

CERTIFICATE IN BANQUET AND EVENT SUPERVISION

The role of a banquet supervisor is vital to a successful operation. The certificate in Banquet and Event Supervision is designed to provide individuals with the skill set necessary to coordinate kitchen operations with service staff and execute a smoothly run event. Upon completion of the certificate, individuals will be workforce ready and trained on all logistics required in banquet operation, from menu, décor, and room layout/setup to overseeing kitchen activities.

Code	Title	Hours
Culinary Arts Core Courses		7
CAM 112	Food Safety and Sanitation	
CAM 250	Intro to Culinary Arts	
HEM 102	Introduction to the Hospitality Industry	
CAM 202	Catering	3
CUA 253	Field Experience - Pastry	3
CUA 275	Modern Cooking Techniques	3
CAM/CUA/HEM/HEMA elective		3
Total Hours		19