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## CULI 1509: Catering

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### EFFECTIVE DATE

May 2018

### DEPARTMENT

Culinary Arts (Blended)

### 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.

### CREDITS

4.0

### YEAR OF STUDY

1st Year Post-secondary

### PREREQUISITES

Acceptance into the Professional Cook 1 + Catering Certificate program or Culinary Arts Diploma (International ) program

### COREQUISITES

None

### COURSE LEARNING OUTCOMES

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

- Identify and describe types of catering and catering business practices
- Identify, describe and apply marketing strategies for a catering business
- Apply principles, strategies and techniques for planning and operating the food ,beverage and service procedures for catering events
- Assess products for consistency and quality standards
- Identify and apply fundamental industry standards and procedures essential for food, beverage and kitchen

safety in a catering environment

## **PRIOR LEARNING ASSESSMENT & RECOGNITION (PLAR)**

None

## **HOURS**

Lecture: 50

Lab: 50

## **INSTRUCTIONAL STRATEGIES**

lectures, demonstration, simulations, hands-on practice, group work, kitchen activities, projects and independent study

## **GRADING SYSTEM**

Percentages-ITA

## **PASSING GRADE**

70%

## **EVALUATION PLAN**

Type	Percentage	Assessment activity
Exam	35	Multiple Choice Exam-Final
Assignments	15	
Portfolio	15	
Project	35	Capstone

## **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

## LEARNING RESOURCES

None

Notes:

- Course contents and descriptions, offerings and schedules are subject to change without notice.
- Students are required to follow all College policies including ones that govern their educational experience at VCC. Policies are available on the VCC website at:  
<https://www.vcc.ca/about/governance--policies/policies/>.
- To find out how this course transfers, visit the BC Transfer Guide at <https://www.bctransferguide.ca>.

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