

Catering Craft and Practical Course Outline

Course Objective:

To equip students with the skills and knowledge needed to excel in the catering industry.

Course Modules:

- 1. Food Safety and Hygiene**
 - Food handling and storage
 - Personal hygiene and cleanliness
 - Kitchen safety procedures
- 2. Menu Planning and Preparation**
 - Menu planning principles
 - Food preparation techniques
- Recipe development and modification
- 3. Catering Operations**
 - Event planning and coordination
 - Food service styles and techniques
 - Beverage service and management
- 4. Practical Skills**
 - Food preparation and cooking techniques
 - Planning and presentation
 - Table setting and service etiquette
- 5. Business and Entrepreneurship**
 - Catering business planning
 - Marketing and sales strategies
- Financial management and budgeting

Assessment:

- Practical exams and assessments
- Written assignments and projects
- Class participation and attendance