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