

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
- \$50.00

Nutrition and Hospitality 9

• \$100.00

Subject Areas

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

The University of Mississippi is accredited by the Southern Association of Colleges and Schools Commission on Colleges to award certificates and baccalaureate, master's, specialist, and doctoral degrees. Contact the Commission on Colleges at 1866 Southern Lane, Decatur, Georgia 30033-4097, call 404-679-4500, or visit online at www.sacscoc.org for questions about the accreditation.

