

Attachment 2
Discussion Agenda Information
Academic Affairs

College of Agriculture (11-19-12)

Department of Grain Science and Industry:

- 1) New Option in B.S. in Feed Science and Management: Pet Food Production
Pages 2-5
- 2) New Pet Food Science Minor
Pages 6-7

College of Human Ecology (12-5-12)

Department of Hospitality Management and Dietetics

- 1) Name change to Hotel and Restaurant Management Minor
Pages 8-10
- 2) Name change to B.S. in Hotel and Restaurant Management
Pages 10-15

College of Agriculture

New Undergraduate Curriculum

Grain Science and Industry

B.S. in Feed Science and Management
Pet Food Production Option

ADD:

FSM – Pet Food Production Option

General Requirements:

ACCTG 231 Accounting for Business Operations (3)

AGEC 120 Agricultural Economics and Agribusiness (3)

ASI 318 Fundamentals of Nutrition (3)

BIOCH 265 Introductory Organic and Biochemistry (5)
or
CHM 350 General Organic Chemistry (3)
and
CHM 351 General Organic Chemistry Laboratory (2)

BIOL 198 Principles of Biology (4)

BIOL 455 General Microbiology (4)

CHM 210 Chemistry I (4)

CHM 230 Chemistry II (4)

COMM 105 Public Speaking IA (2)

ECON 110 Principles of Macroeconomics (3)

ENGL 100 Expository Writing I (3)

ENGL 200 Expository Writing II (3)

ENGL 516 Written Communication for the Sciences (3)

GRSC 100 Grain Science and Industry Orientation (1)

GRSC 101 Introduction to Grain Science and Industry (3)

GRSC 150 Principles of Milling (2)

GRSC 151 Principles of Milling Laboratory (1)

GRSC 210 CAD Flow Sheets for Grain Processes (3)

GRSC 310 Materials Handling (3)

GRSC 510 Feed Technology I (3)

GRSC 511 Feed Technology I Laboratory (1)

GRSC 591 Commercial Feed and Food Manufacturing Internship (2)

GRSC 610 Electricity and Its Control for the Grain Processing Industry (3)

GRSC 630 Management Applications in the Grain Processing Industries (3)

GRSC 651 Food and Feed Product Protection (4)

GRSC 655 Cereal Food Plant Design and Construction (3)

GRSC 661 Qualities of Feed Ingredients (3)

GRSC 688 Feed Technology II (3)

GRSC 689 Feed Technology II Laboratory (1)

MATH 205 General Calculus and Linear Algebra (3)

PHYS 113 General Physics I (4)

PHYS 114 General Physics II (4)

STAT 325 Introduction to Statistics (3)

Free Electives (6)

Social Science Electives (6)

Pet Food Production Option Required Courses (18 credit hours):

ASI 520 Companion Animal Management (3)

GRSC 620 Extrusion Processing in the Food and Feed Industries (4)

GRSC 645 Pet Food Processing (3)

GRSC 646 Pet Food Processing Laboratory (1)

Specialization Electives (7)

Total hours required for graduation: 127 credit hours

Specialization Electives:

ACCTG 241 Accounting for Investing and Financing (3)

ACCTG 331 Accounting Processes and Controls (4)

AGEC 410 Agricultural Policy (3)

AGEC 515 Food and Agribusiness Marketing (3)

AGEC 632 Agribusiness Logistics (3)

ASI 320 Principles of Feeding (3)

ASI 500 Genetics (3)

BIOCH 521 General Biochemistry (3)

ECON 631 Principles of Transportation (3)

FINAN 450 Principles of Finance (3)

GRSC 499 Undergraduate Research in Grain Science (0-3)

GRSC 590 Grain Science Problems (1-3)

GRSC 691 Faculty-Led Study Abroad (1-3)

IMSE 501 Industrial Management (3)

MANGT 390 Business Law I (3)

MANGT 420 Management Concepts (3)

MANGT 530 Industrial and Labor Relations (3)

MANGT 531 Human Resources Management (3)

RATIONALE:

Pet food in the US is a \$19 billion industry and \$56 billion globally. The Midwestern US, especially the state of Kansas and those states immediately surrounding it, are significant producers of pet foods and users of significant quantities of raw agricultural products. Further, the manufacturing companies in this industry have a need for well-trained individuals with the background, skills, and aptitude to produce safe and effective food items for dogs, cats, and

other non-food animals (rodents, ferrets, reptiles, amphibians, exotic birds, aquarium fish, zoo animals, etc.). To date there exists no program to train students in the specific and unique aspects associated with the manufacture of pet foods. Thus, development of a program to train students in the science of pet food production creates opportunities to place well qualified individuals in this technologically progressive industry, to add value to raw agricultural commodities from the state of Kansas, and to extend the reach of Kansas on the global food and agricultural stage.

The Grain Science & Industry Department currently has a Feed Science and Management degree option in which students have two potential paths of study: Feed Production, or BioFuels Production. The Feed Science and Management graduates have been highly sought for their technical aptitude and practical skills. The challenge is the industry has continued to evolve, consolidate, and automate. The pool of potential employers for graduates has shrunk, advanced skills are being required, and the discipline has lost some of its popularity with students as new excitement is created in other technical fields. Yet the need for feed sciences is more relevant to a safe food (and pet food) supply today than ever before. Well qualified graduates are still in high demand. Expanding on the traditional realm of feed (a food animal target) to include non-food applications (pets) may provide a fresh new perspective and generate student curiosity and interest in the field.

The Department of Grain Science has many of the necessary facilities and equipment for teaching students in this discipline. Further, the department has hired faculty with expertise and experience to provide instruction in the discipline. With the addition of the Feed Safety Research Center in the next calendar year the graduates will also have the opportunity to learn in a state of the art facility. Further, there are program supporters and contributors from across campus that have provided support and intellectual input, and curriculum are being offered from the Department of Animal Sciences & Industry, and the College of Human Ecology. Adding this option to the curriculum does not require significant addition of capital, facilities, or personnel. The expected outcome from this degree option will be an increased enrollment in Feed Science & Management and attention for the Grain Science Department from new directions. The program will fill a need and provides Kansas State an opportunity to create, lead and dominate an entire sector. This option will be assessed as part of the currently existing assessment plan for the Feed Science and Management degree.

IMPACT: This degree option should not have any direct or negative impact on programs or majors currently offered at Kansas State. However, it does have the potential to provide an outlet to students that initiated their academic career in the Pre-Veterinary Medicine curriculum, but for whatever reason did not find their way into Veterinary School. If these students retain an interest in small animals or non-food animals, they might find some measure of satisfaction and career opportunities with this measure that is not offered elsewhere on campus.

EFFECTIVE DATE: Fall 2013

New: Pet Food Science Minor

ADD:

FSM - Pet Food Science Minor

General Requirements:

GRSC 510 Feed Technology I (3)

GRSC 511 Feed Technology I Laboratory (1)

ASI 520 Companion Animal Management (3)

GRSC 645 Pet Food Processing (3)

Minimum 6 hours from the following list:

ASI 675 Monogastric Nutrition (1)

FDSCI 600 Microbiology of Food (2)

FDSCI 690 Principles of HACCP (2)

GRSC 620 Extrusion Processing in the Food and Feed Industries (4)

GRSC 646 Pet Food Processing Laboratory (1)

GRSC 661 Qualities of Feed Ingredients (3)

GRSC 688 Feed Technology II (3)

GRSC 689 Feed Technology II Laboratory (1)

HN 711 Pet Food Sensory Analysis (2)

Total credit requirement: 16 hours

RATIONALE:

Pet food in the US is a \$19 billion industry and \$56 billion globally. The growing popularity of pets, and the collateral supply industries has created interest in more technical training for workers in the field. In many cases, on the job experience has been the only route to gain knowledge of pet food production practices.

Therefore, there exists an opportunity to provide instruction to students from disciplines outside Grain Science and Industry (Feed Science and Management) and within the pet food and other allied industries who are interested in learning more about the processes and practices involved with manufacturing pet food. The range of students might include Animal Science & Industry, Human Nutrition, Food Science, Wildlife Biology, and others. Pet

food manufacturers, ingredient suppliers, and retailers may have interest in providing advanced training to their employees in this field as well. There currently does not exist any formal or credentialed training of the kind.

The courses being proposed for the minor either exist currently or are in the process of being created or expanded in order to support other University programs. Faculty and facilities currently exist to offer the curriculum. Further there exists an opportunity to offer the courses in this minor through distance education platform. This will expand the reach of the program and expose more prospective students to the discipline.

The program has supporters and contributors from across campus that have provided intellectual input and courses to complement the program (e.g. Department of Animal Sciences & Industry, and the College of Human Ecology). The expected outcome from this minor will be increased teaching hours and greater outreach opportunity for the department. The minor will fill a need for additional instruction for non-majors, expand student knowledge about the pet food industry, and provide Kansas State an opportunity to create, lead and dominate an entire sector. The minor will be assessed as part of the currently existing assessment plan for the Feed Science and Management degree.

IMPACT: This **Minor** should not have any direct or negative impact on programs or majors currently offered at Kansas State. However, it does have the potential to increase enrollment in courses in the two most affected departments as students from other disciplines with an interest in pets and pet food become aware of the offering.

EFFECTIVE DATE: Fall 2013

College of Human Ecology (12-5-12)

UNDERGRADUATE CURRICULUM CHANGES

Department of Hospitality Management and Dietetics

Hotel and Restaurant Management Minor

The undergraduate minor in **Hotel and Restaurant Management** provides a theoretical and empirical framework building upon the strength of the existing **Hotel and Restaurant Management** baccalaureate program. The minor provides students basic understanding of the practice and theoretical underpinnings of foodservice, lodging, or convention management.

The minor in **Hotel and Restaurant Management** will be available upon completion of the eighteen (18) required credit hours. To be awarded a minor, the student (a) must not be on probation, and (b) must have a cumulative GPA of 2.0 or higher on coursework applied to the minor. Students who have declared an approved minor and completed all requirements for it will receive official recognition for that emphasis after the degree is posted.

Minor Requirements (18 credit hours)

- HMD 120 - Introduction to the Hospitality Industry **Credits:** (3)
- HMD 220 - Environmental Issues in Hospitality **Credits:** (3)
- HMD 341 - Principles of Food Production Management **Credits:** (3)
- or
- HMD 361 - Principles of Lodging Operations **Credits:** (3)
- or
- HMD 363 - Principles of Convention, Meeting and Event Management **Credits:** (3)
- HMD 621 - Hospitality Law **Credits:** (3)
- ~~Hospitality Elective **Credits:** (3)~~
- ****Hospitality Electives **Credits:** (3)**

Elective Options

****Students must choose six credit hours of elective**

Hospitality Management Minor

The undergraduate minor in **Hospitality Management** provides a theoretical and empirical framework building upon the strength of the existing **Hospitality Management** baccalaureate program. The minor provides students basic understanding of the practice and theoretical underpinnings of foodservice, lodging, or convention management.

The minor in **Hospitality Management** will be available upon completion of the eighteen (18) required credit hours. To be awarded a minor, the student (a) must not be on probation, and (b) must have a cumulative GPA of 2.0 or higher on coursework applied to the minor. Students who have declared an approved minor and completed all requirements for it will receive official recognition for that emphasis after the degree is posted.

Minor Requirements (18 credit hours)

- HMD 120 - Introduction to the Hospitality Industry **Credits:** (3)
- HMD 220 - Environmental Issues in Hospitality **Credits:** (3)
- HMD 341 - Principles of Food Production Management **Credits:** (3)
- or
- HMD 361 - Principles of Lodging Operations **Credits:** (3)
- or
- HMD 363 - Principles of Convention, Meeting and Event Management **Credits:** (3)
- HMD 621 - Hospitality Law **Credits:** (3)
- ****Hospitality Electives **Credits:** (6)**

Elective Options

****Students must choose six credit hours of elective course options, 3 credits of these must be at the 400-**

course options, 3 credits of these must be at the 400-level or above.

- HMD 230 - Issues in Tourism **Credits: (3)**
- HMD 331 - Professional Club Management **Credits: (3)**
- HMD 340 - Contemporary Issues in Controlled Beverages **Credits: (2)**
- HMD 341 - Principles of Food Production Management **Credits: (3)**
- * HMD 342 - Food Production Management **Credits: (4)**
- HMD 361 - Principles of Lodging Operations **Credits: (3)**
- HMD 362 - Lodging Practicum **Credits: (1)**
- HMD 363 - Principles of Convention, Meeting and Event Management **Credits: (3)**
- HMD 370 - The Business of Wedding and Event Consulting **Credits: (2)**
- HMD 421 - Hospitality Service Systems **Credits: (3)**
- * HMD 422 - Cost Controls in Hospitality Operations **Credits: (3)**
- HMD 423 - Facility, Risk, and Security Management **Credits: (3)**
- HMD 424 - Hospitality Marketing and Sales **Credits: (3)**
- HMD 427 - Travel and Dining Auction Event Management **Credits: (3)**
- HMD 442 - Introduction to Wines **Credits: (1)**
- ~~HMD 643 - Food Writing **Credits: (3)**~~
- HMD 462 - Advanced Wines **Credits: (1)**
- HMD 464 - Lodging Management Systems **Credits: (3)**
- * HMD 475 - Internship in the Hospitality Management Industry **Credits: (3)**
- HMD 482 - Human Resource Management in the Hospitality Industry **Credits: (3)**
- ~~HMD 621 - Hospitality Law **Credits: (3)**~~
- HMD 624 - Procurement in the Hospitality Industry **Credits: (2)**
- * HMD 662 - Foodservice Systems Management **Credits: (3)**
- HMD 663 - Convention, Meeting, and Event Management Systems **Credits: (3)**
- HMD 664 - Lodging Management Theory **Credits: (3)**
- ~~* HN 413 - Science of Food **Credits: (4)**~~

Note

*These courses may require additional prerequisite

level or above.

- HMD 230 - Issues in Tourism **Credits: (3)**
- HMD 331 - Professional Club Management **Credits: (3)**
- HMD 340 - Contemporary Issues in Controlled Beverages **Credits: (2)**
- HMD 341 - Principles of Food Production Management **Credits: (3)**
- * HMD 342 - Food Production Management **Credits: (4)**
- HMD 361 - Principles of Lodging Operations **Credits: (3)**
- HMD 362 - Lodging Practicum **Credits: (1)**
- HMD 363 - Principles of Convention, Meeting and Event Management **Credits: (3)**
- HMD 370 - The Business of Wedding and Event Consulting **Credits: (2)**
- HMD 421 - Hospitality Service Systems **Credits: (3)**
- * HMD 422 - Cost Controls in Hospitality Operations **Credits: (3)**
- * HMD 423 - Facility, Risk, and Security Management **Credits: (3)**
- * HMD 424 - Hospitality Marketing and Sales **Credits: (3)**
- * HMD 427 - Travel and Dining Auction Event Management **Credits: (3)**
- HMD 442 - Introduction to Wines **Credits: (1)**
- HMD 462 - Advanced Wines **Credits: (1)**
- * HMD 464 - Lodging Management Systems **Credits: (3)**
- * HMD 475 - Internship in the Hospitality Management Industry **Credits: (3)**
- HMD 482 - Human Resource Management in the Hospitality Industry **Credits: (3)**
- HMD 624 - Procurement in the Hospitality Industry **Credits: (2)**
- * HMD 662 - Foodservice Systems Management **Credits: (3)**
- * HMD 663 - Convention, Meeting, and Event Management Systems **Credits: (3)**
- HMD 664 - Lodging Management Theory **Credits: (3)**

Note

*These courses may require additional prerequisite courses in excess of the 6 credit hours needed for the Hospitality Management minor.

<p>courses in excess of the 6 credit hours needed for the Hotel and Restaurant Management minor.</p> <p>Other electives or independent study options relevant to the area of hospitality management will also be considered on an individual basis (e.g., Faculty-Led International Study).</p>	<p>Other electives or independent study options relevant to the area of hospitality management will also be considered on an individual basis (e.g., Faculty-Led International Study).</p>
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Rationale: HMD 643 has been removed as an elective offering in HMD, therefore it is being removed as an option from the minor. Hospitality law is already a required class in the minor, so it is being removed as an elective option. The removal of HN 413 from electives assures that students have a good base of knowledge specifically about the management of hotels and restaurants from the department.

Impact: Human Nutrition – they have been notified of change and have approved. E-mail from interim department head, Mark Haub has been obtained.

Effective: Fall 2013

Change From:	Change TO:
<p>Hotel and Restaurant Management (B.S.)</p> <p>The hotel and restaurant management program is accredited by the Accreditation Commission for Programs in Hospitality Administration (ACPHA) since 1994.</p> <p>The mission of the program is to prepare students for professional careers in hospitality management by providing theory-based instruction and practical experience.</p> <p>The program provides students with a broad liberal education, an understanding of business administration (business minor), a solid foundation of professional courses in both hotel and foodservice operations, and hands-on experience in the hospitality industry. Students are required to show evidence of 400 hours of work experience in the hotel or restaurant industry prior to completing a 200-hour field experience course and a 400-hour senior internship, both for academic credit.</p> <p>Students apply concepts learned in the classroom to actual work situations. Foodservice experiences are provided by K-State Housing and Dining Services, with other foodservice and lodging experiences completed with hospitality organizations locally or regionally. The</p>	<p>Hospitality Management (B.S.)</p> <p>The hospitality management program is accredited by the Accreditation Commission for Programs in Hospitality Administration (ACPHA) since 1994.</p> <p>The mission of the program is to prepare students for professional careers in hospitality management by providing theory-based instruction and practical experience.</p> <p>The program provides students with a broad liberal education, an understanding of business administration (business minor), a solid foundation of professional courses in hotel, foodservice, event management, and hands-on experience in the hospitality industry. Students complete three internships for a total of 900 hours of industry experience prior to graduation.</p> <p>Students apply concepts learned in the classroom to actual work situations. Foodservice experiences are provided by K-State Housing and Dining Services, with other foodservice and lodging experiences completed with hospitality organizations locally or regionally. The senior internship experience may be national or international in location. Students gain valuable experience in these operations under the supervision</p>

senior internship experience may be national or international in location. Students gain valuable experience in these operations under the supervision of managers and faculty supervisors. An international experience as part of K-State's Study Abroad Program or in industry-related work experience is highly encouraged.

The **hotel and restaurant** management program prepares students for managerial careers in all facets of the hospitality industry including restaurants, hotels, resorts, convention and visitors bureaus, tourism, meeting planning organizations and much more.

Bachelor's degree requirements

General Requirements (44–45 credit hours)

Communications (11–12 credit hours)

- COMM 105 - Public Speaking IA **Credits:** (2)
- or
- COMM 106 - Public Speaking I **Credits:** (3)
- ENGL 100 - Expository Writing I **Credits:** (3)
- ENGL 200 - Expository Writing II **Credits:** (3)
- ENGL 417 - Written Communication for the Workplace **Credits:** (3)

Quantitative Studies (6 credit hours)

- MATH 100 - College Algebra **Credits:** (3)
- or
- College Level Calculus **Credits:** (3)
- STAT 350 - Business and Economic Statistics I **Credits:** (3)

Social Sciences (9 credit hours)

- ECON 110 - Principles of Macroeconomics **Credits:** (3)
- ECON 120 - Principles of Microeconomics **Credits:** (3)
- PSYCH 110 - General Psychology **Credits:** (3)
- or

of managers and faculty supervisors. An international experience as part of K-State's Study Abroad Program or in industry-related work experience is highly encouraged.

The **hospitality** management program prepares students for managerial careers in all facets of the hospitality industry including restaurants, hotels, resorts, convention and visitors bureaus, tourism, meeting planning organizations and much more.

Bachelor's degree requirements

General Requirements (45-46 credit hours)

Communications (11–12 credit hours)

- COMM 105 - Public Speaking IA **Credits:** (2)
- or
- COMM 106 - Public Speaking I **Credits:** (3)
- ENGL 100 - Expository Writing I **Credits:** (3)
- ENGL 200 - Expository Writing II **Credits:** (3)
- ENGL 417 - Written Communication for the Workplace **Credits:** (3)

Quantitative Studies (6 credit hours)

- MATH 100 - College Algebra **Credits:** (3)
- or
- College Level Calculus **Credits:** (3)
- STAT 350 - Business and Economic Statistics I **Credits:** (3)

Social Sciences (9 credit hours)

- ECON 110 - Principles of Macroeconomics **Credits:** (3)
- ECON 120 - Principles of Microeconomics **Credits:** (3)
- PSYCH 110 - General Psychology **Credits:** (3)
- or

<ul style="list-style-type: none"> • SOCIO 211 - Introduction to Sociology Credits: (3) 	<ul style="list-style-type: none"> • SOCIO 211 - Introduction to Sociology Credits: (3)
<p>Humanities (Minimum 7 credit hours)</p> <hr/>	<p>Humanities (Minimum 7 credit hours)</p> <hr/>
<ul style="list-style-type: none"> • Foreign Language Credits: (4–5) • Elective Credits: (3) 	<ul style="list-style-type: none"> • Foreign Language Credits: (4–5) • Elective Credits: (3)
<p>Natural Sciences (11 credit hours)</p> <hr/>	<p>Natural <u>and Physical</u> Sciences (11 credit hours)</p> <hr/>
<ul style="list-style-type: none"> • BIOL 198 - Principles of Biology Credits: (4) • CHM 110 - General Chemistry Credits: (3) • CHM 111 - General Chemistry Laboratory Credits: (1) • HN 132 - Basic Nutrition Credits: (3) 	<ul style="list-style-type: none"> • BIOL 198 - Principles of Biology Credits: (4) • CHM 110 - General Chemistry Credits: (3) • CHM 111 - General Chemistry Laboratory Credits: (1) • HN 132 - Basic Nutrition Credits: (3)
<p><u>Integrative Studies (2 credit hours)</u></p> <hr/>	<p><u>Integrative Human Ecology Course (1 credit hour)</u></p> <hr/>
<ul style="list-style-type: none"> • FSHS 350 – Family Relationships and Gender Roles Credits: (3) • of • GNHE 310 – Human Needs Credits: (3) 	<ul style="list-style-type: none"> • <u>GNHE 210 – Foundations of Human Ecology Credits: (1)</u>
<p>Professional Studies (70 credit hours)</p> <hr/>	<p>Professional Studies (70 credit hours)</p> <hr/>
<p>Professional Courses (34 credit hours)</p> <hr/>	<p>Professional Courses (34 credit hours)</p> <hr/>
<ul style="list-style-type: none"> • HMD 011 - Orientation to Hotel and Restaurant Management Credits: (0) • HMD 120 - Introduction to the Hospitality Industry Credits: (3) • HMD 220 - Environmental Issues in Hospitality Credits: (3) • HMD 275 - Structured Field Experience in HMD Credits: (1) • HMD 341 - Principles of Food Production Management Credits: (3) • HMD 361 - Principles of Lodging Operations Credits: (3) • HMD 363 - Principles of Convention, Meeting and Event Management Credits: (3) • HMD 421 - Hospitality Service Systems Credits: (3) • HMD 422 - Cost Controls in Hospitality Operations Credits: (3) 	<ul style="list-style-type: none"> • HMD 011 - Orientation to Hotel and Restaurant Management Credits: (0) • HMD 120 - Introduction to the Hospitality Industry Credits: (3) • HMD 220 - Environmental Issues in Hospitality Credits: (3) • HMD 275 - Structured Field Experience in HMD Credits: (1) • HMD 341 - Principles of Food Production Management Credits: (3) • HMD 361 - Principles of Lodging Operations Credits: (3) • HMD 363 - Principles of Convention, Meeting and Event Management Credits: (3) • HMD 421 - Hospitality Service Systems Credits: (3) • HMD 422 - Cost Controls in Hospitality Operations Credits: (3)

- HMD 423 - Facility, Risk, and Security Management **Credits: (3)**
- HMD 475 - Internship in the Hospitality Management Industry **Credits: (3)**
- HMD 482 - Human Resource Management in the Hospitality Industry **Credits: (3)**
- HMD 621 - Hospitality Law **Credits: (3)**

Business support courses (15 credit hours)

- * ACCTG 231 - Accounting for Business Operations **Credits: (3)**
- * ACCTG 241 - Accounting for Investing and Financing **Credits: (3)**
- AGECE 513 - Agricultural Finance **Credits: (3)**
- or
- * FINAN 450 - Principles of Finance-Salina campus **Credits: (3)**
- * MANGT 420 - Management Concepts **Credits: (3)**
- * MKTG 400 - Introduction to Marketing **Credits: (3)**

Professional Electives (21 credit hours)

Foodservice & Restaurant Track (21 credit hours)

- HMD 340 - Contemporary Issues in Controlled Beverages **Credits: (2)**
- HMD 342 - Food Production Management **Credits: (4)**
- HMD 375 - Foodservice Work Experience **Credits: (1)**
- HMD 662 - Foodservice Systems Management **Credits: (3)**
- HN 413 - Science of Food **Credits: (4)**
- Professional Electives **Credits: (7)**

Convention, Meeting & Event Management Track (21 credit hours)

- HMD 230 - Issues in Tourism **Credits: (3)**
- HMD 340 - Contemporary Issues in Controlled Beverages **Credits: (2)**
- HMD 376 - Convention, Meeting and Event Management Work Experience **Credits: (1)**

- HMD 423 - Facility, Risk, and Security Management **Credits: (3)**
- HMD 475 - Internship in the Hospitality Management Industry **Credits: (3)**
- HMD 482 - Human Resource Management in the Hospitality Industry **Credits: (3)**
- HMD 621 - Hospitality Law **Credits: (3)**

Business support courses (15 credit hours)

- * ACCTG 231 - Accounting for Business Operations **Credits: (3)**
- * ACCTG 241 - Accounting for Investing and Financing **Credits: (3)**
- AGECE 513 - Agricultural Finance **Credits: (3)**
- or
- * FINAN 450 - Principles of Finance-Salina campus **Credits: (3)**
- * MANGT 420 - Management Concepts **Credits: (3)**
- * MKTG 400 - Introduction to Marketing **Credits: (3)**

Professional Electives (21 credit hours)

Foodservice & Restaurant **Management** Track (21 credit hours)

- HMD 340 - Contemporary Issues in Controlled Beverages **Credits: (2)**
- HMD 342 - Food Production Management **Credits: (4)**
- HMD 375 - Foodservice Work Experience **Credits: (1)**
- HMD 662 - Foodservice Systems Management **Credits: (3)**
- HN 413 - Science of Food **Credits: (4)**
- Professional Electives **Credits: (7)**

Convention, Meeting & Event Management Track (21 credit hours)

- HMD 230 - Issues in Tourism **Credits: (3)**
- HMD 340 - Contemporary Issues in Controlled Beverages **Credits: (2)**
- HMD 376 - Convention, Meeting and Event Management Work Experience **Credits: (1)**

- HMD 424 - Hospitality Marketing and Sales **Credits: (3)**
- HMD 663 - Convention, Meeting, and Event Management Systems **Credits: (3)**
- Professional Electives **Credits: (9)**

Lodging Track (21 credit hours)

- HMD 230 - Issues in Tourism **Credits: (3)**
- HMD 362 - Lodging Practicum **Credits: (1)**
- HMD 377 - Lodging Work Experience **Credits: (1)**
- HMD 424 - Hospitality Marketing and Sales **Credits: (3)**
- HMD 464 - Lodging Management Systems **Credits: (3)**
- HMD 664 - Lodging Management Theory **Credits: (3)**
- Professional Electives **Credits: (7)**

Professional Elective Options

- GENBA 340 - Introduction to Entrepreneurship **Credits: (3)**
- GEOG 300 - Geography of Tourism **Credits: (3)**
- GERON 315 - Introduction to Gerontology **Credits: (3)**
- HORT 210 - Concepts of Floral Design **Credits: (3)**
- HMD 331 - Professional Club Management **Credits: (3)**
- HMD 370 - The Business of Wedding and Event Consulting **Credits: (2)**
- HMD 427 - Travel and Dining Auction Event Management **Credits: (3)**
- HMD 442 - Introduction to Wines **Credits: (1)**
- HMD 462 - Advanced Wines **Credits: (1)**
- HMD 624 - Procurement in the Hospitality Industry **Credits: (2)**
- MANGT 520 - Organizational Behavior **Credits: (3)**
- MANGT 530 - Industrial and Labor Relations **Credits: (3)**
- MANGT 531 - Human Resources Management **Credits: (3)**
- MANGT 550 - Organizational Training and Development **Credits: (3)**
- MANGT 595 - Business Strategy **Credits: (3)**
- MANGT 623 - Compensation and

- HMD 424 - Hospitality Marketing and Sales **Credits: (3)**
- HMD 663 - Convention, Meeting, and Event Management Systems **Credits: (3)**
- Professional Electives **Credits: (9)**

Lodging Management Track (21 credit hours)

- HMD 230 - Issues in Tourism **Credits: (3)**
- HMD 362 - Lodging Practicum **Credits: (1)**
- HMD 377 - Lodging Work Experience **Credits: (1)**
- HMD 424 - Hospitality Marketing and Sales **Credits: (3)**
- HMD 464 - Lodging Management Systems **Credits: (3)**
- HMD 664 - Lodging Management Theory **Credits: (3)**
- Professional Electives **Credits: (7)**

Professional Elective Options

- GENBA 340 - Introduction to Entrepreneurship **Credits: (3)**
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- HORT 210 - Concepts of Floral Design **Credits: (3)**
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- HMD 442 - Introduction to Wines **Credits: (1)**
- HMD 462 - Advanced Wines **Credits: (1)**
- HMD 624 - Procurement in the Hospitality Industry **Credits: (2)**
- MANGT 520 - Organizational Behavior **Credits: (3)**
- MANGT 530 - Industrial and Labor Relations **Credits: (3)**
- MANGT 531 - Human Resources Management **Credits: (3)**
- MANGT 550 - Organizational Training and Development **Credits: (3)**
- MANGT 595 - Business Strategy **Credits: (3)**
- MANGT 623 - Compensation and

<p>Performance Management Credits: (3)</p> <ul style="list-style-type: none"> • MKTG 450 - Consumer Behavior Credits: (3) • MKTG 544 - International Marketing Credits: (3) • PSYCH 560 - Industrial Psychology Credits: (3) • SOCIO 570 - Race and Ethnic Relations in the USA Credits: (3) <p>Unrestricted electives (6-7 credit hours)</p> <hr/> <p><i>Only 100-799 level undergraduate courses may be applied.</i></p> <p><i>*Required for Business Minor</i></p> <p><i>>Grades of "C" or higher required</i></p> <p>Total hours required for graduation (124 credit hours)</p>	<p>Performance Management Credits: (3)</p> <ul style="list-style-type: none"> • MKTG 450 - Consumer Behavior Credits: (3) • MKTG 544 - International Marketing Credits: (3) • PSYCH 560 - Industrial Psychology Credits: (3) • SOCIO 570 - Race and Ethnic Relations in the USA Credits: (3) <p>Unrestricted electives (4-5 credit hours)</p> <hr/> <p><i>Only 100-799 level undergraduate courses may be applied.</i></p> <p><i>*Required for Business Minor</i></p> <p><i>>Grades of "C" or higher required</i></p> <p>Total hours required for graduation (120 credit hours)</p>
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Rationale: The change of degree name to "Hospitality Management" reflects the addition of the Convention, Event, and Event Management track. Changes to the integrative studies section reflect the College of Human Ecology requirements which were changed in Spring 2012. The reduction in credit hours in the major allows the curriculum to reduce the total number of credit hours required for degree completion to match Kansas Board of Regents requirements.

Impact: The College of Human Ecology has already accounted for the additional students in GNHE 210. No other units impacted.

Effective: Fall 2013