CBM003 ADD/CHANGE FORM

☐ Undergraduate Council  ☐ Graduate/Professional Studies Council
☐ New Course  ☑ Course Change
Core Category: ☑ Effective Fall 2008

1. Department: HRMA  College: HRM
2. Person Submitting Form: Nancy Graves  Telephone: 32426
3. Course Information on New/Revised course:
   • Instructional Area / Course Number / Long Course Title:
     HRMA / 4323 / Advanced Food and Beverage Management
   • Instructional Area / Course Number / Short Course Title (30 characters max.)
     HRMA / 4323 / ADV FOOD AND BEV MANAGEMENT
   • SCH: 3.00  Level: SR  CIP Code: 5209050016  Lect Hrs: 1  Lab Hrs: 5
4. Justification for adding/changing course: To reflect change in prerequisite course
5. Was the proposed/revised course previously offered as a special topics course?  ☐ Yes  ☑ No
   If Yes, please complete:
   • Instructional Area / Course Number / Long Course Title:
     ___ / ___ / ___
   • Content ID: ___  Start Date (yyyy3): ___
6. Authorized Degree Program(s): BS  ItA
   • Does this course affect major/minor requirements in the College/Department?  ☐ Yes  ☑ No
   • Does this course affect major/minor requirements in other Colleges/Departments?  ☐ Yes  ☑ No
   • Are special fees attached to this course?  ☐ Yes  ☑ No
   • Can the course be repeated for credit?  ☐ Yes  ☑ No
7. Grade Option: Letter (A, B, C, ...)  Instruction Type: lecture laboratory  (Note: Lect/Lab info. must match item 3, above.)
8. If this form involves a change to an existing course, please obtain the following information from
   the course inventory: Instructional Area / Course Number / Long Course Title
   HRMA / 4323 / Advanced Food and Beverage Management
   • Start Date (yyyy3): 20023  Content I.D.: 289688
9. Proposed Catalog Description: (If there are no prerequisites, type in "none".)
   Cr. 3. (1-5). Prerequisites: HRMA 3343 and credit for or concurrent enrollment in final HRMA Area of
   Emphasis courses.  Description (30 words max.): Preparation of menus, recipes, purchase orders, food
   preparation, marketing, and evaluation procedures. Integration of all aspects of restaurant operation includes laboratory.
10. Dean’s Signature:  
    Date: 10-10-07

Print/Type Name: Carl Boger