)  Total Degree Requirements:  (1) Each student must complete 800 hours of work experience, of which 400 hours must be through supervised experiences in HRIM 493. See department internship coordinator for detailed information.  (2) State System Board of Governors policy states that at least 40 percent of the course work in a degree must consist of courses numbered 300 or above.  (3) Department-specified kitchen food preparation uniform and knife kit are required for major lab courses.  5-8  HOSP 255 Housekeeping Management HOSP 350 Introduction to the Casino Industry 3cr 3cr  Restaurant and Food Service Concentration: HOSP 130 Food Service Menu Planning, and Facilities Design HOSP 285 Service, Menu Planning, and Facilities Design HOSP 400 Restaurant Revenue Management HOSP 413 Advanced Food Production  Service Events Management Concentration: HOSP 270 Wedding Planning HOSP 272 Meeting and Convention Management HOSP 345 Fund-Raising for Special Events  Free Electives:  Total Degree Requirements:  (1) Department-specified kitchen food preparation uniform and knife kit are required for major lab courses.  (2) Each student must complete an innimum of 400 hours in each of two supervised internship experiences. See department internship coordinator for detailed information.  (3) Each student must complete one of the 12cr	FNLG XXX Foreign Languages	0-ocr		2
Total Degree Requirements:  (1) Each student must complete 800 hours of work experience, of which 400 hours must be through supervised experiences in HRIM 493. See department internship coordinator for detailed information.  (2) State System Board of Governors policy states that at least 40 percent of the course work in a degree must consist of courses numbered 300 or above.  (3) Department-specified kitchen food preparation uniform and knife kit are required for major lab courses.  Free Electives:  Total Degree Requirements:  120  HOSP 2350 Introduction to the Casino Industry HOSP 240 Hotel Sales  Restaurant and Food Service Concentration: HOSP 130 Food Service Sanitation HOSP 285 Service, Menu Planning, and Facilities Design HOSP 286 When Planning, and Facilities Design HOSP 286 When Planning, and Facilities Design HOSP 300 Critiquing Commercial Restaurants HOSP 440 Restaurant Revenue Management HOSP 413 Advanced Food Production  Service Events Management Concentration: HOSP 270 Weeding Planning HOSP 270 Weeding Planning HOSP 270 Weeding Food Convention Management HOSP 345 Fund-Raising for Special Events HOSP 346 Catering for Special Events  Free Electives:  Total Degree Requirements:  (1) Department-specified kitchen food preparation uniform and knife kit are required for major lab courses. (2) Each student must complete a minimum of 400 hours in each of two supervised internship experiences. See department internship coordinator for detailed information.  (3) Each student must complete one of the 12cr	F F14: (2)	5.0		
Total Degree Requirements:  (1) Each student must complete 800 hours of work experience, of which 400 hours must be through supervised experiences in HRIM 493. See department internship coordinator for detailed information.  (2) State System Board of Governors policy states that at least 40 percent of the course work in a degree must consist of courses numbered 300 or above.  (3) Department-specified kitchen food preparation uniform and knife kit are required for major lab courses.  Service Events Management Concentration: HOSP 272 Meeting and Convention Management HOSP 343 Fund-Raising for Special Events HOSP 346 Catering for Special Events Free Electives:  Total Degree Requirements:  (1) Department-specified kitchen food preparation uniform and knife kit are required for major lab courses.  (2) Each student must complete a minimum of 400 hours in each of two supervised internship experiences. See department internship coordinator for detailed information.  (3) Each student must complete one of the 12cr	Free Electives: (2)	J-0		
(1) Each student must complete 800hours of work experience, of which 400 hours must be through supervised experiences in HRIM 493. See department internship coordinator for detailed information.  (2) State System Board of Governors policy states that at least 40 percent of the course work in a degree must consist of courses numbered 300 or above.  (3) Department-specified kitchen food preparation uniform and knife kit are required for major lab courses.  Free Electives:  Total Degree Requirements:  (1) Each student must complete annimum of 400 hours in each of two supervised experiences, of which 400 hours in each of two supervised experiences for which 400 hours in each of two supervised experiences and Food Service Sanitation:  HOSP 130 Food Service Sanitation  HOSP 285 Service, Menu Planning, and Facilities  Design  HOSP 300 Critiquing Commercial Restaurants  HOSP 413 Advanced Food Production  Service Events Management Concentration: HOSP 270 Wedding Planning HOSP 272 Meeting and Convention Management HOSP 346 Catering for Special Events  Free Electives:  Total Degree Requirements:  (1) Department-specified kitchen food preparation uniform and knife kit are required for major lab courses. (2) Each student must complete a minimum of 400 hours in each of two supervised internship experiences. See department internship coordinator for detailed information. (3) Each student must complete one of the 12cr	Total Dogga Doggiamonto	120	l -	
experience, of which 400 hours must be through supervised experiences in HRIM 493. See department internship coordinator detailed information.  (2) State System Board of Governors policy states that at least 40 percent of the course work in a degree must consist of courses numbered 300 or above.  (3) Department-specified kitchen food preparation uniform and knife kit are required for major lab courses.  HOSP 270 Wedding Planning HOSP 272 Meeting and Convention Management HOSP 343 Fund-Raising for Special Events HOSP 346 Catering for Special Events HOSP 346 Catering for Special Events  Free Electives:  Total Degree Requirements:  (1) Department-specified kitchen food preparation uniform and knife kit are required for major lab courses. (2) Each student must complete a minimum of 400 hours in each of two supervised internship experiences. See department internship coordinator for detailed information.  (3) Each student must complete one of the 12cr	i total Degree Requirements:	120	HOSP 420 Hotel Sales	504
experience, of which 400 hours must be through supervised experiences in HRIM 493. See department internship coordinator detailed information.  (2) State System Board of Governors policy states that at least 40 percent of the course work in a degree must consist of courses numbered 300 or above.  (3) Department-specified kitchen food preparation uniform and knife kit are required for major lab courses.  HOSP 270 Wedding Planning HOSP 272 Meeting and Convention Management HOSP 343 Fund-Raising for Special Events HOSP 346 Catering for Special Events HOSP 346 Catering for Special Events  Free Electives:  Total Degree Requirements:  (1) Department-specified kitchen food preparation uniform and knife kit are required for major lab courses. (2) Each student must complete a minimum of 400 hours in each of two supervised internship experiences. See department internship coordinator for detailed information.  (3) Each student must complete one of the 12cr	(1) Each student must complete 800 hours of world		Destaurant and Food Samina Concentrations	
supervised experiences in HRIM 493. See department internship coordinatorfor detailed information.  (2) State System Board of Governors policy states that at least 40 percent of the course work in a degree must consist of courses numbered 300 or above.  (3) Department-specified kitchen food preparation uniform and knife kit are required for major lab courses.  Service Events Management Concentration: HOSP 272 Meeting and Convention Management HOSP 345 Fund-Raising for Special Events HOSP 346 Catering for Special Events  Free Electives:  Total Degree Requirements:  (1) Department-specified kitchen food preparation uniform and knife kit are required for major lab courses.  (2) Each student must complete a minimum of 400 hours in each of two supervised internship experiences. See department internship coordinator for detailed information.  (3) Each student must complete one of the 12cr				ler
department internship coordinator for detailed information.  (2) State System Board of Governors policy states that at least 40 percent of the course work in a degree must consist of courses numbered 300 or above.  (3) Department-specified kitchen food preparation uniform and knife kit are required for major lab courses.  Service Events Management Concentration: HOSP 270 Wedding Planning HOSP 272 Meeting and Convention Management HOSP 343 Fund-Raising for Special Events HOSP 346 Catering for Special Events Free Electives:  Total Degree Requirements:  (1) Department-specified kitchen food preparation uniform and knife kit are required for major lab courses.  (2) Each student must complete a minimum of 400 hours in each of two supervised internship experiences. See department internship coordinator for detailed information.  (3) Each student must complete one of the 12cr				
HOSP 300 Critiquing Commercial Restaurants   Icr   3cr   4cr			l	3er
(2) State System Board of Governors policy states that at least 40 percent of the course work in a degree must consist of courses numbered 300 or above.  (3) Department-specified kitchen food preparation uniform and knife kit are required for major lab courses.  Service Events Management Concentration: HOSP 270 Weedling Planning HOSP 272 Meeting and Convention Management HOSP 343 Fund-Raising for Special Events HOSP 346 Catering for Special Events Free Electives:  Total Degree Requirements:  (1) Department-specified kitchen food preparation uniform and knife kit are required for major lab courses. (2) Each student must complete a minimum of 400 hours in each of two supervised internship experiences See department internship coordinator for detailed information. (3) Each student must complete one of the 12cr	l . ?			T
least 40 percent of the course work in a degree must consist of courses numbered 300 or above.  (3) Department-specified kitchen food preparation uniform and knife kit are required for major lab courses.  HOSP 413 Advanced Food Production  Service Events Management Concentration: HOSP 270 Wedding Planning HOSP 272 Meeting and Convention Management HOSP 343 Fund-Raising for Special Events HOSP 346 Catering for Special Events Free Electives:  Total Degree Requirements:  (1) Department-specified kitchen food preparation uniform and knife kit are required for major lab courses. (2) Each student must complete a minimum of 400 hours in each of two supervised internship experiences. See department internship coordinator for detailed information. (3) Each student must complete one of the 12cr	l i i i i i i i i i i i i i i i i i i i			1 [
consist of courses numbered 300 or above.  (3) Department-specified kitchen food preparation uniform and knife kit are required for major lab courses.  Service Events Management Concentration: HOSP 270 Wedding Planning HOSP 272 Meeting and Convention Management HOSP 343 Fund-Raising for Special Events HOSP 346 Catering for Special Events  Free Electives:  Total Degree Requirements:  (1) Department-specified kitchen food preparation uniform and knife kit are required for major lab courses. (2) Each student must complete a minimum of 400 hours in each of two supervised internship experiences. See department internship coordinator for detailed information.  (3) Each student must complete one of the 12cr				
(3) Department-specified kitchen food preparation uniform and knife kit are required for major lab courses.  Service Events Management Concentration: HOSP 270 Wedding Planning HOSP 272 Meeting and Convention Management HOSP 343 Fund-Raising for Special Events HOSP 346 Catering for Special Events  Free Electives:  Total Degree Requirements:  (1) Department-specified kitchen food preparation uniform and knife kit are required for major lab courses. (2) Each student must complete a minimum of 400 hours in each of two supervised internship experiences. See department internship coordinator for detailed information. (3) Each student must complete one of the 12cr			11001 413 Advanced Food I Induction	'''
uniform and knife kit are required for major lab courses.  HOSP 270 Wedding Planning HOSP 272 Meeting and Convention Management HOSP 343 Fund-Raising for Special Events HOSP 346 Catering for Special Events  Free Electives:  18-19  Total Degree Requirements:  (1) Department-specified kitchen food preparation uniform and knife kit are required for major lab courses. (2) Each student must complete a minimum of 400 hours in each of two supervised internship experiences. See department internship coordinator for detailed information. (3) Each student must complete one of the 12cr			Service Events Management Concentration	
HOSP 272 Meeting and Convention Management HOSP 343 Fund-Raising for Special Events HOSP 346 Catering for Special Events  Free Electives:  Total Degree Requirements:  (1) Department-specified kitchen food preparation uniform and knife kit are required for major lab courses. (2) Each student must complete a minimum of 400 hours in each of two supervised internship experiences. See department internship coordinator for detailed information. (3) Each student must complete one of the 12cr				3cr
HOSP 343 Fund-Raising for Special Events  Free Electives:  Total Degree Requirements:  (1) Department-specified kitchen food preparation uniform and knife kit are required for major lab courses. (2) Each student must complete a minimum of 400 hours in each of two supervised internship experiences. See department internship coordinator for detailed information. (3) Each student must complete one of the 12cr	anno mine mine in the control for important courses.			1 1
HOSP 346 Catering for Special Events  Free Electives:  18-19  Total Degree Requirements:  (1) Department-specified kitchen food preparation uniform and knife kit are required for major lab courses. (2) Each student must complete a minimum of 400 hours in each of two supervised internship experiences. See department internship coordinator for detailed information. (3) Each student must complete one of the 12cr				1
Total Degree Requirements:  (1) Department-specified kitchen food preparation uniform and knife kit are required for major lab courses. (2) Each student must complete a minimum of 400 hours in each of two supervised internship experiences. See department internship coordinator for detailed information. (3) Each student must complete one of the 12cr				3cr
Total Degree Requirements:  (1) Department-specified kitchen food preparation uniform and knife kit are required for major lab courses. (2) Each student must complete a minimum of 400 hours in each of two supervised internship experiences. See department internship coordinator for detailed information. (3) Each student must complete one of the 12cr				
Total Degree Requirements:  (1) Department-specified kitchen food preparation uniform and knife kit are required for major lab courses. (2) Each student must complete a minimum of 400 hours in each of two supervised internship experiences. See department internship coordinator for detailed information. (3) Each student must complete one of the 12cr			Free Electives:	18-19
(1) Department-specified kitchen food preparation uniform and knife kit are required for major lab courses. (2) Each student must complete a minimum of 400 hours in each of two supervised internship experiences. See department internship coordinator for detailed information. (3) Each student must complete one of the 12cr				
uniform and knife kit are required for major lab courses.  (2) Each student must complete a minimum of 400 hours in each of two supervised internship experiences. See department internship coordinator for detailed information.  (3) Each student must complete one of the 12cr			Total Degree Requirements:	120
uniform and knife kit are required for major lab courses.  (2) Each student must complete a minimum of 400 hours in each of two supervised internship experiences. See department internship coordinator for detailed information.  (3) Each student must complete one of the 12cr			(1) Department-specified kitchen food preparation	
(2) Each student must complete a minimum of 400 hours in each of two supervised internship experiences. See department internship coordinator for detailed information.  (3) Each student must complete one of the 12cr				
hours in each of two supervised internship experiences.  See department internship coordinator for detailed information.  (3) Each student must complete one of the 12cr				
See department internship coordinator for detailed information.  (3) Each student must complete one of the 12cr				
information. (3) Each student must complete one of the 12cr				
(3) Each student must complete one of the 12cr				
			(3) Each student must complete one of the 12cr	
			concentrations.	

Subject: FDNT 151 for HRIM Curriculum

From: Rita M. Johnson <Rita.Johnson@iup.edu>

**Date:** 02/06/14 12:42 PM **To:** jmiller@iup.edu

Cc: Rita <Rita.Johnson@iup.edu>

The Department of Food and Nutrition is pleased to provide FDNT 151, Foods Laboratory, for majors in the Hospitality Management Department.

Our commitment does require allotment of faculty to teach the class and monetary support to purchase food, supplies, and the replacement of small kitchen items.

I look forward to expanding our collegial relationship with the faculty in the HRIM Department.

Rita M. Johnson, PhD, RDN, CSSD, LDN Chair and Associate Professor Department of Food and Nutrition 911 South Drive, Ackerman 102 Indiana, PA 15705-1087

Rita.Johnson@iup.edu
Office Location: Ackerman 101
724-357-3007 (Department fax)
724-357-3281 (Rita's office)
724-357-4440 (Department office)

Spring 2014 Office Hours

Monday, Wednesday, Friday - 3:30 - 4:30

Tuesday - 10:00 - 12:00

Please see Mrs. Karen Lemasters in ACK 102 if another appointment time is needed.

Re: Hospitality Management Curriculum Revision: Psychology

Subject: Re: Hospitality Management Curriculum Revision: Psychology

From: Raymond Pavloski <pavloski@iup.edu>

Date: 04/17/14 12:08 PM

To: Jeffrey A Miller <jmiller@iup.edu>

Jeffrey,

Thank you for informing me of your curriculum revision as it affects PSYC 101.

Ray Pavloski

Raymond Pavloski, Ph.D. Professor and Chair Psychology Department 101 Uhler Hall Indiana University of Pennsylvania Indiana, PA 15705

Phone: 724-357-2426 Fax: 724-357-2214

----Original Message---- From: Jeffrey A Miller

Sent: Thursday 17 April 2014 11:58 AM

To: Raymond.Pavloski@iup.edu

Subject: Hospitality Management Curriculum Revision: Psychology

Dr. Pavloski -

I wanted to communicate to you that, as per a Department of Hospitality Management curriculum revision, PSYC 101 is being repositioned from a required course to a recommended course selection.

Thank you for servicing our students. Your acknowledgement of this communication would be appreciated.

Jeffrey A. Miller Chairman Assistant Professor Department of Hospitality Management 911 South Drive 16 Ackerman Hall Indiana, PA 15705 724-357-2626 Subject: Re: Hospitality Management Curriculum Revision: Accounting

From: Sekhar Anantharaman <sekhar@iup.edu>

Date: 04/17/14 02:37 PM

To: Jeffrey A Miller <jmiller@iup.edu>

Hi Dr. Miller,

Thanks for informing me of your decision. Have a good day.

Sincerely,

Sekhar

On Thu, 17 Apr 2014 11:54:51 -0400
"Jeffrey A Miller" <jmiller@iup.edu> wrote:

Dr. Anantharaman -

I wanted to communicate to you that, as per a Department of Hospitality Management curriculum revision, ACCT 201 is being repositioned from a required course to a recommended course selection.

Thank you for servicing our students. Your acknowledgement of this communication would be appreciated.

Jeffrey A. Miller Chairman Assistant Professor Department of Hospitality Management 911 South Drive 16 Ackerman Hall Indiana, PA 15705 724-357-2626

> Indiana, PA 15705 > 724-357-2626

```
Subject: Re: Hospitality Management Curriculum Revision: Foreign Language
    From: Sean McDaniel <mcdaniel@iup.edu>
    Date: 04/18/14 09:15 AM
      To: Jeffrey A Miller <jmiller@iup.edu>
Dr. Miller,
I knowledge the receipt of your message.
Sean
Sean McDaniel
Professor of Spanish and Chair
Department of Foreign Languages
Indiana University of Pennsylvania
Indiana, PA 15705
Office/Fax 724-357-7532/724-357-1268
On Apr 17, 2014, at 11:51 AM, Jeffrey A Miller <jmiller@iup.edu> wrote:
> Dr. McDaniel -
> I wanted to communicate to you that, as per a Department of Hospitality Management curriculum revision, foreign language is being repositioned from a required to a
recommended course selection.
> Thank you for the servicing of our students. Your acknowledgement of this communication
would be appreciated.
> Jeffrey A. Miller
> Chairman
> Assistant Professor
> Department of Hospitality Management
> 911 South Drive
> 16 Ackerman Hall
```

# NEW Hospitality Management Curriculum Course Sequence Sheet

Freshman 1	Freshman 2
HRIM 101       3cr         ENGL 101       3cr         Fine Arts       3cr         History       3cr         Wellness       3cr         15cr	HRIM 115 3cr ENGL 121 3cr MATH 3cr ECON 3cr Phil-Rel Stud. 3cr 15cr
Sophomore 1	Sophomore 2
HRIM 256 3cr Concentr. 1 3cr ENGL 202 3cr N Sci w/o Lab 3cr Social Science 3cr FDNT 151 1cr 16cr	HRIM 259 3cr HRIM 260 3cr Nat Sci w/Lab 4cr GMA/SoSci 3cr LS Elective 3cr 16cr
Sophomore / Junior Summer	
HRIM 493 1° 3cr	
Junior 1	Junior 2
HRIM 265 3cr HRIM 280 3cr HRIM 320 3cr Concentr 2 3cr Free Elective 3cr 15cr	HRIM 335 3cr HRIM 365 3cr Free Electives 6cr Concentr 3 3cr 15cr
Junior / Senior Summer	
HRIM 493 2 <sup>nd</sup> 3cr	
Senior 1	Senior 2
HRIM 402 3cr Concentr 4 3cr Free Electives 6cr 12cr	HRIM 411 3cr Free Electives 6cr HRIM 470 3cr 12cr