# UNIVERSITY OF HAWAI'I AT MĀNOA

## UHM-1 FORM (ADD A COURSE OF STUDY)

Read instructions on reverse side carefully before filling out this form. For undergraduate courses, submit at least an original and three copies; for graduate courses, submit at least an original and six copies.

<table>
<thead>
<tr>
<th>1. Course Subject</th>
<th>2. Proposed Course Number</th>
<th>3. Effective Term (Sem/Year)</th>
<th>4. Frequency</th>
</tr>
</thead>
<tbody>
<tr>
<td>FSHN</td>
<td>312</td>
<td>FALL2006</td>
<td></td>
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</tbody>
</table>

## 5. Course Title

Quantity Foods & Institutional Purchasing

## 6a. Full Course Title

FSHN 181 AND 181 LAB

## 6. Offering (check one)

- Regular
- Experimental (two academic years)
- Single (one term)

## 7. Core or Graduation Requirement (check one)

- 1. Request approval of the Diversification or Hawaiian/Second Language designation (DA, DH, DL, DB, DF, DY, DS or H/SL)
- 2. Request approval of the Foundations designation (FW, FB, or FG)
- 3. Do not consider course for a General Education Core or Graduation Requirement.

## 8. Grade Option (check all that apply)

- Letter Grade (L)
- Credit/No Credit (C)
- Audit (A)
- Satisfactory/Unsatisfactory (S)
- [Graduate courses numbered 500, 700, and 800 only]
- No Grading (X) [Graduate courses only]

## 9. Number of Credits

- If variable credit (v), give range:

## 10. Repeat Limit

## 11. Credit Limit

## 12. Corequisite Course(s)

FSHN 181 AND 181 LAB

## 14. Prerequisite Course(s)

Enter course alpha and number for each prerequisite. Use "or" or "and" instead of punctuation. Type "or concurrent" after each prerequisite course that may be taken concurrently. Also specify what type of waiver is acceptable (check only one).

<table>
<thead>
<tr>
<th>Prerequisite</th>
<th>Waiver Type</th>
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<tbody>
<tr>
<td>FSHN 181</td>
<td>Instructor</td>
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## 16. Cross-listed Course(s)

<table>
<thead>
<tr>
<th>Course Alpha &amp; Number</th>
<th>Chair</th>
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<th>Date</th>
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</table>

## 17. Catalog Description

Critical aspects of quantity food and beverage operations. Emphasis on institutional foodservice sanitation, menu development and menu costing, institutional purchasing procedures and inventory control for food and beverages. Procurement, institutional transportation methods, legislation of food products and concerns for dietary menu claims. Hazard Analysis Critical Control Point Certification is a component of the course. HACCP certification includes waste disposal.

## 18. Justification

Read instructions on reverse side. Attach sheets as needed.

See Attached

Requested by
Laurel Leslie

Approved by
James R. Gardner

Office Use Only:

- SIS CATALOG
- SIS PREREQS
- LEVEL
- COLLEGE
- DEPT

Graduate Division (500 level and above)

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<th>Dean</th>
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Manoa Chancellor's Office

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<tr>
<th>Chancellor</th>
<th>Signature</th>
<th>Date</th>
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