

HOSP250: Catering and Events Planning

Examines the social and economic impact of catering and events planning, including trends and their effects. Styles of catering operations, event coordination, and quality service standards will be addressed. The importance of risk management and crisis management in catering and events planning will be emphasized.

Credits: 3

Lab Hours: 0

Lecture Hours: 3

Program: [Hospitality](#)

Semester Offered:

Fall