**LETTER OF NOTIFICATION – 5**

**DELETION**

(Certificate, Degree, Option/Emphasis/Concentration, Organizational Unit)

1. Institution submitting request: University of Arkansas Fayetteville
2. Contact person/title: Dr. Terry Martin, Vice Provost for Academic Affairs
3. Phone number/e-mail address: (479) 575-2151/tmartin@uark.edu
4. Proposed effective date:

Fall 2018

1. Title of certificate, degree program, option/emphasis/concentration, or organizational unit:

Human Nutrition and Hospitality Innovation, BSHES with concentrations in:

Hospitality Innovation, Nutrition and Dietetics,

1. CIP Code: 19.0501
2. Degree Code: 4160
3. Reason for deletion:

The current Human Nutrition and Hospitality Innovation major has three concentrations: Nutrition and Dietetics, General Foods and Nutrition, and Hospitality Innovation. Since we are reconfiguring the program into three stand-alone majors with no concentrations, we will need to delete the Human Nutrition and Hospitality Innovation major.

1. Number of students still enrolled in program:

The Nutrition and Dietetics concentration currently has 170 students enrolled and the General Foods and Nutrition concentration has 19 students currently enrolled. Hospitality has 163 students.

1. Expected graduation date of last student:

2020

1. Provide curriculum for deleted certificate, degree, option, emphasis, concentration, minor, or organizational unit.

See attached Appendix.

1. Name of courses that will be deleted as a result of this action:

No courses will be deleted.

1. How will students in the deleted program be accommodated?

Students will be encouraged to switch to the new Human Nutrition and Dietetics or the new Food, Nutrition and Health degree plans immediately. Those who find it to be more advantageous to remain on the current Human Nutrition and Hospitality Innovation degree plan with a dietetics or general foods and nutrition concentration will be allowed to complete that plan. The last students to complete those plans should be in 2020.

HOSP 2433 has not be offered in two years and was an elective. HOSP 3633 content will be combined into HOSP 2633 Lodging Property Management. Those who have the requirement of HOSP 3633 on their plan of study, will be able to complete the course in spring 2018 or will be moved to the new plan of study which does not require HOSP 3633. In addition, if approved an online version of HOSP 3633 can be offered in the summer 2018 second session of summer school.

Provide documentation of written notification to students currently enrolled in program.

*Copy of email to be sent to Human Nutrition and Dietetic and General Foods and Nutrition students:*

Hello Nutrition and Dietetics Students. To make you aware, the plans of study for Human Nutrition and Dietetics and for General Foods and Nutrition are both changing. To be best prepared to enter the work force or post-baccalaureate training, you will change to the new plans. However, if you find it to be more advantageous to remain on the current HNHI degree plan with a dietetics or general foods and nutrition concentration you will be allowed to complete your degree under that plan.

*Copy of email to be sent to Hospitality students:*

Hello Hospitality Students. To make you aware, HOSP 2433 Catering Management, an elective on the HOSP plan of study is being made inactive and will not be offered in the future. In addition, HOSP 3633 Front Office Revenue Management content will be combined into HOSP 2633 Lodging Property Management. If you have HOSP 3633 on your plan of study, you still have time to take that course for graduation requirements. Spring 2018 will be the final offering. If needed, you can ask your advisor to request you be moved to the 2018-2019 plan of study.

1. Indicate the amount of program funds available for reallocation:

No funds are being reallocated, because the current program is being reconfigured into three stand-alone majors. The current budget within the School of Human Environmental Sciences will continue to support the three programs

1. Provide additional program information if requested by ADHE staff.

President/Chancellor Approval Date: January 8, 2018

Board of Trustees Notification Date: March 29, 2018

Chief Academic Officer: James S. Coleman Date: January 2, 2018

**Appendix**

***Human Nutrition and Hospitality Innovation with a concentration in Hospitality Innovation Current Curriculum by semester:***

**YEAR 1:**

**Fall Semester Year 1:**

ENGL 1013 Composition (unless exempt)\* 3

NUTR 1213 Fundamentals of Nutrition 3

Science Core of choice\* 4

HOSP 1603 Intro to Hospitality 3

MATH 1203 College Algebra or MATH 1204\* 3-4

**Total Semester Hours 16-17**

**Spring Semester Year 1:**

ENGL1023 Composition II\* 3

Science Core of choice\* 4

COMM 1313 Fundamentals of Communication 3

Fine Arts/Humanities Core Elective\* 3

AGME 2903 or ISYS 1123 Microcomputers 3

HESC 1501 Issues & Trends in HESC 1

**Total Semester Hours 17**

**YEAR 2:**

**Fall Semester Year 2:**

MATH 2053 Finite Math 3

Social Sciences Core PSYC 2003 or SOCI 2013\* 3

FDSC 2503 Food Safety & Sanitation 3

HOSP 2633 Hotel & Resort Operation Management 3

**Total Semester Hours 12**

**Spring Semester Year 2:**

History or Government Core Elective\* 3

General or Hospitality Electives 3-4

HOSP 2603 Purchasing & Cost Control 3

ECON 2143 Basic Economics\* 3

**Total Semester Hours 12-13**

**YEAR 3:**

**Fall Semester Year 3:**

Social Sciences Core HDFS 2413 Family Rel. 3

AGEC 2142/2141L Ag Fin. Rec or ACCT 2013 3

AGED 3143 Agri. Communications 3

General or Hospitality Electives 6

**Total Semester Hours 15**

**Spring Semester Year 3:**

HOSP 3603/3601L Menu, Layout, & Food Prep 4

HOSP 3633 Front Office & Revenue Management 3

HOSP 4653 Global Travel & Tourism 3

General or Hospitality Electives 4

**Total Semester Hours 14**

**YEAR 4:**

**Fall Semester Year 4:**

HOSP 4643 Meetings, Events &

Convention Management 3

AGEC 3303 Food & Ag. Marketing 3

HOSP 3653 Food Systems Management 3

General or Hospitality Electives 6

**Total Semester Hours 15**

**Spring Semester Year 4:**

HOSP 4633 Hosp Operations & Fin. Analysis 3

General or Hospitality Electives 3

BLAW 2013 Business Law 3

Fine Arts/Humanities Core Elective\* 3

General or Hospitality Elective 3

**Total Semester Hours 15**

**Summer Semester Year 4:**

HOSP 4693 Hospitality Internship 3

Total Semester Hours 3

**Total Hours 120**

***Human Nutrition and Hospitality Innovation with a concentration in Nutrition and Dietetics Current Curriculum by semester:***

**YEAR 1:**

**Fall Semester Year 1:**

UNIV 1001 University Perspectives 1

ENGL 1013 Composition (unless exempt)\* 3

NUTR 1213 Fundamentals of Nutrition 3

CHEM 1103/1101L University Chemistry w/ lab OR

CHEM 1073/1071L Fundamentals of Chemistry / lab\* 4

NUTR 1201 Introduction to the Dietetics Profession 1

HESC 1501 Issues & Trends in HESC 1

MATH 1203 College Algebra or MATH 1204\* 3-4

**Total Semester Hours 16-17**

**Spring Semester Year 1:**

ENGL1023 Composition II (unless exempt)\* 3

CHEM 1123/1121L University Chemistry II w/ lab\* 4

COMM 1313 Fundamentals of Communication 3

Fine Arts Core Elective\* 3

Humanities Core Elective\* 3

**Total Semester Hours 16**

**YEAR 2:**

**Fall Semester Year 2:**

PSYC 2003 General Psychology\* 3

NUTR 2112/2111L Principles of Food w/ lab 3

BIOL 2443/2441L Human Anatomy w/ lab 4

FDSC 2503 Food Safety & Sanitation 3

HOSP 2603 Purchasing & Cost Control 3

**Total Semester Hours 16**

**Spring Semester Year 2:**

BIOL 2213/2211L Human Physiology w/ lab 4

ENGL 3053 Technical & Report Writing 3

HDFS 2413 Family Relations\* 3

NUTR 2203 Sports Nutrition 3

CHEM 2613/2611L Organic Physiological

Chemistry w/ lab 4

**Total Semester Hours 17**

**YEAR 3:**

**Fall Semester Year 3:**

NUTR 3213 Communications in Nutrition & Dietetics 3

HOSP 3653 Food Systems Management 3

CHEM 3813 Biochemistry 3

General Electives 6

**Total Semester Hours 15**

**Spring Semester Year 3:**

History or Government Core Elective\* 3

NUTR 3203 Human Nutrition 3

AGST 4023 Principles of Experimentation 3

BIOL 2013/2011L General Microbiology w/ lab 4

**Total Semester Hours 13**

**YEAR 4:**

**Fall Semester Year 4:**

HOSP 3603Menu, Layout, & Food Prep 3

NUTR 4213 Advanced Nutrition 3

NUTR 4223 Life Cycle Nutrition 3

NUTR 4263 Medical Nutrition Therapy I 3

Social Science Core Elective\* 3

**Total Semester Hours 15**

**Spring Semester Year 4:**

NUTR 4103 Experimental Foods 3

NUTR 4243 Community Nutrition 3

NUTR 4273 Medical Nutrition Therapy II 3

General Electives 6

**Total Semester Hours 15**

**Total Hours 120**

***Human Nutrition and Hospitality Innovation with a concentration in General Foods and Nutrition Current Curriculum by semester:***

**YEAR 1:**

**Fall Semester Year 1:**

UNIV 1001 University Perspectives 1

ENGL 1013 Composition (unless exempt)\* 3

NUTR 1213 Fundamentals of Nutrition 3

CHEM 1103/1101L University Chemistry w/ lab OR

CHEM 1073/1071L Fundamentals of Chem. / lab\* 4

NUTR 1201 Introduction to the Dietetics Profession 1

HESC 1501 Issues & Trends in HESC 1

MATH 1203 College Algebra or MATH 1204\* 3-4

**Total Semester Hours 16-17**

**Spring Semester Year 1:**

ENGL1023 Composition II (unless exempt)\* 3

CHEM 1123/1121L University Chemistry II w/ lab\* 4

COMM 1313 Fundamentals of Communication 3

PEAC or DEAC 2

History or Government Core Elective\* 3

**Total Semester Hours 15**

**YEAR 2:**

**Fall Semester Year 2:**

Fine Arts Core Elective\* 3

NUTR 2112/2111L Principles of Food w/ lab 3

BIOL 2443/2441L Human Anatomy w/ lab 4

HESC 2413 Family Relations \* 3

General Electives 3

**Total Semester Hours 16**

**Spring Semester Year 2:**

PSYC 2003 General Psychology\* 3

BIOL 2213/2211L Human Physiology w/ lab 4

NUTR 2203 Sports Nutrition 3

CHEM 2613/2611L Organic Physiological

Chemistry w/ lab 4

**Total Semester Hours 14**

**YEAR 3:**

**Fall Semester Year 3:**

NUTR 3213 Communications in Nutrition & Dietetics 3

HOSP 3653 Food Systems Management 3

HOSP 2603 Purchasing & Cost Control 3

CHEM 3813 Biochemistry 3

Humanities Core Elective\* 3

**Total Semester Hours 15**

Spring Semester Year 3:

Social Science Core Elective\* 3

NUTR 3203 Human Nutrition 3

ENGL 3053 Technical & Report Writing 3

General Electives 6

**Total Semester Hours 15**

**YEAR 4:**

**Fall Semester Year 4:**

BIOL 2013/2011L General Microbiology w/ lab 4

HOSP 3603 Menu, Layout, & Food Prep 3

NUTR 4213 Advanced Nutrition 3

NUTR 4223 Life Cycle Nutrition 3

General Elective 3

**Total Semester Hours 16**

**Spring Semester Year 4:**

NUTR 4243 Community Nutrition 3

General Electives 9-10

**Total Semester Hours 12-13**

**Total Hours 120**