

NHM 363: Foodservice Procurement

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

- <u>NHM 211: Principles of Food Preparation</u>
- NHM 213: Principles of Food Preparation Lab
- B.S.D.N. or B.S.H.M. majors only.
- Pre-Requisite: 24 Earned Hours
- NHM 215 or NHM 214

Instruction Type(s)

• Lecture: Lecture for NHM 363

Subject Areas

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

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