



STARK STATE COLLEGE

GENERAL SYLLABUS

Course Information

Course Name: Catering, Beverage and Food Service
Course Number: CUL223

Required Materials

Textbook(s): Catering: A guide to managing a successful business operation Author: Mattel Publisher: Wiley Restaurant Service Basics, The Sommelier Prep Course: an introduction to the wines, beers, and spirits of the world

Required Readings: None

Additional Materials: Uniform & Culinary Tools (see culinary uniform policy)

Course Outline/Calendar

The date of coverage and order of coverage may be modified based on the faculty member and events beyond the control of faculty members that interfere with class times and teaching.

16-week Calendar	
Week	Chapter/Topic/Lab
1	Read: Catering: a guide to managing a successful business operation. Chapter 1: Introduction to catering Complete: Discussion 1 Catering Business Outline Catering Pros & Cons
2	Read: Catering: a guide to managing a successful business operation Chapter 2: Starting you Catering Business Chapter 3: Pricing for a Profit Complete: Review Questions Chapters 1-3 Business Plan Part 1
3	Read: Catering: a guide to managing a successful business operation. Chapter 4: Setting up the Catering Kitchen Complete: Essay 1 Review Questions Chapter 4 Quiz

16-week Calendar	
Week	Chapter/Topic/Lab
4	Read: Catering: a guide to managing a successful business operation. Chapter 5: Staffing Chapter 6: Marketing Complete: Job Description Project Review Questions Chapter 5 Marketing Plan
5	Read: Catering: a guide to managing a successful business operation Chapter 7: Event Planning Chapter 8: How Can We Serve You? Complete: Essay 2 Quiz Mock Interviews Event Inquiry Project
6	Read: Catering: a guide to managing a successful business operation Chapter 9: Food Prep and Service Chapter 10: Dining Room and Beverage Management Complete: Off Premise Visit Sheet Review Questions 7-10 Banquet Event Order Project Discussion 2
7	Read:Restaurant Service Basics Chapter 1: The Server Chapter 2: Types of Establishments, Types of Service & Table Settings Complete: Review Questions Chapters 1-2 Case Study A
8	Read:Restaurant Service Basics Chapter 3: Before the Guests Arrive Chapter 4: Initiating Service Chapter 5: Serving the Meal Complete: Review Questions Chapter 3-5 Case Study B Discussion 3
9	Read:Restaurant Service Basics Chapter 6: Safety, Sanitation & Emergency Chapter 7: Handling Service Using Technology Chapter 8: Wine & Bar Service Complete: Review Questions Chapter 6-8 Case Study C Test 3
10	Sommelier Prep Course Chapter 23: Beer and the brewing process Chapter 24: Ales, Lagers and beer styles Chapter 25: Sake, mead, and cider Complete: Review Questions Beer Production Project
11	Read:Sommelier Prep Course Chapters 1-4

16-week Calendar	
Week	Chapter/Topic/Lab
	Complete: Review Questions Wine Varietal Project
12	Read:Sommelier Prep Course Chapters 5-8 Complete: Review Questions Wine Pairing Project
13	Read: Sommelier Prep Course Chapters 9-22 Complete Essay on regional wines
14	Read:Sommelier Prep Course Chapter 26: Spirits and distillation Chapter 27: Important Styles of Spirits Complete: Review Questions Spirits Projects
15	Servsafe Responsible Alcohol Service Online Training Course, Servsafe Responsible Alcohol Service Online Exam
16	Final exam

8-week Calendar	
Week	Chapter/Topic/Lab
1	Read: Catering: a guide to managing a successful business operation. Chapter 1: Introduction to catering Chapter 2: Starting you Catering Business Chapter 3: Pricing for a Profit Complete: Discussion 1 Catering Business Outline Catering Pros & Cons Review Questions Chapters 1-3 Business Plan Part 1
2	Read: Catering: a guide to managing a successful business operation. Chapter 4: Setting up the Catering Kitchen Chapter 5: Staffing Chapter 6: Marketing Complete: Essay 1 Review Questions Chapter 4 Quiz Job Description Project Review Questions Chapter 5 Marketing Plan
3	Read: Catering: a guide to managing a successful business operation Chapter 7: Event Planning Chapter 8: How Can We Serve You? Chapter 9: Food Prep and Service Chapter 10: Dining Room and Beverage Management Complete: Essay 2

8-week Calendar	
Week	Chapter/Topic/Lab
	Quiz Mock Interviews Event Inquiry Project Off Premise Visit Sheet Review Questions 7-10 Banquet Event Order Project Discussion 2
4	Read: Restaurant Service Basics Chapter 1: The Server Chapter 2: Types of Establishments, Types of Service & Table Settings Chapter 3: Before the Guests Arrive Chapter 4: Initiating Service Chapter 5: Serving the Meal Complete: Review Questions Chapters 1-2 Case Study A Review Questions Chapter 3-5 Case Study B Discussion 3
5	Read: Restaurant Service Basics Chapter 6: Safety, Sanitation & Emergency Chapter 7: Handling Service Using Technology Chapter 8: Wine & Bar Service Complete: Review Questions Chapter 6-8 Case Study C Test 3 Sommelier Prep Course Chapter 23: Beer and the brewing process Chapter 24: Ales, Lagers and beer styles Chapter 25: Sake, mead, and cider Complete: Review Questions Beer Production Project
6	Read: Sommelier Prep Course Chapters 1-4 Chapters 5-8 Complete: Review Questions Wine Varietal Project Review Questions Wine Pairing Project
7	Read: Sommelier Prep Course Chapters 9-22 Chapter 26: Spirits and distillation Chapter 27: Important Styles of Spirits Complete Essay on regional wines Review Questions Spirits Projects
8	Servsafe Responsible Alcohol Service Online Training, Online Training Certification Exam Final Exam