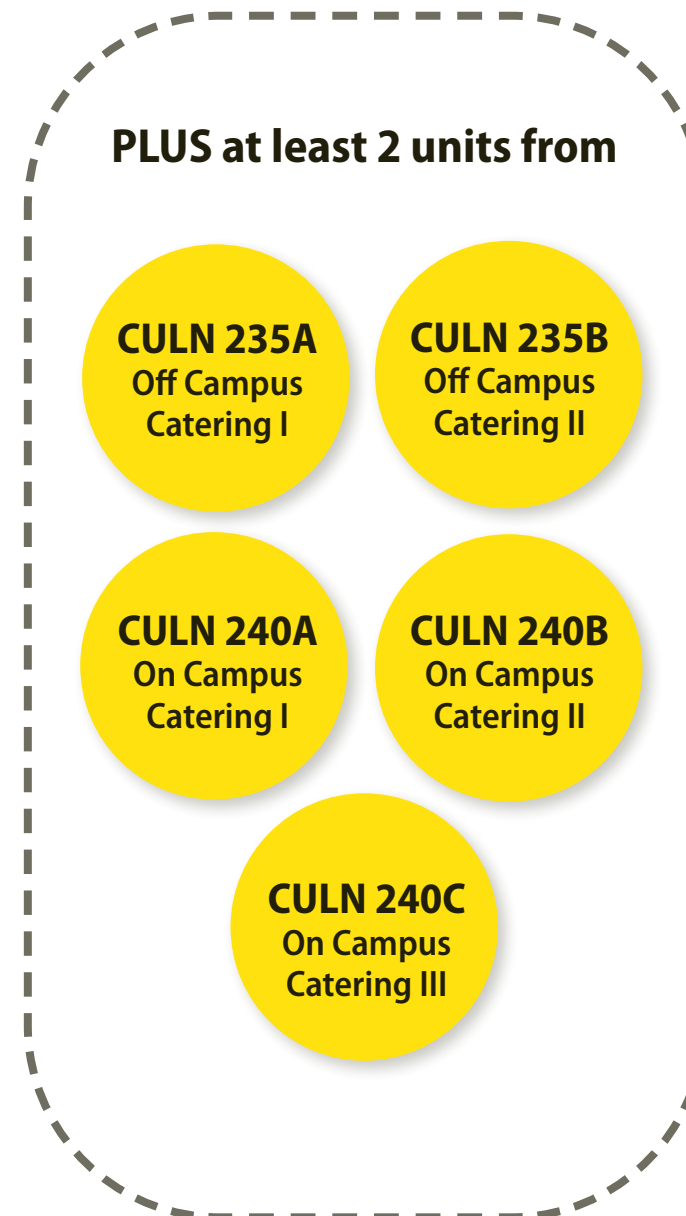
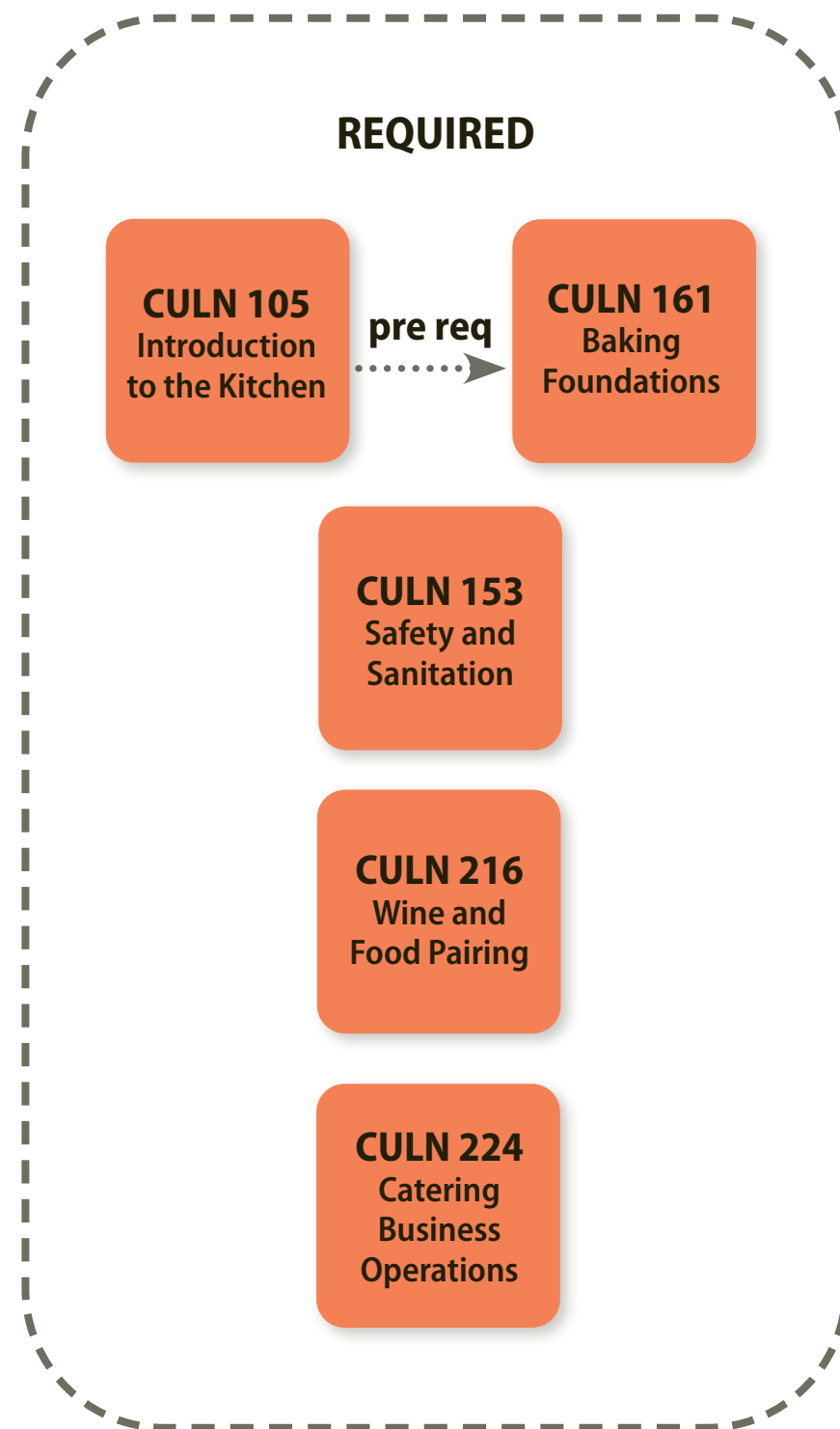
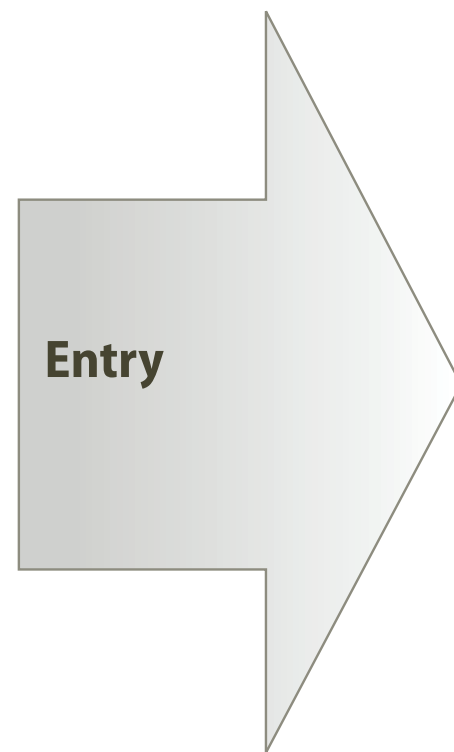


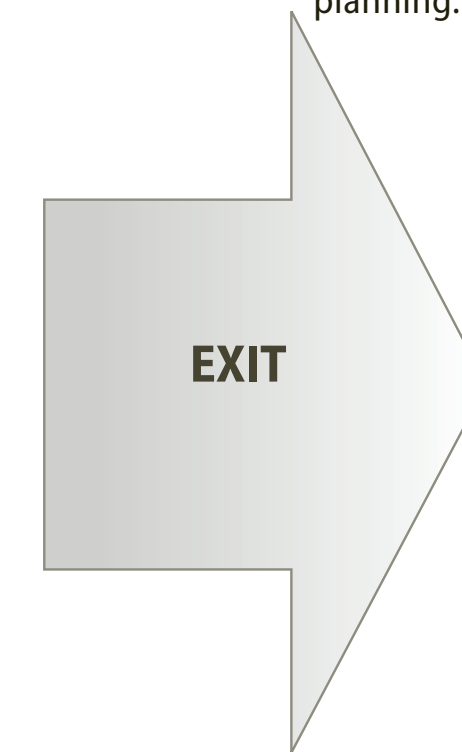
Catering Operations Certificate of Accomplishment



PROGRAM LEARNING OUTCOMES

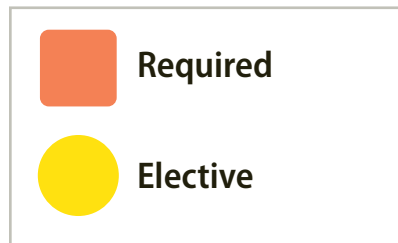
Students completing this program will be able to

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.



Careers in

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



total minimum required units 12

You need to see a Counselor for specific recommendations about courses that will best meet your educational goals. Not all courses on the map are offered every term. Consult the Catalog and the Schedule of Classes for more details.

For information about transferring, see:
<https://www.dvc.edu/enrollment/transfer/index.html>

For information on careers in this field see:
<https://www.dvc.edu/enrollment/career-employment/index.html>