

## Teach Out Plan

		Fall 2020	Spring 2021	Fall 2021	Spring 2022
Course Number	Course Title				
HA A301	Adv Hospitality Administration	x		x	
HA A305	Front Desk Operations	X		Х	
HA A310	Hospitality Financial Mgmt	Χ		Х	
HA A401	Hotel Facilities Operations	X			

h ·	u u k	Vuu <sup>·</sup> k	u · k	Vuu <sup>·</sup> k 	1.7
h ·					u k@
	•	•	•	•	



Daio Pa

To: Carny Sandeen, Chancenor

From John Stranger, 11

Cc: Denise Kange, Dean, Community & Termital Com

Nacmi-firesett, The Profession and Character Countries and the

Administration

Amy Green, Professor, Cuiling via trail and Josephality Administration

Kellie Puff, Assistant Prefection Gulican January

Riza Brown Asistant Forestor, cumary the una rice.

Susan Kalma, vice i rovoscior Academic Arrairs

Claudina I amanana

Re: AY20 Expedited Program Review For

Lhave revie weo.

Expedit Tar i veran review remplate for the mospit Janey Administra

Recomm

Mysecommenos monstrus

the teach out her beautiful and industry in the teach of the teach out her beautiful annears. The complete of the teach out her beautiful and industry in the teach out her beautiful and it is not clear that the bracklaure value and it is not clear that the bracklaure value are the teach out of the more common to the teach of the

in CBPP or the Backet of Safe and Action and Management at 11 Alliana also the safe and the safe

Deciesion

Recommend Deletion

 $Date: Feb.\ \ 2020: To(:) TJ0\ Tc\ 0\ Tw1131 \ \textbf{6}7i \\ \textbf{4}) Tjf-0.00\ Tc-0.. \textbf{6} Tw207 \\ d7i \\ \textbf{4}) - St130.6 \\ (a)\ 0.6 \\ lveytem\ Povost: From(:) TJ0\ Tc\ 0.00 \\ \textbf{5} Tw207 \\ d7i \\ \textbf{4}) - St130.6 \\ (a)\ 0.6 \\ lveytem\ Povost: From(:) TJ0\ Tc\ 0.00 \\ \textbf{5} Tw207 \\ d7i \\ \textbf{4}) - St130.6 \\ (a)\ 0.6 \\ lveytem\ Povost: From(:) TJ0\ Tc\ 0.00 \\ \textbf{5} Tw207 \\ d7i \\ \textbf{4}) - St130.6 \\ (a)\ 0.6 \\ lveytem\ Povost: From(:) TJ0\ Tc\ 0.00 \\ \textbf{5} Tw207 \\ d7i \\ \textbf{4}) - St130.6 \\ (a)\ 0.6 \\ lveytem\ Povost: From(:) TJ0\ Tc\ 0.00 \\ d7i \\ \textbf{4}) - St130.6 \\ (a)\ 0.6 \\ lveytem\ Povost: From(:) TJ0\ Tc\ 0.00 \\ d7i \\ \textbf{4}) - St130.6 \\ (a)\ 0.6 \\ lveytem\ Povost: From(:) TJ0\ Tc\ 0.00 \\ d7i \\ \textbf{4}) - St130.6 \\ (a)\ 0.6 \\ lveytem\ Povost: From(:) TJ0\ Tc\ 0.00 \\ d7i \\ \textbf{4}) - St130.6 \\ (a)\ 0.6 \\ lveytem\ Povost: From(:) TJ0\ Tc\ 0.00 \\ d7i \\ \textbf{4}) - St130.6 \\ (a)\ 0.6 \\ lveytem\ Povost: From(:) TJ0\ Tc\ 0.00 \\ d7i \\ \textbf{5} \\$ 

curriculum is designed to align with accreditation standards. Three years ago, we had the full support from the CTC Dean's office to move forward with offering the HA degree in state and to pursue 3<sup>rd</sup> party accreditation. It is disappointing now to see that this support has been rescinded just as the program is gaining traction. The faculty and staff remain committed to providing this high quality distance program within the state of Alaska, which meets industry needs while providing learning flexibility to UAA's students.

## **Program Duplication/ Distinctiveness:**

As Dean Runge stated, the HA degree offering is the only such program within the state of Alaska. Located in Anchorage, which serves as the main hub for Tourism & Hospitality, the program serves the workforce development needs of our hotel and tourism partners statewide. For HA students interested in a management track rather than a culinary focus, we recommend aligning with the UAA's College of Business and Public Policy (CBPP) to offer the HA courses as a minor or concentration, in addition to the currently offered HA culinary track. This would serve both the hospitality and business major students, allowing for increased enrollment potential and providing opportunities to keep the program actively growing.

Commendation and Relis() 0.3(t) 6() 0.0 (1.3 (u) 20) 2.2 (1.3 (u) 20) 2.2

Date: February 2, 2020

To: John Stalvey, Interim Provost

From: Denise Runge, Dean

Re: AY20 Expedited Program Review Findings

**Program/s in this review:** Hospitality Administration (BA)

Specialized accrediting agency (if applicable): none

Campuses where the program is delivered: Anchorage

Members of the program review committee:

Naomi Everett, Professor and Chair Amy Green, Professor Kellie Puff, Assistant Professor Riza Brown, Assistant Professor

**Centrality of Program Mission and Supporting Role** 

Efficiency and productivity of

Association (AKL&HA), Alaska Travel Industry Association (ATIA), and Visit Anchorage in order to maintain day-to-day involvement on the pulse of what our industry and community needs may be.

Specific workforce development and employment opportunities relevant to the HA program include internship Petersen,

The Hotel Captain Cook, House of Bread, Anchorage Convention Centers, SteamDot Coffee, Fire Island Bakery, and many more. These sites have successfully hosted our HA interns in the past. Job placement rates are tremendously high with unlimited job contacts and opportunities through the program. Last year alone, over 70 employers across the state of Alaska reached out with requests for employees. Industry continues to support the program with generous donations and job opportunities for our HA graduates.

Extramural funding support and revenue is realized through an annual fundraiser, Celebrity Chefs Invitational (CCI), private donors such as the Cuddy family & First National Bank of Alaska, TVEP funding, restaurant and bakery cart sales, Boot Camp for Kids, National Restaurant Association Education Foundation Summer Institutes (NRAEF), and Business Enterprise Institute US Coast Guard partnerships.

Students leaving the program obtain the following certifications: TAP (Training foy 5528.96(a) 21.004(m) 28.0 Fir Too erosesio.

The assessment plan for the HA degree was overhauled in fall of 2019 to include updated program outcomes, new metrics to track student learning outcomes, and a revised assessment schedule to identify gaps in learning. This revision aligns program and student learning outcomes with ACPHA standards in order to be effectively poised to pursue accreditation for this program. We have additionally utilized alumni and employer surveys to track industry needs and general student satisfaction with the program and curriculum. Data is compiled, compared, analyzed and if necessary, changes are made to the curriculum or content delivery method. Exit interviews are conducted with interns prior to graduation to assess the internship experience. All assessment

Hospitality Administration students have support from, and access to, a dedicated departmental Student Success Advisor (SSA). The SSA works to create degree plans, identify internship and job placements, and coordinates study abroad opportunities at APICUS International School of Hospitality in Florence, Italy. Advising in the CAHA department is not transactional. The SSA and faculty have a (t)21.9tie(t)21.9tie(t)21.9tie(t)23.996(o)33.002(a)21.004(d)10n

improve their skill set and engage their community. The CAHA department is regularly contacted by community