

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

<u>NHM 213: Principles of Food Preparation Lab</u>

Instruction Type(s)

- Lecture: Lecture for NHM 211
- Lecture: Web-based Lecture for NHM 211

Course Fee(s)

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.

- \$0.00 per 3 Semester Credit Hours
- \$100.00 per 3 Semester Credit Hours

Subject Areas

• Foods, Nutrition, and Wellness Studies, General

Related Areas

- Dietetics/Human Nutritional Services
- Foodservice Systems Administration/Management

