NHM 363: Foodservice Procurement

**Nutrition & Hospitality Management**

Purchasing methods based on standards of quality, grade, care, and storage for food and nonfood supplies. Purchasing, installation, operation, and care of large foodservice equipment.

3 Credits

**Prerequisites**
- NHM 211: Principles of Food Preparation
- NHM 213: Principles of Food Preparation Lab
- NHM 111: SERVSAFE
- B.S.D.N. or B.S.H.M. majors only.
- NHM 215 or NHM 214

**Instruction Type(s)**
- Lecture: Lecture for NHM 363

**Course Fee(s)**
- Nutrition and Hospitality 5
  - $25.00

**Subject Areas**
- Institutional Food Services Admin.
- Family and Consumer Sciences/Human Sciences, General
- Hotel/Motel Administration/Management
- Restaurant/Food Services Management

**Related Areas**
- Hospitality Administration/Management, General
- Hotel/Motel Administration/Management
- Restaurant/Food Services Management