

FCS 111: SERVSAFE **NUTRITION & HOSPITALITY MANAGEMENT**

A national food safety course developed by the National Restaurant Association Educational Foundation, which grants certification in food safety to individuals who pass their normal exam.

1 Credit

Prerequisites

- Pre-requisite: D.N. or H.M. or F.C.S. (Diet Nutr or Hosp Mgm) majors only

Corequisites

- [FCS 211: Principles of Food Preparation](#)
- [FCS 213: Principles of Food Preparation Lab](#)

Instruction Type(s)

- Lecture: Lecture for FCS 111

Subject Areas

- [Foods, Nutrition, and Wellness Studies, General](#)

Related Areas

- [Dietetics/Human Nutritional Services](#)
- [Foodservice Systems Administration/Management](#)

