

| CTE PROGRAM OF STUDY – COMPLETED 2008-2009<br>Secondary & Post Secondary |   |  |      |         | Industry Sector: | Hospitality, Tourism and Recreation   |                                    |   |   |  |                         |              |  |  |  |
|--|---|--|------|---------|------------------|---------------------------------------|------------------------------------|---|---|--|-------------------------|--------------|--|--|--|
|  |   |  |      |         | Career Pathway:  | Food Service & Hospitality            |                                    |   |   |  |                         |              |  |  |  |
|  |   |  |      |         | Program:         | Food Service Management/Culinary Arts |                                    |   |   |  |                         |              |  |  |  |
| Levels   | Grade   | ELA  | Math | Science | Social Science   | CTE Courses                           | Other Required Courses             | Other Recommended Courses and UC/CSU Requirements | Sample Occupations Related to this pathway                |  |                         |              |  |  |  |
| SECONDARY  | 7   |  |      |         |                  | Career Exploration                    |                                    |   | Occupations requiring a high school diploma or equivalent |  |                         |              |  |  |  |
|  | 8   |  |      |         |                  |                                       |                                    |   |   |  |                         |              |  |  |  |
|  | 9   | <b>California High School minimum graduation requirements</b><br><br>- History/Social Science--3 years, including American Government and Economics<br>--English --3 years<br>--Math --2 years<br>--Science --2 years- Biology and Physical<br>-- Visual or Performing Arts or Foreign Language--1 required<br>-- PE --2 years require<br><br>Other local requirements as required for graduation E.C. 51225.3<br>**Students are encouraged to meet UC/CSU entrance requirements |      |         |                  | Life Management I/II                  |                                    |   | Food Service Worker                                       |  |                         |              |  |  |  |
|  | Assessments, advising, or additional preparation  |  |      |         |                  |                                       |                                    |   | Occupations requiring some post secondary                 |  |                         |              |  |  |  |
|  | 10  |  |      |         |                  | Food & Nutrition                      | CFS Comprehensive Core II          |   |   | Chef   |                         |              |  |  |  |
|  | Assessments, advising, or additional preparation  |  |      |         |                  |                                       |                                    |   | Baker   |  |                         |              |  |  |  |
|  | 11  |  |      |         |                  | Food & Beverage Production Management | Nutrition Science                  |   |   | Occupations requiring 2 year degree  |                         |              |  |  |  |
|  | Assessments, advising, or additional preparation  |  |      |         |                  |                                       |                                    |   | Sous Chef   |  |                         |              |  |  |  |
|  | 12  |  |      |         |                  | Food & Hospitality Services           | Food, Nutrition, & Meal Management |   |   | Occupations requiring a BA / BS degree   |                         |              |  |  |  |
|  | Assessments, advising, or additional preparation  |  |      |         |                  |                                       |                                    |   | Chef  |  |                         |              |  |  |  |
|  | ** Denotes Articulated and Dual Credit courses. These must be taken and moved to the secondary level for credit purposes.   |  |      |         |                  |                                       |                                    |   | Food Service Manager                                      |  |                         |              |  |  |  |
|  |   |  |      |         |                  |                                       |                                    |   | Caterer   |  |                         |              |  |  |  |
| POST SECONDARY   | <b>Minimum Academic Requirements for AA Degree</b><br><br><i>Semester/ Quarter Units- Min per Area</i><br><br>Area A-Natural Sciences (3/4)<br><br>Area B- Social and Behavior Science (3/4)<br><br>Area C- Humanities (3/4)<br><br>Area D - Languages and Rationality (3/4)<br><br>Section 3- Ethnic Studies (as required) |  |      |         |                  | <b>CTE Sequence- First Semester</b>   |                                    | <b>CTE Sequence - Second Semester</b>             |   | <b>Industry recognized certifications, licenses, credentials/ apprenticeships related to this pathway</b><br><br>ServSafe<br><br>ProStart National Certification<br>American Culinary Federation Certification |                         |              |  |  |  |
|  |   |  |      |         |                  | Safety & Sanitation – FSM 50          |                                    | Food Service Management II – FSM 102              |   |  |                         |              |  |  |  |
|  |   |  |      |         |                  | Intro to Hospitality – FSM 100        |                                    | Dining Room Presentation – FSM 104                |   |  |                         |              |  |  |  |
|  |   |  |      |         |                  | Food Production I – FSM 101           |                                    | Menu Planning – FSM 103                           |   |  |                         |              |  |  |  |
|  |   |  |      |         |                  | <b>CTE Sequence- Third Semester</b>   |                                    | <b>CTE Sequence - Fourth Semester</b>             |   |  |                         |              |  |  |  |
|  |   |  |      |         |                  | Food Service Purchasing – FSM 105     |                                    | Internship – FSM 108                              |   |  |                         |              |  |  |  |
|  |   |  |      |         |                  | Food/Beverage Cost Control – FSM 106  |                                    | Supervision & Management – FCS 109                |   |  |                         |              |  |  |  |
|  |   |  |      |         |                  | Internship – FSM 108                  |                                    | Management Catering Operations – FSM 110          |   |  |                         |              |  |  |  |
|  |   |  |      |         |                  | <b>Suggested Majors:</b>              |                                    |   |   |  | Culinary Arts           | Food Science |  |  |  |
|  |   |  |      |         |                  |                                       |                                    |   |   |  | Food Service Management |              |  |  |  |

## CTE PROGRAM OF STUDY

Industry Sector: **Hospitality, Tourism and Recreation**    Career Pathway: **Food Service and Hospitality**    Grade Level: **9 or 10**

Course Title: **Life Management I**    CBEDS: **4311**    School: **Dorsey High School**

| Critical Course Competencies/Skills/Concepts   | Course Description   |
|--|--|
| <ul style="list-style-type: none"> <li>✓ Understanding Self &amp; Others (3.0/5.3/5.4/ECDFS-F2, HTR-F2)</li> <li>✓ Family &amp; Human Development (ECDFS-F10.9/F10.10)</li> <li>✓ Child Development &amp; Guidance (ECDFS-F10.2/F10.3/F10.4)</li> <li>✓ Individual &amp; Family Health (6.0/ECDFS-F10.3)</li> <li>✓ Housing &amp; Furnishings FID-F10.1-F10.8)</li> <li>✓ Consumer Education (ECDFS-F10.6/F10.8)</li> <li>✓ Food &amp; Nutrition (6.0/6.1/10.1/HTR-F10.1/HTR-F10.5)</li> <li>✓ Fashion, Textiles &amp; Apparel (FID-F10.11/F10.5)</li> </ul> | <p>This comprehensive core course provides students opportunities to reinforce basic academic skills, acquire knowledge, skills, and attitudes relevant to the management of the home and living environment and to the quality of individual and family life and to explore the interrelationships of family, home, and job responsibilities.</p> |

Industry Sector: **Hospitality, Tourism and Recreation**    Career Pathway: **Food Service and Hospitality**    Grade Level: **9**

Course Title: **Food and Nutrition I**    CBEDS: **4361**    School: **Dorsey High School**

| Critical Course Competencies/Skills/Concepts  | Course Description   |
|---|--|
| <ul style="list-style-type: none"> <li>✓ Nutrition, Health and Fitness (10.1/10.8/6.1/6.0)</li> <li>✓ Safety and Emergencies (6.0/6.1/6.2)</li> <li>✓ Facilities and Equipment (10.7)</li> <li>✓ Food Safety and Sanitation(10.2/6.2)</li> <li>✓ Meal Management, and Food Preparation Techniques (10.3)</li> <li>✓ Food Purchasing, Cost, Technology and Production (10.3)</li> <li>✓ Application of Scientific Principles of Food and Nutrition (10.5)</li> <li>✓ Leadership and Team Skills (9.0/9.1/9.2/9.5)</li> </ul> | <p>Prepares students to understand the scientific principles of nutrition, the relationship of nutrition to health and well being and careers related to food and nutrition.</p> |

Industry Sector: **Hospitality, Tourism and Recreation** Career Pathway: **Food Service and Hospitality** Grade Level: **10**

Course Title: **Food and Nutrition II** CBEDS: **4361**

School: **Dorsey High School**

| Critical Course Competencies/Skills/Concepts   | Course Description  |
|--|---|
| <ul style="list-style-type: none"> <li>✓ Nutrition, Health and Fitness (10.1/10.8/6.1/6.01)</li> <li>✓ Safety and Emergencies (6.0/6.1/6.2)</li> <li>✓ Facilities and Equipment (10.7)</li> <li>✓ Food Safety and Sanitation (10.2/6.2)</li> <li>✓ Meal Management, and Food Preparation Techniques (10.3)</li> <li>✓ Food Purchasing, Cost, Technology and Production (10.3)</li> <li>✓ Food Culture and Etiquette (10.4/HTR-F10.4)</li> <li>✓ Application of Scientific Principles of Food and Nutrition (10.5)</li> <li>✓ Leadership and Team Skills (9.0/9.1/9.2/9.5)</li> </ul> | <p>Prepares students to understand the relationship of nutrition throughout the life cycle and the global cultural aspects of food and nutrition.</p> |

Industry Sector: **Hospitality, Tourism and Recreation** Career Pathway: **Food Service and Hospitality** Grade Level: **11-12**

Course Title: **Life Management II** CBEDS: **4312**

School: **Dorsey High School**

| Critical Course Competencies/Skills/Concepts   | Course Description   |
|--|--|
| <ul style="list-style-type: none"> <li>✓ Understanding Self &amp; Others (10.9/ECDFS-F2, HTR-F2)</li> <li>✓ Family &amp; Human Development (ECDFS-F10.9/F10.10)</li> <li>✓ Child Development &amp; Guidance (ECDFS-F10.2/F10.3-F10.4)</li> <li>✓ Individual &amp; Family Health (ECDFS-F10.13)</li> <li>✓ Housing &amp; Furnishings (FID-F10.1-F10.8)</li> <li>✓ Consumer Education (ECDFS-F10.6/F10.8)</li> <li>✓ Food &amp; Nutrition (10.1/HTR-F10.1/HTR-F10.5)</li> <li>✓ Fashion, Textiles &amp; Apparel (FID-F10.1/F10.5)</li> </ul> | <p>This comprehensive core course provides advanced instruction to give students opportunities to reinforce basic academic skills acquire knowledge, skills, and attitudes relevant to the management of the home and living environment and to the quality of individual and family life and to explore the interrelationships of family, home, and job responsibilities.</p> |

Industry Sector: **Hospitality, Tourism and Recreation** Career Pathway: **Food Service and Hospitality** Grade Level: **11**

Course Title: **Food and Beverage Production and Preparation** CBEDS: **4421** School: **Dorsey High School**

| Critical Course Competencies/Skills/Concepts  | Course Description   |
|---|--|
| <ul style="list-style-type: none"> <li>✓ Food Service and Hospitality Awareness (B1.0/6.4(F))</li> <li>✓ Professional Standards/Dignity of Work (B1.2)</li> <li>✓ Workforce and Organizational Management (B4.0/2.0(com) 1.6 2.5 a-d)</li> <li>✓ Safety Regulations and Emergency Procedures (B2.0)</li> <li>✓ Industry Laws and Regulations (B2.2/8.0)</li> <li>✓ Sanitation and Food Handling (B3.0)</li> <li>✓ Technology and Equipment (4.0/2.0 (com) 2.4 a-d)</li> <li>✓ Facilities Management (B5.0/B5.6)</li> <li>✓ Customer Service and Relations (B8.0)</li> <li>✓ Nutrition (10.1/B10.0)</li> <li>✓ Food and Beverage Production (B6.0/B6.4/B9.0)</li> <li>✓ Food and Beverage Service (B8.0/B9.0)</li> <li>✓ Prime Cost/Profitability Analysis (B5.4/B11.0/B11.2/B11.4)</li> <li>✓ Entrepreneurship (B9.0)</li> <li>✓ Personal, Interpersonal and Communication Skills (9.0/9.5)</li> <li>✓ Thinking and Problem Solving (5.0)</li> <li>✓ Balancing Personal, Family and Work Responsibilities (10.9/5.4)</li> <li>✓ Teamwork, Leadership, and Citizenship Skills (9.0/9.1)</li> </ul> | <p>A program that prepares individuals with the skills, attitudes and knowledge needed for employment in food and beverage production and preparation occupations.</p> |

Industry Sector: **Hospitality, Tourism and Recreation** Career Pathway: **Food Service and Hospitality** Grade Level: **12**

Course Title: **Food and Hospitality Services** CBEDS: **4420** School: **Dorsey High School**

| Critical Course Competencies/Skills/Concepts  | Course Description   |
|---|--|
| <ul style="list-style-type: none"> <li>✓ Food Service and Hospitality Awareness (B1.0)</li> <li>✓ Professional Standards/Dignity of Work (B1.2)</li> <li>✓ Workforce and Organizational Management (B4.0)</li> <li>✓ Safety Regulations and Emergency Procedures (B2.0)</li> <li>✓ Industry Laws and Regulations (B2.2/8.0)</li> <li>✓ Sanitation and Food Handling (B3.0)</li> <li>✓ Technology and Equipment (4.0)</li> <li>✓ Facilities Management (B5.0/B5.6)</li> <li>✓ Customer Service and Relations (B8.0)</li> <li>✓ Nutrition (10.1/B10.0)</li> <li>✓ Food and Beverage Production (B6.0/B6.4/B9.0)</li> <li>✓ Food and Beverage Service (B8.0/B9.0)</li> <li>✓ Prime Cost/Profitability Analysis (B5.4/B11.0/B11.2/B11.4)</li> <li>✓ Entrepreneurship (B9.0)</li> <li>✓ Personal, Interpersonal and Communication Skills (9.0/9.5)</li> <li>✓ Thinking and Problem Solving (5.0)</li> <li>✓ Balancing Personal, Family and Work Responsibilities (10.9/5.4)</li> <li>✓ Teamwork, Leadership, and Citizenship Skills (9.0/9.1)</li> </ul> | <p>A program that prepares students with food production, preparation, and service skills for employment in institutional, commercial, or independently owned food establishments or other hospitality industry occupations.</p> |

Industry Sector: **Hospitality, Tourism and Recreation** Career Pathway: **Food Service and Hospitality** Grade Level: **13**

Course Title: **Nutrition**

TOP CODE: **1306.10**

School: **Los Angeles Mission College**

| Critical Course Competencies/Skills/Concepts   | Course Description  |
|--|---|
| <ul style="list-style-type: none"> <li>✓ Identify functions &amp; sources of nutrients that contribute to well-being</li> <li>✓ Roles of each nutrient in building and maintaining a healthy body</li> <li>✓ Develop skills to critically analyze nutrition claims</li> <li>✓ Discuss life cycle nutrition</li> <li>✓ Evaluate nutritional adequacy of one's own diet</li> <li>✓ Make appropriate food and supplement choices that enhance health</li> </ul> | <p>Nutrition is the science that deals with the role of nutrients in the human body. These scientific concepts are related to individual needs during the changing life cycles. Interrelationships of nutrients are evaluated for promotion of optimum health</p> |

Industry Sector: **Hospitality, Tourism and Recreation** Career Pathway: **Food Service and Hospitality** Grade Level: **13**

Course Title: **Sanitation & Safety**

TOP CODE: **1306.10**

School: **Los Angeles Mission College**

| Critical Course Competencies/Skills/Concepts   | Course Description  |
|--|---|
| <ul style="list-style-type: none"> <li>✓ Discuss the reasons and hazards of sanitary food</li> <li>✓ Implement a cleaning program (factors and procedures)</li> <li>✓ Distinguish pests and evaluate conditions favorable to them</li> <li>✓ Identify hazards (biological, chemical, &amp; physical)</li> <li>✓ Discuss Food Service Sanitation organizations &amp; their roles</li> <li>✓ Apply knowledge of Food-Borne Illnesses</li> <li>✓ Discuss responses to customer dissatisfaction</li> </ul> | <p>An introduction to the basic principles of sanitation, safety, work simplification, and use and care of institutional food service equipment. Emphasis is on the importance of proper employee training practices as related to food safety.</p> |

Industry Sector: **Hospitality, Tourism and Recreation** Career Pathway: **Food Service and Hospitality** Grade Level: **13**

Course Title: **Introduction to Hospitality Industry** TOP CODE: **1306.10** School: **Los Angeles Mission College**

| Critical Course Competencies/Skills/Concepts  | Course Description  |
|---|---|
| <ul style="list-style-type: none"><li>✓ Apply knowledge of various careers &amp; educational requirements</li><li>✓ Know &amp; Apply hospitality terminology to their classes &amp; careers</li><li>✓ Discuss &amp; identify professional work ethics</li><li>✓ Evaluate components of general management</li><li>✓ Recognize organizational structure (hotels, restaurants, etc)</li><li>✓ Assess market trends in the hospitality industry</li><li>✓ Identify specializations in the hospitality industry</li></ul> | Overview, history, description, and interrelationships of the hospitality industries. Emphasis on the multifaceted food service industry. Topics: social and economic forces influencing hospitality industry development, market trends, food service management, prospective career opportunities and requirements. |

Industry Sector: **Hospitality, Tourism and Recreation** Career Pathway: **Food Service and Hospitality** Grade Level: **13**

Course Title: **Food Production I** TOP CODE: **1306.10** School: **Los Angeles Mission College**

| Critical Course Competencies/Skills/Concepts  | Course Description  |
|---|---|
| <ul style="list-style-type: none"><li>✓ Apply kitchen sanitation &amp; safety</li><li>✓ Learn and master basic knife cuts</li><li>✓ Set up and organize food preparation station</li><li>✓ Compare fundamental cooking methods and principles</li><li>✓ Calculate recipe conversions</li><li>✓ Choose appropriate kitchen tools &amp; equipment for each step</li><li>✓ Judge the presentation and taste of dishes prepared</li></ul> | Study & laboratory experience of quantity food production. Introduction and application of culinary principles and procedures for basic food preparation. Course is part of a one-year long series. |

Industry Sector: **Hospitality, Tourism and Recreation** Career Pathway: **Food Service and Hospitality** Grade Level: **13**

Course Title: **Food Production II** TOP CODE: **1306.10** School: **Los Angeles Mission College**

| Critical Course Competencies/Skills/Concepts  | Course Description   |
|---|--|
| <ul style="list-style-type: none"><li>✓ Exhibit safe &amp; efficient use of standard equipments, tools, and knives</li><li>✓ Convert recipes &amp; apply knowledge of factors involved</li><li>✓ Apply knowledge of basic sauces in the production of meals</li><li>✓ Use basic cooking techniques and cuts for meat, poultry, &amp; fish</li><li>✓ Exhibit portion control</li><li>✓ Prepare of stocks, sauces, and ability to judge when to use each</li><li>✓ Prepare of breads &amp; pastries</li></ul> | Advanced study and laboratory experience of food preparation and production. Application of advanced preparation procedures requiring high production standards, attractive service and recipe standardization. American Culinary Federation competencies will be emphasized, includes participation in foodservice operation. |

Industry Sector: **Hospitality, Tourism and Recreation** Career Pathway: **Food Service and Hospitality** Grade Level: **13**

Course Title: **Menu Planning** TOP CODE: **1306.10** School: **Los Angeles Mission College**

| Critical Course Competencies/Skills/Concepts  | Course Description  |
|---|---|
| <ul style="list-style-type: none"><li>✓ Analyze the relationship of menu design to marketing</li><li>✓ Evaluate pricing strategies</li><li>✓ Describe the marketing environment</li><li>✓ Evaluate nutrition cooking methods</li><li>✓ Evaluate changing the menu based on analysis</li><li>✓ Discuss labor considerations that influence menu planning</li></ul> | Examines basic principles of many planning for today's trends. Techniques of cost control and creation of interesting menus for the different types of establishments in the hospitality/food service industry. |



Industry Sector: **Hospitality, Tourism and Recreation** Career Pathway: **Food Service and Hospitality** Grade Level: **13**

Course Title: **Dining Room Presentation** TOP CODE: **1306.10** School: **Los Angeles Mission College**

| Critical Course Competencies/Skills/Concepts   | Course Description   |
|--|--|
| <ul style="list-style-type: none"> <li>✓ Discuss the theory of service</li> <li>✓ Apply styles of table service</li> <li>✓ Identify the qualities of the professional servers</li> <li>✓ Analyze types of special functions</li> <li>✓ Use dining room organization &amp; personnel organization charts</li> <li>✓ Demonstrate customer service standards</li> </ul> | <p>Instructional and practical training covers all aspects of service management in food operations. Includes food and cash controls, styles or service and dining area merchandising. Receptions, banquets, buffets are covered from bus persons to maitre d. Special event presentations included.</p> |

Industry Sector: **Hospitality, Tourism and Recreation** Career Pathway: **Food Service and Hospitality** Grade Level: **14**

Course Title: **Food Service Purchase and Inventory Mgmt** TOP CODE: **1306.10** School: **Los Angeles Mission College**

| Critical Course Competencies/Skills/Concepts   | Course Description  |
|--|---|
| <ul style="list-style-type: none"> <li>✓ Apply procurement techniques</li> <li>✓ Identify forces in the channels of distribution</li> <li>✓ Analyze small and large operations in relation to purchasing</li> <li>✓ Assess the importance of purchase specifications</li> <li>✓ Identify the optimal price and quality from purveyors</li> <li>✓ Appraise various security techniques</li> </ul> | <p>Provides training in duties and functions of the professional food buyer. Basic information on sources, grades, quality, and standards for selecting food items. Points stressed are specifications for: receiving, storing, and issuing procedures, cost and operational expenses, and seasonal variations.</p> |

Industry Sector: **Hospitality, Tourism and Recreation** Career Pathway: **Food Service and Hospitality** Grade Level: **14**

Course Title: **Food & Beverage Cost Control/Records** TOP CODE: **1306.10** School: **Los Angeles Mission College**

| Critical Course Competencies/Skills/Concepts  | Course Description  |
|---|---|
| <ul style="list-style-type: none"> <li>✓ Calculate food and beverage percentages</li> <li>✓ Cost-standardize recipes</li> <li>✓ Explain the difference between variable costs and standard costs</li> <li>✓ Adjust standard recipes</li> <li>✓ Identify methods used to determine the value of products in inventory</li> <li>✓ List industry acceptable cost-of-sales adjustments</li> </ul> | <p>Analyzing food, beverage and labor cost controls. Problems solving and solution techniques are applied by students in realistic operational situations. Areas covered include cost, volume, profit relationships, food costs determination, standard costs, forecasting, sales control and many pricing.</p> |

Industry Sector: **Hospitality, Tourism and Recreation** Career Pathway: **Food Service and Hospitality** Grade Level: **14**

Course Title: **Internship** TOP CODE: **1306.10** School: **Los Angeles Mission College**

| Critical Course Competencies/Skills/Concepts  | Course Description  |
|---|---|
| <ul style="list-style-type: none"> <li>✓ Write resumes and fill out job applications</li> <li>✓ Network with professional contacts in the industry</li> <li>✓ Assess skills &amp; match job skills with jobs</li> <li>✓ Create a portfolio</li> <li>✓ Compare/Contrast theoretical knowledge with work-site application</li> <li>✓ Evaluate the internship experience in relation to career objectives</li> </ul> | <p>Provides supervised fieldwork experience in industry and gives hands-on training in a food service/hotel/restaurant establishment. Field work required. Students learn skills required for job competence.</p> |

Industry Sector: **Hospitality, Tourism and Recreation** Career Pathway: **Food Service and Hospitality** Grade Level: **14**

Course Title: **Supervision & Training** TOP CODE: **1306.10** School: **Los Angeles Mission College**

| Critical Course Competencies/Skills/Concepts  | Course Description   |
|---|--|
| <ul style="list-style-type: none"> <li>✓ Discuss management functions &amp; theories</li> <li>✓ Identify concepts of authority, leadership &amp; motivation</li> <li>✓ Apply essential elements in a successful training program</li> <li>✓ Demonstrate elements of successful discipline and its application</li> <li>✓ Use techniques of effective communication &amp; listening</li> </ul> | <p>This course included procedures and problems by food service operations in developing personnel programs, and desirable labor management relationships. Course included the responsibility of selection, placement, orientation, training, counseling, rating, promotion and supervision for employees.</p> |

Industry Sector: **Hospitality, Tourism and Recreation** Career Pathway: **Food Service and Hospitality** Grade Level: **14**

Course Title: **Managing Catering Operations** TOP CODE: **1306.10** School: **Los Angeles Mission College**

| Critical Course Competencies/Skills/Concepts   | Course Description  |
|--|---|
| <ul style="list-style-type: none"> <li>✓ Identify factors that affect food, beverage, &amp; labor costs in catering</li> <li>✓ Exhibit a working knowledge of catering management systems</li> <li>✓ Demonstrate methods to control catering operation food costs</li> <li>✓ Develop various catering menus with pricing</li> <li>✓ Critique a catering event</li> <li>✓ Set up &amp; execute a food cost program</li> </ul> | <p>This course is a study of catering sales and operations, including "hands on" practicum and interpersonal dynamics from production through service</p> |