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