CBM003 ADD/CHANGE FORM

[X] Undergraduate Council  
☐ New Course  [X] Course Change

Core Category: NONE  Effective Fall 2008

☐ Graduate/Professional Studies Council  
☐ New Course  ☐ Course Change

Effective Fall __

1. Department: HHP  College: EDUC

2. Person Submitting Form: Sharon Bode  Telephone: 34112

3. Course Information on New/Revised course:
   - Instructional Area / Course Number / Long Course Title:
     NUTR / 3330 / Food Service Systems Management
   - Instructional Area / Course Number / Short Course Title (30 characters max.)
     NUTR / 3330 / FOOD SERVICE SYSTEMS MGT
   - SCH: 3.00  Level: JR  CIP Code: ______  Lect Hrs: 3  Lab Hrs: 0

4. Justification for adding/changing course: **To more accurately reflect course content/level**

5. Was the proposed/revised course previously offered as a special topics course?  ☐ Yes  [X] No
   If Yes, please complete:
   - Instructional Area / Course Number / Long Course Title:
     ______ / ______ / ______
   - Content ID: ______  Start Date (yyyy3): ______

6. Authorized Degree Program(s): BS Human Nutrition and Foods
   - Does this course affect major/minor requirements in the College/Department?  ☐ Yes  [X] No
   - Does this course affect major/minor requirements in other Colleges/Departments?  [X] Yes  ☐ No
   - Are special fees attached to this course?  [X] Yes  ☐ No
   - Can the course be repeated for credit?  ☐ Yes  [X] No

7. Grade Option: Letter (A, B, C,...)  Instruction Type: lecture ONLY  (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
   NUTR / 4332 / Food Service Management
   - Start Date (yyyy3): 20033  Content I.D.: 291307

9. Proposed Catalog Description: (If there are no prerequisites, type in "none").
   Cr: 3. (3-0).  Prerequisites: NUTR 2332, 2333, 2133.  Description (30 words max.): Provides an
   overview of food service management with emphasis in operation and management functions. Topics
   include food safety, menu, purchasing and receiving, production and service, facility design, accounting,
   marketing and human resources.

10. Dean's Signature: ________________ Date: 10/12/7

Print/Type Name: Robert Wimpleberg PhD

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