



HOS 255: Event Design

An event planner needs to know all the different aspects of the event plan. This overview course will incorporate many courses currently offered, but in smaller detail. Topics covered include decor, use of colors in linen, lighting and flowers, mixology, appropriate wine for different menus, menu construction for nutritional variances, service techniques, food and bar cost percentages, levels of service and specialty cake construction. Prerequisite(s): HOS 121, HOS 137. Three lecture hours per week. Instructional Support Fee applies.

Course Student Learning Outcomes

During and/or upon completion of this course, utilizing correct quiz or test responses and/or by practical demonstrations, according to the grading standards of the instructor, the College and accepted professional industry standards, while demonstrating sufficient mastery of the subject matter, the students will be able to: 1. Select the appropriate linen, flowers, lighting and additional decor based on your theme 2. Select appropriate food and wine pairings, based on the theme and budget 3. Demonstrate the correct techniques for mixology and bar managements, according to ServSafe standards 4. Prepare an accurate food and beverage cost analysis 5. Correctly demonstrate different dining room service styles 6. Demonstrate a knowledge of various types of specialty cakes and desserts appropriate to the theme.

Credits: 3

Program: Hospitality