



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: **Update to the CSHSPMG Minor program**, Department of
Education and Human Ecology. Please find materials included in this proposal related to a small-scale
revision.

The department proposes:

- Update credit hours for two courses that are choices in the minor: CSHSPMG 2810 and 3730.
- Clarify the requirements for the minor, including the addition of a new course and the removal of an existing course.

These changes account for roughly 0% of change and adds no new credit hours 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



Department of Human Sciences

College of Education and Human Ecology
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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



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 Update: Hospitality Management, Minor**

Update: Credit hours in CSHSPMG 2810 and 3730 from 1cr to 2cr in the minor, courses are elective options

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

The minor in Hospitality Management consists of a minimum of 15 credit hours. The minor is designed to enable students to understand the hospitality industry, with special emphasis on identification and solution of management problems.

Part A – Required course (3 credits):

CSHSPMG 2600 Introduction to Hospitality Management (3)

Part B – Elective courses (Select 12 credits)

CSHSPMG 2700 Principles of Food Production Management (3) (Concur 2710)

CSHSPMG 2710 Principles of Food Production Management Laboratory (1) (Concur 2700)

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 3910 Customer Experience Management (3)

CSHSPMG 4600 Special Events Planning and Management (3) (Prereq 2600)

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 – Bali (3)

CSHSPMG 5640 Marketing in Hospitality Enterprises (3) (Prereq junior, senior or graduate standing)

CSHSPMG/CSFRST 5780 Leadership for the Service Industry (3) (Prereq senior or graduate standing)

CSHSPMG 5820 Revenue Management in the Hospitality Industry (3) (Prereq junior, senior or graduate standing)

CONSCI 5193 Individual Studies in Consumer Sciences (1-4)

CONSCI 5333 Finding Happiness in the Classroom, Workplace, and Beyond (3)

Hospitality Management Minor (HSPMGT-MN)

PROPOSED

Department of Human Sciences

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Part B – Elective courses (Select 12 credits)

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CSHSPMG 2710 Principles of Food Production Management Laboratory (1) (Concur 2700)

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 3910 Customer Experience Management (3)

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