

Undergraduate Council
 New Course Course Change
 Core Category: _____ Effective Fall 2012

or

Graduate/Professional Studies Council
 New Course Course Change
 Effective Fall 2012

APPROVED FEB 22 2012

1. Department: Health and Human Performance College: CLASS
2. Faculty Contact Person: Dr. Sharon Bode Telephone: 3-4112 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 MGMT
 - SCH: 3.00 Level: JR CIP Code: 19.0505.00 16 Lect Hrs: 3 Lab Hrs: 0

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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): BS in 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): 1182011

9. Proposed Catalog Description: (If there are no prerequisites, type in "none".)
 Cr: 3. (3-0). Prerequisites: junior standing and NUTR 2133, 2332, 2333, and 3101. 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: 10/13/11
 Print/Type Name: Sarah Fishman