

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:**

[Click here to enter text.](#)

Other Required Materials:

[Click here to enter text.](#)

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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