

## **NHM 309: Menu Planning and Analysis**

### **Nutrition & Hospitality Management**

This course focuses on the principles and concepts of menu planning, menu format and layout with regard to a wide variety of dietary needs and tastes preferences of the dining public, with an emphasis on menu pricing, design, merchandising, nutritional considerations, schedules and profitability.

3 Credits

### **Instruction Type(s)**

- Lecture: Lecture for NHM 309
- Lecture: Web-based Lecture for NHM 309

### **Subject Areas**

- [Dietetics/ Dietitian \(RD\)](#)

### **Related Areas**

- [Clinical Nutrition/Nutritionist](#)
- [Dietitian Assistant](#)

