

# CULA245N : Menu Development and Cost Controls

This course introduces students to the intricacies of menu development for foodservice establishments. Topics to be covered include menu development, descriptions, layout, design, and pricing, sales mix, and station balance. Students will also be introduced to proper procedures for purchasing, receiving, storage and issuing of perishable and non-perishable foods. Emphasis is on the development and use of purchasing specifications, quality control, and cost control in purchasing and menu applications. Students will be involved in critiquing and creating menus from the perspective of concept, clarity, cost, price, and efficiency. The students will also learn the principles of recipe development in a weekly lab, including recipe testing and yield testing.

**Class Hours** 2

**Lab Hours** 3 **Credits** 3

**Prerequisites**

All first year Culinary courses and CULA290N.