CUA 262: Restaurant Management and Supervision

This course introduces restaurant and food service information systems and the basics of hospitality law. Topics include planning, cost controls, forecasting, inventory control, recipe control, production control, nutritional analysis, writing contracts, liabilities, insurance and employee relations. Upon completion, students should be able to demonstrate competence in utilizing contemporary information systems and possess an understanding of the legal aspects of running a hospitality enterprise. CORE.

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