

CATERING

About the Catering Program

If you're 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.

PROGRAM OUTLINE

TERM: 1		
Course #	Course Title	Credits
1031612100	Sanitation and Safety Fundamentals Applies sanitary, safety, and legal principles to practices in the food service industry. Successful completion of the course enables students to take a national sanitation certification examination.	2.00
1031612500	Food Theory Food science principles applied to professional culinary food preparation. Units include professional kitchen operation, recipe terminology, and cooking techniques for various food categories.	3.00
1031612600	Food Production Principles Provides practical experience applying food science principles in food preparation, analysis, and evaluation of preparation techniques. Prerequisites: 1031612500 Food Theory (C or better) (concurrent enrollment allowed) and 1031612100 Sanitation and Safety Fundamentals (C or better) (concurrent enrollment allowed).	3.00
TERM: 2		
Course #	Course Title	Credits
1031611100	Garde Manger Methods and techniques of preparing and presenting food specialties created in the garde manger department are practiced. Hors d'oeuvres, salads, garnishing, food displays, charcuterie, and culinary competition units are included.	2.00
TERM: 3		
Course #	Course Title	Credits
1031615000	Catering Explores set-up and operation principles for on- and off-premise catering, deli and take-out food, and buffet and banquet management. International cuisines are investigated. Prerequisite: 1031614000 Food Practicum I (C or better).	3.00

Total Credits: 13.00

Talk with an Academic Advisor about the program outline. Together, you will determine if credits you've already earned satisfy any requirements, discuss possible alternative courses, and choose the best classes if you're thinking of transferring.

AT A GLANCE

How You'll Learn



ON CAMPUS ONLINE CLASSES

Term Start Dates

Fall 2021: September 1

Spring 2022: January 5

Summer 2022: May 2

Start dates represent the beginning of a new term. Certain programs or courses may not be available to start every term. Please view the [course schedules](#) for a list of upcoming classes or contact the Welcome Center at 715-365-4493.

[VIEW FULL ACADEMIC CALENDAR](#)

Approximate Cost

\$2,407*

*Based on 10-level courses—materials, books, and fees may be additional

What You'll Learn

- Apply safety and sanitation codes to conditions and operations in food service kitchens.
- Prepare recipes and formulas to industry standards.
- Apply basic food theory to solve problems in food preparation.
- Produce creative menus for buffet, a` la carte, and catered events.
- Integrate purchasing principles and food cost controls into menus.
- Demonstrate attributes of a culinary professional.

Your Potential Careers

- Catering

Median Annual Salary

\$28,301	\$28,651	\$26,838
Local	State	National

EMSI 2020.1

Get Started

Your application can be submitted online, it takes just a few minutes to complete.

[APPLY NOW](#)

