

# 2024-2025 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