

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  
*gm*

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 / 3335 / Commercial Food Production
  - Instructional Area / Course Number / Short Course Title (30 characters max.)  
NUTR / 3335 / COMMERCIAL FOOD PRODUCTION
  - 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 / 3335 / Commercial Food Production
  - Course ID: 35374 Effective Date (currently active row): 08/25/2003
9. Proposed Catalog Description: (If there are no prerequisites, type in "none".)  
 Cr: 3. (3-0). Prerequisites: Junior standing, NUTR 3330. Concurrent enrollment in NUTR 3235 required.  
 Description (30 words max.): Analysis of food service systems ~~with laboratory experiences~~ in quantity food processing and merchandising.
10. Dean's Signature: Dr. Sarah Fishman Date: 9/24/10  
 Print/Type Name: Dr. Sarah Fishman