

## NHM 211: Principles of Food Preparation

### NUTRITION & HOSPITALITY MANAGEMENT

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

- [NHM 213: Principles of Food Preparation Lab](#)
- [NHM 111: SERVSAFE](#)

#### Instruction Type(s)

- Lecture: Lecture for NHM 211

#### Subject Areas

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

#### Related Areas

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

