

COLLEGE OF HUMAN ECOLOGY

Undergraduate/Graduate
Course and Curriculum Changes

approved by the College faculty

via electronic vote

March 10, 2008

Department of Human Nutrition

Units impacted by these changes: Department of Hotel, Restaurant, Institution Management and Dietetics and the Division of Biology.

Department of Hotel, Restaurant, Institution Management and Dietetics

No units will be impacted by these changes.

DEPARTMENT OF HUMAN NUTRITION

FROM: HN 450. Nutritional Assessment. (2) II. Methods of nutritional assessment in humans to evaluate dietary intake and body composition; use of biologic markers of human nutritional status. One hour lec. and two hours lab a week. Pr.: HN 400, ~~BIOL 340~~ or conc. enrollment ~~in each~~. For HN and DT majors only.

TO: HN 450. Nutritional Assessment. (2) II. Methods of nutritional assessment in humans to evaluate dietary intake and body composition; use of biologic markers of human nutritional status. One hour lec. and two hours lab a week. Pr.: HN 400 or conc. enrollment. For HN and DT majors only.

RATIONALE: BIOL 340 material not needed as a prerequisite for this course.

EFFECTIVE DATE: Spring 2009

DEPARTMENT OF HOTEL RESTAURANT., INSTITUTION MANAGEMENT AND DIETETICS

ADD: HRIMD 426. Financial Management in Dietetics (3) I, II. Application of financial management principles used to control costs and generate revenue in dietetics practice and noncommercial foodservice operations. Pr.: ACCTG 231, HRIMD 342 or conc. enrollment.

RATIONALE: The course is designed to identify the importance of controlling costs and generating revenue in dietetics practice. This course allows students to identify financial systems and measures specific to various dietetics environments and formulate appropriate decision-making.

EFFECTIVE DATE: Spring 2009

ADD: HRIMD 891. Environmental Scanning and Analysis of Current Issues in Dietetics. (3) I. Discussion of changes in the economic, social, ethical, political, legal, technological, and ecological environments in which dietitians practice. Implications of these changes for education, practice, and research within the field with particular emphasis on the healthcare industry.

RATIONALE: Students in this course will be able to describe the process of environmental scanning and demonstrate its use; articulate the use of environmental scanning as part of the strategic planning process for businesses and organizations; and discuss the current status of the following environments and the impact of changes in these environments on healthcare and on dietetics practice: economic, social, ethical, political, legal, technological, and ecological environments.

This course is a core course in the GPIDEA MS in Dietetics program and thus will be taken by all students early on in their program of study.

EFFECTIVE DATE: Fall 2008

Curriculum Change: MS in Dietetics (GPIDEA)

FROM:
(Required course)

HRIMD 890. Administration of Foodservice and Hospitality Organizations. (3) I. Advanced study of management applied to foodservice and hospitality organizations. Pr.: HRIMD 480 or 560 and MANGT 420.

TO:
(Required course)

HRIMD 891. Environmental Scanning and Analysis of Current Issues in Dietetics. (3) I. Discussion of changes in the economic, social, ethical, political, legal, technological, and ecological environments in which dietitians practice. Implications of these changes for education, practice and research within the field with particular emphasis on the healthcare industry.

RATIONALE: The course HRIMD 890 Administration of Foodservice and Hospitality Organizations is the environmental scanning course we have taught in the department for many years. However, with the advent of our new GPIDEA MS in Dietetics, HRIMD 890 is no longer appropriate for this new audience of students. HRIMD 890 will remain as the course taken by our hospitality-oriented graduate students, with HRIMD 891 the course for dietetics graduate students.

EFFECTIVE DATE: Fall 2008

Curriculum: Coordinated Program in Dietetics
 B.S. in Dietetics
 Page 227, K-State Undergraduate Catalog

FROM:

GENERAL REQUIREMENTS (61-63 hours)

Communications (8-9 hours)

ENGL 100	Expository Writing I	3
ENGL 200	Expository Writing II	3
SPCH 105	Public Speaking IA	2
	or	
SPCH 106	Public Speaking I	3

Social Science (6 hours)

PSYCH 110	General Psychology	3
	or	
SOCIO 211	Introduction to Sociology	3
ECON 110	Principles of Macroeconomics	3

Natural Sciences (29-30 hours)

BIOL 198	Principles of Biology	4
BIOL 340	Structure & Function of Human Body	8
HRIMD 220	Environmental Issues in Hospitality I	2
	and	
HRIMD 420	Environmental Issues in Hospitality II	1
	or	
BIOL 455	General Microbiology	4
CHM 210	Chemistry I	4
CHM 230	Chemistry II	4
CHM 350	General Organic Chemistry	3
BIOCH 521	General Biochemistry	3

Quantitative Studies (9 hours)

MATH 100	College Algebra	3
	or	
MATH xxx	College level calculus course	3

COMPLETE 3 HOURS IN STATISTICS

STAT 325	Introduction to Statistics	3
STAT 340	Biometrics I	3
STAT 350	Business and Economic Statistics I	3

Humanities (6 hours)

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Integrative Studies (6 hours)

GNHE 310	Human Needs	3
	or	
FSHS 350	Family Relationships and Gender Roles	3
ACCTG 231	Accounting for Business Operations	3

TO:

GENERAL REQUIREMENTS (61-63 hours)

Communications (8-9 hours)

ENGL 100	Expository Writing I	3
ENGL 200	Expository Writing II	3
SPCH 105	Public Speaking IA	2
	or	
SPCH 106	Public Speaking I	3

Social Science (6 hours)

PSYCH 110	General Psychology	3
	or	
SOCIO 211	Introduction to Sociology	3
ECON 110	Principles of Macroeconomics	3

Natural Sciences (29-30 hours)

BIOL 198	Principles of Biology	4
BIOL 340	Structure & Function of Human Body	8
HRIMD 220	Environmental Issues in Hospitality I	2
	and	
HRIMD 420	Environmental Issues in Hospitality II	1
	or	
BIOL 455	General Microbiology	4
CHM 210	Chemistry I	4
CHM 230	Chemistry II	4
CHM 350	General Organic Chemistry	3
BIOCH 521	General Biochemistry	3

Quantitative Studies (6 hours)

MATH 100	College Algebra	3
	or	
MATH xxx	College level calculus course	3

COMPLETE 3 HOURS IN STATISTICS

STAT 325	Introduction to Statistics	3
STAT 340	Biometrics I	3
STAT 350	Business and Economic Statistics I	3

Humanities (6 hours)

____ () _____
 ____ () _____

Integrative Studies (6 hours)

GNHE 310	Human Needs	3
	or	
FSHS 350	Family Relationships and Gender Roles	3
ACCTG 231	Accounting for Business Operations	3

Choose one of the professional programs: I, II

**Program 1: Coordinated Program in Dietetics
Professional Studies (59 hours)**

(Grades of C or higher required.)

HN 132	Basic Nutrition	3
HN 400	Human Nutrition	3
HN 413	Science of Food	4
HN 450	Nutritional Assessment	2
HN 600	Public Health Nutrition	3
HN 610	Life Span Nutrition	3
HN 620	Nutrient Metabolism	4
HN 630	Clinical Nutrition	5
HRIMD 130	Careers in Nutrition and Dietetics	1
HRIMD 341	Principles of Food Production Management	3
HRIMD 342	Food Production Management	3
HRIMD 422	Cost Controls in Hospitality Operations	3
HRIMD 515	Counseling Strategies in Dietetic Practice	3

Management Semester

HRIMD 560	Management in Dietetics	3
HRIMD 561	Management in Dietetics Practicum	6
HRIMD 570	(1) Senior Seminar in Dietetics	1

Clinical Semester

HRIMD 520	Applied Clinical Nutrition	3
HRIMD 521	Clinical Dietetics Practicum	6

Unrestricted Electives (3-5 hours)

Total hours for graduation 125

RATIONALE:

① Focus of course on cost/revenue control specific to dietetics practice and noncommercial food service operations.

EFFECTIVE DATE: Spring 2009

Choose one of the professional programs: I, II

**Program 1: Coordinated Program in Dietetics
Professional Studies (64 hours)**

(Grades of C or higher required.)

HN 132	Basic Nutrition	3
HN 400	Human Nutrition	3
HN 413	Science of Food	4
HN 450	Nutritional Assessment	2
HN 510	Life Span Nutrition	3
HN 600	Public Health Nutrition	3
HN 620	Nutrient Metabolism	3
HN 631	Clinical Nutrition I	2
HN 632	Clinical Nutrition II	3
HRIMD 130	Careers in Nutrition and Dietetics	1
HRIMD 341	Principles of Food Production Management	3
HRIMD 342	Food Production Management	3
HRIMD 426	Financial Management in Dietetics	① 3
HRIMD 515	Counseling Strategies in Dietetic Practice	3

Management Semester

HRIMD 560	Management in Dietetics	3
HRIMD 561	Management in Dietetics Practicum	6
HRIMD 562	Management in Dietetics Practicum Recitation	1
HRIMD 570	Professional Practice in Dietetics	2

Clinical Semester

HRIMD 510	Introduction to Clinical Dietetics	1
HRIMD 516	Communication Competencies in Dietetics Practice	1
HRIMD 517	Communication Competencies in Dietetics Practicum	1
HRIMD 520	Applied Clinical Nutrition	3
HRIMD 521	Clinical Dietetics Practicum	6

Unrestricted Electives (3-5 hours)

Total hours for graduation 125

Curriculum: B.S. in Dietetics (Didactic Program)

Page 227, K-State Undergraduate Catalog

FROM:

GENERAL REQUIREMENTS (61-63 hours)

Communications (8-9 hours)

ENGL 100	Expository Writing I	3
ENGL 200	Expository Writing II	3
SPCH 105	Public Speaking IA	2
	or	
SPCH 106	Public Speaking I	3

Social Science (6 hours)

PSYCH 110	General Psychology	3
	or	
SOCIO 211	Introduction to Sociology	3
ECON 110	Principles of Macroeconomics	3

Natural Sciences (29-30 hours)

BIOL 198	Principles of Biology	4
BIOL 340	Structure & Function of Human Body	8
HRIMD 220	Environmental Issues in Hospitality I	2
	and	
HRIMD 420	Environmental Issues in Hospitality II	1
	or	
BIOL 455	General Microbiology	4
CHM 210	Chemistry I	4
CHM 230	Chemistry II	4
CHM 350	General Organic Chemistry	3
BIOCH 521	General Biochemistry	3

Quantitative Studies (9 hours)

MATH 100	College Algebra	3
	or	
MATH xxx	College level calculus course	3

COMPLETE 3 HOURS IN STATISTICS

STAT 325	Introduction to Statistics	3
	3	
STAT 340	Biometrics I	3
STAT 350	Business and Economic Statistics I	3

Humanities (6 hours)

____ () _____
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Integrative Studies (6 hours)

GNHE 310	Human Needs	3
	or	
FSHS 350	Family Relationships and Gender Roles	3
ACCTG 231	Accounting for Business Operations	3

TO:

GENERAL REQUIREMENTS (61-63 hours)

Communications (8-9 hours)

ENGL 100	Expository Writing I	3
ENGL 200	Expository Writing II	3
SPCH 105	Public Speaking IA	2
	or	
SPCH 106	Public Speaking I	3

Social Science (6 hours)

PSYCH 110	General Psychology	3
	or	
SOCIO 211	Introduction to Sociology	3
ECON 110	Principles of Macroeconomics	3

Natural Sciences (29-30 hours)

BIOL 198	Principles of Biology	4
BIOL 340	Structure & Function of Human Body	8
HRIMD 220	Environmental Issues in Hospitality I	2
	and	
HRIMD 420	Environmental Issues in Hospitality II	1
	or	
BIOL 455	General Microbiology	4
CHM 210	Chemistry I	4
CHM 230	Chemistry II	4
CHM 350	General Organic Chemistry	3
BIOCH 521	General Biochemistry	3

Quantitative Studies (6 hours)

MATH 100	College Algebra	3
	or	
MATH xxx	College level calculus course	3

COMPLETE 3 HOURS IN STATISTICS

STAT 325	Introduction to Statistics	3
STAT 340	Biometrics I	3
STAT 350	Business and Economic Statistics I	3

Humanities (6 hours)

____ () _____
 ____ () _____

Integrative Studies (6 hours)

GNHE 310	Human Needs	3
	or	
FSHS 350	Family Relationships and Gender Roles	3
ACCTG 231	Accounting for Business Operations	3

Choose one of the professional programs: I, II.

Program II: Didactic Program in Dietetics

Professional Studies (44 hours)

(Grades of C or higher required.)

HN 132	Basic Nutrition	3
HN 400	Human Nutrition	3
HN 413	Science of Food	4
HN 450	Nutritional Assessment	2
HN 600	Public Health Nutrition	3
HN 610	Life Span Nutrition	3
HN 620	Nutrient Metabolism	4
HN 630	Clinical Nutrition	5
HRIMD 130	Careers in Nutrition and Dietetics	1
HRIMD 341	Principles of Food Production Management	3
HRIMD 342	Food Production Management	3
HRIMD 422	Cost Controls in Hospitality Operations	3
HRIMD 445	Organization and Management of Foodservice Operations	3
HRIMD 515	Counseling Strategies in Dietetic Practice	3

Unrestricted Electives (18-20 hours)

Total hours for graduation 125

RATIONALE:

- ① Focus of course on cost/revenue control specific to dietetics practice and noncommercial food service operations.

EFFECTIVE DATE: Spring 2009

Choose one of the professional programs: I, II.

Program II: Didactic Program in Dietetics

Professional Studies (44 hours)

(Grades of C or higher required.)

HN 132	Basic Nutrition	3
HN 400	Human Nutrition	3
HN 413	Science of Food	4
HN 450	Nutritional Assessment	2
HN 510	Life Span Nutrition	3
HN 600	Public Health Nutrition	3
HN 620	Nutrient Metabolism	4
HN 631	Clinical Nutrition I	2
HN 632	Clinical Nutrition II	3
HRIMD 130	Careers in Nutrition and Dietetics	1
HRIMD 341	Principles of Food Production Management	3
HRIMD 342	Food Production Management	3
HRIMD 426	Financial Management in Dietetics	① 3
HRIMD 515	Counseling Strategies in Dietetic Practice	3
HRIMD 560	Management in Dietetics	3
HRIMD 570	Senior Seminar in Dietetics	1

Unrestricted Electives (18-20 hours)

Total hours for graduation 125

February 8, 2008

TO: Academic Affairs Committee
College of Human Ecology
FROM: Deborah D. Canter, PhD, RD, LD – Professor and Dept. Head
representing the HRIMD faculty
RE: Department name change

The faculty of the Department of Hotel, Restaurant, Institution Management and Dietetics at Kansas State University voted in December 12, 2007 to change the name of the unit to the **Department of Hospitality Management and Dietetics**. We seek to move this change through the appropriate levels of approval to be effective, if possible, by Fall 2008.

Change from: Hotel, Restaurant, Institution Management and Dietetics (HRIMD)
Change to: Hospitality Management and Dietetics (HMD)

RATIONALE: Through the years, the name of our unit has changed in an attempt to best reflect the department's programs. As the department grew, so did its name.

As the department has diversified and its constituent programs have expanded to keep pace with changes in their disciplines, the faculty members in HRIMD believe now is time to bring conciseness and manageability to the department name. While "dietetics" remains the proper name for this discipline, we seek to modify the "hotel, restaurant, institution management" portion of the name.

In a survey of programs from across the country, the term "hospitality management" is widely used to reflect the diversity of disciplines and interests in this field. Hospitality management encompasses a wide variety of areas: restaurant management, hotel management, lodging, travel and tourism, convention and meeting planning, etc. We believe that using the phrase "hospitality management" in our department name still reflects the intent of our programs but allows for flexibility as the field continues to grow. The term "hospitality management" is easily recognizable and understandable by prospective students, parents, and by the industry which hires our graduates. "Institution management" was the term once used to designate studies in areas related to institutional foodservice operations such as hospitals, schools, college and university dining, extended care facilities, correctional facilities, etc. Use of this term in the industry has declined significantly in recent years and we believe it is time to drop this phrase from the department name. Because of the increased emphasis on service quality and profitability in these "institutional" areas, we believe the term "hospitality management" also encompasses the area of institution management. Multiple constituencies were consulted by survey as we contemplated this important name change decision. The HRIMD advisory board, current students, and both undergraduate and graduate alumni were surveyed. They were overwhelming supportive of the name change.

EFFECTIVE DATE: Fall 2008

Undergraduate Catalog changes

FROM:	TO:
HRIMD 120. Survey of Hospitality Industry. (1) I. Overview of the hospitality industry. Survey of the history, scope, trends, and career opportunities that comprise the four segments of the industry: food service, lodging, travel and tourism, and meeting and convention planning.	<u>HMD</u> 120. Survey of Hospitality Industry. (1) I. Overview of the hospitality industry. Survey of the history, scope, trends, and career opportunities that comprise the four segments of the industry: food service, lodging, travel and tourism, and meeting and convention planning.
HRIMD 130. Careers in Nutrition and Dietetics. (1) I. An introduction to career opportunities in the field of nutrition and dietetics with emphasis on academic preparation, acquisition of professional credentials, and career laddering. Guest speakers from various areas of professional practice will supplement lectures and student assignments.	<u>HMD</u> 130. Careers in Nutrition and Dietetics. (1) I. An introduction to career opportunities in the field of nutrition and dietetics with emphasis on academic preparation, acquisition of professional credentials, and career laddering. Guest speakers from various areas of professional practice will supplement lectures and student assignments.
HRIMD 220. Environmental Issues in Hospitality I. (2) I. Principles of foodborne disease function and transmission, bloodborne pathogens, Hazard Analysis Critical Control Point (HACCP) system, food safety principles and applications, and workplace safety. Pr.: Sophomore standing, 30 hours or more.	<u>HMD</u> 220. Environmental Issues in Hospitality I. (2) I. Principles of foodborne disease function and transmission, bloodborne pathogens, Hazard Analysis Critical Control Point (HACCP) system, food safety principles and applications, and workplace safety. Pr.: Sophomore standing, 30 hours or more.
HRIMD 221. Topics in Hospitality. (1) I, II. An introduction to professional challenges in the hospitality industry. Development of professional skills as they relate to hospitality including leadership, change management, time management, diversity issues, business etiquette, and ethics. Pr.: HRIMD 120 or conc. enrollment, major in HRM.	<u>HMD</u> 221. Topics in Hospitality, (1) I, II. An introduction to professional challenges in the hospitality industry. Development of professional and academic skills as they relate to the hospitality industry, including academic career planning, study abroad opportunities, resume development, business etiquette, meeting management, and ethics. Pr.: <u>HMD</u> 120 or concurrent enrollment, major in HRM.
HRIMD 230. Issues in Tourism. (2) II. Social, legislative, environmental, economic, and technological issues that impact the development and maintenance of a destination. Includes traveler needs and safety and rural tourism ventures.	<u>HMD</u> 230. Issues in Tourism. (2) II. Social, legislative, environmental, economic, and technological issues that impact the development and maintenance of a destination. Includes traveler needs and safety and rural tourism ventures.
HRIMD 275. Structured Field Experience in HRIMD . (1) I, II, S. Planned experience in a hotel, restaurant, foodservice, or healthcare operation; minimum of 200 hours exclusive of course work. Required for hotel and restaurant management majors who have completed 30 hours of course work. Pr.: HRIMD 120, consent of advisor, and sophomore standing, 30 hours or more.	<u>HMD</u> 275. Structured Field Experience in <u>HMD</u> . (1) I, II, S. Planned experience in a hotel, restaurant, foodservice, or healthcare operation; minimum of 200 hours exclusive of course work. Required for hotel and restaurant management majors who have completed 30 hours of course work. Pr.: <u>HMD</u> 120, consent of advisor, and sophomore standing, 30 hours or more.
HRIMD 340. Contemporary Issues in Controlled Beverages. (2) II. The study of historic, social, ethical, physiological, and legal issues relating to alcoholic beverage service and use in contemporary America with emphasis on responsible and knowledgeable service of beer, wine, and spirits in hospitality operations. Pr.: PSYCH 110 or SOCIO 211.	<u>HMD</u> 340. Contemporary Issues in Controlled Beverages. (2) II. The study of historic, social, ethical, physiological, and legal issues relating to alcoholic beverage service and use in contemporary America with emphasis on responsible and knowledgeable service of beer, wine, and spirits in hospitality operations. Pr.: PSYCH 110 or SOCIO 211.

<p>HRIMD 341. Principles of Food Production Management. (3) I, II. Basic principles and theories of foodservice systems; menu planning; development, standardization, adjustment, and costing of quantity recipes; procurement and production of quality food; foodservice computer applications. Pr.: HRIMD 220 or conc. enrollment.</p>	<p><u>HMD</u> 341. Principles of Food Production Management. (3) I, II. Basic principles and theories of foodservice systems; menu planning; development, standardization, adjustment, and costing of quantity recipes; procurement and production of quality food; foodservice computer applications. Pr.: <u>HMD</u> 220 or conc. enrollment.</p>
<p>HRIMD 342. Food Production Management. (3) I, II. Application and principles of food production that includes procurement, quantity food production and controls, work simplification, food service systems, quality food; commercial equipment use, and Hazard Analysis Critical Control Point (HACCP) system. Two hours lec., 4 hours lab. Pr.: HRIMD 341, HN 413, and ServSafe Certificate.</p>	<p><u>HMD</u> 342. Food Production Management. (3) I, II. Application and principles of food production that includes procurement, quantity food production and controls, work simplification, food service systems, quality food; commercial equipment use, and Hazard Analysis Critical Control Point (HACCP) system. Two hours lec., 4 hours lab. Pr.: <u>HMD</u> 341, HN 413, and ServSafe Certificate.</p>
<p>HRIMD 361. Principles of Lodging Operations. (2) I. Operational theory of lodging and an exploration of the lodging industry in terms of the nature of work, organizational structure of lodging segments, and evaluation of the market place. Pr.: HRIMD 220 and sophomore standing.</p>	<p><u>HMD</u> 361. Principles of Lodging Operations. (2) I. Operational theory of lodging and an exploration of the lodging industry in terms of the nature of work, organizational structure of lodging segments, and evaluation of the market place. Pr.: <u>HMD</u> 220 and sophomore standing.</p>
<p>HRIMD 362. Lodging Practicum. (1) I, II. Supervised experiences in housekeeping, maintenance and other operational areas in a lodging property. Forty hours of practicum experience within an assigned property. Pr.: HRIMD 361 or conc. enrollment.</p>	<p><u>HMD</u> 362. Lodging Practicum. (1) I, II. Supervised experiences in housekeeping, maintenance and other operational areas in a lodging property. Forty hours of practicum experience within an assigned property. Pr. <u>HMD</u> 361 or conc. enrollment.</p>
<p>HRIMD 420. Environmental Issues in Hospitality II. (1) II. Principles of conservation of natural resources, solid waste management, air quality, safety, and governmental regulations in the hospitality industry. Pr.: HRIMD 342 or 362.</p>	<p><u>HMD</u> 420. Environmental Issues in Hospitality II. (1) II. Principles of conservation of natural resources, solid waste management, air quality, safety, and governmental regulations in the hospitality industry. Pr.: <u>HMD</u> 342 or 362.</p>
<p>HRIMD 421. Hospitality Service Systems. (3) I, II. Examination of the complexities of quality and service within all segments of the hospitality industry. Focus on developing problem solving skills, process management skills, work methods, team development skills, and evaluation of service systems. Pr.: HRIMD 220 and 230 or 340, and junior standing, 60 hours or more.</p>	<p><u>HMD</u> 421. Hospitality Service Systems. (3) I, II. Examination of the complexities of quality and service within all segments of the hospitality industry. Focus on developing problem solving skills, process management skills, work methods, team development skills, and evaluation of service systems. Pr.: <u>HMD</u> 220 and 230 or 340, and junior standing, 60 hours or more.</p>
<p>HRIMD 422. Cost Controls in Hospitality Operations. (3) I, II. Application of accounting principles to analyze control measures used in lodging and commercial and noncommercial foodservice operations. Pr.: ACCTG 231, HRIMD 342 or conc. enrollment.</p>	<p><u>HMD</u> 422. Cost Controls in Hospitality Operations. (3) I, II. Application of accounting principles to analyze control measures used in lodging and commercial and noncommercial foodservice operations. Pr.: ACCTG 231, <u>HMD</u> 342 or conc. enrollment.</p>

HRIMD 423. Facilities Planning and Risk Management. (3) I. Evaluation and selection of equipment, maintenance contracts, layout and design of hospitality operations, facility renovation, and selection of consultants. Assessment of safety and security measures and development of risk management programs to increase guest/customer safety. Pr.: HRIMD 342, 362.	<u>HMD</u> 423. Facilities Planning and Risk Management. (3) I. Evaluation and selection of equipment, maintenance contracts, layout and design of hospitality operations, facility renovation, and selection of consultants. Assessment of safety and security measures and development of risk management programs to increase guest/customer safety. Pr.: <u>HMD</u> 342, 362.
HRIMD 424. Hospitality Marketing and Sales. (3) II. Application of marketing principles to lodging, foodservice, and tourism industry through analysis of marketing mix, marketing strategies, and sales techniques. Pr.: MKTG 400.	<u>HMD</u> 424. Hospitality Marketing and Sales. (3) II. Application of marketing principles to lodging, foodservice, and tourism industry through analysis of marketing mix, marketing strategies, and sales techniques. Pr.: MKTG 400.
HRIMD 425. Current Issues in Hospitality and Dietetics. (1-3) I, II, S. In-depth analysis of issues within hospitality and dietetics. Pr.: HRIMD 342, 362.	<u>HMD</u> 425. Current Issues in Hospitality and Dietetics. (1-3) I, II, S. In-depth analysis of issues within hospitality and dietetics. Pr.: <u>HMD</u> 342, 362.
HRIMD 441. Professional Club Management. (2) II. Exploration of topics involved in club management. Topics discussed are history and current trends of public and private clubs, food and beverage service, marketing, and event and financial management.	<u>HMD</u> 441. Professional Club Management. (2) II. Exploration of topics involved in club management. Topics discussed are history and current trends of public and private clubs, food and beverage service, marketing, and event and financial management.
HRIMD 442. Introduction to Wines. (1) I, II. Overview of wine varietals and major wine regions of the world, tasting and identifying wine varietals based on their specific characteristics, proper purchasing and service of wines, and using wines to complement foods. Pr.: 21 years of age.	<u>HMD</u> 442. Introduction to Wines. (1) I, II. Overview of wine varietals and major wine regions of the world, tasting and identifying wine varietals based on their specific characteristics, proper purchasing and service of wines, and using wines to complement foods. Pr.: 21 years of age.
HRIMD 443. Food Writing. (3). II. Understanding and appreciating how to communicate effectively in writing about food and food-related topics. Hands-on experience in research and writing for various audiences and types of publications. Prerequisite: ENGL 200.	<u>HMD</u> 443. Food Writing. (3). II. Understanding and appreciating how to communicate effectively in writing about food and food-related topics. Hands-on experience in research and writing for various audiences and types of publications. Prerequisite: ENGL 200.
HRIMD 445. Organization and Management of Foodservice Operations. (3) II, in alternate years. The application of management concepts and theories, financial controls, quality assurance, legislative issues, and research to foodservice operations. Pr.: HRIMD 342.	<u>HMD</u> 445. Organization and Management of Foodservice Operations. (3) II, in alternate years. The application of management concepts and theories, financial controls, quality assurance, legislative issues, and research to foodservice operations. Pr.: <u>HMD</u> 342.
HRIMD 463. Convention Services and Event Management. (2) I. This course introduces students to the basics of convention and event management from inception to delivery and includes programming, budgeting, destination and site selection, contracts and negotiation, on-site management, and evaluation of events. Pr.: HRIMD 120 or 230 and junior standing, 60 hours or more.	<u>HMD</u> 463 Convention Services and Event Management. (3) I. This course introduces students to the basics of convention and event management from inception to delivery and includes programming, budgeting, destination and site selection, contracts and negotiation, on-site management, and evaluation of events. Pr.: <u>HMD</u> 120 or 230 and junior standing, 60 hours or more.
HRIMD 470. Seminar in Hotel and Restaurant Management. (1) Offered on demand. Current	<u>HMD</u> 470. Seminar in Hotel and Restaurant Management. (1) Offered on demand. Current

developments and trends in hotel and restaurant management. Pr.: HRIMD 361 and 421.	developments and trends in hotel and restaurant management. Pr.: <u>HMD</u> 361 and 421.
HRIMD 475. Internship in the Hotel and Restaurant Industry. (3) I, II, S. Planned and supervised experience in a foodservice or hospitality operation; minimum of 400 hours. Pr.: For HRM students; junior standing, HRIMD 275 and 421; and 600 hours of work experience in a hospitality operation; consent of program director.	<u>HMD</u> 475. Internship in the <u>Hospitality Management</u> Industry. (3) I, II, S. Planned and supervised experience in a foodservice or hospitality operation; minimum of 400 hours. Pr.: For HRM students; junior standing, <u>HMD</u> 275 and 421; and 600 hours of work experience in a hospitality operation; consent of program director
HRIMD 480. Management in the Hotel and Restaurant Industry. (3). Offered on demand. Management of personnel and other resources in the hotel and restaurant industry. Emphasis on employee development and training. Pr.: HRIMD 361 or 421 and MANGT 420.	<u>HMD</u> 480. Management in the Hotel and Restaurant Industry. (3). Offered on demand. Management of personnel and other resources in the hotel and restaurant industry. Emphasis on employee development and training. Pr.: <u>HMD</u> 361 or 421 and MANGT 420.
HRIMD 482. Employee Development for the Hospitality Industry. (3) I, II. Emphasizes the role of the hospitality manager and dietitian as a facilitator, trainer, and motivator of employees. Focuses on the fundamentals of successful training and development of a service-oriented work force. Special attention is given to the unique problems associated with the labor intensive hospitality and foodservice industries. Pr.: HRIMD 342.	<u>HMD</u> 482. Employee Development for the Hospitality Industry. (3) I, II. Emphasizes the role of the hospitality manager and dietitian as a facilitator, trainer, and motivator of employees. Focuses on the fundamentals of successful training and development of a service-oriented work force. Special attention is given to the unique problems associated with the labor intensive hospitality and foodservice industries. Pr.: <u>HMD</u> 342.
HRIMD 495. Golf Course Internship in Hospitality Management. (3) I, II, S. Four hundred hours of supervised hospitality experience in a golf industry setting. Pr.: HRIMD 421.	<u>HMD</u> 495. Golf Course Internship in Hospitality Management. (3) I, II, S. Four hundred hours of supervised hospitality experience in a golf industry setting. Pr.: <u>HMD</u> 421.
HRIMD 499. Problems in Hotel, Restaurant, Institution Management and Dietetics. (Var.) I, II, S. Independent study under the supervision of a faculty member. Pr.: Consent of instructor.	<u>HMD</u> 499. Problems in <u>Hospitality Management</u> and Dietetics. (Var.) I, II, S. Independent study under the supervision of a faculty member. Pr.: Consent of instructor.

RATIONALE: The proposed course changes are necessary in order to reflect the change of the department name from “Hotel, Restaurant, Institution Management and Dietetics” to “Hospitality Management and Dietetics”. Changing the name of the department necessitates a change in the designators used for our courses.

EFFECTIVE DATE: Fall 2008

Courses for Undergraduate and Graduate Credit

FROM:	TO:
HRIMD 510. Introduction to Clinical Dietetics. (1) Offered on demand. Application of concepts and skills in clinical dietetics in a simulated practice environment. One hour rec. per week. Pr.: HN 400; BIOCH 521; and BIOL 340; and conc. enrollment in HN 630.	<u>HMD</u> 510. Introduction to Clinical Dietetics. (1) Offered on demand. Application of concepts and skills in clinical dietetics in a simulated practice environment. One hour rec. per week. Pr.: HN 400; BIOCH 521; and BIOL 340; and conc. enrollment in HN 630.
HRIMD 515. Counseling Strategies in Dietetic Practice. (3) II. Application of interviewing, counseling, and educational techniques in dietetics, including individual and group methods. Three hours lec. per week. Pr.: PSYCH 110; HN 450 or conc. enrollment; HN 610. Enrollment restricted to: dietetics majors, non-majors completing ADA requirements, or consent of instructor.	<u>HMD</u> 515. Counseling Strategies in Dietetic Practice. (3) II. Application of interviewing, counseling, and educational techniques in dietetics, including individual and group methods. Three hours lec. per week. Pr.: PSYCH 110; HN 450 or conc. enrollment; HN 610. Enrollment restricted to: dietetics majors, non-majors completing ADA requirements, or consent of instructor.
HRIMD 520. Applied Clinical Dietetics. (3) I, II. Application of clinical nutrition principles through case studies, independent research, discussion, groups, and oral presentations. Case studies will focus on medical nutrition therapy and education of persons throughout the life cycle and nutrition intervention for individuals with multiple disease states in various healthcare settings. Pr.: Admission to the coordinated program in dietetics.	<u>HMD</u> 520. Applied Clinical Dietetics. (3) I, II. Application of clinical nutrition principles through case studies, independent research, discussion, groups, and oral presentations. Case studies will focus on medical nutrition therapy and education of persons throughout the life cycle and nutrition intervention for individuals with multiple disease states in various healthcare settings. Pr.: Admission to the coordinated program in dietetics.
HRIMD 521. Clinical Dietetic Practicum. (1-6) I, II. Supervised clinical/community experience in the nutritional care of patients/clients. Practicum experiences are arranged with participating healthcare facilities. Successful completion of 6 credit hours of Clinical Dietetics Practicum is required in the coordinated program in dietetics. Consent of instructor is required for enrollment in fewer than 6 credit hours per semester. May be repeated for a maximum of 6 credit hours. Pr.: Must be taken conc. with or following HRIMD 520; and admission to the coordinated program in dietetics.	<u>HMD</u> 521. Clinical Dietetic Practicum. (1-6) I, II. Supervised clinical/community experience in the nutritional care of patients/clients. Practicum experiences are arranged with participating healthcare facilities. Successful completion of 6 credit hours of Clinical Dietetics Practicum is required in the coordinated program in dietetics. Consent of instructor is required for enrollment in fewer than 6 credit hours per semester. May be repeated for a maximum of 6 credit hours. Pr.: Must be taken conc. with or following <u>HMD</u> 520; and admission to the coordinated program in dietetics.
HRIMD 560. Management in Dietetics. (3) I, II. Management and leadership in dietetic practice. Discussion of current issues affecting practice including human resources, outcomes management, accreditation/quality assurance, entrepreneurship, and the impact of managed	<u>HMD</u> 560. Management in Dietetics. (3) I, II. Management and leadership in dietetic practice. Discussion of current issues affecting practice including human resources, outcomes management, accreditation/quality assurance, entrepreneurship, and the impact of managed

health care. Pr.: HRIMD 422.	health care. Pr.: <u>HMD</u> 422.
HRIMD 561. Management in Dietetics Practicum. (6) I, II. Supervised practice experience in the application of management principles in foodservice operations or other dietetics practice settings. Pr.: HRIMD 422, ACCTG 231, admission to the coordinated program in dietetics, and previous or conc. enrollment in HRIMD 560.	<u>HMD</u> 561. Management in Dietetics Practicum. (6) I, II. Supervised practice experience in the application of management principles in foodservice operations or other dietetics practice settings. Pr.: <u>HMD</u> 422, ACCTG 231, admission to the coordinated program in dietetics, and previous or conc. enrollment in <u>HMD</u> 560.
HRIMD 570. Senior Seminar in Dietetics. (2) I, II. Current research, trends and professional issues in the practice of dietetics. To be taken concurrently with HRIMD 560 by both didactic program in dietetics students and coordinated program in dietetics students.	<u>HMD</u> 570. Senior Seminar in Dietetics. (2) I, II. Current research, trends and professional issues in the practice of dietetics. To be taken concurrently with <u>HMD</u> 560 by both didactic program in dietetics students and coordinated program in dietetics students.
HRIMD 621. Hospitality Law. (3) I. Legal aspects of managing hospitality operations and responsibilities for the operations, patron civil rights, governmental regulations, franchising, and commercial transactions. Pr.: Junior standing, 60 hours or more.	<u>HMD</u> 621. Hospitality Law. (3) I. Legal aspects of managing hospitality operations and responsibilities for the operations, patron civil rights, governmental regulations, franchising, and commercial transactions. Pr.: Junior standing, 60 hours or more.
HRIMD 624. Procurement in the Hospitality Industry. (2) II. Principles and theories of procurement of food and supplies for hospitality operations. Includes management, financial, safety, and ethical considerations in the procurement process. Pr.: HRIMD 342.	<u>HMD</u> 624. Procurement in the Hospitality Industry. (2) II. Principles and theories of procurement of food and supplies for hospitality operations. Includes management, financial, safety, and ethical considerations in the procurement process. Pr.: <u>HMD</u> 342.
HRIMD 635. Foodservice Equipment and Layout. (2) I, II. Factors affecting the selection and arrangement of equipment in foodservice systems. Field trip required. Pr.: HRIMD 342.	<u>HMD</u> 635. Foodservice Equipment and Layout. (2) I, II. Factors affecting the selection and arrangement of equipment in foodservice systems. Field trip required. Pr.: <u>HMD</u> 342.
HRIMD 640. Entrepreneurship in Hospitality Management and Dietetics. (3) Even numbered years. Development and management of small businesses or private practice within the dietetics or hospitality industry. Business plan development, marketing, cost considerations. Overview of consulting to healthcare and hospitality operations and examination of skills required for success. Pr.: HRIMD 342, ACCTG 231.	<u>HMD</u> 640. Entrepreneurship in Hospitality Management and Dietetics. (3) Even numbered years. Development and management of small businesses or private practice within the dietetics or hospitality industry. Business plan development, marketing, cost considerations. Overview of consulting to healthcare and hospitality operations and examination of skills required for success. Pr.: <u>HMD</u> 342, ACCTG 231.
HRIMD 664. Lodging Management Theory. (3) II. Application of management theories to the lodging industry including yield management, multicultural issues, marketing strategies, environmental issues, and future trends. Pr.: HRIMD 362.	<u>HMD</u> 664. Lodging Management Theory. (3) II. Application of management theories to the lodging industry including yield management, multicultural issues, marketing strategies, environmental issues, and future trends. Pr.: <u>HMD</u> 362.

HRIMD 665. Casino Management. (3) I. Investigation of the histories and overall operations of casino properties and their impacts on the foodservice and hospitality industry from the social, economic, political, and environmental perspectives. Pr.: Junior standing, 60 hours or more.	<u>HMD</u> 665. Casino Management. (3) I. Investigation of the histories and overall operations of casino properties and their impacts on the foodservice and hospitality industry from the social, economic, political, and environmental perspectives. Pr.: Junior standing, 60 hours or more.
HRIMD 705. Computer Implementation in Foodservice and Hospitality Operations. (3) S. In alternate years. Review of computer development in foodservice and hospitality operations; development of criteria for implementation of a computer system; analysis of foodservice and hospitality hardware and software. Pr.: CIS 101; and HRIMD 480 or 560 or MANGT 420.	<u>HMD</u> 705. Computer Implementation in Foodservice and Hospitality Operations. (3) S. In alternate years. Review of computer development in foodservice and hospitality operations; development of criteria for implementation of a computer system; analysis of foodservice and hospitality hardware and software. Pr.: CIS 101; and <u>HMD</u> 480 or 560 or MANGT 420.
HRIMD 710. Readings in Foodservice and Hospitality Management. (1-3) I, II, S. Directed study of current literature in foodservice and hospitality management and related areas. Pr.: HRIMD 480 or 560 or MANGT 420.	<u>HMD</u> 710. Readings in Foodservice and Hospitality Management. (1-3) I, II, S. Directed study of current literature in foodservice and hospitality management and related areas. Pr.: <u>HMD</u> 480 or 560 or MANGT 420.
HRIMD 720. Administration of Health Care Organizations. (3) Comprehensive review of current healthcare institutions and their response to the economic, social/ethical, political/legal, technological, and ecological environments.	<u>HMD</u> 720. Administration of Health Care Organizations. (3) Comprehensive review of current healthcare institutions and their response to the economic, social/ethical, political/legal, technological, and ecological environments.

Graduate Ciredit

FROM:	TO:
HRIMD 785. Practicum in Foodservice Systems Management. (1-6) I, II, S. Professional experiences in approved foodservice organization as a member of the management team under faculty supervision. Pr. or conc.: HRIMD 342; and HRIMD 480 or 560 or MANGT 420.	<u>HMD</u> 785. Practicum in Foodservice Systems Management. (1-6) I, II, S. Professional experiences in approved foodservice organization as a member of the management team under faculty supervision. Pr. or conc.: <u>HMD</u> 342; and <u>HMD</u> 480 or 560 or MANGT 420.
HRIMD 805. Food Production Management. (3) II, in alternate years. Production planning and controls in foodservice systems analysis in foodservice systems. Decision optimization and systems analysis in foodservice organizations. Consideration of various types of foodservice systems. Pr.: HRIMD 342; and HRIMD 480 or 560 or MANGT 420.	<u>HMD</u> 805. Food Production Management. (3) II, in alternate years. Production planning and controls in foodservice systems analysis in foodservice systems. Decision optimization and systems analysis in foodservice organizations. Consideration of various types of foodservice systems. Pr.: <u>HMD</u> 342; and <u>HMD</u> 480 or 560 or MANGT 420.

HRIMD 810. Research Techniques for Foodservice and Hospitality Management. (3) II. Survey and application of research methodology in foodservice and hospitality management. Pr.: STAT 702 or STAT 703.	<u>HMD</u> 810. Research Techniques for Foodservice and Hospitality Management. (3) II. Survey and application of research methodology in foodservice and hospitality management. Pr.: STAT 702 or STAT 703.
HRIMD 820. Problems in Hotel, Restaurant, Institution Management and Dietetics. (Var.) I, II, S. Individual investigation of problems in foodservice and hospitality management. Conferences and reports at appointed hours. Pr.: HRIMD 342; and HRIMD 480 or 560 or MANGT 400.	<u>HMD</u> 820. Problems in <u>Hospitality</u> Management and Dietetics. (Var.) I, II, S. Individual investigation of problems in foodservice and hospitality management. Conferences and reports at appointed hours. Pr.: <u>HMD</u> 342; and <u>HMD</u> 480 or 560 or MANGT 400.
HRIMD 885. Seminar in Foodservice and Hospitality Management. (1) I, II, S. Discussions of research related to foodservice and hospitality management. Pr.: Consent of instructor.	<u>HMD</u> 885. Seminar in Foodservice and Hospitality Management. (1) I, II, S. Discussions of research related to foodservice and hospitality management. Pr.: Consent of instructor.
HRIMD 890. Administration of Foodservice and Hospitality Organizations. (3) I. Advanced study of management applied to foodservice and hospitality organizations. Pr.: HRIMD 480 or 560 and MANGT 420.	<u>HMD</u> 890. Administration of Foodservice and Hospitality Organizations. (3) I. Advanced study of management applied to foodservice and hospitality organizations. Pr.: <u>HMD</u> 480 or 560 and MANGT 420.
HRIMD 891. Environmental Scanning and Analysis of Current Issues in Dietetics. (3) I. Discussion of changes in the economic, social, ethical, political, legal, technological, and ecological environments in which dietitians practice. Implications of these changes for education, practice, and research within the field with particular emphasis on the healthcare industry.	<u>HMD</u> 891. Environmental Scanning and Analysis of Current Issues in Dietetics. (3) I. Discussion of changes in the economic, social, ethical, political, legal, technological, and ecological environments in which dietitians practice. Implications of these changes for education, practice, and research within the field with particular emphasis on the healthcare industry.
HRIMD 895. Cost Controls in Foodservice Systems. (3). I. Review of the components of cost control systems; analysis of financial data for foodservice operations; techniques for budget planning and control. Pr.: ACCTG 260; HRIMD 342; and HRIMD 480 or 560 and MANGT 420.	<u>HMD</u> 895. Cost Controls in Foodservice Systems. (3). I. Review of the components of cost control systems; analysis of financial data for foodservice operations; techniques for budget planning and control. Pr.: ACCTG 260; <u>HMD</u> 342; and <u>HMD</u> 480 or 560 and MANGT 420.
HRIMD 899, Research in Foodservice or Hospitality Management. (Var.) I, II, S. Individual research which may form the basis for master's report or thesis. Pr.: Consent of instructor.	<u>HMD</u> 899, Research in Foodservice or Hospitality Management. (Var.) I, II, S. Individual research which may form the basis for master's report or thesis. Pr.: Consent of instructor.
HRIMD 975. Research and Applied Theories in Consumer Behavior in Foodservice and Hospitality Management. (3) II, in alternate years. Critique of theoretical constructs and research applications in the study in foodservice and hospitality	<u>HMD</u> 975. Research and Applied Theories in Consumer Behavior in Foodservice and Hospitality Management. (3) II, in alternate years. Critique of theoretical constructs and research applications in the study in

management. Emphasis on preliminary stages of research development including preparation of literature reviews and preliminary proposals for research.	foodservice and hospitality management. Emphasis on preliminary stages of research development including preparation of literature reviews and preliminary proposals for research.
HRIMD 980. Administration of Dietetics and Hospitality Programs. (3) II, in alternate years. An in-depth study of the development of dietetic and hospitality education and influence of the professional associations. Assigned observations and limited participation in administration of coordinated dietetics and hospitality management programs. Pr.: EDCEP 927 and consent of instructor.	<u>HMD</u> 980. Administration of Dietetics and Hospitality Programs. (3) II, in alternate years. An in-depth study of the development of dietetic and hospitality education and influence of the professional associations. Assigned observations and limited participation in administration of coordinated dietetics and hospitality management programs. Pr.: EDCEP 927 and consent of instructor.
HRIMD 985. Advances in Foodservice and Hospitality Management. (3) I, in alternate years. Analysis of selected topics and research in foodservice and hospitality management. Pr.: HRIMD 810 and consent of instructor.	<u>HMD</u> 985. Advances in Foodservice and Hospitality Management. (3) I, in alternate years. Analysis of selected topics and research in foodservice and hospitality management. Pr.: <u>HMD</u> 810 and consent of instructor.
HRIMD 990. Dissertation Proposal Seminar. (I), I, II, S. Presentation and discussion of proposals for dissertation research. Pr.: Six hours of statistics, 3 hours of research design or methods, and consent of major professor.	<u>HMD</u> 990. Dissertation Proposal Seminar. (I), I, II, S. Presentation and discussion of proposals for dissertation research. Pr.: Six hours of statistics, 3 hours of research design or methods, and consent of major professor
HRIMD 995. Grantsmanship and Publication. (3) I, even years. Grant writing, identifying external funding, managing grants, preparing manuscripts for peer-reviewed publication, and preparing papers and posters for presentation at professional meetings. Pr.: HRIMD 810.	<u>HMD</u> 995. Grantsmanship and Publication. (3) I, even years. Grant writing, identifying external funding, managing grants, preparing manuscripts for peer-reviewed publication, and preparing papers and posters for presentation at professional meetings. Pr.: <u>HMD</u> 810.
HRIMD 999. Research in Foodservice or Hospitality Management. (Var.) I, II, S. Research in foodservice or hospitality management for the doctoral dissertation. Pr.: Consent of major professor.	<u>HMD</u> 999. Research in Foodservice or Hospitality Management. (Var.) I, II, S. Research in foodservice or hospitality management for the doctoral dissertation. Pr.: Consent of major professor.

RATIONALE: The proposed course changes are necessary in order to reflect the change of the department name from “Hotel, Restaurant, Institution Management and Dietetics” to “Hospitality Management and Dietetics”. Changing the name of the department necessitates a change in the designators used for our courses.

EFFECTIVE DATE: Fall 2008