

CUL 203 : FOOD TRUCK OPERATIONS

Transcript title

Food Truck Operations

Credits

4

Grading mode

Standard letter grades

Total contact hours

80

Other hours

80

Prerequisites

CUL 170 or BAK 170.

Recommended preparation

CUL 200.

Course Description

Covers owning and operating a food truck or cart. Uses the tools needed to formulate a food truck concept to turn it into a standardized plan.

Focuses on menu planning, truck/cart design and location, government regulations, licenses, and permits. Requires local travel.

Course learning outcomes

1. Demonstrate basic food truck operations.
2. Describe the duties and responsibilities of a food truck operator.
3. Demonstrate preparedness for serving the public within the confines of a food truck/cart.
4. Apply safety and sanitation practices for food trucks/carts.
5. Learn and apply mobile food operation marketing principles, website management, social media channels, and location advertising.

Content outline

• Food service equipment • Food truck licensing • Food truck permits
• Food truck design • Menu development • Truck maintenance • Truck ownership • Marketing • Advertising • Service locations

Required materials

Requires uniform and culinary arts tool kit available at the COCC Bookstore.