

# CUA 102: Catering

This course includes the theory and practice of operating a catering business. Topics include food production and management related to catering and other special services. Upon completion, the student will have a working knowledge of the principles involved in operating a catering business.

**Credits:** 3

**Transfer Code:** Code C

**Lab Hours:** 0

**Lecture Hours:** 3

**Prerequisites:**

As required by college

**Program:** Culinary Arts

**Semester Offered:**

Fall

Spring

Summer