

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 for:
 - 2019-20: Spring, Second Spring
 - 2020-21: Fall, First Fall, Second Fall, Winter, Spring, First Spring, Second Spring
- \$0.00 per 3 Semester Credit Hours for:
 - 2019-20: May, Full Summer, First Summer, Second Summer, August

Subject Areas

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

