

FCS 363: Foodservice Procurement NUTRITION & HOSPITALITY MANAGEMENT

Purchasing methods based on standards of quality, grade, care, and storage for food and nonfood supplies. Purchasing, installation, operation, and care of large foodservice equipment.

3 Credits

Prerequisites

- FCS 211: Principles of Food Preparation
- Pre-requisite: D.N. or H.M. or F.C.S. (Diet Nutr or Hosp Mgm) majors only
- Pre-Requisite: 24 Earned Hours

Instruction Type(s)

• Lecture: Lecture for FCS 363

Subject Areas

- Institutional Food Services Admin.
- Family and Consumer Sciences/Human Sciences, General
- Hotel/Motel Administration/Management
- Restaurant/Food Services Management

