



## COVER SHEET FOR ALL CURRICULUM PROPOSALS

Check all Campuses making this proposal.		ALL Proposals	New Programs/Courses		
		PC Signature	CEO Signature <i>(CEO signature needed for all <u>new</u> programs and any new courses that have new facility/resource costs associated with the course)</i>	New Program Approval Supplement B <i>(“Budget” included for each campus)</i>	New Program Approval Section 6 <i>(“Cost Effectiveness and Resources” included for each campus)</i>
<input type="checkbox"/>	ACC				
<input type="checkbox"/>	CCC				
<input type="checkbox"/>	GWCC	<i>Elaine Lickteig, MS, RDN</i>			
<input type="checkbox"/>	HCC				
<input type="checkbox"/>	MCC				
<input type="checkbox"/>	MxCC				
<input type="checkbox"/>	NVCC				
<input type="checkbox"/>	NWCC				
<input type="checkbox"/>	NCC				
<input type="checkbox"/>	QVCC				
<input type="checkbox"/>	TRCC				
<input type="checkbox"/>	TxCC				

### Type of Proposal.

<input type="checkbox"/>	NEW Program ( <i>degree</i> )
<input type="checkbox"/>	NEW Certificate
<input type="checkbox"/>	NEW Course
<input type="checkbox"/>	
<input type="checkbox"/>	MODIFICATION of an Aligned Program ( <i>degree</i> )
<input type="checkbox"/>	MODIFICATION of an Aligned Certificate
<input checked="" type="checkbox"/>	MODIFICATION of an Aligned Course
<input type="checkbox"/>	
<input type="checkbox"/>	DISCONTINUATION of a Program ( <i>degree</i> )
<input type="checkbox"/>	DISCONTINUATION of a Certificate
<input type="checkbox"/>	DISCONTINUATION of a Course
<input type="checkbox"/>	
<input type="checkbox"/>	OTHER ( <i>please describe</i> ):



## Modification of an Aligned Course

This template should be used by the faculty discipline and program workgroups to modify an official record of a course for inclusion in the CT State Community College catalog. All original information as approved should be included, with revisions highlighted within the document and summarized in the “Summary of Changes.” Please use the form below, or the original approved template with revisions highlights can be copied here, with a summary of changes and effective date included and all changes highlighted within the document.

**Directions:** *Please provide the date, name of originator, title, and campus below.*

**Date:** 8/2/23

**Name of Originator:** Elaine Lickteig

**Title of Originator:** Program Coordinator

**Primary Campus of Originator:** Gateway

### COURSE INFORMATION (Aligned)

<b>COURSE TITLE:</b>	Food Management
<b>COURSE CODE:</b> (3-4-letter subject code and number)	NTRN 1005
<b>SUMMARY OF CHANGES:</b>	Rewording prereq for clarity
<b>EFFECT DATE OF CHANGES:</b>	

### COURSE INFORMATION (Modified)

<b>COURSE TITLE:</b>	Food Management
<b>COURSE CODE:</b> (3-4-letter subject code and number)	NTRN 1005
<b>SUMMARY OF CHANGES:</b>	Rewording prereq for clarity
<b>EFFECT DATE OF CHANGES:</b>	1/24

<b>CREDIT HOURS:</b>	3	<b>CREDIT HOURS:</b>	3
<b>CONTACT HOURS:</b>	3	<b>CONTACT HOURS:</b>	3
<b>PREREQUISITES:</b>  Student must have earned an acceptable grade in all prerequisites before enrolling	Prereq is currently MATH 0989	<b>PREREQUISITES:</b>  Student must have earned an acceptable grade in all prerequisites before enrolling	Change prereq to eligible for MATH 1002
<b>COREQUISITES:</b>  Student must be enrolled in this course during the same term.		<b>COREQUISITES:</b>  Student must be enrolled in this course during the same term.	
<b>COURSE DESCRIPTORS:</b>  For example: General Education course, Clinical, Lab, Studio, Distance Learning, Seminar, Practicum. Use designated codes: (once developed)	Program course	<b>COURSE DESCRIPTORS:</b>  For example: General Education course, Clinical, Lab, Studio, Distance Learning, Seminar, Practicum. Use designated codes: (once developed)	Program course
<b>CATALOG COURSE DESCRIPTION:</b>	Introduces principles of institutional food service management. Includes fundamentals of menu planning, recipe standardization, purchasing, production, equipment, quality control, marketing, and use of computers in food service.	<b>CATALOG COURSE DESCRIPTION:</b>	Introduces principles of institutional food service management. Includes fundamentals of menu planning, recipe standardization, purchasing, production, equipment, quality control, marketing, and use of computers in food service.

<b>STUDENT LEARNING OUTCOMES:</b>	Upon success completion of this course the student will: Same	<b>STUDENT LEARNING OUTCOMES:</b>	Upon success completion of this course the student will: Same
<b>TOPICS OUTLINE:</b>	List Instructional units: Same	<b>TOPICS OUTLINE:</b>	List Instructional units: Same
<b>ADDITIONAL INFORMATION (OPTIONAL):</b> Note any special instructions, recommended texts, or materials (e.g., open-source materials)		<b>ADDITIONAL INFORMATION (OPTIONAL):</b> Note any special instructions, recommended texts, or materials (e.g., open-source materials)	

