

HOSPITALITY: EVENT PLANNING AND CATERING (CERTIFICATE E0379)

Business Division

Certificate E0379

The Event Planning and Catering Certificate prepares students for entry-level positions in event planning and catering companies, banquets facilities, hotels, convention centers, and fair grounds. Students gain practical and management training in: food safety and sanitation, food production, menu development, developing catering business plans, client meeting techniques, contract creation and banquet event order development. Students who successfully complete the requirements for this certificate will also earn the Food Protection Manager Certification from the National Restaurant Association upon passing the ServSafe Exam.

Required Courses

Course Prefix	Course Name	Units
CUL 102	Professional Cooking I	3
HRM 52	Food Safety and Sanitation	2
HRM 61	Menu Planning	3
HRM 62	Event Planning and Catering	3
Total Units		11

Guided Pathways of Study Suggested Course Sequence (<https://www.mtsac.edu/guided-pathways/pathway-results.html?pthwyvar=E0379&desc=Hospitality%3A+Event+Planning+%26+Catering%2C+Certificate+E0379>)

Program Learning Outcomes

Upon successful completion of this program, a student will be able to:

- Develop a business plan for a catering business and understand the enormity of planning for and opening a small business.
- Plan a food production schedule and assemble the tools, equipment, and ingredients required to produce a recipe in an organized and efficient manner.
- Analyze the popularity and profitability of a menu.
- Meet with prospective clients and plan all elements of a special event.

Review Student Learning Outcomes (SLOs) (<http://www.mtsac.edu/instruction/outcomes/sloinfo.html>) for this program.