

2019-2020 TTC Catalog

CUL 236 Restaurant Capstone

Lec: 2.0 Lab: 3.0 Credit: 3.0

This course includes capstone competencies for culinary arts students. Students manage and work multiple stations, develop food specials, cost menus, take inventories, produce a menu analysis, and expedite food from the kitchen to the dining room in the student-run restaurant.

Prerequisite

CUL 215

and

CUL 216

Course Offered

Fall

Spring

Grade Type

Letter Grade

Division

Culinary Institute of Charleston