APPROVED APR				APPROVED APR 2 3 2014	
\boxtimes	Undergraduate Committee	or	Graduate/Prof	fessional Studies Committee	
	New Course 🔀 Course Change		☐ New Course ☐	Course Change	
Co	re Category: <u>NONE</u> Effective Fall <u>2014</u>		Effective Fall 201	4	
1.	Department: Health and Human Performance	College	: CLASS	RECEIVED OCT 1 5 2013	
2.	Faculty Contact Person: Claudia Scott Telep	hone: <u>3-4</u>	025 Email: <u>cws</u>	cott@uh.edu M·M·	
3.	Course Information on New/Revised course: Instructional Area / Course Number (*see CBM003 instructions) / Long Course Title: NUTR / 3135 / Commercial Food Production Lab				
	 Instructional Area / Course Number / Short Course Title (30 characters max.) NUTR / 3135 / Comm Food Prod Lab 				
	 SCH: 1.00 Level: JR CIP Code: 19.0505.00 16 Lect Hrs: 0 Lab Hrs: 3 Term(s) Course is Offered (*see CBM003 instructions about selection): Fall, Spring, Summer Justification for adding/changing course: To eliminate unnecessary laboratory 				
4.	Justification for adding/changing course: To eliminate unnecessary laboratory				
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 (curren	tly active	row):		
6.	authorized Degree Program(s): BS in Human Nutrition and Foods (ACEND Accredited Track)				
	• Does this course affect major/minor require	ements in	the College/Departn	nent?	
	• Does this course affect major/minor require	ect major/minor requirements in other Colleges/Departments?			
	• Can the course be repeated for credit?	Yes Yes	No (if yes, included) No included No included No included No. (if yes, included No. (if	ade in course description)	
7.	Grade Option: <u>Letter (A, B, C)</u> Instrumust match item 3, above. *See CBM003 instru		oe: laboratory ONLY	(Note: Lect/Lab info.	
8.	If this form involves a change to an existing co	ourse, ple	ase obtain the follow	ring information from	
	the course inventory: Instructional Area / Cou	ırse Numl	oer / Long Course Ti	itle	
	NUTR / 3235 / Commercial Food Production	<u>Lab</u>			
	• Course ID: <u>35367</u> Effective Date (current	tly active	row): <u>082712</u>		
9.	Proposed Catalog Description: (If there are no	prerequi	sites, type in "none".)	
	Cr: 1. (0-3). Prerequisites: junior standing an	d NUTR	3330. Concurrent en	rollment in NUTR 3335.	
	Description (30 words max.): Analysis of food	d service s	systems with laborat	ory experiences in quantity	
	food processing and merchandising.		1		
1.0	D2- Gi			Date: 10/19/13	
10.	Dean's Signature:			Date: (*/(1//)	

Print/Type Name: Sarah Fishman