



Memo

February 20, 2025

To: W. Randy Smith, Vice Provost – Council on Academic Affairs

From: Pete Locascio, Executive Director of Undergraduate Education, EHE

RE: INFORMATIONAL ITEM: **Informational Item: BS program**, Department of
Education and Human Ecology. Please find materials included in this proposal related to a small-scale
revision.

The department proposes:

- The department proposes to revise the BS program in Education and Human Ecology to include a minor in Education and Human Ecology. This revision is intended to provide students with a more comprehensive understanding of the field and to prepare them for careers in education and human ecology.
- The department also proposes to revise the BS program in Education and Human Ecology to include a minor in Education and Human Ecology. This revision is intended to provide students with a more comprehensive understanding of the field and to prepare them for careers in education and human ecology.

These changes account for roughly 10% of change to the curriculum. This was approved by the
EHE Curriculum Committee on February 20, 2025.

If there are any questions, please contact me at Locascio.7@osu.edu



October 14, 2025

Pete Locascio

Executive Director of Undergraduate Education

EHE Office of Undergraduate Education

Dear Pete:

I am writing to express my support for the proposed course change requests and program revision, effective AUTUMN 2026:

1. **CSHSPMG 2810 (1cr)**
Proposal: Add 1 credit hour, increasing course from 1cr to 2cr
2. **CSHSPMG 3730 (1cr)**
Proposal: Add 1 credit hour, increasing course from 1cr to 2cr
3. **Program Revision: Hospitality Management, B.S.**
Proposal: Increase overall major hours from 71-95 credit hours to 72-97 credit hours

Attached you will find the necessary documentation outlining proposal details. Review of and approval from the Consumer Sciences faculty and the Department of Human Sciences Undergraduate Studies Chair Committee has been obtained. There are no negative budgetary implications and no additional funds or human resources necessary for the execution of these requests. If you have any questions or need additional information, do not hesitate to contact me.

Sincerely,

Sue Sutherland, PhD

Pronouns: she/her/hers

Professor, Associate Department Chair

College of Education and Human Ecology



Department of Human Sciences

College of Education and Human Ecology
Program Area: Consumer Sciences
262 Campbell Hall
1787 Neil Avenue
Columbus, OH 43210

Phone: 614-292-4389

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<http://ehe.osu.edu/human-sciences>

September 24, 2025

Dr. Sue Sutherland

Chair, Undergraduate Studies Committee

Department of Human Science, College of Education and Human Ecology

Dear Sue,

The Hospitality Management faculty is seeking approval to change the credit hours for CSHSPMG 2810 Hotel Practicum and CSHSPMG 3730 Foodservice Practicum from 1 to 2. This proposal is based on feedback from the undergraduate advising and curriculum office and will better align the credit hours with the typical standard for practicums in EHE (i.e., 1 credit hour = 60 work hours). In the revised practicum courses, students will work 120 hours for 2 credit hours, rather than 102 hours for 1 credit hour in the current setup. The updated syllabi are attached.

In addition, we request to update the Hospitality Management undergraduate Major and Minor curriculum sheets accordingly to reflect these changes, resulting in an increase of 2 credit hours in the total credit hours for the major (i.e., 72-97 after the change) and no impact on the total credit hour for the minor. Overall, this change will help us better align with the college's standard for practicum courses while not making a significant impact on the total credit hours for the Hospitality Management major.

This proposal has been reviewed and supported by the Consumer Sciences faculty (September 24, 2025). Please let me know if any additional information is needed (liu.6225@osu.edu). Thank you very much for your time and consideration.

Sincerely,

Stephanie

A handwritten signature in black ink, appearing to be "Stephanie Liu".

Stephanie Liu, PhD

Associate Professor of Hospitality Management | Consumer Sciences

Chair, Hospitality Management Undergraduate & Graduate Studies

liu.6225@osu.edu

Hospitality Management

Bachelor of Science in
Hospitality Management



THE OHIO STATE UNIVERSITY
COLLEGE OF
EDUCATION AND HUMAN ECOLOGY



Effective for students admitted to the College of Education and Human Ecology beginning **Summer 2024** **Autumn 2026**

General Education Requirements (32-39 Hours)		HOURS
Bookends (2 Hours)		
Launch Seminar		1
Reflection Seminar		1
Foundations (22-25 Hours)		
Writing & Information Literacy		3
Mathematical & Quantitative Reasoning or Data Analysis		3-5
Literary, Visual & Performing Arts		3
Historical & Cultural Studies		3
Natural Science		4-5
Social & Behavioral Sciences		3
Race, Ethnic & Gender Diversity		3
Thematic Pathways (8-12 Hours)		
Take 4-6 hours from Citizenship for a Diverse & Just World and 4-6 hours from another Thematic Pathway of choice.		
Citizenship for a Diverse & Just World		4-6
Choice of 4-6 hours from one additional Thematic Pathway:		
Lived Environments Sustainability Health & Wellbeing	Origins & Evolution Traditions, Cultures, & Transformations Number, Nature, Mind	Migration, Mobility, & Immobility
		4-6
EHE 1100 College Survey		1

Major Requirements (38-55 Hours) (39-57 Hours)	HOURS
Interdisciplinary Core	16
CSHSPMG/CSFRST 2300 Branding in Fashion, Hospitality, and Sport Industries	3
CSHSPMG/CSFRST/CSCFFS 3910 Customer Experience Management	3
CSHSPMG/CSFRST 3330 Corporate Social Responsibility, Sustainability & Entrepreneurship in Fashion & Hospitality Indus	3
CSHSPMG/CSFRST 3950 Use of Social Media and IT in Fashion, Hospitality, and Sport Industries	3
CSHSPMG/CSFRST 4680 Strategic Management in Fashion & Hospitality Industries	3
CSHSPMG 2990 Professional Development	1
Supporting Course Requirements	6
CSHSPMG/CSFRST 2100 Profit-Centered Merchandising and Hospitality	3
CSHSPMG 5640 Marketing in Hospitality Enterprises	3
Complete either Option A or Option B requirements	
Option A	33 35
Option A Major Core Requirements	21 23
CSHSPMG 2600 Introduction to Hospitality Management	3
CSHSPMG 2700 Principles of Food Production Management	3
CSHSPMG 2710 Principles of Food Production Management Laboratory	1
CSHSPMG 2800 Hotel Management	3
CSHSPMG 2810 Hotel Management Practicum	1 2
CSHSPMG 3700 Controlling Food, Beverage, and Labor Costs	3
CSHSPMG 3720 Food Service Management	3
CSHSPMG 3730 Food Service Management Practicum	1 2
CSHSPMG 3191 Internship	3
Option A Major Advanced Courses Choose at least 12 hours from the following: (Course hours listed in parenthesis)	12
CSHSPMG 4600 Special Events Planning and Management (3) CSHSPMG 4610 Beverage Management (3) CSHSPMG 4620 Tourism & Culture (3) CSHSPMG 4650 Human Resources in the Hospitality Industry (3) CSHSPMG 4750 Casino Operations (3) CSHSPMG 4798 Tourism & Culture Study Abroad (3) CSHSPMG/CSFRST 5555 Management Consulting for Hospitality and Fashion Retail Operations (3) CSHSPMG/CSFRST 5780 Leadership for the Service Industry (3) CSHSPMG 5820 Revenue Management in the Hospitality Industry (3) CSHSPMG 5333 Finding Happiness in The Classroom, Workplace, and Beyond (3) CONSCI/CSHSPMG 5193 Individual Studies in Consumer Sciences (1-4)	
Major Requirements Continued on Page 3	

Major Requirements Continued from Page 2		HOURS
Option B Admission criteria: Applied Associate degree in related field, including but not limited to:		
• Hospitality Management		16
• Culinary Apprenticeship		17
• Hotel, Tourism & Event Management		
• Restaurant & Foodservice Management		
Option B Major Core Requirements		12
CSHSPMG 3700 Controlling Food, Beverage, & Labor Costs		3
CSHSPMG 4600 Special Events Planning and Management		3
CSHSPMG 4610 Beverage Management		3
CSHSPMG/CSFRST 5780 Leadership for the Service Industry		3
Option B Major Supporting Courses Choose 4 5 hours from the following: (Course hours listed in parenthesis)		4 5
CSHSPMG 2800 Hotel Management		3
CSHSPMG 2810 Hotel Management Practicum		1 2
CSHSPMG 3720 Food Service Management		3
CSHSPMG 3730 Food Service Management Practicum		1 2
Total Hours: 71-95 72-97 Free Electives to reach 120 Hours: 25-49 23-48 Minimum 120 credit hours required for degree completion. Total Hours based on requirement course choices and/or number of credits that overlap between requirement areas. Students encouraged to overlap as many credits as possible.		

Hospitality Management

Bachelor of Science in
Hospitality Management



THE OHIO STATE UNIVERSITY
COLLEGE OF
EDUCATION AND HUMAN ECOLOGY



Effective for students admitted to the College of Education and Human Ecology beginning **Autumn 2026**

General Education Requirements (32-39 Hours)		HOURS
Bookends (2 Hours)		
Launch Seminar		1
Reflection Seminar		1
Foundations (22-25 Hours)		
Writing & Information Literacy		3
Mathematical & Quantitative Reasoning or Data Analysis		3-5
Literary, Visual & Performing Arts		3
Historical & Cultural Studies		3
Natural Science		4-5
Social & Behavioral Sciences		3
Race, Ethnic & Gender Diversity		3
Thematic Pathways (8-12 Hours)		
Take 4-6 hours from Citizenship for a Diverse & Just World and 4-6 hours from another Thematic Pathway of choice.		
Citizenship for a Diverse & Just World		4-6
Choice of 4-6 hours from one additional Thematic Pathway:		4-6
Lived Environments	Origins & Evolution	
Sustainability	Traditions, Cultures, & Transformations	
Health & Wellbeing	Number, Nature, Mind	
EHE 1100 College Survey		1

Major Requirements (39-57 Hours)	HOURS
Interdisciplinary Core	16
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CSHSPMG/CSFRST/CSCFFS 3910 Customer Experience Management	3
CSHSPMG/CSFRST 3330 Corporate Social Responsibility, Sustainability & Entrepreneurship in Fashion & Hospitality Indus	3
CSHSPMG/CSFRST 3950 Use of Social Media and IT in Fashion, Hospitality, and Sport Industries	3
CSHSPMG/CSFRST 4680 Strategic Management in Fashion & Hospitality Industries	3
CSHSPMG 2990 Professional Development	1
Supporting Course Requirements	6
CSHSPMG/CSFRST 2100 Profit-Centered Merchandising and Hospitality	3
CSHSPMG 5640 Marketing in Hospitality Enterprises	3
Complete either Option A or Option B requirements	
Option A	35
Option A Major Core Requirements	23
CSHSPMG 2600 Introduction to Hospitality Management	3
CSHSPMG 2700 Principles of Food Production Management	3
CSHSPMG 2710 Principles of Food Production Management Laboratory	1
CSHSPMG 2800 Hotel Management	3
CSHSPMG 2810 Hotel Management Practicum	2
CSHSPMG 3700 Controlling Food, Beverage, and Labor Costs	3
CSHSPMG 3720 Food Service Management	3
CSHSPMG 3730 Food Service Management Practicum	2
CSHSPMG 3191 Internship	3
Option A Major Advanced Courses Choose at least 12 hours from the following: (Course hours listed in parenthesis)	12
CSHSPMG 4600 Special Events Planning and Management (3) CSHSPMG 4610 Beverage Management (3) CSHSPMG 4620 Tourism & Culture (3) CSHSPMG 4650 Human Resources in the Hospitality Industry (3) CSHSPMG 4750 Casino Operations (3) CSHSPMG 4798 Tourism & Culture Study Abroad (3) CSHSPMG/CSFRST 5555 Management Consulting for Hospitality and Fashion Retail Operations (3) CSHSPMG/CSFRST 5780 Leadership for the Service Industry (3) CSHSPMG 5820 Revenue Management in the Hospitality Industry (3) CSHSPMG 5333 Finding Happiness in The Classroom, Workplace, and Beyond (3) CONSCI/CSHSPMG 5193 Individual Studies in Consumer Sciences (1-4)	
Major Requirements Continued on Page 3	

Major Requirements Continued from Page 2		HOURS
Option B Admission criteria: Applied Associate degree in related field, including but not limited to: • Hospitality Management • Culinary Apprenticeship • Hotel, Tourism & Event Management • Restaurant & Foodservice Management		17
Option B Major Core Requirements		12
CSHSPMG 3700 Controlling Food, Beverage, & Labor Costs		3
CSHSPMG 4600 Special Events Planning and Management		3
CSHSPMG 4610 Beverage Management		3
CSHSPMG/CSFRST 5780 Leadership for the Service Industry		3
Option B Major Supporting Courses Choose 5 hours from the following: (Course hours listed in parenthesis)		5
CSHSPMG 2800 Hotel Management		3
CSHSPMG 2810 Hotel Management Practicum		2
CSHSPMG 3720 Food Service Management		3
CSHSPMG 3730 Food Service Management Practicum		2
Total Hours: 72-97 Free Electives to reach 120 Hours: 23-48 Minimum 120 credit hours required for degree completion. Total Hours based on requirement course choices and/or number of credits that overlap between requirement areas. Students encouraged to overlap as many credits as possible.		