

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:
 - 2020-21: Fall, First Fall, Second Fall, Winter, Spring, First Spring, Second Spring

Subject Areas

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

