

## 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
- FCS 111: SERVSAFE

### 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

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