

**UCC/UGC/ECCC**

Proposal for Plan Change or Plan Deletion

|  |
| --- |
| **[ ]  FAST TRACK (Select if this will be a fast track item**. Refer to  [***Fast Track Policy***](http://www4.nau.edu/avpaa/UCCPolicy/Agenda_FastTrack_Consent.docx) 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.***

|  |  |  |  |
| --- | --- | --- | --- |
| 1. College: | **The W.A. Franke College of Business** | 2. Academic Unit: | **Hotel and Restaurant Management**  |
|  |  |  |  |
| 3. Academic      Plan Name: | **Restaurant Management UCERT (RMCT)** | 4. Emphasis: |  |

|  |  |  |
| --- | --- | --- |
| 5. Plan proposal: | [x]  Plan Change | **[ ]** Plan Deletion |
|  | **[ ]** New      Emphasis | **[ ]** Emphasis       Change | **[ ]** Emphasis             Deletion |

|  |  |
| --- | --- |
| 6. Current student learning outcomes of the plan. If structured as plan/emphasis, include for **both c**ore and emphasis. 1. Demonstrate an understanding of the various components of systematic restaurant management.
2. Describe the role of the menu as the foundation for control in a restaurant operation.
3. Identify and describe the food handling and storage procedures necessary for the prevention of food-borne illnesses.
4. Differentiate between the various styles of dining service.
5. Identify and safely utilize commercial tools and equipment.
6. Demonstrate skills in basic food preparation.
7. Describe the role of budget standards in planning and control and apply cost-volume-profit analysis to food and beverage operations
8. Employ industry standards relating to service, sales, and beverage service.
9. Analyze the potential return on investment associated with implementing restaurant revenue management strategies.
10. Develop the service techniques, food and beverage knowledge, and management skills required for a successful restaurant career.
 | 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/>)Restaurant Management UCERT In addition to University Requirements:* Complete individual plan requirements.

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 | 18 |
| --- | --- |
| GPA | 2.0 |
| Mathematics Required | [MAT 114](http://catalog.nau.edu/Courses/course?courseId=005202&catalogYear=1314) |

Certificate RequirementsTake the following 18 units with a Grade of "C" or better in each course and a minimum GPA of 2.0:* HA 240, HA 243, HA 280, HA 345, HA 355, HA 442 (18 units)

This certificate may be pursued and completed concurrently with a degree program or as a stand-alone certificate. Federal financial aid cannot be used if the certificate is completed as a stand-alone certificate.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.Restaurant Management UCERT In addition to University Requirements:* Complete individual plan requirements.

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 | 18 |
| --- | --- |
| GPA | 2.0 |
| Mathematics Required | [MAT 114](http://catalog.nau.edu/Courses/course?courseId=005202&catalogYear=1314) |

Certificate RequirementsTake the following 18 units with a Grade of "C" or better in each course and a minimum GPA of 2.0:* HA 240, HA 243, HA 280, **~~HA 345,~~** HA 355, **~~HA 442~~** (**~~18~~** **12** units)

**Take 6 units from the following list of courses:** * **HA 345, HA 372, HA 373, HA 374, HA 375, HA 376, HA 377, HA 379, HA 381, HA 442**

This certificate may **only** be pursued and completed concurrently with a degree program **~~or as a stand-alone certificate~~**. **~~Federal financial aid cannot be used if the certificate is completed~~** **This certificate is not available** as a stand-alone certificate.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:

**This proposal revises plan text to indicate that it can no longer be completed as a stand-alone certificate.**

**The revised certificate will be more flexible and allow students to choose six-hours of restaurant-related electives (e.g., Wines of the World) that were not part of the curriculum at the inception of the certificate.**

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

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| [ ]  Initial Plan |  | [ ]  Advanced Plan |  | [ ]  Remove Designation |
| 10. Effective beginning **FALL**: | **2014** |  |
|  [**See effective dates calendar**](http://www4.nau.edu/avpaa/timelines/1314Effective.xls). |  |

11. Will this proposal impact other plans, sub plans, or course offerings, etc.? Yes [ ]      No [x]

   If yes, describe the impact. If applicable, include evidence of notification to and/or 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.

|  |  |
| --- | --- |
| **FLAGSTAFF MOUNTAIN CAMPUS** |  |
| **Scott Galland**  | **11/20/2013** |
| 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 [ ]

|  |  |
| --- | --- |
| **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 [ ]