

CULA-350B : Back of House Restaurant Operations - Bocuse

Students will study, participate, and engage in critical-thinking topics that are relevant to operating and managing all facets of a station in Hyde Park's Bocuse 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.