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**June 2016**

**Academic Program Review**

[Human Environmental Sciences]

Academic Programs Reviewed

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**Jane Wilson**

**Department Chair**

**Part I**

**Departmental Assessment**

The University of North Alabama is committed to a process of ongoing and integrated planning and evaluation. To this end, each department engages in a five-year review to ensure that departmental goals, strategies, and projected outcomes support the institution’s mission, strategic plan, and commitment to academic excellence.

Specifically, all five-year reviews should 1) incorporate a systematic review of institutional mission, goals, and outcomes; 2) review results targeted toward continuing improvement in departmental quality; and 3) document changes have occurred as a result of the review.

1. **Assess the department as it relates to students including enrollment and graduation data, and student services:**

**The Department of Human Environmental Sciences has experienced growth during the program review period of 2010 – 2015. Since the previous reporting period, there has been a 45% growth in the number of duplicated majors. The number of undergraduate degrees conferred has also in increased by 27% over the previous period with a degrees conferred ratio of 7.25. The average class size for the period was 22.62. The addition of a proposed graduate program will also add potential for growth in the department. The outlook for continued growth is positive according to the expected opportunities in industries related to this discipline. (Bureau of Labor Statistics).**

**There was growth in the faculty teaching in the department. During the last reporting period, there were 4.40 FTE faculty members. In this five year period, there were 6.63 average FTE faculty members with a FTE student/FTE faculty ration of 31.35. The student credit hours produced in the department were an average of 5,119.40.**

**Students were given the opportunity to enhance their educational experiences in and out of the classroom. Professionals were invited into the classroom to share opportunities and experiences in the various fields. Students were involved in professional associations through meetings, markets and expos. Students in Therapeutic Nutrition have presented research at professional state meetings. Students in Interior Design have competed in state and national design competitions and have often won. (Table A). Culinary students have also competed in area food competitions both locally and in the surrounding area. (Table B). Professionals in the area have worked with our students in actual projects in progress to allow the students to have a hands-on experience in the particular professional arenas related to their studies. Field trips allow students to network with professionals and promote out of the classroom learning.**

**Students in Human Environmental Sciences have also experienced public events sponsored by the department and non-profit organizations in the community. Such opportunities give an awareness of the importance of community service. Over the past five years, the department has helped to raise over $90,000 for area non-profit organizations. These events included the chefs from the Marriott of the Shoals and resulted in culinary students having the experience of working with professional chefs other than the faculty in the planning, preparing and executing the events.**

**During summer 2015, students in nutrition and culinary traveled to Peru and participated in a study in Exercise and Nutritional Science partially supported by 100K Strong in the Americas Initiative. The study continued at UNA and the results were presented at the 2015 Alabama Dietetic Association Annual Meeting and at UNA Research Day.**

1. **Assess the department as it relates to faculty and staff activities throughout the previous reporting period including research, service, and faculty/staff development:**

**The faculty and staff of the department consists of six full time faculty members, one half time faculty member (half time in HES and half time in Elementary Education), two regular adjunct faculty members, adjunct faculty when needed in nutrition, one full time culinary assistant, a part time operations coordinator and a full time administrative assistant. One faculty member (Miss Kendra McLain) is serving as interim department chair until July 2017 at which time a permanent chair will be appointed. A request has been submitted to Strategic Planning and Budget Committee for a second full time administrative assistant for the culinary and hospitality faculty and students located at the East Campus. An Educational Specialist is also assigned to the department until faculty who are finishing terminal degrees will have the required credentials for this position.**

**Four of the full time faculty are university advisors. The other faculty also advise in their concentrations after the freshman year. The department has arranged to have the Freshman Year Experience Class coupled with the Introduction to Human Environmental Sciences to help new freshman become oriented to the department and the university.**

**The department established Guidelines for Tenure and Promotion in the Department of Human Environmental Sciences as a way to establish criteria for faculty to successfully fulfil the expectations for teaching effectiveness, research/creative performance and service. All faculty members are successful in meeting the criteria for their status in the department.**

**Faculty members are encouraged to have membership in their respective professional state and national organizations. Faculty have served as officers from time to time in these organizations.**

**The faculty have been encouraged to apply for grants, make presentations and otherwise conduct or participate in research projects. Faculty have always participated in the UNA Research Days. Faculty have presented at the annual meetings of the Alabama Association of Family and Consumer Sciences. Faculty and students have presented at the Alabama Dietetic Associated Annual Meetings. Faculty have been awarded grants during the period of this report to support and enhance learning opportunities for students. One such grant was awarded from the Alabama Department of Agriculture Specialty Crop Block Grant allowing for aeroponic gardening towers located at the East Campus. The towers produce vegetables for the culinary as well as the area soup kitchen, tasting opportunities for the students in nutrition classes and educational opportunities for the community.**

**All faculty members serve on departmental, college and university committees. Some serve on advisory boards of schools and other professional organizations. Faculty participated in the community events partnering with the Marriott to raise funds for non-profit organizations in the Muscle Shoals Area. All faculty volunteer or hold membership in institutions in the area in which they reside.**

**Three of the faculty have entered into terminal degree programs in order to meet the criteria for tenure and promotion. The department has supported these efforts when possible by assisting with tuition. In turn, the faculty entered into contract with the university for years of service as faculty after the completion of these degrees. Two of the faculty have complete their degrees and the third is scheduled to finish October 2016. One recently hired faculty will begin the terminal degree process within the next year.**

1. **Are facilities and resources adequate to address the goals and objectives of each program within the department? Explain why or why not:**

**The present facilities in Floyd Science are not adequate to meet the goals and objectives of the program. The growth in the numbers of students have made labs and the one traditional classroom overcrowded. Lecture classes are meeting in laboratories that are not ideal for that purpose. Although funds have been raised during the past five years to improve the facility’s appearance, the amount of space has remained the same.**

**Due to the university’s decision to demolish Floyd Science, the department will be moving to a new facility known locally as the Keystone Building on the corner of Seminary and College Streets. An architect has been hired and the interior design faculty is assisting in designing the space to accommodate the department. The goals is to move the HES faculty presently housed in Floyd to the new location in January. The culinary and hospitality management faculty will move at a later date when the new commercial kitchen and hospitality lab have been completed.**

**The future location will be very adequate for the department and its future growth. The facility has 30,000 square feet on two floors plus a basement for storage and shop area. The facility comes with 80 + parking spaces which will be ideal for our students, faculty and staff in the new location.**

1. **Notable achievements by the department (students, faculty, staff):**

**Received accreditation from the Council on Interior Design Accreditation (CIDA), August 2015.**

* **This has been a long time goal of interior design faculty. The successful accreditation was a result of extensive curricular changes, addition to the interior design faculty and improvement of facilities.**

**Maintained accreditation by the National Kitchen and Bath Association (NKBA)**

* **UNA is the only Interior Design program in the state of Alabama with both the accreditations of NKBA and CIDA**

**Maintained accreditation by The National Association of Schools of Art and Design (NASAD)**

* **The Interior Design curriculum has to be accredited by NASAD in order for the Art Department to receive this accreditation.**

**Added concentration in Hospitality Management**

* **UNA is the only four year institution in the state with both culinary and hospitality management.**

**Added Second major in Culinary, Nutrition and Hospitality Management**

* **Concentrations in culinary, nutrition and hospitality management have grown to support a separate major in the department. This major when tran scripted better describes the degrees award to the students in culinary, nutrition and hospitality management.**

**Raised $90,000 for area non-profits organizations**

**Two faculty have completed terminal degrees**

**Submitted proposal for Alternative A Certificate Program and a Master’s of Education in Family and Consumer Sciences**

* **These will be the first graduate programs offered in the Department.**

**Students have competed in state, national, and international competitions:**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
|  | **Category** | **Competition** | **Year** | **Placing** |
|  |  |  |  |  |
| Shelly Johnson | Hospitality Design | Student Design Competition, IIDA AL Chapter | 2011 | First Place |
| Britten Yeager | Hospitality Design | Student Design Competition, IIDA AL Chapter | 2011 | Second Place |
| Kayla McCleskey | Commercial Design | Student Design Competition, ASID AL Chapter | 2012 | First Place |
| Emily Elliott | Hospitality Design | Student Design Competition, ASID AL Chapter | 2013 | First Place |
| Emily Elliott | Portfolio Design | Daisy Bond Portfolio Competition, ASID, AL | 2014 | Second Place |
| Dana Hall | Portfolio Design | Daisy Bond Portfolio Competition, ASID, AL | 2015 | First Place |
| Kaitlin Wallace | Commercial Design | Student Design Competition, IIDA AL Chapter | 2015 | First Place |
| Heather Fields | Kitchen Design | Student Design National Competition, NKBA | 2015 | Second Place |

Table A

CULINARY COMPETITIONS

|  |  |
| --- | --- |
| Taste of Huntsville 2014 | 2nd place in side dishes |
| Taste of Huntsville 2015 | 3rd place in appetizers |
| Wild Game Cook off – Athens, AL | 1st place in pot luck |
| Wild Game Cook off – Quad Cities | 1st place in game |

Table B

**In March, 2016, Therapeutic Nutrition students took 2nd place in the Research Poster Presentation at the Alabama Dietetic Association Meeting.**

**5. How has the department addressed recommendations from the previous program review?**

1. **Add additional chef to culinary program.**

* **Chef Prema Monteiro was hired as second chef in 2012**

1. **Add administrative support to East Campus**

* **This position has not been filled. The Chair submitted another request to the Strategic Planning and Budget committee in March 2016.**

1. **Add administrative support for preparation for accreditation visits**

* **This position was filled prior to the CIDA visit and assisted the faculty in getting the self-study completed and work displayed.**

1. **Work on on-line Family and Consumer Sciences Education program.**

* **Although some of the courses in the FCS program are offered on line, a survey conducted throughout the state indicated that there was not a need for an on-line undergraduate FACS program.**

1. **Hire faculty to share with Sociology to be FCS Specialist, advisor and Family and Consumer Science education student intern supervisor.**

* **Dr. Amber Paulk agreed to take this position until one of the HES faculty is qualified by State Department of Education requirements to assume this role.**

1. **Program identification on exteriors of two locations.**

* **Awnings above the entrance at the Floyd Science location and the East Campus location were installed. Banners were also installed at the Floyd Science location displaying the different concentration offered in the department.**

1. **Increase space in Floyd Science building.**

* **The Floyd Science building will be demolished to make way for a new building for the College of Nursing. The university has purchased a building downtown on the corner of College and Seminary Street that will be more than adequate for the department. Over time all programs in the department will be located in this new space.**

1. **Complete renovations at the East Campus.**

* **When the culinary first located at the East Campus facility, the commercial kitchen was phase one of the total renovation project. Unfortunately, the planned phases 2 and 3 were never begun. This will be corrected when the culinary is moved to the new location.**

1. **Briefly describe the department’s vision and how it aligns with the University’s strategic plan:**

**The department’s vision is centered on empowering creative students to succeed and lead in areas of food, clothing, shelter and the family. The faculty strives to deliver theory while at the same time encourages students to create and try new approaches. This is in line with the university’s vision “Engaging to learn, inquiring to discover, collaborating to empower, and inspiring to lead in a global community.” This is best accomplished with a diverse faculty as found in the department. The faculty embraces the strategic plan of the university to offer high quality programs, maintain a student-centered university, celebrate diversity, foster a strong university community, and enhance regional development and outreach.**

**Part II**

**Academic Program Assessment**

Departments should identify expected outcomes for each of their educational programs (graduate and undergraduate). The process below helps to determine whether the program achieves the stated outcomes and provides documented evidence of improvement based on analysis of those results. If a department offers more than one program, each program coordinator should complete this part of the report.

**7. Name of Program: Department of Human Environmental Sciences**

**8. Coordinator of Program: Jane Wilson, past Chair during this five year perod**

**9. Mission Statement of Program:**

**To provide quality undergraduate professional education which enables students to improve the quality of life for individuals and families. Central to the mission is the ability to guide human development and human relationships, design living environments, satisfy clothing and nutritional needs and manage resources for optimum satisfaction.**

**10. Program Overview:**

**10.1 Brief overview of program**

The Department of Human Environmental Sciences offers two Bachelor of Science degrees: Culinary, Nutrition, and Hospitality Management (concentrations in culinary arts, therapeutic nutrition, food service management, and hospitality management); and Human Environmental Sciences (concentrations in child development, interior design, and merchandising). The department also offers a subject field major in family and consumer science leading to the Bachelor of Science in Education degree and qualification for recommendation for the Alabama Class B Secondary Professional Certificate at the 6-12 level. The department provides minor programs in human environmental sciences, culinary arts, foods and nutrition, food management, hospitality management, parent education, retailing and clothing, space planning and design, and therapeutic nutrition science, which may be applied for minor field requirements in programs offered in other departments of the University. The programs of the department are designed to serve students who desire to prepare for advanced study in graduate school leading to teaching, research, and professional positions; or for positions for which preparation in human environmental sciences are appropriate.

The concentration in child development is designed for students who wish to pursue study in the areas of child development as it relates to quality childhood care and guidance of young children.

The concentration in culinary arts provides students the knowledge and skills to be successful in the foods industry. Students will be equipped to be managing chefs with the qualifications to manage the required business interests in the food and beverage segment in the hospitality management industry.

The concentration in food service management provides students with the knowledge and skills to be successful in the food service industry. Students will be equipped to work in entry-level positions both in healthcare and restaurant food service management.

The concentration in interior design provides the students with the knowledge and skills necessary for successful careers in design and related fields.  The interior design program is accredited by the Council for Interior Design Accreditation (CIDA) and the National Kitchen and Bath Association (NKBA).

The concentration in merchandising provides pre-professional preparation for careers in management, marketing, and purchasing in many areas of the fashion business.

The concentration in therapeutic nutrition provides the students with knowledge of the applied and theoretical aspects of the how nutrients function in the body and the relationship between nutrients and health through all life stages. The concentration prepares students for entry-level positions in nutrition-related careers and for post baccalaureate studies.

In its curricula, the Department of Human Environmental Sciences provides numerous opportunities for credit through supervised field experiences. All students majoring in Human Environmental Sciences and Culinary, Nutrition, and Hospitality Management in both the certification and non-certification programs are required to take the departmental exit exam.

**10.2 Student Learning Outcomes of the program *(student learning outcomes should identify the broad skill area students should master as a result of the program by the time they graduate. A matrix indicating which courses address each of the outcomes identified may be included)*.**

|  |  |
| --- | --- |
| Student Learning Outcome | Courses addressing outcome |
| Students will have the knowledge of basic dietary guidelines for healthy eating and demonstrate the ability to utilize those guidelines when assessing and planning dietary intake for themselves and others. | CNH 342 Nutrition  CNH 242 Food Science |
| Students will have the knowledge of elements and principles of design And demonstrate this understanding in design for functional and aesthetically pleasing interiors, clothing and food presentation. | HES 361 Introduction to Interior Design |
| Students will have a basic knowledge of components of textiles and demonstrate this knowledge through the selection of functional and aesthetically pleasing textiles for use in interiors, clothing and food service. | HES 341W Textiles and Materials |
| Students will have knowledge of the strategies for intergenerational living in the home, school, workplace and other environmental settings. | HES 443 Family Development |
| Students will have a knowledge of technology tools, technology information and technological advancements in the areas of interior design, merchandising, nutrition, culinary arts and child development. | CIS 125 Business Applications of Microcomputer Software  HES 361 Introduction to Interior Design |

**10.3 Program productivity to include five-year trends for number of majors, degrees conferred, and other data that demonstrate program growth:**

**Data provided by the Office of Institutional Research, Planning and Assessment.**

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| **DEPARTMENT:** | ***Human Environmental Sciences*** | | |  |  |  |
|  |  |  |  |  |  |  |
| **1. Number of Duplicated Majors** (SU, FA & SP Semesters Combined) | | | | |  |  |
| **Bachelor** | ***2010-11*** | ***2011-12*** | ***2012-13*** | ***2013-14*** | ***2014-15*** | ***Average*** |
| Full-Time | 201 | 215 | 208 | 192 | 175 | 198.20 |
| Part-Time | 25 | 37 | 32 | 29 | 38 | 32.20 |
| **Total** | **226** | **252** | **240** | **221** | **213** | **230.40** |
| *FTE Students* | *209.33* | *227.33* | *218.67* | *201.67* | *187.67* | *208.93* |
|  |  |  |  |  |  |  |
| **Master** |  |  |  |  |  |  |
| Full-Time |  |  |  |  |  |  |
| Part-Time |  |  |  |  |  |  |
| **Total** |  |  |  |  |  |  |
| *FTE Students* |  |  |  |  |  |  |
|  |  |  |  |  |  |  |
| **2. Number of Degrees Conferred** | | |  |  |  |  |
| **Level** | ***2010-11*** | ***2011-12*** | ***2012-13*** | ***2013-14*** | ***2014-15*** | ***Average*** |
| Bachelor's | 29 | 28 | 36 | 35 | 33 | 32.20 |
| Master's |  |  |  |  |  |  |
| **Total** | **29** | **28** | **36** | **35** | **33** | **32.20** |
|  |  |  |  |  |  |  |
| **3. Majors/Degrees Conferred Ratio** | | |  |  |  |  |
|  | ***2010-11*** | ***2011-12*** | ***2012-13*** | ***2013-14*** | ***2014-15*** | ***Average*** |
| Bachelor's Ratio | 7.79 | 9.00 | 6.67 | 6.31 | 6.45 | 7.25 |
| Master's Ratio |  |  |  |  |  |  |
|  |  |  |  |  |  |  |
| **4. Student Credit Hours** (SU, FA & SP Semesters Combined) | | | | |  |  |
| **Level** | ***2010-11*** | ***2011-12*** | ***2012-13*** | ***2013-14*** | ***2014-15*** | ***Average*** |
| Undergraduate | 5,022 | 5,655 | 5,184 | 5,037 | 4,699 | 5,119.40 |
| Graduate |  |  |  |  |  |  |
| **Total** | **5,022** | **5,655** | **5,184** | **5,037** | **4,699** | **5,119.40** |
|  |  |  |  |  |  |  |
| **5. Average Class Size** (Classes of 6 or more students) | | | |  |  |  |
| **Level** | ***2010-11*** | ***2011-12*** | ***2012-13*** | ***2013-14*** | ***2014-15*** | ***Average*** |
| Undergrad | 26.9 | 26.2 | 21.1 | 20.6 | 18.3 | 22.62 |
| Graduate |  |  |  |  |  |  |
|  |  |  |  |  |  |  |
| **6. Number of Faculty** (Fall Semester) | | |  |  |  |  |
| **Faculty** | ***2010-11*** | ***2011-12*** | ***2012-13*** | ***2013-14*** | ***2014-15*** | ***Average*** |
| Full-Time | 5 | 5 | 6 | 6 | 6 | 5.60 |
| Part-Time | 3 | 4 | 3 | 2 | 5 | 3.40 |
| **Total** | **8** | **9** | **9** | **8** | **11** | **9.00** |
| *FTE Faculty* | *6.00* | *6.33* | *7.00* | *6.67* | *7.67* | *6.73* |
|  |  |  |  |  |  |  |
| **7. FTE Student/FTE Faculty Ratio** (as per U.S. News definition) | | | | |  |  |
|  | ***2010-11*** | ***2011-12*** | ***2012-13*** | ***2013-14*** | ***2014-15*** | ***Average*** |
| Ratio | 34.89 | 35.89 | 31.24 | 30.25 | 24.48 | 31.35 |
|  |  |  |  |  |  |  |
| **8. Credit Hours/FTE Faculty Ratio** | | |  |  |  |  |
|  | ***2010-11*** | ***2011-12*** | ***2012-13*** | ***2013-14*** | ***2014-15*** | ***Average*** |
| CH/Faculty | 837.00 | 892.89 | 740.57 | 755.55 | 612.91 | 767.79 |
|  |  |  |  |  |  |  |
| **9. Department Expenditures** (Actual Personnel and Non-Personnel) | | | | |  |  |
|  | ***2010-11*** | ***2011-12*** | ***2012-13*** | ***2013-14*** | ***2014-15*** | ***Average*** |
| Budget | $452,806 | $594,201 | $682,108 | $712,035 | $665,374 | $621,304.89 |
|  |  |  |  |  |  |  |
| **10. Cost Per Credit Hour** (Total Department Expenditures/Total Credit Hours) | | | | | |  |
|  | ***2010-11*** | ***2011-12*** | ***2012-13*** | ***2013-14*** | ***2014-15*** | ***Average*** |
| Cost | $90.16 | $105.08 | $131.58 | $141.36 | $141.60 | $121.96 |
|  |  |  |  |  |  |  |
| **11. Cost Per Full-Time Equivalent (FTE)** (Total Department Expenditures/FTE Faculty) | | | | | | |
|  | ***2010-11*** | ***2011-12*** | ***2012-13*** | ***2013-14*** | ***2014-15*** | ***Average*** |
| Cost | $75,467.67 | $93,821.28 | $97,444.00 | $106,805.25 | $86,787.91 | $92,065.22 |
|  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |

**10.4 Evaluate the adequacy of library resources available to support your program:**

**The resources in Collier Library are adequate to support the programs in the department of Human Environmental Sciences.**

**10.5 If you deem existing library resources to be inadequate for your program, identify resources that would improve the level of adequacy:**

**11. Program Evaluation Including Appropriate Documentation**

**11.1 Means of assessing each Student Learning Outcome:**

**Student knowledge and abilities in the Department of Human Environmental Sciences are assessed through portfolio development, exit exam and internship. Assessments are made throughout the career of the student. Some assessments will be universal (within core courses) and others will be specific to the concentrations. Universal or general skills (student outcomes) will be demonstrated the following areas:**

* **Food Science**
* **Nutrition**
* **Introduction to Interior Design**
* **Family Development**
* **Textiles**
* **Internship**
  + - * + **Employer assessment**
        + **Intern supervisor assessment**

**Senior portfolios are presented as a part of the Senior Seminar class which at present is offered fall and summer semesters. A panel made up of the faculty in the department completes a scoring rubric for each portfolio. A benchmark for the scores is set at 80% of the possible points. Results are reported in the appendix to this report.**

**An internship is required of all Human Environmental Sciences students. Each student must complete 350 hours of employment in their field for six hours credit. An assessment is made by the internship employer and the internship supervisor. A benchmark for the scores is set at 80% of the possible points. Results are reported in the appendix to this report.**

**Students must take an exit exam as part of the Senior Seminar course. The exams covers the courses required in the departmental core and is meant to measure the student learning outcomes established in the department. A benchmark for the scores is set at 80% of the possible points. Results are reported in the appendix to this report.**

**11.2 Summary of the results of the assessment/s for each Student Learning Outcome:**

SUMMARY OF DEPARTMENTAL ASSESSMENTS

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
|  | 2010 – 2011 | 2011 – 2012 | 2012 – 2013 | 2013 – 2014 | 2014 - 2015 |
| Exit Exams  (benchmark of 80% of total points) | 100% | 100% | 100% | 100% | 100% |
| Internship scores  (benchmark of 80% of total points) | 72% | 100% | 100% | 100% | 95% |
| Portfolio  (benchmark of 80% of total points) | 94% | 96% | 100% | 92% | 84% |

**Raw scores are included in appendix**

**11.3 Program improvements made as a result of these assessments:**

**Curricular changes have been made based on the results of the departmental assessments:**

* **Hospitality Management Concentration added**
* **Foods and Nutrition and Food Service Management concentrations added**
* **Additional baking classes were added**
* **Additions were added in Interior Design concentration to meet standards in accreditation standards and to better prepare graduates to take the National Council for Interior Design Qualification Professional Exam.**
* **A second Major in the Department was added (Culinary, Nutrition and Hospitality Management (CNH) that combined the existing concentrations in Culinary Arts, Therapeutic Nutrition, Food Service Management and Hospitality Management.**
* **Merchandising faculty began researching the possibility of adding fashion design to the curriculum.**
* **Baking courses were added to the culinary curriculum.**

**11.4 Appropriate documentation to support the assessment of Student Learning Outcomes as well as the improvements made as a result of these assessments:**

**See raw data in appendix. Curricular changes and additions are reflected on the check sheets for the majors in Human Environmental Sciences included in the appendix.**

**12. Planning**

**12.1 Outline program goals over the next five years including, but not limited to, accreditation/re-accreditation, enrollment or expansion, and curriculum:**

* **Maintain NKBA accreditation**
* **Maintain CIDA accreditation**
* **Maintain NASAD accreditation**
* **Receive accreditation by the American Culinary Federation**
* **Recruit students for all concentrations**
* **Receive recognition of the Masters of Fine Arts as the terminal degree for Fashion Design**
* **Have Fashion Design approved for a concentration in HES**
* **Reduce number of hours for graduation to 120 – 128 when suitable for the concentration**
* **Become established in new location allowing for more relationships with the downtown businesses resulting in more internships, employment opportunities and support**
* **Hire a chef that specialized in fine dining**
* **Hire an administrative assistant for culinary and hospitality management**
* **Offer graduate programs in HES**
* **Offer Registered Dietician Program**

**12.2 Outline faculty development goals for the next five years including new faculty, research, and professional development:**

**Each faculty will set development goals that will advance them in their efforts for tenure and/or promotion. Goals are set each year and faculty discuss the progress of meeting goals from the previous year with the department chair. This evaluation is done every spring semester. See individual faculty goals in appendix.**

**13. Program Recommendations**

**13.1 Recommendations for changes which are within the control of the program:**

* **Make curricular changes as needed to keep current in all areas of the department**
* **Listen and respond to suggestions made by graduating seniors during portfolio review**
* **Continue to improve on the department assessment plan**
* **Continue collaboration with two year institutions as well as high schools in order to recruit students**

**13.2 Recommendations for changes that require action at the Dean, Provost, or higher, which are congruent to and support the institution’s mission and strategic plan:**

**The Department has set the following as desirable changes that are in line with the Universities’ mission and strategic plan:**

* **Relocate entire HES program into completely renovated space in the Keystone building**
* **Create a fashion design concentration**
* **Obtain approval for the Mater’s of Fine Arts be considered the terminal degree for fashion design**
* **Add faculty for fashion design concentration**
* **Add accreditation coordinator for departmental accreditation**
* **Add administrative assistant for East Campus (culinary and hospitality management)**
* **Add student workers (paid) for culinary**
* **Add graduate programs (Alternative A and non-certification program)**
* **Achieve accreditation from the Council of Education in Nutrition and Dietetics (ACEND) as a didactic Program in Dietetics (DPD) for the Bachelor of Science degree in Culinary, Nutrition and Hospitality Management with a Concentration in Therapeutic Nutrition Accreditation.**
* **Develop and achieve ACEND accreditation for a distance Dietetic Internship (DI) which will include a Master of Science Degree or a distance education ACEND accreditation Graduate Coordinated Program in Dietetics (CP)**
* **Add three additional faculty members as required for the accreditations in ACEND accreditation process**
* **Add a student worker dedicated to the Tower Garden Greenhouse**

**APPENDIX**

PROJECTED JOB GROWTH

2014 – 2024

Bureau of Labor Statistics

Employment Projections

(<http://data.bls.gov/projections/occupational>)

|  |  |
| --- | --- |
| Occupation | Percentage growth projected |
| Chefs | 8.9% |
| Supervisors of food preparation and serving workers | 9.9% |
| Dietitians and nutritionists | 16.4% |
| Child Care Workers | 5.5% |
| Interior Designers | 3.8% |
| Fashion Designers | 2.9% |
| Merchandise Displayers | 2.8% |
| Sales Managers | 5.1% |

FACULTY GOALS

**Chef Johnson Ogun**

Teaching Effectiveness:

* Active involvement in American Culinary Federation (ACF) in the region
* Maintain membership in ACF
* Effectively organize and deliver course material through traditional classroom and online
* Generate revenue source to deliver more lab related experiences for the students
* Engage more in industry related field trips and other learning activities
* Challenge students to participate in industry competitions and professional exercises

Research, Scholarship, and Other Creative Activities:

* Author and/or co-author publications
* Review all culinary Arts course textbooks and adopt current editions
* Evaluate industry trends and us in class case studies
* Challenge students to participate in industry events locally and regionally
* Continue to participate in creative performances in the community

University, Community, and Professional Service:

* Active involvement in the American Culinary   
  Federation
* Serve on departmental, college and university committees
* Partner with community organizations for events that benefit the community
* Encourage students to be involved in related community events
* Provide cooking demonstrations of healthy food preparation for community education

**Dhrumil Patel**

Teaching Effectiveness:

* Prepare for National Kitchen and Bath and the Council on Interior Design Accreditation visits
* Involve Interior Design students in professional organizations via professional conferences
* Arrange field trips for student development
* Invite professionals from the industry to participate in the program
* Earn LEED GA professional certification

Research, Scholarship, and Other Creative Activities:

* Submit research abstract at professional conference
* Submit research abstract in professional journal
* Present at professional conference
* Participate in creative activities related to Interior Design

University, Community, and Professional Service:

* Serve on departmental, college and university committees
* Continue including interior design students in community activities
* Participate in professional conferences
* Share knowledge of sustainable living with the community

**Chef Prema Monteiro:**

Teaching Effectiveness:

* Supervise appropriate independent studies to provide students the opportunity to update their coursework
* Attend appropriate technology workshop
* Obtain First Year Advisor Training
* Keep curriculum updated and current with industry trends

Research, Scholarship, and Other Creative Activities:

* Research and develop curriculum for master’s program in Family and Consumer Sciences
* Plan and execute fundraising events in the community

University, Community, and Professional Service:

* Serve on departmental, college, and university committees as assigned
* Serve on the Online Advisory Committee
* Partner with community organizations for events that benefit the community

**Mrs. Jill Englett:**

Teaching Effectiveness:

* Develop curriculum for CNH 354 Diet and Nutrition Counseling and Cultural Competence and apply to the college and university curriculum committee for approval of the new course replacing the CNH 353 Cultural Foods requirement for the Therapeutic Nutrition and Food Service Management concentrations.
* Develop curriculum for CNH 252 CNH/HES Research Methods and Design and apply to the college and university curriculum committees for approval
* Develop curriculum for master’s degree in nutrition and apply to the college and university curriculum committee for approval and then to the Alabama Commission on Higher Education for approval

Research, Scholarship, and Other Creative Activities:

* Provide oversight, direction and writing assistance to students who will be conducting research on the changes in first semester college freshmen’s diet
* Mentor students in applying for undergraduate research grants
* Mentor students in applying for QEP research grants
* Complete work on terminal degree
* Research the fruit and vegetable intake in college students, write research up, and submit for publication
* Apply for a faculty research grant

University, Community, and Professional Service:

* Serve on department, college and university committees as assigned
* Serve as a member of the Ad Hoc Advisory Committee to Review Student Petitions and COEHS Faculty Development and Research Committee
* Serve as the Webinar Coordinator for the Academy of Nutrition and Dietetics Nutrition Educators of Health Professionals Dietetic Practice Group
* Provide nutrition focused community education programs
* Serve as an invited speaker for various community activities

**Miss Kendra McLain:**

Teaching Effectiveness:

* Continue to implement recommendations made by the CIDA visiting team
* Move forward with curriculum path to graduation revisions once approved by UCC
* Help student further time management and organizational skills
* Lead students on educational based trips
* Work with students to continue entering state and national competitions
* Continue the implementation of Evidence Based Research into all interior design studios
* Create a Kitchen/Bath Design certificate opportunity

Research, Scholarship, and Other Creative Activities:

* Work with Laura McKee to research the feasibility of a fashion design concentration
* Continue collaborative research efforts with students

University, Community, and Professional Service:

* Continue assisting in the HES Keystone Building design
* Continue re-branding efforts for HES, including logo(s), website, promotional material, etc.
* Involvement in Shared Governance committee(s)
* Continue and expand recruiting opportunities. Travel outside of area to promote HES programs
* Maintain professional organization memberships and involvement.
* Encourage philanthropy through Interior Design student organizations. Choose one main focus
* Encourage student service outside of the university through industry related opportunities

**Mrs. Laura McKee:**

Teaching Effectiveness:

* Design a collaborative project with Kendra McLain for merchandising and interior design students
* Review and update any course descriptions and/or curriculum for merchandising students
* Schedule a minimum of one field trip and/or guest speaker for core merchandising classes
* Review textbooks for all classes and make changes/updates where needed

Research, Scholarship, and Other Creative Activities:

* Network to create a list of structured internship possibilities with local retailers
* Create an advisory board for merchandising
* Administer survey to the state FCS high school students regarding their interest in our HES/CNH concentrations
* Research the top five fashion merchandising schools in the US to gain insight into their programs
* Research fashion design programs at other accredited universities
* Start a collaborative project with Sam Houston University’s merchandising program

University, Community, and Professional Service:

* Serve on departmental, college and university committees
* Trained and committed to be a University Advisor
* Implement a community project in HES 241 or HES 441

**Dr. Robert Young:**

Teaching Effectiveness:

* Continue to improve classroom teaching by reading professional literature, attending professional workshops, and stay in touch with the “real world” of schools by teaching several lessons in the lower grades and spending time observing assisting teachers in their classrooms
* Continue working on the development and implementation of new Early Childhood Education

Research, Scholarship, and Other Creative Activities:

* Attend professional conferences and workshops

University, Community, and Professional Service:

* Continue my regular practice of being involved in the public schools and willing to assist as needed
* Continue work on Commencement Committee and other university, college and departmental committees as needed.

**Mrs. Jane Wilson:**

For the remaining time with the department duties will include:

* Mentor the new interim department chair
* Lead the design efforts for the new HES facility
* Work with architects and UNA personnel to ensure all academic needs are incorporated into the design of the new facility
* Work with Johnette Davis and other advancement personnel to pursue possible donors and naming opportunities for the new facility
* Lead the curriculum redesign efforts for the Culinary, Nutrition and Hospitality Management degree program
* Work with departmental faculty and stakeholders to investigate possible restructuring of the department and to formalize processes and procedures for town-gown relationships with HES faculty, students as well as the new facility.

**OTHER EVENTS AND ACHIEVEMENTS IN**

**THE DEPARTMENT OF HUMAN ENVIRONMENTAL SCIENCES**

The Department of Human Environmental Sciences has had a successful 2011-2012 academic year. One of the highlights of the year was a successful accreditation visit from The National Kitchen and Bath Association. With this accreditation, the Interior Design Program has begun work on the next steps toward accreditation by the Council on Interior Design Accreditation. When that accreditation is received, UNA will have the only Interior Design Program accredited by both organizations in the state.

In the National Kitchen in Bath design competition for 2011-2012, a UNA student in Interior Design placed third in the nation. In the competition UNA ranked fourth overall.

Faculty members have received approval for significant curriculum revisions in Nutrition, Child Development and Family and Consumer Sciences (FACS). Plans are in place to put the FACS concentration on line. Since UNA is one of only a few universities offering the FACS education program, it should mean growth for this area in the department.

Due to the rapid growth in the Culinary Arts Concentration the department was granted a new faculty position for a second chef. This is in addition to a permanent position for a part-time culinary assistant.

The department hosted the second cooking show showcasing the department alumnus, Christy Jordan. The event was well attended and provided additional funding and publicity for the department.

As a result of an internship with UNA alumni, James Perini participated in the food styling for the movie “the Hunger Games.” This experience has resulted in an employment opportunity for him as an assistant food stylist for two movies will be filmed in the near future.

The department received an endowed scholarship in the memory of Marigal Mathis. The scholarship will provide opportunities and support for merchandising students in the future.

The department continues to participate in community outreach opportunities. Some future events include the YMCA Fund Raiser Banquet, Dinner with Friends and a James Beard Foundation event in partnership with the Shoals Marriott. The department uses these events to collaborate with community organizations while promoting the University College and Human Environmental Sciences.

**CULINARY ARTS COMMUNITY OUTREACH**

**2012-2013**

In the fall 2012 semester, the culinary hosted the culinary hosted the YMCA annual fund raiser at the East Campus. Working with the Board members of the YMCA Board members the event was planned. Over two hundred guests attended. Students were involved in planning, preparation and serving.

Partnering with the chefs of the Marriott of the Shoals, a fund raiser for culinary scholarships was held at the East Campus. Seventy five people enjoyed a five course meal prepared and served by the students of the Culinary. Ten thousand dollars was raised through ticket sales and a silent auction.

Working with the AIDS Action Coalition, the culinary hosted “Dinner with Friends: at the East Campus. One hundred guests attended the event. Culinary students prepared and served desserts. The event was a successful fund raiser through ticket sales and a silent auction.

Culinary students prepared and served food for the anniversary celebration of a local church, Christ Chapel. One hundred twenty people were in attendance.

In collaboration with UNA’s Continuing Education, Chef Ogun offered two weeks of “Chefs in Training.’ Eighty student attend the first summer of this training. He has continue this each summer. This provides an opportunity for children to learn about healthy food choices and food preparation.

Beginning in November 2012, the culinary arts partnered with First United Methodist Church in a weekly Sunday meal as an extension of the community soup kitchen program for the less fortunate people in the community. The chefs and students prepared food for fifty each week. Another partner, Panera Bread, donated bread and desserts each week. The church members will eventually take over this projects after the chefs have set up and help them with this program.

Working with the UNA committee, the culinary hosted the George Lindsey reception at the East Campus. This is becoming an annual event for the chefs and students of the culinary.

In March, the culinary prepared and served the meal for the annual fund raiser for the Tennessee Valley Art Association. Working with the board, the HES faculty planned and executed the successful event. Two hundred guests enjoyed a meal and concert. The financial goals were met as a result of ticket sales and a silent auction. Part of the funds will go to support a fine arts academy for after school activities for Shoals. Students.

The HES faculty, the chefs of the Marriott of the Shoals and the Board members of the Shoals Symphony presented an event themed “Supper with the Symphony.” The event was held at the East Campus with a three course meal and wine pairings. Music was provided by members of the symphony. The revenue from the event was to support the symphony.

For the second year, the AIDS Action Coalition and the HES Department presented “Dinner with Friends.” The theme of the event was the era of the 30’s. The merchandising students featured a display of student created fashion and the interior design students designed the setting. The culinary students prepared and served specialty hors d’oeuvres.

The culinary hosted the weekly meetings of the Sportsman’s Club. Students planned, prepared, and served the members at their weekly Wednesday meetings.

The Department of Human Environmental Sciences received a USDA Specialty Crop Block grant to purchase a ten tower aeroponic garden towers and begin growing vegetables at the Culinary Arts Center on UNA’s East Campus. Vegetables are grown vertically without any soil. Our towers can grow up to 44 plants in a 2 ½ by 2 ½ foot space. The produce grown in the towers are used in the culinary labs, are donated to a local soup kitchen, and are used for taste-testing in the nutrition classroom.

The Department of Human Environmental Sciences had a program review of the interior design curriculum by the Council for Interior Design Accreditation in March. Results of the review will be released in August.

The Alabama Commission on Higher Education approved a new major in the Department. Now courses in Culinary Arts, Food Service Management, Therapeutic Nutrition, and Hospitality Management are in the Culinary, Nutrition, and Hospitality Management major.

**ASSESSMENT DATA**

PROGRAM CHECK SHEETS

**CULINARY, NUTRITION AND HOSPITALITY MANAGEMENT (CNH)**

**HOSPITALITY MANAGEMENT CONCENTRATION**

**A. GENERAL EDUCATION COMPONENT C. HOSPITALITY MGMT CONCENTRATION**

**53 HOURS 39 HOURS**

|  |  |  |
| --- | --- | --- |
| **Area 1 6 hours**  **Written Composition** | **HRS** | **GR** |
| EN 111 or EN 121 (H) | 3 |  |
| EN 112 or EN 122 (H) | 3 |  |

|  |  |  |
| --- | --- | --- |
|  | **HRS** | **GR** |
| Introduction to the Hospitality Industry (CNH 102) | 3 |  |
| Tourism Planning & Development (CNH 200) | 3 |  |
| Lodging Systems (CNH 202) | 3 |  |
| Intro to Ecotourism (CNH 203) | 3 |  |
| Security & Risk Management (CNH 301) | 3 |  |
| Hospitality Law (CNH 401) | 3 |  |
| Lodging Management (CNH 402) | 3 |  |
| Hospitality Organizational Management (CNH 404) | 3 |  |
| Food & Beverage Cost Control (CNH 430) | 3 |  |
| Quantity Foods (CNH 455) | 3 |  |
| Electives | 9 |  |
| Choose 9 credits from ONE (1) of the following Emphasis areas: | | |
| **Culinary Arts:**  CNH 230 Culinary Math (3)  CNH 431 Dining Room Service (3)  CNH 432 Menu Planning (3)  CNH 433 Food Safety (3)  **Management/Marketing:**  MG 331 Leadership & Organizational Behavior (3)  MG 340 Negotiation & Conflict Resolution (3)  MG 345 Hotel Management and Operations (3)  MG 350 Hospitality Management (3)  MG 391 Entrepreneurship (3)  MK 395 Entrepreneurial Marketing (3)  MK 461 Personal Selling (3)  Marketing Elective – 300/400 level (3)  **Sports Recreation Management:**  SRM 300 Sport Finance (3)  SRM 305 Marketing of Sport & Recreation Act (3)  SRM 310 Sport Facilities & Events Management (3)  SRM 340 Commercial Recreation and Tourism (3) | | |

|  |  |  |
| --- | --- | --- |
| **Area II 12 hours**  **Humanities and Fine Arts** | **HRS** | **GR** |
| EN 211 or EN 221 | 3 |  |
| EN 212 or EN 222 | 3 |  |
| EN 231 or EN 233 (H) |  |  |
| EN 232 or EN 234 (H) |  |  |
| COM 201 | 3 |  |
| \*Elective | 3 |  |
|  |  |  |

|  |  |  |
| --- | --- | --- |
| **AREA III 11 hours**  **Natural Sciences & Math** | **HRS** | **GR** |
| \*\*Math Elective | 3 |  |
| \*\*Natural Science Elective | 4 |  |
| \*\*Natural Science Elective | 4 |  |

|  |  |  |
| --- | --- | --- |
| **Area IV 12 hours**  **History, Social & Behavioral Sciences** | **HRS** | **GR** |
| HI 101 or HI 201 | 3 |  |
| HI 102 or HI 202 | 3 |  |
| \*\*\*Elective | 3 |  |
| \*\*\*Elective | 3 |  |

|  |  |  |
| --- | --- | --- |
| **Area V 12 hours**  **Additional Requirements** | **HRS** | **GR** |
| CIS 125 | 3 |  |
| Food Science (CNH 242) | 3 |  |
| Nutrition (CNH 342) | 3 |  |
| CNH Elective | 3 |  |

**D. APPROVED MINOR 18 HOURS**

|  |  |  |
| --- | --- | --- |
|  | **HRS** | **GR** |
|  | 3 |  |
|  | 3 |  |
|  | 3 |  |
|  | 3 |  |
|  | 3 |  |
|  | 3 |  |

**B. MAJOR CORE REQUIREMENTS**

**21 HOURS**

|  |  |  |
| --- | --- | --- |
|  | **HRS** | **GR** |
| Introduction to HES (HES 100) | 3 |  |
| Introduction to Interior Design (HES 261) | 3 |  |
| Textiles and Materials (HES 341W) | 3 |  |
| Senior Seminar (HES 400) | 3 |  |
| Internship (HES 427) | 6 |  |
| Family Development (HES 443) | 3 |  |

**GRADUATION (Check if Completed)**

**D. APPROVED MINOR 18 HOURS**

\_\_\_ 36 hours 300/400 level courses (32 hours must be at UNA)

**E. GENERAL ELECTIVE HOURS, IF REQUIRED, TO BRING**

**TO 128**

\_\_\_ 2.0 GPA Minor (9 hours 300/400 level)

\_\_\_ 2.0 GPA Major (12 hours 300/400 level must be at UNA)

\_\_\_ 2.0 GPA Overall

\_\_\_ HES Exit Examination

\*Area II, III & IV electives are listed on the back of this page \_\_\_ File for graduation (Must apply 2 semesters prior to

graduation)

**CULINARY, NUTRITION AND HOSPITALITY MANAGEMENT (CNH)**

**CULINARY ARTS CONCENTRATION**

**A. GENERAL EDUCATION COMPONENT C. CONCENTRATION IN** **CULINARY ARTS**

**53 HOURS 39 HOURS**

|  |  |  |
| --- | --- | --- |
| **Area 1 6 hours**  **Written Composition** | **HRS** | **GR** |
| EN 111 or EN 121 (H) | 3 |  |
| EN 112 or EN 122 (H) | 3 |  |

|  |  |  |
| --- | --- | --- |
|  | **HRS** | **GR** |
| Basic Baking (CNH 221) | 3 |  |
| Hospitality Facilities Management (CNH 222) | 3 |  |
| Culinary Math (CNH 230) | 3 |  |
| Food Preparation I (CNH 330) | 3 |  |
| Food Preparation II (CNH 331) | 3 |  |
| Pastries & Desserts (CNH 332) | 3 |  |
| Cultural Foods (CNH 353) OR  Advanced Baking (CNH 326) | 3 |  |
| Food Service Planning (CNH 355) | 3 |  |
| Food & Beverage, Cost Control (CNH 430) | 3 |  |
| Dining Room Service (CNH 431) | 3 |  |
| Menu Planning (CNH 432) | 3 |  |
| Food Safety & Sanitation (CNH 433) | 3 |  |
| Quantity Foods (CNH 455) OR  Advanced Pastries & Desserts (CNH 426) | 3 |  |

|  |  |  |
| --- | --- | --- |
| **Area II 12 hours**  **Humanities and Fine Arts** | **HRS** | **GR** |
| EN 211 or EN 221 | 3 |  |
| EN 212 or EN 222 | 3 |  |
| EN 231 or EN 233 (H) |  |  |
| EN 232 or EN 234 (H) |  |  |
| COM 201 | 3 |  |
| \*Elective | 3 |  |

|  |  |  |
| --- | --- | --- |
| **AREA III 11 hours**  **Natural Sciences & Math** | **HRS** | **GR** |
| \*\*Math Elective | 3 |  |
| \*\*Natural Science Elective | 4 |  |
| \*\*Natural Science Elective | 4 |  |

|  |  |  |
| --- | --- | --- |
| **Area IV 12 hours**  **History, Social & Behavioral Sciences** | **HRS** | **GR** |
| HI 101 or HI 201 | 3 |  |
| HI 102 or HI 202 | 3 |  |
| \*\*\*Elective | 3 |  |
| \*\*\*Elective | 3 |  |

**D. APPROVED MINOR 18 HOURS**

|  |  |  |
| --- | --- | --- |
|  | **HRS** | **GR** |
|  | 3 |  |
|  | 3 |  |
|  | 3 |  |
|  | 3 |  |
|  | 3 |  |
|  | 3 |  |

|  |  |  |
| --- | --- | --- |
| **Area V 12 hours**  **Additional Requirements** | **HRS** | **GR** |
| CIS 125 | 3 |  |
| Food Science (CNH 242) | 3 |  |
| Nutrition (CNH 342) | 3 |  |
| CNH Elective | 3 |  |

**GRADUATION (Check if Completed)**

**D. APPROVED MINOR 18 HOURS**

\_\_\_ 36 hours 300/400 level courses (32 hours must be at UNA)

**B. MAJOR CORE REQUIREMENTS**

**21 HOURS E. GENERAL ELECTIVE HOURS, IF REQUIRED, TO BRING TO 128**

|  |  |  |
| --- | --- | --- |
|  | **HRS** | **GR** |
| Introduction to HES (HES 100) | 3 |  |
| Introduction to Interior Design (HES 261) | 3 |  |
| Textiles and Materials (HES 341W) | 3 |  |
| Senior Seminar (HES 400) | 3 |  |
| Internship (HES 427) | 6 |  |
| Family Development (HES 443) | 3 |  |

\_\_\_ 2.0 GPA Minor (9 hours 300/400 level)

\_\_\_ 2.0 GPA Major (12 hours 300/400 level must be at UNA)

\_\_\_ 2.0 GPA Overall

\_\_\_ HES Exit Examination

\_\_\_ File for graduation (Must apply 2 semesters prior to graduation)

\*Area II electives are listed on the back of this page

\*\*Area III electives are listed on the back of this page.

\*\*\*Area IV electives are listed on the back of this page.

**HUMAN ENVIRONMENTAL SCIENCES**

**CONCENTRATION IN MERCHANDISING**

**A. MAJOR CORE REQUIREMENTS C. APPROVED MINOR 18 HOURS**

**21 HOURS**

|  |  |  |  |
| --- | --- | --- | --- |
|  | **HRS** | **GR** | **QP** |
| Introduction to HES  (HES 100) | 3 |  |  |
| Introduction to Interior Design  (HES 261) | 3 |  |  |
| Textiles and Materials  (HES 341W) | 3 |  |  |
| Senior Seminar  (HES 400) | 3 |  |  |
| Internship  (HES 427) | 6 |  |  |
| Family Development  (HES 443) | 3 |  |  |

**B. CONCENTRATION IN MERCHANDSING D. GENERAL EDUCATION COMPONENT (areas I-IV)**

**30 HOURS TO BRING TOTAL TO 128 (See back of page)**

|  |  |  |  |
| --- | --- | --- | --- |
|  | **HRS** | **GR** | **QP** |
| Textile Product Analysis  (HES 241) | 3 |  |  |
| Historic Costume (HES 320) | 3 |  |  |
| Merchandising  (HES 321) | 3 |  |  |
| Visual Presentation I  (HES 322) | 3 |  |  |
| Social & Cultural Aspects of Clothing  (HES 325) | 3 |  |  |
| Textile Fiber Theory  (HES 340) | 3 |  |  |
| Professional Dress (HES 422) | 3 |  |  |
| Advanced Clothing  (HES 441) | 3 |  |  |
| HES/CNH Elective | 3 |  |  |
| HES/CNH Elective | 3 |  |  |

**E. ADDITIONAL REQUIRMENTS (area V)**

**12 HOURS**

|  |  |  |  |
| --- | --- | --- | --- |
|  | **HRS** | **GR** | **QP** |
| CIS 125 | 3 |  |  |
| Food Science (CNH 242) | 3 |  |  |
| Nutrition  (CNH 342) | 3 |  |  |
| HES/CNH Elective | 3 |  |  |

**F. GRADUATION (Check if Completed)**

\_\_\_36 hours 300/400 level courses (32 hours must be at UNA)

\_\_\_2.0 GPA Minor (9 hours 300/400 level)

\_\_\_2.0 GPA Major (12 hours 300/400 level must be at UNA)

\_\_\_2.0 GPA Overall

\_\_\_File for graduation (Must apply 2 semesters prior to graduation

\_\_\_HES Exit Examination

**HUMAN ENVIRONMENTAL SCIENCES**

**CONCENTRATION IN INTERIOR DESIGN**

**A. MAJOR CORE REQUIREMENTS C. REQUIRE MINOR IN SPACE PLANNING AND DESIGN**

**21 HOURS 18 HOURS**

|  |  |  |  |
| --- | --- | --- | --- |
|  | **HRS** | **GR** | **QP** |
| Introduction to HES  (HES 100) | 3 |  |  |
| Introduction To Interior Design  (HES 261) | 3 |  |  |
| Textiles and Materials  (HES 341W) | 3 |  |  |
| Senior Seminar  (HES 400) | 3 |  |  |
| Internship  (HES 427) | 6 |  |  |
| Family Development  (HES 443) | 3 |  |  |

|  |  |  |  |
| --- | --- | --- | --- |
|  | **HRS** | **GR** | **QP** |
| Intro to ID (HES 261) | 3 |  |  |
| Tech. Drawing (HES 264) | 3 |  |  |
| Space Planning for ID (HES 274) | 3 |  |  |
| Three Courses from (HES 310, 323, 324, 343, 345, 354, 364, 365, 461) | **9** |  |  |

#### B. CONCENTRATION IN INTERIOR DESIGN D. ADDITIONAL REQUIREMENTS (area V)

**37 HOURS 12 HOURS**

#### 

|  |  |  |  |
| --- | --- | --- | --- |
|  | HRS | GR | QP |
| Design I (AR 231) | 3 |  |  |
| Design II (AR 232) | 3 |  |  |
| Lighting and Mechanical Systems (HES 354) | 3 |  |  |
| Interior Design I (HES 364) | 3 |  |  |
| Interior Design II (HES 365) | 3 |  |  |
| History of Interiors  (HES 366) | 3 |  |  |
| Interior Design III  (HES 367) | 3 |  |  |
| Research in Design  (HES 459) | 1 |  |  |
| Interior Design Business Practices (HES 461) | 3 |  |  |
| Interior Design IV  (HES 464) | 3 |  |  |
| Senior Design Studio  (HES 465) | 3 |  |  |
| Art History (from 480, 481, 482,483) | 3 |  |  |
| Art Studio Elective  (300-400) level) | 3 |  |  |

|  |  |  |  |
| --- | --- | --- | --- |
|  | **HRS** | **GR** | **QP** |
| CIS 125 | 3 |  |  |
| Food Science (CNH 242) | 3 |  |  |
| Nutrition (CNH 342) | 3 |  |  |
| Tech. Drawing (HES 264) | 3 |  |  |

**E. GRADUATION (Check if Completed)**

\_\_\_\_36 hours 300/400 level courses (32 hours

must be at UNA)

\_\_\_\_2.0 GPA Minor (9 hours 300/400 level)

\_\_\_\_2.0 GPA Major (12 hours 300/400 level

\_\_\_\_2.0 GPA Overall

\_\_\_\_File for graduation (Must apply 2 semesters

prior to graduation.)

\_\_\_HES Exit Examination

General Elective hours, if required, to bring total to 128

# HUMAN ENVIRONMENTAL SICNECES – CONCENTRATION IN CHILD DEVELOPMENT

# GENERAL EDUCATION COMPONENT

**53 HOURS**

|  |  |  |  |
| --- | --- | --- | --- |
| **Area 1 –Written Composition 6 hours** | **HRS** | **GR** | **QP** |
| EN 111 or EN 121 (H) | 3 |  |  |
| EN 112 or EN 122 (H) | 3 |  |  |

|  |  |  |  |
| --- | --- | --- | --- |
| **Area II- Humanities and Fine Arts**  **12 hours** | **HRS** | **GR** | **QP** |
| EN 211 or EN 221 | 3 |  |  |
| EN 212 or EN 222 | 3 |  |  |
| EN 231 or EN 233 (H) |  |  |  |
| EN 232 or EN 234 (H) |  |  |  |
| COM 201 | 3 |  |  |
| \*Elective | 3 |  |  |

|  |  |  |  |
| --- | --- | --- | --- |
| **Area III-Natural Sciences & Mathematics**  **11 hours** | **HRS** | **GR** | **QP** |
| \*\*Math Elective | 3 |  |  |
| \*\*Natural Science  Elective | 4 |  |  |
| \*\*Natural Science  Elective | 4 |  |  |

|  |  |  |  |
| --- | --- | --- | --- |
| **Area IV-History, Social & Behavioral Sciences**  **12 hours** | **HRS** | **GR** | **QP** |
| HI 101 or HI 201 | 3 |  |  |
| HI 102 or HI 202 | 3 |  |  |
| \*\*\*Elective | 3 |  |  |
| \*\*\*Elective | 3 |  |  |

|  |  |  |  |
| --- | --- | --- | --- |
| **Area V-Additional Requirements**  **12 hours** | **HRS** | **GR** | **QP** |
| CIS 125 | 3 |  |  |
| Food Science  (CNH 242) | 3 |  |  |
| Nutrition  (CNH 342) | 3 |  |  |
| HES/CNH Elective | 3 |  |  |

**GRADUATION (Check if Completed)**

\_\_\_\_36 hours 300/400 level courses (32 hours

must be at UNA)

\_\_\_\_2.0 GPA Minor (9 hours 300/400 level)

\_\_\_\_2.0 GPA Major (12 hours 300/400 level

must be at UNA)

\_\_\_\_2.0 GPA Overall

\_\_\_\_File for graduation (Must apply 2 semesters

prior to graduation.)

\_\_\_\_CAAP Examination

**B. MAJOR CORE REQUIREMENTS**

**21 HOURS**

|  |  |  |  |
| --- | --- | --- | --- |
|  | **HRS** | **GR** | **QP** |
| Introduction to HES  (HES 100) | 3 |  |  |
| Introduction to Interior Design  (HES 261) | 3 |  |  |
| Textiles and Materials  (HES 341W) | 3 |  |  |
| Senior Seminar  (HES 400) | 3 |  |  |
| Internship  (HES 427) | 6 |  |  |
| Family Development  (HES 443) | 3 |  |  |

**C. CONCENTRATION IN**

**CHILD DEVELOPMENT**

**33 HOURS**

|  |  |  |  |
| --- | --- | --- | --- |
|  | **HRS** | **GR** | **QP** |
| Creative Experiences for Young Children (HES 212) | 3 |  |  |
| Diverse Learners Birth to Age Five (HES 244) | 3 |  |  |
| Human Growth and Development  (ED 299) | 3 |  |  |
| Pediatric Nutrition  (CNH 352) | 3 |  |  |
| Child Development  (HES 362) | 3 |  |  |
| Language and Literacy  Development in Young  Children  (HES 370) | 3 |  |  |
| Methods and Materials for Young Children  (HES 372) | 3 |  |  |
| Infants and Toddlers (HES 374) | 3 |  |  |
| Adm. of Programs for Young Children  HES (460) | 3 |  |  |
| Practicum in Child Development  HES (468) | 3 |  |  |
| Early Childhood Programs  (HES 474) /(ECE 474 | 3 |  |  |
| First Aid  (HPE 233) | 3 |  |  |

1. **APPROVED MINOR 18 HOURS**
2. **GENERAL ELECTIVE HOURS, IF REQUIRED, TO BRING TOTAL TO 128**

\*Area II electives are listed on the back of this page.

\*\*Area III electives are listed on the back of this page.

\*\*\*Area IV electives are listed on the back of this page.

**Culinary, Nutrition and Hospitality Management**

**CONCENTRATION IN THERAPEUTIC NUTRITION**

**A. MAJOR CORE REQUIREMENTS C. THERAPEUTIC NUTRITON SCIENCE MINOR 21 HOURS 19 HOURS**

|  |  |  |  |
| --- | --- | --- | --- |
|  | **HRS** | **GR** | **QP** |
| Introduction to HES  (HES 100) | 3 |  |  |
| Introduction to Interior Design  (HES 261) | 3 |  |  |
| Textiles and Materials  (HES 341W) | 3 |  |  |
| Senior Seminar  (HES 400) | 3 |  |  |
| Internship  (HES 427) | 6 |  |  |
| Family Development  (HES 443) | 3 |  |  |

|  |  |  |  |
| --- | --- | --- | --- |
|  | **HRS** | **GR** | **QP** |
| BI 101 | 4 |  |  |
| BI 241 | 4 |  |  |
| BI 242 | 4 |  |  |
| BI 307 | 4 |  |  |
| MA 147 OR 345 | 3 |  |  |

**D. ADDITIONAL REQUIREMENTS (area V)**

**12 HOURS**

**B. CONCENTRATION IN THERAPEUTIC**

**NUTRITION 33 HOURS**

|  |  |  |  |
| --- | --- | --- | --- |
|  | **HRS** | **GR** | **QP** |
| CIS 125 | 3 |  |  |
| Food Science (CNH 242) | 3 |  |  |
| Nutrition (CNH 342) | 3 |  |  |
| HES/CNH Elective | 3 |  |  |

|  |  |  |  |
| --- | --- | --- | --- |
|  | **HRS** | **GR** | **QP** |
| Visual Presentation I  (HES 322) | 3 |  |  |
| Food Preparation  (CNH 330) | 3 |  |  |
| Pediatric Nutrition (CNH 352) | 3 |  |  |
| Cultural Foods  (CNH 353) | 3 |  |  |
| Food Service Planning  (CNH 355) | 3 |  |  |
| Food Safety and Sanitation (CNH 433) | 3 |  |  |
| Medical Nutrition Therapy I  (CNH 442) | 3 |  |  |
| Medical Nutrition Therapy II (CNH 452) | 3 |  |  |
| Lifecycle Nutrition (CNH 453) | 3 |  |  |
| Community Nutrition (CNH 454) | 3 |  |  |
| Quantity Food Production (CNH 455) | 3 |  |  |

**E. GENERAL EDUCATION COMPONENT (Areas I-IV)**

**TO BRING TOTAL TO 128 (See back of page)**

**Note:** Therapeutic Nutrition Concentration requires in Area III (Natural Sciences & Math) MA 110 **OR**

MA 112 (3 credits), CH 101 (3 credits) **AND** CH 102 (3 credits)

**F. GRADUATION (check if completed)**

\_\_\_36 hours 300/400 level courses (32 hours must be at UNA)

\_\_\_2.0 GPA Minor (9 hours 300/400 level)

\_\_\_2.0 GPA Major (12 Hours 300/400 Level must be at UNA)

\_\_\_2.0 GPA overall

\_\_\_File for graduation (Must apply 2 semesters prior to graduation)

\_\_\_HES Exit Examination

**HUMAN ENVIRONMENTAL SCIENCES**

**CONCENTRATION FOOD SERVICE MANAGEMENT**

**A. MAJOR CORE REQUIREMENTS D. GENERAL ELECTIVES (areas I-IV) TO BRING TOTAL**

**21 HOURS TO 128 (See back of page)**

|  |  |  |  |
| --- | --- | --- | --- |
|  | **HRS** | **GR** | **QP** |
| Introduction to HES (HES 100) | 3 |  |  |
| Introduction to Interior Design (HES 261) | 3 |  |  |
| Textiles and Materials  (HES 341W) | 3 |  |  |
| Senior Seminar  (HES 400) | 3 |  |  |
| Internship (HES 427) | 3 |  |  |
| Family Development  (HES 433) | 3 |  |  |

**B. CONCENTRATION FOOD SERVICE MANAGEMENT E. ADDITIONAL REQUIRMENTS (area V)**

**30 HOURS 12 HOURS**

|  |  |  |  |
| --- | --- | --- | --- |
|  | **HRS** | **GR** | **QP** |
| Hospitality Facilities Management (CNH 222) | 3 |  |  |
| Visual Presentation I (HES 322) | 3 |  |  |
| Food Preparation I  (CNH 330) | 3 |  |  |
| Food Preparation II  (CNH 331) | 3 |  |  |
| Cultural Foods  (CNH 353) | 3 |  |  |
| Food Service Planning  (CNH 355) | 3 |  |  |
| Food Safety and Sanitation (CNH 433) | 3 |  |  |
| Medical Nutrition Therapy I (CNH 442) | 3 |  |  |
| Medical Nutrition Therapy II (CNH 452) | 3 |  |  |
| Quantity Food Production (CNH 455) | 3 |  |  |

|  |  |  |  |
| --- | --- | --- | --- |
|  | **HRS** | **GR** | **QP** |
| CIS 125 | 3 |  |  |
| Food Science (CNH 242) | 3 |  |  |
| Nutrition (CNH 342) | 3 |  |  |
| HES Elective | 3 |  |  |

**F. GRADUATION (Check if Completed)**

\_\_\_36 hours 300/400 level courses (32 hoursmust be at UNA) \_\_\_2.0 GPA Minor (9 hours 300/400 level)

\_\_\_2.0 GPA Major (12 hours 300/400 level must be at UNA)

\_\_\_2.0 GPA Overall

\_\_\_ HES Exit Exam

\_\_\_File for graduation (Must apply 2 semesters prior to graduation)

**C. FOOD MANAGEMENT MINOR**

**18 HOURS**

|  |  |  |  |
| --- | --- | --- | --- |
|  | **HRS** | **GR** | **QP** |
| First Aid (HPE 233) | 3 |  |  |
| Principles of Management (MG 330) | 3 |  |  |
| Hospitality Accounting and Finance (MG 350) | 3 |  |  |
| Principles of Marketing (MK 360) | 3 |  |  |
| Food and Beverage Cost Control (CNH 430) | 3 |  |  |
| Menu Planning (CNH 432) | 3 |  |  |