

CUL 231 - BANQUETS AND CATERING

Course Description

The student will develop the knowledge and skills required to plan, organize, and execute volume banquet service. Emphasis is placed on menu planning, presentation for banquets and buffets as well as the creativity and problem solving required of event planning. Whenever possible, students will be stewards of our environment by encouraging plant-forward cuisine, zero or reduced waste initiatives, and supporting sustainable food systems. Students will work as a team while leading student volunteers to perform the various functions required to execute a successful event for the dining public. Group 2 course.

Credit Hours

2

Contact Hours

Required Prerequisites

CUL 111 and CUL 118

General Education Outcomes supported by this course

Critical Thinking - Direct