Term Information

Effective Term Spring 2013
Previous Value Summer 2012

Course Change Information

What change is being proposed? (If more than one, what changes are being proposed?)
Correct prerequisites - CS 2920 not submitted for semesters

What is the rationale for the proposed change(s)?
Semester clean-up

What are the programmatic implications of the proposed change(s)?
(e.g. program requirements to be added or removed, changes to be made in available resources, effect on other programs that use the course)?
None

Is approval of the request contingent upon the approval of other course or curricular program request? No

Is this a request to withdraw the course? No

General Information

Course Bulletin Listing/Subject Area Consumer Sci: Hospitality Mgt
Fiscal Unit/Academic Org Dept Of Consumer Sciences - D1255
College/Academic Group Education & Human Ecology
Level/Career Graduate, Undergraduate
Course Number/Catalog 5780
Course Title Hospitality Management Advanced Applications
Transcript Abbreviation Hsp Mgt Adv App
Course Description Advanced hospitality professional course incorporating all principles of hospitality management in the various sectors and unique applications of knowledge learned.
Semester Credit Hours/Units Fixed: 3

Offering Information

Length Of Course 14 Week, 7 Week, 4 Week (May Session), 12 Week (May + Summer)
Flexibly Scheduled Course Never
Does any section of this course have a distance education component? No
Grading Basis Letter Grade
Repeatable No
Course Components Lecture
Grade Roster Component Lecture
Credit Available by Exam No
Admission Condition Course No
Off Campus Never
Campus of Offering Columbus

Prerequisites and Exclusions

Prerequisites/Corequisites

Prereq: ConSci 2910 (310), or BusML 3150 (450), or Sr standing, or permission of instructor.

Previous Value

Prereq: ConSci 2910, 2920, 310, or BusML 450, or Sr standing, or permission of instructor.

Exclusions

Cross-Listings

Subject/CIP Code

Subject/CIP Code 52.0904
Subsidy Level Baccalaureate Course
Intended Rank Senior, Masters

Quarters to Semesters

Quarters to Semesters New course
Give a rationale statement explaining the purpose of the new course
To critically examine student's ability to understand and apply all the hospitality management skills developed in the core courses.
Sought concurrence from the following Fiscal Units or College

Requirement/Elective Designation

Required for this unit's degrees, majors, and/or minors

Course Details

Course goals or learning objectives/outcomes

• Demonstrate proficiency of hospitality concepts in Food Service Systems; Hotel Systems; Food Production Managements; Food, Beverage, and Labor Cost; through the creation and design of a Hospitality Business

Content Topic List

• Group meetings and reviews on the progress of the business plan
• Development of a hospitality business plan
• Discussion of food and beverage service
• Discussion of hospitality marketing
• Facility design and planning for a hospitality business
• Food and labor management
• Developing a proposal for a hospitality enterprise
• Cost control in hospitality
• Discussion of hotel, travel and tourism options

Attachments

Comments
### Workflow Information

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<th>Date/Time</th>
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