

# CULA-260 : Modern Banquet Cookery

This course examines the varied ways in which banquets and catering events may be executed. Terms relating to equipment and technology, food preparation, service, and presentation will be discussed. Students will prepare a menu each day, following the principles and techniques associated with preparing and serving food to large groups, as well as concentrating on principles of modern batch cookery. An emphasis will be placed on maintaining quality and foundational cooking methodology. Students will also learn how to organize, plan, and operate a banquet kitchen. The concept of understanding diversity in cultural, religious, and health and wellness including allergens when planning events and menus will be introduced. Cooking applications are at a beginning level in preparation for increased understanding of food production.

**Credits** 3

**Prerequisites**

Culinary Fundamentals (CULS-100).

**Corequisites**

Take Non-Commercial HVP (CULP-135)