

2025-2026 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 110

or

MAT 120

or

MAT 155

or appropriate placement.

Course Offered

Fall

Spring

Summer

Grade Type

Letter Grade

Division

Culinary Institute of Charleston