

# 2019-2020 TTC Catalog

## CUL 171 Food and Beverage Controls

Lec: 3.0 Lab: 0 Credit: 3.0

This course covers the principles and procedures involved in an effective food and beverage control system including standards determination, operating budgets, cost-volume-profit analysis, income and cost control, menu pricing, labor cost control, and computer applications related to these concepts.

### **Prerequisite**

CUL 129

or departmental approval

### **Course Offered**

Fall

Spring

Summer

### **Grade Type**

Letter Grade

### **Division**

Culinary Institute of Charleston