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CATERING OPERATIONS

Students completing this program will be able to:

1. Select and explain the use of the appropriate kitchen equipment for specific kitchen tasks.
2. Explain proper health and safety procedures in the kitchen environment.
3. Identify critical control points during all food handling processes as a method to minimize the risk of food-borne illness.
4. Discuss event planning, price and cost controls, legal issues and equipment requirements for a variety of events such as banquets and plated events.
5. Identify and prepare hot and cold non-alcoholic beverages.
6. Demonstrate the following tasks: follow a standard recipe, use standard weights and measures, and perform basic skills with beverage equipment.
7. Discuss the basics of wine, including history and geographical distribution of wine production. Learn the pairing of wines with food and successful menu planning.

entry

required

CULN 105 Introduction to the Kitchen
CULN 153 Safety and Sanitation
CULN 216 Wine and Food Pairing
CULN 224 Catering Business Operations
CULN 161 Baking Foundations

CULN 235A Off Campus Catering I
CULN 235B Off Campus Catering II
CULN 240A On Campus Catering I
CULN 240B On Campus Catering II
CULN 240C On Campus Catering III

plus at least 2 units from

EXIT

Optional

CULN 160A
CULN 160B
CULN 160C
CULN 160D
CULN 160E
CULN 160F
CULN 160G
CULN 160H
CULN 160I
CULN 160J
CULN 160K
CULN 160L
CULN 160M
CULN 160N
CULN 160O
CULN 160P
CULN 160Q
CULN 160R
CULN 160S
CULN 160T
CULN 160U
CULN 160V
CULN 160W
CULN 160X
CULN 160Y
CULN 160Z

Careers in

- Baking & Pastry Foundations
- Culinary Arts Foundations
- Catering Operations

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5-25-2021