

FCS 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

- [Mgmt 371: Principles of Management](#) \$target.descriptions.MinimumGrade\$
- [FCS 211: Principles of Food Preparation](#) \$target.descriptions.MinimumGrade\$
- [FCS 363: Foodservice Procurement](#) \$target.descriptions.MinimumGrade\$
- Senior standing required.
- Pre-Requisite: 24 Earned Hours
- Mgmt 391 or Mgmt 371

Corequisites

- [FCS 472: Quantity Food Production & Service Lab](#)

Instruction Type(s)

- Lecture: Lecture for FCS 462

Subject Areas

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

