

Catering Management

CHEF2680 001

Instructor Information

Course Description

This course focuses on contemporary Garde Manger, Culinary, Baking, and Patisserie techniques, along with various aspects of catering, business management, and marketing. Students will explore special events, event planning and execution, meal functions, menu planning, room selection, and setup, as well as production and service planning. The curriculum also covers intermediaries and suppliers, staffing, financial controls, and costing. Through catering diverse events and developing menus, students will merge culinary expertise with business strategies to create innovative business plans. A capstone project provides valuable insights for success in the catering industry.

Course Student Learning Outcomes

- Discuss the career outlook for the catering industry, including its trends and opportunities.
- Identify niche markets within catering and their relevance to a successful catering business.

- Contrast the advantages and disadvantages of owning a catering business versus being an employee.
- Define on-premises and off-premises catering, summarizing the levels and styles of on-premises catering while recognizing the pros and cons of both.
- Demonstrate proper preparation of various catered dishes, including salads, soups, sandwiches, hors d'oeuvres, appetizers, canapés, and garnishes for appropriateness to the planned event.
- Demonstrate food presentation techniques, create centerpieces and tablescapes, and design themed banquets.
- Summarize management principles for multiple catering and banquet styles, including menu construction, equipment identification, leadership efficacy, and food safety and sanitation practices.

College Wide Student Learning Outcomes

- 1. Acquire substantive knowledge in their intended major.
- 2. Communicate effectively.
- 3. Develop quantitative literacies necessary for their chosen field of study.
- 4. Think critically and creatively.
- 5. Develop civic literacy and the capacity to be community-engaged learners who act in mutually beneficial ways.
- 6. Develop the knowledge and skills to work with others in a professional and constructive manner.
- 7. Develop computer and information literacy.
- 8. Develop attitudes and skills for lifelong wellness.

Course Prerequisites

Prerequisite(s): Students must possess a valid ServSafe Certificate or a valid health department food handler permit. Additionally, students must successfully complete CHEF 1300, CHEF 2420, and CHEF 2425.

Semester(s): Fall & Spring

Communication Plan

I will respond to email within 48-hours.

I will offer feedback on major assignments as requested and throughout the life of the project.

The best way to contact me is via the Canvas Inbox, as I will prioritize this email over other modes of communication.

Required Text or Materials



Title: On-Premise Catering

ISBN: 9781118513811

Authors: Patti J. Shock, John M. Stefanelli, Cheryl Sgovio

Publisher: Wiley Global Education

Publication Date: 2012-10-16

Edition: Second Edition

For more information on textbook accessibility, contact Accessibility & Disability Services at ads@slcc.edu.

Brief Description of Assignments/Exams

This course provides an in-depth study of on-premise catering, covering every stage from different types of catering and caterers to catering management functions, objectives,

organization, policies, and challenges. Students will design an on-site catered event and take on the roles of Chef and Event Planner for a week. They will engage in all aspects of production and service planning, including theme, menu, beverages, room setup, linens, service ware, decorations, marketing, costing, staffing, and collaboration with other departments (classes) as part of their capstone project.

Throughout the course, students will analyze and assess the significance of each step, evaluating how each stage impacts the overall success of the catered event as they work on their capstone project and then participate in their peers' projects.

Assignment Schedule

Due Date	Assignment Name	Assignment Type	Points
	Introduce Yourself	Discussion	0
	Roll Call Attendance	Assignment	100
8/20	Kitchen Equipment Training & Safety Review	Assignment	10
8/20	Semester Event Review & Planning	Assignment	25
8/22	New Student Orientation Event Prep	Assignment	100
8/27	Event Planning Day	Assignment	50
8/29	Collaborative Cooking Exercise	Assignment	50
8/29	Welcome Lunch for the New Dean of the Gail Miller School of Business & the GMSoB Holiday Luncheon Menu	Assignment	10

Due Date	Assignment Name	Assignment Type	Points
9/3	2024 Fall Back into the Semester Lunch Prep	Assignment	100
9/5	2024 Fall Back into the Semester Lunch	Assignment	100
9/5	Event Reflection	Assignment	25
9/10	Brooke's Fall Dia de Los Muertos Celebration Prep	Assignment	100
9/12	Brooke's Fall Dia de Los Muertos Celebration	Assignment	100
9/12	Event Reflection	Assignment	25
9/17	Vendor Field Trip	Assignment	50
9/19	Event Reflection	Assignment	25
9/19	Traditional Mexican Cuisine Event	Assignment	100
9/24	Dean's Luncheon Prep	Assignment	100
9/26	Dean's Luncheon	Assignment	100
10/3	Event Reflection	Assignment	25
10/10	Event Reflection	Assignment	25
10/17	Event Reflection	Assignment	25
10/22	Culinary PAC Prep Day	Assignment	100
10/24	Culinary PAC Event	Assignment	100

Due Date	Assignment Name	Assignment Type	Points
10/31	Event Reflection	Assignment	25
11/7	Event Reflection	Assignment	25
11/14	Event Reflection	Assignment	25
11/21	Event Reflection	Assignment	25
11/28	Event Reflection	Assignment	25
12/5	Final Practical Preparation	Assignment	100
12/8	Event Reflection	Assignment	50
12/10	Deep Cleaning Attendance & Participation	Assignment	100
12/12	Additional Credit Earned	Assignment	0

Grading Scale

GRADING

All assignments must be turned in before the scheduled completion of the class. No late assignments will be accepted for any work turned in after the stated due date unless there is a legitimate reason, and it will be accepted at the discretion of the Instructor. All assignments will be graded on a "Percentage/ Point System". The following table displays the assignment as a percentage of specific areas of evaluation.

Assessment Criteria

Professionalism, Participation, and Production	40%
Capstone Project	40%
Projects & Homework	10%

Final Written and Practical Assessment	10%
Total	100%

A	94-100%	B-	80-82.9%	D+	67-69.9%
A-	90-93.9%	C+	77-79.9%	D	63-66.9%
B+	87-89.9%	C	73-76.9%	D-	60-62.9%
B	83-86.9%	C-	70-72.9%	E	59.9% or less

How to Navigate to Canvas

Institutional Policies

As members of our academic community, we would like to invite you to review the Institutional Syllabus which covers important policies and procedures. This document contains important links for students on the code of student rights and responsibilities, academic integrity, and grading policies, Title IX and other important acknowledgements. By familiarizing yourself with this information, you can help us create a safe and respectful environment for everyone.

You can access the document by clicking on the following link:

<https://slcc.instructure.com/courses/530981/pages/institutional-syllabus>

Learning Support and Tutoring Services

We are pleased to offer a range of tutoring and learning support services to help you achieve your academic goals. Whether you need assistance with a specific subject or want to improve your study skills, you have many options for tutoring or other support.

To learn more about the services we offer and how to access them, please visit the Institutional Syllabus under the Tutoring and Learning Support tab:

<https://slcc.instructure.com/courses/530981/pages/institutional-syllabus>. We encourage you to take advantage of these resources to help you succeed in your studies. If you

have any questions or would like to schedule a tutoring session, please don't hesitate to reach out to us. We are here to support you in any way we can.

Advising and Counseling Support Services

At our institution, we are committed to supporting your academic and personal growth. That's why we offer a range of advising and counseling services to help you navigate the challenges of college life. To learn more about the resources available to you and how to access them, please visit the Institutional Syllabus under the Advising and Counseling Support Services tab: <https://slcc.instructure.com/courses/530981/pages/institutional-syllabus>. Our advising team and the support centers across campus are here to support you in achieving your goals and overcoming any obstacles you may face.

Student Academic Calendar

As students you should be aware of all important dates in the semester, such as the day that courses begin and end, as well as the drop date and the last day to withdraw. To learn more about those dates, navigate to the Student Academic Calendar below:

[SLCC Student Academic Calendar](#)