

## New Proposal

Date Submitted: 09/09/21 9:09 am

Viewing: : **Hospitality Management, BS**

Last edit: 11/08/21 2:49 pm

Changes proposed by: Rebecca Snook

### In Workflow

1. U Program Review
2. 1698 Committee Chair
3. 1698 Head
4. KL Committee Chair
5. KL Dean
6. University Librarian
7. Provost
8. Senate EPC
9. Senate
10. U Senate Conf
11. Board of Trustees
12. IBHE
13. HLC
14. DMI

### Approval Path

1. 09/10/21 11:44 am  
Deb Forgacs (dforgacs):  
Approved for U Program Review
2. 09/10/21 2:46 pm  
Yuan-Xiang Pan (yxpan):  
Approved for 1698 Committee Chair
3. 09/10/21 2:59 pm  
Nicki Engeseth (engeseth):  
Approved for 1698 Head
4. 09/16/21 10:51 am  
Brianna Gregg (bjgray2):  
Approved for KL Committee Chair

5. 09/22/21 12:56 pm  
Anna Ball (aball):  
Approved for KL  
Dean
6. 09/22/21 1:27 pm  
John Wilkin  
(jpwilkin):  
Approved for  
University  
Librarian
7. 09/22/21 7:53 pm  
Kathy Martensen  
(kmartens):  
Approved for  
Provost
8. 10/08/21 2:33 pm  
Barbara Lehman  
(bjlehman):  
Rollback to 1698  
Head for Senate  
EPC
9. 10/14/21 4:45 pm  
Yuan-Xiang Pan  
(yxpan):  
Approved for 1698  
Head
10. 10/15/21 10:13 am  
Brianna Gregg  
(bjgray2):  
Approved for KL  
Committee Chair
11. 10/15/21 11:18 am  
Anna Ball (aball):  
Approved for KL  
Dean
12. 10/15/21 11:22 am  
John Wilkin  
(jpwilkin):  
Approved for  
University  
Librarian
13. 11/08/21 2:49 pm  
Kathy Martensen  
(kmartens):

- Rollback to KL  
Committee Chair  
for Provost
- 14. 12/07/21 10:09  
am  
Brianna Gregg  
(bjgray2):  
Approved for KL  
Committee Chair
- 15. 12/07/21 10:40  
am  
Anna Ball (aball):  
Approved for KL  
Dean
- 16. 12/07/21 10:43  
am  
John Wilkin  
(jpwilkin):  
Approved for  
University  
Librarian
- 17. 12/07/21 1:27 pm  
Kathy Martensen  
(kmartens):  
Approved for  
Provost

## Proposal Type

Proposal Type:  
Major (ex. Special Education)

## Administration Details

Official Program Name	Hospitality Management, BS	
Sponsor College	Agr, Consumer, & Env Sciences	
Sponsor Department	Food Science and Human Nutrition	
Sponsor Name	Yuan-Xiang Pan	
Sponsor Email	yxpan@illinois.edu	
College Contact	Brianna Gregg	College Contact Email
	bjgray2@illinois.edu	
College Budget Officer	Tosha Waller-Mumm	

College Budget      wallermu@illinois.edu

Officer Email

List the role for rollbacks (which role will edit the proposal on questions from EPC, e.g., Dept Head or Initiator) and/or any additional stakeholders. *Purpose: List here who will do the editing work if proposal needs rolled back. And any other stakeholders.*

Roll back to 1698 Committee Chair role.

Does this program have inter-departmental administration?

No

## Proposal Title

Effective Catalog      Fall 2022  
Term

Provide a brief, concise description (not justification) of your proposal.

Proposal to establish a new Bachelor of Science degree with a major in Hospitality Management (B.S. in Hospitality Management) in the Department of Food Science and Human Nutrition, College of ACES.

List here any related proposals/revisions and their keys. *Example: This BS proposal (key 567) is related to the Concentration A proposal (key 145) and the Concentration B proposal (key 203).*

This BS in Hospitality Management (key 1099) will replace the Food Science and Human Nutrition, BS (key 81) along with the Hospitality Management concentration (Key 648). A phase down proposal for Both key 81 and 648 will be submitted.

## Program Justification

Provide a **brief** justification of the program, including highlights of the program objectives, and the careers, occupations, or further educational opportunities for which the program will prepare graduates, when appropriate.

The Hospitality Management program has historically been one of four unique and diverse concentrations within the Food Science and Human Nutrition degree. These concentrations are so diverse that Hospitality Management would be better suited as an individual major rather than a concentration. For years in many ways the Hospitality Management program has been administered more as a major than a concentration. In this proposal, we are asking that the current Hospitality Management concentration and curriculum transition to a major in Hospitality Management.

The demand for passionate, committed, well-rounded hospitality management professionals is high. The pandemic of 2020 had an undoubtable impact on the hospitality industry and highlighted that skilled business acumen and adaptability is needed to be and remain successful. The industry is hungry for new perspectives and leaders. Leaders that have a broad understanding of operations but are also flexible. Career opportunities are numerous. This hospitality program will prepare students to help meet the evolving needs of this industry and uniquely prepare the students for the challenges faced by one of the largest industries not only in the US but globally. The Hospitality Management major prescribes courses that meet the professional needs of the hospitality industry and career goals of students entering the major. The major is designed for students interested in integrating the basic principles of business and hospitality management with the goal of pursuing professional and management careers in hospitality-related industries. Through the integration of food-focused theory, practice, and experience, it is the mission of the program to prepare leaders in the hospitality industry with a foundation in science, business, and management. The program comprises hospitality-related course work, including food science; sanitation; services management, hotel management; and the management of institutional, commercial, and fine dining facilities that are included in the 126 credit hours (40 credit hours in upper division courses) needed for graduation.

## Instructional Resources

Will there be any reduction in other course offerings, programs or concentrations by your department as a result of this new program/proposed change?

Yes

Please describe

Yes, the Hospitality Management concentration will be phased out as it is being replaced by the Hospitality Management Major.

Does this new program/proposed change result in the replacement of another program?

Yes

Choose program      648  
being replaced

Does the program include other courses/subjects impacted by the creation/revision of

this program?

Yes

Required courses

RHET 105 - Writing and Research  
CMN 101 - Public Speaking  
CMN 111 - Oral & Written Comm I  
CMN 112 - Oral & Written Comm II  
MATH 220 - Calculus  
MATH 221 - Calculus I  
MATH 234 - Calculus for Business I  
ACE 261 - Applied Statistical Methods  
CPSC 241 - Intro to Applied Statistics  
ECON 202 - Economic Statistics I  
PSYC 235 - Intro to Statistics  
STAT 100 - Statistics  
CHEM 101 - Introductory Chemistry  
MCB 100 - Introductory Microbiology  
MCB 101 - Intro Microbiology Laboratory  
ACES 101 - Contemporary Issues in ACES  
PSYC 100 - Intro Psych  
ACE 100 - Intro to Applied Micro  
ECON 102 - Microeconomic Principles  
ACCY 200 - Fundamentals of Accounting  
ACE 161 - Microcomputer Applications  
ANSC 309 - Meat Production and Marketing  
BADM 300 - The Legal Environment of Bus  
BADM 310 - Mgmt and Organizational Beh  
BADM 320 - Principles of Marketing  
LEAD 321 - Training and Development  
PSYC 245 - Industrial Org Psych

Explain how the inclusion or removal of the courses/subjects listed above impacts the offering departments.

These courses are currently required for the Hospitality Management concentration. The same courses will be needed for the Hospitality Management major so we do not expect any additional impact to the offering departments.

Attach letters of support or acknowledgement from other departments. [ALL\\_CHEM\\_fshn\\_new\\_majors\\_support.pdf](#)  
[HM\\_PSYC\\_fshn\\_new\\_majors\\_support.pdf](#)  
[HM\\_LEAD\\_fshn\\_new\\_majors\\_support.pdf](#)  
[HM\\_BADM\\_fshn\\_new\\_majors\\_support.pdf](#)  
[HM\\_ANSC\\_fshn\\_new\\_majors\\_support.pdf](#)  
[HM\\_ACE\\_fshn\\_new\\_majors\\_support.pdf](#)

[ALL\\_MCB\\_fshn\\_new\\_majors\\_support.pdf](#)

[ALL\\_Math\\_fshn\\_new\\_majors\\_support.pdf](#)

## Program Regulation and Assessment

Briefly describe the plan to assess and improve student learning, including the program's learning objectives; when, how, and where these learning objectives will be assessed; what metrics will be used to signify student's achievement of the stated learning objectives; and the process to ensure assessment results are used to improve student learning. (Describe how the program is aligned with or meets licensure, certification, and/or entitlement requirements, if applicable).

The HM program will continue to participate in campus assessment activities. These objectives will be assessed yearly in September. The program coordinator collects data from faculty and prepares assessment report which is submitted to campus and shared with other Hospitality Management faculty.

#### Hospitality Management Student Learning Outcomes

1. Professionally manage the preparation, presentation and service of quality food. Apply science concepts to the food and beverage component of the hospitality industry. Identify hotel/lodging management and allied hospitality industries' concepts
2. Integrate human, financial and physical resources management into hospitality related operations. Practice and evaluate elements of service management
3. Demonstrate ability to analyze, assess, evaluate, adapt and apply problem solving skills
4. Demonstrate effective written and oral communication skills
5. Gain practical and professional experiences. Integrate and practice ethics, leadership, and collaboration

For the past 5-8 years we have focused and measured the following three questions to assess student learning at the program level and reported our findings to campus. The data collected is used to make curriculum, program and course enhancements to ensure student learning. These questions will be reassessed and updated every 5-8 years or as needed.

#### Question 1:

Do our students practice effective written communication?

Student Learning Outcome: #4

Sources/Methods for acquiring evidence: Review of student capstone project report and book reports from FSHN 442

Timeline: 2017-2019

#### Question 2:

Can students effectively apply management and business principles taught in the classroom to practical situations?

Student Learning Outcome: #1 and #3

Sources/Methods for acquiring evidence: Student performance on senior capstone project and internship employer evaluations.

Timeline: 2017-2020

#### Question 3:



Student Learning Outcome: #1

Sources/Methods for acquiring evidence: Feedback from departmental external advisory committee, HM external advisory committee and alumni survey

Timeline: 2018-2019

Is the career/profession for graduates of this program regulated by the State of Illinois?

No

## Program of Study

*"Baccalaureate degree requires at least 120 semester credit hours or 180 quarter credit hours and at least 40 semester credit hours (60 quarter credit hours) in upper division courses" (source: <https://www.ibhe.org/assets/files/PrivateAdminRules2017.pdf>). For proposals for new bachelor's degrees, if this minimum is not explicitly met by specifically-required 300- and/or 400-level courses, please provide information on how the upper-division hours requirement will be satisfied.*

All proposals must attach the new or revised version of the Academic Catalog program of study entry. Contact your college office if you have questions.

For new programs, attach Program of Study

[FSHN BS Concentration in Hospitality Mgmt \(for comparison\).docx](#)  
[Hospitality Management, BS Program of Study Proposal.docx](#)

### Catalog Page Text - Overview Tab

Text for Overview tab on the Catalog Page. This is not official content, it is used to help build the new catalog page for the program. Can be edited in the catalog by the college or department.

The Hospitality Management major prescribes courses that meet the professional needs of the hospitality industry and career goals of students entering the major. The major is designed for students interested in integrating the basic principles of business and hospitality management with the goal of pursuing professional and management careers in hospitality-related industries. The program comprises 35 hours of hospitality-related course work, including food science; food management; nutrition; sanitation; purchasing; and the management of institutional, commercial, and fine dining facilities. Through the integration of food-focused theory, practice, and experience, it is the mission of the program to prepare leaders in the hospitality industry with a foundation in science, business, and management.

### Statement for Programs of Study Catalog

Prescribed Courses including Campus General Education Requirements  
Course List

Code	Title	Hours
	Composition I and Speech	6-7
	Select one of the following:	
<a href="#">RHET 105</a>	Writing and Research	
& <a href="#">CMN 101</a>	and Public Speaking (or equivalent; see college Composition I requirement)	

Code	Title	Hours
<a href="#">CMN 111</a> & <a href="#">CMN 112</a>	Oral & Written Comm I and Oral & Written Comm II	
Advanced Composition	Select one course from campus approved list of Advanced Composition courses.	3-4
Cultural Studies	Select one course from Western culture, one from non-Western culture, and one from U.S. minority culture from campus approved lists.	9
Foreign Language	Coursework at or above the third level is required for graduation.	
Quantitative Reasoning I	Select one of the following:	3-4
<a href="#">MATH 220</a>	Calculus	
<a href="#">MATH 221</a>	Calculus I	
<a href="#">MATH 234</a>	Calculus for Business I	
Quantitative Reasoning II	Select one of the following:	3-4
<a href="#">ACE 261</a>	Applied Statistical Methods	
<a href="#">CPSC 241</a>	Intro to Applied Statistics	
<a href="#">ECON 202</a>	Economic Statistics I	
<a href="#">PSYC 235</a>	Intro to Statistics	
<a href="#">STAT 100</a>	Statistics	
Natural Sciences and Technology		8
<a href="#">CHEM 101</a>	Introductory Chemistry	
<a href="#">MCB 100</a>	Introductory Microbiology	
<a href="#">MCB 101</a>	Intro Microbiology Laboratory	
Humanities and the Arts	Select 6 credit hours from campus approved list.	6
Social and Behavioral Sciences	Select 9 credit hours from campus approved list	9
ACES Prescribed Course		2
<a href="#">ACES 101</a>	Contemporary Issues in ACES	
Social and Behavioral Sciences		7-8
<a href="#">PSYC 100</a>	Intro Psych	
<a href="#">ACE 100</a> or <a href="#">ECON 102</a>	Introduction to Applied Microeconomics Microeconomic Principles	
Major Required Courses		60-63
<a href="#">ACCY 200</a>	Fundamentals of Accounting	
<a href="#">ACE 161</a>	Microcomputer Applications	
<a href="#">ANSC 309</a>	Meat Production and Marketing	
<a href="#">BADM 300</a>	The Legal Environment of Bus	
<a href="#">BADM 310</a>	Mgmt and Organizational Beh	
<a href="#">BADM 320</a>	Principles of Marketing	
<a href="#">FSHN 101</a>	The Science of Food and How it Relates to You	
<a href="#">FSHN 120</a>	Contemporary Nutrition	
<a href="#">FSHN 140</a>	Introduction to Hospitality	
<a href="#">FSHN 145</a>	Intro Hospitality Management	
<a href="#">FSHN 232</a>	Science of Food Preparation	

Code	Title	Hours
<a href="#">FSHN 249</a>	Food Service Sanitation	
<a href="#">FSHN 292</a>	Hospitality Management: Professional Issues	
<a href="#">FSHN 293</a>	Off Campus Internship	
<a href="#">FSHN 340</a>	Food Production and Service	
<a href="#">FSHN 345</a>	Strategic Operations Management	
<a href="#">FSHN 346</a>	Foundations of Hotel Management	
<a href="#">FSHN 441</a>	Services Management	
<a href="#">FSHN 442</a>	Hospitality Management & Leadership Skills	
<a href="#">FSHN 443</a>	Management of Fine Dining	
<a href="#">LEAD 321</a>	Training and Development	
<a href="#">PSYC 245</a>	Industrial Org Psych	
Electives		
Select at least 6 credit hours from 300-400 level courses.		
Minimum of 40 hours of advanced credit required		
Total Minimum Hours		126

Corresponding Degree      BS Bachelor of Science

## Program Features

Academic Level      Undergraduate

Does this major have transcribed concentrations?      No

What is the typical time to completion of this program?  
4 years

What are the minimum Total Credit Hours required for this program?  
126

CIP Code      520905 - Restaurant/Food Services Management.

Is This a Teacher Certification Program?  
No

Will specialized accreditation be sought for this program?  
No

## Delivery Method

This program is available:

On Campus - Students are required to be on campus, they may take some online courses.

## Institutional Context

University of Illinois at Urbana-Champaign

Describe the historical and university context of the program's development. Include a short summary of any existing program(s) upon which this program will be built.

Explain the nature and degree of overlap with existing programs and, if such overlap exists, document consultation with the impacted program's home department(s).

Hospitality Management is an existing program but currently it is a concentration of the Food Science and Human Nutrition degree. It makes more sense and is a better fit as a standalone major rather than a concentration within FSHN. This shift will help align the program with Hospitality Management programs at peer institutions throughout the country while maintaining our unique focus on hospitality education. There will be no significant overlap as this is just a replacement of the existing hospitality concentration. There will be no significant changes to the curriculum.

University of Illinois

Briefly describe how this program will support the University's mission, focus and/or current priorities. Demonstrate the program's consistency with and centrality to that mission.

It is the mission of the Hospitality Management program to prepare students to be leaders in the hospitality industry with a foundation in science, business, and management through the integration of food-focused theory, practice, and experience. The program will educate and train the next generation of hospitality professionals to put that knowledge to work in one of the largest private sector industries in the state of Illinois and in the US. Students in the program will be given hands-on opportunities to develop and practice technical and soft skills desired by employers like communication, teamwork, adaptability and customer service, in the two student operated restaurants, Bevier Café and Spice Box. Bevier Café is open to the public and is operated by students in the FSHN 340 course. Students are given the opportunity to immerse themselves in every area of restaurant operations. The Spice Box restaurant is associated with the Hospitality Management senior level capstone project. Each senior in the program is given one night in the Spice Box restaurant to develop, plan, execute and evaluate a unique, financially viable themed fine dining meal that is served to the public. Students actively apply the skills and knowledge gained through their major coursework to successfully operate the restaurant. These unique experiential learning experiences prepare graduates of the program to make an impact as hospitality professionals while also engaging with the local community.

## Admission Requirements

Desired Effective      Fall 2023  
Admissions Term

Provide a brief narrative description of the admission requirements for this program. Where relevant, include information about licensure requirements, student background checks, GRE and TOEFL scores, and admission requirements for transfer students.

Freshman admissions will follow College of ACES admission standards and students will be admitted directly into the Hospitality Management degree program. Freshman applicants must meet general course pattern admission requirements of the University. Detailed information on the admission process may be obtained from the Office of Undergraduate Admissions.

Transfer admissions will remain the same as for the concentration.

Hospitality Management: The minimum GPA for admission consideration is 2.50 (A=4.00). Sophomore-level transfer admission requires completion of transfer coursework equivalent to the following University of Illinois courses: CHEM 101, Introductory Chemistry or an introductory chemistry course with Lab MATH 112, Algebra or higher<sup>1</sup> Junior-level transfer admission requires completion of transfer coursework equivalent to the following University of Illinois courses: CHEM 101, Introductory Chemistry or an introductory chemistry course with lab MATH 220, Calculus or MATH 234, Calculus for Business I Completion of transfer coursework equivalent to the following University of Illinois courses and graduation requirement prior to transfer is highly recommended: ACCY 201, Accounting and Accountancy I or an intro to financial accounting course ACE 100, Intro to Applied Microeconomics or ECON 102, Microeconomic Principles ACE 161, Microcomputer Applications or CS 105, Intro Computing: Non-Tech CMN 101, Public Speaking FSHN 101, The Science of Food and How it Relates to You FSHN 120, Contemporary Nutrition MCB 100, Introductory Microbiology and MCB 101, Intro Microbiology Laboratory – strongly recommended PSYC 100, Intro Psych RHET 105, Writing and Research<sup>2</sup> STAT 100, Statistics Language other than English<sup>3</sup>.

Describe how critical academic functions such as admissions and student advising are managed.

Admissions will be handled by the University Admissions and the College of ACES. Academic advising will be handled by designated Hospitality Management faculty (currently Jill Craft).

## Enrollment

Number of Students in Program (estimate)

Year One Estimate	48	5th Year Estimate (or when fully implemented)
80		

Estimated Annual Number of Degrees Awarded

Year One Estimate	0	5th Year Estimate (or when fully implemented)
20		

What is the matriculation term for this program?

## Budget

Will the program or revision require staffing (faculty, advisors, etc.) beyond what is currently available?

No

Additional Budget Information

Attach File(s)

## Financial Resources

How does the unit intend to financially support this proposal?

The support will continue as it was for the concentration.

Will the unit need to seek campus or other external resources?

No

Attach letters of support

What tuition rate do you expect to charge for this program? e.g, Undergraduate Base Tuition, or Engineering Differential, or Social Work Online (no dollar amounts necessary)

FSHN Differential rate currently used

## Resource Implications

### Facilities

Will the program require new or additional facilities or significant improvements to already existing facilities?

No

### Technology

Will the program need additional technology beyond what is currently available for the unit?

No

### Non-Technical Resources

Will the program require additional supplies, services or equipment (non-technical)?

No

## Resources

For each of these items, be sure to include in the response if the proposed new program or change will result in replacement of another program(s). If so, which program(s), what is the anticipated impact on faculty,

students, and instructional resources? Please attach any letters of support/acknowledgement from faculty, students, and/or other impacted units as appropriate.

Attach File(s)

## Faculty Resources

Please address the impact on faculty resources including any changes in numbers of faculty, class size, teaching loads, student-faculty ratios, etc. Describe how the unit will support student advising, including job placement and/or admission to advanced studies.

This is not applicable as there will be no impact on faculty resource as the program is already being administered as a concentration and there would be no significant impact on faculty resources by making the switch from concentration to major.

## Library Resources

Describe your proposal's impact on the University Library's resources, collections, and services. If necessary please consult with the appropriate disciplinary specialist within the University Library.

Current library resources, including collections and services, are sufficient to address the needs of this new major request since it is replacing the current concentration.

## Market Demand

What market indicators are driving this proposal? If similar programs exist in the state, describe how this program offers a unique opportunity for students:

This is not a new program just a shift from a concentration to a Hospitality Management major. A Hospitality Management major (rather than a concentration within FSHN) aligns with other HM programs around the state and nation. A major and degree in Hospitality Management will be more familiar and recognizable to potential employers and students. This will increase the visibility and desirability to potential students driving the number of students enrolled in program. While this move will put us more in line with other institutions, the HM program at the University of Illinois will still maintain its unique approach to preparing the students with the knowledge and skills in operations, business, and management and science.

Explain how the program will meet the needs of regional and state employers, including any state agencies, industries, research centers, or other educational institutions that expressly encouraged the program's development.

Discuss projected future employment and or additional educational opportunities for graduates of this program. Compare estimated demand with the estimated supply of graduates from this program and existing similar programs in the state. Where appropriate, provide documentation by citing data from such sources as employer surveys, current labor market analyses, and future workforce projections.

*(Whenever possible, use state and national labor data, such as that from the Illinois Department of Employment Security at <http://ides.illinois.gov/> and/or the U.S. Bureau for Labor Statistics at <http://www.bls.gov/>).*

The hospitality industry is one of the largest industries in the US. In Illinois (prior to COVID), there were over 25,000 eating drinking places accounting for over 30 billion dollars in sales and accounted for 10% of employment in the state. In addition in Illinois, there are 1489 hotel properties with over 165,396 rooms and 20 billion in spending annually. This does not include the jobs and spending from allied and support industries that are impacted by the hospitality industry. The pandemic undoubtedly had an enormous impact on the hospitality industry and highlighted that skilled business acumen and adaptability is needed to be and remain successful in this industry. While the industry saw record losses, demand is beginning to return however many workers will not return. The industry is hungry for new perspectives and leaders. Leaders that have a broad understanding of operations but are flexible. This hospitality program will prepare students to help meet the evolving needs of this industry and uniquely prepare the students for the challenges faced by one of the largest industries not only in the US but globally. The Hospitality Management major prescribes courses that meet the professional needs of the hospitality industry and career goals of students entering the major. The major is designed for students interested in integrating the basic principles of business and hospitality management with the goal of pursuing professional and management careers in hospitality-related industries.

What resources will be provided to assist students with job placement?

Hospitality Management major has dedicated faculty focused on academic advising, required work and internship requirements, and campus and college career center resources. There is also a Professional Issues course (FSHN 292) focused on hospitality specific professional development, i.e., resume development, interview skills, internship search, professional and personal branding.

If letters of support are available attach them here:

[HM statement for EdPol committee.pdf](#)

## EP Documentation

EP Control Number

EP.22.022

Attach

[ep22022\\_request to roll back proposal\\_20211008.pdf](#)



Rollback/Approval  
Notices

This proposal        Yes  
requires HLC  
inquiry

## DMI Documentation

Attach Final  
Approval Notices

Banner/Codebook  
Name

Program Code:

Minor Code	Conc Code	Degree Code	Major Code
---------------	--------------	----------------	---------------

Senate Approval  
Date

Senate  
Conference  
Approval Date

BOT Approval  
Date

IBHE Approval  
Date

HLC Approval  
Date

Effective Date:

Attached  
Document  
Justification for  
this request

Program Reviewer  
Comments        **Deb Forgacs (dforgacs) (09/08/21 5:57 pm):** Rollback: requested.  
**Barbara Lehman (bjlehman) (10/08/21 2:33 pm):** Rollback: Rollback requested  
by Dr. Pan. Please see attached email under EP Documentation.  
**Rebecca Snook (snook) (10/14/21 4:31 pm):** Response to EPC question, "How  
does this HM major compare to similar programs at peer institutions?" has been  
uploaded to the Market Demand section.  
**Kathy Martensen (kmartens) (11/08/21 2:49 pm):** Rollback: Rollback for  
packaging with remainder of FSHN proposals.



Prescribed Courses including Campus General Education Requirements

Course List		
Code	Title	Hours
<b>Composition I and Speech</b>		6-7
Select one of the following:		
<a href="#"><u>RHET 105</u></a> & <a href="#"><u>CMN 101</u></a>	Writing and Research and Public Speaking(or equivalent; see college Composition I requirement)	
<a href="#"><u>CMN 111</u></a> & <a href="#"><u>CMN 112</u></a>	Oral & Written Comm I and Oral & Written Comm II	
<b>Advanced Composition</b>		3-4
Select one course from campus approved list of Advanced Composition courses.		
<b>Cultural Studies</b>		9
Select one course from Western culture, one from non-Western culture, and one from U.S. minority culture from campus approved lists.		
<b>Foreign Language</b>		
Coursework at or above the third level is required for graduation.		
<b>Quantitative Reasoning I</b>		3-4
Select one of the following:		
<a href="#"><u>MATH 220</u></a>	Calculus	
<a href="#"><u>MATH 221</u></a>	Calculus I	
<a href="#"><u>MATH 234</u></a>	Calculus for Business I	
<b>Quantitative Reasoning II</b>		3-4
Select one of the following:		
<a href="#"><u>ACE 261</u></a>	Applied Statistical Methods	
<a href="#"><u>CPSC 241</u></a>	Intro to Applied Statistics	
<a href="#"><u>ECON 202</u></a>	Economic Statistics I	
<a href="#"><u>PSYC 235</u></a>	Intro to Statistics	
<a href="#"><u>STAT 100</u></a>	Statistics	
<b>Natural Sciences and Technology</b>		8
<a href="#"><u>CHEM 101</u></a>	Introductory Chemistry	
<a href="#"><u>MCB 100</u></a>	Introductory Microbiology	
<a href="#"><u>MCB 101</u></a>	Intro Microbiology Laboratory	
<b>Humanities and the Arts</b>		6
Select 6 credit hours from campus approved list.		
<b>Social and Behavioral Sciences</b>		9
Select 9 credit hours from campus approved list		
<b>ACES Prescribed Course</b>		2

Course List		
Code	Title	Hours
<u>ACES 101</u>	Contemporary Issues in ACES	
<b>Social and Behavioral Sciences</b>		7-8
<u>PSYC 100</u>	Intro Psych	
<u>ACE 100</u>	Introduction to Applied Microeconomics	
or <u>ECON 102</u>	Microeconomic Principles	
<b>Major Required Courses</b>		60-63
<u>ACCY 200</u>	Fundamentals of Accounting	3
<u>ACE 161</u>	Microcomputer Applications	3
<u>ANSC 309</u>	Meat Production and Marketing	2
<u>BADM 300</u>	The Legal Environment of Bus	3
<u>BADM 310</u>	Mgmt and Organizational Beh	3
<u>BADM 320</u>	Principles of Marketing	3
<u>FSHN 101</u>	The Science of Food and How it Relates to You	3
<u>FSHN 120</u>	Contemporary Nutrition	3
<u>FSHN 140</u>	Introduction to Hospitality	3
<u>FSHN 145</u>	Intro Hospitality Management	3
<u>FSHN 232</u>	Science of Food Preparation	3
<u>FSHN 249</u>	Food Service Sanitation	1
<u>FSHN 292</u>	Hospitality Management: Professional Issues	1
<u>FSHN 293</u>	Off Campus Internship	0 to 4
<u>FSHN 340</u>	Food Production and Service	4
<u>FSHN 345</u>	Strategic Operations Management	3
<u>FSHN 346</u>	Foundations of Hotel Management	3
<u>FSHN 441</u>	Services Management	3
<u>FSHN 442</u>	Hospitality Management & Leadership Skills	3
<u>FSHN 443</u>	Management of Fine Dining	4
<u>LEAD 321</u>	Training and Development	3
<u>PSYC 245</u>	Industrial Org Psych	3
<b>Electives</b>		
Select at least 6 credit hours from 300-400 level campus courses.		
<b>Minimum of 40 hours of advanced credit required</b>		
<b>Total Minimum Hours</b>		<b>126</b>

## FOOD SCIENCE AND HUMAN NUTRITION, BS

### CONCENTRATION IN HOSPITALITY MANAGEMENT

Prescribed Courses including Campus General Education

Course List		
Code	Title	Hours
Composition I and Speech		
Select one of the following:		6-7
<a href="#"><u>RHET 105</u></a> & <a href="#"><u>CMN 101</u></a>	Writing and Research and Public Speaking(or equivalent) (see college Composition I requirement)	
<a href="#"><u>CMN 111</u></a> & <a href="#"><u>CMN 112</u></a>	Oral & Written Comm I and Oral & Written Comm II	
Advanced Composition		
Select one course from campus approved list of Advanced Composition courses.		3-4
Cultural Studies		
Select one course from Western culture, one from non-Western culture, and one from U.S. minority culture from campus approved lists. <sup>1</sup>		9
Foreign Language		
Coursework at or above the third level is required for graduation.		
Quantitative Reasoning I		
Select one of the following: <sup>2</sup>		4-5
<a href="#"><u>MATH 220</u></a>	Calculus	
<a href="#"><u>MATH 221</u></a>	Calculus I	
<a href="#"><u>MATH 234</u></a>	Calculus for Business I (This course does not count for students in the Food Science Concentration; choose from the other two options.)	
Quantitative Reasoning II		
Select one of the following:		3-4
<a href="#"><u>ACE 261</u></a>	Applied Statistical Methods	
<a href="#"><u>CPSC 241</u></a>	Intro to Applied Statistics	
<a href="#"><u>ECON 202</u></a>	Economic Statistics I	
<a href="#"><u>PSYC 235</u></a>	Intro to Statistics	
<a href="#"><u>STAT 100</u></a>	Statistics	
Natural Sciences and Technology		
Chemistry <sup>3</sup>		3 or 8
<a href="#"><u>CHEM 101</u></a>	Introductory Chemistry	

Course List		
Code	Title	Hours
<a href="#">CHEM 102</a> & <a href="#">CHEM 103</a>	General Chemistry I and General Chemistry Lab I	
<a href="#">CHEM 104</a> & <a href="#">CHEM 105</a>	General Chemistry II and General Chemistry Lab II	
<a href="#">MCB 100</a>	Introductory Microbiology	3
<a href="#">MCB 101</a>	Intro Microbiology Laboratory <sup>4</sup>	2
Humanities and the Arts		
Select from campus approved list.		6
Social and Behavioral Sciences		
Select from campus approved list and/or see individual concentration. <sup>5</sup>		9
ACES Prescribed Course		
<a href="#">ACES 101</a>	Contemporary Issues in ACES	2
Required Concentration		
Concentration prescribed courses. See specific requirements for each concentration listed below.		
Total Hours <sup>6</sup>		126 or 130

<sup>1</sup> Students in the Food Science Concentration must choose CPSC 116, and one course from Western cultures, from U.S. minority cultures from campus approved lists.

<sup>2</sup> Students in the Food Science Concentration must select from [MATH 220](#) or [MATH 221](#).

<sup>3</sup> Students in the Hospitality Management Concentration must take CHEM 101. All other concentrations take 102 + 103 & CHEM 104 + 105, which are **not** required for the Hospitality Management Concentration.

<sup>4</sup> Not required for the Food Science Concentration

<sup>5</sup> AGED 230 or 260 and 3 hours selected from the campus approved list for students in the Food Science Concentration - 6 hours total.

<sup>6</sup> The Food Science Concentration requires a minimum of 130 hours; the Dietetics, Human Nutrition, and Hospitality Management Concentrations each require a minimum of 126 hours.

Code	Title	Hours
Social and Behavioral Sciences		
<a href="#">PSYC 100</a>	Intro Psych	4
<a href="#">ACE 100</a>	Introduction to Applied Microeconomics	3-4
or <a href="#">ECON 102</a>	Microeconomic Principles	
Hospitality Management Concentration Required		
<a href="#">ACCY 200</a>	Fundamentals of Accounting	3
<a href="#">ACE 161</a>	Microcomputer Applications	3
<a href="#">ANSC 309</a>	Meat Production and Marketing	2

<b>Code</b>	<b>Title</b>	<b>Hours</b>
<u>BADM 300</u>	The Legal Environment of Bus	3
<u>BADM 310</u>	Mgmt and Organizational Beh	3
<u>BADM 320</u>	Principles of Marketing	3
<u>FSHN 101</u>	The Science of Food and How it Relates to You	3
<u>FSHN 120</u>	Contemporary Nutrition	3
<u>FSHN 140</u>	Introduction to Hospitality	3
<u>FSHN 145</u>	Intro Hospitality Management	3
<u>FSHN 232</u>	Science of Food Preparation	3
<u>FSHN 249</u>	Food Service Sanitation	1
<u>FSHN 292</u>	Hospitality Management: Professional Issues	1
<u>FSHN 293</u>	Off Campus Internship	2-4
<u>FSHN 340</u>	Food Production and Service	4
<u>FSHN 345</u>	Strategic Operations Management	3
<u>FSHN 346</u>	Foundations of Hotel Management (Foundations of Hotel Management)	3
<u>FSHN 441</u>	Services Management (Services Management)	2
<u>FSHN 442</u>	Hospitality Management & Leadership Skills	3
<u>FSHN 443</u>	Management of Fine Dining	4
<u>LEAD 320</u>	Training Needs Assessment	3
<u>LEAD 321</u>	Training and Development	3
<u>PSYC 245</u>	Industrial Org Psych	3
Elective hours as needed to reach a minimum of 126		

**From:** [Craft, Jill North](#)  
**To:** [Pan, Yuan-Xiang](#)  
**Cc:** [Snook, Rebecca Lena](#)  
**Subject:** HM statement for EdPol committee  
**Date:** Thursday, October 14, 2021 2:27:29 PM

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Pan,

Please see the requested statement for the HM Major proposal.

**Question: *How does this HM major compare to similar programs at peer institutions?***

*The proposed HM major is comparable to other hospitality management programs at peer institutions. The major offers relevant coursework in business fundamentals (accounting, business law, marketing, services management, strategic operations management). As well as fundamental hospitality coursework like intro to hospitality, lodging management, foodservice management, foodservice sanitation, and HM leadership and management.*

*Internship and professional development experiences are also required in the proposed program and are also commonly required components of HM programs.*

*Several institutions do require intro to nutrition courses. We are unique from many of our peer institutions with our foundation in science. Along with intro to nutrition our students will also take the Science of Food and How it Relates to You (FSHN 101). In addition, unlike peer institutions that allow students to select their life and physical sciences general education requirements, students in the HM program take Chemistry and Intro to Microbiology as both most closely relate to science that influences food production and safety.*

Jill N. Craft, M.S.  
Clinical Associate Professor  
Hospitality Management Faculty  
University of Illinois Urbana-Champaign  
295 Bevier Hall  
905 S. Goodwin Ave, Urbana, IL 61801  
Email: [jnorth@illinois.edu](mailto:jnorth@illinois.edu)  
Office: (217) 333-8805  
<http://www.spicebox.illinois.edu>  
<http://www.beviercafe.illinois.edu>

Schedule a meeting @ <https://jillcraft.youcanbook.me>



UNIVERSITY OF ILLINOIS  
AT URBANA-CHAMPAIGN

Department of Mathematics

273 Altgeld Hall, MC-382  
1409 West Green Street  
Urbana, IL 61801



September 24, 2021

**Re: New BS degrees in FSHN**

Dear Professor Nicki Engeseth, Head of FSHN,

The Mathematics Department is happy to support the proposed changes of four concentrations in the Department of Food Science and Human Nutrition to Bachelor degrees. Specifically, the department has the resources to cover the expected enrollments in Math 220, 221 and 234 required by students in the proposed majors of Food Science, Dietetics and Nutrition, Hospitality Management and Nutrition and Pre-Health.

Sincerely

A handwritten signature in black ink that reads 'Randy McCarthy' in a cursive script.

Randy McCarthy  
Professor of Mathematics  
Dir of Undergraduate Studies in Math  
rmccrthy@illinois.edu

*telephone 217-333-3350 • fax 217-333-9576*  
*email office@math.uiuc.edu • url <http://www.math.uiuc.edu/>*

October 12, 2021

Nicki J. Engeseth, Ph.D.  
Professor and Head, Department of Food Science & Human Nutrition  
260 A Bevier Hall, 905 S. Goodwin, Urbana, IL 61801  
Phone: (217)244-6788

Dear Professor Engeseth,

Thank you for your message regarding your proposed transition from concentrations to Bachelor Degrees in the four specific areas of Food Science and Human Nutrition (Food Science, Dietetics, Hospitality Management, Nutrition and Pre-Health). The School of Molecular and Cellular Biology, is supportive of your proposal and agrees to allow five of our courses to be listed as requirements. Those courses are:

MCB 100: Introductory Microbiology; regularly taught in the Fall and Spring semesters.

MCB 101: Intro Microbiology Laboratory; regularly taught in the Fall and Spring semesters.

MCB 244: Human Anatomy & Physiology I; regularly taught in Fall and Spring semesters.

MCB 245: Human Anat & Physiol Lab I; regularly taught in Fall and every other Summer semesters. Last offering was Summer 2021.

MCB 450: Introductory Biochemistry; regularly taught in the Fall, Spring and Summer semesters.

You indicate that you do not anticipate any changes in the numbers of your students enrolling in these courses. As long as this is the case, we are happy to have your students in our courses. If you find your numbers rising, please provide us with a warning so that we can plan appropriately. Best of luck with your new degree programs!

All the best,



Melissa Michael  
Associate Director for Curriculum & Instruction

CC: Milan Bagchi, Director, School of Molecular and Cellular Biology

**From:** [Fox, Sean](#)  
**To:** [Engeseth, Nicki](#)  
**Cc:** [Finnegan, Ann Butler](#); [Endres, Bryan](#); [Lo, Alexander C](#); [Burnett, Meghan Lea](#)  
**Subject:** RE: ACE course approval for new majors  
**Date:** Friday, September 17, 2021 1:24:58 PM

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Dear Dr. Engeseth,

The Department of Agricultural & Consumer Economics (ACE) acknowledges being informed of Department of Food Science & Human Nutrition plans to convert four undergraduate concentrations to majors. ACE supports the proposed changes and, in particular, supports the continued inclusion of ACE 161 as a requirement in the Hospitality Management major.

Copying some colleagues for their awareness.

Best wishes,  
Sean Fox

John A. (Sean) Fox, Professor and Head  
Dept. of Agricultural & Consumer Economics  
University of Illinois, Ph: 217-300-5356  
<http://ace.illinois.edu/>

---

**From:** Engeseth, Nicki <engeseth@illinois.edu>  
**Sent:** Friday, September 17, 2021 10:39 AM  
**To:** Fox, Sean <seanfox@illinois.edu>  
**Subject:** ACE course approval for new majors

Dear Professor Fox,

The Department of Food Science & Human Nutrition (FSHN) is proposing to convert all four of our concentrations to majors. Thus, each current concentration will simultaneously end with the beginning of the majors. Some of your departmental courses are currently required in our concentrations as listed below. For this approval process we are requesting an email of support for the classes listed below to continue to be required in our majors. The courses below are required in each of our concentrations (soon to be majors), unless otherwise noted: we do not anticipate any changes in numbers of our students enrolling in your course(s). Please send an email back indicating that you acknowledge/support us including the below courses in our new majors upon the ending of our concentrations.

For the ACE department we are referring to:

The following course(s) are currently required for our Hospitality Management

concentration and will be required for our Hospitality Management major:  
ACE 161

This is the only one of our 4 concentrations that requires an ACE course.

If you have any questions, please let me know.

Sincerely,

Nicki

***Nicki J. Engeseth, Ph.D. | Professor and Head***

Department of Food Science & Human Nutrition | University of Illinois

260 A Bevier Hall, 905 S. Goodwin, Urbana, IL 61801

Phone: (217)244-6788

**From:** [Johnson, Rodney W](#)  
**To:** [Engeseth, Nicki](#)  
**Subject:** RE: ANSC course approval for new majors  
**Date:** Friday, September 17, 2021 10:24:39 AM

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Dr. Engeseth,

The Department of Animal Sciences supports your department's plan to include ANSC 309 as a required course for students majoring in Hospitality Management.

Rodney W. Johnson  
Professor and Head, Department of Animal Sciences  
University of Illinois at Urbana-Champaign

---

**From:** Engeseth, Nicki <engeseth@illinois.edu>  
**Sent:** Friday, September 17, 2021 10:11 AM  
**To:** Johnson, Rodney W <rwjohn@illinois.edu>  
**Subject:** ANSC course approval for new majors

Dear Professor Johnson,

The Department of Food Science & Human Nutrition (FSHN) is proposing to convert all four of our concentrations to majors. Thus, each current concentration will simultaneously end with the beginning of the majors. Some of your departmental courses are currently required in our concentrations as listed below. For this approval process we are requesting an email of support for the classes listed below to continue to be required in our majors. The courses below are required in each of our concentrations (soon to be majors), unless otherwise noted: we do not anticipate any changes in numbers of our students enrolling in your course(s). Please send an email back indicating that you acknowledge/support us including the below courses in our new majors upon the ending of our concentrations.

For the Animal Sciences department we are referring to:

The following course(s) are currently required for our Hospitality Management concentration and will be required for our Hospitality Management major:  
ANSC 309

This is the only one of our 4 concentrations that require a ANSC course.

If you have any questions, please let me know.

Sincerely,

Nicki

***Nicki J. Engeseth, Ph.D. | Professor and Head***

Department of Food Science & Human Nutrition | University of Illinois

260 A Bevier Hall, 905 S. Goodwin, Urbana, IL 61801

Phone: (217)244-6788

**From:** [Torelli, Carlos Javier](#)  
**To:** [Engeseth, Nicki](#)  
**Subject:** RE: BADM course approval for new majors  
**Date:** Friday, October 8, 2021 3:16:45 PM

---

Hi Nicky

No problem. Just make sure to update the codes for the program (if the conversion to major changes it) with our scheduler Sarah Orwick to make sure students can enroll.

Best

Carlos

Carlos J. Torelli  
Professor of Business Administration  
Head of the Department of Business Administration  
James F. Towey Faculty Fellow  
Gies College of Business  
University of Illinois at Urbana-Champaign

---

**From:** Engeseth, Nicki <engeseth@illinois.edu>  
**Sent:** Friday, October 8, 2021 12:47 PM  
**To:** Torelli, Carlos Javier <ctorelli@illinois.edu>  
**Subject:** BADM course approval for new majors

Dear Professor Torelli,

The Department of Food Science & Human Nutrition (FSHN) is proposing to convert all four of our concentrations to majors. Thus, each current concentration will simultaneously end with the beginning of the majors. Some of your departmental courses are currently required in our concentrations as listed below. For this approval process we are requesting an email of support for the classes listed below to continue to be required in our majors. The courses below are required in each of our concentrations (soon to be majors), unless otherwise noted: we do not anticipate any changes in numbers of our students enrolling in your course(s). Please send an email back indicating that you acknowledge/support us including the below courses in our new majors upon the ending of our concentrations.

For the BADM department we are referring to:

The following course(s) are currently required for our Hospitality Management concentration and will be required for our Hospitality Management major:  
BADM 310, 320

This is the only one of our 4 concentrations that require a business course.

If you have any questions, please let me know.

Sincerely,

Nicki Engeseth

***Nicki J. Engeseth, Ph.D. | Professor and Head***

Department of Food Science & Human Nutrition | University of Illinois

260 A Bevier Hall, 905 S. Goodwin, Urbana, IL 61801

Phone: (217)244-6788



**From:** [Rosch, David Michael](#)  
**To:** [Engeseth, Nicki](#)  
**Subject:** RE: LEAD: course approval for new majors  
**Date:** Friday, September 17, 2021 10:44:47 AM

---

I fully support your changes in FSHN, especially as it relates to the curriculum within the ALEC Program. Please let me know if you need anything else!

Best,  
Dave

---

**From:** Engeseth, Nicki <engeseth@illinois.edu>  
**Sent:** Friday, September 17, 2021 10:07 AM  
**To:** Rosch, David Michael <dmrosch@illinois.edu>  
**Subject:** LEAD: course approval for new majors

Dear Professor Rosch,

The Department of Food Science & Human Nutrition (FSHN) is proposing to convert all four of our concentrations to majors. Thus, each current concentration will simultaneously end with the beginning of the majors. Some of your program courses are currently required in our concentrations as listed below. For this approval process we are requesting an email of support for the classes listed below to continue to be required in our majors. The courses below are required in each of our concentrations (soon to be majors), unless otherwise noted: we do not anticipate any changes in numbers of our students enrolling in your course(s). Please send an email back indicating that you acknowledge/support us including the below courses in our new majors upon the ending of our concentrations.

For the ALEC Program we are referring to:

The following course(s) are currently required for our Hospitality Management concentration and will be required for our Hospitality Management major:  
LEAD 320. 321

This is timing-wise not perfect as you are getting approval for combining these two courses to LEAD 321. Thus, we simply need acknowledgement that once the changes are made we will adopt 321 as a required course for our HM major.

If you have any questions, please let me know.

Sincerely,

Nicki

***Nicki J. Engeseth, Ph.D. | Professor and Head***

Department of Food Science & Human Nutrition | University of Illinois  
260 A Bevier Hall, 905 S. Goodwin, Urbana, IL 61801

Phone: (217)244-6788

**From:** [Aber, Mark S](#)  
**To:** [Engeseth, Nicki](#)  
**Cc:** [Allen, Nicole E](#)  
**Subject:** Fw: PSYC course approval for new majors  
**Date:** Sunday, September 19, 2021 3:17:35 PM

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Dear Professor Engeseth,

On behalf of the Department of Psychology, I write to let you know that we are happy to have both PSYC 100 and PSYC 245 be a required course for the proposed Hospitality Management major in the Department of Food Science and Human Nutrition. We understand that you do not anticipate any changes in the number of your students enrolling in these courses.

Best of luck with your proposal.

best,

Mark Aber

Mark Aber (he/him/his)  
Associate Professor  
Associate Head and Director of Undergraduate Studies  
Department of Psychology  
University of Illinois, Urbana-Champaign

---

**From:** Engeseth, Nicki <engeseth@illinois.edu>  
**Sent:** Friday, September 17, 2021 10:20 AM  
**To:** Allen, Nicole E  
**Subject:** PSYC course approval for new majors

Dear Professor Allen,

The Department of Food Science & Human Nutrition (FSHN) is proposing to convert all four of our concentrations to majors. Thus, each current concentration will simultaneously end with the beginning of the majors. Some of your departmental courses are currently required in our concentrations as listed below. For this approval process we are requesting an email of support for the classes listed below to continue to be required in our majors. The courses below are required in each of our concentrations (soon to be majors), unless otherwise noted: we do not anticipate any changes in numbers of our students enrolling in

your course(s). Please send an email back indicating that you acknowledge/support us including the below courses in our new majors upon the ending of our concentrations.

For the Psychology department we are referring to:

The following course(s) are currently required for our Hospitality Management concentration and will be required for our Hospitality Management major:  
PSYC 100, 245

This is the only one of our 4 concentrations that requires a psychology course.

If you have any questions, please let me know.

Sincerely,

Nicki Engeseth

***Nicki J. Engeseth, Ph.D. | Professor and Head***

Department of Food Science & Human Nutrition | University of Illinois  
260 A Bevier Hall, 905 S. Goodwin, Urbana, IL 61801  
Phone: (217)244-6788

**From:** [Murphy, Catherine Jones](#)  
**To:** [Engeseth, Nicki](#)  
**Cc:** [Murphy, Catherine Jones](#)  
**Subject:** Re: CHEM course approval for new majors  
**Date:** Friday, September 17, 2021 12:28:20 PM

---

Dear Professor Engeseth,

The Department of Chemistry heartily supports your proposal to convert your concentrations to majors.

Best regards,

Catherine J. Murphy  
Head, Department of Chemistry

On Sep 17, 2021, at 11:19 AM, Engeseth, Nicki <[engeseth@illinois.edu](mailto:engeseth@illinois.edu)> wrote:

Dear Professor Murphy,

The Department of Food Science & Human Nutrition (FSHN) is proposing to convert all four of our concentrations to majors. Thus, each current concentration will simultaneously end with the beginning of the majors. Some of your departmental courses are currently required in our concentrations as listed below. For this approval process we are requesting an email of support for the classes listed below to continue to be required in our majors. The courses below are required in each of our concentrations (soon to be majors), unless otherwise noted: we do not anticipate any changes in numbers of our students enrolling in your course(s). Please send an email back indicating that you acknowledge/support us including the below courses in our new majors upon the ending of our concentrations.

For the Chemistry department we are referring to:

The following course(s) are currently required for our Food Science concentration and will be required for our Food Science major:  
CHEM 102/103, 104/105, 232

The following course(s) are currently required for our Dietetics concentration and will be required for our Dietetics and Nutrition major:  
CHEM 102/103, 104/105, 232/233

The following course(s) are currently required for our Hospitality Management concentration and will be required for our Hospitality Management major:  
CHEM 101

The following course(s) are currently required for our Human Nutrition concentration which will become the Nutrition and Pre-Health major:

CHEM 102/103, 104/105, 232/233

If you have any questions, please let me know.

Sincerely,

Nicki Engeseth

***Nicki J. Engeseth, Ph.D. | Professor and Head***

Department of Food Science & Human Nutrition | University of Illinois

260 A Bevier Hall, 905 S. Goodwin, Urbana, IL 61801

Phone: (217)244-6788

Catherine J. Murphy  
Head, Department of Chemistry  
Larry R. Faulkner Endowed Chair in Chemistry  
Center for Advanced Studies Professor  
Department of Chemistry  
University of Illinois at Urbana-Champaign  
600 S. Mathews Ave.  
Urbana, IL 61801  
[murphycj@illinois.edu](mailto:murphycj@illinois.edu)  
217-333-7680 office phone  
A512 CLSL office location

**From:** [Pahre, Jennie](#)  
**To:** [Pan, Yuan-Xiang](#)  
**Cc:** [Lehman, Barbara J](#); [Martensen, Kathy](#); [Moorhouse, Linda](#)  
**Subject:** Fw: Question about Proposals  
**Date:** Friday, October 8, 2021 11:04:47 AM

---

Dear Professor Pan,

I have now received information about whether a second proposal to de-activate the certificate would be needed. Please note the response below; it looks like such a proposal would be required.

You asked that we rollback EP 20.022 (to establish a Hospitality Management BS) so that you can address the things we discussed today. This should also provide the opportunity to consider the second deactivation proposal.

Thank you again for taking the time to chat. I hope that you have an excellent weekend.

All best,  
Jennie

**JENNIFER N. PAHRE**

*Teaching Associate Professor and Director of Undergraduate Studies*

College of Law

University of Illinois Urbana-Champaign

202 Law Building | M/C 594

Champaign, IL 61820

217.333.0712 | [jpahre@illinois.edu](mailto:jpahre@illinois.edu)

[www.law.illinois.edu](http://www.law.illinois.edu)



*Under the Illinois Freedom of Information Act any written communication to or from university employees regarding university business is a public record and may be subject to public disclosure.*

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**From:** Martensen, Kathy <[kmartens@illinois.edu](mailto:kmartens@illinois.edu)>  
**Sent:** Friday, October 8, 2021 10:40 AM  
**To:** Pahre, Jennie <[jpahre@illinois.edu](mailto:jpahre@illinois.edu)>; Moorhouse, Linda <[moorhouz@illinois.edu](mailto:moorhouz@illinois.edu)>  
**Subject:** RE: Question about Proposals

That's correct, Jennie. There should be two proposals just as you describe.

Kathy

---

**From:** Pahre, Jennie <jpahre@illinois.edu>

**Sent:** Friday, October 8, 2021 9:15 AM

**To:** Martensen, Kathy <kmartens@illinois.edu>; Moorhouse, Linda <moorhouz@illinois.edu>

**Subject:** Question about Proposals

Dear Kathy and Linda,

I have a quick question about proposals that replace existing programs with new programs.

If a proposal says that the new program -- a new BA, for example -- is going to replace an existing program -- a certificate, let's say -- do we usually expect two proposals, one to create the new program, and one to deactivate the old? If a program is going to replace another program, should there be some provision for deactivating the old program as part of the approval process for the new?

Is this correct?

All best,

Jennie

**JENNIFER N. PAHRE**

*Teaching Associate Professor and Director of Undergraduate Studies*

College of Law

University of Illinois Urbana-Champaign

202 Law Building | M/C 594

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[www.law.illinois.edu](http://www.law.illinois.edu)



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