

# 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](#)

