

# HOSP-350 : Hospitality, Service, and Restaurant Management

Students will study, participate, and engage in critical-thinking topics including the fundamentals of reservation and point-of-sale systems, beverage management and cocktails, merchandising products and services, controlling inventory, managing costs, and assuring high-quality service to all customers. Student will apply and evaluate systems that are relevant to providing high-quality table service and hospitality.

**Credits** 6

**Prerequisites**

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

**Prerequisite or Corequisite**

Wine and Beverage Studies ([HOSP-355](#)).