

HOST 154 : Food & Beverage Operations

Introduces the basic principles of marketing, menu planning, service styles, nutrition, sanitation and safety, purchasing, and control systems as they apply to food and beverage management in an operational setting. Provides practical applications for effectively managing resources for food and beverage industry operations.

Credits 3

Lecture Hours 45

Teaching Equivalent 3.00

Recommended Prep

HOST 101 with grade C or better.