

CULINARY MANAGEMENT (317)

317-101. Culinary Supervision/Leadership. (3 Credits)

Apply the concepts of total quality management (TQM) to the day-to-day functioning of a food service operation. Examine topics such as team building, work simplification, production meetings, setting standards, equipment layout and facilities.

Prerequisites: (831-103 with a minimum grade of C or 838-101 (may be taken concurrently) with a minimum grade of C or Accuplacer ESL Sentence Mean with a score of 103 and Accuplacer ESL Language Use with a score of 103 or Accuplacer Sentence Skills82 or ACT-English with a score of 17 or ASSET-Writing Skills with a score of 41 or Completed Intro College Wrtg or COMPASS/ESL - Grammar with a score of 90 or COMPASS-Writing Skills with a score of 59 or College Proficiency - Writing or GED Language Arts-2014 Series with a score of 165 or High School GPA 2.60 or Higher or Next-Gen Accuplacer Writing with a score of 250 or TABE-11 A Language with a score of 631 or TABE Advanced Language with a score of 11.0 or TABE-12 A Language with a score of 631) and (838-105 with a minimum grade of C or 838-101 (may be taken concurrently) with a minimum grade of C or Accuplacer Reading Comp with a score of 70 or Accuplacer ESL Reading with a score of 103 or ACT-Reading with a score of 17 or ASSET-Reading Skills with a score of 40 or Completed Intro College Wrtg or COMPASS/ESL - Reading with a score of 90 or COMPASS-Reading Skills with a score of 75 or College Proficiency - Reading or GED Language Arts-2014 Series with a score of 165 or High School GPA 2.60 or Higher or Next-Gen Accuplacer Reading with a score of 248 or TABE-11 A Reading with a score of 617 or TABE Advanced Reading with a score of 11 or TABE-12 A Reading with a score of 617) See sections of this course (<http://www.wctc.edu/academics/programs-courses/course-search/course-search-listing.php?code=317&num=101>)

317-102. Menu Planning and Design. (2 Credits)

Identify the principles for developing various menus as well as the components for marketing food/drink entrees. Design, layout, description and profitability will be the major emphasis of the course.

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