

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

Prerequisites

- Pre-Requisite: 24 Earned Hours

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](#)

