

NHM 415: Experimental Food Study

NUTRITION & HOSPITALITY MANAGEMENT

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

3 Credits

Prerequisites

- [NHM 211: Principles of Food Preparation](#)
- [NHM 111: SERVSAFE](#)
- [NHM 213: Principles of Food Preparation Lab](#)
- 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 for:
 - 2012-13: Winter
- \$50.00 for:
 - 2012-13: Spring, May, Full Summer, First Summer, Second Summer, August
 - 2013-14: Fall

Subject Areas

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

