

FCS 211: Principles of Food Preparation FAMILY & CONSUMER SCIENCES

Food principles and preparation techniques and their effects on food products. 2 Credits

Prerequisites

- Pre-requisite: D.N. or H.M. or F.C.S. (Diet Nutr or Hosp Mgm) majors only
- Students who withdraw from FCS 211 are required to withdraw from FCS 213

Corequisites

FCS 213: Principles of Food Preparation Lab

Instruction Type(s)

• Lecture: Lecture for FCS 211

Course Fee(s)

- Family and Consumer Science
- \$25.00

Subject Areas

Foods, Nutrition, and Wellness Studies, General

Related Areas

- Dietetics/Human Nutritional Services
- Foodservice Systems Administration/Management

The University of Mississippi is accredited by the Southern Association of Colleges and Schools Commission on Colleges to award certificates and baccalaureate, master's, specialist, and doctoral degrees. Contact the Commission on Colleges at 1866 Southern Lane, Decatur, Georgia 30033-4097, call 404-679-4500, or visit online at www.sacscoc.org for questions about the accreditation.

