

Montgomery County Community College
CUL 150
Menu & Cost Control
3-3-0

COURSE DESCRIPTION:

This course allows students the opportunity to evaluate sales menus and apply the skills relevant to the development and design of the sales menu in a food service operation. Additionally, students will learn the importance and use of the proper tools and documents needed to control food and beverage costs and analyze sales. This course introduces labor and overhead expenses, as well as an introduction to the income statement as a method of evals

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