

CULN140: Culinary Math and the Successful Chef

This course is designed to depict a chef's role today which includes costing, portion control, menu development and purchasing. This class will hone basic math skills and create a lasting awareness of the financial elements associated with the food and restaurant business.

Credits: 1

Lecture Hours: 1

Lab Hours: 1

Prerequisites:

CULN111

Program: [Culinary Arts](#)