

**Western Technical College**

**10317149 Catering Practicum**

**Course Outcome Summary**

**Course Information**

<b>Description</b>	Students will gain practical, hands-on experience by planning, managing, and working in various types of catering functions. Menu planning, costing, customer service and set ups will be experienced through buffet and table service catering functions. Students will have the opportunity to select an approved food service facility in which to apply learned theory.
<b>Career Cluster</b>	Hospitality and Tourism
<b>Instructional Level</b>	Associate Degree Courses
<b>Total Credits</b>	1
<b>Total Hours</b>	54

**Textbooks**

*Catering: A Guide to Managing a Successful Business Operation*. 2nd Edition. Copyright 2016. Mattel, Bruce. Publisher: John Wiley & Sons, Inc. **ISBN-13:** 978-1-118-13797-0. Required.

**Learner Supplies**

White apron - \$7. **Vendor:** Campus Shop. Required.

Culinary Kit - \$186. **Vendor:** Campus Shop. Required.

Black Pants - \$25-30. **Vendor:** To be discussed in class. Required.

White shirt (short sleeve with button down collar) - \$15-20. **Vendor:** To be discussed in class. Required.

Black shoes with non-slip soles (no tennis) - \$35-40. **Vendor:** To be discussed in class. Required.

Chef Coat - \$25. **Vendor:** Campus Shop. Required.

Black baseball cap with Western's Logo - \$25. **Vendor:** Campus Shop. Required.

Name Pin - \$5.00. **Vendor:** To be discussed in class. Required.

Black Polo Shirt - \$20. **Vendor:** Campus Shop. Required.

**Experiential Learning**

1. Work Based Learning

**Program Outcomes**

1. Apply principles of safety and sanitation in food service operations
2. Demonstrate culinary skills

## **Course Competencies**

### **1. Perform duties associated with types of catering events.**

#### **Assessment Strategies**

- 1.1. On-the-job Performance

#### **Criteria**

*You will know you are successful when*

- 1.1. you set up a room for a catering event.
- 1.2. you follow a diagram for setting up a room, a table, a buffet or interactive buffet.
- 1.3. you polish service ware, glassware, silverware, etc. needed for catering function.
- 1.4. you assemble a list of supplies to pack and transport for an off-premise catering event.
- 1.5. you follow a timeline for the catering function.
- 1.6. you serve alcoholic and non-alcoholic beverages at the bar and at the table.
- 1.7. you follow scheduled staffing patterns for catering events.

#### **Learning Objectives**

- 1.a. Set the dining room to include table layout, buffets, individual table set up, and interactive buffet areas.
- 1.b. Polish service ware, glassware, silverware, etc. needed for the catering function.
- 1.c. Assemble a list of supplies to pack and transport for an off-premise catering event.
- 1.d. Follow a timeline for the catering function.
- 1.e. Serve alcoholic and non-alcoholic beverages at the bar and at the table.
- 1.f. Follow scheduled staffing patterns for various catering events.

### **2. Demonstrate quality service standards for banquets and catering events.**

#### **Assessment Strategies**

- 2.1. On-the-job Performance

#### **Criteria**

*You will know you are successful when*

- 2.1. you perform service duties.
- 2.2. you demonstrate elements of table and buffet service.
- 2.3. you develop a plan for dealing with an inebriated client.
- 2.4. you perform beverage service.
- 2.5. you perform all duties listed on a banquet event order sheet.
- 2.6. you set up a station designated for an interactive buffet.

#### **Learning Objectives**

- 2.a. Perform correct service duties as discussed in catering theory class.
- 2.b. Demonstrate elements of proper table and buffet service.
- 2.c. Develop a plan to deal with someone who has too much to drink.
- 2.d. Perform proper beverage service.
- 2.e. Perform a list of all activities that would need to be completed for a successful and efficient front-of-the house service.
- 2.f. Set up a station designed for an interactive buffet.

### **3. Demonstrate sound sanitation, safety and personal hygiene practices.**

#### **Assessment Strategies**

- 3.1. On-the-job Performance

#### **Criteria**

*You will know you are successful when*

- 3.1. you demonstrate safe work practices.
- 3.2. you display sound personal hygiene practices.

- 3.3. you develop a strong awareness of food allergens.
- 3.4. you apply times and temperatures to food and beverages served.
- 3.5. you apply food handling laws to on and off-premise catering events.
- 3.6. you fix any perceived sanitation and safety issues at any catering event.

#### **Learning Objectives**

- 3.a. Demonstrate safe work practices.
- 3.b. Perform sound personal hygiene practices.
- 3.c. Cultivate a strong awareness of food allergens.
- 3.d. Apply proper times and temperatures to food and beverages served.
- 3.e. Apply food handling laws pertinent to on and off-premise catering.
- 3.f. Fix any perceived sanitation and safety hazards in on or off-premise catering.

### **4. Integrate laws and regulations in the execution of a catering event.**

#### **Assessment Strategies**

- 4.1. On-the-job Performance

#### **Criteria**

*You will know you are successful when*

- 4.1. you apply personnel laws and issues pertinent to on and off premise catering.
- 4.2. you practice food handling laws.
- 4.3. you identify steps necessary to comply with health and fire codes as well as occupancy codes and OSHA standards.
- 4.4. you follow the Wisconsin Food Code.

#### **Learning Objectives**

- 4.a. Apply personnel laws and issues pertinent to on and off premise catering.
- 4.b. Practice food handling laws and issues pertinent to catering on and off premise.
- 4.c. Identify steps necessary to comply with health and fire codes as well as occupancy codes and OSHA standards.

### **5. Produce food for catering functions.**

#### **Assessment Strategies**

- 5.1. On-the-job Performance

#### **Criteria**

*You will know you are successful when*

- 5.1. you produce recipes and formulas according to industry standards.
- 5.2. you demonstrate proper plating.
- 5.3. you apply times, temperatures, and techniques to maintain food quality.
- 5.4. you figure out recipes prior to beginning food preparation.
- 5.5. you pull the equipment for food production.
- 5.6. you prepare food in desired quantities.

#### **Learning Objectives**

- 5.a. Produce recipes and formulas according to industry standards.
- 5.b. Demonstrate proper plating.
- 5.c. Apply proper times, temperatures, and techniques to maintain food quality.
- 5.d. Figure out recipes prior to beginning food preparation.
- 5.e. Pull the proper equipment for food production.
- 5.f. Prepare food in desired quantities.