

NHM 462: Quantity Food Production and Service

[Nutrition & Hospitality Management](#)

Principles and fundamentals of quantity food production and service in commercial and institutional operations, menu planning, recipe standardization, human resource utilization, hazard analysis of critical control points, and costing.

3 Credits

Prerequisites

- [NHM 211: Introduction to Culinary Science](#) \$target.descriptions.MinimumGrade\$
- [NHM 213: Introduction to Culinary Science Lab](#) \$target.descriptions.MinimumGrade\$
- Pre-Requisite: 24 Earned Hours
- Mgmt 391 or Mgmt 371

Corequisites

- [NHM 472: Quantity Food Production and Service Lab](#)

Instruction Type(s)

- Lecture: Lecture for NHM 462
- Lecture: Web-based Lecture for NHM 462

Subject Areas

- [Restaurant/Food Services Management](#)
- [Foodservice Systems Administration/Management](#)
- [Foods, Nutrition, and Wellness Studies, General](#)
- [Dietetics/Human Nutritional Services](#)

