

[on screen text] Instructional Insights

>> [Hillary Gallagher] So in the fall, we are starting two separate options for students to take catering and event planning. The former program really focused on training people to work in the back of the house. We were training people to be cooks, to go out there and work in the industry behind the stove.

>> [Marcy Smith] What's new and exciting about this program is that it focuses on catering and event planning and sort of pivots away from that traditional culinary education, chef preparation program that we had for a lot of years, and the other thing that's very exciting is that we've built a bridge from the catering and event planning programs. There are three certificates and a diploma in that area, but there's also a bridge to the business management associate degree.

>> [Hillary Gallagher] This new program really focuses on connecting the back of the house with the front of the house.

>> [Frances Carlson] You've been asked to cater a wedding reception for 300? How much time does that take? What does that timeline look like? What is that pre planning? How many employees do you need to hire? How do you break even? How do you make a profit? I don't know that, but if I'd graduated from this program, I would know that.

>> [Hillary Gallagher] We have a top notch facility here. We have enough equipment here to put on an event for 100 people.

>> [Frances Carlson] I think the kitchen is exciting because it's everything that you would ever see on TV if you watch a lot of Food Network, professional chef shows, like I do, you can walk into our culinary kitchen and see everything, top of the line. It is an exact replica of a commercial kitchen. It is a commercial kitchen.

>> [Hillary Gallagher] You know, in our area right now, a huge new segment of the catering business is growing and growing, which is all the catering and event planning that is working around the film industry. Both the catering assistant certificate and the catering and event planning certificate would be useful in that area.

>> [Frances Carlson] When you graduate from our program, you'll be employable. So, if you want career prep, high quality education, and the ability to get to work as soon as you've graduated, in some cases before you even graduate, then this would be a good opportunity for you.

>> [Hillary Gallagher] It is really important for people to have a passion for this industry, to really be curious about it, and want to be involved in it, because it is a lot of hard work.

>> [Frances Carlson] We welcome students to come in and give us a chance to, kind of, show what we have to offer, meet our faculty, tour our facilities, and then I think the choice will be pretty clear.

[on screen text] For more information, visit our website: chattahoocheetech.edu/culinaryarts

[on screen text] Chattahoochee Technical College