SECTION C – Items previously in Section B, now reported for inclusion in the 2016-17 Undergraduate Catalog

COLLEGE OF HEALTH AND HUMAN SCIENCES
School of Family, Consumer and Nutrition Sciences

Major in Fashion Merchandising (B.S.)

Major in Hospitality and Tourism Management (B.S.)

The mission of the Hospitality and Tourism Management major is to prepare graduates with the foundational knowledge, demonstrated skills, and professional attitudes required in the field of Hospitality and Tourism Management. Graduates from this program are prepared for the entry-level management positions and the advanced study in the hospitality and tourism management.

It is highly recommended that students see their advisers to plan their sequence of courses.

Special Requirements
Students must obtain the Illinois State Sanitation Certificate and meet current Illinois Department of Public Health requirements for food handlers and certification in first aid, cardiac pulmonary resuscitation (CPR), and two-step tuberculin (TB) test. Students must earn a grade of C or better in FCNS prerequisite courses before they can enroll in any successive FCNS course to meet the requirements for the hospitality and tourism management major.

Liability insurance for internships is provided through a course fee.

Requirements in School (48-50)

- FCNS 202 - Introduction to the Hospitality Industry (3)
- FCNS 316 - Hospitality Service (3)
- FCNS 320 - Quantity Food Production (4)
- FCNS 418 - Managing Human Resources in the Hospitality Industry (3)
- FCNS 425 - Hospitality Management (3)
- FCNS 426 - Strategic Management in the Hospitality Industry (3)
- FCNS 430 - Data Analysis for the Hospitality Industry (3)
- FCNS 491 - Leadership Seminar in Hospitality and Tourism (2)
- FCNS 492 - Distinguished Speaker Series (1-2)
- FCNS 495 - Internship in Hospitality Management (8)
- FCNS 498 - Professional Seminar in Family, Consumer, and Nutrition Sciences (1)

Select two of the following (5-6) in consultation with adviser:
SECTION C – Items previously in Section B, now reported for inclusion in the 2016-17 Undergraduate Catalog

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>FCNS 303</td>
<td>Hospitality Law</td>
<td>(3)</td>
</tr>
<tr>
<td>FCNS 315</td>
<td>Casino and Gaming Management</td>
<td>(3)</td>
</tr>
<tr>
<td>FCNS 319</td>
<td>Foundations of Tourism</td>
<td>(3)</td>
</tr>
<tr>
<td>FCNS 424</td>
<td>Cultural and National Food Patterns</td>
<td>(3)</td>
</tr>
<tr>
<td>FCNS 427</td>
<td>Catering Operations Practicum (2-3)</td>
<td></td>
</tr>
<tr>
<td>MKTG 325</td>
<td>Buyer Behavior</td>
<td>(3)</td>
</tr>
<tr>
<td>MKTG 350</td>
<td>Principles of Selling</td>
<td>(3)</td>
</tr>
<tr>
<td>OMIS 338</td>
<td>Principles of Operations Management</td>
<td>(3)</td>
</tr>
</tbody>
</table>

Select one of the following areas of study:

**Hotel Management (9)**
- FCNS 302 - Lodging Operations (3)
- FCNS 314 - Hospitality Facility Management (3)
- FCNS 411 - Yield Management in the Hospitality Industry (3)

**Restaurant, Meeting, and Event Management (9)**
- FCNS 304 - Food and Beverage Operations (3)
- FCNS 413 - Meeting, Event, and Convention Management (3)
- FCNS 417 - Trade Show and Exhibition Management (3)

**Requirements outside School (27-28)**
- ACCY 206 - Introductory Financial Accounting (3), OR ACCY 288 - Fundamentals of Accounting (3)
- ECON 260 - Principles of Macroeconomics (3)
- MATH 210 - Finite Mathematics (3), OR MATH 211 - Calculus for Business and Social Science (3)
- MGMT 217 - Legal Environment of Business (3)
- MGMT 333 - Principles of Management (3)
- MKTG 310 - Principles of Marketing (3)
- MKTG 425 - Services Marketing (3)
- PSYC 102 - Introduction to Psychology (3)
- STAT 301 - Elementary Statistics (4), OR STAT 208 - Basic Statistics (3), OR UBUS 223 - Introduction to Business Statistics (3)

**Total Hours for a Major in Hospitality and Tourism Management**: 75-78

**B. S. Degree Completion Program in Hospitality and Tourism Management**

Deleted: OMIS 338 - Principles of Operations Management (3)
SECTION C – Items previously in Section B, now reported for inclusion in the 2016-17 Undergraduate Catalog

The focus of this program is baccalaureate-level education for Hospitality and Tourism Management. This degree program is uniquely designed for individuals who have finished their A.A.S. (Associate in Applied Science) in Hospitality Management or related degree. The degree program is offered primarily online.

To receive the degree, a student must satisfy all university graduation requirements and must have completed an applied associate degree (A.A.S.).

Students interested in the B.S. degree completion program in Hospitality and Tourism Management should contact a program adviser for a preadmission interview and course counseling session. Upon completion of the preadmission interview and admission to NIU, proficiency credit may be awarded for FCNS 202, FCNS 302, FCNS 316, and FCNS 320.

Additional proficiency credit may be awarded as determined at the preadmission advising session, to be posted upon completion of degree requirements. Students must complete 30 semester hours at NIU, excluding proficiency credit. In this completion program, students are exempt from the 30-semester-hour residency requirement.

Comprehensive Major in Nutrition, Dietetics, and Hospitality Management Wellness (B.S.)

This program provides basic preparation for fulfillment of the baccalaureate requirements for careers in community nutrition programs, health and wellness, dietetics, as well as in other related areas. In addition, students are eligible for graduate studies in these areas.

Majors in nutrition, dietetics, and hospitality management may prepare for positions in dietetics, in hospitality management, in community nutrition programs, and in the food industry, as well as in other related areas.

It is highly recommended that students see their advisers to plan their sequence of courses.

The student learning outcomes for this degree are located at www.niu.edu/assessment/clearinghouse/outcomes/index.shtml.

Special Requirements
Students must obtain the Illinois State Sanitation Certificate and meet current Illinois Department of Public Health requirements for food handlers and certification in first aid, cardiac pulmonary resuscitation (CPR), and 2-step tuberculin (TB) test. Students must earn a grade of C or better in FCNS prerequisite courses before they can enroll in any successive FCNS course to meet the requirements for a nutrition, dietetics, and hospitality management major. Liability insurance for internships is provided through a course fee.

For Emphasis 2, Nutrition and Dietetics. The major GPA will be calculated using Requirements in and outside of the school. Refer to all courses listed in Emphasis 2.

Emphasis 1. Hospitality Management

The mission of the Hospitality Management is completing internships in the hospitality industry.

Requirements in School (48-52)

FCNS 200A - Principles of Food Preparation (3) and FCNS 200B Food Preparation Laboratory (2),
OR FCNS 304 - Food and Beverage Operations (3)

Select two of the following (5-6), or other appropriate courses, in consultation adviser:
FCNS 303 - Hospitality Law (3)

Select one of the following areas of study.
Hotel Management (9)
Restaurant, Meeting, and Event Management (9)

Requirements outside School (27-32)

ACCY 206 - Introductory Financial Accounting (3),

OR UBUS 223 - Introduction to Business Statistics (3)

Total Hours for Emphasis 1, Hospitality Management: 75-84

B.S. Degree Completion Program in Nutrition, Health, and wellness with an emphasis in Hospitality Management

The focus of is to complete an associate degree.

Students interested in and FCNS 320.

Additional proficiency credit is required.
Emphasis 2. Nutrition, Health, and Wellness

This emphasis provides basic preparation for fulfillment of the baccalaureate requirements for careers in community nutrition programs, wellness, dietetics, or for graduate studies in these areas.

Completion of this emphasis the Dietetics area of study satisfies the academic requirements of the Didactic Program in Dietetics (DPD) of the Academy of Nutrition and Dietetics (the Academy). The program is accredited by the Accreditation Council for Education of Nutrition and Dietetics (ACEND). Students seeking verification of DPD completion must maintain a grade point average (GPA) of at least 3.00 in DPD program courses (see adviser). In addition these students must achieve a grade of B or better in both of the following DPD courses: FCNS 310 and FCNS 415. The major GPA for the students pursuing DPD verification will be calculated using Requirements in and outside of the school. DPD verification is a prerequisite to securing placement in an ACEND-accredited dietetic internship program. Students are also strongly recommended to acquire work experience in patient care and food service to enhance eligibility for the internship program.

To become a registered dietitian (R.D.), a student with DPD verification of academic requirements must complete an ACEND-accredited supervised practice experience and pass the national registry examination.

Postbaccalaureate students

Postbaccalaureate students without degrees from an ACEND accredited nutrition degree program who request wish to complete DPD verification by NIU must consult with the DPD director prior to NIU enrollment to determine required course work. Additional course work may be required to earn a second baccalaureate degree. Students should consult with an academic adviser.

Requirements in School (34-33-36)
FCNS 200A - Principles of Food Preparation (3)
↓
FCNS 410 - Community Nutrition (3)
FCNS 415 - Medical Nutrition Therapy I (3)
FCNS 420 - Management of Food and Nutrition Services (3)
FCNS 498 - Professional Seminar in Family, Consumer, and Nutrition Sciences (1)
One of the following (3)
FCNS 306 - Nutrition in Relation to Health and Exercise (3)
FCNS 316 - Hospitality Service (3)
FCNS 416 - Medical Nutrition Therapy II (3)
FCNS 427 - Catering Operations Practicum (3)

Select one of the following areas of study:
SECTION C – Items previously in Section B, now reported for inclusion in the 2016-17 Undergraduate Catalog

**Nutrition, Health, and Wellness (11-14)**  
FCNS 419 - Nutrition for Health Promotion and Chronic Disease Prevention (3)  
FCNS 497 - Internship in Nutrition, Health, and Wellness (3)

**Two of the following (5-8)**  
FCNS 306 - Nutrition in Relation to Health and Exercise (3)  
FCNS 404 - Nutrition and Community Food Systems (2-5)  
FCNS 406 - Global Food and Nutrition Issues (3)  
FCNS 420 - Management of Food and Nutrition Services (3)  
FCNS 424 - Cultural and National Food Patterns (3)  
FCNS 427 - Catering Operations Practicum (3)  
FCNS 428 - Nutrition and Aging (3)

**Dietetics with DPD (12)**  
FCNS 415 - Medical Nutrition Therapy I (3)  
FCNS 416 - Medical Nutrition Therapy II (3)  
FCNS 420 - Management of Food and Nutrition Services (3)  
CHEM 370 - Introductory Biochemistry (3)

**Requirements outside School (42-45 10-42)**  
↓  
CHEM 230 - Introductory Organic Chemistry (3),  
OR CHEM 330 - General Organic Chemistry I (3)  
CHEM 370 - Introductory Biochemistry (3)  
*ECON 260 - Principles of Microeconomics (3)  
↓

**Total Hours for Emphasis 2, a Major in Nutrition, Health, Dietetics, and Wellness: 73-78**

BOT 12/10/16, Pres. Baker 10/21/15, UCC 12/14/14, CUC 3/10/16 Section C