NHM 415: Experimental Food Study

NUTRITION & HOSPITALITY MANAGEMENT

Experimental study of chemical and physical factors affecting standard food preparation procedures.

3 Credits

Prerequisites
- NHM 211: Principles of Food Preparation
- NHM 213: Principles of Food Preparation Lab
- NHM 111: SERVSAFE
- B.S.D.N. majors only.

Instruction Type(s)
- Lecture/Lab: Lecture/Lab for NHM 415

Course Fee(s)

Nutrition and Hospitality 2
- $50.00 when booked for:
  - Spring, Second Spring, May, Full Summer, First Summer, Second Summer, August 2016-17
  - Fall, First Fall, Second Fall, Winter 2017-18

Nutrition and Hospitality 9
- $100.00 when booked for:
  - Spring, First Spring, Second Spring 2017-18

Subject Areas
- Foods, Nutrition, and Wellness Studies, General
- Clinical Nutrition/Nutritionist

Related Areas
- Dietetics/ Dietitian (RD)
- Dietetics/Human Nutritional Services
- Foodservice Systems Administration/Management