

COURSE OUTLINE

HMG-162 Catering and Banquet Management 3 Semester Hours

HOWARD COMMUNITY COLLEGE

Description

In this course, the student will gain essential information needed to develop a successful catering business and manage various catering operations. Emphasis is placed on exposing the student to new methods in catering operations or incorporate catering into an existing food service business. In addition to operations, hiring and training, techniques for both service and food production staff are taught. Institutional food and beverage operational controls are taught in an effort to help the student learn about standards of quality, service, and presentation. (3 hours weekly)

Overall Course Objectives

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

1. Explain the historical development of banqueting.
2. Describe the various styles of catering operations.
3. Explain the origin of catering food service development.
4. Develop and price a catering menu for an event using computer software.
5. Explain the essential controls for a catering business.
6. Explain the controls necessary in beverage control.
7. Describe the important food and beverage operational controls.
8. Explain various techniques in managing catering employees.
9. Describe different Quality Standards used in a catering operation.
10. Explain the various techniques for managing catering equipment.
11. Describe the essential components of a catering marketing program.

Major Topics

- I. History of catering
- II. Catering operations and food service
- III. Catering menu development and pricing
- IV. Beverage control and management
- V. Technology in catering
- VI. Employment development and training
- VII. Quality control
- VIII. Catering equipment
- IX. Catering marketing and personal selling
- X. Operational controls
- XI. Future trends
- XII. Catering laws
- XIII. Transportation
- XIV. Safety

Course Requirements

Grading/exams: Grading procedures will be determined by the individual faculty member but will include the following: final grades will be calculated on the basis of exams, food production, lab work, quizzes, and class projects.

Other Course Information

This course is a Hospitality Management major area elective.