

NHM 415: Experimental Food Study Nutrition & Hospitality Management

Experimental study of chemical and physical factors affecting standard food preparation procedures.

3 Credits

Prerequisites

- NHM 211: Principles of Food Preparation
- NHM 111: SERVSAFE
- NHM 213: Principles of Food Preparation Lab
- B.S.D.N. majors only.
- Pre-Requisite: 24 Earned Hours

Instruction Type(s)

- Lecture/Lab: Lecture/Lab for NHM 415
- Lecture/Lab: Web-based Lecture/Lab for NHM 415

Course Fee(s) **Nutrition and Hospitality 9**

• \$100.00 per 3 Semester Credit Hours

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: o 2020-21: Fall, First Fall, Second Fall

Subject Areas

- Foods, Nutrition, and Wellness Studies, General
- Clinical Nutrition/Nutritionist

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.

