

Hospitality Management Café 154 and Catering Operation Philosophy and Policy

Café 154, its catering operation and the commercial kitchen/food service laboratory are assets to the Hospitality Management program. The educational objectives of these facilities are to provide essential hands-on training and experience for HM students and to prepare them for the tasks and challenges facing the management of food service establishments.

As customers, you are vital partners in the training. Your patronage and continued support of HM enables us to fulfill the learning objectives. Because the focus of the operation is on students, please consider the following policy:

1. The operation will coincide with regular semester schedules for staffing reasons, beginning after initial training period to equip the students with needed training and preparation.
2. We will only be able to handle limited number of catering functions each semester, on a first come-first serve basis.
3. Please contact us before each semester begins, preferably a month before, so we can incorporate it into the lesson plan.
4. All confirmed catering functions will require a signed Event Order and payment will be expected at the time of service.

Thank you for your continued support of the Hospitality Management Program and Café 154. For inquiries and/or catering request, please contact Tammy Carmichael at: carmichaelt@missouri.edu.

September 2016