

NHM 415: Experimental Food Study NUTRITION & HOSPITALITY MANAGEMENT

Experimental study of chemical and physical factors affecting standard food preparation procedures.

3 Credits

Prerequisites

- <u>NHM 211: Principles of Food Preparation</u>
- <u>NHM 111: SERVSAFE</u>
- <u>NHM 213: Principles of Food Preparation Lab</u>
- B.S.D.N. majors only.
- Pre-Requisite: 24 Earned Hours

Instruction Type(s)

• Lecture/Lab: Lecture/Lab for NHM 415

Course Fee(s)

- Nutrition and Hospitality 2
- \$40.00

Subject Areas

- Foods, Nutrition, and Wellness Studies, General
- <u>Clinical Nutrition/Nutritionist</u>

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