

Catering Certificate



This certificate is offered for individuals interested in on- or off-premise catering operations. The fundamentals of kitchen operations are stressed in the three core courses (Culinary Career Essentials). Specific skills and knowledge for business start-up, operation, menu planning, elegant food preparation, and promotion are the focus of the remaining two courses.



Certificate Courses

10-316-11

Garde Manger (2 credits)

10-316-121

**Sanitation and Safety Fundamentals
(2 credits)**

10-316-125

Food Theory (3 credits)

10-316-126

**Food Production Principles
(3 credits)**

10-316-150

Catering (3 credits)

A minimum grade of a "C" is required in all classes.

For more information:

www.nicoletcollege.edu

Email: inquire@nicoletcollege.edu

715-365-4451 or 800-544-3039, ext 4451

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