



PROGRAM CHANGE FORM

Program Code: **CFHMC** Program Name: **Hospitality Management Certificate**

Effective Term:
Fall 2003

- Directions:** 1.) Attach the current program listing from the WCC catalog and indicate any changes that you would like to make.
- 2.) Draw lines through anything that should be deleted and write in additions. Extensive narrative changes may be included on a separate sheet.
- 3.) Check the boxes below for each type of change being proposed. If you are making changes to courses or proposing new courses as part of this proposal, they must be approved separately using a Course-Syllabus Approval Form (CSAF). Courses that are being discontinued also should be submitted on CSAF forms.

1. Requested Changes:

- ☒ Remove 14 Course(s)
- ☒ Add 2 Course(s)
- ☒ Total Credits: Current Credits 69 After Changes 30
- ☒ Change Course Semester Sequencing
- ☒ Change Title (title was Hotel-Restaurant Management)
- ☒ Description
- ☒ Advisors
- ☐ Articulation Information
- ☐ Program Admission Requirements
- ☐ Continuing Eligibility Requirements
- ☐ Footnotes
- ☒ Other See Attached

Show all changes on the attached program sheet.

2. Rationale for Proposed Changes:

Many larger organizations in the hospitality industry prefer to hire entry level employees and require the candidate to complete an internal training program in order to advance to a mid-management position. One-year Certificate Programs would allow students to enter the larger corporation with the basic skills to advance to their mid-management positions more quickly and confidently. In addition, there are students currently taking foods and nutrition and culinary arts career and technical classes in Washtenaw County high schools that would be interested in completing the certificate program with the opportunity to transfer to a University that would articulate the credits toward a Bachelor Degree in Hospitality Management after one year of study at Washtenaw Community College.

3. Financial/Staffing/Equipment/Space Implications:

Additional classroom space may be required to offer a second section of some of the courses as the program grows. Additional part-time instructors will need to be hired when this occurs.

4. Has the department consulted with all departments that may be impacted? Yes ☒ No ☐ NA ☐

Comments:

****REMINDER:** Please include the current program sheet with all changes listed.

Signatures:

Reviewer	Print Name	Signature	Date
Program Change Initiator:	Jillaine Beauchamp	<i>Jillaine M. Beauchamp</i>	3/17/03
Department Chair:	DAUL MC PHERSON	<i>Paul McPherson</i>	3/17/03
Division Dean/Administrator:	Granville White	<i>Granville White</i>	3/18/03
Executive Vice President, Instruction		<i>Robert M. Palay</i>	3/24/03

*Please submit completed form to the Office of Curriculum and Articulation Services.

Access Program File 4/14

Log 4/14

Copies: Initiator, Department Chair, Dean, Curriculum Files

New Listing to: Counseling; Admissions; Student Records

File Name: Hosp Mgmt Cert.doc

Culinary Arts

Hospitality Management (CFHMC) Certificate

'UNDER CONSTRUCTION'

Program Effective Term: Fall 2003

This program prepares students for an entry level supervisory position in the hospitality management industry such as a dining room manager in a restaurant, country club, hotel or retirement community. This certificate also equips students with the skills needed for an entry level position in banquet and catering sales. In addition, it provides a foundation for continued study toward an Associate in Applied Science in Culinary and Hospitality Management, or serves as the first year study toward a 1+ 3 transfer toward a baccalaureate degree at a four-year college or university.

Business and Computer Technologies Division
Culinary and Hospitality Management Department

Advisor: Jill Beauchamp

Major/Area Requirements		(30 Credits)
BMG 207	Business Communication	3
CUL 100	Introduction to Hospitality Management	3
CUL 110	Sanitation and Hygiene	3
CUL 118	Principles of Nutrition	3
CUL 150	Food Service Management	3
CUL 151	Food Service Marketing	3
CUL 220	Organization/Management of Food Systems	3
CUL 224	Principles of Cost Control	3
CUL 250	Principles of Beverage Service	3
Elective	CUL 174 Co-op Education I	3

Minimum Credits Required for the Program: 30

Footnotes:

I	II	IS
CUL 100	CUL 174	CUL 250
CUL 110	CUL 220	
CUL 118	CUL 224	
CUL 150	BMG 207	
CUL 151		