

Virginia Western Community College
CUL 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:

[Click here to enter text.](#)

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

Notes to Instructors

[ADA Statement](#) (PDF)

[Title IX Statement](#) (PDF)