

Catering Certificate in Business

Entrance Requirements:

Acceptable ASSET or COMPASS score

Type of Program:

Day or Night

Type of Degree:

Certificate

Employment Opportunities:

Catering businesses, self-employment, private clubs, and hotels

- This certificate prepares students for the variety of responsibilities inherent to a catering operation, from business considerations, to food preparation, to off-site logistics. Students study the management, marketing and financial management theories along with culinary applications involved with the range of services required of formal or informal catering operations.
- Credits earned in this program may be applied to other curricula offered by the department to include Food Service Management, Dietary Manager, and Culinary Education.

Recommended Program Schedule***First Semester***

CPT 101	Introduction to Computers	3.0
HOS 101	Principles of Food Production I	3.0
HOS 155	Hospitality Sanitation	3.0

Second Semester

HOS 102	Principles of Food Production II	3.0
HOS 245	Hospitality Marketing	3.0

Third Semester

HOS 225	Buffet Organization (summer only)	4.0
MGT 120	Small Business Management	3.0

Fourth Semester

HOS 108	Food Production Techniques	3.0
HOS 159	Hospitality Accounting Applications	3.0

Total credit hours **28.0**