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 363: Foodservice Procurement  
- B.S.D.N. or B.S.H.M. majors only.  
- 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