

Oregon State University (OSU)
B.S. in Nutrition and Food Management (NFM)
Department of Nutrition and Exercise Sciences

PROPOSED REVISED DEGREE OPTION:

Old Title: Foodservice Management (FSM)

New Title: Restaurant/Foodservice Management

The attached table reflects the modifications that are proposed to revise the existing degree option in Foodservice Management. The following provides justification and details for this plan.

Rationale for revision:

The proposed revisions are driven by requests from the Oregon Restaurant Association (ORA) and the community colleges to develop the only 4-year degree program in the State of Oregon with a focus in restaurant management. Currently, these advocates report that students interested in a foodservice or restaurant 4-year degree are either leaving Oregon to do so, or are stopping after a 2-year community college based program. While NFM has always had a foodservice degree option, the emphasis has not been specific to restaurant management.

It is emphasized that this revision does not attempt to recreate the previous Hotel/Restaurant/Tourism Management Program (HRTM) and is not directed toward tourism or hospitality. Options being considered at the OSU-Community College and through College of Forestry are focused on parks, recreation or tourism and are not an overlap in this distinct degree option, which exclusively focuses on managing food served in facilities outside the home.

All macro environmental trends indicate that Americans will continue to eat 4.6 meals/week away from home and spend 40+% of their food dollars in foodservice and restaurants. The NFM Department has a historical tradition of providing curriculum relevant to production and management of food served in commercial and institutional settings, and NFM's foodservice courses previously supported OSU's abandoned HRTM degree. There is overlap in the curriculum that dietetics students (also housed in NFM) take with some of the courses in this proposed curriculum.

Summary of degree configuration:

- Coursework will be taken in both Linn Benton Community College (LBCC) Culinary Arts (CA) Program and OSU's NFM Department.
- A reciprocal tuition agreement is already in place between LBCC and OSU, which makes registration easy for students.
- Credits at LBCC will be transferred to OSU.
- Students receive a Bachelors of Science (BS) degree matriculated through OSU.
- The revisions from previous degree option include:
 - A Degree option title change (Foodservice Management to Restaurant/Foodservice Management).
 - One year of CA course work must be taken at LBCC.
 - Students can take an optional Year 2 at LBCC. (Courses cross-listed for LBCC or OSU).

REVISION REQUIRES NO ADDITIONAL FACULTY OR NEW COURSE DEVELOPMENT AT OREGON STATE

The following people or sources of information were used in developing the proposed new curriculum for restaurant/foodservice management:

LBCC Culinary Program Director and faculty

Chemeketa Hospitality and Tourism Management Director
 Members of ORA Education Board
 Previous graduates from OSU's Hotel and Restaurant Program
 College of Business faculty at OSU
 Curriculum from recognized restaurant programs offered through Michigan State, University of Nevada-Las Vegas, and Purdue.

The following table summarizes the degree option proposed curriculum and modifications:

Item	Proposed Option		Prior Option	Rationale
Degree option title	Restaurant/Foodservice Management		Foodservice Management	More clearly conveys the degree option
Catalog description of degree option	Catalog description will be changed. A Category II proposal will be forwarded to the Curriculum Council for their review and approval.		"...has a business emphasis and prepares the student for entry level positions in foodservice and restaurant management..."	
Course taken at:	OSU Course	LBCC Course	Previous curriculum requirement for RFM	Rationale for course/curriculum change
OSU or LBCC	NFM 104 Orientation to NFM	CA 201 Culinary Career Planning	NFM 104 Orientation to NFM	Create student awareness of career options.
OSU or LBCC	NFM 240 Introductory Nutrition (3)*	FN 225 Introductory Nutrition (4)**	NFM 240/FN 225 Introductory Nutrition	Overview of basic nutrition, for understanding humans and food. * NFM 225 and NFM 241 required in order to meet the requirement for NFM 240. ** Articulates to OSU as NFM 225 (3) and NFM LDT (1).
LBCC only	NFM 199 Special Topics (7) NFM 299 Special Topics (8) NFM 299 Special Topics (8)	CA 101 Culinary Practicum I (7) CA 102 Culinary Practicum II (8) CA 103 Culinary Practicum III (8)	NFM 235 Science of Foods	NFM 235 is being eliminated in the curriculum and replaced with Culinary Practicums (CA 101, 102 & 103). Restaurant students need a stronger preparation in the culinary aspects of food production. NFM 235 has a focus on ingredients and their chemical and physical properties.

Course taken at:	OSU Course	LBCC Course	Previous curriculum requirement for RFM	Rationale for course/course change
OSU only	NFM 241 (1) Applications in Human Nutrition			NFM 241 is required of all students in the option.
OSU or LBCC	COMM 218 Int. Communication or COMM 114 Public Speaking	SP111 Fundamentals of Speech or SP218 Interpersonal Communication	COMM 111 Argument or COMM 114 Public Speaking	Understanding interpersonal communications skills will enhance customer and employee interactions.
OSU or LBCC	MB 230 Microbiology	Biology 234 Microbiology	MB 230, Intro Microbiology	Course supports understanding of food safety.
OSU or LBCC	CHEM 121 General Chemistry	CHEM 121 General Chemistry	CHEM 121, 122, 123, General Chemistry	One chemistry course supports need for understand makeup of food components.
OSU or LBCC	ST 201 Introduction to Statistics	MATH 243 Introduction to Statistics	ST 201 Introduction to Statistics	A basic statistics course supports business courses.
OSU or LBCC	PSY 202 General Psychology	PSY 202 Psychology as a Social Science	PSY 201 & 202 General Psychology	PSY 202/205 offers greater emphasis on human behavior, which is critical for interpersonal interactions of managers.
OSU or LBCC	ECON 201 Intro to Microsecond. ECON 202 Intro to Macroecon.	ECON 201 Intro to Microeconomics ECON 202 Intro to Macroeconomics	ECON 201 & 202 Intro to Microeconomics Intro to Macroeconomics	Courses provide students with an understanding of price, consumer behavior, production costs, market, unemployment, monetary policy, and investment.
OSU ONLY	BA 390 Marketing or BA 498 Service Marketing		BA 390 Marketing	This option allows students to choose a course with emphasis on marketing in a service industry.
OSU or LBCC	BA 211 Financial Accounting BA 213 Managerial Accounting or BA215 Money and Investment Management	BA 211 Financial Accounting BA 213 Managerial Accounting or BA 215 Fundamentals of Accounting	BA 211 Financial Acct BA 213 Managerial Accounting or BA 215 Fundamentals of Accounting	Needed skills in managing money and business operations
OSU or LBCC	BA 230 Business Law	BA 230 Business Law	Not required in past	Class provides an overview of laws in business society.
OSU only	BA 340 Finance		BA 340 Finance	Class provides an overview of financial analysis and planning.


Course taken at	OSU Course	LBCC Course	Previous curriculum requirement for RFM	Rationale for course/course change
OSU only	BA 350 Organizational Systems <u>or</u> BA 352 Organizational Behavior		BA 350 Organizational Systems <u>and</u> BA 352 Organizational Behavior	Classes allow student choice; both courses have organizational emphasis
OSU only	BA 453 Human Resource Management <u>or</u> BA 455 Mgt and Union Relations		BA 453 Human Resource Mgt. <u>or</u> BA 455 Mgt & Union Relations <u>or</u> Econ 481 Econ of Labor Unions	Allows student choice, both emphasize employee relations; Economics course is not as relevant for restaurant and foodservice majors.
LBCC only	NFM 199 Special Topics (1)	CA 111 Food Service, Safety & Sanitation (1)		Students earn food handlers' licenses which is currently not required of students
LBCC only	NFM 199 Special Topics (3)	CA 112 Stations, Tools & Culinary Techniques (3)		Students need basics skills in service procedures and techniques
LBCC only	NFM 199 Special Topics (1)	CA 113 Service Techniques (1)		Course provides an overview of work, supply arrangements & processes in a commercial or institutional kitchen
OSU Only	NFM 219 Promoting Food and Nutrition		NFM 219 Promoting Food and Nutrition	Class provides strategies used to persuade people relative to their food and nutrition, eating or dining behaviors and looks at how products, services and ideas are promoted regarding food and nutrition.
OSU Only	FST 251 Wine, beer and spirits			Content was in NFM 314, which is being revised to reflect cost control management for food and beverages.
OSU only	NFM 311 Quantity Food Production and Purchasing		NFM 311 Quantity Food Production and Purchasing	Course provides understanding of institutional production of food for commercial production, includes menu planning, standardized recipe, ingredient controls, and inventory and quantity food purchasing for foodservice.

Course taken at:	OSU Course	LBCC Course	Previous curriculum requirement for RFM	Rationale for course/curriculum change
OSU only	NFM 407 Seminar		NFM 407 Seminar	Prepares students for field experience and career preparation
OSU only	NFM 416 Cultural Aspects of Foods		NFM 416 Cultural Aspects of Foods	Exposes students to cultural perspectives in food production, menus, seasonings and cultural habits relative to food and dining. Writing intensive course for majors.
OSU only	NFM 446 Foodservice Organizations		NFM 446 Foodservice Organizations	Applies organizational tools used in foodservice, such as structure, management, strategy, policies, regulation, and human resources.
OSU only	NFM 447 Management of Food Systems Laboratory		NFM 447 Foodservice Management Laboratory	Students run campus based restaurant for one week, including the planning, implementing and evaluating of process and product.
OSU only	NFM 410 Field Experience		NFM 410 Cases in Foodservice Management	Students experience work in a foodservice or restaurant in a managerial capacity. Students will reflect on experiences through use of case studies.

Notes:

- (1) All LBCC credits identified above will be accepted by OSU. The 29 credits with a CA prefix will be applied to the Bachelors of Science degree in Nutrition and Food Management only.
- (2) OSU has agreed to waive the limit of 12 credit hours of professional technical courses allowed in credit hour transfer from LBCC. OSU Academic Regulation (AR) 2c is being allowed at the point of admission.
- (3) Linn-Benton Community College will compile a list of students enrolled in the Restaurant/Foodservice Management Option annually. This list will be submitted each Fall Term to the OSU Office of Admissions.

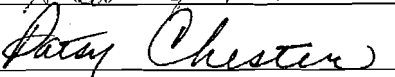
Approvals:



Anthony Wilcox, Department Chair, Nutrition and Exercise Sciences, OSU



Susie Leslie, Acting Director of Academic Programs and Academic Assessment, OSU



Patsy Chester, Director, Educational Partnerships, LBCC

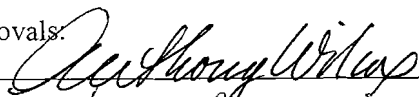
3/5/07 Date

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