HSTM270C : Catering Operations

Food service can determine the success or failure of any event. This course examines how a conference/event planner designs and implements the food service needs of the event. Students will review menu planning and design, software programs, beverage operations service, and standards training.

Credits 3

Lab/Practicum/Clinical Hours 0

Lecture Hours 3

Prerequisites

Students are required to pass prerequisite courses with a grade of C or higher. Exceptions apply; please consult your department chair.

HSTM101C

HSTM110C

Learning Outcomes

- Understand food functions for a conference, meeting, expo, and event.
- Know catering services procedures and their integration into food service operations.
- Know the market potential of a catering business.
- Understand several catering software systems.
- Identify the components of a catering menu programs.
- List management tools used to set policies and procedures to ensure a consistent standard of purchasing, production, and presentation.
- Define and create quality standards and operating practices for catering services.