

PROGRAMS

CULINARY ARTS - FOOD TRUCK OPERATIONS (C55150F)

This certificate is designed to offer students an overview of food truck operations. Students will earn a certificate that will provide a ServSafe Manager Certification, basic culinary skills, an understanding of menu design, cost controls, and labor management, as it pertains to food truck operations.

Students will be provided with theoretical knowledge/practical applications that provide critical competencies to meet industry demands, including environmental stewardship, operational efficiencies and professionalism. Courses include sanitation/safety, culinary fundamentals/production skills, entrepreneurship, food truck production, and food truck management.

Graduates should be prepared to operate, and one day own, a food truck business.

Certificate Program

		Course Hours Per Week		Semester Hours
First Semester (Fall)		Class	Lab	Credit
CUL-110	Sanitation & Safety	2	0	2
CUL-110A	Sanitation & Safety Lab	0	2	1
CUL-140	Culinary Skills I	2	6	5
Credit Hours		4	8	8
Second Semester (Spring)				
BUS-139	Entrepreneurship I	3	0	3
CUL-175	Food Truck Prod & Service	1	4	3
HRM-170	Food Truck Operations	3	0	3
Credit Hours		7	4	9
Total Required Minimum Semester Hours Credit				17

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