

2025-2026 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

and

MAT 155

Course Offered

Fall

Spring

Summer

Grade Type

Letter Grade

Division

Culinary Institute of Charleston