

# 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

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

### 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 for:
  - 2019-20: Full Summer, Second Summer, August
- \$100.00 per 3 Semester Credit Hours for:
  - 2020-21: Fall, First Fall, Second Fall

### Subject Areas

- [Foods, Nutrition, and Wellness Studies, General](#)

### Related Areas

- [Dietetics/Human Nutritional Services](#)
- [Foodservice Systems Administration/Management](#)

