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Bernard Gillis
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**TO: FULL SERVICE FACULTY, ADMINISTRATION, AND
STUDENT GOVERNMENT**

FROM: VIRGINIA PHILLIPS, SECRETARY, ACADEMIC SENATE

**RE: MEETING OF THE ACADEMIC SENATE
WEDNESDAY, FEBRUARY 1, 1989, 4:00 P.M.
ARTS AND SCIENCES AUDITORIUM, ROOM 132, DEBARTOLO HALL**

AGENDA

1. Call to Order.
2. Approval of Minutes for January 11, 1989, meeting.
3. Charter and ByLaws Committee Report.
4. Senate Executive Committee Report.
5. Elections and Balloting Committee Report.
6. Reports from Other Senate Committees.
889-5 Report of Programs Division, Academic Programs and
Curriculum Division; BSAS--Multidisciplinary Track
AAS--Hospitality Management.
7. Unfinished Business.
8. New Business.
Proposal to the Academic Senate on Procedures in Academic
Dishonesty Cases.
9. Adjournment.

COVER SHEET TO BE ATTACHED TO ALL REPORTS SUBMITTED TO THE ACADEMIC SENATE .

Date January 18, 1989

Report Number (For Senate Use Only) 889-5

Name of Committee Submitting Report Programs Division, Academic Programs and Curriculum Committee

Committee Status: (elected chartered, appointed chartered, ad hoc, etc.) _____

Appointed chartered

Names of Committee members: M. Beaubien, I. Heal, S. Herman (student), R. Hoover, H. Mehri, F. Owens (chair), D. Ruggles, R. Tabak

Please write a brief summary of the report which the Committee is submitting to the Senate: (attach complete report)

Do you anticipate making a formal motion relative to the report? Yes

If so, state the motion: Programs Division moves that Senate:

1) adopt the proposed program, BSAS - Allied Health Major "Multidisciplinary Track"; and

2) adopt the proposed program, AAS - Hospitality Management.

If there are substantive changes made from the floor in your committee recommendation, would the committee prefer that the matter be sent back to committee for further consideration? No

Other relevant data: _____

[Signature]
Chairman (please initial)

YOUNGSTOWN STATE UNIVERSITY

MEMORANDUM

November 28, 1987

To: Dr. Alfred Owens - Chairman, Programs Division - UCC
From: Victor A. Richley, Dean - C.A.S.T. *VAR*
Subject: Baccalaureate Program Proposal - Allied Health

The attached program proposal was developed by the Allied Health Department, reviewed and approved by the C.A.S.T. Curriculum Committee, and is being forwarded to the Programs Division for consideration.

In essence, an existing baccalaureate program in Allied Health is being revised to permit the admission of students with health backgrounds other than Dental Hygiene, Emergency Medical Technology, and Respiratory Therapy.

Please process the proposal as soon as possible. Dr. Yemma, the Allied Health faculty, or I would be pleased to provide such additional information as the Division may require.

Youngstown State University
Academic Programs Division

PD# _____ Date Rec'd _____

Addition of a new program _____ (Complete B,C)

Deletion of an existing program _____ (Complete A,C)

Change in an existing program XX (Complete A,B,C)

Program title BSAS - Multidisciplinary Track Department Allied Health

A. Describe the requirements of the program as it currently exists.
(Attach additional sheets if necessary.)

Please refer to attached proposal, Section V, Curriculum and Requirements.

B. Describe the requirements of the proposed program. (Attach additional sheets if necessary.)

Please see attached Degree Requirements Sheet for the BSAS Major in Allied Health - Multidisciplinary Track.

C. Using as many additional sheets as are necessary, provide a rationale and estimate how this addition/deletion/change of program will impact upon the resources of departments other than the one originating the form (e.g. enrollments, frequency of support-course offerings, staffing, budgets, equipment, duplicate courses, etc.).

All information is included in the attached proposal.

Signatures

Department Chairperson _____

Dean _____

Prog. Div. _____

PROPOSAL FOR:

BACHELOR OF SCIENCE IN APPLIED SCIENCE DEGREE

ALLIED HEALTH - MULTIDISCIPLINARY TRACK

(REVISED PROPOSAL)

SUBMITTED TO:

UNIVERSITY ACADEMIC PROGRAMS DIVISION

SUBMITTED BY:

DR. JOHN J. YEMMA, CHAIRMAN
ALLIED HEALTH DEPARTMENT

NOVEMBER 17, 1988

DEGREE: BACHELOR OF SCIENCE IN APPLIED SCIENCE

MAJOR: ALLIED HEALTH - MULTIDISCIPLINARY TRACK

I. NATURE OF THE PROGRAM

The Allied Health Department of the College of Applied Science and Technology currently offers a "Two-Plus-Two", interdisciplinary, bachelors degree program that articulates with Associate degree programs in Dental Hygiene, Emergency Medical Technology, and Respiratory Therapy Technology. This proposal addresses the "Plus-Two" portion of the bachelors degree program and its articulation with health related Associate degree programs other than those listed above. The establishment of a fourth track, "Multidisciplinary Track", would serve a wide variety of graduates with associate degrees in a health related field who intend to further their education.

II. OBJECTIVES FOR THE PROGRAM

During recent years, health care trends have shifted from the traditional emphasis on restorative care to a preventative medical and health maintenance approach. The needs resulting from this shifting emphasis affects the responsibility and role functions of practitioners in health systems. The needs of the current health care industry reflect three basic assumptions. One is the need to perceive health care as a system of interrelated and interdependent functions. Another assumption is that the practitioners, no matter how technically qualified, must have additional specific preparation to assume teaching or administrative responsibilities. A third premise is that a comprehensive and integrated health service approach requires an interdisciplinary educational experience for professionals who will work together as a team.

The ability of allied health associate degree graduates to advance in their professional hierarchy has, until recently, depended primarily on the application of their technical skills to restorative care. Professional growth today requires that health practitioners recognize the need for preventive health care and have an understanding of the health care industry as a whole. The ability to anticipate the impact of possible changes in the health care system is vital for the hospital department manager as it is for the allied health educator. It is vital that professional growth in the allied health profession include the extension of knowledge in the respective health care field and, when possible, coincide with the student's personal or employment objectives. Specific courses addressing these three primary aspects of the program are included in the proposed curriculum. Through this program, the department seeks to develop in its students an interdisciplinary awareness of the health field thus enabling them to contribute to the needs of modern health care systems as broadly prepared professionals.

The primary objectives of the proposed BSAS - Allied Health Major "Multidisciplinary Track" are: 1) to provide graduates from health related associate degree programs the opportunity to gain the added expertise they need to expand their professional roles in interdisciplinary health care systems; 2) to broaden the knowledge base in their desired discipline; and 3) to allow these students to partially shape their curriculum to suit their personal or employment interests. These objectives will be achieved through a "Plus-Two" program composed of three components, a core of Allied Health courses, a component of selected health related courses, and a minor component selected by the student. All of the above courses are current courses in the University curriculum. No new courses are needed for the establishment of this program track.

III. RATIONALE AND NEED FOR THE PROGRAM

Since the inception of the Allied Health programs several years ago, the interest of program graduates in upgrading their credentials to the bachelors level has steadily increased. Currently, the Dental Hygiene, Emergency Medical Technology and Respiratory Therapy Technology associate degree graduates have the ability to obtain the Bachelor of Science in Applied Science degree in Allied Health by articulating into their specific and respective tracks. However, the other health related associate degree graduates have no current means of directly meeting their interest since the BSAS - Allied Health degree has no track in which the graduate with an associate degree in a health related field other than Dental Hygiene, Emergency Medical Technology or Respiratory Therapy Technology can enroll. These students must then revert back to the Individualized Curriculum Program (I.C.P.) and at a considerable expense of time and effort seek the baccalaureate degree. Usually, only the more aggressive students have pursued the baccalaureate degree through the I.C.P. program because of the well defined procedure in structuring the degree program suited to their need and the involvement of acquiring the necessary approval of the three faculty advisors, their Dean and the program director.

With the approval of the BSAS - Allied Health Major "Multidisciplinary Track", the associate degree graduates who had little or no hope for upward academic mobility will now be served by a unique baccalaureate degree specifically designed to meet the interdisciplinary needs of modern health care systems. The future of the health care community will no doubt require a Bachelors degree of health care supervisors, educators and advanced technical personnel. Because the Bachelors degree credential may become a requirement even for entry level positions in health care fields, the academic and professional future of allied health associate degree graduates should be much enhanced by this added credential.

IV. ACADEMIC CONTROL

The proposed program will be administered by the Allied Health Department of the College of Applied Science and Technology, the same department which administers the three tracks of the Bachelor of Science in Applied Science degree in Allied Health. This arrangement is appropriate since the proposed program is an addition to the present three track BSAS degree "Two-Plus-Two" program and the articulation between the Associate degree and Bachelors degree programs will be easily facilitated. The department has all of the faculty and instructional resources to support the "Multidisciplinary Track" program including cooperative arrangements with many clinical affiliates.

V. CURRICULUM AND REQUIREMENTS

The proposed program is an addition to the current "Two-Plus-Two" Bachelor degree program tracks offered by the Allied Health Department. The three current Bachelor degree program tracks include Dental Hygiene, Emergency Medical Technology, and Respiratory Therapy Technology. The proposed program would be a fourth track that addresses other health related Associate degree graduates seeking the Bachelor of Science in Applied Science degree in Allied Health. The "Plus-Two" portion of the program, the last two years, will consist of the four following components:

1. a core of required Allied Health courses (33 q.h.)
2. a core of of required health related courses (12 q.h.)
3. a "Minor" component in a department selected by the student
4. a component consisting of the general University requirements

VI. FACILITIES AND SUPPORT SERVICES

Instructional equipment and supplies, laboratories, facilities, library holdings, staffing, and budgets will not be impacted by the proposed program because of its articulation with the existing Bachelor degree program tracks and Associate degree programs. There will be no need to reallocate resources of any kind to establish this program. Because the large majority of courses, laboratories, equipment and faculty are in place, the proposed program will not be a financial burden on the University.

NAME _____ DATE _____ SOC. SEC. _____

Degree Requirements

B.S.A.S. Major in Allied Health

Multidisciplinary Track

Associate Degree (existing) q.h.

Required Allied Health Courses (33 q.h.)

A.H. 705	Pharmacotherapeutics for Allied Health Practitioners	3
A.H. 707	Multidisciplinary Approach to Health Care Delivery	4
A.H. 708	Preventative Public Health Care	3
A.H. 803	Current issues in Health Care	4
A.H. 804	Stress and the Health Care Practitioner	3
A.H. 805	Concepts in Health Care Education	4
A.H. 806	Research Methodology for Health Sciences	4
A.H. 801	Special Topics (4 + 4)	8

Required Health Related Courses (12 q.h.)

HPE 791	Community Health	4
PSYCH 780	Psychological Aspects of Disease and Death	4

*SELECT ONE OR MORE OF THE FOLLOWING COURSES

A.H. 802	Advanced Cardiac Life Support	3
MGMT 725	Fundamentals of Management	4
CHEM 705	Nutritional Biochemistry	4
SOC 755	Gerontology	4
SOC 703	Sociology of Aging	4
BET 710	Business Computer System II	4
PUB REL 710	Basic Public Relations	4
		<u>45</u> q.h.

Student Selected "Minor" 21 q.h.

General University Requirements/Elective to include courses required for existing Associate Degree Programs:

English 550 & 551	8	q.h.
Humanities	8-18	q.h.
Social Studies	16-22	q.h.
Health & Physical Education (Maximum of 3 activities)	6	q.h.
Science/Math	12-22	q.h.

NOTE: The above program is subject to University Major, Minor, and General Area Requirements for the Bachelors Degree.

TOTAL MINIMUM OF 186 q.h.

1. General requirements of humanities, social sciences, and science/math must total a minimum of forty-six (46) credit hours.
2. For foreign language requirements refer to the Undergraduate catalog under College of Arts and Science - Requirements for Degrees.
3. Allied Health 801 - Special Topics must be taken twice for a total of eight (8) credit hours.
4. Required Allied Health Courses and required Health Related Courses must equal a total of forty-five (45) hours or more.

YOUNGSTOWN STATE UNIVERSITY

MEMORANDUM

December 8, 1988

To: Dr. Alfred Owens - Chairman, Programs Division - UCC
From: Victor A. Richley, Dean - C.A.S.T. *VAR*
Subject: Home Economics Program Proposal
Hospitality Management

The Home Economics Department proposes to establish a new Associate Degree program, Hospitality Management. Curriculum proposals for the new and revised courses needed for the program are being simultaneously submitted to the Curriculum Division of UCC.

In 1987, under the support of a Debartolo Grant, Margaret Horvath conducted a program feasibility study. There followed YSU BOT approval and Preliminary Approval from the Ohio Board of Regents. These approvals permitted M. Horvath to establish an Advisory Committee and arrange for a program consultant to assist in curriculum development. Extensive consultation also took place with the Business Education and Technology department. The Home Economics faculty have provided approval as have the CAST Curriculum Committee and my office.

Please arrange to process this proposal at your earliest convenience. Our objective is timely Senate, YSU BOT, and OBOR approvals in order that this new program may be offered for Fall 1989. Thank you for your prompt attention to these proposals.

cc M. J. Beaubien

YOUNGSTOWN STATE UNIVERSITY

INTER-OFFICE CORRESPONDENCE

October 14, 1988

TO: Academic Programs Division

FROM: Dr. Mary J. Beaubien, Chair, Home Economics *myb*

SUBJECT: NEW PROGRAM
Associate Degree Program in Hospitality Management

The Associate Degree Program in Hospitality Management has been developed in response to multifaceted requests from students, the community, and YSU administration.

Area hospitality leaders made a request to a committee of the Board of Trustees at YSU to consider developing an associate degree program. The increasing number of hotel and motel operations in the tri-county area, including an 80-room facility on campus, has created a shortage of qualified technical support personnel.

A feasibility study done in the summer of 1987 showed that the hospitality industry, which includes the four major areas of lodging, travel, foodservice and recreation, is the fastest growing industry in the world today. It is estimated that the hospitality business will be the largest industry in the United States by the year 2000. The lodging portion of the industry employed 1.4 million people in 1986, and will be providing some 100,000 additional jobs 13 years from now.

After the feasibility study was accepted by the Board of Trustees, and preliminary approval was granted by the Ohio Board of Regents, a YSU Advisory Committee was formed. This committee assisted in developing the proposed curriculum and has pledged cooperative work experiences for each student in the program.

The goal of the program is to provide high-quality education with co-op work experience enabling a graduate to enter the field equipped for reality. The program is designed to provide:

- . general education component enhancing their ability to reason, think critically, and make sound decisions
- . communication skills, both oral and written
- . technical information plus experience through cooperative work experience
- . sound foundation for a bachelor degree
- . opportunity for persons presently employed within the industry to further develop their technical skills

Most of the courses follow standard formats used by Home Economics and other departments. The exceptions are H. E. 690 and 691. The OBOR Operating Manual for Two-Year Campus Programs (600.3) describes the cooperative work experience as follows:

- (6) Cooperative work experience: A cooperative work experience is on- or off-campus paid employment which is normally required of all students in a particular technical program, and which augments formal instruction in that technology. The experience is coordinated by a member of the faculty of the college who visits the job site for a conference with the student and supervisor at least once during the quarter, assigns the course grade to the student after appropriate consultation with the supervisor/employer, and teaches at least one on-campus course to the student whose cooperative work experience he is coordinating, although not necessarily during the quarter in which the work experience occurs.
 - (a) Each student who is enrolled in cooperative work experience shall also enroll in an on-campus seminar.
 - (b) One credit (quarter or semester) shall be awarded for a minimum of ten clock hours of cooperative work experience which is scheduled during a standard week. A maximum of thirteen credit hours may be earned in cooperative work experience, practicum, and field experience, over the two-year associate degree program.

Thank you for your consideration of this program. Please feel free to call on me if you need any clarification or additional information

Youngstown State University
Academic Programs Division

PD#	Date Rec'd
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Addition of a new program -x- (Complete B,C)

Deletion of an existing program _____ (Complete A,C)

Change in an existing program _____ (Complete A,B,C)

Program title Hospitality Management Department Home Economics

A. Describe the requirements of the program as it currently exists.
(Attach additional sheets if necessary.)

THIS IS A NEW PROGRAM.

B. Describe the requirements of the proposed program. (Attach additional sheets if necessary.)

See attached curriculum sheets

C. Using as many additional sheets as are necessary, provide a rationale and estimate how this addition/deletion/change of program will impact upon the resources of departments other than the one originating the form (e.g. enrollments, frequency of support-course offerings, staffing budgets, equipment, duplicate courses, etc.).

See attached sheet

Signatures

Department Chairperson Mary J. Beaubien

Dean V. A. ...

Prog. Div. 11/22/88

JK
11/21/88

YOUNGSTOWN STATE UNIVERSITY
 PROPOSED ASSOCIATE DEGREE CURRICULUM
 HOSPITALITY MANAGEMENT

GENERAL DEGREE REQUIREMENTS

ENGL	550	Composition I	4
ENGL	551	Composition II	4
SPCH	653	Communication in Task-Oriented Group	4
HPE	590	Health Education	3
PSYCH	560	General Psych	4
MATH	506	Math of Business	<u>5</u>
			24

OTHER REQUIREMENTS

BT	500	Survey of American Business	4
BT	540	Principles of Mkt	4
BT	580	Elem Acctg. I	4
BET	613	Microcomputer Applications	4
BET	706	Business Law	4
BET	720	Organizational Behavior	4
			<u>24</u>

DEPARTMENTAL REQUIREMENTS

H.E.502	Nutr. Fundamentals	4
H.E.601	Principles of Food Preparation	4
H.E.609	Food Systems I: Operations	4
H.E.610	Org. & Management	3
H.E.611	Food Systems II: Produc. & Service	2
H.E.611L	Food Systems II: Laboratory	3
H.E.625	Food & Beverage Mgmt. and Controls	3
		<u>23</u>

NEW COURSES REQUIRED

H.E. 500	Hospitality Industry	3
BT 584	Hospitality Industry Accounting	4
H.E. 600	Front Office Procedures	4
H.E. 615	Houskeeping, Security & Maint.	4
H.E. 645	Hospitality Sales and Marketing	4
H.E. 690	Hospitality Cooperative Work Experience I	3
H.E. 691	Hospitality Cooperative Work Experience II	3
		<u>25</u>

TOTAL CREDIT HOURS = 96

10/3/88

NEW COURSES TO BE DEVELOPED

H.E. 500. Hospitality Industry. Overview of the field as a single, interrelated industry encompassing the restaurant business, institutional foodservice, hotel-motel operations and tourism. Importance of technical skills, management skill and service orientation. 3 q.h.

H.E. 600. Front Office Procedures. Operation and supervision of a hotel-motel front office. Computerized property management systems, reservations, registration, checkout, guest accounting, and handling guest needs. Three hours lecture, 2 hours lab. Prereq.: BET 613. 4 q.h.

BT 584. Hospitality Industry Accounting. The application of accounting principles to the hospitality industry: budgets, interpretation of financial statements, payroll accounting, and effective internal controls. Prereq.: BT 580. 4 q.h.

H.E. 615. Housekeeping, Security and Maintenance. Record-keeping, selection and use of materials and equipment, and evaluation of products. Security and safety methods for guest protection and loss prevention. Preventive maintenance and responsibilities of the engineering department. Prereq.: BT 500. 4 q.h.

H.E. 645. Hospitality Sales and Marketing. The application of basic marketing principles to successful sales of hospitality services. Methods, techniques and services for successful meetings and conventions. Prereq.: BT 540. 4 q.h.

H.E. 690. Hospitality Cooperative Work Experience I. Employment in an assigned foodservice or lodging facility. One hour seminar and 20 hours work experience per week. Prereq.: H.E. 600, ENGL 551, PSYCH 560. 3 q.h.

H.E. 691. Hospitality Cooperative Work Experience II. A continuation of H. E. 690. Work experience in which the student is expected to assume greater supervisory responsibilities within an assigned foodservice or lodging facility. One hour seminar and 20 hours work experience per week. Prereq.: H.E. 690. 3 q.h.

10/3/88
pl

PROPOSED CURRICULUM
HOSPITALITY MANAGEMENT

GENERAL DEGREE REQUIREMENTS

ENGL 550. COMPOSITION I. Strategies for writing essays, from the earliest planning stages to final revisions and editing with emphasis on the roles of writer, audience, and purpose as they affect a piece of writing. Most essays are written in response to assigned readings. Open to students on the basis of English Placement Test results or upon successful completion of English 540. Grading for English 550 will be A, B, C, NC. 4 q.h.

ENGL 551. COMPOSITION II. Practice in writing with emphasis on the process of investigation: exploration of topics, formulation of tentative theses, collection of data from suitable primary and secondary sources, and clear and appropriate presentation of the results of these inquiries. Prereq.: English 550 or equivalent or permit on the basis of English Placement Test results. Grading for English 551 will be A, B, C, NC. 4 q.h.

SPEECH 653. COMMUNICATION IN THE TASK-ORIENTED GROUP. Small-group interaction and participation skills. Includes an examination of decision-making and leadership in group interaction. 4 q.h.

HPE 590. HEALTH EDUCATION. A study of mental health and related problems, family life, chronic and communicable diseases, and environmental and consumer health. 3 q.h.

PSYCH 560. GENERAL PSYCHOLOGY. An overview of psychology, its major sub-areas, and the activities of psychologists in each; basic principles governing the emergence, organization, and maintenance of behavior patterns. (Replaced Psychology 501 and 601. Students who have credit for 501 and 601 may not take 560 for credit.) 4 q.h.

MATH 506. MATHEMATICS OF BUSINESS. A general study of business mathematics embracing number and algebraic concepts. Percentage, discounts, simple and compound interest, present values, polynomials, exponents, first degree equations, logarithms, and progressions with business applications are studied. Prereq.: One year of high school mathematics. 5 q.h.

OTHER REQUIREMENTS

BT 500. SURVEY OF AMERICAN BUSINESS. An outline of the nature and scope of American business with emphasis upon the needs of supervisory management personnel. Analysis of business formation and business management in general. Functional division of business and industry with discussions of legal, societal, and environmental factors related to overall operational success. 4 q.h.

BT 540. PRINCIPLES OF MARKETING. Introduction to marketing's role in society and within the firm; an overview of marketing strategy and planning. Includes international markets, forecasting targets, market potential, and sales. Prereq.: BT 500 or concurrent with BT 500. 4 q.h.

BT 580. ELEMENTARY ACCOUNTING TECH I. Basic principles, concepts, and terminology of accounting for assets, liabilities, and owner's equity. 4 q.h.

BET 613. MICROCOMPUTER APPLICATIONS. Microcomputer vocabulary, DOS commands, disk care, documentation, and hardware/software selection criteria. Courseware will include tutorials and LAPS for microcomputer software products; e.g. word processing, database, spreadsheets and integrated packages. 4 q.h.

BET 706. BUSINESS LAW. The role of law in business; basic fundamentals of business law. Prereq.: BET 510 or BT 500. 4 q.h.

BET 720. ORGANIZATIONAL BEHAVIOR. A study of interrelationships in business. Topics include communications, motivation, perception, leadership, and personal dynamics. Prereq.: Sophomore standing or permission of instructor.

PRE-COLLEGE REQUIREMENT

Personal Typing or BT 520 (30 WPM)

BET 520. TYPEWRITING I. The basic principles of touch typewriting. (This course is open to all students in the University. However, some majors must add two hours to their program if they take this course.) One hour of lecture, three hours of laboratory. 2 q.h.)

DEPARTMENTAL REQUIREMENTS

H.E. 502. NUTRITION FUNDAMENTALS. Basic nutrition principles and their relation to growth, development, and the maintenance of health. Does not count toward nutrition major or minor. 4 q.h.

H.E. 601. PRINCIPLES OF FOOD PREPARATION. The physical and chemical properties of food; basic principles and methods in selection, purchase, and preparation. Two hours of lecture and four hours of laboratory a week. Prereq.: MATH 509 or equivalent. 4 q.h.

H.E. 609. FOOD SYSTEMS I: OPERATIONS. The fundamentals of food system operations including sanitation, menu planning, purchasing and care of foods and equipment; efficient work methods; and budget and cost control in foodservice departments. Prereq.: H.E. 500 or 550; H.E. 601. 4 q.h.

H.E. 610. ORGANIZATION AND MANAGEMENT. Concepts of organization and management related to hospitality/ foodservice; selecting, training, and supervising personnel. Prereq.: H.E. 500 or 550. 3 q.h.

H.E. 611. FOOD SYSTEMS II: PRODUCTION AND SERVICE. Standards, principles and techniques in quantity food production and "front-of-the-house" management and service. Must be taken concurrently with H.E. 611L. Prereq.: H.E. 609. 2 q.h.

H.E. 611L. FOOD SYSTEMS II: LABORATORY. Application of quantity food production principles and procedures to the preparation and service of regularly scheduled luncheons for groups in the Home Economics facilities. Nine hours of laboratory a week. Must be taken concurrently with H.E. 611. 3 q.h.

H.E. 625. FOOD AND BEVERAGE MANAGEMENT AND CONTROLS. Food, beverage and labor controls for a food and beverage operation. Also covers legal regulations, beverage merchandising and responsible alcohol service. Prereq.: H.E. 609. 3 q.h.

10/12/88

Change in Academic Program

Addition of new program: Hospitality Management

C. Rationale and Impact

The proposed associate degree program in Hospitality Management has been developed following a feasibility study completed in the summer of 1987. The study, conducted at the request of YSU administration, found a high level of interest in such a program both on and off campus.

The hospitality industry, which includes the four major areas of lodging, travel, foodservice, and recreation, is the fastest growing industry in the world today. It is estimated that the hospitality business will be the largest industry in the United States by the year 2000. Employment figures were 1.4 million for 1986, and it is projected the industry will provide 100,000 additional jobs in the next ten years.

The local hospitality industry is interested and supportive, and its representatives form the Advisory Committee which has been working since the spring of 1988. They assure placement of every student in the work experience component. They also predict a high enrollment for the program because people in the industry desire knowledge to advance. Shortage of middle management trained people adversely affects the industry.

The Home Economics Department, in consultation with the Business Education and Technology Department, has developed the curriculum. Each feels strongly that the departments will experience growth in enrollments as a result of the program. The proposed courses have been chosen not only by faculty, but with the input from a consultant from a successful associate level program and the Advisory Committee.

A coordinator for the program will be required. The ideal faculty person will have had experience in the hospitality industry and will be able to teach the new courses that are industry specific. BET existing faculty can teach the one new course in their area.

Current Home Economics laboratory facilities are dated and inefficient, but extensive renovations based on the needs of this and other programs are scheduled for the near future.

Courses in this program will not duplicate existing courses, and it is predicted these new courses may eventually serve other professional programs in Home Economics.

PROPOSAL TO ACADEMIC SENATE
PROCEDURES IN ACADEMIC DISHONESTY CASES

1. Any faculty member may file charges against any student(s) for cheating and/or plagiarism.
2. The faculty member, upon finding a student has cheated and/or plagiarized, may:
 - 1) Warn the student(s) and/or
 - 2) Submit an "F" (failing) grade on the exam or paper in question and/or
 - 3) Submit an "F" (failing) grade for the whole course and/or
 - 4) The faculty member refers the case to the Vice President--Student Services, or designee, for University disciplinary action.

The faculty member may choose any action or combination of actions listed above.

Academic Senate Undergraduate Student Academic Grievance Subcommittee

Exec. Committee

Faculty members are chosen by the Academic Senate with representation from each undergraduate college/school of the University. The six undergraduate students, with representation from each college/school of the University, are appointed by Student Government. The Vice President--Student Services or designee, chairs the subcommittee, maintains all records, prepares the case, votes in case of a tie, and serves as liaison to the parent Student Academic Affairs Committee.

Procedures for the Hearing

Matters of academic dishonesty referred for University discipline action are handled by the Vice President--Student Services, or designee. Cases are prepared to be reviewed by a hearing panel drawn from the membership of the Student Grievance Subcommittee. The panel consists of two faculty members and two students. One of the faculty members will serve as chair.

Notification of the hearing follows due process procedure as established in the Code (p. 15). The student(s) charged with academic dishonesty and the accuser may be accompanied by an advisor. The hearing panel will follow procedures established on page 17 of this Code. Please refer to page 14 for review of disciplinary sanctions available to the hearing panel and when they become effective.

A student ^{on faculty} may appeal the decision of the hearing panel. The appeal must follow the procedures established in this Code. The entire Academic Grievance Subcommittee shall meet to hear an appeal. The Vice President--Student Services, as chair, will notify the student of the date of the appeal and the procedure to be followed as outlined on page 18 of this Code. The student(s) charged with academic dishonesty and the accuser may be accompanied by an advisor.

The decision of the subcommittee on an appealed case is final.