

CUA 271: Management of Food and Beverage Service

This course is split between beverage management and table service. Half of the semester will highlight the purchasing, storage, marketing, management and service of beverages for the hospitality industry. The second half will delve into the many facets of correct table service, including French, Russian and American Service. CORE.

Credits: 2

Transfer Code: Code C

Lab Hours: 0

Lecture Hours: 2

Prerequisites:

As required by college

Program: Culinary Arts

Semester Offered:

Fall

Spring

Summer