

## 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

- \$50.00

#### Subject Areas

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

