

# CFS 141: Food Production for Special Operations

This course covers menu planning principles, food preparation, food procurement, and food management skills needed to provide appealing and profitable food service in special operations. Topics include fast food cookery, convenience-store food service, supermarkets, delicatessens, and take-out venue. Upon completion, students should be able to plan, organize, and prepare food service items for special operations.

**Credits:** 3

**Lab Hours:** 4

**Lecture Hours:** 1

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