



DO NOT TYPE IN THIS BOX

Bulletin #: _____

Academic Year: _____

FLORIDA INTERNATIONAL UNIVERSITY UNDERGRADUATE PROGRAM PROPOSAL

Changes to an Undergraduate Degree Program

INSTRUCTIONS: Please Type. Fill out this form **completely**.

School/College _____

Div./Dept. _____

Degree Title: _____

B.A. B.S. Other Bachelor's _____

Proposed Implementation Date: _____

PROPOSAL REQUESTED BY:

Faculty Contact _____ / _____ /20_____

(Type Name)

(Signature)

(Email address)

(Phone Number)

Chair (Dept./Div.) _____ / _____ /20_____

(Type Name)

(Signature)

Chair (Curr. Comm.) _____ / _____ /20_____

(Type Name)

(Signature)

College/School Dean _____ / _____ /20_____

(Type Name)

(Signature)

NO HEARING REQUIRED. PLEASE SUBMIT ORIGINAL FORM.

DO NOT TYPE IN THIS BOX

Bulletin #: _____

Academic Year: _____

CHANGES TO UNDERGRADUATE DEGREE PROGRAM
PLEASE SUBMIT THIS FORM WITH YOUR PROPOSAL

Please fill out the coversheet in its entirety.

The proposal must include the following elements using the current undergraduate catalog:

- I. List old degree's prescribed courses, other requirements, credits, and page number (left column)
- II. List new degree's prescribed courses, other requirements, and credits (**right column, use red font to denote additions to text and strikethrough feature to denote omissions**)
- III. Include a brief rationale for the change

Complete the checklist that begins on the following page.

	YES	NO	N/A
1. Do all courses exist in the current catalog?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2. If courses are not in the current catalog, are they proposed in the same Curriculum Committee bulletin as this proposal?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3. If courses are not in the current catalog or proposed in this same bulletin, were they approved in a previous curriculum bulletin? <ul style="list-style-type: none"> • If yes, attach a separate sheet indicating each course number, name, bulletin number, and bulletin date. • If the answers to 1, 2, or 3 are no, do not submit the proposal. Address the course issues first. 	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4. Do courses listed have the correct course prefixes, official titles, course numbers, and number of credits?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5. Do course descriptions match the existing catalog or proposed course descriptions?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6. Are all courses to be added taught in the same proposing department?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7. Are courses to be deleted taught in the same proposing department? <ul style="list-style-type: none"> • If the answer to 6 or 7 is no, do you have written approval/acknowledgment of the other department(s)? The written approval(s) or acknowledgment(s) must be attached to the proposal. (You must have written approval before submitting this document.) 	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8. Does this change affect the courses measuring Student Learning Outcomes (SLOs) or Program Outcomes (POs) for the program? (For a copy of the assessment reports, please send a request to assessment@fiu.edu .) If yes, please submit revised SLOs and POs to assessment@fiu.edu for approval. Documentation of approval must be attached.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

	YES	NO	N/A
<p>9. Have you contacted the Office of Academic Planning and Accountability to determine if the proposed program changes constitute a substantive change that requires notification or a prospectus to be submitted to the Southern Association of Colleges and Schools Commission on Colleges (SACSCOC)? Please do so prior to submitting this form if you answer yes to any of the questions below.</p>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<p>- Will significant additional equipment be needed to deliver the revised program?</p>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<p>- Will significant additional facilities be needed to deliver the revised program?</p>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<p>- Will significant additional financial resources be needed to deliver the revised program?</p>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<p>- Will a significant amount of new content be required? (Significant is defined as equal to or greater than 25% new content.)</p>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<p>o Changing 25% or more of the content of an existing degree constitutes a "significant departure" from the institution's existing programs and requires SACSCOC notification (or approval) prior to implementation. Whether to notify or to seek approval from SACSCOC depends on the amount of new content required. How much new content will be required for the revised program? (Please check the appropriate percent range below.)</p>			
<p><input type="checkbox"/> 25%-49% of the program's content, which requires notification to SACSCOC prior to implementation</p>			
<p><input type="checkbox"/> 50% or more of the program's content, which requires SACSCOC approval prior to implementation; approval must be obtained according to SACSCOC deadlines</p>			
<p>- Will a significant number of new faculty members be required to deliver the revised program?</p>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<p>- Will significant additional library/learning resources be needed to deliver the revised program?</p>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

- | | YES | NO | N/A |
|---|--------------------------|--------------------------|--------------------------|
| <ul style="list-style-type: none"> - Will at least 25% of the program be offered at a new location geographically apart from the main campus? (If yes, please check the appropriate percent range below.) <ul style="list-style-type: none"> <input type="checkbox"/> 25%-49% of the program will be offered at a new location, which requires notification to SACSCOC prior to implementation <input type="checkbox"/> 50% or more of the program will be offered at a new location, which requires SACSCOC approval prior to implementation; approval must be obtained according to SACSCOC deadlines | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| <ul style="list-style-type: none"> - Will the revised program enter into a collaborative academic arrangement that includes the initiation of a dual academic program with another institution? | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| <ul style="list-style-type: none"> - Will the revised program enter into a contract by which an entity not eligible for Title IV funding offers 25% or more of the program (e.g., international university)? | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

OLD (page 524)

Bachelor of Science in Hospitality Management

Degree Program Hours: 120

Lower Division Preparation (60)

To qualify for admission to the hospitality program, FIU transfer students with 60 credits must have a minimum 2.25 GPA and must be otherwise acceptable into the program. Students with less than 60 transfer credits need to meet the freshman criteria established by the University. All University Core Curriculum requirements must be completed prior to graduation from the University.

Common Prerequisite Courses and Equivalencies

<u>FIU Course(s)</u>	<u>Equivalent Course(s)</u>
----------------------	-----------------------------

None	HFTX000 or HFTX003
------	--------------------

FIU Does not require HFTX000 for admission to its program.

Courses which form part of the statewide articulation between the State University System and the Florida College System will fulfill the Lower Division Common Prerequisites.

for generic course substitutions/equivalencies for Common Program Prerequisites offered at community colleges, state colleges, or state universities, visit: <http://www.flvc.org>. Search Program Listing by Alphabetic Order.

Lower Division Courses (12 credit hours)

HFT 1000	Introduction to Hospitality and Tourism Management*	3
HFT 2401	Accounting for the Hospitality Industry*	3
HFT 2441	Hospitality Information Technology*	3
HFT 2220	Human Resources Management for the Hospitality Industry*	3

Note: Courses listed with a * indicate courses that can be met by approved courses taken from a transfer institution. If these courses are not taken prior to transferring into program, they may be completed as elective credits as part of the degree program.

NEW

Bachelor of Science in Hospitality Management

Degree Program Hours: 120

Lower Division Preparation (60)

To qualify for admission to the hospitality program, FIU transfer students with 60 credits must have a minimum 2.25 GPA and must be otherwise acceptable into the program. Students with less than 60 transfer credits need to meet the freshman criteria established by the University. All University Core Curriculum requirements must be completed prior to graduation from the University.

Common Prerequisite Courses and Equivalencies

<u>FIU Course(s)</u>	<u>Equivalent Course(s)</u>
----------------------	-----------------------------

None	HFTX000 or HFTX003
------	--------------------

FIU Does not require HFTX000 for admission to its program.

Courses which form part of the statewide articulation between the State University System and the Florida College System will fulfill the Lower Division Common Prerequisites.

for generic course substitutions/equivalencies for Common Program Prerequisites offered at community colleges, state colleges, or state universities, visit: <http://www.flvc.org>. Search Program Listing by Alphabetic Order.

Lower Division Courses (18 credit hours)

HFT 1000	Introduction to Hospitality and Tourism Management*	3
HFT 2401	Accounting for the Hospitality Industry*	3
HFT 2441	Hospitality Information Technology*	3
HFT 2220	Human Resources Management for the Hospitality Industry*	3
ECO 2013	Macroeconomics*	3
	or	
ECO 2023	Microeconomics*	3
SPC 2608	Public Speaking*	3

Note: Courses listed with a * indicate courses that can be met by approved courses taken from a transfer institution. If these courses are not taken prior to transferring into program, they may be completed as elective credits as part of the degree program.

OLD (page 534)

Hospitality Core Requirements (29 credit hours)

FSS 3230C	Introductory Commercial Food Production	3
HFT 3453	Operations Control	3
HFT 3263	Restaurant Management	3
HFT 3503	Hospitality Marketing Strategy – GL	3
HFT 3603	Hospitality Industry Law – GL	3
HFT 4323	Hospitality Facilities Environmental Systems – GL	3
HFT 4413	Hospitality Analytics and Revenue Management	3
HFT 4464	Financial Analysis in the Hospitality Industry	3
HFT 4474	Management Accounting for the Hospitality Industry	3
HFT 1070	Pathways to Hospitality 1	1
HFT 3072	Pathways to Hospitality 2	1

Majors (22 credit hours)

Select one of the Majors or select fifteen credits plus either HFT 4945 or HFT 3941, and HFT 4296 under the advisement with a Chaplin School academic advisor.

Beverage Management Major Courses (22)

HFT 3861	Beverage Fundamentals	3
HFT 3864	Introduction to Brewing Science	3
HFT 3866	Wine Technology, Merchandising and Marketing	3
HFT 4867	The Business of Wine	3
HFT 4945	Advanced Internship in Hospitality/Tourism Management - section focus: Beverage Management	1
or		
HFT 3941	Internship in Hospitality Management	1
HFT 4296	Senior Seminar in Hospitality Management - section focus: Beverage Management	3

Two additional upper division Beverage Management courses from approved list**

Culinary Management Major Courses (22)

FSS 4234C	Advanced Food Production Management	3
FSS 4336	Culinary Event Management	3
FSS 3242C	International Cuisine	3
HFT 3941	Internship in Hospitality Management	1
HFT 4833	Culinary Innovation and Entrepreneurship – GL	3
HFT 4945	Advanced Internship in Hospitality/Tourism Management – section focus: Culinary Management	1
HFT 4296	Senior Seminar in Hospitality Management - section focus: Culinary Management	3

Two additional upper division Culinary Management courses from approved list**

NEW

Hospitality Core Requirements (32 credit hours)

FSS 3230C	Introductory Commercial Food Production	3
FSS 4234C	Advanced Food Production Management	3
HFT 3453	Operations Control	3
HFT 3263	Restaurant Management	3
HFT 3503	Hospitality Marketing Strategy – GL	3
HFT 3603	Hospitality Industry Law – GL	3
HFT 4323	Hospitality Facilities Environmental Systems – GL	3
HFT 4413	Hospitality Analytics and Revenue Management	3
HFT 4464	Financial Analysis in the Hospitality Industry	3
HFT 4474	Management Accounting for the Hospitality Industry	3
HFT 1070	Pathways to Hospitality 1	1
HFT 3072	Pathways to Hospitality 2	1

General Hospitality Management Majors (16 credit hours)

Select twelve credits plus either HFT 4945 or HFT 3941, and HFT 4296 under the advisement with a Chaplin School academic advisor.

Beverage Management Major Courses (16)

HFT 3861	Beverage Fundamentals	3
HFT 3864	Introduction to Brewing Science	3
HFT 3866	Wine Technology, Merchandising and Marketing	3
HFT 4867	The Business of Wine	3
HFT 4945	Advanced Internship in Hospitality/Tourism Management - section focus: Beverage Management	1
or		
HFT 3941	Internship in Hospitality Management	1
HFT 4296	Senior Seminar in Hospitality Management - section focus: Beverage Management	3

(OMITTED: Two additional upper division Beverage Management courses from approved list)**

Culinary Management Major Courses (16)

FSS 4234C	Advanced Food Production Management	3
FSS 4336	Culinary Event Management	3
FSS 3242C	International Cuisine	3
HFT 3941	Internship in Hospitality Management	1
HFT 4833	Culinary Innovation and Entrepreneurship – GL	3
HFT 4945	Advanced Internship in Hospitality/Tourism Management – section focus: Culinary Management	1
HFT 4296	Senior Seminar in Hospitality Management - section focus: Culinary Management	3

(OMITTED: Two additional upper division Culinary Management courses from approved list)**

OLD (pages 524-525)

Event Management Major Courses (22)

HFT 3741	Planning Meetings and Conventions	3	
HFT 3753	Convention and Trade Show Management	3	
	or		
HFT 4508	Group Business Sales and Services	3	
HFT 3754	Exposition and Events Management	3	
HFT 4757	Advanced Events Management	3	
HFT 4945	Advanced Internship in Hospitality/Tourism Management - section focus: Event Management	1	
	or		
HFT 3941	Internship in Hospitality Management	1	
HFT 4296	Senior Seminar in Hospitality Management - section focus: Event Management	3	
Two additional upper division Event Management courses from approved list**			6

Hotel/Lodging Management Major Courses (22)

HFT 3314	Hospitality Property Management	3	
HFT 4240	Managing Service Organizations	3	
HFT 4936	Hotel Management Seminar	3	
HFT 4508	Group Business Sales and Services	3	
HFT 4945	Advanced Internship in Hospitality/Tourism Management - section focus: Hotel/Lodging Management	1	
	or		
HFT 3941	Internship in Hospitality Management	1	
HFT 4296	Senior Seminar in Hospitality Management - section focus: Hotel/Lodging Management	3	
Two additional upper division Hotel/Lodging Management courses from approved list**			6

Restaurant/Foodservice Management Major Courses (22)

FSS 4106	Purchasing and Menu Planning	3	
HFT 4809	Management of Food Service Industry Segments	3	
HFT 4812	Food Service Systems Development	3	
HFT 4853	Food Service Trends and Challenges	3	
HFT 4945	Advanced Internship in Hospitality/Tourism Management - section focus: Restaurant/Foodservice Management	1	
	or		
HFT 4296	Senior Seminar in Hospitality Management - section focus: Restaurant/Foodservice Management	3	
Two additional upper division Restaurant/Foodservice Management courses from approved list**			6

NEW

Event Management Major Courses (16)

HFT 3741	Planning Meetings and Conventions	3
HFT 3753	Convention and Trade Show Management	3
	or	
HFT 4508	Group Business Sales and Services	3
HFT 3754	Exposition and Events Management	3
HFT 4757	Advanced Events Management	3
HFT 4945	Advanced Internship in Hospitality/Tourism Management - section focus: Event Management	1
	or	
HFT 3941	Internship in Hospitality Management	1
HFT 4296	Senior Seminar in Hospitality Management - section focus: Event Management	3

(OMITTED: Two additional upper division Event Management courses from approved list**)

Hotel/Lodging Management Major Courses (16)

HFT 3314	Hospitality Property Management	3
HFT 4240	Managing Service Organizations	3
HFT 4936	Hotel Management Seminar	3
HFT 4508	Group Business Sales and Services	3
HFT 4945	Advanced Internship in Hospitality/Tourism Management - section focus: Hotel/Lodging Management	1
	or	
HFT 3941	Internship in Hospitality Management	1
HFT 4296	Senior Seminar in Hospitality Management - section focus: Hotel/Lodging Management	3

(OMITTED: Two additional upper division Hotel/Lodging Management courses from approved list**)

Restaurant/Foodservice Management Major Courses (16)

FSS 4106	Purchasing and Menu Planning	3
HFT 4809	Management of Food Service Industry Segments	3
HFT 4812	Food Service Systems Development	3
HFT 4853	Food Service Trends and Challenges	3
HFT 4945	Advanced Internship in Hospitality/Tourism Management - section focus: Restaurant/Foodservice Management	1
	or	
HFT 3941	Internship in Hospitality Management	1
HFT 4296	Senior Seminar in Hospitality Management - section focus: Restaurant/Foodservice Management	3

(OMITTED: Two additional upper division Restaurant/Foodservice Management courses from approved list**)

OLD (page 525)

Travel and Tourism Management Major Courses (22)

HFT 3713	International Travel and Tourism – GL	3
HFT 3701	Sustainable Tourism Practices – GL	3
HFT 3733	Tour Production and Distribution	3
HFT 4509	Tourism Destination Marketing	3
HFT 4945	Advanced Internship in Hospitality/Tourism Management - section focus: Travel and Tourism Management	1
or		
HFT 3941	Internship in Hospitality Management	1
HFT 4296	Senior Seminar in Hospitality Management - section focus: Travel and Tourism Management	3

Two additional upper division Travel and Tourism Management courses from approved list** 6

****Major Course:** Select additional courses per approved Major course list or under advisement of a counselor. Courses taken to satisfy the requirements listed above cannot be used to satisfy this requirement.

Electives: 9 hours

May be chosen from hospitality courses or used to make up University Core Curriculum deficiencies.

Note: Elective credits may be used to make up University Core Curriculum deficiencies. Any foreign language deficiencies will be completed over and above the 60 required hospitality credits.

Courses waived in the hospitality/tourism core may be replaced with another course from the hospitality or tourism management program or be used to fulfill University Core Curriculum requirements.

Industry Experience Requirement:

A minimum of 500 documented hours of hospitality/tourism related practical training work experience is required. In addition, the student is required to complete one of the two internship options available: 300 hours in HFT 4945 Advanced Internship, or 500 hours of hospitality/tourism related practical training work experience in HFT 3941.

Either of the two internship options must be major related and approved by an advisor. Work experience documentation is required. Students with extensive industry management experience may apply for a waiver of the 1000-hour work experience and Advanced Internship.

NEW

Travel and Tourism Management Major Courses (16)

HFT 3713	International Travel and Tourism – GL	3
HFT 3701	Sustainable Tourism Practices – GL	3
HFT 3733	Tour Production and Distribution	3
HFT 4509	Tourism Destination Marketing	3
HFT 4945	Advanced Internship in Hospitality/Tourism Management - section focus: Travel and Tourism Management	1
or		
HFT 3941	Internship in Hospitality Management	1
HFT 4296	Senior Seminar in Hospitality Management - section focus: Travel and Tourism Management	3

(OMITTED: Two additional upper division Travel and Tourism Management courses from approved list** 6

**Major Course: Select additional courses per approved Major course list or under advisement of a counselor. Courses taken to satisfy the requirements listed above cannot be used to satisfy this requirement.

Electives: 9 hours

May be chosen from hospitality courses or used to make up University Core Curriculum deficiencies.

Note: Elective credits may be used to make up University Core Curriculum deficiencies. Any foreign language deficiencies will be completed over and above the 60 required hospitality credits.)

Courses waived in the hospitality/tourism core may be replaced with another course from the hospitality or tourism management program or be used to fulfill University Core Curriculum requirements.

Industry Experience Requirement:

A minimum of 500 documented hours of hospitality/tourism related practical training work experience is required. In addition, the student is required to complete one of the two internship options available: 300 hours in HFT 4945 Advanced Internship, or 500 hours of hospitality/tourism related practical training work experience in HFT 3941.

Either of the two internship options must be major related and approved by an advisor. Work experience documentation is required. Students with extensive industry management experience may apply for a waiver of the 1000-hour work experience and Advanced Internship.