

# DO YOU HAVE WHAT IT TAKES?

Find out if a challenging career in  
CATERING & EVENT PLANNING  
is for you in  
Culinary Arts and Hospitality Studies Dept's  
Catering & Events Class  
at  
The Educated Palate Restaurant  
CCSF-Downtown Campus

## Catering & Events

CAHS 208 • CRN # 37895

**Credits:** 3 units (CSU Transferable)  
4 Hrs Lecture and 8 Hrs Lab

**Instructor:** Barbara Haimes

**When:** January 13 - May 21  
Tuesday • 4 PM - 8 PM  
Thursday • 4 PM - 8 PM

**Where:** Educated Palate  
88 - 4th Street at Mission  
San Francisco

This class features a detailed survey of the many facets of Catering and Special Events including: Event marketing and sales, bidding, contracts, menu planning and costing, staffing, organization, management and production, food and wine service techniques, creating and carrying through theme events, beverage management and pairing wine with food.

The Lab portion consists of hands-on, real-time experience organizing, setting up and serving special dinners and unique events for the public both on-site ( in the Educated Palate Restaurant) and off-site, to be followed by detailed post-event analysis.

Barbara Haimes has over twenty-five years' hospitality experience in SF Bay Area. She began as a culinary apprentice and has worked in kitchens from Chez Panisse to the Claremont Hotel and China Moon Café, in the Front-of-House as the manager of Zuni and as Wine Director of Stars and Café Rouge. Barbara is a passionate teacher who incorporates her vast industry experience into every class.

### Open to the Public

Registration information:

[www.ccsf.edu](http://www.ccsf.edu) or please call the Culinary Arts & Hospitality Studies Department  
415.267.6512 or 415.239.3152

Cost: \$20 per unit.

