

CALIFORNIA STATE POLYTECHNIC UNIVERSITY, POMONA

ACADEMIC SENATE

ACADEMIC PROGRAMS COMMITTEE

REPORT TO

THE ACADEMIC SENATE

AP-018-189

New Emphasis in Food and Beverage in the BS in Hospitality Management

Academic Programs Committee

Date: 04/10/2019

Executive Committee
Received and Forwarded

Date: 04/17/2019

Academic Senate

Date: 04/24/2019
First Reading
09/25/2019
Second Reading

BACKGROUND

The College of Hospitality Management has proposed a new Food and Beverage emphasis in the BS of Hospitality Management. This is a significantly revised emphasis from a previously existing Food and Beverage series for the BS in Hospitality Management.

The college proposed the new emphasis for students with an increased number of required units and an updated and re-designed course content by considering the most recent industry trends. The original Food and Beverage series offered 2 courses, which counted for 7 semester units whereas the new Food and Beverage emphasis offers 3 courses, which counts for 9 semester units. Students will be better prepared for the job market by being able to concentrate and focus in their area of interest.

RESOURCES CONSULTED

Deans

Associate Deans

Department Chairs

Faculty

DISCUSSION

Before reaching the Academic Programs Committee, this program was reviewed by the College Curriculum Committee in the College of Hospitality Management as well as the Office of Academic Programs. All concerns raised at those levels were addressed. The Academic Programs Committee then conducted campus-wide consultation, as well as its own review of the program. No concerns were received by the Academic Programs Committee.

During the first reading in the Senate a concern was raised by a representative of Nutrition and Food Sciences, namely that the listed coursework for this emphasis did not include any courses specifically on nutrition. The following response was received from faculty in the Collins College, via Professor Michelle Yoo (who serves as the Collins College representative on the Academic Programs Committee):

Our required core course, HRT 2810/2810L (Professional Cooking/Laboratory), is designed to provide students the knowledge and skills necessary to perform basic culinary preparations within a food and beverage operation or department. Emphasis is on the understanding of how ingredients and cooking techniques affect product outcome in a professional culinary setting. In this class, nutritional issues are discussed (Chapter 3 Nutrition) and healthy diets are also discussed (Chapter 23 Healthy Cooking of On Cooking).

Our other required core course, HRT 3830/3830L (Professional Cooking/Laboratory), is designed to provide students the knowledge and skills necessary to manage and make intelligent business decisions within a food and beverage operation or department.

Students learn hand-on production and tasting sections on Menu Design, Tasting & Nutrition, and Health & Nutrition. Students are frequently trained on flavor profiles, industry health trends, upselling based on “healthy/nutritious options” (ex. Why we use Super Grains such as Farro – 5+ grams of Fiber, 7 grams of protein per serving as a replacement for standard pasta/risotto rice). The Chef design their menus based on seasonal ingredients and as well as focus on nutrition and health in preparing balanced meals.

Additionally, we offer elective courses such as HRT 2550 Healthy American Cuisine (GE Area E) and HRT 3250/3250L (Professional Healthy Cooking/Laboratory), where students learn the nutritional issues and essential components of healthy diets.

This information demonstrates that nutritional issues are integrated into the coursework, even if not specifically allocated a standalone course.

In a subsequent discussion between faculty from the Collins College and faculty from Nutrition and Health Sciences, the Nutrition faculty expressed understanding that requiring NTR coursework would not be possible in an elective-based emphasis, but it was also agreed that students taking HRT 2550 will be strongly encouraged to take NTR 3050. Moreover, faculty from both programs will collaborate on guest lectures when appropriate and feasible. With all objections addressed by collegial agreement, no further obstacles stand in the way of this program.

RECOMMENDATION:

The Academic Programs Committee recommends approval of the new emphasis in Food and Beverage in the BS in Hospitality Management.

Curriculog printout and associated files provided for reference only. For most recent changes please refer to Curriculog database (<https://cpp.curriculog.com/>).

Hospitality Management, B.S. - Food and Beverage Emphasis - 120

F. Program - New Option/Emphasis

Department

Exact title of new Hospitality Management, B.S. - Food and Beverage Emphasis

option
and complete
designation and
title of major
degree
program
housing the
new option (e.g.

Program Total 120

Choose Support State-
 Support

List new courses
to be
developed. You
will need to
submit separate
course
proposals for

The following fields are for integration purposes with the University Catalog (i.e. Acalog e-catalog). Please select Program and enter 'n/a' in Curriculum.

Program Type* Program
 Shared Core

Curriculum*



Updated February 15, 2017

Adding Options, Concentrations, Special Emphases and Minors
The following information must be submitted:

- **The exact title of the new option and the complete degree designation and title of the major degree program housing the new option:**

Hospitality Management, B.S. - Food & Beverage Emphasis

- **A list of courses (subject area, catalog number, title, and units) and required units constituting that new option;**

HRT 3170 Beverage Marketing & Management (3 units)

HRT 3950 Hospitality Property Management (3 units)

HRT 4840 Multi-Unit Restaurant Management (3 units)

Total: 9 units

- **Total units required to complete the entire degree, including the combination of option and major program;**

Required Core (RC)	51 units
Required Emphasis (RE)	9 units
Electives (E)	9 units
General Education (GE)	48 units
Unrestricted Electives (UE)	3 units
Total	120 units

- **The complete list of courses and required units constituting the major degree program as approved by the Chancellor's Office;**

Required Core Courses		
Courses		Units
Introduction to the Hospitality Industry	HRT 1010	3
Tourism Concepts	HRT 2010	3
Dining Room and Banquet Management	HRT 2020	3
Hotel/Resort Operations	HRT 2030	3
Hospitality Management Law	HRT 2400	3
Hospitality Industry Financial Accounting	HRT 2740	3
Food, Beverage, & Labor Cost Controls	HRT 2760	3
Professional Cooking/Laboratory	HRT 2810/2810L	2/1
Hospitality Marketing Management	HRT 3020	3
Professional Work Experience	HRT 3410	2
Hospitality Human Resource Management	HRT 3500	3
Hospitality Industry Managerial Accounting	HRT 3740	3
Food & Beverage Operations/Laboratory	HRT 3830/3830L	3/4
Strategic Leadership in the Hospitality Environment	HRT 4100	3
Hospitality Industry Finance	HRT 4740	3
Capstone		
Hospitality Operations Analysis Seminar	HRT 4760	3
	TOTAL UNITS	51

Emphasis (Choose 1)		
Courses		Units
Food & Beverage:		
Beverage Marketing & Management	HRT 3170	3
Hospitality Property Development	HRT 3950	3
Multi-Unit Restaurant Management	HRT 4840	3
	TOTAL UNITS	9
	CORE TOTAL UNITS	60

Elective Courses		
		Units
Hospitality Procurement, Purchasing, & Selection	HRT 2500	3
Healthy American Cuisine (GE Area E)	HRT 2550	3
Hotel/Resort Rooms Division Management	HRT 3040	3
Event & Meeting Planning	HRT 3050	3
Beer and Culture	HRT 3120	3
Wines, Beers, & Spirits	HRT 3150	3
Wines of the World	HRT 3160	3
Beverage Marketing & Management	HRT 3170	3
World Cuisine/Laboratory	HRT 3240/3240L	2/1
Professional Healthy Cooking/Laboratory	HRT 3250/3250L	2/1
Professional Cooking II/Laboratory	HRT 3810/3810L	2/1
Hotel/Resort Sales, Advertising & Public Relations	HRT 3900	3
Lodging Operations	HRT 3930	3
Hospitality Property Development	HRT 3950	3

Special Event Management	HRT 4020	3
International Travel & Tourism	HRT 4150	3
Club Management Seminar	HRT 4200	3
Casino Management Seminar	HRT 4220	3
Hotel/Resort Operations Seminar	HRT 4250	3
Internship in Hospitality Management	HRT 4410	3
Disney Internship	HRT 4420	9
Senior Project	HRT 4610	3
Hospitality Information Systems Seminar	HRT 4800	3
Multi-Unit Restaurant Management	HRT 4840	3
Culinary Product Development & Evaluation	HRT 4850	3
Revenue Management	HRT 4860	
Event Operations & Analysis	HRT 4870	3
TOTAL UNITS		9

- **A 4-year major-and-subprogram roadmap for freshmen and a 2-year major-and- subprogram roadmap for transfer students;**

4-year roadmap for freshmen & 2-year roadmap for transfer students are attached as Appendices:

- 1) 4-year Food & Beverage Emphasis roadmap for freshmen (Appendix 1)
- 2) 2-year Food & Beverage Emphasis roadmap for transfer students (Appendix 2)

- **The CSU degree program code (formerly called “HEGIS”) that students use to apply to the major degree program;**

The CSU degree program code: 05081

- **The campus-proposed CSU degree program code to be used to report enrollments in the concentration (may be the same as the degree code);**

The campus-proposed CSU degree program code: 05081

- **A detailed cost-recovery budget for self-support subprograms to be offered within state- support major degree programs;**

N/A

- **Documentation of all campus-required curricular approvals.**

Available upon request.

Appendix 1

Academic Year 1:	Fall Semester	Units	Spring Semester	Units
	HRT 1010 (RC)	3	HRT 2020 (RC)	3
	HRT 2010 (RC)	3	HRT 2740 (RC) or ACC 2070	3
	GE A2	3	HRT 2550 (GE-E)	3
	GE B1 or B2	3	GE A1	3
	GE B4	3	GE A3	3
	* Get Food Manager's Certificate			
	Total	15	Total	15
Academic Year 2:	Fall Semester	Units	Spring Semester	Units
	HRT 2030 (RC)	3	HRT 2400 (RC)	3
	HRT 2760 (RC)	3	HRT 2810/2810L (RC)	3
	GE B1 or B2 (A 2-unit lecture course)	2	GE C2a	3
	GE B3 (A 1-unit laboratory activity)	1	GE D2	3
	GE C1	3	GE D3	3
	GE D1	3		
	Total	15	Total	15
Academic Year 3:	Fall Semester	Units	Spring Semester	Units
	HRT 3020 (RC)	3	HRT 3830/3830L (RC)	7
	HRT 3500 (RC)	3	HRT 4740 (RC)	3
	HRT 3740	3	HRT 3410	2
	HRT 3170 (RE)	3	GE C3	3
	GE C2b	3		
	Total	15	Total	15
Academic Year 4:	Fall Semester	Units	Spring Semester	Units
	HRT 4100 (RC)	3	HRT 4760 (RC) or HRT 4610 or HRT 4410	3
	HRT 3950 (RE)	3	HRT 4840 (RE)	3
	HRT Elective (E)	3	HRT 4000 Level Elective (E)	3
	HRT Elective (E)	3	UE	3
	GE B5	3	GE D4	3
	Total	15	Total	15

Appendix 2

Academic Year 1:	Fall Semester	Units	Spring Semester	Units
		HRT 2010 (RC)	3	HRT 3830/3830L (RC)
	HRT 3020 (RC)	3	HRT 4740 (RC)	3
	HRT 3740	3	HRT 3410	2
	HRT 3170 (RE)	3	GE C3	3
	GE	3		
	Total	15	Total	15
Academic Year 2:	Fall Semester	Units	Spring Semester	Units
		HRT 3500 (RC)	3	HRT 4760 (RC) or HRT 4610 or HRT 4410
	HRT 4100 (RC)	3	HRT 4840 (RE)	3
	HRT 3950 (RE)	3	HRT 4000 Level Elective (E)	3
	HRT Elective (E)	3	UE	3
	HRT Elective (E)	3	GE D4	3
	Total	15	Total	15