**Back of the house catering environment:**

Back of the house catering was opened by two chefs, as for now, there is currently five full time workers including the owners and some on call workers for events. Their services consist of providing meals to corporates or private events of any size. In addition, they also give cooking class and give consultation services to restaurant (Back of the house catering, n.d.). The business does have a website: http://www.backofhousecatering.com/ made by themselves which to plan to change in the future to be more dynamic, because as for now, they only have the business description (story and type of services) and a way to send email to the manager if you need them for an upcoming event. All Montreal catering services are competition for them. Furthermore, in the future, they plan to expand by opening small restaurants or by making their own dip sauce.

# Bibliography

*Back of the house catering*. (n.d.). Retrieved from Back of the house catering: http://www.backofhousecatering.com/#!services/cee5