

CULN230: Contemporary Culinary Concepts

This course is about designing a concept food truck and menu. Review of start-up cost, making a business plan, choosing the right equipment, floor plan design, navigating permits, licensing, inspection requirements, choosing a location, branding and marketing the mobile kitchen are all essential to success.

Credits: 1

Lab Hours: 1

Lecture Hours: 1

Prerequisites:

CULN170

Program: [Culinary Arts](#)