Warussa Core



Interdepartmental Correspondence

TO: Mary Dellman-Jenkins, Director, School of Family and Consumer Studies

FROM: Mel Anthony May, Assistant Dean

DATE: October 8, 2008

SUBJECT: Hospitality Management Certificate Revision

Attached is a proposal to revise the Hospitality Management Certificate (C107).

1. Need, audience and precursors

The need for these changes has been established by the program faculty at the Ashtabula
Campus, and the Ashtabula program advisory board. The audience for the revised
certificate is students interested in entry-level positions within the hospitality industry, as
well as those interested in future educational opportunities to which the certificate
courses will apply.

- 2. Effect on current offerings
 The proposed courses have no effect on current offerings.
- 3. Effect on staffing
 The proposed courses have no effect on current offerings.
- 4. Effect on other units or programs

 The proposed courses have on effect on other units or programs.
- 5. Curricular bodies that have reviewed and approve this action
 The proposal will be reviewed by the School of Family and Consumer Studies, and the
 College of Education, Health, and Human Services.

If you or the members of the curriculum committee have any questions, please do not hesitate to contact me.

:MAM:

c: Scot Tribuzi

KENT STATE UNIVERSITY CERTIFICATION OF CURRICULUM PROPOSAL

			Preparation Date 8-Oct-08		Curriculum Bulletin					
			Effective Date	Fall 2009	Approved by EPC					
Department	HM - Hos	spitality Ma	nagement							
College		EH - Education, Health and Human Services								
Degree	CER1 - Certificate <1 year									
Program Name	нм		Code C107							
Concentration(s)		Concent	ration(s) Code(s)	•					
Proposal	Revise P	rogram								
inactive courses, a	spitality Mai ddition of ei	ntry-level m	nanagement co	urses, and add	revisions include removal of dition of an elective.					
Does proposed rev Current total credit	-		's total credit no Proposed total							
Describe impact or enrollment and sta No impact on othel	ffing consid	erations; n	eed; audience;	res (e.g., encro prerequisites;	pachment and duplication issues; teacher education licensure):					
Units consulted (ot School of Family a College of Technol	nd Consum				y this proposal): , and Human Services, and the					
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Department Chair	Sehool Dir	ector / Car	npus Dean		10/8/08					
College Dean										
Executive Dean of	Regional C	ampuses /	Dean of Gradu	ate Studies						
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KENT STATE UNIVERSITY REGIONAL CAMPUSES

HOSPITALITY MANAGEMENT (C107)

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NAME		SSNCAMPUS								
Purpose:	The Hospitality Management certificate provides entry-level skills for those interested in employment or a career in the field. The courses completed in this certificate are applicable to an Associate of Science or Bachelor of Science in Nutrition and Food, Hospitality Management concentration.									
Admission:	Kent State University admission requirements apply, including basic skills assessment testing using COMPASS. All developmental coursework prescribed by COMPASS must be completed as part of the certificate graduation requirements. Student must officially declare the certificate as a major prior to completing one-half of the required coursework and must complete at fifteen semester hours at Kent State University.									
Prerequisites:	Students must satisfy the prerequisites, if any, of each course in the certificate by either completing the necessary course or demonstrating to a Hospitality Management faculty member that they have otherwise met the prerequisite.									
Graduation:	Students must successfully complete each course with a grade of C (2.0) or better to receive the certificate. Courses may not be completed on a pass-fail basis or via credit-by-examination. Course substitutions or exceptions are permitted only with the approval of a full-time Hospitality Management faculty member. Students must provide evidence that 200 hours of experience in the hospitality industry have been completed by the time of graduation.									
Courses:	Course BMRT 11000 BMRT 11009 COMT 11000 HM 13024 HM 13022 HM 13023 HM 41095	Title Introduction to Business Introduction to Mgt Technology Introduction to Computer Systems Introduction to Hospitality Management Sanitation & Safety Techniques of Food Production Special Topics: Field Experience in Hospitality Management	Cr. Hrs. 3 3 3 2 3 5	Grade	Semester					
	Electives: Choo HM 23030 HM 33028 HM 33020 HM 41095 RPTM 36060 NUTR 23511	Lodging Operations Hospitality Purchasing Legal Issues in Hospitality Management Special Topics in Hospitality Management Commercial Recreation and Tourism Nutrition Related to Health	3							
		TOTAL CREDIT HOURS	25 hours							

Proposal Summary

Revision of the Hospitality Management Program Certificate (C107)

Subject Specifications

This proposal seeks to revise the Hospitality Management Program Certificate effective Fall 2009.

Background Information

The Hospitality Management Program Certificate was originally designed by the Ashtabula Campus and the School of Family and Consumer Studies to provide entry-level management skills for students interested in careers in this field. As the program has evolved, it has become clear that the coursework needs to be more focused if this purpose is to be realized. The addition of introductory business, management, and computer courses will aid those with little or no previous management experience.

Course changes in the School of Family and Consumer Studies and the College of Nursing provide addition need to revise the certificate. Two required courses, HM 13024 Techniques of Food Preparation I and HM 23023 Techniques of Food Preparation II, have been revised and one course, NURS 10020 Basic Cardio Life Support, has been inactivated. The proposed revisions address these changes. The addition of an elective will also allow students to choose an additional course appropriate to their career interests. The total hours required for the certificate increase from 24 to 25 due to the addition of BMRT 11000 to avoid a hidden prerequisite for BMRT 11009. The specific changes are as follows:

Courses Deleted

HM 23023 Techniques of Food Preparation II

NURS 10020 Basic Cardio Life Support

Courses Added

BMRT 11000 Introduction to Business

BMRT 11009 Introduction to Management Technology

COMT 11000 Introduction to Computers

Elective Courses Added (Choose one course)

HM 23030 Lodging Operations
HM 33028 Hospitality Purchasing
HM 33020 Legal Issues in Hospitality Management
HM 41095 Special Topics in Hospitality Management
RPTM 36060 Commercial Recreation and Tourism

NUTR 23511 Nutrition Related to Health

The proposed changes have no impact on current programs, courses, or staffing. They also have no impact on any current students; the needs of existing students have been met through the use of course substitutions.

Alternatives and Consequences

The alternative to the proposed changes is to leave the certificate unchanged and therefore less useful or attractive to prospective students. Inaction would also require that a number of course substitutions be made for those students who do choose to pursue the certificate. The consequences would be an impact on enrollment and possibly decreased articulation with the bachelor's degree.

Specific Recommendations

The Hospitality Management Program Certificate should be revised as specified, effective Fall 2009.

Timetable of Actions

School of Family and Consumer Studies Approval: October 15, 2008