

**Virginia Western Community College**  
**HRI 256**  
**Principles and Applications of Catering**

**Prerequisites**

none

**Course Description**

Analyzes and compares the principles of on-premise and off- premise catering. Includes student presentations in a series of catered functions where they assume typical managerial/employee positions emphasizing planning, organizing, operating, managing and evaluating. Prerequisite divisional approval. Lecture 2 hours. Laboratory 2 hours. Total 4 hours per week.

**Semester Credits: 3 Lecture Hours: 2 Lab/Clinical/Internship Hours: 2**

**Required Materials****Textbook:**

**Modern Buffet Presentation by Carol Murphy Clyne & Vincent Clyne Current Edition Wiley Publisher**

**Other Required Materials:**

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**Course Outcomes**

At the completion of this course, the student should be able to:

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**Topical Description**

- 1.

**Notes to Instructors**

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