

**UCC/UGC/ECCC**

Proposal for **Plan Change** or Plan Deletion

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| **FAST TRACK (Select if this will be a fast track item**. **Refer to** [**UCC**](http://www4.nau.edu/avpaa/UCCPolicy/FastTrack.docx) **or** [**UGC**](http://www.nau.edu/gradcol/UGC/UGC_FastTrack_Policy&Process.pdf) **Fast Track Policy for eligibility)** |

***If this proposal represents changes to the intent of the plan or its integral components, review by the college dean, graduate dean (for graduate items) and/or the provost may be required prior to college curricular submission.***

***All Plans with NCATE designation, or plans seeking NCATE designation, must include an NCATE Accreditation Memo of Approval from the NAU NCATE administrator prior to college curricular submission.***

***UCC proposals must include an updated 8-term plan.***

***UGC proposals must include an updated program of study.***

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| 1. College: | **The W.A. Franke College of Business** | | | 2. Academic Unit: | | | **Hotel and Restaurant Management** |
|  | |  |  | |  | | |
| 3. Academic      Plan Name: | | **Hotel and Restaurant Management; B.S. (HRMBSX)** | | 4. Emphasis: | |  | |

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| 5. Plan proposal: | | Plan Change | | Plan Deletion | |
|  | New        Emphasis | | Emphasis       Change | | Emphasis             Deletion |

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| 6. Current student learning outcomes of the plan. If structured as plan/emphasis, include for **both c**ore and emphasis.   * **Communication Skills\***: Use oral and written communication skills necessary to function effectively in the hospitality industry. * **Technology Skills:** Use technological tools while presenting and interacting with data and information. * **Problem Solving Skills:** Use leadershipand management skills when solving problems and conflicts. * **Analytical Skills:** Use financial and accounting management knowledge when evaluating the profitability of different business decisions. * **Conceptual Skills:** Apply strategic and conceptual principles when analyzing business decisions at the property and corporate level. * **Ethical Skills:** Identify ethical dilemmas and are able to recognize and evaluate alternative courses of action. * **Global Skills:** Demonstrate the ability to work collaboratively with others from different cultures and backgrounds and to identify factors affecting international hospitality businesses. * **Human Relation Skills:** Use emotional intelligence skills when interacting with guests and employees. * **Career and Life Skills:** Participate in personal and professional development learning activities for successful career and life planning and management. * **Technical Skills:** Demonstrate core competencies in the hospitality field. | Show the proposed changes in this column (if applicable). **Bold** the changes, to differentiate from what is not changing, and change font to **~~Bold Red with strikethrough~~**for what is being deleted. *(*[*Resources, Examples & Tools for Developing Effective Program Student Learning Outcomes*](http://www4.nau.edu/avpaa/Assessment/ProgramLearningOutcomesPDF_090712.pdf)*).*  **UNCHANGED** |
| 7. Current catalog plan overview and requirements in this column. Cut and paste the *Overview* and *Details* tabs, in their entirety, from the current on-line academic catalog: (<http://catalog.nau.edu/Catalog/>)Hotel and Restaurant Management; B.S. In addition to University Requirements:   * At least 73 units of major requirements * At least 8 units of language requirements * Be aware that you may not use courses with an HA prefix to satisfy liberal studies requirements. * Elective courses, if needed, to reach an overall total of at least 120 units   Please note that you may be able to use some courses to meet more than one requirement. Contact your advisor for details.   | Minimum Units for Completion | 120 | | --- | --- | | GPA | 2.50 | | Mathematics Required | [MAT 114](http://catalog.nau.edu/Courses/course?courseId=005202&catalogYear=1213) | | Foreign Language | Required | | Fieldwork Experience/Internship | Required | | Progression Plan | [View Progression Plan](http://catalog.nau.edu/ProgressionPlans/index.jsp?inst=NAU00&cat=1213#HRMBSX) |   ***Major Requirements***  Take the following 73 units:  Hospitality Administration Core (46 units)   * HA 100, HA 210, HA 240, HA 243, HA 250, HA 260, HA 270, HA 280, HA 335, HA 345, HA 355, HA 365, HA 380, HA 400 (40 units) * HA 315W (3 units) * HA 490C (3 units)   Business Requirements (15 units)  Please note that you don't have to complete these courses before declaring your major in hotel and restaurant management.   * ACC 255, (FIN 303 or HA 351) (6 units) * ECO 280 (3 units) * HA 415 (3 units) * MGT 303 (3 units)   **Concentration Requirements (12 units)**  Hospitality Administration (HA) courses, or courses offered in other professional schools, such as The W. A. Franke College of Business, 6 units must be upper-division coursework (300-400 level) working with your advisor to choose courses appropriate to your career goals. You may not use general electives to meet this requirement.  **Foreign Language Requirement**  You must demonstrate proficiency in a modern language other than English that is equivalent to two terms of university coursework in the same language. You may satisfy this requirement by taking language courses or by testing out of all or part of it by taking CLEP exams arranged by Center for Business Outreach.  **General Electives**  Additional coursework is required, if, after you have met the previously described requirements, you have not yet completed a total of 120 units of credit.  You may take these remaining courses from any academic areas, using these courses to pursue your specific interests and goals. We encourage you to consult with your advisor to select the courses that will be most advantageous to you. (Please note that you may also use prerequisites or transfer credits as electives if they weren't used to meet major, minor, or liberal studies requirements.)  **Additional Information**   * You must obtain and document 1200 hours of relevant employment in a hospitality-related enterprise for the technical, hands-on portion of your degree plan. * You must also earn a cumulative grade point average of at least 2.50 in all hospitality administration core and business auxiliary courses (combined) by the time you graduate. * Complete 6 Pathway events prior to graduation.   Our Hotel and Restaurant Management and International Hospitality Management degree plans are enhanced by the following resources:   * The Arizona Hospitality Research and Resource Center was created to serve as a resource for our students and to provide research and service for the hospitality industry. * The Marion W. Isbell Endowment for Hospitality Ethics was established to encourage applied research in hospitality ethics and management and to increase awareness and resolution of ethical problems related to the hospitality industry through educational programs.   Be aware that some courses may have prerequisites that you must also take. For prerequisite information click on the course or see your advisor. | Show the proposed changes in this column.  **Bold** the changes, to differentiate from what is not changing, and change font to **~~Bold Red with strikethrough~~** for what is being deleted. Hotel and Restaurant Management; B.S. In addition to University Requirements:   * At least 73 units of major requirements * At least 8 units of language requirements * Be aware that you may not use courses with an HA prefix to satisfy liberal studies requirements. * Elective courses, if needed, to reach an overall total of at least 120 units   Please note that you may be able to use some courses to meet more than one requirement. Contact your advisor for details.   | Minimum Units for Completion | 120 | | --- | --- | | GPA | 2.50 | | Mathematics Required | [MAT 114](http://catalog.nau.edu/Courses/course?courseId=005202&catalogYear=1213) | | Foreign Language | Required | | **~~Fieldwork Experience/Internship~~** | **~~Required~~** | | Progression Plan | [View Progression Plan](http://catalog.nau.edu/ProgressionPlans/index.jsp?inst=NAU00&cat=1213#HRMBSX) |   ***Major Requirements***  Take the following 73 units:  Hospitality Administration Core (46 units)   * HA 100, HA 210, HA 240, HA 243, HA 250, HA 260, HA 270, HA 280, HA 335, HA 345, HA 355, HA 365, HA 380, HA 400 (40 units) * HA 315W (3 units) * HA 490C (3 units)   Business Requirements (15 units)  Please note that you don't have to complete these courses before declaring your major in hotel and restaurant management.   * ACC 255, (FIN 303 or HA 351) (6 units) * ECO 280 (3 units) * HA 415 (3 units) * MGT 303 (3 units)   **Concentration Requirements (12 units)**  Hospitality Administration (HA) courses, or courses offered in other professional schools, such as The W. A. Franke College of Business, 6 units must be upper-division coursework (300-400 level) working with your advisor to choose courses appropriate to your career goals. You may not use general electives to meet this requirement.  **Foreign Language Requirement**  You must demonstrate proficiency in a modern language other than English that is equivalent to two terms of university coursework in the same language. You may satisfy this requirement by taking language courses or by testing out of all or part of it by taking CLEP exams arranged by Center for Business Outreach.  **General Electives**  Additional coursework is required, if, after you have met the previously described requirements, you have not yet completed a total of 120 units of credit.  You may take these remaining courses from any academic areas, using these courses to pursue your specific interests and goals. We encourage you to consult with your advisor to select the courses that will be most advantageous to you. (Please note that you may also use prerequisites or transfer credits as electives if they weren't used to meet major, minor, or liberal studies requirements.)  **Additional Information**   * You must obtain and document 1200 hours of relevant employment in a hospitality-related enterprise for the technical, hands-on portion of your degree plan. * You must also earn a cumulative grade point average of at least 2.50 in all hospitality administration core and business auxiliary courses (combined) by the time you graduate. * Complete 6 Pathway events prior to graduation. * **We recommend you take CIS 120 to satisfy Liberal Studies Science requirements, and (CST 111 or CST 151) to satisfy Liberal Studies Social and Political Worlds requirements.**   Our Hotel and Restaurant Management and International Hospitality Management degree plans are enhanced by the following resources:   * The Arizona Hospitality Research and Resource Center was created to serve as a resource for our students and to provide research and service for the hospitality industry. * The Marion W. Isbell Endowment for Hospitality Ethics was established to encourage applied research in hospitality ethics and management and to increase awareness and resolution of ethical problems related to the hospitality industry through educational programs.   Be aware that some courses may have prerequisites that you must also take. For prerequisite information click on the course or see your advisor. |

8. Justification for proposal:

**CIS 120 is recommended because it can also be used as a prerequisite course for HA 260 and HA 270. In addition, this plan does not require an internship/fieldwork experience, so the “overview tab” is being revised accordingly.**

9. NCATE designation, if applicable**:**

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| Initial Plan |  | Advanced Plan | | | |  | Remove Designation | |
| 10. Effective beginning **FALL**: | | | **2014** | |  | | |
| [**See effective dates calendar**](http://www4.nau.edu/avpaa/timelines/1213Effective.xls). | | | |  | | | |

11. Will this proposal impact other plans, sub plans, or course offerings, etc.?

Yes      No

      If yes, describe the impact and include a letter of response from each impacted academic unit.

**Answer 12-13 for UCC/ECCC only:**

12. A major is differentiated from another major by required course commonality: 24 units of the        required credit hours of a major must be unique, (i.e. not common or not dual use as a required        element in another major), to that major. Does this plan have 24 units of unique required        credit? Yes       No

13. Minor: A planned group of courses from one or more subject matter areas consisting of at least        18 hours and no more than 24 hours. At least 12 hours of the minor must be unique to that minor        to differentiate it from other minors.

       Does this minor have 12 units of unique required credit? Yes       No

**Answer 14-15 for UGC only:**

14. If this is a non-thesis plan, does it require a minimum of 24 units of formal graded coursework?                                                                                                                                       Yes       No

       If no, explain why this proposal should be approved.

15. If this is a thesis plan, does it require a minimum of 18 units of formal graded coursework?                                                                                                                                       Yes       No

       If no, explain why this proposal should be approved.

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| **FLAGSTAFF MOUNTAIN CAMPUS** |  |
| **Scott Galland** | **11/21/2013** |
| Reviewed by Curriculum Process Associate | Date |
|  |  |
| **Approvals**: |  |
|  |  |
| Department Chair/Unit Head (if appropriate) | Date |
|  |  |
| Chair of college curriculum committee | Date |
|  |  |
| Dean of college | Date |
|  |  |
| **For Committee use only:** |  |
|  |  |
| UCC/UGC Approval | Date |

Approved as submitted: Yes  No

Approved as modified: Yes  No

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| **EXTENDED CAMPUSES** |  |
|  |  |
| Reviewed by Curriculum Process Associate | Date |
|  |  |
| **Approvals:** |  |
|  | |
| Academic Unit Head | Date |
|  | |
| Division Curriculum Committee (Yuma, Yavapai, or Personalized Learning) | Date |
|  | |
| Division Administrator in Extended Campuses (Yuma, Yavapai, or Personalized Learning) | Date |
|  | |
| Faculty Chair of Extended Campuses Curriculum Committee (Yuma, Yavapai, or Personalized Learning) | Date |
|  | |
| Chief Academic Officer; Extended Campuses (or Designee) | Date |
|  |  |

Approved as submitted: Yes  No

Approved as modified: Yes  No