

# CUL 203 : FOOD TRUCK OPERATIONS

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## 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.