

2018-2019 TTC Catalog

CUL 128 Culinary Management and Human Resources

Lec: 2.0 Lab: 3.0 Credit: 3.0

This course is the study of the theories and concepts of management with an emphasis on human relations skills and managerial techniques as applied to chefs and kitchen managers. Legal aspects of the industry are introduced as part of human resources and executive team responsibilities.

Prerequisite

CUL 104

and

CUL 105

Course Offered

Fall

Spring

Grade Type

Letter Grade

Division

Culinary Institute of Charleston