



Program Planning Guide

Culinary Arts Food Truck Operations Certificate (C55150TR)

Program Length: 2 semesters

Program Sites: Lee Main Campus; Chatham Main Campus

Career Pathway Options: Associate in Applied Science Degree in Culinary Arts; Certificate in Food Truck Operations

Suggested Course Schedule		Class	Lab	Work	Credits	Notes:
1st Semester (fall)						
CUL 110	Sanitation and Safety	2	0	0	2	
CUL 140	Culinary Skills I	2	6	0	5	
HRM 220	Cost Control Food & Bev	3	0	0	3	
	Total Semester Hours	7	6	0	10	
2nd Semester (spring)						
CUL 120	Purchasing	2	0	0	2	
HRM 170	Food Truck Operations	3	0	0	3	
MKT 232	Social Media Marketing	2	2	0	3	
	Total Semester Hours	7	2	0	8	
Total Semester Hours Credit Required for Graduation: 18						



Course Descriptions

CUL 110 Sanitation & Safety

This course introduces the basic principles of sanitation and safety relative to the hospitality industry. Topics include personal hygiene, sanitation and safety regulations, use and care of equipment, the principles of food-borne illness, and other related topics. Upon completion, students should be able to demonstrate an understanding of the content necessary for successful completion of a nationally recognized food/safety/sanitation exam.

CUL 120 Purchasing

This course covers purchasing for foodservice operations. Emphasis is placed on yield tests, procurement, negotiating, inventory control, product specification, purchasing ethics, vendor relationships, food product specifications and software applications. Upon completion, students should be able to apply effective purchasing techniques based on the end-use of the product.

CUL 140 Culinary Skills I

This course introduces the fundamental concepts, skills and techniques in basic cookery, and moist, dry and combination heat. Emphasis is placed on recipe conversion, measurements, terminology, classical knife cuts, safe food/equipment handling, flavorings/seasonings, stocks/sauces/soups, and related topics. Upon completion, students should be able to exhibit the basic cooking skills used in the foodservice industry.

HRM 170 Food Truck Operations

This course introduces students to mobile food truck management and provide the fundamentals of establishing and operating a food truck. Emphasis is placed on marketing, budget management, menu development, interior food truck design, and business plan implementation. Upon completion, students should be able to formulate a food truck concept, understand local, state, and federal requirements, create menu content and a marketing strategy, and develop a viable business plan.

HRM 220 Cost Control-Food and Beverage

This course introduces controls and accounting procedures as applied to costs in the hospitality industry. Topics include reports, cost control, planning and forecasting, control systems, financial statements, operational efficiencies, labor controls and scheduling. Upon completion, students should be able to demonstrate an understanding of food, beverage, and labor cost control systems for operational troubleshooting and problem solving.

MKT 232 Social Media Marketing

This course is designed to build students' social media marketing skills by utilizing projects that give students hands on experience implementing social media marketing strategies. Topics include integrating different social media technologies into a marketing plan, creating social media marketing campaigns, and applying appropriate social media tools. Upon completion, students should be able to use social media technologies to create and improve marketing efforts for businesses.