

# NHM 211: Principles of Food Preparation NUTRITION & HOSPITALITY MANAGEMENT

Food principles and preparation techniques and their effects on food products. 3 Credits

### **Prerequisites**

- B.S.D.N. or B.S.H.M. majors only.
- Students who withdraw from NHM 211 are required to withdraw from NHM 213

# **Corequisites**

• NHM 213: Principles of Food Preparation Lab

## **Instruction Type(s)**

• Lecture: Lecture for NHM 211

### **Subject Areas**

• Foods, Nutrition, and Wellness Studies, General

#### **Related Areas**

- <u>Dietetics/Human Nutritional Services</u>
- Foodservice Systems Administration/Management

