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