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 363: Foodservice Procurement
- B.S.D.N. or B.S.H.M. majors only.
- 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

**Related Areas**

- Dietetics/Human Nutritional Services
- Foods, Nutrition, and Wellness Studies, General
- Foodservice Systems Administration/Management
- Hospitality Administration/Management, General
- Hotel/Motel Administration/Management