

CULA-350 : Back of House Restaurant Operations

Students will study, participate, and engage in critical-thinking topics that are relevant to operating and managing all facets of a station in a restaurant kitchen setting, including prioritization, execution, costing and professional work habits. Focus will include applying the principles of the order/fire/ pick up system, food cost analysis, food safety and sanitation.

Credits 6

Prerequisites

27 credits from Subjects CULS, CULA, CULP, BAKE, or EXTN.