

CBM003 ADD/CHANGE FORM

APPROVED OCT 20 2010

Undergraduate Council  
 New Course  Course Change  
 Core Category: NONE Effective Fall 2011

or

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

RECEIVED SEP 28 2010

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 MGNT
  - SCH: 3.00 Level: JR 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: 9/29/10  
 Print/Type Name: Dr. Sarah Fishman