

CUL 201 - FOOD AND BEVERAGE OPERATIONS

Course Description

This course focuses on the basic principles of management and finance as applied to kitchen and dining room operations. Topics include management techniques, team building, and motivational techniques. Students will also explore accounting, sales, purchasing, and inventory/budgetary systems as it pertains to the foodservice industry. Group 2 Course.

Credit Hours

3

Contact Hours

Required Prerequisites

CUL 111 and CUL 118

General Education Outcomes supported by this course

Communications - Direct, Quantitative Reasoning