

Catering Management

Certificate of Proficiency

The Catering Management Certificate of Proficiency prepares individuals to operate their own catering/banquet business and to work effectively in the profession. Graduates have skills to coordinate the various culinary, artistic and business activities required to be successful in the catering industry. The program enables students to create successful menus for their customers, together with the ability to purchase and price supplies and services profitably.

Successful graduates of the program will be able to:

- demonstrate a wide variety of culinary skills;
- develop cost-effective, customer-accepted menus;
- plan and organize a catered activity;
- apply safe and sanitary practices in preparing and serving culinary creations;
- assess the needs of and have the ability to purchase food and non-food supplies for the catering operation;
- practice legal and financial management aspects of catering;
- create high-quality food products with artistic designs;
- prepare a feasibility study and business plan;
- demonstrate management and organizational skills.

Admission to the program requires a high school diploma or its equivalent.

Curriculum

Code	Course (lecture/lab hours)	Credits
ACC 111	Principles of Financial Accounting (4/0)	4
BUS 239	Entrepreneurship (3/0)	3
ENG 101	English Composition I (3/0)	3
HOS 100	Hospitality Success Skills (1/0)	1
HOS 101	Food Preparation I (1/4)	3
HOS 102	Food Preparation II (1/4)	3
HOS 115	Food and Culture (2/2)	3
HOS 118	Sanitation and Safety in Food Service Operations (2/0)	2
HOS 204	Hospitality Marketing (3/0)	3
HOS 205	Menu Planning/Costing and Design (2/0)	2
HOS 208	Hospitality Law (3/0)	3
HOS 209	Garde Manger (1/4) ¹	3
HOS 290	Internship in Hotel, Restaurant, and Institution Management (1/0 + internship)	2
		35

¹ HOS 109 (Advanced Culinary Arts) may substitute for HOS 209.

