

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

- Department: HRMA College: HRM
- Faculty Contact Person: Jeremy L. Dafoe Telephone: 713-743-3740 Email: jdafoe@uh.edu
- Course Information on New/Revised course:
 - Instructional Area / Course Number / Long Course Title:
HRMA / 3335 / Alcoholic Beverage Production - Wine, Spirits and Beer
 - Instructional Area / Course Number / Short Course Title (30 characters max.)
HRMA / 3335 / ALCOHOLIC BEVERAGE PRODUCTION
 - SCH: 3.00 Level: JR CIP Code: 5209050016 Lect Hrs: 2 Lab Hrs: 2
- Justification for adding/changing course: To more accurately reflect course content/level *: title chg.*
- 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): _____
- 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)
- 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 / 3335 / Standards of Wine, Spirits & Beer
 - Course ID: 27188 Effective Date (currently active row): 1/04
- Proposed Catalog Description: (If there are no prerequisites, type in "none").
Cr: 3. (2-2). Prerequisites: Must be legal drinking age. Description (30 words max.): Production of wine, beers, distilled spirits, and cordials. Standards of quality, processing, storage, service, and service for the four categories of spirituous beverages and various types of products within those categories.
~~Production of small quantities of major types of alcoholic beverages including wine fermentation, beer brewing, and distillation of spirits.~~
- Dean's Signature: _____ Date: 10/7/10
 Print/Type Name: Dr. Carl Boger, Jr.

ORIGINAL