

CBM003 ADD/CHANGE FORM

APPROVED NOV 17 2010

Undergraduate Council
 New Course Course Change
 Core Category: _____ Effective Fall 2011

or

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

RECEIVED OCT 13 2010

1. Department: HRMA College: HRM
2. Faculty Contact Person: Jeremy L. Dafoe Telephone: 713-743-3740 Email: jdafoe@uh.edu
3. Course Information on New/Revised course:
 - Instructional Area / Course Number / Long Course Title:
HRMA / 1345 / Safety and Sanitation in the Hospitality Industry
 - Instructional Area / Course Number / Short Course Title (30 characters max.)
HRMA / 1345 / SAFETY/SANITATION IN HOSP IND
 - SCH: 3.00 Level: FR CIP Code: 5219090016 Lect Hrs: 3 Lab Hrs: 0
4. Justification for adding/changing course: **To more accurately reflect course content/level** *title change*
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., Hotel & Restaurant Management
 - 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
HRMA / 1345 / Safety, Sanitation & Security in the Hospitality Industry
 - Course ID: 27091 Effective Date (currently active row): 8/05
9. Proposed Catalog Description: (If there are no prerequisites, type in "none".)
Cr: 3. (3-0). Prerequisites: None Description (30 words max.): Integration of safety and sanitation using Hazard Analysis Critical Control Point (HACCP) as the model for implementation of strategies to maintain and enhance the profit potential in hospitality operation. Sanitation certification requirement.
10. Dean's Signature: _____ Date: 10/7/10
 Print/Type Name: Dr. Carl Boger, Jr.

JAN 10