
Culinary (CUL)

CUL 061 Kitchen Management

(3)*Class Hours: 54 Lecture**Transfers to: Not transferable*

Kitchen Management

CUL 061 Kitchen Management students, will develop skills used to manage a commercial kitchen along with an online aspect that will accredit students in receiving their CA Food Handlers' Card, Food Managers certification through Prometric and AHLEI Gold Star as a Certified Guest Service Professional. Students will learn to base production plans on sales forecasts, staff kitchen accordingly, and establish polices, standards, and procedures. Students will develop the skills to manage staff issues, facility/equipment maintenance and kitchen cleanliness, along with the basic concepts from the uniform system of accounts for restaurants relation to kitchen operations and kitchen layouts.(AA/AS)
