UC 12494 13F

Date: 10 /11/12

CBM003 ADD/CHANGE FORM APPROVED JAN 22, 2014 or Graduate/Professional Studies Committee Undergraduate Committee New Course Change New Course Course Change Effective Fall 2014 Core Category: NONE Effective Fall 2014 RECEIVED OCT 15 2013 1. Department: HRMA College: HRM Email: ngraves@uh.edu M·M· 2. Faculty Contact Person: NANVY GRAVES Telephone: 713-743-2426 3. Course Information on New/Revised course: • Instructional Area / Course Number (*see CBM003 instructions) / Long Course Title: HRMA / 3343 / HOSPITALITY COST CONTROLS • Instructional Area / Course Number / Short Course Title (30 characters max.) HRMA / 3343 / HOSPITALITY COST CONTROLS SCH: 3.00 Level: JR CIP Code: 52.1901.00 16 Lect Hrs: 3 Lab Hrs: 0 • Term(s) Course is Offered (*see CBM003 instructions about selection): Fall, Spring, Summer 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? \(\sum \text{Yes} \sum \text{No}\) If Yes, please complete: • Instructional Area / Course Number / Long Course Title: ___/____ • Course ID: ____ Effective Date (currently active row): ____ 6. Authorized Degree Program(s): BS ☐ Yes ☐ No • Does this course affect major/minor requirements in the College/Department? • Can the course be repeated for credit? Yes No (if yes, include in course description) 7. Grade Option: Letter (A, B, C ...) Instruction Type: <u>lecture ONLY</u> (Note: Lect/Lab info. must match item 3, above. *See CBM003 instructions.) 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 / 3343 / HOSPITALITY COST CONTROLS • Course ID: 271095 Effective Date (currently active row): 8252008 9. Proposed Catalog Description: (If there are no prerequisites, type in "none".) Cr. 3. (3-0). Prerequisites: HRMA 2340 and credit for or concurrent enrollment in HRMA 1422 Description (30 words max.): Principles and procedures for controlling food, beverage, and labor costs in the hospitality industry.

Print/Type Name: <u>Carl Boger</u>

10. Dean's Signature: ___