

# NHM 363: Foodservice Procurement

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

- <u>NHM 211: Principles of Food Preparation</u> \$target.descriptions.MinimumGrade\$
- <u>NHM 213: Principles of Food Preparation Lab</u> \$target.descriptions.MinimumGrade\$
- <u>NHM 111: SERVSAFE</u> \$target.descriptions.MinimumGrade\$
- B.S.D.N. or B.S.H.M. majors only.
- Pre-Requisite: 24 Earned Hours
- NHM 215 or NHM 214

## Instruction Type(s)

• Lecture: Lecture for NHM 363

## Course Fee(s)

#### Nutrition and Hospitality 5

- \$10.00
- \$25.00

### Subject Areas

- Institutional Food Services Admin.
- Family and Consumer Sciences/Human Sciences, General
- Hotel/Motel Administration/Management
- <u>Restaurant/Food Services Management</u>

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