

# NHM 462: Quantity Food Production and Service

## Nutrition & Hospitality Management

Principles and fundamentals of quantity food production and service in commercial and institutional operations, menu planning, recipe standardization, human resource utilization, hazard analysis of critical control points, and costing.

3 Credits

### Prerequisites

- [NHM 211: Introduction to Culinary Science](#)
- [NHM 213: Introduction to Culinary Science Lab](#)
- Pre-Requisite: 24 Earned Hours
- Mgmt 391 or Mgmt 371

### Corequisites

- [NHM 472: Quantity Food Production and Service Lab](#)

### Instruction Type(s)

- Lecture: Lecture for NHM 462
- Lecture: Web-based Lecture for NHM 462

### Subject Areas

- [Restaurant/Food Services Management](#)
- [Foodservice Systems Administration/Management](#)
- [Foods, Nutrition, and Wellness Studies, General](#)
- [Dietetics/Human Nutritional Services](#)

