

CATERING & CULINARY MANAGEMENT

Catering & Culinary Management Students...

- Learn the most up-to-date skills and techniques for food & beverage management, baking, and more.
- Learn management skills like:
 - Safety & Sanitation
 - Food Cost Control
 - Menu Planning & Design
 - Customer Service
 - Supervision & Team Work
- Operate a commercial kitchen.
- Prepare, serve, and sell gourmet, ethnic, and health-conscious dishes.
- Participate in industry-related competitions and field trips.

"I like all the hands-on work we did and the competitions we were able to participate in."

–Catering & Culinary Management student

Credits offered include...

Academic Credit

- English
- Fourth-Year Math
- Science
- Visual/Performing Arts
- 20-hour Online Experience

College Credit

- Articulated College Credit
- Direct College Credit



"The way we were taught was like we were actually working in the industry."

–Catering & Culinary Management student

Related Careers Include...

- Food Service Director
- Executive Chef
- Restaurant Manager
- Corporate Caterer
- Baker/Pastry Chef
- Food & Beverage Manager
- Server

