**Course Name:** Catering  
**Course Number:** CULI 1509  
**Number of Credits:** 4  
**Effective Date:** August 2017

**Course Description:**
Building on skills and knowledge acquired in previous classes, this course gives students hands-on experience in catering operations. Students plan and expedite the food, beverage and service requirements necessary for industry related events. This course introduces students to event coordination, marketing strategies, risk management and entrepreneurial skills. Emphasis is placed on customer service, leadership, teamwork, time management and critical thinking skills, as well as, efficient work methods and quality control.

Students will be involved in planning and operating an external catering event as part of this course.

<table>
<thead>
<tr>
<th>School or Centre:</th>
<th>Year of Study:</th>
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<tbody>
<tr>
<td>School of Hospitality, Food Studies and Applied Business</td>
<td>1st Year Post-secondary</td>
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**Course History:**
New Course

**Course Pre-requisites (if applicable):**
Acceptance into the Professional Cook 1 Certificate program

**Course Co-requisites (if applicable):**

**PLAR (Prior Learning Assessment & Recognition)**  
☑ No ☐ Yes (details below):
Course Learning Outcomes:

Upon the successful completion of this course, the student will be able to:

(a) Identify and describe types of catering and catering business practices
(b) Identify, describe and apply marketing strategies for a catering business
(c) Apply principles, strategies and techniques for planning and operating the food, beverage and service procedures for catering events
(d) Assess products for consistency and quality standards
(e) Identify and apply fundamental industry standards and procedures essential for food, beverage and kitchen safety in a catering environment

Program Learning Outcomes:

Upon the successful completion of this program, the student will be able to:

1. Apply cookery skills and theoretical knowledge to the preparation, presentation and service of a range of dishes and beverages for a commercial hospitality environment
2. Evaluate product for consistency and accuracy in yield, flavor, texture, and overall appearance according to product specifications and standards.
3. Identify and describe the principles of nutrition and balanced food combinations for institutional menus
4. Adhere to industry health, safety and employment standards in preparation, and handling and storage of food and equipment.
5. Apply the knowledge, skills and attitudes necessary for success and sustainable professional practice in the culinary arts.
6. Reflect on performance and practice to enhance professional skills needed for advancement in the culinary industry.
### Components and Weighting of the Assessment/Evaluation Plan:

<table>
<thead>
<tr>
<th>Type</th>
<th>Percentage</th>
<th>Evaluation Plan</th>
</tr>
</thead>
<tbody>
<tr>
<td>Exam</td>
<td>35</td>
<td>Multiple Choice Exam-Final</td>
</tr>
<tr>
<td>Assignments</td>
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<td></td>
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<td>Portfolio</td>
<td>15</td>
<td></td>
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<tr>
<td>Project</td>
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<td>Capstone</td>
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**Total 100**

### Learning Environment/Type

<table>
<thead>
<tr>
<th>Instruction Type</th>
<th>Hours Per Instruction Type</th>
<th>Comments</th>
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<tbody>
<tr>
<td>L - Classroom</td>
<td>50</td>
<td></td>
</tr>
<tr>
<td>K - Shop/Teaching Kitchen</td>
<td>50</td>
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**Total 100**

### Resource Material(s):

Resources are items in addition to tuition that the student is responsible for purchasing. Course resource information will be supplied by the department/instructor.
Course Topics:

1. Orientation to Course Information, Review House Guidelines
2. Professional Practice and Skills
3. Introduction to Catering
4. Marketing Strategies
5. Event Planning and Operations
6. Customer Relations and Service Strategies
7. Beverage and Service Operations
8. Health And Safety Principles for a off-site catering event

VCC Education and Education Support Policies

There are a number of Education and Education Support policies that govern your educational experience at VCC, please familiarize yourself with them.

The policies are located on the VCC web site at:

http://www.vcc.ca/about/governance--policies/policies/

To find out how this course transfers, visit the BC Transfer Guide at www.bctransferguide.ca.

FOR COMMITTEE USE ONLY

<table>
<thead>
<tr>
<th>Approved by Curriculum Committee:</th>
<th>Approved by Education Council:</th>
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<tbody>
<tr>
<td>April 18, 2017</td>
<td>May 9, 2017</td>
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