

# CULN231: Mobile Retail Food Operations

This course is about designing and implementing a concept food truck and menu. Review of start-up costs, 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:** 3

**Lab Hours:** 3

**Lecture Hours:** 2

**Prerequisites:**

CULN170 (may be taken concurrently) for Culinary Arts students; CULN113 (may be taken concurrently) for Baking/Pastry students

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