

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
- <u>NHM 213: Principles of Food Preparation Lab</u>
- <u>NHM 111: SERVSAFE</u>
- 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

Subject Areas

- Institutional Food Services Admin.
- Family and Consumer Sciences/Human Sciences, General
- Hotel/Motel Administration/Management
- <u>Restaurant/Food Services Management</u>

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.

