

NHM 363: Foodservice Procurement

NUTRITION & HOSPITALITY MANAGEMENT

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

- [NHM 211: Principles of Food Preparation](#)
- [NHM 213: Principles of Food Preparation Lab](#)
- [NHM 111: SERVSAFE](#)
- 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

Course Fee(s)

Nutrition and Hospitality 5

- \$10.00 for:
 - 2015-16: Spring, Second Spring, May, Full Summer, First Summer, Second Summer, August
- \$25.00 for:
 - 2016-17: Fall, First Fall, Second Fall, Winter, Spring, First Spring, Second Spring

Subject Areas

- [Institutional Food Services Admin.](#)
- [Family and Consumer Sciences/Human Sciences, General](#)
- [Hotel/Motel Administration/Management](#)
- [Restaurant/Food Services Management](#)

