

FRESH BITES CATERING

Project Report

Introduction

Catering is usually done by prearranged contract—food and drink provided at a certain cost to a specific number of people. The menu at a catered event is usually more limited than a restaurant menu and is chosen in advance by the client. The way the food is prepared is different, too.

Concept

Catering is the process or business of preparing food and providing food services for clients at remote locations, such as hotels, restaurants, offices, concerts, and events. Companies that offer food, drinks, and other services to various

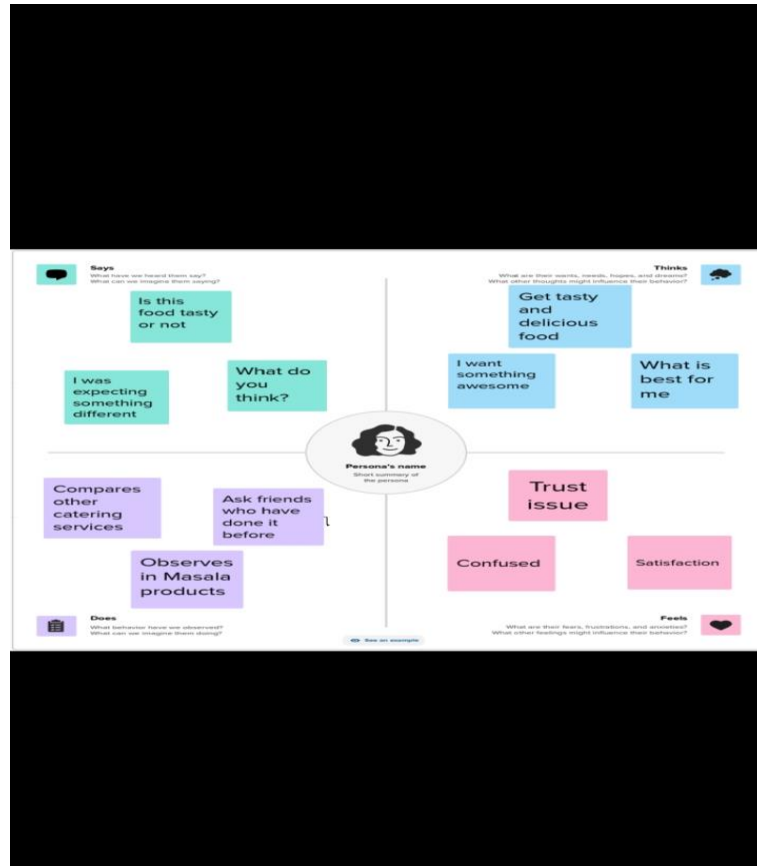
customers, typically for special occasions, make up the catering sector.

Purpose

So, what is catering service and what is the purpose of catering? It is a service that delivers, cooks and/or serves food on site at a client's location. Options can range from full-service to mobile or industrial caterers so that providing food to guests is as easy as possible on the host or client

Problems Definition and Design Thinking

Empathy Map



Brainstorming



Advantages and disadvantages

Advantages

1. Home cooked meals are nutritious; you have control of the ingredients that go into your meals.
2. Saves money; homemade foods are usually cheaper than processed foods.
3. Strengthens family bonds; eating at home allows the family to talk and hence bond together.
4. Increase knowledge of food; as you cook different meals, you learn the foods that are high in various ingredients.
5. Portion control; restaurants tend to serve extreme portions

sizes something you can avoid with home cooking.

6. Promotes cleanliness; cooking at home will encourage you to clean and sterilize your kitchen and dinnerware.
7. Provides an opportunity to train your children on how to prepare various foods
8. Saves time; provided you plan ahead and you choose the meal that takes a very short time to prepare, home cooking saves time.
9. Avoid food sensitivities; reducing the danger of allergic reaction is possible when you cook your own foods.
10. Promotes consciousness of the food you eat; preparing

foods ensures you are mindful of what you consume.

Disadvantages

1. You have to spend some time cleaning up afterward.
2. If a family member expresses dissatisfaction over your food, your confidence can decrease.
3. Gathering all the ingredients and measuring the exact portion of each can be tiring.
4. Some cuisines require a huge amount of planning and preparation.
5. There are recipes that involve the use of techniques that are hard to follow.

6. Preparing foods for a large number of people can be draining.
7. Some meals require different ingredients some of which are only available in huge portions
8. Not everyone can follow the cuisines perfectly and hence may end up with tasteless foods.
9. It always leaves behind leftovers which you can be tempted to eat soon afterward leading to overeating.
10. Careless and forgetful individuals

Results

Fresh Bites Catering
Profit and Loss (Schedule III)

Basis: Accrual

[+ Add Temporary Note](#)

Particulars	Note No.	Oct 2023	Sep 2023
I. Revenue from operations		0.00	8,00,000.00
II. Other Income		0.00	0.00
III. Total Revenue (I + II)		0.00	8,00,000.00
IV. Expenses		0.00	4,65,000.00
1. Cost of materials consumed		0.00	0.00
2. Purchases of stock in trade		0.00	0.00
3. Changes in Inventories of finished goods work-in-progress and Stock-in-trade		0.00	0.00
4. Employee benefits expense		0.00	0.00
5. Finance Costs		0.00	0.00
6. Depreciation And Amortization Expense		0.00	0.00
7. Other Expenses		0.00	4,65,000.00
V. Profit before exceptional and extraordinary items and tax (III - IV)		0.00	3,35,000.00
VI. Exceptional Items		0.00	0.00
VII. Profit before extraordinary items and tax (V-VI)		0.00	3,35,000.00
VIII. Extraordinary Items		0.00	0.00
IX. Profit before tax (VII - VIII)		0.00	3,35,000.00
X. Tax Expense		0.00	0.00
1. Current tax		0.00	0.00
2. Deferred tax		0.00	0.00
XI. Profit (Loss) for the period from continuing operations (IX - X)		0.00	3,35,000.00
XII. Profit (Loss) from discontinuing operations		0.00	0.00
XIII. Tax expense of discontinuing operations		0.00	0.00
XIV. Profit (Loss) from Discontinuing operations (after tax) (XII - XIII)		0.00	0.00
XV. Profit (Loss) for the period (XI + XIV)		0.00	3,35,000.00

Amount is displayed in your base currency **INR

Fresh Bites Catering Balance Sheet

Basis: Accrual
As of 15/10/2023

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ACCOUNT	TOTAL
Assets	
Current Assets	
Cash	
Petty Cash	-5,000.00
Total for Cash	-5,000.00
Bank	
Fresh Bites Catering	88,000.00
Total for Bank	88,000.00
Accounts Receivable	8,40,000.00
Other current assets	
<input checked="" type="radio"/> Input Tax Credits	0.00
Input CGST	8,250.00
Input SGST	8,250.00
Total for Input Tax Credits	16,500.00
Total for Other current assets	16,500.00
Total for Current Assets	9,39,500.00
Total for Assets	9,39,500.00
Liabilities & Equities	
Liabilities	
Current Liabilities	
Accounts Payable	2,07,000.00
salary payable	2,00,000.00
Unearned Revenue	1,57,500.00
<input checked="" type="radio"/> GST Payable	0.00
Output CGST	20,000.00
Output SGST	20,000.00
Total for GST Payable	40,000.00
Total for Current Liabilities	6,04,500.00
Total for Liabilities	6,04,500.00
Equities	
Current Year Earnings	3,35,000.00
Total for Equities	3,35,000.00
Total for Liabilities & Equities	9,39,500.00

Amount is displayed in your base currency **INR