



NORTH CAROLINA COMMUNITY COLLEGE SYSTEM
H. Martin Lancaster, President

August 10, 2005

RESPONSE DEADLINE: AUGUST 23, 2005

MEMORANDUM

TO: Selected Community College Presidents
Selected Chief Academic Officers

FROM: Delores A. Parker, Vice President
Academic and Student Services

SUBJECT: Revisions in Common Course Library Courses

The System Office has received requests to revise the following courses contained in the Common Course Library:

HRM 220 Food & Beverage Controls
HRM 220A Food & Bev Control Lab
HRM 280 Hospitality Mgt Problems

The requested revisions will be presented to the Curriculum Review Committee (CRC) at their September 2005 meeting.

Please review the proposed revisions and complete the vote form with proper signatures and return **by Tuesday, August 23, 2005, to Kristi Snuggs**. You may fax your response to (919) 807-7164. If you have questions, please contact Kristi Snuggs at 919-807-7122 or snuggsk@nccommunitycolleges.edu.

Thank you for your prompt attention to this matter.

KS/cap

Attachment

c: Delores Parker
Vince Revels
Polly Murphy
Jennifer Frazelle
Kristi Snuggs

S05-020
E-mail

Common Course Library Revision Requests

1. HRM 220 Food & Beverage Controls: 1) Change prerequisites from “MAT 110 or MAT 115” to “None”, and 2) Change in course description

Rationale: The content covered in the existing prerequisite courses are not needed for successful completion of the HRM 220 Food and Beverage Controls course. The proposed changes to the course description further clarify the competencies of the course.

Current Course	Proposed Changes
<p>HRM 220 Food & Beverage Controls 3 0 0 3 Prerequisites: MAT 110 or MAT 115 Corequisites: None</p> <p>This course introduces controls and accounting procedures used in the hospitality industry. Topics include analysis of financial statements, reports, and costs. Upon completion, students should be able to understand and apply food, beverage, and labor cost control systems.</p>	<p>HRM 220 Food & Beverage Controls 3 0 0 3 Prerequisites: None Corequisites: None</p> <p>This course introduces controls and accounting procedures as applied to costs in the hospitality industry. Topics include analysis of financial statements, reports, and costs. Upon completion, students should be able to understand and apply food, beverage, and labor cost control systems for operational troubleshooting and problem solving.</p>

_____ We have reviewed the proposed changes in the prerequisite from “MAT 110 or MAT 115” to “None” and the proposed changes in course description of HRM 220 Food & Beverage Controls and **recommend** the changes.

_____ We have reviewed the proposed changes in the prerequisite from “MAT 110 or MAT 115” to “None” and the proposed changes in course description of HRM 220 Food & Beverage Controls and **do not recommend** the changes for the following reasons(s):

2. HRM 220A : 1) Change in prerequisite from “MAT 110 or MAT 115” to “None”

Rationale: The content covered in the existing prerequisite courses are not needed for successful completion of the HRM 220A Food & Bev Controls Lab course.

Current Course	Proposed Changes
<p>HRM 220A Food & Bev Control Lab 0 2 0 1 Prerequisites: MAT 110 or MAT 115 Corequisites: HRM 220</p> <p>This course is a laboratory to accompany HRM 220. Emphasis is placed on practical computer applications of food and beverage control procedures. Upon completion, students should be able to demonstrate proficiency in computer-based control applications.</p>	<p>HRM 220A Food & Bev Control Lab 0 2 0 1 Prerequisites: None Corequisites: HRM 220</p> <p>This course is a laboratory to accompany HRM 220. Emphasis is placed on practical computer applications of food and beverage control procedures. Upon completion, students should be able to demonstrate proficiency in computer-based control applications.</p>

_____ We have reviewed the proposed changes in the prerequisite from “MAT 110 or MAT 115” to “None” of HRM 220A Food & Bev Controls Lab and **recommend** the change.

_____ We have reviewed the proposed changes in the prerequisite from “MAT 110 or MAT 115” to “None” of HRM 220A Food & Bev Controls Lab and **do not recommend** the changes for the following reasons(s):

3. HRM 280 Hospitality Mgmt Problems: 1) Change in course prerequisite from “HRM 220” to “HRM 110” and 2) Change in course description

Rationale: The competencies covered in HRM 220 are not necessary for the successful completion of HRM 280. However, the competencies covered in HRM 110 are necessary for the mastery of material in HRM 280.

Current Course				Proposed Changes			
HRM 280	Hospitality Mgmt Problems	3	0	HRM 280	Hospitality Mgmt Problems	3	0
0 3	3			0 3	3		
Prerequisites:	HRM 220			Prerequisites:	HRM 110		
Corequisites:	None			Corequisites:	None		
<p>This course addresses current global, national, and local concerns and issues in the hospitality industry. Emphasis is placed on problem-solving skills using currently available resources. Upon completion, students should be able to apply hospitality management principles to real challenges facing industry managers.</p>				<p>This course addresses timely issues in the hospitality industry and is intended to move students into managerial thinking. Emphasis is placed on problem-solving skills using currently available resources. Upon completion, students should be able to apply hospitality management principles to real challenges facing industry managers.</p>			

_____ We have reviewed the proposed changes in the prerequisite from “HRM 220” to “HRM 110” of HRM 280 Hospitality Mgmt Problems and the change in course description and **recommend** the changes.

_____ We have reviewed the proposed changes in the prerequisite from “HRM 220” to “HRM 110” of HRM 280 Hospitality Mgmt Problems and the change in course description and **do not recommend** the changes for the following reason(s):

College _____

Signature of President _____

Date _____

Please mail or fax this form by August 23, 2005, to:

Kristi Lee Snuggs
North Carolina Community College System
5016 Mail Service Center
Raleigh, NC 27699-5020
Fax: (919) 807-7164