

## **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
- 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
- \$0.00 per 3 Semester Credit Hours

### **Subject Areas**

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

