

UC 12087 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
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 / 1422 / Food Service Production and Operations I
 - Instructional Area / Course Number / Short Course Title (30 characters max.)
HRMA / 1422 / FOOD SERVICE PRODUCTN & OPS I
 - SCH: 4.00 Level: FR CIP Code: 52.0905.00 16 Lect Hrs: 3 Lab Hrs: 4

APPROVED FEB 20 2013

RECEIVED OCT 12 2012

4. Justification for adding/changing course: To more accurately reflect course content/level
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 / 1422 / Food Service Production and Operations
 - Course ID: 45389 Effective Date (currently active row): 82508

9. Proposed Catalog Description: (If there are no prerequisites, type in "none".)
 Cr: 4. (3-4). Prerequisites: credit for or concurrent enrollment in HRMA 1101, 1337 and 1345
 Description (30 words max.): Food service systems, including menu management, purchasing and production applied to an operating environment. Laboratory aspects and demonstration of basic food production techniques and principles.

10. Dean's Signature: _____ Date: 10/12/12

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