

Northwest Arkansas Community College
(Food Studies Division)

Discipline Code

FDST

Course Number

2023

Course Title

Events Catering

Catalog Description

This course offers an advanced introduction to catering, buffets and food-oriented events in an operational setting. Students will receive a practical introduction to the strategies and techniques professionals use to plan meetings, conventions, weddings, and other events. In this course, students will define the entire scope of a culinary event, including preparation and sourcing, menu design, staffing, and budgeting. Students will participate in the planning and management of an actual event and conduct a post-event analysis.

Prerequisites

FDST 1023, FDST 1033, FDST 1043, FDST 1013, FDST 1103

Credit Hours

3 credit hour

Contact hours

75 lab contact hours

Load hours

3.75 load hours

Semesters Offered

Fall, Spring

ACTS Equivalent

None

Grade Mode

A-F

Learning Outcomes

Students completing this course will:

- Apply basic business principles to event planning and execution

- Identify and implement food safety and sanitation protocols to events management
- Conceive and execute a food service event to meet the needs of an external client
- Define the criteria and processes for hiring, evaluating and terminating employees

General Education Outcomes Supported

- Students develop higher order thinking skills.
- Students demonstrate information literacy.

Standard Practices

Topics list

- Event Management Process
- Budget Creation
- Logistics of Planning
- Event Marketing
- Defining Employee Roles
- Catered Events
- Client Contracts
- Career Paths and Entrepreneurship
- Beverage Service
- Modern Buffets
- Project Portfolio

Learning activities

- Daily PowerPoint Lecture
- Class Discussion
- Online Weekly Readings, Videos and Podcasts
- Lab Practical Event Preparation, Execution and Review
- Lab Practical Recipe Preparation
- Field Trips
- Guest Speakers
- Participation in Brightwater/NWACC service learning activity

Assessments

- Lab based competency learning activities
- Quizzes/exams
 - Practical lab based
 - Written
- Proficiency of technique is observed and assessed upon presentation of event execution
- Verbal daily review of student uniform, and professional behavior
- Service-learning activity

Last Revision Date: Spring 2022