

## **NHM 415: Research in Culinary Science** **Nutrition & Hospitality Management**

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

3 Credits

### **Prerequisites**

- [NHM 211: Introduction to Culinary Science](#) \$target.descriptions.MinimumGrade\$
- [NHM 213: Introduction to Culinary Science 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
- Lecture/Lab: Web-based Lecture/Lab for NHM 415

### **Course Fee(s)**

#### **Nutrition and Hospitality 9**

- \$100.00 per 3 Semester Credit Hours

#### **Online, Internet, or Web-based**

Students may be required to pay additional fees to an outside vendor for identity verification prior to a proctored assessment.

- \$100.00 per 3 Semester Credit Hours

### **Subject Areas**

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

