

## **NHM 462: Quantity Food Production and Service** **Nutrition & Hospitality Management**

Principles and fundamentals of quantity food production and service in commercial and institutional operations, menu planning, recipe standardization, human resource utilization, hazard analysis of critical control points, and costing.

3 Credits

### **Prerequisites**

- [NHM 211: Introduction to Culinary Science](#)
- [NHM 213: Introduction to Culinary Science Lab](#)
- Pre-Requisite: 24 Earned Hours
- Mgmt 391 or Mgmt 371

### **Corequisites**

- [NHM 472: Quantity Food Production and Service Lab](#)

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

- Lecture: Lecture for NHM 462
- Lecture: Web-based Lecture for NHM 462

### **Subject Areas**

- [Restaurant/Food Services Management](#)
- [Foodservice Systems Administration/Management](#)
- [Foods, Nutrition, and Wellness Studies, General](#)
- [Dietetics/Human Nutritional Services](#)

