

# 2021-2022 TTC Catalog

## HOS 160 Purchasing for Hospitality

Lec: 3.0 Lab: 0 Credit: 3.0

This course is a study of a systematic approach to the principles of effective control and procurement of food products, beverages and equipment. Emphasis is placed on practical applications of facilities design, food cost reporting and inventory accountability functions.

### **Prerequisite**

HOS 140

and

MAT 101

or

MAT 155

or appropriate placement

### **Course Offered**

Fall

Spring

Summer

### **Grade Type**

Letter Grade

### **Division**

Culinary Institute of Charleston