

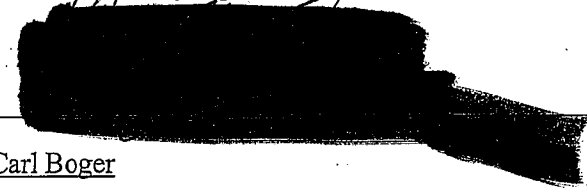
## CBM003 ADD/CHANGE FORM

Undergraduate Council  
 New Course  Course Change  
 Core Category: None Effective Fall 2008

or  Graduate/Professional Studies Council  
 New Course  Course Change  
 Effective Fall     

RECEIVED OCT 11 2007

APPROVED FEB 20 2008

- Department: HRMA College: HRM
- Person Submitting Form: Nancy Graves Telephone: 32426
- Course Information on New/Revised course:
  - Instructional Area / Course Number / Long Course Title:  
HRMA / 1422 / Food Service Production and Operations
  - Instructional Area / Course Number / Short Course Title (30 characters max.)  
HRMA / 1422 / FOOD SERVICE PROD. & OPS.
  - SCH: 4.00 Level: FR CIP Code: 5209050016 Lect Hrs: 3 Lab Hrs: 4
- Justification for adding/changing course: To more accurately reflect course content/level
- 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):
- Authorized Degree Program(s): BS HRM
  - 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
- Grade Option: Letter (A, B, C...) Instruction Type: lecture laboratory (Note: Lect/Lab info. must match item 3, above.)
- 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 / 2422 / Food Service Production and Operations
  - Start Date (yyyy3): 20033 Content I.D.: 291886
- Proposed Catalog Description: (If there are no prerequisites, type in "none".)  
Cr: 4. (3-4). Prerequisites: <sup>credit for</sup> or concurrent enrollment <sup>in</sup> HRMA 1101, 1337, 1345. <sup>and</sup> Description (30 words max.): Foodservice systems, including menu management, purchasing, and production applied to an operating environment. <sup>Laboratory</sup> aspects and demonstration of basic food production techniques and principles.
- Dean's Signature:  Date: 10-10-07

Print/Type Name: Carl Boger