

SECRETS OF THE CATERER COURSE

100% ONLINE

COURSE DETAILS INCLUDE:

- 24 Course Hours
- Instructor-moderated or self-guided formats
- Open enrollment, begin anytime

COURSE FEATURES:

- 24/7 Course access
- Learn from an industry expert
- Receive a Certificate of Completion

ABOUT THIS INDUSTRY:

Catering is a business that has become very popular, especially for those who love to cook and plan parties. From weddings, to showers, to business parties, catering is a home-based business that gives the caterer an exciting and creative career.

ABOUT THIS COURSE:

Discover how to put your cooking and party planning skills to work in an exciting and creative career as a caterer. Learn fundamentals of catering business including how to cook for large crowds, organize your kitchen, manage your time, and work with clients, as well as some great recipe ideas to jump-start your career.

In this introductory course, you will learn how to put your cooking and party planning skills to work. Learn the fundamentals of the catering business, how to cook for large crowds, organize your kitchen, manage your time, and work with clients. The course focuses on cooking skills every caterer needs, with an introduction to the business side of catering. You'll also receive many unique and tested recipes that you can use to jump-start your business. Build your catering skills and begin a new and exciting career today.

SYLLABUS:

- Getting Started
- Quality Ingredients
- Preparing Beautiful Food
- Appetizers
- Main Courses
- Delicious Desserts
- Beverages
- Serving it Up: Presentation
- Condiments and Sides
- Event and Menu Planning
- Managing the Business
- Your First Catering Event

RELATED COURSES:

- Start and Operate Your Own Home-Based Business
- Creating a Successful Business Plan
- Small Business Marketing on a Shoestring

STUDENT TESTIMONIAL:

"I really enjoyed the course. I love to cook-I might consider doing catering after I retire from my corporate job."

To learn more and enroll, visit: