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 when booked for:
  - Spring, Second Spring, May, Full Summer, First Summer, Second Summer, August 2016-17
  - Fall, First Fall, Second Fall, Winter, Spring, First Spring, Second Spring 2017-18

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