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:

- Design and execute a buffet
- Design and implement food stations
- Understand the equipment necessary for a catered event.
- Understand the flow of a buffet for any event
- Understand how to work with the clients.
- Have a better understanding of food that holds well.

Topical Description

Chapter 1   Mise en Place

Chapter 2   Designing the buffet

Chapter 3   Buffet stations: Equipment, service, and setup

Chapter 4   Executing the Buffet

Chapter 5   Appetizers and hors d'oeuvre

Chapter 6   Soups, Salads, and Vegetables

Chapter 7   Pasta, Polenta, Rice, and Potatoes

Chapter 8   Meat, Poultry, and Seafood

Chapter 9   Bread, Brunch, and Dessert

Chapter 10   Sauces, Dressings, and Condiments

<u>Notes to Instructors</u>

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