

# Event Planning & Catering



9.22



- AHS Culinary Arts Internship class
- Learn about the Culinary Arts profession
- Discover the exciting careers available in the Hospitality industry

Prerequisite: Passing grade in Culinary Arts 1 & 2 and the instructor's approval.

Students will learn the principles and practices of public relations, planning and organizing events, meetings, conferences and conventions. They will prepare for employment opportunities with a variety of profit and non-profit organizations and corporations.

Throughout the course students will learn career preparation standards which include basic academic, communication, interpersonal, problem-solving, critical thinking, and decision-making skills, workplace safety, technology, and employment literacy.

To be eligible for internship placement, students need successful completion of class work and attendance at 80 percent or better. Students must provide their own transportation to and from the internship site.

To enroll or learn more about this program, talk to your counselor, visit your career center, or contact

Chef Dennis at: [rdennis@mvrop.org](mailto:rdennis@mvrop.org)

More information is also available at:

<http://www.mvrop.org/instructor/rdennis.html> or [www.mvrop.org](http://www.mvrop.org)