

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