

## CULN 160: Dining Room Operations

The study and application of the variety of service styles and techniques practiced by industry with special emphasis on the importance of the relationship coordination between the front and the back of the house. It includes the study of the principles, practices, responsibilities, and liabilities associated with alcohol service.

Credits: 5

Prerequisites: CULN 112 and CULN 223 with a grade of C or better or concurrent enrollment

Program: [Culinary Arts](#)