

# CULA158L : Restaurant Facility & Menu Design

Both menu and facility design are important aspects of the restaurant industry. This course gives students realistic practice at mastering both. Students will practice proper menu layout as well as its design. Students will learn the importance of cross-utilization and how to optimize it. This course will give students the opportunity to see different writing styles of menus including a la carte, rotating, and institutional menus. Different types of culinary establishments will be discussed as well as the equipment needed for them. Students will be designing menus to match kitchen layouts through projects conducted one-on-one with the instructor.

**Credits** 3

**Lab Hours** 0

**Class Hours** 3