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 Preparation
- NHM 213: Principles of Food Preparation Lab
- NHM 111: SERVSAFE
- B.S.D.N. or B.S.H.M. majors only.
- Pre-Requisite: 24 Earned Hours
- Prerequisite: Nh 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
- $0.00 per 3 Semester Credit Hours

**Subject Areas**
- Institutional Food Services Admin.
- Family and Consumer Sciences/Human Sciences, General
- Hotel/Motel Administration/Management
- Restaurant/Food Services Management