

FCS 462: Quantity Food Production and Service

FAMILY & CONSUMER SCIENCES

Principles and fundamentals of quantity food production and service in commercial and institutional operations, menu planning, recipe standardization, human resource utilization, hazard analysis of critical control points, and costing.

3 Credits

Prerequisites

- [Mgmt 371: Principles of Management](#)
- [FCS 211: Principles of Food Preparation](#)
- [FCS 363: Foodservice Procurement](#)
- Enrollment restricted to Family & Consumer Sci. Majors
- Senior standing required.
- Pre-Requisite: 24 Earned Hours
- Mgmt 391 or Mgmt 371

Corequisites

- [FCS 472: Quantity Food Production & Service Lab](#)

Instruction Type(s)

- Lecture: Lecture for FCS 462

Subject Areas

- [Restaurant/Food Services Management](#)
- [Foodservice Systems Administration/Management](#)
- [Foods, Nutrition, and Wellness Studies, General](#)
- [Dietetics/Human Nutritional Services](#)

