

UC 8854 069

CBM003 ADD/CHANGE FORM

Undergraduate Council
 New Course Course Change *2007*
 Core Category: _____ Effective Fall 2006

or

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

1. Department: HRMA College: HRM

2. Person Submitting Form: Nancy Graves Telephone: 32426

RECEIVED FEB 20 2006
APPROVED FEB 21 2007

3. Course Information on New/Revised course:

- Instructional Area / Course Number / Long Course Title:
HRMA / 4323 / Advanced Food And Beverage Management
- Instructional Area / Course Number / Short Course Title (30 characters max.)
HRMA / 4323 / ADV FOOD AND BEV MANAGEMENT
- SCH: 3.00 Level: SR CIP Code: 1205040016 Lect Hrs: 2 Lab Hrs: 5

4. Justification for adding/changing course: To enable better course content delivery; *Pre-req 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:
____ / ____ / ____
- Content ID: _____ Start Date (yyyy3): _____

6. Is this course offered for undergraduate credit only? Yes No

7. Authorized Degree Program(s): BS

- 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
- Are special fees attached to this course? Yes No
- Can the course be repeated for credit? Yes No

8. Grade Option: Letter (A, B, C ...) Instruction Type: lecture/laboratory

9. 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 / 4323 / Advanced Food And Beverage Management

- Start Date (yyyy3): 20023 Content I.D.: 289688

10. Proposed Catalog Description:

Cr: ³(2-5) Prerequisites: ⁵Senior standing, HRMA 3343, ²and completion of or enrollment in final semester of HRM Area of Emphasis. ⁸Description (30 words max.): Preparation of menus, recipes, purchase orders, food preparation, marketing, and evaluation procedures. ¹Integration of all aspects of restaurant operation. Includes laboratory.

and credit for

11. Dean's Signature: 

Date: 2-13-06

Print/Type Name: Dr. Carl Boger