

CPD Course in Catering Operations

Open Learning Programme Information

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| <p>Programme Information</p> | <p>Course Outline</p> | <p>Unit 1: Understanding types of catering operations, hotel catering policies and organisation</p> <p>Unit 2: Catering markets and events</p> <p>Unit 3: Marketing catering activities and services</p> <p>Unit 4: Improving and maintaining client relations</p> <p>Unit 5: Working with other hotel departments and functions</p> <p>Unit 6: Meal functions and menu planning</p> <p>Unit 7: Beverage functions and planning</p> <p>Unit 8: Function room selection and set-up</p> <p>Unit 9: Production and service planning</p> <p>Unit 10: Other Client Services</p> |
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