



THE OHIO STATE UNIVERSITY

COLLEGE OF
EDUCATION AND HUMAN ECOLOGY

Office of Undergraduate Education

College of Education and Human Ecology

A100 PAES Building

305 Annie and John Glenn Ave

Columbus, OH 43210

Memo

August 6, 2025

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

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

RE: INFORMATIONAL ITEM: = U BS program,

Department of Human Sciences. Please find materials included in this proposal related to a small-scale revision.

The department proposes:

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These changes account for roughly 0% of change and do not add any additional credit hours to the curriculum. This was approved by the EHE Curriculum Committee on April 17, 2025.

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



April 10, 2025

Pete Locascio

Executive Director of Undergraduate Education

EHE Office of Undergraduate Education

Dear Pete:

I am writing to express my support for the following updates to the curriculum, **effective Autumn 2025**:

1. **Hospitality Management, MN**
Update: program sheets
Change CONSCI 5333 to CSHSPMG 5333
Cross-list CONSCI 5193 with CSHSPMG (CONSCI/CSHSPMG 5193)
2. **Hospitality Management, BS**
Update: program sheets
Change CONSCI 5333 to CSHSPMG 5333
Cross-list CONSCI 5193 with CSHSPMG (CONSCI/CSHSPMG 5193)
3. **Consumer Sciences, MS (HMT)**
Update: program sheet
Change CONSCI 5333 and 6010 to CSHSPMG 5333 and 6010
Cross-list CONSCI 7193, 7194, 7991, 7992, 7993, 7999 with CSHSPMG
4. **Hospitality Management, PH (HMT)**
Update: program sheet
Change CONSCI 5333 and 6010 to CSHSPMG 5333 and 6010
Cross-list CONSCI 7193, 7194, 7991, 7992, 7993, 8193, 8999 with CSHSPMG

These updates apply only to the list of course options within the curriculum. There are no changes to the total credit hours or core requirements of the program; therefore, this update is for informational purposes only. Attached you will find the necessary documentation outlining curricular updates.

There are no negative budgetary implications, nor are additional funds or personnel required for implementation. Therefore, I support the proposed updates as presented.

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

Hospitality Management

Bachelor of Science in
Hospitality Management



THE OHIO STATE UNIVERSITY
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Effective for students admitted to the College of Education and Human Ecology beginning Summer2024

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)	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
Option A Major Core Requirements	21
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
CSHSPMG 3700 Controlling Food, Beverage, and Labor Costs	3
CSHSPMG 3720 Food Service Management	3
CSHSPMG 3730 Food Service Management Practicum	1
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) CONSCI 5333 Finding Happiness in The Classroom, Workplace, and Beyond (3) CONSCI 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: <ul style="list-style-type: none"> • Hospitality Management • Culinary Apprenticeship • Hotel, Tourism & Event Management • Restaurant & Foodservice Management 	16
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 hours from the following: (Course hours listed in parenthesis)	4
CSHSPMG 2800 Hotel Management	3
CSHSPMG 2810 Hotel Management Practicum	1
CSHSPMG 3720 Food Service Management	3
CSHSPMG 3730 Food Service Management Practicum	1
<p style="text-align: center;">Total Hours: 71-95</p> <p style="text-align: center;">Free Electives to reach 120 Hours: 25-49</p> <p>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.</p>	

Hospitality Management

Bachelor of Science in
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Foundations (22-25 Hours)		
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Mathematical & Quantitative Reasoning or Data Analysis		3-5
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Historical & Cultural Studies		3
Natural Science		4-5
Social & Behavioral Sciences		3
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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
Option A Major Core Requirements	21
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
CSHSPMG 3700 Controlling Food, Beverage, and Labor Costs	3
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Option B Major Supporting Courses Choose 4 hours from the following: (Course hours listed in parenthesis)	4
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PROPOSED

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