

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](#)

