

NHM 415: Experimental Food Study NUTRITION & HOSPITALITY MANAGEMENT

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

3 Credits

Prerequisites

- NHM 211: Principles of Food Preparation \$target.descriptions.MinimumGrade\$
- NHM 111: SERVSAFE \$target.descriptions.MinimumGrade\$
- NHM 213: Principles of Food Preparation Lab \$target.descriptions.MinimumGrade\$
- . B.S.D.N. majors only.
- Pre-Requisite: 24 Earned Hours

Instruction Type(s)

• Lecture/Lab: Lecture/Lab for NHM 415

Course Fee(s) Nutrition and Hospitality 2

• \$40.00

Subject Areas

- Foods, Nutrition, and Wellness Studies, General
- Clinical Nutrition/Nutritionist



