

# CULN158: Cooperative Education I

This course will allow for students to complete 100 hours of front-of-the-house service experience in the student run restaurant. Skill acquisition will include; standards of service, phone etiquette, point of sales systems, style of service, beverage service and customer satisfaction evaluation.

**Credits:** 1

**Lecture Hours:** 0

**Lab Hours:** 6

**Prerequisites:**

CULN111

**Program:** [Culinary Arts](#)