

NHM 363: Foodservice Procurement

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

- <u>NHM 211: Principles of Food Preparation</u>
- <u>NHM 213: Principles of Food Preparation Lab</u>
- <u>NHM 111: SERVSAFE</u>
- B.S.D.N. or B.S.H.M. majors only.
- Pre-Requisite: 24 Earned Hours
- Prerequisite: Nhm 215 or NHM 214 or NHM 114

Instruction Type(s)

- Lecture: Lecture for NHM 363
- Lecture: Web-based Lecture for NHM 363

Course Fee(s) Nutrition and Hospitality 5

• \$25.00

Online, Internet, or Web-based

Students may be required to pay additional fees to an outside vendor for identity verification prior to a proctored assessment.

• \$100.00 per 3 Semester Credit Hours

Subject Areas

- Institutional Food Services Admin.
- Family and Consumer Sciences/Human Sciences, General
- Hotel/Motel Administration/Management
- <u>Restaurant/Food Services Management</u>

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