NHM 211: Principles of Food Preparation
NUTRITION & HOSPITALITY MANAGEMENT
Food principles and preparation techniques and their effects on food products.
3 Credits
Prerequisites
- B.S.D.N. or B.S.H.M. majors only.
- Students who withdraw from NHM 211 are required to withdraw from NHM 213
Corequisites
- NHM 213, Principles of Food Preparation Lab
Instruction Type(s)
- Lecture: Lecture for NHM 211
Subject Areas
- Foods, Nutrition, and Wellness Studies, General
Related Areas
- Dietetics/Human Nutritional Services
- Foodservice Systems Administration/Management