

# CULN230: Contemporary Culinary Concepts

This course is about designing a concept food truck and menu. Review of start-up cost, making a business plan, choosing the right equipment, floor plan design, navigating permits, licensing, inspection requirements, choosing a location, branding and marketing the mobile kitchen are all essential to success.

**Credits:** 1

**Lab Hours:** 1

**Lecture Hours:** 1

**Prerequisites:**

CULN170

**Program:** [Culinary Arts](#)