

Proposal Summary
Title: Course and Curricular Changes for Hospitality Management
Banner Code: HSPM

Subject Specification

Make revisions to the Bachelor of Science Degree, Nutrition and Food: Hospitality Management (Banner Code: HSPM)

Background Information

The School of Family and Consumer Studies has a Bachelor of Science degree in Food and Nutrition: Hospitality Management (HM). The proposed curriculum changes include:

- Update to Hospitality Management Curriculum

Rationale for Modification of Curriculum

The Hospitality Management program received full accreditation from the Accreditation Commission for Programs in Hospitality Administration in 2002. During the accreditation self-study process and the site reviewer visitation, several recommendations to further enhance the program were made from internal constituencies and the external accreditation site team and accreditation commission. Ongoing input from students, alumni, and hospitality management advisory board members also has factored into the decision process leading to these proposed changes.

The curriculum changes discussed in this proposal are designed to strengthen program in relation to accreditation guidelines, align the program more closely with other top-rated hospitality management programs and better prepare students for management positions within the field of hospitality.

Hospitality Management Curriculum Revisions

- a) Revise Liberal Education Requirements
 - i) Math LER
 - Designate MATH 11008 Explorations of Modern Math or MATH 11009 Modeling Algebra as a required MATH LER course.
 - Requiring students to complete a math course will improve students' math skills and provide a better foundation for required business courses (Accounting and Economics) and upper-level HM courses such as HM 43031 Layout and Design of Food Service Operations and HM 33026 Hospitality Cost Control and Analysis. Giving students a choice of one of two courses will accommodate needs of different students.
 - Letters of support from the Department of Mathematical Sciences and the Department of Economics are attached.
- b) Remove General Requirement
 - i) Historically, ENG 30063 was listed with the English LER's on the Hospitality Management curriculum. When the new LER changes took effect however, this course was moved to a new category called General Requirement because this course is not an LER and thus should not be listed with a LER category.
 - ii) To reduce student confusion, this course is being moved to the Hospitality Core Requirements and thus the "General Requirement" category is no longer needed
- c) Revise Hospitality Management Core Requirements
 - i) Add ENG 30063 Business and Professional Writing. Note this course was previously listed under General Requirement. This change should facilitate advising and reduce confusion.

- ii) Change title of HM 13023 to Techniques of Food Production and remove HM 23023. These two course changes were approved by EHHS Undergraduate Council on September 21, 2007.
- iii) Add HM 33050 Professional Practices in Hospitality Management. This new course was approved by EHHS Undergraduate Council on September 21, 2007.
- d) Revise Hospitality Management Professional Electives
 - i) Add HM 23012 Food Study. This course includes lecture and lab components and emphasizes the science behind food preparation and ingredients. This course is being added to the Hospitality Management Professional Electives to provide an additional course focused on food for those students interested in food management and recipe development.
 - ii) Increase credit hours for HM 43043 Hospitality Meetings Management to 4 credits. Course revision was approved by EHHS Undergraduate Council on September 21, 2007.
 - iii) Make the current 3 credit theory HM 43040 Strategic Lodging Management to 3 credit course composed of 2 credits theory plus 1 credit lab. Course revision was approved by EHHS Undergraduate Council on September 21, 2007.
 - iv) Add RPTM 26060 Introduction to Global Tourism
 - This course provides a useful foundation for students who may be managing hospitality properties in popular tourist destination around the world.
 - A letter of the support from RPTM is provided in the Appendix.
- e) Change credit hours for Hospitality Management, Hospitality Professional Elective Requirements, and General Electives due to the curriculum revisions presented in this proposal.
 - i) Credit hours for Hospitality Management Requirements will be changed to 57-63.
 - ii) Credit hours for Hospitality Professional Electives will be changed to 9-12. The Hospitality Management Professional electives enable students to select courses closely related to their professional interests such as lodging, foodservice, meeting planning, etc.
 - iii) Credit hours for General Electives will be changed to 4-12.
- f) Catalog copy of the course additions and the curriculum revisions are provided in Appendix B.

Effect on the Program and Fiscal Impact: These actions are necessary to strengthen the program in relation to accreditation standards. Additionally, these changes will enhance the recruitment of students into the Hospitality Management program and are anticipated to benefit students and graduates seeking positions in the hospitality industry. Thus, in terms of fiscal impact, we believe that these curriculum changes are likely to increase program enrollment and retention. Current students and program alumni have expressed a need for additional professional elective hours. This enables them to take more courses geared towards their professional interests in foodservice, lodging, events, clubs, etc. We do not believe that these curriculum changes will have a negative impact on either program enrollment or retention.

Alternative and Consequences: The alternative is to leave the program as is; however, this would not be desirable in that the proposed curriculum changes will strengthen the program in relationship to the accreditation guidelines of the Accreditation Commission for Programs in Hospitality Administration. These curricular changes as a whole will further enhance student recruitment, retention, and workplace marketability.

Timetable and Actions Required: The proposal has been approved by the HM faculty. It was approved by FCS Curriculum Committee and the School of Family and Consumer Studies FAC on September 14, 2007. Course revisions were approved by the EHHS Undergraduate Council on September 21, 2007 and the curriculum revisions found in this proposal will be presented to the EHHS Undergraduate Council on October 19, 2007. Changes will be submitted to the Educational Policies Committee in fall 2007. Upon approval, the proposed curriculum changes would take effect fall 2008.

KENT STATE UNIVERSITY

CERTIFICATION OF CURRICULUM PROPOSAL

Preparation Date 21-Sep-07 Curriculum Bulletin _____

Effective Date Fall 2008 Approved by EPC _____

Department Family and Consumer Studies
College EH - Education, Health and Human Services
Degree BS - Bachelor of Science
Program Name **Nutrition and Food** Program Code **N&F**
Concentration(s) Hospitality Management Concentration(s) Code(s) HSPM
Proposal Revise Program

Description of proposal:

1. Revision of Hospitality Management core requirements to include new courses, abandon existing course, and revise existing courses.
2. Revision of LER requirements
3. Update Hospitality Management curriculum

Does proposed revision change program's total credit hours? ☐ Yes ☒ No
If yes, current total credit hours proposed total credit hours

Describe impact on other programs, policies or procedures (e.g., encroachment and duplication issues; enrollment and staffing considerations; need, audience, prerequisites)

No impact on other programs, policies, or procedures is anticipated

Units consulted (other departments, programs or campuses affected by this proposal):

School of Exercise, Leisure, and Sport; Department of Mathematics; Department of Economics

REQUIRED ENDORSEMENTS

<u>H. Bellmann-Jenkins</u>	<u>9 / 21 / 07</u>
Department Chair / School Director / Campus Dean	
<u>Joyanne Arhar</u>	<u>10 / 22 / 07</u>
College Dean	
_____	<u> / / </u>
Executive Dean of Regional Campuses	
_____	<u> / / </u>
Senior Vice President for Academic Affairs and Provost	

APPENDIX A

Memos from:



School of Exercise, Leisure, and Sport

Department of Mathematical Sciences

Department of Economics

Attachments can contain viruses that may harm your computer. Attachments may not display correctly.

Dellman-Jenkins, Mary

From: MUNSON, WAYNE
To: Dellman-Jenkins, Mary
Cc: 'pwang@kent.edu'
Subject: FW: undergrad curriculum
Attachments:  [RPTM request.doc\(27KB\)](#)  [RPTM Outline.pdf\(85KB\)](#)

Sent: Fri 7/20/2007 3:12 PM

Mary,

Thank you for adding Intro. to Global Tourism to your list of professional electives in the HM curriculum. I hope you have a nice weekend too.

Wayne

From: Dellman-Jenkins, Mary
Sent: Friday, July 20, 2007 3:06 PM
To: MUNSON, WAYNE
Subject: undergrad curriculum

Hi, Wayne,
Please find sign off via 1st attachment.
Have a great weekend!
Mary

From: AUGUSTINE, SUSAN
Sent: Wed 7/18/2007 3:58 PM
To: Munson, Diane
Cc: Dellman-Jenkins, Mary
Subject: undergrad curriculum

Dr. Wayne Munson, Director

Exercise, Leisure, & Sport

Dear Wayne,

The Hospitality Management (HM) program is updating its undergraduate curriculum in order to better equip their graduates for positions in the industry.

Please consider the request that **RPTM 26060 Introduction to Global Tourism** be added to the "Professional Electives" section of our HM curriculum (see attached outline). Regarding increased enrollment, I would imagine that no more than five to ten HM majors would enroll in RPTM 26060 on a semester basis.

INTER-DEPARTMENTAL CORRESPONDENCE
KENT STATE UNIVERSITY
DEPARTMENT OF MATHEMATICAL SCIENCES

To: Barbara Scheule, Hospitality Management
From: Donald L. White, Undergraduate Coordinator,
Department of Mathematical Sciences
Date: August 23, 2007
Subject: MATH LER Curriculum Proposal

The Department of Mathematical Sciences has reviewed your proposal to require MATH 11008 or MATH 11009 for the Mathematics and Critical Reasoning LER for Hospitality Management students. Either course would be an appropriate choice for students in this major, and we fully support the proposal.

We do not anticipate that additional students in these courses resulting from this requirement will have a significant impact on staffing or resources. It is likely that many of these students would take an LER mathematics course in any case.

CC: Andrew Tonge, Chair, Mathematical Sciences

August 22, 2007

To Whom It May Concern:

This letter serves as the Economics Department's letter of support for having Hospitality Management students take a Math course as part of their required curriculum. The students are required to take Principles of Microeconomics and Principles of Macroeconomics, courses that require mathematic skills and are fairly quantitative in nature. The greatest deficiencies our students have in these classes are basic math skills and ability to use math to problem solve. I believe that improving the math background of students in the program will increase their success in the Economics courses as well as the program. If you have any questions, please don't hesitate to contact me.

Sincerely,

Kathryn Wilson
Interim Chair of Economics
2-1093

APPENDIX B

Catalog Program Curriculum

Catalog Course Descriptions – Undergraduate

Program Curriculum Sheets (Department and College versions)

B.S. in Nutrition and Food

The Bachelor of Science in Nutrition and Food offers two concentrations: hospitality management and nutrition and dietetics.

Hospitality Management Concentration

This program prepares graduates for management careers in restaurant and hospitality organizations. Liberal, technical and professional education, with an emphasis on business management, integrates theory with practical application to prepare students for future career demands. Students develop proficiency in managerial skills and food production. In addition to varied laboratory experiences throughout the program, seniors complete a supervised management practicum.

Three organizations are available for students: a branch of the International Food Service Executives Association, which promotes contacts between students and executives of the food service industry; the Club Managers Association for students interested in management of clubs and organizations; and for students interested in expressing their creativity, the Ice Carving Club.

Admission to the professional program (all upper-division hospitality management courses) is controlled. To be admitted to the professional program, students must show evidence of having met the following requirements:

- Overall GPA of 2.00
- Valid standard first aid certificate

MATH 11008 Explorations in Modern Mathematics...3
(or)
MATH 11009 Modeling Algebra4

- Valid CPR certificate
- 400 approved work hours within the food service industry
- Ohio Certified Manager status
- Completion of the following courses: HM 13022, 13023, 13024 and 23023

I. General College or University Requirements	1
US 10097 First Year Colloquium	1
II. Liberal Education Requirements	36-37-38
A complete list of Liberal Education Requirements (LER) courses is on Pages 85-87.	
Composition	
ENG 11011 College Writing I	3
21011 College Writing II	3
Mathematics and Critical Reasoning	3-4
Humanities and Fine Arts	9
Minimum one course from humanities category and minimum one course from fine arts category.	
Social Sciences	6
Must be selected from two curricular areas.	
ECON 22060 Principles of Microeconomics	3
LER course	3
Basic Sciences	6-7
Must include one laboratory course.	
Additional LER Courses	6
COMM 15000 Introduction to Human Communication	3
ECON 22061 Principles of Macroeconomics	3
Diversity Requirement	
Students must complete a two-course diversity requirement, consisting of one course with a domestic (U.S.) focus and one with a global focus. The domestic focus course is fulfilled in this major with HDFS 24014. A complete list of diversity courses is on Pages 89-91.	
III. Writing-Intensive Requirement	
Students must complete a one-course writing-intensive requirement and earn minimum C (2.0) grade. This requirement is fulfilled in this major with HM 43027. A complete list of writing-intensive courses is on Pages 93-95.	
IV. General Requirement	3
ENG 30063 Business and Professional Writing	3
V. Hospitality Management Requirements	54-59
HM 13022 Sanitation and Safety	3
13023 Techniques of Food Production I	5
13024 Introduction to Hospitality Management	2
23023 Techniques of Food Production II	4
23030 Lodging Operations	3
33020 Legal Issues in the Hospitality Industry	3
33026 Hospitality Cost Control and Analysis	5
33028 Hospitality Purchasing	3
33029 Catering and Banquet Preparation and Service	5

HM 33027 Professional Practices in Hospitality Management	1
43025 Hospitality Marketing	3
* 43027 Hospitality Human Resources Management	3
43031 Layout and Design of Food Service Operations	3
43032 Practicum/Hospitality Management	3-6
NUTR 23511 Nutrition Related to Health	3
Professional electives, choose from the following:	6-8
FIN 36053 Business Finance (3)	
HDFS** 24011 Interpersonal Relationships and Families (3)	9-12
HM 33035 Hospitality Service Quality Management (3)	
33036 Club Management (3)	HM 23012 Food Study
33040 Hotel Convention Group Sales and Services (3)	
41093 Workshop (2-5)	
41095 Special Topics (1-4)	
43029 Hospitality Financial Policy (3)	
43040 Strategic Lodging Management (3)	
43043 Hospitality Meetings Management (3)	4
RPTM 26060 Intro to Global Tourism (3)	
RPTM 36060 Commercial Recreation and Tourism (3)	
46000 Tourism Development and Recreational Travel (3)	
V. VI. Business	15
ACCT 23020 Introduction to Financial Accounting	3
M&IS 24053 Introduction to Computer Applications	3
24163 Principles of Management	3
34180 Human Resource Management	3
MKTG 25010 Marketing	3
VI. VII. General electives	6-12
Elective credit hours vary depending on practicum hours chosen.	
TOTAL	121

*Course fulfills writing-intensive requirement.

**Course fulfills diversity requirement.

Minimum of 39 upper-division hours required.

American Assembly of Collegiate Schools of Business accreditation standards prohibit nonbusiness majors from taking more than 25 percent of their degree requirements in business courses. Therefore, no more than 30 semester credit hours may be counted toward stated degree requirements.

40197 Senior Colloquium (1-4)

One-semester course or two-semester sequence exploring interdisciplinary ideas and issues related to single theme by means of readings, discussion and individual papers and projects. IP grade permissible. Prerequisite: honors.

40297 Senior Colloquium (1-4)

See HONR 40197. IP grade permissible. Prerequisite: honors.

40497 Colloquium: International Study (1-4)

See HONR 30497. IP grade permissible. Prerequisite: honors.

HORTICULTURE TECHNOLOGY (HORT)****16001 Opportunities in Horticulture (1)**

A survey of those opportunities available within the "green industry" both in education and as a career option. Guest speakers and field trips are part of the class. Prerequisite: none.

26001 Occupational Regulations and Safety (2)

Presentation of the basic standards, rules, safety regulations and laws pertaining to horticultural and related industries which will affect the work atmosphere. Lecture two hours weekly; offered only at the Salem Campus. Prerequisites: BSCI 16001 and HORT 16001.

26010 Arboriculture (3)

Basics of pruning and tree climbing techniques. This course covers the equipment and safe use of equipment commonly found in the arboricultural industry. Lecture two hours weekly; lab three hours weekly; offered only at the Salem Campus. Prerequisites: BSCI 16001 and HORT 16001 and CHEM 16001. Corequisite: HORT 26011.

26011 Cooperative Work Experience in Tree Care (3)

Cooperative work program through which the skills necessary to perform professionally in this occupation will be acquired. This course offered only at the Salem Campus. Requires a minimum of 30 hours per week of work experience. Not more than 9 credit hours in this or a combination of other work experience classes will be allowed. S/U grading; IP grade permissible. Corequisite: HORT 26010.

26012 Urban Forestry (3)

Urban forestry and the planning and managing of urban green-scapes. Appraisal and computerized GIS/GPS inventory of urban vegetation, urban land use planning and legal ordinances, maintenance and management of street and park trees. Outdoor field trips and guest lecturers. Prerequisites: HORT 16001, BSCI 16001.

26014 Plant Propagation and Greenhouse Production (3)

Asexual/vegetative propagation including anatomical and physical concepts. Techniques covered include cuttings, budding, grafting, layering, dividing and micropropagation. Plant propagation by seeding and plugs shall be promoted along with crop production. Prerequisites: HORT 18001, BSCI 16001.

26016 Irrigation Design and Maintenance (3)

Principles of irrigation design, installation, maintenance and drainage. Specific information about the selection of sprinkler heads, pipe, pumps, basic hydraulics, water conservation methods and automatic control systems shall be explored. Drawing of irrigation plans shall be required. Prerequisites: HORT 16001, BSCI 16001.

26018 Landscape Construction (3)

The basic skills and techniques involved in landscape contracting and construction including building material data, site grading, contour mapping, deck construction, water features, lighting, landscape paving and retaining walls. Field trips and outside hands-on experience. Prerequisite: HORT 16001 or advisor's approval.

26020 Professional Landscape Management (3)

A detailed discussion and practice of managing trees, shrubs and flowers within the landscape. Additional concepts such as the types of equipment used in the "green industry," marketing, writing specifications, bidding projects and personnel management. Prerequisites: BSCI 16001 and HORT 16001.

26021 Cooperative Work Experience in Landscape Management (3)

Cooperative work program through which the skills necessary to perform professionally in this occupation will be acquired. This course offered only at the Salem Campus. Requires a minimum of 30 hours per week of work experience. Not more than 9 credit hours in this or a combination of other work experience will be allowed. S/U grading; IP grade permissible. Corequisite: HORT 26020.

26030 Turf Grass Management (3)

Basic principles of turf management. This course covers turf equipment and the safe use of equipment commonly found in the turf industry. Lecture two hours; lab three hours weekly; course offered only at the Salem Campus. Prerequisites: BSCI 16001, and HORT 16001 and CHEM 16001. Corequisite: HORT 26031.

26031 Cooperative Work Experience in Turf Grass Management (3)

Cooperative work program through which the skills necessary to perform professionally in this occupation will be acquired. This course offered only at the Salem Campus. Requires a minimum of 30 hours per week of work experience. Not more than 9 credit hours in this or a combination of other work experience classes will be allowed. S/U grading; IP grade permissible. Pre/corequisite: HORT 26030.

26032 Golf Course Management (3)

The golf course environment as it relates to turf grass maintenance and pest/disease management. The construction and management of greens, tees, water and bunker management practices, turf aerification issues, topdressing and administrative concerns. Prerequisite: HORT 16001, 26031, BSCI 16001.

26046 Landscape Design I (3)

An introduction to landscape appreciation and history, the landscape industry and elements of the landscape design process. Students will assess proper plant placement and uses, develop graphic communication skills and present a project. Field trips and project site work as required. Prerequisite: HORT 16001, BSCI 16001, 26003.

26047 Landscape Design II (3)

The landscape process with emphasis on commercial size design projects including client communications, landscape presentations, topography issues and landscape ecology. Color rendering, combining irrigation and construction details are covered. Prerequisite: HORT 26046.

HOSPITALITY MANAGEMENT (HM)**13022 Sanitation and Safety Principles and Practices (3)**

Safety and sanitation practices pertinent to food service. Emphasis is on laws, food microbiology, storage practices and accident prevention. Prerequisite: none.

13023 Techniques of Food Production I (5)

Introduction to quantity food production. Includes work simplification, equipment usage, safety, sanitation, recipe and yield analysis. Salads, soups, sauces, vegetable, milk, cheese and egg preparation. Prerequisite: majors only. Special fee: \$12/credit hour—subject to change.

13023 Techniques of Food Production (5)

Commercial food production principles for milk, cheese, eggs, produce, grains, meats, poultry, and fish are covered. Sauces, soups, salads, entrees, side dishes, and desserts are prepared with an emphasis on food quality and safety, effective equipment use, work planning and simplification, recipe standardization, pricing, and presentation. Prerequisite: HM 13022 or concurrent. Special fee: \$12/credit hour—subject to change.

*Course ineligible to be repeated for GPA recalculation—effective spring 2008.

**Courses offered only at Regional Campuses.

13024 Introduction to Hospitality Management (2)

Career opportunities and the scope, development and history of the hospitality industry. Introduction to management in the hospitality industry including food service, lodging and tourism. Prerequisite: none. Special fee: \$5/credit hour—subject to change.

23012 Food Study (3)

Principles of food preparation and quality evaluation with consideration of nutritive value and retention. One hour of lecture and four hours of lab. (Note: nutrition and dietetics majors should take CHEM 10060, 10061 and 20481; students in other majors should take CHEM 10050 and 10052 as prerequisites for this course.) Prerequisite: NUTR 23511. Special fee: \$11/credit hour—subject to change.

23023 Techniques of Food Production II (4)

Quantity food production. Includes equipment usage, safety, sanitation, baked goods, meat, fish, seafood and poultry. Prerequisites: HM 13022 and 13023. Special fee: \$15/credit hour—subject to change.

Abandon Course

23030 Lodging Operations (3)

This course provides students with an introduction to lodging, resort operations and management. Skills needed to succeed in the field and career opportunities are emphasized. Prerequisite: none.

33020 Legal Issues in the Hospitality Industry (3)

Overview and analysis of legal issues of concern to the hospitality operation. Topics include: employment law; food and beverage liabilities; patron civil rights, local, state, and federal regulations; and franchising. Prerequisite: junior standing.

33026 Hospitality Cost Control and Analysis (5)

Prepares students to analyze and control costs encountered in hospitality operations. Includes computer applications, math drills and simulations. Prerequisites: M&IS 24053, ACCT 23020, HM 13023; ~~prerequisite: HM 23026~~

33028 Hospitality Purchasing (3)

Emphasis on the selection of food, goods and services for the management of hospitality organizations. Emphasis is placed on product identification, grading and quality standards. Prerequisite: HM ~~23023~~ **13023**

33029 Catering and Banquet Preparation and Service (5)

Combines theoretical and practical applications of planning, merchandising, costing, producing and serving catered meals. Prerequisite: HM 33026. Special fee: \$5/credit hour—subject to change.

33035 Hospitality Service Quality Management (3)

The unique issues associated with managing guest satisfaction will be explored. The delivery of quality services and recovery from service failure in hospitality organizations will be studied from a human resource and organizational perspective. Prerequisite: M&IS 24163.

33036 Club Management (3)

Introduction to private club management and operations. Strategic planning, marketing, human resources, service excellence, legal issues and financial management will be emphasized within the context of food and beverage, golf and recreation. Prerequisite: junior standing.

33040 Hotel Convention Group Sales and Services (3)

From a hotel sales and convention services perspective, the convention and meetings industry is examined. Students are introduced to all facets of the conventions and meetings industry. Prerequisites: HM 23030 and junior standing.

33091 see above**34050 Promotions for Electronic Media (3)**

Fundamentals and latest trends in broadcast and cable promotion, including branding, advertising and marketing. Prerequisites: JMC 20008; JMC major or minor.

*Not HM Courses
Belongs Elsewhere*

41003 Advertising Account Management (3)

An introduction to advertising account management including the functions of an account manager, skills required to be an account manager and how to effectively lead a team of professionals. Prerequisites: JMC 31002 and 31003.

41093 Variable Topic Workshop in Hospitality Management (1-3)

Workshop setting dealing with a topic or topics in hospitality management. Learning experiences are provided in a wide range of areas. S/U grading. Prerequisite: none.

41095 Special Topics in Hospitality Management (1-4)

Discussion of a major topic within a specific field of hospitality management. Prerequisite: none.

41096 Individual Investigation (1-3)

Independent study in hospitality management. Prerequisite: written special approval from instructor.

43025 Hospitality Marketing (3)

Application of marketing principles, practices and theories relevant to hospitality organizations. Case studies drawn from the hospitality industry are incorporated. Prerequisites: HM 23028; M&IS 24163 and MKTG 25010.

**Course ineligible to be repeated for GP,
**Courses offered only at Regional Camp*

43027 Hospitality Human Resource Management (3)

Application of human resource management principles, practices, theories and legal issues relevant to hospitality organizations. Hospitality management-focused case studies are incorporated. Prerequisites: HM 33026; M&IS 34180. This course may be used to satisfy the writing-intensive requirement with approval of major department.

43029 Hospitality Financial Policy (3)

Strategic financial decision making for short- and long-term financial management problems in various hospitality organizations such as hotels, restaurants, clubs and resorts; through case analysis. Prerequisite: FIN 36053.

43030 Food Service Systems Management (3)

The study of food service systems management, including menu planning and evaluation, recipe development, purchasing, equipment, financial management, marketing and human resources. Prerequisite: HM 23012.

43031 Layout and Design of Food Service Operations (3)

Emphasizes food service equipment, selection and maintenance. Develops skills in kitchen layout and design as it applies to productivity. Prerequisite: HM 13023, 23023 or equivalent.

*Revise
see below*

43032 Food Production and Service Management (3)

The application of management principles in food production and service systems, including production management, quality control, distribution and service and physical facilities. A laboratory is included in the course. Prerequisites: HM 23012 and 43030.

43040 Strategic Lodging Management (3)

The hotel manager's role as a strategic thinker is emphasized. Techniques such as co-alignment model, brand strategy, competitor analysis, market research, risk management and finance options are used to develop strategic plans in hotels. Prerequisites: HM 23030 and 33026.

43043 Hospitality Meetings Management (4)

Exploration of the unique issues associated with managing hospitality meeting and event planning. Emphasis on management of social, association and banquets, receptions and annual meetings held in hospitality venues requiring food and beverage and/or lodging. Prerequisites: HM 23030 and 33026.

43031 Layout and Design of Foodservice Operations (3)

Analysis and planning for the layout and design of commercial food service operations. Includes basic principles of design; space analysis; and equipment use, care, selection, and layout for food service facilities based on the financial performance of the operation; food codes; and related regulations. An appreciation for engineering and architecture concerns pertaining to foodservice operations is developed. Prerequisite: HM 33026.

330 Professional Practice in Hospitality Management
Preparation of students for professional work experiences in hospitality management. Career development and professional workplace issues will be addressed. Prerequisite: Junior Standing.

43092 Practicum/Hospitality Management (3-6)
Supervised professional experience in the hospitality industry including operations such as restaurants, hotels, clubs, health care, theme parks and food distribution. Bimonthly seminars course assignments are included. Repeatable for a total of 6 credits. Prerequisites: majors only with junior or senior standing and special approval of instructor.

HUMAN DEVELOPMENT AND FAMILY STUDIES (HDFS)

14027 Introduction to Human Development and Family Studies (2)

Introduction to human services related to human development and family studies, the career opportunities available and the skills required to succeed in the field. Prerequisite: none.

24011 Interpersonal Relationships and Families (3)

(Cross-listed with SOC 24011) Exploration of the sociological nature of families across the life span, focusing on structure, diversity and life-course processes, such as dating, mate selection, cohabitation, marriage, parenthood, divorce, remarriage, singlehood, widowhood, parent-child interactions, sexual orientation, inequality and difference. Prerequisite: none. This course may be used to satisfy the diversity requirement.

24012 Child Development (3)

General development of the child from prenatal through middle childhood. Prerequisite: HDFS 24011.

24013 Early Adolescence (3)

Examines the fundamental transitions, social contexts and psychosocial processes involved in human development from ages 10 through 15. Implications for working with this age group within schools, human services agencies and youth development programs. Prerequisite: none.

24095 Special Topics in Human Development and Family Studies (1-4)*

Discussion of a major topic within human development or family studies. Prerequisite: HDFS 24011.

25512 Management of Family Resources (3)

Management as applied to individuals, families and human service professionals. Prerequisite: HDFS 24011.

34013 Development in Infancy (3)

Study of genetic influences, prenatal development and birth, and the developmental characteristics of the infant and toddler. Prerequisites: HDFS 14027 and 24012.

34031 Cultural Diversity: Implications for the Helping Professions (3)

This class is designed to enhance the competence and success of students planning to work in human services. Learning how different cultural backgrounds influence the perceptions and behaviors of clients in the human service setting is emphasized. Prerequisite: none.

41093 Variable Topic Workshop: Human Development and Family Studies (1-3)

Workshop setting dealing with a topic or topics in human development and family studies. Learning experiences are provided in a wide range of areas. S/U grading. Prerequisite: none.

41095 Special Topics in Human Development and Family Studies (1-4)

Discussion of a major topic within human development or family studies. Prerequisite: none.

41096 Individual Investigation (1-3)

Independent study in human development and family studies. Prerequisite: written special approval from instructor.

44018 Professional Development in Human Development/Family Studies (3)

Preparation of students for professional work experiences as well as providing an opportunity to discuss recent developments in the fields of human development and family studies and gerontology. Prerequisites: human development and family studies majors only and senior standing.

44020 Adolescent Development (3)

Study of adolescent development with emphasis on forces related to adolescent behavior in the family and society. Evaluation of current research. Prerequisite: human development and family studies majors only.

44021 Family Intervention Across the Lifespan (3)

Evaluation of research and theoretical models in the area of family intervention. Focus on strategies for assisting families in coping with a variety of critical issues over the family life cycle. Prerequisite: human development and family studies majors only.

44022 Changing Roles of Men and Women (3)

A study of roles of men and women—past, present and future. Prerequisite: human development and family studies majors only or SOC 12050.

44023 Building Family Strengths (3)

The Building Family Strengths Model builds upon family life potential; based on extensive research emphasizing identified family strengths. Prerequisite: human development and family studies majors only.

44028 Parent-Child Relationships (3)

Study of parent-child relationships across the life span and within various contexts. Emphasis on the process of socialization and determinants of parent-child relationships based on current research. Prerequisite: human development and family studies majors only.

44029 Family Policy (3)

Understanding federal, state and local policy issues affecting families. Role of family life educator in promoting a family-friendly perspective in policy making. Prerequisite: GERO 44030.

44030 Family Life Education Methodology (3)

Developing teaching methods and techniques for family life education and the study of family life education content areas. Prerequisite: GERO 44030.

44032 Nonprofit Fundraising and Grantwriting (3)

Provides comprehensive preparation in planning, seeking and acquiring funding from available resources in supporting the mission of nonprofit human service agencies. Prerequisite: none.

44033 Nonprofit Management I (3)

An overview of nonprofit/human service organizations, including how to start and manage one, leadership, ethics, program development, service learning, board development, budgeting, legal aspects, advocacy and lobby, mission and vision and fundraising. Prerequisite: none.

44034 Nonprofit Management II (3)

An overview of nonprofit/human service organizations, including conflict resolution, human resource management, risk management, marketing, ethics, leadership, intercultural sensitivity and social entrepreneurship. Prerequisite: none.

44092 Practicum in Human Development and Family Studies (3-10)

(Repeatable for a total of 20 credit hours) Observation and participation in child, family and social service agencies. One class discussion per week. S/U grading. Prerequisites: human development and family studies majors only; HDFS 44018; senior standing with an overall GPA of 2.50.

HUMAN SERVICES TECHNOLOGY (HST)**

11000 Introduction to Human Services (1)

A survey of the role of human service technologists, their professional and ethical responsibilities, employment possibilities and avenues for professional advancement. Prerequisite: none.

*Course ineligible to be repeated for GPA recalculation—effective spring 2008.

**Courses offered only at Regional Campuses.

KENT STATE UNIVERSITY, COLLEGE OF
EDUCATION, HEALTH, AND HUMAN SERVICES

Name: _____

S.S.#: _____

Please note: This requirement sheet will become void unless 12 hours of credit at Kent State University have been earned in a two-year period. Preserve this sheet. It is your only assured official statement of degree requirements.

Hospitality Management

121 hours

N&F CAA (Admission to the major is controlled) CY ~~2007~~ **2008**

Catalog Year: _____

Date: _____

General Course Work (40-41 hours) 37-39

US 10097 First Year Colloquium 1

Composition

ENG 11011 College Writing I 3

ENG 21011 College Writing II 3

Mathematics & Critical Reasoning

Choose ONE from LER Mathematics & Critical Reasoning

Math 11008 Explorations in Modern Mathematics OR 3-4

Social Sciences Math 11009 Modeling Algebra

ECON 22060 Principles of Microeconomics 3

Choose ONE from Social Sciences (See Reverse)

General Requirement

ENG 30063 Business & Prof. Writing 3

Diversity requirements met? ☐ Global ☐ Domestic

Humanities and Fine Arts

Select THREE from LER Humanities & Fine Arts. One must be from Arts & Sciences and one must be a fine arts course.

(A&S) 3

(Fine Arts) 3

Basic Sciences

Select TWO from LER Basic Sciences (See Reverse)

..... 3

..... 3

lab (1)

Additional

COMM 15000 Intro to Human Communication 3

ECON 22061 Principles of Macroeconomics 3

Major Course Work (69-74 Hours) 72-76

A minimum 2.25 GPA or better is required in all major coursework

Core Requirements (48-51 hours) (51 may be recommended=121)

HM 13022 Sanitation & Safety (*ServSafe certificate) 3

HM 13023 Techniques of Food Production 5

HM 13024 Intro to Hospitality Management 2

HM 23022 Techniques of Food Production 4

HM 23030 Lodging Operations 3

HM 33020 Legal Issues in Hospitality Industry 3

HM 33026 Hosp. Cost Control & Analysis 5

HM 33028 Hosp. Purchasing (Spring Only) 3

HM 33029 Catering & Banquet Oper. Services 5

HM 43025 Hospitality Marketing (Fall Only) 3

w HM 43027 Hospitality Human Resource Mgmt 3

HM 43031 Layout/Design of Food Service Ops 3

HM 43092 Practicum in Hospitality Mgmt 3-6

NUTR 23511 Nutrition Relation to Health 3

*ServSafe certification should be obtained after this course.

ServSafe, CPR, and First Aid Certifications are required by Junior Year- see faculty advisor.

Professional Electives (6-8 hours) (2 may be recommended=121)

Choose 6-8 hours: 6-8

FIN 36053 Business Finance (prereqs ECON 22061 & ACCT 23020) (3)

HDFS 24011 Interpersonal Relationships & Families (3)

HM 33035 Hospitality Service Quality Mgmt (3)

HM 33036 Club Management (3)

HM 33040 Hotel Convention Group Sales & Services (3)

HM 41093 Workshop (2-5)

HM 41095 Special Topics (1-4) **ADD**

HM 43029 Hospitality Financial Policy (3) **HM 23012**

HM 43040 Strategic Lodging Management (3) **Food Study**

HM 43043 Hospitality Meetings Management (3) **RPTM 26066**

RPTM 36060 Commercial Recreation & Tourism (3) **Intro to**

RPTM 46000 Tourism Dev. & Rec. Travel (3) **Global Tourism**

Concentration Requirements/Business Courses (15 hours)

ACCT 23020 Intro to Financial Accounting 3

M&IS 24053 Intro to Computer Applications 3

M&IS 24163 Principles of Management 3

M&IS 34180* Human Resource Management 3

MKTG 25010 Marketing 3

*Call Business (330-672-2872) for permit to get into this class.

General Electives (4-12 hours) (Optional Minor in Business or Management with two additional courses & 2.5 GPA)

.....

I have reviewed the requirement sheet and professional requirements with an advisor and assume responsibility for remaining informed and completing my program.

Student Signature _____

Program Counselor's Signature _____

www.ehhs.kent.edu/ess

Please refer to page 2 for program notes.

Total Hours Completed _____

Hours Needed: _____

General Coursework _____

Core _____

Professional Electives _____

Concentration _____

General Electives _____

Total for Degree _____

2008-2009

Bachelor of Science

Name _____

Student # _____

Advisor _____

**SCHOOL OF FAMILY AND CONSUMER STUDIES
HOSPITALITY MANAGEMENT**

1. **Orientation US 10097-First Year Colloquium** 1 _____
2. **Composition (6 hours)**
ENG 11011-College Writing I 3 _____
21011-College Writing II 3 _____
3. **Math and Critical Reasoning (3-4 hours)** 3-4 _____
MATH 11008 Explorations in Modern Math (3)
OR
MATH 11009 Modeling Algebra (4)
4. **Humanities and Fine Arts (9 hours)**
*Minimum of one course from Humanities in Arts & Sciences
and one course from Fine Arts*
Humanities in A&S LER _____ 3 _____
FINE ARTS LER _____ 3 _____
Humanities or Fine Arts _____ 3 _____
5. **Social Sciences (6 hours)**
Courses must be taken in 2 discipline areas
ECON 22060-Principles of Microeconomics 3 _____
LER _____ 3 _____
6. **Basic Sciences (6-7 hours)**
Must include one laboratory course.
LER _____ 3 _____
LER _____ 3 _____
LAB _____ 1 _____
7. **Additional LER courses (6 hours)**
COMM 15000-Intro to Human Communication 3 _____
ECON 22061-Principle Macroeconomics 3 _____
8. **Writing Intensive Requirement:**
*Students must complete a one course writing intensive requirement
and earn a "C" or higher. Within the HM major, HM 43027 will fulfill this
requirement. See the Undergraduate Catalog for a complete list of
writing-intensive courses.*
9. **Diversity Requirement**
*Two diversity courses are required; one with a domestic focus and one
with a global focus. See undergraduate catalog for LER and other course listings.
Many diversity courses also are Social Science, Fine Arts, or Humanities classes
that also fulfill LER requirements noted above.*

10. Major Requirements (57-63 hours)

A. Core Requirements

HM	13022-Sanitation & Safety	3
	13023-Techniques of Food Production	5
	13024-Introduction to Hospitality Management	2
	23030-Lodging Operations	3
NUTR	23511-Nutrition Related to Health	3
ENG	30063-Business and Professional Writing	3
HM	33020-Legal Issues in the Hospitality Industry (S)	3
	33026-Hospitality Cost Control & Analysis	5
	33028-Hospitality Purchasing (S)	3
	33029-Catering & Banquet Prep. and Services	5
33050	33050-Professional Practices in Hospitality Mgmt	1
	43025-Hospitality Marketing (F)	3
	+43027-Hospitality Human Resource Management	3
	43031-Layout/Design of Food Service Ops.	3
	43092-Practicum in Hospitality Management	3-6

B. Professional Electives (Select 9- 12 hours):

HM	23012- Food Study	3
	33035- Hospitality Service Quality Management	3
	33036- Club Management	3
	33040- Hotel Convention Sales and Services	3
	41093- Workshop	2-5
	41095- Special Topics	1-4
	43029- Hospitality Financial Policy	3
	43040- Strategic Lodging Management	3
	43043- Hospitality Meetings Management	4
FIN	36053- Business Finance	3
HDFS	24011- D-Interpersonal Relationships and Families	3
RPTM	26060- Intro to Global Tourism	3
	36060- Commercial Recreation and Tourism	3
	46000-Tourism Dev. and Recreational Travel	3

12. Business Courses (15 hours)

ACCT	23020-Intro to Financial Accounting	3
M&IS	24053-Introduction to Computer Applications	3
	24163-Principles of Management	3
	34180-Human Resource Management	3
MKTG	25010-Marketing	3

13. *General Electives (4-12 hours)

_____	_____
_____	_____
_____	_____
_____	_____

Total 121

NOTES:

A minimum of 39 upper division hours (30,000 and 40,000 level courses) is required for graduation.

A minimum of 121 semester hours is required.

*Only General Elective coursework may be taken on a pass/fail basis. Some general elective courses should be taken on the upper division level to ensure the 39 upper division requirement is met.

A minimum of 2.00 overall GPA is required for admission to the "professional phase" of the program.

A minimum of 2.25 in major GPA is required for graduation.

At least one course must be taken from the Writing Intensive course list in the catalog.

+ Indicates courses that fulfill the Writing Intensive Requirement.

D Indicates courses that fulfill the Diversity Requirement.

F Indicates course is normally offered fall semester

S indicates course is normally offered spring semester

Admission to this major is controlled. For details, see the 2004-2005 catalog.

<u>PRE-PROFESSIONAL REQUIREMENTS</u>	<u>VERIFICATION/DATE</u>
G.P.A. (2.0 Minimum)	_____
First Aid Certification	_____
C.P.R. Certification (NURS 10020)	_____
400 Work Hours	_____
Permanent Ohio Certified Manager Status (HM 13022)	_____
Complete the following courses:	
HM 13022	_____
HM 13023	_____
HM 13024	_____
HM 23023	_____
Admitted to Professional Program	_____

For further information, please contact:

Mr. Rob Heiman	120 Nixon Hall	330-672-2075
Dr. Barbara Scheule	116 Nixon Hall	330-672-3796
Dr. Swathi Ravichandran	123 Nixon Hall	330-672-7314
Dr. Ning Kuang Chuang	145 Nixon Hall	330-672-2303

APPENDIX C

Certification of Curriculum Proposal