

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

• \$100.00 per 3 Semester Credit Hours

## 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

