



COURSE OUTLINE

Course Name: Catering

Course Number: CULI 1509

Number of Credits: 4

Effective Date: August 2017

Course Description:

Building on skills and knowledge acquired in previous classes, this course gives students hands-on experience in catering operations. Students plan and expedite the food, beverage and service requirements necessary for industry related events. This course introduces students to event coordination, marketing strategies, risk management and entrepreneurial skills. Emphasis is placed on customer service, leadership, teamwork, time management and critical thinking skills, as well as, efficient work methods and quality control.

Students will be involved in planning and operating an external catering event as part of this course.

School or Centre:

School of Hospitality, Food Studies and Applied Business

Year of Study:

1st Year Post-secondary

Course History:

New Course

Name of Replacing Course (if applicable):

Course Pre-requisites (if applicable):

Acceptance into the Professional Cook 1 Certificate program

Course Co-requisites (if applicable):

PLAR (Prior Learning Assessment & Recognition)

No Yes (details below):

Instructional Strategies:

lectures, demonstration, simulations, hands-on practice, group work, kitchen activities, projects and independent study

Course Learning Outcomes:

Upon the successful completion of this course, the student will be able to:

- (a) Identify and describe types of catering and catering business practices
- (b) Identify, describe and apply marketing strategies for a catering business
- (c) Apply principles, strategies and techniques for planning and operating the food ,beverage and service procedures for catering events
- (d) Assess products for consistency and quality standards
- (e) Identify and apply fundamental industry standards and procedures essential for food, beverage and kitchen safety in a catering environment

Program Learning Outcomes:

Upon the successful completion of this program, the student will be able to:

1. Apply cookery skills and theoretical knowledge to the preparation, presentation and service of a range of dishes and beverages for a commercial hospitality environment
2. Evaluate product for consistency and accuracy in yield, flavor, texture, and overall appearance according to product specifications and standards.
3. Identify and describe the principles of nutrition and balanced food combinations for institutional menus
4. Adhere to industry health, safety and employment standards in preparation, and handling and storage of food and equipment.
5. Apply the knowledge, skills and attitudes necessary for success and sustainable professional practice in the culinary arts.
6. Reflect on performance and practice to enhance professional skills needed for advancement in the culinary industry.

Evaluation/Grading System

Grading System	Specify if 'Other':	Specify Passing Grade:
Percentages		70%

Components and Weighting of the Assessment/Evaluation Plan:

Type	Percentage	Evaluation Plan (provide a brief explanation for each component especially if value exceeds 35%):
Exam	35	Multiple Choice Exam-Final
Assignments	15	
Portfolio	15	
Project	35	Capstone
Total		100

Learning Environment/Type

Instruction Type	Hours Per Instruction Type	Comments
L - Classroom	50	
K - Shop/Teaching Kitchen	50	
Total		100

Resource Material(s):

Resources are items in addition to tuition that the student is responsible for purchasing. Course resource information will be supplied by the department/instructor.

Course Topics:

1. Orientation to Course Information, Review House Guidelines
2. Professional Practice and Skills
3. Introduction to Catering
4. Marketing Strategies
5. Event Planning and Operations
6. Customer Relations and Service Strategies
7. Beverage and Service Operations
8. Health And Safety Principles for a off-site catering event

VCC Education and Education Support Policies

There are a number of **Education** and **Education Support** policies that govern your educational experience at VCC, please familiarize yourself with them.

The policies are located on the VCC web site at:

<http://www.vcc.ca/about/governance--policies/policies/>

To find out how this course transfers, visit the BC Transfer Guide at www.bctransferguide.ca.

FOR COMMITTEE USE ONLY

Approved by Curriculum Committee:	April 18, 2017	Approved by Education Council:	May 9, 2017
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