

UC 12088 12F

CBM003 ADD/CHANGE FORM

Undergraduate Council  
 New Course  Course Change  
 Core Category: NONE Effective Fall 2013

or  Graduate/Professional Studies Council  
 New Course  Course Change  
 Effective Fall 2013

1. Department: HRMA College: HRM

APPROVED FEB 20 2013

2. Faculty Contact Person: Nancy Graves Telephone: 713.743.2426 Email: ngraves@uh.edu

3. Course Information on New/Revised course:

- Instructional Area / Course Number / Long Course Title:  
HRMA / 2220 / Food Service Production and Operations II
- Instructional Area / Course Number / Short Course Title (30 characters max.)  
HRMA / 2220 / FOOD SERVICE PRODUCTN & OPS II
- SCH: 2.00 Level: SO CIP Code: 52.0905.00.16 Lect Hrs: 1 Lab Hrs: 4

RECEIVED OCT 12 2012

4. Justification for adding/changing course: To more accurately reflect course content/level (Following)

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): Bachelor of Science, Hotel and 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 laboratory (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 / 2220 / Food and Beverage Service
- Course ID: 54390 Effective Date (currently active row): 82712

9. Proposed Catalog Description: (If there are no prerequisites, type in "none".)

Cr: 2. (1-4). Prerequisites: HRMA 1422, Description (30 words max.): Service styles, practices, and procedures in food service operations, including food production and laboratory experiences.

10. Dean's Signature: \_\_\_\_\_ Date: 10/12/12

Print/Type Name: Carl A. Boger, Jr.