
Culinary (CUL)

CUL 004 Culinary Concepts (3)

Class Hours: 36 Lecture | 54 Laboratory

Transfers to: CSU

Culinary Concepts

CUL 004 is a senior level capstone course that will have students using acquired managerial and leadership skills. Culinary Concepts develops an overview that offers a broad educational approach to a career in the hospitality industry. This course of study prepares students with both a management theory and operational competencies necessary to enter any segment of the industry. This course will provide instruction specific to the hospitality industry including human resource management, organizational behavior, facilities management, hospitality law, leadership management, and ethics. Students will also study safety and sanitation, food service operations, cost control, career development, financial and managerial accounting, financial management, hospitality service management, production branding, market service management, and operational and strategic management. The approach to this course will offer employers a well-rounded graduate who understand day to day operations and can adapt to multitude of position. The Culinary Concepts student will have an expansive knowledge base and ready to look at numerous career opportunities upon graduation.

CUL 067 Catering and Beverage Services (3)

Class Hours: 54 Lecture

Advisory: CUL-003

Catering and Beverage Services

CUL 067 emphasizes basic catering and beverage service concepts and principles and procedures in relation to providing quality products and services. This course focuses on historical banqueting, trends within the catering and beverage service industries, styles of catering operations, catering menu program and design, catering procedures and techniques, tools and equipment for catering and beverage service operations, staffing requirement, purchasing, receiving and storage procedures, and regulations governing catering and beverage service operations.
