

FCS 415: Experimental Food Study

NUTRITION & HOSPITALITY MANAGEMENT

Experimental study of chemical and physical factors affecting standard food preparation procedures.

3 Credits

Prerequisites

- [FCS 211: Principles of Food Preparation](#) \$target.descriptions.MinimumGrade\$
- Pre-requisite: B.S.D.N. or B.S.F.C.S. (Diet. Nutr. emphasis) majors only
- Pre-Requisite: 24 Earned Hours

Instruction Type(s)

- Lecture/Lab: Lecture/Lab for FCS 415

Course Fee(s)

Family and Consumer Science

- \$25.00
- \$30.00

Subject Areas

- [Foods, Nutrition, and Wellness Studies, General](#)
- [Clinical Nutrition/Nutritionist](#)

