

HOSP-210 : Introduction to Hospitality and Customer Service

This course introduces students to the art of food and beverage service. Students will learn about equipment and use of equipment related to several styles of service, proper dress and sanitation, organization, and responsibilities within the dining room. They also receive an introduction to the Micros point of sale system used in all of the public restaurants at The Culinary Institute of America. The course provides students with a quality level of understanding and skill with respect to service techniques, effective merchandising, guest relations, and sales management.

Credits 1.5