

Sales/Catering and Events Management Certificate in Business

Entrance Requirements:

Acceptable ASSET or COMPASS score

Type of Program:

Day or Night

Type of Degree:

Certificate

- This certificate is designed for individuals interested in employment as a sales/catering manager and event planner. Students will learn menu planning, sales, etiquette protocol, marketing and management. Students will participate in various types of hands-on food service, including a la carte and catering menus in conjunction with food production classes. Upon graduation, students will be prepared to manage a sales/catering position with hotels, clubs, and food service establishments. Students may also transfer the credits earned to pursue an associate degree in business with a major in Food Service Management.
- 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 140	The Hospitality Industry	3.0
HOS 145	Dining Room Operations	3.0
HOS 245	Hospitality Marketing	3.0

Second Semester

HOS 130	Professional Etiquette and Manners	3.0
HOS 235	Menu Planning	3.0
HOS 256	Hospitality Management Concepts	3.0

Third Semester

HOS 254	Catering Management	3.0
MKT 130	Customer Service Principles	3.0
	Approved Elective (see list below)	3.0

Total credit hours 30.0

Choose one elective from the following list:

HOS 103	Nutrition	3.0
HOS 155	Hospitality Sanitation	3.0

HOS 159	Hospitality Accounting Applications	3.0
HOS 160	Purchasing for Hospitality	3.0
HOS 265	Hotel, Restaurant, and Travel Law	3.0