



Department of Hospitality Management
College of Human Ecology
East Carolina University
152 Rivers Building | Greenville, NC 27858-4353
252-737-1603 office | 252-328-4276 fax
<http://www.ecu.edu/che/hmgt>

February 1, 2010

To; Linner Griffin
Academic Affairs
Ragsdale Building 200-B
328-5358
Griffinl@ecu.edu

Re: program review HMGT

Please note that these are copies of the HMGT Program Review with an abridged appendix. The program review and full appendix constitute two volumes.

Sincerely,

A handwritten signature in black ink, appearing to read 'Robert M. O'Halloran'.

Robert M. O'Halloran, Ph.D.
Professor and Chair



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Dr. Linner Griffin,
Department AA Academic Programs
Ragsdale Building 200-B
Mail Stop 536
Phone 328-5358
E-mail griffinl@ecu.edu

Re: Program Review

Dear Dr. Griffin,

Please see the attached Department of Hospitality Management program review in two volumes. The written report is in the first volume and the appendices in volume two. A table of contents is included for both volumes.

Thank you,

A handwritten signature in blue ink, appearing to read 'Robert M. O'Halloran', with a long horizontal flourish extending to the right.

Robert M. O'Halloran, Ph.D.
Professor and Chair

**Department of Hospitality Management
Program Review Report: February 2010**



Submitted by the
Department of Hospitality Management
College of Human Ecology
152 Rivers, contact: R.M. O'Halloran
252 737 1604; 252 328 4276 fax
ohalloranr@ecu.edu

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Department of Hospitality Management

East Carolina University

February 2010

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Submitted by
R.M. O'Halloran, Ph.D.
Professor and Chair

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- HMGT Strategic Plan
- ACPHA Accreditation materials for consideration

**Department of Hospitality Management
Program Review Report: February 2010**



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Department of Hospitality Management
College of Human Ecology
152 Rivers, contact: R.M. O'Halloran
252 737 1604; 252 328 4276 fax
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Department of Hospitality Management

Program Review Report: February 2010

Program Focus

- Who are we? We are a hospitality management program, housed in a College of Human Ecology and focused on undergraduate education.
- Who do we serve? We serve the Greenville, Pitt County and eastern NC area and students from across North Carolina and beyond.
- What customer needs do we fill? The demand for a steady stream of experienced and well educated graduates will enhance the professionalism of the hospitality industry regionally and in the global hospitality field.
- The Department of Hospitality Management was established as a program in 1987 and is now the largest hospitality department of its kind in North Carolina and one of the largest in the Southeastern United States. Enrollment is over 350 students. Students can complete both the BS in Hospitality Management and the MBA with the Hospitality Management Option in only five years. The BS degree in Hospitality Management is also offered via distance learning.
- Student can concentrate in food and beverage management, lodging management and meeting and convention management. Three 15 credit hour tracks are offered within the BS degree; Food and beverage; Lodging; and, Conventions and events planning. These areas of concentration are in addition to a 45-hour core hospitality curriculum and a 24-hour minor in business. Career Opportunities; Hotels, Resorts, Food Service, Convention and Meeting Planners, Tourist Attractions, Clubs, Conference Centers, Theme Parks, Event Management etc...
- ECU's Hospitality Management students have significant work experience. All students are required to complete externships during their sophomore year and to complete a management internship in the industry before their senior year.

In addition to rigorous academics, students receive a variety of applied experiences in the program. In addition to site visits across the state and region many students attend the National Restaurant Show, the International Hotel Show, and the National Society for Minorities in Hospitality annual conference and others.

The Department of Hospitality Management is aligned with the vision and mission of East Carolina University and the University of North Carolina System. As noted above we serve North Carolina and more specifically serve as educational support for the economic development of the east and the entire state. We as a department, our students through internships and our faculty through both their teaching and research efforts reach out and work with all segments of the hospitality community and individual municipalities. In these efforts our goal is to create the next generation of leadership for our industry which will assist in the economic development of eastern North Carolina, the state of North Carolina and our industry as a whole.

Question 1: Where are we now?

The Hospitality Management (HMGT) Department of ECU has a history of success and will continue its efforts to attain a national reputation. The following have been identified as key strengths, weaknesses, opportunities, and threats for the future. A current assessment of the Department of Hospitality Management includes the following Strengths, Weaknesses, Opportunities, and Threats (SWOT) analysis:

Strengths

- High value to cost ratio for students
- Strong business partners in the hospitality, resort and tourism community (Advisory Board)
- Quality faculty; terminal degrees, industry experience; teaching excellence
- Access to major resorts and major cosmopolitan areas

We are a reasonably sized, approximately 350 majors program with twelve faculty members and 2 staff members. We offer a strong and cutting edge education in the business of hospitality management. We also offer an outstanding education at state tuition prices which is an asset in competing with partite sector programs. Even our out of state costs are such that we attract students

from the length and breadth of the eastern seaboard. We have a very involved and committed advisory board with loyal recruiters from companies inside and out of North Carolina.

Weaknesses

- Identity and image (brand) needs development and implementation
- Industry professionals are unfamiliar with a College of Human Ecology (CHE) and perceive hospitality as a business field
- Promotional and marketing channels need to be developed for marketing to stakeholders and target markets
- Operating funds need to insure faculty and staff are visible at academic and industry meetings and conferences
 - Endowment for the HMGTT budget needed to sustain a quality program.

We have limited funding on a state budget and must move at a slower pace given the state bureaucratic system which sometimes puts us at a disadvantage to programs that can do more and decide things more quickly.

Opportunities

- Define ourselves in an elite group of national programs
- Brand and niche development
- Being housed in a CHE provides great flexibility and mobility of curriculum
- Professional development education
- Lifelong learning partners
 - On line courses; DE Courses gaining in popularity and ECU is an ECU competitive advantage
 - Non- credit courses or modules, on-line courses
- Minors in tourism, hotel sustainability etc...
- Faculty recruitment and exchanges
- Recruit students locally, regionally, nationally, and internationally
- We have the opportunity to define ourselves as a program of the future and aligning ourselves with the ECU themes as the Leadership University will be providing educational opportunities for the future leaders of the hospitality and tourism industry

Threats

- If we do not define our direction others will do it for us

- Lack of understanding about the nature of the need for the hospitality program's close link to the hospitality industry
- University perception as technical program

Current Competition

Our competitive advantage is our ability to deliver an outstanding hospitality management education for a price, supported by personal service, a great learning environment and our location in a growing area. Primary criteria for selecting current key competitors include: four year programs only, public university status and geographic location. Competitive schools are highlighted below:

Regional University Group

- Auburn University
- University of Alabama
- Georgia State University, Atlanta, Ga. (Day School) (business school model)
- University of Tennessee, Knoxville, Tenn.
- University of South Carolina, Columbia
- University of South Carolina, Beaufort
- Coastal Carolina University
- College of Charleston

In State Programs;

- Appalachian State University (business school model)
- Johnson and Wales University – Charlotte (Private)
- UNC Greensboro
- North Carolina Central University (business school model)
- Western Carolina University (business school model)

Our goal is to not only be competitive with the region and instate competition but to compete with nationally recognized programs. Nationally ranked programs which typically include; Cornell University, Penn State University, The University of Houston, Purdue University, the University of Nevada Las Vegas and Michigan State University all have different operating

models and are housed in diverse colleges on their respective campuses. Cornell, UNLV and Houston (FIU, CALPOLY) are their own colleges, Michigan State, Washington State, the University of Denver, the University of Memphis, VPI and the University of Massachusetts are all business college based. Programs in a similar model to our own are Purdue and Penn State as well as programs at Oklahoma State University, South Carolina, Texas Tech and others. There is no correct model as most programs have a hospitality business orientation some with more ability to offer hands on education and training than others.

Each of these successful programs has common threads in terms of defining excellence;

- Outstanding students and graduates that succeed in the industry thus making loyal alumni.
- Outstanding and innovative teachers; offering the best in teaching and learning
- Outstanding researchers that publish in numerous and high quality journals

Resources are key to this success but program are often rated and evaluated by the above criteria.

Curriculum Competitiveness

Managing a curriculum; the following thought process is utilized.

- Faculty have answered these questions:
 - What are the outcomes for our students from our curriculum?
 - Why do we have the courses that we have?
 - What courses and/or electives could serve as marketing tools for us?
- Solicit input from Industry Partners and Recruiters;
 - Hands-on hospitality skills
 - Human relations skills
 - Communication skills
 - Skills in technology in the broadest sense from internal programs to E-Commerce etc...
- Proposed outcomes; skill set for students
 - Thinking skills
 - Creativity
 - Decision-making skills
 - Technical business skills
 - Technical hospitality skills
- Understanding and operating from a global perspective

In all of our classes, faculty will stress:

- Research Skills
- Writing Skills
- Communication Skills
- Leadership Skills
- Team work

Question 2: Where do we want to be?

Who are we? We are a hospitality management program housed in a College of Human Ecology focused on undergraduate education.

Who do we serve? We serve Greenville and Pitt County as well as the state of North Carolina, the southeastern United States and students from across the country interested in hospitality business education.

What customer needs do we fill? The demand for a steady stream of experienced and well educated graduates will enhance the professionalism of the hospitality industry regionally and in the global hospitality field.

How are we unique? We focus on service management and decision making in the hospitality industry

The vision and mission of our program is detailed below.

Vision: The vision of the Hospitality Management is to be a globally recognized hospitality management program. The Department of HMGT will be especially noted for its curriculum and specialization options.

Mission Statement: The mission of the Hospitality Management department at East Carolina University *is* to offer an outstanding hospitality management education by delivering relevant educational experiences to students, alumni, and industry partners. Our mission is accomplished through a hospitality management education that embraces:

- A balance between academic and experiential learning in the North Carolina, national, and international classroom
- A balance between technical, service, and managerial skills
- A commitment to personal and professional ethics and success
- The development of human relations and interpersonal communication skills
- The development of critical thinking and sound decision making analytical skills rooted in reflective thought
- A strong relationship with industry and the community
- A commitment to the scholarship of teaching, discovery, application, and integration

Additionally, our Department will operate on core values. These values are described below.

Values	Descriptor
1. Ethical Behavior	All behavior and decisions will be made in a manner that will be ethical and reflect positively on the school.
2. Learning	The Department will strive for a learning environment where we become the learning partner for life-long learning for industry professionals.
3. Diversity	Diversity will be a key concern among people (our stakeholders) and within the curriculum.
4. Creativity	Creativity will be valued and encouraged by faculty in their own work and in work developed by students.
5. Critical Thinking	Education and learning should be based on critical thinking, not on giving “the right answer.”
6. Business Education	The Department values our business focus and will build on this base.
7. Community	The Department values and will foster a sense of community among all its stakeholders.

Given this positioning, we will integrate educational trends in our product development efforts.

Program Niche Opportunities

- **Web-based and other technological instruction:** Web-based and other educational delivery systems through technological means will become increasingly prevalent and increasingly important.

Strategic Direction

1. Curriculum - Undergraduate

Attributes	Measurement
1. Educate hospitality business people who have a solid overview of the industry, the opportunity to develop an area of concentration, and an appreciation for life-long learning.	- Number of job offers and average starting salary. - Survey of graduates three, five, and ten years after graduation.
2. Global perspective.	International experience
3. Good industry experience.	Required field experience/ internship.
4. Leadership and teamwork.	Required senior integrative, comprehensive, capstone group project.
5. Supervisory experience.	Part of required internship if possible.
6. Minimal level of competence.	Required qualifying examination prior to junior year and required comprehensive examination prior to graduation.
7. Critical thinking.	Survey of employers / recruiters
8. Area of concentration.	Minimal required lodging or F & B but in-depth exposure in area of concentration.
10. "ECU Experience."	Academic programs include hotel visits and analysis, restaurant visits and analysis, etc.
11. General university requirements.	Directed electives and requirements

A. Curriculum - Undergraduate

Tactics	Time Frame
1. Enhance undergraduate curriculum.	
2. Investigate strategic alliances with colleges abroad (e.g., Switzerland and Hong Kong) for semester abroad exchanges.	Continuous

1. Students

Attributes	Measurement
1. Top quality academically.	Increasing quantity and quality of applications and matriculants.
2. Strong industry motivation.	
3. Good industry experience.	Number and variety of part-time and full-time employment experiences.
4. Involved in the school, college community, university community, and general community.	Number of activities and variety of activities.

• **B. Students**

Tactics	Time Frame
1. Heavily promote School and its curriculum to recruit and attract interested students.	Begin Fall, focus on final curriculum as completed.
2. Work with corporations to have them sponsor (and pay tuition) for their employees. Examples, Quick service restaurants, casino employees.	
3. Develop new publications for the School to use for recruitment.	As each new curriculum is designed and implemented.
<ul style="list-style-type: none"> Obtain substantial scholarship endowments to use for attracting the best and the brightest students. \$3,000,000 goal 	Continuously.

3. Faculty & Staff

Tactics	Time Frame
Obtain endowed chairs to attract and retain the best and the brightest faculty.	Continuously.

4. Alumni/ae

Attributes	Measurement
1. Active on advisory boards, committees, regional chapters, etc.	Number of graduates involved.
2. Strong organization of regional chapters.	Organizational structure in place with active involvement by graduates and good administrative support from the school.
3. Generous in annual financial giving.	Annual dollars given specifically to

5. Industry Relations

Attributes	Measurement
1. Exposure of students to industry and industry to students.	Number of guest lecturers. Number of field trips.
2. Special projects or "service learning projects" done by students in class for industry sponsors.	Number of projects completed.
3. Placement of students (both summer and permanent employment).	Number of jobs offered.
4. Establish a number of executive education and professional development programs offered.	Number of programs offered and number of participants.
5. Endowed chairs to support faculty lines.	Number of chairs created.
6. Scholarships for students.	Number of endowed scholarships and dollar amount of annual scholarship giving.

5A. Alumni/ae Affairs and Industry Relations

Tactics	Time Frame
1. Use alumni/ae / industry / faculty task force to develop business plans for both alumni/ae affairs and industry relations.	
2. Hire individuals to serve as director of externships and industry/ alumni/ae affairs to coordinate and oversee these programs.	

The following assessment plan outline highlights the programs objectives.

Goals and Objectives

Unit :	Human Ecology / Hospitality Management
Assessment Period:	2009-2010
Assessment Representative:	Department Chair: Robert O'Halloran, Faculty Representative to SACS Committee George G. Fenich
Date Submitted:	
Degree:	BS
Program:	Hospitality Management
Institutional Mission/Goal(s) Reference:	<p><i>Provide students with a rich, distinctive educational experience.</i></p> <p>Vision: The vision of the Hospitality Management is to be a globally recognized hospitality management program. The Department of HMGT will be especially noted for its curriculum and specialization options.</p> <p>Mission Statement: The mission of the Hospitality Management department at East Carolina University <i>is</i> to offer an outstanding hospitality management education by delivering relevant educational experiences to students, alumni, and industry partners. Our mission is accomplished through a hospitality management education that embraces:</p> <ul style="list-style-type: none"> • A balance between academic and experiential learning in the North Carolina, national, and international classroom • A balance between technical, service, and managerial skills • A commitment to personal and professional ethics and success • The development of human relations and interpersonal communication skills • The development of critical thinking and sound decision making analytical skills rooted in reflective thought • A strong relationship with industry and the community • A commitment to the scholarship of teaching, discovery, application, and integration <p><i>Enrich the learning environment for students by providing experiential opportunities within the curriculum.</i></p>

Objective 1 Title:

Human Skills

Objective 1 and Criteria for Success:

The student will possess human skills needed for entry-level employment in the hospitality industry.

First Method of Assessment for Objective 1:

Internship employer evaluation with a mean of 4.0 or higher on a 5-point scale.

Second Method of Assessment for Objective 1:

Evaluations from patrons of the Darden/Red Lobster dining facility on campus

Objective 1--Assessment Results:

Objective 1--Use of Results to Improve Educational Program or Service:

Objective Achieved:

Objective Continued:

Objective 2 Title:

Technical Skills

Objective 2 and Criteria for Success:

The student will possess technical skills needed for entry-level employment in the hospitality industry.

First Method of Assessment for Objective 2:

Internship employer evaluation with a mean of 4.0 or higher on a 5-point scale.

Second Method of Assessment for Objective 2:

Evaluations from patrons of the Darden/Red Lobster dining facility on campus

Objective 2--Assessment Results:

Objective 2--Use of Results to Improve Educational Program or Service:

Objective Achieved:

Objective Continued:

Objective 3 Title:

Conceptual Skills

Objective 3 and Criteria for Success:

The student will possess conceptual skills appropriate to entry-level employment within the hospitality industry.

First Method of Assessment for Objective 3:

Internship employer evaluation with all means 4.0 or higher on a 5 point scale.

Second Method of Assessment for Objective 3:

Evaluations from patrons of the Darden/Red Lobster dining facility on campus

Objective 3--Assessment Results:

Objective 3--Use of Results to Improve Educational Program or Service:

Objective Achieved:

Objective Continued:

Objective 4 Title:
Professional Skills

Objective 4 and Criteria for Success:

The student will possess professional skills needed for entry-level employment in the hospitality industry.

First Method of Assessment for Objective 4:

Internship employer evaluation with a mean of 4.0 or higher.

Second Method of Assessment for Objective 4:

Evaluations from patrons of the Darden/Red Lobster dining facility on campus

Objective 4--Assessment Results:

Objective 4--Use of Results to Improve Educational Program or Service:

Objective Achieved:

Objective Continued:



Academic Program Assessment Report East Carolina University 2009-2010

General Instructions

Before completing the 2009-2010 Report, please

Before returning the completed 2009-2010 assessment report, review the last page of this document to ensure check lists are complete.

Please direct additional questions to Ms. Kristen Springer-Dreyfus at springerk@ecu.edu

Hospitality Management

(Academic Department & Program)

2009-10

10-30-09

(Assessment Period Covered)

(Date Submitted)

Education for a New Century – ECU's Global Perspective

Objectives: (please select one objective from the list below to assess)

1. Recognizes the global interdependence of societies, economies, and environmental systems and the implications of his or her actions on the wider global environment, including the natural earth environment.
2. Understands how cultural beliefs, values and sensibilities shape people's perceptions and impact global decisions and actions.
3. Uses disciplinary concepts to explain how global and local issues are interconnected.
4. **Communicates, interacts and works positively with individuals from other cultural groups.**
5. Evaluates global issues and events from multiple perspectives and applies critical thinking skills to address global challenges.

Global Objective: Communicates, interacts and works positively with individuals from other cultural groups.

First Means of Assessment for Strategic Direction Outcome Identified above:

Means of Assessment:

Evaluation of cultural skills through Pre and Post assessment in HMGT 1500, MultiCultural course for Hospitality Management; required of all students. Plus HMGT 1500 project focusing on international and cultural issues.

Criteria for Success:

A ten percent premium on final results.

Thoroughness of the projects based on the rubric provided.

Description of Data Collection & Assessment Results:

Students have asked outstanding questions and were assessed very positively by MultiCultural Food Service and Hospitality Alliance directors.

Use of Results to Improve Program:

Integration of diversity concepts and practices in the HMGT curriculum.

Second Means of Assessment for Strategic Direction Outcome Identified above:

Means of Assessment:

Participation in Diversity events sponsored by the department. The MultiCultural Foodservice and Hospitality Alliance (MFHA) Showcase of the Stars events on campus one each year. MultiCultural and international assignments.

Criteria for Success:

Assessment of number and quality of question asked by HMGT students. Feedback from the panel and the moderator, President of MFHA.

Description of Data Collection & Assessment Results:

Use of Results to Improve Program:

- Additional assessment will be implemented as the HMGT curriculum integrates and utilizes the ECU Global Classroom and its facilities. Direct interaction of HMGT students and coursework with ECU partner institutions across the globe.

Activities of the National Society of Minorities in Hospitality will also be included in the final assessment report. This organization is focused on the advancement of minority students; people of color, ethnicity, woman etc...

Name of Unit Assessment Committee Chair	George Fenich
Title	Professor
Office Mailing Address	
Telephone Number	
Fax Number	
Email address	

Additional Assessment materials in the Appendices

Responsiveness to Local and National Needs:

As detailed below the demand for hospitality managers continues to grow. Our intent is to be the primary providers of this new talented leadership.

North Carolina Hospitality Job Projections, 2004 – 2014

Lodging Managers, Food Service Managers, Hotel Desk Clerks, Cooks - restaurant

Source: U.S. Department of Labor, Bureau of Labor Statistics

Steve Morse, Director & Economist, Tourism Institute, University of Tennessee

Title	2004 Employment	2014 Employment	Numeric Employment Change	Percent Employment Change	Average Annual Openings
Cooks, restaurant	21,000	26,570	5,570	26	1,210
Food service managers	7,620	9,120	1,500	19	280
Hotel, motel, and resort desk clerks	7,910	9,100	1,190	15	470
Lodging managers	2,460	2,910	450	18	90

*Hospitality Graduates will focus on food service managers and lodging managers. All of which are part of the resort operations.

Nationally, North Carolina is ranked 6th behind California, Texas, Florida, New York, and Pennsylvania in person-trips, generating approximately \$15.4 billion in expenditures annually with employment approaching 200,000 employees. The North Carolina Department of Commerce considers the tourism industry one of the most rapidly growing industries in the state and predictions infer that North Carolina's tourism industry will grow faster than the national average.

On a national level,

U.S. Hospitality Related Job Projections 2004 – 2014

Source: U.S. Department of Labor, Bureau of Labor Statistics

Steve Morse, Director & Economist, Tourism Institute, University of Tennessee

Area	Title	2004 Employment	2014 Employment	Numeric Employment Change	Percent Employment Change	Average Annual Openings
United States	Food service managers	371,410	414,140	42,730	11	10,330
United States	Lodging managers	58,230	67,870	9,640	16	1,930

North Carolina Employment Projections for Lodging Managers, 2006 - 20016
Source: Bureau of Labor Statistics, U.S. Dept. of Labor

Program Quality:

National rankings continue to be difficult as the models for hospitality programs across the country differ so dramatically. However, we can note that our recruiters notably, Hyatt, Marriott, Aramark and several others have retained our program, based on the quality of its graduates as part of their national recruitment effort. This is a significant achievement and attribute to the program as many programs have been re-assigned to regional recruiters.

Administration:

**See attached Organizational chart of the College of Human Ecology in appendices
Also included is the Hospitality Management Department standing committees**

HMGT Committees

Personnel

David Edgell
Jim Chandler
Marcia Taylor

Tenure Committee

Dori Finley
Jim Chandler
George Fenich
Kathy Hashimoto
Mel Weber

Faculty Senate; Jim Chandler

Code: Dori Finley

Scholarship: Cynthia Deale, Alleah Crawford, Marcia Taylor

Technology Representative: Marcia Taylor

SACS representative. G. Fenich

Adhoc Curriculum Committee: Dori Finley, Kathy Hashimoto, Marcia Taylor, Jim Chandler

CURRICULUM/INSTRUCTION

- **Please see curriculum check sheets below and the curriculum package and the most recent curricular changes for our program in the appendices.**

In addition to our own majors several other departments have their students participate in HMGT courses, the Department of Child Development and Family Relations involves some of their students in food laboratory courses, and the Department of Recreation and Leisure Studies involves their students in Introduction to Food Service and Lodging Management (3): HMGT 3200. ... Travel and Tourism Management courses.

Curriculum; Bachelor's Degree:

DEPARTMENT OF HOSPITALITY MANAGEMENT 2009-2010
B.S. Requirements in Conventions & Special Events Management

FOUNDATIONS CURRICULUM (42 S.H.)			CORE (45 S.H.)		GR
ENGLISH (6 S.H.)	GR		HMGT 1350	3	
^ENGL 1100	3		HMGT 1500	3	
^ENGL 1200	3		HMGT 2100	3	
			HMGT 2170	3	
SCIENCE (8 S.H.) including one lab	GR		HMGT 2200	3	
(BIOL, CHEM, GEOL or PHYS)			HMGT 2300, 2301	2,1	
			HMGT 2591	3	
			HMGT 3200	3	
			HMGT 3750	3	
			HMGT 4244	3	
			HMGT 4308	3	
SOCIAL SCIENCE (12 S.H.)	GR		HMGT 4440	3	
From at least three different areas			^HMGT 4450	3	
*ECON 2113	3		HMGT 4650	3	
			HMGT 4700	3	
			CONCENTRATION (18 S.H.)		GR
HUMANITIES AND FINE ARTS			HMGT 3400	3	
Must have one from each (10 S.H.)	GR		^HMGT 3992	3	
Humanities			HMGT 4400	3	
			HMGT above 3000	3	
			HMGT above 3000	3	
			HMGT above 3000	3	
Fine Arts					
			BUSINESS ADMINISTRATION MINOR (21 S.H.)		GR
			ACCT 2101	3	
			FINA 2244	3	
MATH (3 S.H.)	GR		FINA 3004	3	
*MATH 1066	3		MATH 2283	3	
			MGMT 3202	3	
			MIS 2223 (formerly DSCI)	3	
HLTH AND EXSS (3 S.H.)	GR		MKTG 3832	3	
HLTH 1000	2				
EXSS 1000	1				
			TOTAL DEGREE HOURS	126 S.H.	

^12 s.h. writing intensive required

*indicates required course

DEPARTMENT OF HOSPITALITY MANAGEMENT
B.S. Requirements in Lodging Management

2009-2010

FOUNDATIONS CURRICULUM (42 S.H.)			CORE (45 S.H.)	GR
ENGLISH (6 S.H.)	GR		HMGT 1350 3	
^ENGL 1100 3			HMGT 1500 3	
^ENGL 1200 3			HMGT 2100 3	
			HMGT 2170 3	
SCIENCE (8 S.H.) including one lab	GR		HMGT 2200 3	
(BIOL, CHEM, GEOL or PHYS)			HMGT 2300, 2301 2,1	
			HMGT 2591 3	
			HMGT 3200 3	
			HMGT 3750 3	
			HMGT 4244 3	
			HMGT 4308 3	
SOCIAL SCIENCE (12 S.H.)	GR		HMGT 4440 3	
From at least three different areas			^HMGT 4450 3	
*ECON 2113 3			HMGT 4650 3	
			HMGT 4700 3	
			CONCENTRATION (18 S.H.)	GR
HUMANITIES AND FINE ARTS			HMGT 3600 3	
Must have one from each (10 S.H.)	GR		^HMGT 3990 3	
Humanities			HMGT 4100 3	
			HMGT 4300, 4301 2,1	
			HMGT above 3000 3	
			HMGT above 3000 3	
Fine Arts				
			BUSINESS ADMINISTRATION MINOR (21 S.H.)	GR
			ACCT 2101 3	
			FINA 2244 3	
MATH (3 S.H.)	GR		FINA 3004 3	
*MATH 1066 3			MATH 2283 3	
			MGMT 3202 3	
			MIS 2223 (formerly DSCI) 3	
HLTH AND EXSS (3 S.H.)	GR		MKTG 3832 3	
HLTH 1000 2				
EXSS 1000 1				
			TOTAL DEGREE HOURS 126 S.H.	

^12 s.h. writing intensive required

*indicates required course

**DEPARTMENT OF HOSPITALITY MANAGEMENT
B.S. Requirements in Food and Beverage Management**

2009-2010

FOUNDATIONS CURRICULUM (42 S.H.)			CORE (45 S.H.)	GR
ENGLISH (6 S.H.)	GR		HMGT 1350 3	
^ENGL 1100 3			HMGT 1500 3	
^ENGL 1200 3			HMGT 2100 3	
			HMGT 2170 3	
SCIENCE (8 S.H.) including one lab	GR		HMGT 2200 3	
(BIOL, CHEM, GEOL or PHYS)			HMGT 2300, 2301 2,1	
			HMGT 2591 3	
			HMGT 3200 3	
			HMGT 3750 3	
			HMGT 4244 3	
			HMGT 4308 3	
SOCIAL SCIENCE (12 S.H.)	GR		HMGT 4440 3	
From at least three different areas			^HMGT 4450 3	
*ECON 2113 3			HMGT 4650 3	
			HMGT 4700 3	
			CONCENTRATION (18 S.H.)	GR
HUMANITIES AND FINE ARTS			HMGT 3300, 3301 2,1	
Must have one from each (10 S.H.)	GR		^HMGT 3991 3	
Humanities			HMGT 4120 3	
			HMGT 4300, 4301 2,1	
			HMGT above 3000 3	
			HMGT above 3000 3	
Fine Arts				
			BUSINESS ADMINISTRATION MINOR (21 S.H.)	GR
			ACCT 2101 3	
			FINA 2244 3	
MATH (3 S.H.)	GR		FINA 3004 3	
*MATH 1066 3			MATH 2283 3	
			MGMT 3202 3	
			MIS 2223 (formerly DSCI) 3	
HLTH AND EXSS (3 S.H.)	GR		MKTG 3832 3	
HLTH 1000 2				
EXSS 1000 1				
			TOTAL DEGREE HOURS 126 S.H.	

^12 s.h. writing intensive required

*indicates required course

EACH HMGT COURSE MUST BE COMPLETED WITH A MINIMUM GRADE OF C AND MAINTAIN A 2.0 OVERALL GPA.

Please see the attached newly revised and approved curriculum package.

Certificate Programs:

MBA with Hospitality Management Certificate

This certificate is designed to give students insight into a career in the hospitality management industry. Advanced degrees are increasingly expected for advancement to higher level management positions in the hospitality industry. The MBA with hospitality management certificate will prepare students for a successful professional career through a well-rounded business education and specialized course work in food service, lodging, management, and conventions/special events. Recent expansion of the hotel, restaurant, and tourism industries has produced tremendous management opportunities for well-qualified graduates, and employment demand reports indicate that the number of jobs in the hospitality management field will continue to increase. Career opportunities are available in a wide range of operations, from small business to large corporations. Positions include: hotel managers, restaurant or club managers, food and beverage managers, institutional sales personnel, and marketing directors. Students will receive a certificate from the College of Human Ecology.

Students are required to take the four classes listed below:

HMGT 6310 Strategic Management of Conventions and Special Events

Prerequisite: MGMT 6102, MKTG 6162

Strategic management and operations of the convention, meeting and events market. Focus on regional, national and international trends in the convention, meeting and events industry.

HMGT 6400 Critical Analysis of Food Service and Beverage Management Systems

Prerequisite: MGMT 6102, OMGT 6213

Application of analytical models to evaluate food service and beverage management systems.

HMGT 6410 Strategic Management of Lodging Operations

Prerequisite: ACCT 6241, MKTG 6162, MGMT 6102

Focus on critical issues in rooms division, facilities engineering and maintenance, lodging security and safety, convention sales and marketing, lodging systems financial management, and lodging operations staffing.

HMGT 6420 Current Issues and Strategies in Hospitality Management

Prerequisite: HMGT 6400, HMGT 6410

Additionally, students can elect to earn a minor in hospitality management.

Minor in Hospitality Management

Students that choose to minor in Hospitality Management learn about the wide range of career options in the hospitality industry. Along with this individuals experience one of the basic foods labs and get hands on experience, in our state of the art culinary facility, learning the principles of food preparation. Other elements of the minor include exposure to lodging, conventions and special events, and food and beverage. By receiving a minor in Hospitality Management students can enhance their skill set, while enhancing their appeal to potential future employers.

Core Courses:

HMGT 1350 Introduction to Hospitality Management (3) (WI)

HMGT 1500 Multicultural Hospitality Management (3)

HMGT 2100 Lodging Management (3) (P: HMGT 1350)

HMGT 2300 Principles of Food Preparation (2)

HMGT 2301 Principles of Food Preparation Laboratory (1)) (C: HMGT 2300)

HMGT 2200 Introduction to Conventions and Special Events (3) (P: HMGT 1350)

HMGT 3110 Introduction to Quantity Food Management (3) (P: HMGT 2110, 2111)

HMGT 3294 Hospitality Information Systems (3) (P: MIS 2223, HMGT 2591)

HMGT 3600 Lodging Systems Management II (3) (P: ACCT 2101; HMGT 2100)

Select two from: HMGT 3832, 4170, 4244, 4400, 4450, 4995

The Minor in Hospitality Management is taught in the traditional face to face environment.

Student Enrollment Goal

- The Department of *Hospitality Management* will strive to increase its student enrollment to four hundred students plus over the next five years.

The demand for hospitality graduates is increasing. The following projections are based on data from the U.S. Department of Commerce, the Bureau of Labor Statistics.

The Department of Hospitality Management student body has an opportunity to grow with the hospitality economy in the state of North Carolina. The demand for food service managers in North Carolina for 2000-2010 is the highest in the southeastern U.S. at thirty seven percent (37%) (Jahn & Morse, 2003). The increased demand for lodging managers leads the southeast at thirty – four 34% (Jahn & Morse, 2003). Additionally, the increased demand for convention and meeting planners is projected to be the second highest in the southeastern region at thirty-four (34%) (Jahn & Morse, 2003). These figures illustrate an opportunity for the HMGT and the hospitality industry to keep some of our graduates in North Carolina and to attract to North Carolina some of the best and brightest students from out of state and provide them with opportunities for an ECU education and to stay in North Carolina after graduation

- (Jahn, W. and Morse, S. (2003) *Evaluating the projected demand 2000-2010 for hospitality graduates in southeastern states, food service, lodging, and convention and meeting planning*, South East CHRIE, February, Atlanta, Ga.) update

Given this opportunity recruitment efforts need to reflect the following:

- It is necessary to utilize a student based model for recruitment that reflects:
- Responsiveness (to student needs and wants)
- Relevance (to the specific students we hope to attract)
- Receptivity (when, where and how they need or want service or information)
- Recognition (or reputation, if we are not known we will not be considered)
- Relationships (that are ongoing) (Mastrean, M. SUNY Plattsburgh, 2001, Recruitment Plan).

Strategic Marketing Proposals for the Department of Hospitality Management

Tactics

- ✦ Adopt a student-based model, to occupy a central role in the HMGT
- Develop a branding strategy (using an updated SWOT analysis, environmental scan, market assessment, etc.), identifying all target audiences (students, parents, alumni,

donors/friends, corporate community, civic community, society, trustees), and coordinating a process of buy-in among all stakeholders.

- Public relations, marketing and academic planning, etc. to enhance planning and implementation.
- Establish a program to conduct marketing research including the testing of communications media through surveys and focus groups, and the measuring of constituent needs and wants.
- We also have a new brochure and marketing pieces developed in conjunction with the Office of Communication. R. King.

Strategies for Recruitment Marketing

- ✦ Re-engineer assessment tools (with Institutional Research assistance) to enhance our understanding of student characteristics, and use the collected data to refine niche marketing (including geographic, demographic, and personal profile segmentation).
- ✦ Re-engineer communications to include greater emphasis on interactive electronic technologies in order to increase responsiveness to constituents.
- ✦ Increase efforts to enhance institutional reputation, identity, and brand awareness.
- ✦ Create and produce communications media to achieve recruitment and marketing goals, with an emphasis on key positioning points (i.e., remarkable environment, exceptional teaching, commitment to values, and professional preparation).
- ✦ Employ assessment mechanisms to create database of information on recruitment publications.
- ✦ Coordinate budget for recruitment marketing actions.

Communication Plans for Recruitment Marketing

(target audiences, target geographies, vivid descriptors, media mix)

Our Target Audiences

- high school sophomores
- high school juniors
- high school seniors
- students of color

- high-quality students
- out-of-state students
- students whose names we have purchased from the College Board (PSI file)
- SAT/ACT test takers who have asked to receive information from the Department of Hospitality Management (PSI file)
- students who have made inquiries (various channels)
- applied students
- accepted students
- deposit-paid students
- parents of prospective/accepted students
- guidance counselors
- transfer counselors
- Southeastern U. S., National Recruitment (IAHI Regions), International Recruitment

Student data is attached

Hospitality Management Data

Data for HMGT student credit hours etc... are including in this report in the first appendix located in Volume I.

Data has been created by semester and course from summer 2008 forward. It is noted that Hospitality management before that time was a combined department with the Department of Nutrition. The programs split that year and work independently. Data includes full time, tenured, tendered track and fixed term faculty as well as adjunct faculty used occasionally to meet student demand. Course work is also differentiated by DE vs. on campus offerings. It should be noted that there was a steady growth in our HMGT offerings; strong enough to secure t an additional position to help meet this need for our students.

It should also be noted that there is potential for growth in HMGT for non –credit programs and professional development. Faculty resources will continue to be needed for future expansion.

- Please also see appendices for further information
- Letters from Advisory Board. In appendices

Sum of hours sum	ACADEMIC_PERIODDESC	SUBJECT	COURSE_NUMBER	OFFERING_NUMBER	PRIMARY_INSTRUCTOR_LAST_NAME	Total
Fiscal Year 2007-2008	1st Summer 2008	HMG	1500	001		24
			2110	001	Lukhard	36
			2111	001	Lukhard	17
			2591	601	Weber	45
			3110	001	Rivera	60
			3990	001	Dennison	24
			3991	001	Dennison	42
			3992	001	Dennison	36
			4450	001	Weber	96
			4700	001	Dennison	39
			4900	601	Dennison	39
			4901	001	Taylor	3
			4901	001	Dennison	3
		HMG Total				464
	1st Summer 2008 Total					464
	Fall 2007	HMG	1350	001	Weber	297
			1500	601	Prichard	69
			1500	001	Rivera	198
			2100	601	Rivera	54
			2100	001	Taylor	159
			2110	001	De Chabert-Rios	166
			2111	001	De Chabert-Rios	21
				002	Lukhard	20
				003	De Chabert-Rios	21
			2200	004	Lukhard	19
				001	Schmidt	171
				601	Edgell	54
			2591	001	Weber	114
				601	Dennison	45
			3110	001	Rivera	174
			3200	001	Edgell	93
			3294	001	Rivera	102
			3600	001	Taylor	168
				601	Taylor	42
			3750	001	Chandler	45
			3990	601	Chandler	18
				001	Hardy	27
				601	Hardy	15
			3991	001	Hardy	24
				601	Hardy	9
			3992	001	Hardy	9
				601	Hardy	9
			4110	001	Hardy	15
			4111	001	De Chabert-Rios	69
				001	De Chabert-Rios	34
				002	De Chabert-Rios	12
			4120	001	Chandler	10
			4170	001	Hashimoto	33

Sum of hours_sum	ACADEMIC_PERIODDESC	SUBJECT	COURSE_NUMBER	OFFERING_NUMBER	PRIMARY_INSTRUCTOR_LAST_NAME	Total
Fiscal Year	1st Summer 2008	HMG	1500	001		24
2007-2008		HMG	2110	001	Lukhard	36
			2111	001	Lukhard	17
			2591	601	Weber	45
			3110	001	Rivera	60
			3990	001	Dennison	24
			3991	001	Dennison	42
			3992	001	Dennison	36
			4450	001	Weber	96
			4700	001	Dennison	39
			4900	601	Dennison	39
			4901	001	Taylor	3
				001	Dennison	3
		HMG Total				464
	1st Summer 2008 Total					464
	Fall 2007	HMG	1350	001	Weber	297
			1500	601	Prichard	69
				001	Rivera	198
			2100	601	Rivera	54
			2110	001	Taylor	159
			2111	001	De Chabert-Rios	166
				001	De Chabert-Rios	21
				002	Lukhard	20
				003	De Chabert-Rios	21
				004	Lukhard	19
			2200	001	Schmidt	171
				601	Edgell	54
			2591	001	Weber	114
				601	Dennison	45
			3110	001	Rivera	174
			3200	001	Edgell	93
			3294	001	Rivera	102
			3600	001	Taylor	168
				601	Taylor	42
			3750	001	Chandler	45
				601	Chandler	18
			3990	001	Hardy	27
				601	Hardy	15
			3991	001	Hardy	24
				601	Hardy	9
			3992	001	Hardy	9
				601	Hardy	15
			4110	001	De Chabert-Rios	69
			4111	001	De Chabert-Rios	34
				002	De Chabert-Rios	12
			4120	001	Chandler	10
			4170	001	Hashimoto	33

2007-2008	Fall 2007	HMG	4200	001	Edgell	33
			4244	001	Chandler	150
			4308	001	Dennison	132
			4400	001	Fenich	21
			4440	001	Hashimoto	60
			4450	001	Weber	81
				002	Dennison	48
			4650	001	Chang	3
			4700	001	Fenich	42
			4902	001	Rivera	3
			6400	001	Chandler	3
				601	Chandler	9
			6410	001	Taylor	3
		HMG Total				2895
	Fall 2007 Total					2895
	Spring 2008	HMG	1350	001	Weber	336
			1500	001	Rivera	267
			2100	001	Taylor	141
				601	Taylor	69
			2110	001	De Chabert-Rios	160
			2111	001	Lukhard	19
				002	Lukhard	20
				003	Lukhard	20
				004	Lukhard	20
			2200	001	Lukhard	20
			2591	001	Schmidt	159
			3110	001	Weber	150
				001	Rivera	174
			3200	001	Edgell	60
			3294	001	Rivera	144
			3600	001	Taylor	153
			3750	001	Chandler	84
			3990	001	Hardy	6
				601	Hardy	6
			3991	001	Hardy	9
				601	Hardy	3
			3992	601	Hardy	12
			4110	001	De Chabert-Rios	66
			4111	001	De Chabert-Rios	32
				002	De Chabert-Rios	12
			4120	001	Chandler	15
			4170	001	Hashimoto	54
				601	Pritchard	48
			4200	001	Edgell	54
			4244	001	Chandler	60
				601	Shuster	48
			4308	001	Dennison	147
				601	Dennison	63
			4400	001	Fenich	45
				601	Edgell	30
			4440	001	Hashimoto	87
				601	Edgell	54

2007-2008	Spring 2008	HMG	4450	001	Weber	60		
				002	Dennison	66		
				601	Hollman	57		
			4650	001	O'Halloran	18		
			4700	001	Fenich	81		
			4900	601	Weber	3		
			4901	001	Chandler	3		
				601	Dennison	6		
			4902	001	Dennison	3		
				601	Dennison	3		
			6310	001	Fenich	6		
			6420	601	Taylor	6		
			HMG Total					
			Spring 2008 Total					3139
2007-2008 Total					3139			
2008-2009	2nd Summer 2008	HMG	3294	601	Rivera	63		
			3600	601	Taylor	54		
			3990	001	Dennison	3		
				601	Dennison	42		
			3991	601	Dennison	27		
			3992	601	Dennison	69		
			4110	001	De Chabert-Rios	45		
			4111	001	De Chabert-Rios	32		
			4440	001	Taylor	12		
				601	Taylor	36		
			4901	601	Dennison	6		
			4902	601	Dennison	3		
			HMG Total					392
			2nd Summer 2008 Total					392
2008-2009	Fall 2008	HMG	1350	001	Weber	282		
				002	Crawford	174		
				601	O'Halloran	60		
			1500	001	Rivera	300		
				601	O'Halloran	69		
			2100	001	Crawford	165		
			2110	001	De Chabert-Rios	202		
			2111	001	De Chabert-Rios	19		
				002	Lukhard	22		
				003	De Chabert-Rios	19		
				004	Lukhard	19		
				005	Lukhard	19		
			2200	001	Schmidt	150		
			2591	601	Prichard	54		
	001	Weber	114					
	601	Dennison	27					
3110	001	Chandler	195					
3200	001	Edgell	69					
3294	001	Rivera	90					
	601	White	45					
3600	001	Taylor	63					
	002	Taylor	45					

2009-2010	Fall 2009	HMG	2111	002	De Chabert-Rios	19
				003	De Chabert-Rios	19
				004		20
			2200	001	Fenich	132
				601	Fenich	69
			2591	001	Weber	159
				601	Dennison	39
			3110	001	Chandler	156
			3200	001	Edgell	111
				601	Edgell	63
			3294	001	Rivera	123
				601	Rivera	39
			3600	001	Taylor	90
				002	Taylor	66
				601	Taylor	39
			3990	001	O'Halloran	12
				601	O'Halloran	9
			3991	601	O'Halloran	12
			3992	001	O'Halloran	18
				601	O'Halloran	9
			4110	001	De Chabert-Rios	24
			4111	002	De Chabert-Rios	16
			4170	001	Hashimoto	81
				001	Taylor	144
			4308	001	Dennison	150
			4400	001	Fenich	72
			4440	001	Hashimoto	111
				601	Hashimoto	48
			4450	001	Weber	81
			4650	001	O'Halloran	39
			4700	001	Dennison	120
			4900	001	Weber	3
				002	Edgell	3
				601	Weber	3
				602	Crawford	60
				603	Crawford	33
				604	Rivera	3
			4901	001	Chandler	78
				601	Weber	3
				602	Crawford	60
				603	Crawford	33
				604	Dennison	6
			4902	002	Chandler	6
				601	Chandler	3
				602	Crawford	60
				603	Crawford	33
			4905	602	Crawford	60
				603	Crawford	33
			6400	601	O'Halloran	6
			6410	001	O'Halloran	6
				601	O'Halloran	6

2009-2010	Fall 2009	HMG	6420	001	O'Halloran	3
	Fall 2009 Total	HMG Total				3803
2009-2010 Total	(blank)	(blank)	(blank)	(blank)	(blank)	3803
(blank) Total	(blank) Total	(blank) Total				
Grand Total						17763

SUBJECT	COURSE_NUM	OFFERING_NUM	CDTF006	scf008b	costcat	hours_sum	ACADEMIC_PERIOD	Fiscal_Year
HMG	1350	001	52	RT	2	297	Fall 2007	2007-2008
HMG	2100	001	52	RT	2	159	Fall 2007	2007-2008
HMG	4110	001	52	RT	2	69	Fall 2007	2007-2008
HMG	1350	601	52	DE	2	66	Fall 2007	2007-2008
HMG	1350	601	52	NF	2	3	Fall 2007	2007-2008
HMG	6400	601	52	DE	2	9	Fall 2007	2007-2008
HMG	4700	001	52	RT	2	42	Fall 2007	2007-2008
HMG	1500	001	52	NF	2	3	Fall 2007	2007-2008
HMG	1500	001	52	RT	2	195	Fall 2007	2007-2008
HMG	2111	004	52	RT	2	19	Fall 2007	2007-2008
HMG	2200	001	52	RT	2	171	Fall 2007	2007-2008
HMG	3200	001	52	RT	2	93	Fall 2007	2007-2008
HMG	3294	001	52	RT	2	102	Fall 2007	2007-2008
HMG	3991	001	52	RT	2	24	Fall 2007	2007-2008
HMG	4120	001	52	RT	2	10	Fall 2007	2007-2008
HMG	4450	001	52	RT	2	81	Fall 2007	2007-2008
HMG	4450	002	52	RT	2	48	Fall 2007	2007-2008
HMG	3600	601	52	DE	2	42	Fall 2007	2007-2008
HMG	2591	001	52	RT	2	114	Fall 2007	2007-2008
HMG	3110	001	52	RT	2	174	Fall 2007	2007-2008
HMG	6400	001	52	RT	2	3	Fall 2007	2007-2008
HMG	3750	001	52	RT	2	45	Fall 2007	2007-2008
HMG	4170	001	52	RT	2	33	Fall 2007	2007-2008
HMG	2111	001	52	RT	2	21	Fall 2007	2007-2008
HMG	4308	001	52	RT	2	132	Fall 2007	2007-2008
HMG	2591	601	52	DE	2	45	Fall 2007	2007-2008
HMG	4400	001	52	RT	2	21	Fall 2007	2007-2008
HMG	3750	601	52	DE	2	18	Fall 2007	2007-2008
HMG	3600	001	52	RT	2	168	Fall 2007	2007-2008
HMG	4200	001	52	RT	2	33	Fall 2007	2007-2008
HMG	4440	001	52	RT	2	60	Fall 2007	2007-2008
HMG	2110	001	52	RT	2	166	Fall 2007	2007-2008
HMG	2111	002	52	RT	2	20	Fall 2007	2007-2008
HMG	3992	001	52	RT	2	9	Fall 2007	2007-2008
HMG	4244	001	52	RT	2	150	Fall 2007	2007-2008
HMG	1500	601	52	DE	2	51	Fall 2007	2007-2008

HMG	1500	601	52	NF	2	3 Fall 2007	2007-2008
HMG	3990	601	52	DE	2	15 Fall 2007	2007-2008
HMG	3991	601	52	DE	2	9 Fall 2007	2007-2008
HMG	3992	601	52	DE	2	15 Fall 2007	2007-2008
HMG	4650	001	52	RT	2	3 Fall 2007	2007-2008
HMG	2111	003	52	RT	2	21 Fall 2007	2007-2008
HMG	3990	001	52	RT	2	27 Fall 2007	2007-2008
HMG	4111	001	52	RT	2	34 Fall 2007	2007-2008
HMG	4902	001	52	RT	2	3 Fall 2007	2007-2008
HMG	2200	601	52	DE	2	54 Fall 2007	2007-2008
HMG	4111	002	52	RT	2	12 Fall 2007	2007-2008
HMG	6410	001	52	RT	2	3 Fall 2007	2007-2008
HMG	3990	001	52	RT	2	6 Spring 2008	2007-2008
HMG	4111	002	52	RT	2	12 Spring 2008	2007-2008
HMG	4120	001	52	RT	2	15 Spring 2008	2007-2008
HMG	4440	001	52	RT	2	87 Spring 2008	2007-2008
HMG	2100	601	52	DE	2	66 Spring 2008	2007-2008
HMG	2100	601	52	NF	2	3 Spring 2008	2007-2008
HMG	3990	601	52	DE	2	6 Spring 2008	2007-2008
HMG	4400	001	52	RT	2	45 Spring 2008	2007-2008
HMG	2591	001	52	RT	2	150 Spring 2008	2007-2008
HMG	3110	001	52	RT	2	174 Spring 2008	2007-2008
HMG	3600	001	52	RT	2	153 Spring 2008	2007-2008
HMG	4450	002	52	RT	2	66 Spring 2008	2007-2008
HMG	6420	601	52	DE	2	6 Spring 2008	2007-2008
HMG	4902	601	52	DE	2	3 Spring 2008	2007-2008
HMG	4902	001	52	RT	2	3 Spring 2008	2007-2008
HMG	2100	001	52	RT	2	141 Spring 2008	2007-2008
HMG	4110	001	52	RT	2	66 Spring 2008	2007-2008
HMG	4200	001	52	RT	2	54 Spring 2008	2007-2008
HMG	4244	001	52	RT	2	60 Spring 2008	2007-2008
HMG	4450	601	52	DE	2	57 Spring 2008	2007-2008
HMG	4900	601	52	DE	2	3 Spring 2008	2007-2008
HMG	4901	001	52	RT	2	3 Spring 2008	2007-2008
HMG	1500	001	52	RT	2	267 Spring 2008	2007-2008
HMG	2111	002	52	RT	2	20 Spring 2008	2007-2008
HMG	4650	001	52	RT	2	18 Spring 2008	2007-2008

HMG	4700	001	52	RT	2	81	Spring 2008	2007-2008
HMG	3991	601	52	DE	2	3	Spring 2008	2007-2008
HMG	2111	004	52	RT	2	20	Spring 2008	2007-2008
HMG	4308	001	52	RT	2	147	Spring 2008	2007-2008
HMG	4308	601	52	DE	2	63	Spring 2008	2007-2008
HMG	4400	601	52	DE	2	30	Spring 2008	2007-2008
HMG	3294	001	52	RT	2	144	Spring 2008	2007-2008
HMG	4450	001	52	RT	2	60	Spring 2008	2007-2008
HMG	4244	601	52	DE	2	48	Spring 2008	2007-2008
HMG	4440	601	52	DE	2	54	Spring 2008	2007-2008
HMG	6310	001	52	RT	2	6	Spring 2008	2007-2008
HMG	2111	003	52	RT	2	20	Spring 2008	2007-2008
HMG	2200	001	52	RT	2	159	Spring 2008	2007-2008
HMG	3750	001	52	RT	2	84	Spring 2008	2007-2008
HMG	3991	001	52	RT	2	9	Spring 2008	2007-2008
HMG	4111	001	52	RT	2	32	Spring 2008	2007-2008
HMG	3200	001	52	RT	2	60	Spring 2008	2007-2008
HMG	1350	001	52	NF	2	3	Spring 2008	2007-2008
HMG	1350	001	52	RT	2	333	Spring 2008	2007-2008
HMG	4170	001	52	RT	2	54	Spring 2008	2007-2008
HMG	3992	601	52	DE	2	12	Spring 2008	2007-2008
HMG	2110	001	52	RT	2	160	Spring 2008	2007-2008
HMG	2111	001	52	RT	2	19	Spring 2008	2007-2008
HMG	4901	601	52	DE	2	6	Spring 2008	2007-2008
HMG	4170	601	52	DE	2	48	Spring 2008	2007-2008
HMG	4700	601	52	DE	2	39	1st Summer 2008	2007-2008
HMG	3990	001	52	SS	2	24	1st Summer 2008	2007-2008
HMG	1500	001	52	SS	2	24	1st Summer 2008	2007-2008
HMG	3110	001	52	SS	2	60	1st Summer 2008	2007-2008
HMG	4450	001	52	SS	2	45	1st Summer 2008	2007-2008
HMG	4450	001	52	SS	2	51	1st Summer 2008	2007-2008
HMG	4700	001	52	SS	2	39	1st Summer 2008	2007-2008
HMG	3992	001	52	SS	2	12	1st Summer 2008	2007-2008
HMG	3992	001	52	SS	2	24	1st Summer 2008	2007-2008
HMG	2591	601	52	DE	2	45	1st Summer 2008	2007-2008
HMG	2111	001	52	SS	2	17	1st Summer 2008	2007-2008
HMG	4901	001	52	SS	2	3	1st Summer 2008	2007-2008

HMG	2110	001	52	SS	2	36	1st Summer 2008	2007-2008
HMG	4900	001	52	SS	2	3	1st Summer 2008	2007-2008
HMG	3991	001	52	SS	2	42	1st Summer 2008	2007-2008
HMG	3991	601	52	DE	2	27	2nd Summer 2008	2008-2009
HMG	3992	601	52	DE	2	66	2nd Summer 2008	2008-2009
HMG	3990	601	52	DE	2	42	2nd Summer 2008	2008-2009
HMG	3990	001	52	SS	2	3	2nd Summer 2008	2008-2009
HMG	3294	601	52	DE	2	60	2nd Summer 2008	2008-2009
HMG	3294	601	52	NF	2	3	2nd Summer 2008	2008-2009
HMG	4440	001	52	SS	2	12	2nd Summer 2008	2008-2009
HMG	4902	601	52	DE	2	3	2nd Summer 2008	2008-2009
HMG	4111	001	52	SS	2	32	2nd Summer 2008	2008-2009
HMG	3992	601	52	NF	2	3	2nd Summer 2008	2008-2009
HMG	4110	001	52	SS	2	45	2nd Summer 2008	2008-2009
HMG	4440	601	52	DE	2	36	2nd Summer 2008	2008-2009
HMG	4901	601	52	DE	2	6	2nd Summer 2008	2008-2009
HMG	3600	601	52	DE	2	51	2nd Summer 2008	2008-2009
HMG	3600	601	52	NF	2	3	2nd Summer 2008	2008-2009
HMG	3600	601	52	DE	2	39	Fall 2008	2008-2009
HMG	1350	002	52	RT	2	174	Fall 2008	2008-2009
HMG	2111	003	52	RT	2	19	Fall 2008	2008-2009
HMG	3991	001	52	RT	2	15	Fall 2008	2008-2009
HMG	4110	001	52	RT	2	45	Fall 2008	2008-2009
HMG	3600	002	52	RT	2	45	Fall 2008	2008-2009
HMG	4902	002	52	RT	2	12	Fall 2008	2008-2009
HMG	2111	001	52	RT	2	19	Fall 2008	2008-2009
HMG	3200	001	52	RT	2	69	Fall 2008	2008-2009
HMG	4170	001	52	RT	2	66	Fall 2008	2008-2009
HMG	4450	001	52	RT	2	54	Fall 2008	2008-2009
HMG	4450	002	52	RT	2	93	Fall 2008	2008-2009
HMG	6410	601	52	DE	2	6	Fall 2008	2008-2009
HMG	2100	001	52	RT	2	165	Fall 2008	2008-2009
HMG	2111	004	52	RT	2	19	Fall 2008	2008-2009
HMG	4111	001	52	RT	2	30	Fall 2008	2008-2009
HMG	4200	001	52	RT	2	42	Fall 2008	2008-2009
HMG	2111	005	52	RT	2	19	Fall 2008	2008-2009
HMG	4900	601	52	DE	2	3	Fall 2008	2008-2009

HMG	1500	001	52	RT	2	300	Fall 2008	2008-2009
HMG	2111	002	52	RT	2	22	Fall 2008	2008-2009
HMG	3750	001	52	RT	2	48	Fall 2008	2008-2009
HMG	3990	001	52	RT	2	30	Fall 2008	2008-2009
HMG	4400	001	52	RT	2	36	Fall 2008	2008-2009
HMG	1350	601	52	DE	2	60	Fall 2008	2008-2009
HMG	1500	601	52	DE	2	69	Fall 2008	2008-2009
HMG	6400	601	52	DE	2	9	Fall 2008	2008-2009
HMG	4902	601	52	DE	2	6	Fall 2008	2008-2009
HMG	2110	001	52	RT	2	202	Fall 2008	2008-2009
HMG	2591	001	52	RT	2	114	Fall 2008	2008-2009
HMG	3294	001	52	RT	2	90	Fall 2008	2008-2009
HMG	4308	001	52	RT	2	192	Fall 2008	2008-2009
HMG	6400	001	52	RT	2	3	Fall 2008	2008-2009
HMG	2591	601	52	DE	2	27	Fall 2008	2008-2009
HMG	3992	601	52	DE	2	15	Fall 2008	2008-2009
HMG	1350	001	52	RT	2	282	Fall 2008	2008-2009
HMG	3110	001	52	RT	2	195	Fall 2008	2008-2009
HMG	3992	001	52	RT	2	12	Fall 2008	2008-2009
HMG	4700	001	52	RT	2	48	Fall 2008	2008-2009
HMG	2200	601	52	DE	2	51	Fall 2008	2008-2009
HMG	2200	601	52	NF	2	3	Fall 2008	2008-2009
HMG	3990	601	52	DE	2	12	Fall 2008	2008-2009
HMG	4901	601	52	DE	2	9	Fall 2008	2008-2009
HMG	2200	001	52	RT	2	150	Fall 2008	2008-2009
HMG	4440	001	52	RT	2	120	Fall 2008	2008-2009
HMG	6410	001	52	RT	2	3	Fall 2008	2008-2009
HMG	3294	601	52	DE	2	45	Fall 2008	2008-2009
HMG	3991	601	52	DE	2	18	Fall 2008	2008-2009
HMG	4900	002	52	RT	2	39	Fall 2008	2008-2009
HMG	4902	602	52	DE	2	3	Fall 2008	2008-2009
HMG	4650	001	52	RT	2	33	Fall 2008	2008-2009
HMG	4244	001	52	RT	2	105	Fall 2008	2008-2009
HMG	3600	001	52	RT	2	63	Fall 2008	2008-2009
HMG	2111	001	52	RT	2	20	Spring2009	2008-2009
HMG	3832	001	52	RT	2	78	Spring2009	2008-2009
HMG	4110	001	52	RT	2	57	Spring2009	2008-2009

HMG	4400	001	52	RT	2	81	Spring	2009
HMG	4650	001	52	RT	2	33	Spring	2009
HMG	3992	602	52	DE	2	60	Spring	2009
HMG	4901	603	52	DE	2	24	Spring	2009
HMG	2100	001	52	RT	2	180	Spring	2009
HMG	3832	601	52	DE	2	54	Spring	2009
HMG	3600	001	52	RT	2	48	Spring	2009
HMG	4111	001	52	RT	2	28	Spring	2009
HMG	4901	602	52	DE	2	3	Spring	2009
HMG	3991	602	52	DE	2	42	Spring	2009
HMG	4170	001	52	RT	2	69	Spring	2009
HMG	1350	001	52	RT	2	261	Spring	2009
HMG	1500	001	52	RT	2	186	Spring	2009
HMG	4901	001	52	RT	2	75	Spring	2009
HMG	4700	001	52	RT	2	90	Spring	2009
HMG	4244	001	52	RT	2	72	Spring	2009
HMG	4400	601	52	DE	2	51	Spring	2009
HMG	4450	601	52	DE	2	60	Spring	2009
HMG	4700	601	52	DE	2	36	Spring	2009
HMG	2200	001	52	RT	2	177	Spring	2009
HMG	3600	002	52	RT	2	54	Spring	2009
HMG	4111	002	52	RT	2	10	Spring	2009
HMG	4450	002	52	RT	2	81	Spring	2009
HMG	4901	601	52	DE	2	3	Spring	2009
HMG	2591	601	52	DE	2	99	Spring	2009
HMG	1500	601	52	DE	2	63	Spring	2009
HMG	1500	601	52	NF	2	3	Spring	2009
HMG	3992	601	52	DE	2	3	Spring	2009
HMG	2591	001	52	RT	2	132	Spring	2009
HMG	3992	001	52	RT	2	6	Spring	2009
HMG	4450	001	52	RT	2	36	Spring	2009
HMG	4900	602	52	DE	2	39	Spring	2009
HMG	4244	601	52	DE	2	69	Spring	2009
HMG	4440	601	52	DE	2	57	Spring	2009
HMG	3294	001	52	RT	2	171	Spring	2009
HMG	4200	001	52	RT	2	66	Spring	2009
HMG	3990	602	52	DE	2	36	Spring	2009

HMGT	2111	002	52	RT	2	21 Spring2009	2008-2009
HMGT	2100	601	52	DE	2	60 Spring2009	2008-2009
HMGT	3750	001	52	RT	2	54 Spring2009	2008-2009
HMGT	3991	001	52	RT	2	3 Spring2009	2008-2009
HMGT	4902	601	52	DE	2	54 Spring2009	2008-2009
HMGT	6310	601	52	DE	2	9 Spring2009	2008-2009
HMGT	6310	601	52	NF	2	3 Spring2009	2008-2009
HMGT	2110	001	52	RT	2	162 Spring2009	2008-2009
HMGT	2111	003	52	RT	2	20 Spring2009	2008-2009
HMGT	1350	601	52	DE	2	66 Spring2009	2008-2009
HMGT	2200	601	52	DE	2	63 Spring2009	2008-2009
HMGT	3990	601	52	DE	2	3 Spring2009	2008-2009
HMGT	2111	004	52	RT	2	20 Spring2009	2008-2009
HMGT	4440	001	52	RT	2	42 Spring2009	2008-2009
HMGT	3110	001	52	RT	2	186 Spring2009	2008-2009
HMGT	6310	001	52	RT	2	3 Spring2009	2008-2009
HMGT	3990	001	52	RT	2	6 Spring2009	2008-2009
HMGT	3200	001	52	RT	2	69 Spring2009	2008-2009
HMGT	6420	601	52	DE	2	6 Spring2009	2008-2009
HMGT	4308	001	52	RT	2	126 Spring2009	2008-2009
HMGT	3750	601	52	DE	2	33 Spring2009	2008-2009
HMGT	1350	001	52	RT	2	249 Fall 2009	2009-2010
HMGT	1350	002	52	RT	2	213 Fall 2009	2009-2010
HMGT	1350	601	52	DE	2	69 Fall 2009	2009-2010
HMGT	1350	601	52	NF	2	3 Fall 2009	2009-2010
HMGT	1500	001	52	RT	2	300 Fall 2009	2009-2010
HMGT	1500	601	52	DE	2	72 Fall 2009	2009-2010
HMGT	1500	601	52	NF	2	3 Fall 2009	2009-2010
HMGT	2100	001	52	RT	2	123 Fall 2009	2009-2010
HMGT	2110	001	52	RT	2	162 Fall 2009	2009-2010
HMGT	2111	001	52	RT	2	18 Fall 2009	2009-2010
HMGT	2111	002	52	RT	2	19 Fall 2009	2009-2010
HMGT	2111	003	52	RT	2	19 Fall 2009	2009-2010
HMGT	2111	004	52	RT	2	20 Fall 2009	2009-2010
HMGT	2200	001	52	RT	2	132 Fall 2009	2009-2010
HMGT	2200	601	52	DE	2	69 Fall 2009	2009-2010
HMGT	2591	001	52	RT	2	159 Fall 2009	2009-2010

HMG	2591	601	52	DE	2	39 Fall 2009	2009-2010
HMG	3110	001	52	RT	2	156 Fall 2009	2009-2010
HMG	3200	001	52	RT	2	111 Fall 2009	2009-2010
HMG	3200	601	52	DE	2	57 Fall 2009	2009-2010
HMG	3200	601	52	NF	2	6 Fall 2009	2009-2010
HMG	3294	001	52	RT	2	123 Fall 2009	2009-2010
HMG	3294	601	52	DE	2	39 Fall 2009	2009-2010
HMG	3600	001	52	RT	2	90 Fall 2009	2009-2010
HMG	3600	002	52	RT	2	66 Fall 2009	2009-2010
HMG	3600	601	52	DE	2	39 Fall 2009	2009-2010
HMG	3990	001	52	RT	2	12 Fall 2009	2009-2010
HMG	3990	601	52	DE	2	9 Fall 2009	2009-2010
HMG	3991	601	52	DE	2	12 Fall 2009	2009-2010
HMG	3992	001	52	RT	2	18 Fall 2009	2009-2010
HMG	3992	601	52	DE	2	9 Fall 2009	2009-2010
HMG	4110	001	52	RT	2	24 Fall 2009	2009-2010
HMG	4111	002	52	RT	2	16 Fall 2009	2009-2010
HMG	4170	001	52	RT	2	81 Fall 2009	2009-2010
HMG	4244	001	52	RT	2	144 Fall 2009	2009-2010
HMG	4308	001	52	RT	2	150 Fall 2009	2009-2010
HMG	4400	001	52	RT	2	72 Fall 2009	2009-2010
HMG	4440	001	52	RT	2	111 Fall 2009	2009-2010
HMG	4440	601	52	DE	2	45 Fall 2009	2009-2010
HMG	4440	601	52	NF	2	3 Fall 2009	2009-2010
HMG	4450	001	52	RT	2	81 Fall 2009	2009-2010
HMG	4650	001	52	RT	2	39 Fall 2009	2009-2010
HMG	4700	001	52	RT	2	120 Fall 2009	2009-2010
HMG	4900	001	52	RT	2	3 Fall 2009	2009-2010
HMG	4900	002	52	RT	2	3 Fall 2009	2009-2010
HMG	4900	601	52	DE	2	3 Fall 2009	2009-2010
HMG	4900	602	52	DE	2	60 Fall 2009	2009-2010
HMG	4900	603	52	DE	2	33 Fall 2009	2009-2010
HMG	4900	604	52	DE	2	3 Fall 2009	2009-2010
HMG	4901	001	52	RT	2	78 Fall 2009	2009-2010
HMG	4901	601	52	DE	2	3 Fall 2009	2009-2010
HMG	4901	602	52	DE	2	60 Fall 2009	2009-2010
HMG	4901	603	52	DE	2	33 Fall 2009	2009-2010

HMG	4901	604	52	DE	2	6 Fall 2009	2009-2010
HMG	4902	002	52	RT	2	6 Fall 2009	2009-2010
HMG	4902	601	52	DE	2	3 Fall 2009	2009-2010
HMG	4902	602	52	DE	2	60 Fall 2009	2009-2010
HMG	4902	603	52	DE	2	33 Fall 2009	2009-2010
HMG	4905	602	52	DE	2	60 Fall 2009	2009-2010
HMG	4905	603	52	DE	2	33 Fall 2009	2009-2010
HMG	6400	601	52	DE	2	6 Fall 2009	2009-2010
HMG	6410	001	52	RT	2	6 Fall 2009	2009-2010
HMG	6410	601	52	DE	2	6 Fall 2009	2009-2010
HMG	6420	001	52	RT	2	3 Fall 2009	2009-2010

ACADEMIC_YEAR	ACADEMIC_PERIOD	ACADEMIC_REFERENCE	COURSE_REFERENCE	SUBJECT1	COURSE_NUME	OFFERING_NUMB
200780	Fall 2007	84387	1350	HMG	1350	001
200780	Fall 2007	84389	2100	HMG	2100	001
200780	Fall 2007	84404	4110	HMG	4110	001
200780	Fall 2007	87804	1350	HMG	1350	601
200780	Fall 2007	87804	1350	HMG	1350	601
200780	Fall 2007	87817	6400	HMG	6400	601
200780	Fall 2007	87709	4700	HMG	4700	001
200780	Fall 2007	84388	1500	HMG	1500	001
200780	Fall 2007	84388	1500	HMG	1500	001
200780	Fall 2007	84394	2111	HMG	2111	004
200780	Fall 2007	84395	2200	HMG	2200	001
200780	Fall 2007	84398	3200	HMG	3200	001
200780	Fall 2007	84399	3294	HMG	3294	001
200780	Fall 2007	84402	3991	HMG	3991	001
200780	Fall 2007	84407	4120	HMG	4120	001
200780	Fall 2007	84412	4450	HMG	4450	001
200780	Fall 2007	84413	4450	HMG	4450	002
200780	Fall 2007	87812	3600	HMG	3600	601
200780	Fall 2007	84396	2591	HMG	2591	001
200780	Fall 2007	84397	3110	HMG	3110	001
200780	Fall 2007	84414	6400	HMG	6400	001
200780	Fall 2007	88058	3750	HMG	3750	001
200780	Fall 2007	88059	4170	HMG	4170	001
200780	Fall 2007	84391	2111	HMG	2111	001
200780	Fall 2007	84410	4308	HMG	4308	001
200780	Fall 2007	87811	2591	HMG	2591	601
200780	Fall 2007	87707	4400	HMG	4400	001
200780	Fall 2007	88694	3750	HMG	3750	601
200780	Fall 2007	84400	3600	HMG	3600	001
200780	Fall 2007	84408	4200	HMG	4200	001
200780	Fall 2007	88061	4440	HMG	4440	001
200780	Fall 2007	84390	2110	HMG	2110	001
200780	Fall 2007	84392	2111	HMG	2111	002
200780	Fall 2007	84403	3992	HMG	3992	001
200780	Fall 2007	84409	4244	HMG	4244	001
200780	Fall 2007	87806	1500	HMG	1500	601

200830	200830	33911	HMGT	4700	001
200830	200830	33923	HMGT	3991	601
200830	200830	33165	HMGT	2111	004
200830	200830	33260	HMGT	4308	001
200830	200830	33933	HMGT	4308	601
200830	200830	33937	HMGT	4400	601
200830	200830	33229	HMGT	3294	001
200830	200830	33905	HMGT	4450	001
200830	200830	33931	HMGT	4244	601
200830	200830	33941	HMGT	4440	601
200830	200830	33944	HMGT	6310	001
200830	200830	33161	HMGT	2111	003
200830	200830	33215	HMGT	2200	001
200830	200830	33233	HMGT	3750	001
200830	200830	33235	HMGT	3991	001
200830	200830	33241	HMGT	4111	001
200830	200830	33222	HMGT	3200	001
200830	200830	33148	HMGT	1350	001
200830	200830	33148	HMGT	1350	001
200830	200830	33252	HMGT	4170	001
200830	200830	33926	HMGT	3992	601
200830	200830	33155	HMGT	2110	001
200830	200830	33157	HMGT	2111	001
200830	200830	36040	HMGT	4901	601
200830	200830	33929	HMGT	4170	601
200840	200840	40458	HMGT	4700	601
200840	200840	40966	HMGT	3990	001
200840	200840	40449	HMGT	1500	001
200840	200840	40451	HMGT	3110	001
200840	200840	40453	HMGT	4450	001
200840	200840	40453	HMGT	4450	001
200840	200840	40455	HMGT	4700	001
200840	200840	40968	HMGT	3992	001
200840	200840	40968	HMGT	3992	001
200840	200840	40456	HMGT	2591	601
200840	200840	40460	HMGT	2111	001
200840	200840	41047	HMGT	4901	001

200840	200840	40459	HMG	2110	001
200840	200840	41108	HMG	4900	001
200840	200840	40967	HMG	3991	001
200860	200860	60350	HMG	3991	601
200860	200860	60351	HMG	3992	601
200860	200860	60349	HMG	3990	601
200860	200860	60345	HMG	3990	001
200860	200860	60348	HMG	3294	601
200860	200860	60348	HMG	3294	601
200860	200860	60856	HMG	4440	001
200860	200860	61066	HMG	4902	601
200860	200860	60343	HMG	4111	001
200860	200860	60351	HMG	3992	601
200860	200860	60342	HMG	4110	001
200860	200860	60862	HMG	4440	601
200860	200860	61020	HMG	4901	601
200860	200860	60855	HMG	3600	601
200860	200860	60855	HMG	3600	601
200880	200880	84280	HMG	3600	601
200880	200880	84235	HMG	3600	601
200880	200880	84241	HMG	1350	002
200880	200880	84251	HMG	2111	003
200880	200880	84253	HMG	3991	001
200880	200880	86098	HMG	4110	001
200880	200880	86190	HMG	3600	002
200880	200880	84239	HMG	4902	002
200880	200880	84247	HMG	2111	001
200880	200880	84257	HMG	3200	001
200880	200880	84263	HMG	4170	001
200880	200880	84264	HMG	4450	001
200880	200880	84286	HMG	4450	002
200880	200880	84237	HMG	6410	601
200880	200880	84242	HMG	2100	001
200880	200880	84254	HMG	2111	004
200880	200880	84258	HMG	4111	001
200880	200880	86621	HMG	4200	001
200880	200880	86904	HMG	2111	005
200880	200880		HMG	4900	601

200880	200880	84234	HMG	1500	001
200880	200880	84240	HMG	2111	002
200880	200880	84249	HMG	3750	001
200880	200880	84250	HMG	3990	001
200880	200880	84261	HMG	4400	001
200880	200880	84274	HMG	1350	601
200880	200880	84275	HMG	1500	601
200880	200880	84285	HMG	6400	601
200880	200880	86903	HMG	4902	601
200880	200880	84238	HMG	2110	001
200880	200880	84244	HMG	2591	001
200880	200880	84246	HMG	3294	001
200880	200880	84260	HMG	4308	001
200880	200880	84272	HMG	6400	001
200880	200880	84277	HMG	2591	601
200880	200880	84284	HMG	3992	601
200880	200880	84233	HMG	1350	001
200880	200880	84245	HMG	3110	001
200880	200880	84252	HMG	3992	001
200880	200880	84266	HMG	4700	001
200880	200880	84276	HMG	2200	601
200880	200880	84276	HMG	2200	601
200880	200880	84282	HMG	3990	601
200880	200880	86901	HMG	4901	601
200880	200880	84243	HMG	2200	001
200880	200880	84262	HMG	4440	001
200880	200880	84273	HMG	6410	001
200880	200880	84279	HMG	3294	601
200880	200880	84283	HMG	3991	601
200880	200880	86191	HMG	4900	002
200880	200880	87011	HMG	4902	602
200880	200880	84265	HMG	4650	001
200880	200880	84259	HMG	4244	001
200880	200880	84248	HMG	3600	001
200930	Spring 2009	31390	HMG	2111	001
200930	Spring 2009	32190	HMG	3832	001
200930	Spring 2009	32209	HMG	4110	001

201080	Fall 2009	HMG	4901	604
201080	Fall 2009	HMG	4902	002
201080	Fall 2009	HMG	4902	601
201080	Fall 2009	HMG	4902	602
201080	Fall 2009	HMG	4902	603
201080	Fall 2009	HMG	4905	602
201080	Fall 2009	HMG	4905	603
201080	Fall 2009	HMG	6400	601
201080	Fall 2009	HMG	6410	001
201080	Fall 2009	HMG	6410	601
201080	Fall 2009	HMG	6420	001

TITLE_SHORT_DESC	PRIMARY_INSTRUCTOR_LAST_	PRIMARY_INSTRUCTOR_FIRST_	PRIMARY_INSTRUCTOR_OF_STATUS
Intro Hospitality Management	Weber	Melvin	A
Lodging Systems Management	Taylor	Marcia	A
Quality Food Production	De Chabert-Rios	Jacqueline	A
Intro Hospitality Management	Prichard	Penny	A
Intro Hospitality Management	Prichard	Penny	A
Critical Analysis of Food Seri	Chandler	James	A
Hospitality Mgmt Current Issue	Fenich	George	A
Multicultural Hospitality Mgmt	Rivera	David	A
Multicultural Hospitality Mgmt	Rivera	David	C
Principles of Food Prep Lab	Lukhard	David	C
Intro Convntns and Spcl Events	Schmidt	Kimberly	A
Dimensions of Tourism	Edgell	Andrew	A
Hospitality Info Systems	Rivera	David	A
Field Experience in Food Servi	Hardy	David	A
Wine and Beverage Management	Chandler	Ricky	A
Hospitality and Dietetics HR M	Weber	James	A
Hospitality and Dietetics HR M	Dennison	Melvin	A
Lodging Systems Management	Taylor	Doriann	A
Field Exp Hospitality Mgmt I	Weber	Marcia	A
Intro to Quantity Food Mgmt	Rivera	Melvin	A
Critical Analysis of Food Seri	Chandler	David	C
Hospitality Facilities Mgmt	Chandler	James	A
Hospitality Services Management	Hashimoto	James	A
Principles of Food Prep Lab	De Chabert-Rios	Kathryn	A
Purchsing and Cost Controls	Dennison	Jacqueline	A
Field Exp Hospitality Mgmt I	Dennison	Doriann	A
Convention Services Management	Fenich	Doriann	A
Hospitality Facilities Mgmt	Chandler	George	A
Lodging Systems Management	Taylor	James	A
Travel and Tourism Management	Edgell	Marcia	A
Hospitality Marketing	Hashimoto	David	A
Principles of Food Preparation	De Chabert-Rios	Kathryn	A
Principles of Food Prep Lab	Lukhard	Jacqueline	A
Field Experience in Convention	Hardy	Kimberly	A
Hospitality Law	Chandler	Ricky	A
Multicultural Hospitality Mgmt	Rivera	James	A
		David	A
		David	A

Multicultural Hospitality Mgmt	Rivera	David	B00006957	A
Field Experience in Lodging	Hardy	Ricky	B00198554	A
Field Experience in Food Servi	Hardy	Ricky	B00198554	A
Field Experience in Convention	Hardy	Ricky	B00198554	A
Hospitality Financial Mgmt	Chang	Yao-Jen	B00007505	C
Principles of Food Prep Lab	De Chabert-Rios	Jacqueline	B00411703	A
Field Experience in Lodging	Hardy	Ricky	B00198554	A
Quality Food Production Lab	De Chabert-Rios	Jacqueline	B00411703	A
Independent Study in Conventio	Rivera	David	B00006957	A
Intro Convntrs and Spcl Events	Edgell	David	B00411983	A
Quality Food Production Lab	De Chabert-Rios	Jacqueline	B00411703	A
Strategic Mgmt of Lodging Oper	Taylor	Marcia	B00006481	A
Field Experience in Lodging(WI	Hardy	Ricky	B00198554	A
Quality Food Production Lab	De Chabert-Rios	Jacqueline	B00411703	A
Wine and Beverage Management	Chandler	James	B00004961	A
Hospitality Marketing	Hashimoto	Kathryn	B00392501	A
Lodging Systems Management	Taylor	Marcia	B00006481	A
Lodging Systems Management	Taylor	Marcia	B00006481	A
Field Experience in Lodging(WI	Hardy	Ricky	B00198554	A
Convention Services Management	Fenich	George	B00392502	A
Field Exp Hospitality Mgmt I	Weber	Melvin	B00007114	A
Intro to Quantity Food Mgmt	Rivera	David	B00006957	A
Lodging Systems Management	Taylor	Marcia	B00006481	A
Hospitality and Diet HR M(WI)	Dennison	Doriann	B00007142	A
Curr Iss and Strat in Hosp Mg	Taylor	Marcia	B00006481	A
Independent Study in Conventio	Dennison	Doriann	B00007142	A
Special Events Project	Dennison	Doriann	B00007142	A
Lodging Systems Management	Taylor	Marcia	B00006481	A
Quality Food Production	De Chabert-Rios	Jacqueline	B00411703	A
Travel and Tourism Management	Edgell	David	B00007176	A
Hospitality Law	Chandler	James	B00004961	A
Hospitality and Diet HR M(WI)	Hollman	Priscilla	B00426453	A
Independent Study in Lodging	Weber	Melvin	B00007114	A
Research in Food Service	Chandler	James	B00004961	A
Multicultural Hospitality Mgmt	Rivera	David	B00006957	A
Principles of Food Prep Lab	Lukhard	Kimberly	B00000190	A
Hospitality Financial Mgmt	O'Halloran	Robert	B00400656	A

Hospitality Mgmt Current Issue	Fenich	George	B00392502	A
Field Exp in Food Service(WI)	Hardy	Ricky	B00198554	A
Principles of Food Prep Lab	Lukhard	Kimberly	B00000190	A
Purchsing and Cost Controls	Dennison	Doriann	B00007142	A
Purchsing and Cost Controls	Dennison	Doriann	B00007142	A
Convention Services Management	Edgell	David	B00411983	A
Hospitality Info Systems	Rivera	David	B00006957	A
Hospitality and Diet HR M(WI)	Weber	Melvin	B00007114	A
Hospitality Law	Shuster	Barry	B00432202	A
Hospitality Marketing	Edgell	David	B00411983	A
Strategic Mgmt of Conv and Spe	Fenich	George	B00392502	A
Principles of Food Prep Lab	Lukhard	Kimberly	B00000190	A
Intro Convntrs and Spcl Events	Schmidt	Andrew	B00112667	A
Hospitality Facilities Mgmt	Chandler	James	B00004961	A
Field Exp Food Service(WI)	Hardy	Ricky	B00198554	A
Quality Food Production Lab	De Chabert-Rios	Jacqueline	B00411703	A
Dimensions of Tourism	Edgell	David	B00007176	A
Intro Hospitality Management	Weber	Melvin	B00007114	A
Intro Hospitality Management	Weber	Melvin	B00007114	A
Hospitality Services Managemen	Hashimoto	Kathryn	B00392501	A
Field Exp in Convention (WI)	Hardy	Ricky	B00198554	A
Principles of Food Preparation	De Chabert-Rios	Jacqueline	B00411703	A
Principles of Food Prep Lab	Lukhard	Kimberly	B00000190	A
Independent Study in Food Serv	Dennison	Doriann	B00007142	A
Hospitality Services Management	Prichard	Penny	B00021990	A
Hospitality Mgmt Current Issue	Dennison	Doriann	B00007142	A
Field Experience in Lodging(WI)	Dennison	Doriann	B00007142	A
Multicultural Hospitality Mgmt	Rivera	David	B00006957	C
Intro to Quantify Food Mgmt	Weber	Melvin	B00007114	A
Hosp and Dietetics HR M(WI)	Weber	Melvin	B00007114	A
Hosp and Dietetics HR M(WI)	Dennison	Doriann	B00007142	A
Hospitality Mgmt Current Issue	Dennison	Doriann	B00007142	A
Field Experience in Convention	Dennison	Doriann	B00007142	A
Field Experience in Convention	Weber	Melvin	B00007142	A
Field Exp Hospitality Mgmt I	Lukhard	Kimberly	B00007114	A
Principles of Food Prep Lab	Dennison	Doriann	B00000190	A
Independent Study in Food Serv	Dennison	Doriann	B00007142	A

Principles of Food Preparation	Lukhard	Kimberly	B00000190	A
Independent Study in Lodging	Taylor	Marcia	B00006481	A
Field Exp in Food Service(WI)	Dennison	Doriann	B00007142	A
Field Exp in Food Service(WI)	Dennison	Doriann	B00007142	A
Field Experience in Convention	Dennison	Doriann	B00007142	A
Field Experience in Lodging(WI)	Dennison	Doriann	B00007142	A
Field Experience in Lodging(WI)	Dennison	Doriann	B00007142	A
Hospitality Info Systems	Rivera	David	B00006957	A
Hospitality Info Systems	Rivera	David	B00006957	A
Hospitality Marketing	Taylor	Marcia	B00006481	A
Independent Study in Conventio	Dennison	Doriann	B00007142	A
Quality Food Production Lab	De Chabert-Rios	Jacqueline	B00411703	A
Field Experience in Convention	Dennison	Doriann	B00007142	A
Quality Food Production	De Chabert-Rios	Jacqueline	B00411703	A
Hospitality Marketing	Taylor	Marcia	B00006481	A
Independent Study in Food Serv	Dennison	Doriann	B00007142	A
Lodging Systems Management	Taylor	Marcia	B00006481	A
Lodging Systems Management	Taylor	Marcia	B00006481	A
Lodging Systems Management	Taylor	Marcia	B00006481	A
Intro Hospitality Management	Crawford	Alleah	B00448109	A
Principles of Food Prep Lab	De Chabert-Rios	Jacqueline	B00411703	A
Field Exp in Food Service(WI)	O'Halloran	Cynthia	B00448013	A
Quality Food Production	De Chabert-Rios	Jacqueline	B00411703	A
Lodging Systems Management	Taylor	Marcia	B00006481	A
Event and Convention Planning	Fenich	George	B00392502	A
Principles of Food Prep Lab	De Chabert-Rios	Jacqueline	B00411703	A
Dimensions of Tourism	Edgell	David	B00007176	A
Hospitality Services Management	Hashimoto	Kathryn	B00392501	A
Hosp and Dietetics HR M(WI)	Weber	Melvin	B00007114	A
Hosp and Dietetics HR M(WI)	Dennison	Doriann	B00007142	A
Strategic Mgmt of Lodging Oper	O'Halloran	Robert	B00400656	A
Lodging Systems Management	Crawford	Alleah	B00448109	A
Principles of Food Prep Lab	Lukhard	Kimberly	B00000190	A
Quality Food Production Lab	De Chabert-Rios	Jacqueline	B00411703	A
Travel and Tourism Management	Edgell	David	B00007176	A
Principles of Food Prep Lab	Lukhard	Kimberly	B00000190	A
Indep Study HMG T 4200	O'Halloran	Robert	B00400656	A

Multicultural Hospitality Mgmt	Rivera	David	B00006957	A
Principles of Food Prep Lab	Lukhard	Kimberly	B00000190	A
Hospitality Facilities Mgmt	Chandler	James	B000004961	A
Field Experience in Lodging(WI)	O'Halloran	Cynthia	B00448013	A
Convention Services Management	Fenich	George	B00392502	A
Intro Hospitality Management	O'Halloran	Cynthia	B00448013	A
Multicultural Hospitality Mgmt	O'Halloran	Cynthia	B00448013	A
Critical Analysis of Food Seri	O'Halloran	Robert	B00400656	A
Indep Study HMG T 4308	Dennison	Doriann	B00007142	A
Principles of Food Preparation	De Chabert-Rios	Jacqueline	B00411703	A
Field Exp Hospitality Mgmt I	Weber	Melvin	B00007114	A
Hospitality Info Systems	Rivera	David	B00006957	A
Purchasing and Cost Controls	Rivera	David	B00006957	A
Critical Analysis of Food Seri	O'Halloran	Robert	B00400656	A
Field Exp Hospitality Mgmt I	Dennison	Doriann	B00007142	A
Field Experience in Convention	O'Halloran	Cynthia	B00448013	A
Intro Hospitality Management	Weber	Melvin	B00007114	A
Intro to Quantity Food Mgmt	Chandler	James	B00004961	A
Field Exper in Convention (WI)	O'Halloran	Cynthia	B00448013	A
Hospitality Mgmt Current Issue	Dennison	Doriann	B00007142	A
Intro Convntns and Spcl Events	Prichard	Penny	B00021990	A
Intro Convntns and Spcl Events	Prichard	Penny	B00021990	A
Field Experience in Lodging(WI)	O'Halloran	Cynthia	B00448013	A
Independent Study HMG T 4170	Dennison	Doriann	B00007142	A
Intro Convntns and Spcl Events	Schmidt	Andrew	B00112667	A
Hospitality Marketing	Hashimoto	Kathryn	B00392501	A
Strategic Mgmt of Lodging Oper	O'Halloran	Robert	B00400656	A
Hospitality Info Systems	White	Barbara	B00102212	A
Field Exp in Food Service(WI)	O'Halloran	Cynthia	B00448013	A
Wine and Beverage Mgmt	Chandler	James	B00004961	A
Ind St for 3200	O'Halloran	Robert	B00400656	A
Hospitality Financial Mgmt	O'Halloran	Robert	B00400656	A
Hospitality Law	Taylor	Marcia	B00006481	A
Lodging Systems Management	Taylor	Marcia	B00006481	A
Principles of Food Prep Lab	Lukhard	Kimberly	B00000190	A
Hospitality Franchising and En	Rivera	David	B00006957	A
Quality Food Production	De Chabert-Rios	Jacqueline	B00411703	A

Convention Services Management	Crawford	Alleah	B00448109	A
Hospitality Financial Mgmt	O'Halloran	Robert	B00400656	A
Field Exp in Convention(WI)	Schoffstall	Donald	B00494113	A
Independent Study in Food Serv	Schoffstall	Donald	B00494113	A
Lodging Systems Management	Crawford	Alleah	B00448109	A
Hospitality Franchising and En	Jones	Daniel	B00052042	A
Lodging Systems Management	Taylor	Marcia	B00006481	A
Quality Food Production Lab	De Chabert-Rios	Jacqueline	B00411703	A
Indep Study at Disney	Dennison	Doriann	B00007142	A
Field Exp in Food Service(WI)	Schoffstall	Donald	B00494113	A
Hospitality Services Management	Hashimoto	Kathryn	B00392501	A
Intro Hospitality Management	Weber	Melvin	B00007114	A
Multicultural Hospitality Mgmt	Rivera	David	B00006957	A
substitute for HMG T 4120	Chandler	James	B00004961	A
Hospitality Mgmt Current Issue	Dennison	Doriann	B00007142	A
Hospitality Law	Shuster	Barry	B00432202	A
Convention Services Management	Fenich	George	B00392502	A
Hospitality and Diet HR M(WI)	Hollman	Priscilla	B00426453	A
Hospitality Mgmt Current Issue	Barber	Nelson	B00492872	A
Intro Convntns and Spcl Events	Fenich	George	B00392502	A
Lodging Systems Management	Taylor	Marcia	B00006481	A
Quality Food Production Lab	De Chabert-Rios	Jacqueline	B00411703	A
Hospitality and Diet HR M(WI)	Weber	Melvin	B00007114	A
Substitute for HMG T 4308	Dennison	Doriann	B00007142	A
Field Exp Hospitality Mgmt I	Schoffstall	Donald	B00494113	A
Multicultural Hospitality Mgmt	O'Halloran	Cynthia	B00448013	A
Multicultural Hospitality Mgmt	O'Halloran	Cynthia	B00448013	A
Field Exp in Convention(WI)	O'Halloran	Cynthia	B00448013	A
Field Exp Hospitality Mgmt I	Weber	Melvin	B00007114	A
Field Exp in Convention(WI)	O'Halloran	Cynthia	B00448013	A
Hospitality and Diet HR M(WI)	Dennison	Doriann	B00007142	A
Independent Study in Lodging	Schoffstall	Donald	B00494113	A
Hospitality Law	Shuster	Barry	B00432202	A
Hospitality Marketing	Hashimoto	Kathryn	B00392501	A
Hospitality Info Systems	Rivera	David	B00006957	A
Travel and Tourism Management	Edgell	David	B00007176	A
Field Experience in Lodging(WI)	Schoffstall	Donald	B00494113	A

Principles of Food Prep Lab	De Chabert-Rios	Jacqueline	B00411703	A
Lodging Systems Management	Smith	Eva	B00481436	A
Hospitality Facilities Mgmt	Chandler	James	B00004961	A
Field Exp in Food Service(WI)	O'Halloran	Cynthia	B00448013	A
Independent Study in Conventio	Schoffstall	Donald	B00494113	A
Strategic Mgmt of Conv and Spe	Taylor	Marcia	B00006481	A
Strategic Mgmt of Conv and Spe	Taylor	Marcia	B00006481	A
Principles of Food Preparation	De Chabert-Rios	Jacqueline	B00411703	A
Principles of Food Prep Lab	De Chabert-Rios	Jacqueline	B00411703	A
Intro Hospitality Management	O'Halloran	Cynthia	B00448013	A
Intro Convntrs and Spcl Events	Schmidt	Andrew	B00112667	A
Field Experience in Lodging(WI)	O'Halloran	Cynthia	B00448013	A
Principles of Food Prep Lab	Lukhard	Kimberly	B00000190	A
Hospitality Marketing	Taylor	Marcia	B00006481	A
Intro to Quantity Food Mgmt	Chandler	James	B00004961	A
Strategic Mgmt of Conv and Spe	Taylor	Marcia	B00006481	A
Field Experience in Lodging(WI)	O'Halloran	Cynthia	B00448013	A
Dimensions of Tourism	Edgell	David	B00007176	A
Curr Iss and Strat in Hosp Mg	Taylor	Marcia	B00006481	A
Purchsing and Cost Controls	Dennison	Doriann	B00007142	A
Hospitality Facilities Mgmt	Petry	Ginger	B00492871	A
Intro Hospitality Management	Weber	Melvin	B00007114	A
Intro Hospitality Management	Crawford	Alleah	B00448109	A
Intro Hospitality Management	O'Halloran	Cynthia	B00448013	A
Intro Hospitality Management	O'Halloran	Cynthia	B00448014	A
Multicultural Hospitality Mgmt	Rivera	David	B00006957	A
Multicultural Hospitality Mgmt	O'Halloran	Cynthia	B00448013	A
Multicultural Hospitality Mgmt	O'Halloran	Cynthia	B00448013	A
Lodging Management	Crawford	Alleah	B00448109	A
Principles of Food Preparation	De Chabert-Rios	Jacqueline	B00411703	A
Principles of Food Prep Lab	De Chabert-Rios	Jacqueline	B00411703	A
Principles of Food Prep Lab	De Chabert-Rios	Jacqueline	B00411703	A
Principles of Food Prep Lab	De Chabert-Rios	Jacqueline	B00411703	A
Intro Convntrs and Spcl Events	Fenich	George	B00392502	A
Intro Convntrs and Spcl Events	Fenich	George	B00392502	A
Field Exp Hospitality Mgmt I	Weber	Melvin	B00007114	A

Field Exp Hospitality Mgmt I	Dennison	Doriann	B00007142	A
Intro to Quantity Food Mgmt	Chandler	James	B00004961	A
Dimensions of Tourism	Edgell	David	B00007176	A
Dimensions of Tourism	Edgell	David	B00007176	A
Dimensions of Tourism	Edgell	David	B00007176	A
Hospitality Info Systems	Rivera	David	B00006957	A
Hospitality Info Systems	Rivera	David	B00006957	A
Lodging Management II	Taylor	Marcia	B00006481	A
Lodging Management II	Taylor	Marcia	B00006481	A
Lodging Management II	Taylor	Marcia	B00006481	A
Field Experience in Lodging(WI)	O'Halloran	Cynthia	B00448013	A
Field Experience in Lodging(WI)	O'Halloran	Cynthia	B00448013	A
Field Exp in Food Bev Mgmt(WI)	O'Halloran	Cynthia	B00448013	A
Field Exper in Convention(WI)	O'Halloran	Cynthia	B00448013	A
Field Exp in Convention(WI)	O'Halloran	Cynthia	B00448013	A
Quality Food Production	De Chabert-Rios	Jacqueline	B00411703	A
Quality Food Production Lab	De Chabert-Rios	Jacqueline	B00411703	A
Hospitality Services Management	Hashimoto	Kathryn	B00392501	A
Hospitality Law	Taylor	Marcia	B00006481	A
Cost Cntrls for Hospitly Oper	Dennison	Doriann	B00007142	A
Convntn Sales and Srvc Mgmt	Fenich	George	B00392502	A
Hospitality Marketing	Hashimoto	Kathryn	B00392501	A
Hospitality Marketing	Hashimoto	Kathryn	B00392501	A
Hospitality Marketing	Hashimoto	Kathryn	B00392501	A
Hospitality Hmn Res Mgmt(WI)	Weber	Melvin	B00007114	A
Hospitality Financial Mgmt	O'Halloran	Robert	B00400656	A
Hospitality Mgmt Current Issue	Dennison	Doriann	B00007142	A
Independent Study in Lodging	Weber	Melvin	B00007114	A
Independent Study	Edgell	David	B00007176	A
Human Resource Mgmt in Hosp	Weber	Melvin	B00007114	A
Independent Study in Lodging	Crawford	Alleah	B00448109	A
Independent Study in Lodging	Crawford	Alleah	B00448109	A
Independent Study	Rivera	David	B00006957	A
Substitution for HMG 4120	Chandler	James	B00004961	A
Corporate Analysis Hosp Mgmt	Weber	Melvin	B00007114	A
Ind Study in Food and Beverage	Crawford	Alleah	B00448109	A
Ind Study in Food and Beverage	Crawford	Alleah	B00448109	A

Substitution for HMG 4120
Sub for HMG 3750
Substitution for HMG 4440
Independent Study in Conventio
Independent Study in Conventio
Hospitality Mgmt Intl Exper
Hospitality Mgmt Intl Exper
Critical Analysis of Food Seri
Strategic Mgmt of Lodging Oper
Strategic Mgmt of Lodging Oper
Curr Iss and Strat in Hosp Mg

Dennison
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Chandler
Crawford
Crawford
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Crawford
O'Halloran
O'Halloran
O'Halloran
O'Halloran

Doriann
James
James
Alleah
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Robert
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STATUS_DE MIN_CREDIT MAX_CREDIT MAX_BILLIN MIN_BILLING GENERATED_CREI ACTIVE_OFFERING_IND

Active	3	3	3	3	3	282 Y
Active	3	3	3	3	3	150 Y
Active	3	3	3	3	3	69 Y
Active	3	3	3	3	3	69 Y
Active	3	3	3	3	3	69 Y
Active	3	3	3	3	3	9 Y
Active	3	3	3	3	3	42 Y
Cancelled	3	3	3	3	3	192 Y
Cancelled	3	3	3	3	3	192 Y
Active	1	1	1	1	1	18 Y
Active	3	3	3	3	3	168 Y
Active	3	3	3	3	3	90 Y
Active	3	3	3	3	3	102 Y
Active	3	3	3	3	3	24 Y
Active	1	1	1	1	1	10 Y
Active	3	3	3	3	3	81 Y
Active	3	3	3	3	3	48 Y
Active	3	3	3	3	3	42 Y
Cancelled	3	3	3	3	3	111 Y
Active	3	3	3	3	3	174 Y
Active	3	3	3	3	3	3 Y
Active	3	3	3	3	3	45 Y
Active	3	3	3	3	3	33 Y
Active	1	1	1	1	1	21 Y
Active	3	3	3	3	3	129 Y
Active	3	3	3	3	3	42 Y
Active	3	3	3	3	3	21 Y
Active	3	3	3	3	3	18 Y
Active	3	3	3	3	3	168 Y
Active	3	3	3	3	3	30 Y
Active	3	3	3	3	3	60 Y
Active	2	2	2	2	2	162 Y
Active	1	1	1	1	1	19 Y
Active	3	3	3	3	3	9 Y
Active	3	3	3	3	3	150 Y
Active	3	3	3	3	3	54 Y

Active	3	3	36 Y
Active	3	3	153 Y
Active	3	3	111 Y
Active	3	3	60 Y
Active	3	3	60 Y
Active	3	3	120 Y
Active	3	3	39 Y
Active	3	3	90 Y
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Active	3	3	24 Y
Active	2	2	16 Y
Active	3	3	81 Y
Active	3	3	138 Y
Active	3	3	147 Y
Active	3	3	72 Y
Active	3	3	108 Y
Active	3	3	45 Y
Active	3	3	45 Y
Active	3	3	87 Y
Active	3	3	39 Y
Active	3	3	117 Y
Active	3	3	3 Y
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Active	3	3	3 Y
Active	3	3	60 Y
Active	3	3	33 Y
Active	3	3	3 Y
Active	3	3	81 Y
Active	3	3	3 Y
Active	3	3	60 Y
Active	3	3	33 Y

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6 Y
3 Y
60 Y
33 Y
60 Y
33 Y
6 Y
6 Y
6 Y
3 Y

Last Name	First Name	MI	Gender	Race	Citizenship	EPA/SPA
ALLEN	MARIA	D	F	1	C	S
BULLOCK	SHONDA	K	F	2	C	S
CHANDLER	JAMES	A	M	1	C	E
CHANG	YAO-JEN		M	4	R	E
COLBY	SARAH		F	1	C	E
DE CHABEF	JACQUELIN		F	1	C	E
EDGELL	DAVID		M	1	C	E
EDGELL	DAVID	L	M	1	C	E
FENICH	GEORGE	G	M	1	C	E
FINLEY	DORI	A	F	1	C	E
GREEN	PATRICIA	A	F	2	C	S
HARDY	RICKY	L	M	1	C	E
HASHIMOT	KATHRYN		F	4	C	E
LUKHARD	KIMBERLY	S	F	1	C	E
O'HALLOR	ROBERT	M	M	1	C	E
OWENS	SHELLY		F	1	C	E
RIVERA	DAVID		M	2	C	E
SCHMIDT	ANDREW	D	M	1	C	E
STUART	NAOMI		F	1	C	E
TATE	KATHERINE	H	F	1	C	E
TAYLOR	MARCIA	H	F	2	C	E
WEBER	MELVIN	R	M	1	C	E

Employment Period	Employee	Occ	Act	Co	Hire Date	Date Last Promo	Mo	Date Last P	Terminatio
12	1	50			1999	05		2000	0
12	1	50			2006	01		0000	0
09	1	20			1998	08		2004	0
09	1	20			2005	01		0000	1
09	1	20			2007	08		0000	0
09	1	20			2007	08		0000	0
09	1	20			2003	07		0000	0
05	4	20			2007	08		0000	0
09	1	20			2007	08		0000	0
09	1	20			1988	07		0000	0
12	1	50			1998	05		1999	0
05	4	20			2006	01		0000	0
09	1	20			2007	08		0000	0
05	4	20			2003	08		0000	0
12	1	20			2007	07		0000	0
09	1	20			2005	08		0000	1
09	1	20			2005	01		0000	0
05	4	20			1998	08		0000	0
05	4	20			2003	01		0000	0
05	4	20			2000	01		0000	0
09	1	20			2004	08		0000	0
09	1	20			2003	08		0000	0

FTE	Tenure Status	Yr of Tenur	Mo of Tenur	Highest Deg	HED Date	HED Level	HED Area	Home Dept
100					0000	4	000000	5060300
100					0000	4	000000	5060300
100	T	2004	08	PHD	1998	1	520906	5060300
100	N	2005	01	PHD	2004	1	520999	5060300
100	N	2007	08	PHD	2005	1	190501	5060300
100	Z			PHD	1998	1	520901	5060300
100	T	2003	07	PHD	1979	1	521301	5060300
025	Z			MA	1992	3	520903	5060300
100	T	2007	08	PHD	1992	1	040301	5060300
100	T	1988	07	PHD	1979	1	190501	5060300
100					0000	5	000000	5060300
037	Z			MS	1995	3	310301	5060300
100	T	2007	08	PHD	1999	1	130301	5060300
100	Z			MS	1999	3	190504	5060300
100	T	2007	07	PHD	1988	1	310101	5060300
100	Z			MA	2002	3	130401	5060300
100	N	2005	01	PHD	2004	1	520901	5060300
025	Z			MPA	1997	3	440401	5060300
050	Z			MS	2000	3	301901	5060300
025	Z			MPH	1989	3	512299	5060300
100	N	2004	08	PHD	2002	1	520999	5060300
100	N	2003	08	PHD	2002	1	521099	5060300

FIELD/VARIABLE	DEFINITION
Last Name	
First Name	
MI	
Gender	M=Male F=Female
Citizenship	R=Resident Foreign nat N=Non-resident foreign nat C=U.S. Citizen
EPA/SPA	E=EPA S=SPA G=Grad Asst
Employment Period	12=12 mo 9 = 9 mo etc.
Employment Status	1=Permanent 2=Temporary or Visiting replacing a faculty member WITH pay 3=Temporary or Visiting replacing a faculty member WITHOUT pay
Occ Act Code	20=Instructional Faculty 50=Clerical and Secretarial
Hire Date	
Date Last Promo Mo	
Date Last Promo Yr	

Termination Code	0=Currently Employed	1=terminated
FTE	100=Full	050=50% etc.
Tenure Status	T=Permanent but on Tenure Track	N=Not Tenured Z=Not on Tenure Track R=Retired
Yr of Tenure		
Mo of Tenure		
Highest Degree	See data	
HED Date		
HED Level	1-Doctor 2 First Prof. 3 Masters	4 Bachelors
HED Area	Hospitality Management Administration, Other	
520999	Resort Management	
520906	Foods, Nutrition and Wellnes Studies General	
190501	Hotel/Motel Administration Management	
520904	Hospitality Management Admin. General	
520901	Food Service Systems Admin. Management	
190505	Management Science, General	
521301	City/Urban, Community and Regional Planning	
40301	Curriculum and Instrution	
130301	Business Administration and Management, general	
520201	Human Nutrition	
190504	Parks, Recreation and Leisure Studies	
310101		

130A01	Educational Leadership and Administration General
520901	Hospitality Administration/Management, General
440401	Public Administration
520904	Hotel/Motel Administration Management
521099	Human Resources Management and Services, Other
Home Department	
PID	BannerID

Last Name	First Name	MI	17Gender	Citizenship	EPA/SPA	Employment Period	Employment Status
Barber	Nelson	A	M	C	E	4	4
Bullock	Shonda	K	F	C	S	12	1
Chandler	James	A	M	C	E	9	1
Colby	Sarah		F	C	E	9	1
Crawford	Alleah	M	F	C	E	9	1
De Chabert-Rios	Jacqueline		F	C	E	9	1
Dennison	Doriann	H	F	C	E	9	1
Edgell	David		M	C	E	9	1
Fenich	George	G	M	C	E	9	1
Hashimoto	Kathryn		F	C	E	9	1
Hollman	Priscilla	J	F	C	E	4	4
Lukhard	Kimberly	S	F	C	E	9	1
O'Halloran	Cynthia	S	F	C	E	9	1
O'Halloran	Robert	M	M	C	E	12	1
Petry	Ginger	S	F	C	E	4	4
Prichard	Penny	A	F	C	E	4	4
Rivera	David		M	C	E	9	1
Schmidt	Andrew	D	M	C	E	4	4
Smith	Eva	M	F	C	E	4	4
Stump	Miles	N	M	C	S	9	1
Weber	Melvin	R	M	C	E	9	1

Occ Act Code	Hir Date Yr Mo	Date Last Promotion	Termination Code	FTE	I26Tenure Status	Date of Tenure	Highest Degree	HED Date
20	200901	0	5	25	Z		PHD	2008
50	200601	0	0	100			BS	1993
20	199808	200408	0	100	T	200408	PHD	1998
20	200708	0	0	100	N	200708	PHD	2005
20	200808	0	0	100	N	200808	PHD	2008
20	200708	0	0	100	Z		PHD	1998
20	198807	0	0	100	T	198807	PHD	1979
20	200307	0	0	100	T	200307	PHD	1979
20	200708	0	0	100	T	200708	PHD	1992
20	200708	0	0	100	T	200708	PHD	1999
20	200901	0	5	25	Z		MA	2002
20	200808	0	0	100	Z		MS	1999
20	200808	0	0	100	N	200808	PHD	1994
20	200707	0	0	100	T	200707	PHD	1988
20	200901	0	5	25	Z		MAED	1989
20	200708	200808	5	25	Z		MAED	2004
20	200501	0	0	100	N	200501	PHD	2004
20	200901	0	5	25	Z		MPA	1997
20	200901	0	5	25	Z		MPPM	1999
50	200712	0	0	50				
20	200308	200908	0	100	T	200908	PHD	2002

HED Level	HED Area	Terminal Degree	Home Dept Code	PID	Hispanic/Latine	American/Indian	Asian	Black/African American
1	520999	Y	570501	B0049287	N	N	N	N
				2				
4			570501	B0000309	N	N	N	Y
				6				
1	520906	Y	570501	B0000496	N	N	N	N
				1				
1	190501	Y	570501	B0039937	N	N	N	N
				0				
1	520904	Y	570501	B0044810	N	N	N	N
				9				
1	520901	Y	570501	B0041170	N	N	N	Y
				3				
1	190505	Y	570501	B0000714	N	N	N	N
				2				
1	521301	Y	570501	B0000717	N	N	N	N
				6				
1	40301	Y	570501	B0039250	N	N	N	N
				2				
1	130301	Y	570501	B0039250	N	N	Y	N
				1				
3	520201	N	570501	B0042645	N	N	N	Y
				3				
3	190504	N	570501	B0000019	N	N	N	N
				0				
1	130301	Y	570501	B0044801	N	N	N	N
				3				
1	310101	Y	570501	B0040065	N	N	N	N
				6				
3	130401	N	570501	B0049287	N	N	N	N
				1				
3	130301	N	570501	B0002199	N	N	N	N
				0				
1	520901	Y	570501	B0000695	N	N	N	Y
				7				
3	440401	N	570501	B0011266	N	N	N	N
				7				
3	520904	N	570501	B0048143	N	N	N	N
				6				
			570501	B0019076	N	N	N	N
				8				
1	521099	Y	570501	B0000711	N	N	N	N
				4				

NativeAmerican	White	Unknown Race	IPEDSRace
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N	Y	N	8
N	N	N	6
N	Y	N	8
N	Y	N	8
N	Y	N	8
N	N	N	6
N	Y	N	8
N	Y	N	8
N	Y	N	8
N	N	N	5
N	N	N	6
N	Y	N	8
N	Y	N	8
N	Y	N	8
N	Y	N	8
N	Y	N	8
N	N	N	6
N	Y	N	8
N	Y	N	8
N	Y	N	8
N	Y	N	8

Funding:

The following illustrates the types and names of scholarships provided through the HMGT department. HMGT currently does not have graduate assistants for the department. Faculty members continue to publish despite GA assistance.

HMGT Scholarships –

Don Lassiter - \$2500 each

1. Rebecca Parker
2. Kimberly Priesing
3. Tabitha Acree

Diversified Foods – If we have \$15K, 5 @\$2000 each, 3@\$1500

1. Eva Zeron
2. Michael Hoover
3. Erin Tart
4. Kelley Ryan
5. Edward Clayton

These three to receive \$1500 each

6. Leigh Seymore
7. Kendra Baumgarner
8. Katelyn Westnedge

Irwin Roberts - \$1000 each

1. Danielle Kriegl

AH & LA - \$1000 each

1. Aja Roberts
2. Lauren Cole
3. Kristen Barton
4. Jill Lindley

Red Lobster - \$1000 each

1. Joseph Hayes
2. Katie Woods

J.L. Nichols - \$750 (or \$1000) each

1. Colby Mock

Golden Corral (\$1000, if we have it)

1. Farah Aghaei

FACULTY

See attached CV's accessed from Sedona

The Hospitality Management faculty at ECU is one of the most diverse faculties within any hospitality management program in the country. They not only have terminal degrees from highly respected universities but also experience working in foodservice, lodging, tourism, and club management.

Dr. Robert M. O'Halloran,	Chair Professor and Chair; tenured
Dr. James Chandler	Associate Professor; tenured
Dr. Alleah Crawford	Assistant Professor; tenure track
Dr. Cynthia S. Deale;	Associate Professor; tenure track
Dr. Jacqui de Chabert-Rios	Visiting Assistant Professor; Fixed term
Dr. David Edgell	Professor. tenured
Dr. Dori Finley	Professor; tenured
Dr. George Fenich	Professor; tenured
Dr. Kathryn Hashimoto	Associate Professor; tenured
Dr. David Rivera	Assistant Professor; tenure track
Dr. Marcia Taylor	Assistant professor; Tenure Track
Dr, Mel Weber	Associate Professor; Tenured

Visiting, Part-Time and Other Faculty:

HMGT has historically relied on a variety of part time instructors; typically teaching DE courses but in some cases offering face to face sections. The courses offered have been; for example Hospitality Law, Human Resources, Conventions and Meeting Management, Hospitality Technology and others. **Please see the attached part time (adjunct) faculty resumes.**

Faculty Quality: Provide summary faculty productivity data such as: books, articles, exhibitions, performances, presentations, awards, grants, patents, service/outreach activities, number serving as theses advisors, number serving on theses committees, and number

supervising honors and/or senior projects. Describe the ways in which the unit evaluates the quality of its faculty (e.g., teaching evaluations, peer review,

Sedona Data; see appendices

Faculty Profile

Each faculty member in the Department of Hospitality Management contributes a unique combination of academic excellence and industry knowledge. It is our hope to increase the size and diversity of our faculty as our research efforts and the size of our student body increases. It is forecast that seven to eight faculty teaching two sections per semester and a director with a one course release could cover the curriculum delivery requirements. To develop professional education and on line products, a faculty of this size is necessary.

Additional non-traditional faculty roles may be developed to assist in the delivery of online professional education programs and other learning opportunities. A growing trend for some universities is to have professors of the practice, whose major responsibilities are for teaching and their focus on being teacher-scholars. This idea could have some significant impacts for a program like the Department of Hospitality Management.

Teaching & Research

Teaching & Research is a key responsibility for the Department of Hospitality Management faculty. Our faculty brings knowledge of the industry and academic rigor that is respected and appreciated by students. Our faculty strives to be innovative in the classroom and provide students with learning opportunities at every turn. Our faculty members also strive to make the Department of Hospitality Management a center for innovative teaching strategies for hospitality and resort education through pedagogical studies and activities that integrate classroom, industry and related practices. Also our faculty will contribute to hospitality and resort education through research and publications. Our strength will lie in diverse and applied research and our ability to integrate cutting-edge theory with practice to create curricula that benefit students and practitioners alike.

Teaching

- We do not conduct all the academic advising but engage in career counseling and know

most if not all our students in the program. .

- Student success is being measured through our capstone class that includes “live projects”, research projects and the proposed comprehensive examination for all HMGT majors. We also measure internships and placement of our students. We have also begun our Assessment of Learning in our introductory and capstone classes.