CBM003 ADD/CHANGE FORM

Undergraduate Council or Graduate/Professional Studies Council

New Course ☐ Course Change ☒ Effective Fall 2011

Core Category: NONE Effective Fall ___

1. Department: Health and Human Performance College: CLASS
2. Faculty Contact Person: Sharon Bode Telephone: 34112 Email: sbode@uh.edu
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 MGMT
   - SCH: 3.00 Level: IR CIP Code: 19.0505.00 16 Lect Hrs: 3 Lab Hrs: 0
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:
     ______ / ______ / ______
   - Course ID: ______ Effective Date (currently active row): ______
6. Authorized Degree Program(s): B.S. Human Nutrition and Foods
   - 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
   - Can the course be repeated for credit? ☐ Yes ☒ No (if yes, include in course description)
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 / 3330 / Food Service Systems Management
   - Course ID: 45459 Effective Date (currently active row): 08/25/2008
9. Proposed Catalog Description: (If there are no prerequisites, type in "none").
   Cr: 3. (3-0). Prerequisites: Junior standing, NUTR 2133, 2332, and 2333. Description (30 words max.):
   Overview of food service management with emphasis in operation and management functions. Includes
   food safety, menu, purchasing and receiving, production and service, facility design, accounting,
   marketing, and human resources.
10. Dean’s Signature: __________ Date: 9/24/10
    Print/Type Name: Dr. Sarah Fishman

- Created on 9/22/2010 10:41:00 AM -