

HOST 154: Food and Beverage Operations

Credits: 3

Lecture Hours: 3

Recommended: "C" or higher in HOST 101.

Semester Offered: Spring

Description: This course 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. The course provides practical applications to effectively manage resources for food and beverage industry operations.