

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 __

1. Department: HRMA College: HRM
2. Person Submitting Form: Nancy Graves Telephone: 32426

RECEIVED OCT 11 2007

APPROVED FEB 20 2008

3. Course Information on New/Revised course:
• Instructional Area / Course Number / Long Course Title:
HRMA / 4323 / Advanced Food and Beverage Management
• Instructional Area / Course Number / Short Course Title (30 characters max.)
HRMA / 4323 / ADV FOOD AND BEV MANAGEMENT
• SCH: 3.00 Level: SR CIP Code: 5209050016 Lect Hrs: 1 Lab Hrs: 5
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:
____ / ____ / _____

- Content ID: _____ Start Date (yyyy3): _____


6. 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

7. Grade Option: Letter (A, B, C ...) Instruction Type: lecture laboratory (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
HRMA / 4323 / Advanced Food and Beverage Management

- Start Date (yyyy3): 20023 Content I.D.: 289688

9. Proposed Catalog Description: (If there are no prerequisites, type in "none".)
Cr: 3. (1-5). Prerequisites: HRMA 3343 and credit for or concurrent enrollment in final HRMA Area of Emphasis courses. Description (30 words max.): Preparation of menus, recipes, purchase orders, food preparation, marketing, and evaluation procedures. Integration of all aspects of restaurant operation. ⁸ includes laboratory.

10. Dean's Signature: 

Date: 10-10-07

Print/Type Name: Carl Boger