SOUTH DAKOTA BOARD OF REGENTS
Revised Course Request: Unique Course

This form is to be used to request a substantive change in a unique course.

<table>
<thead>
<tr>
<th>Institution</th>
<th>Division/Department</th>
<th>Prefix &amp; No.</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>SDSU</td>
<td>EHS/CS/HMGT</td>
<td>HMGT 412/412L</td>
<td>Fine Dining and Catering Management</td>
<td>3 credits</td>
</tr>
</tbody>
</table>

Course Description as it currently appears in the system course database:
Application of fine dining mise-en-place, meal and beverage preparation, and guest service inclusive of catering management operations.

Section 2. Modification(s) Requested

1. **This modification will include (check all that apply):**

   - [X] A change in course description/subject matter content (including pre- and/or co-requisites and/or registration restrictions)

   **Revised Course Description:**
   This course is designed for advanced application of food production and operation principles to specific fine dining and catering service demands. Students will plan for, prepare, and serve food and beverages in a fine dining environment as well as a catering setting. To understand and handle alcoholic beverages, students will take the Servsafe Alcohol exam and acquire the Servsafe Alcohol Certification.

   Term change will be effective: 2011/Fall

2. **Provide a justification for all of the changes noted.**
For fine dining and catering service, it is necessary to understand beverage service and management. Since we do not offer any courses related to Beverage Management, we would like to incorporate the necessary knowledge of beverage management for fine dining and catering into this course (HMGT 412/412L). With this component, students begin to understand how to prepare and serve beverages with foods and be responsible servers of alcoholic beverages.