

## **NHM 211: Principles of Food 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.

- \$100.00 per 3 Semester Credit Hours

### **Subject Areas**

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

### **Related Areas**

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

