

# **PROJECT REPORT**

## **1. INTRODUCTION:**

### **1.1 OVERVIEW**

A Catering Sales Assistant with entry-level experience specializing in customer service, hospitality, event planning, and logistics. Adept at coordinating logistics, menus, and food preparation to execute client catering events and ensure customer satisfaction.

### **1.2 PURPOSE**

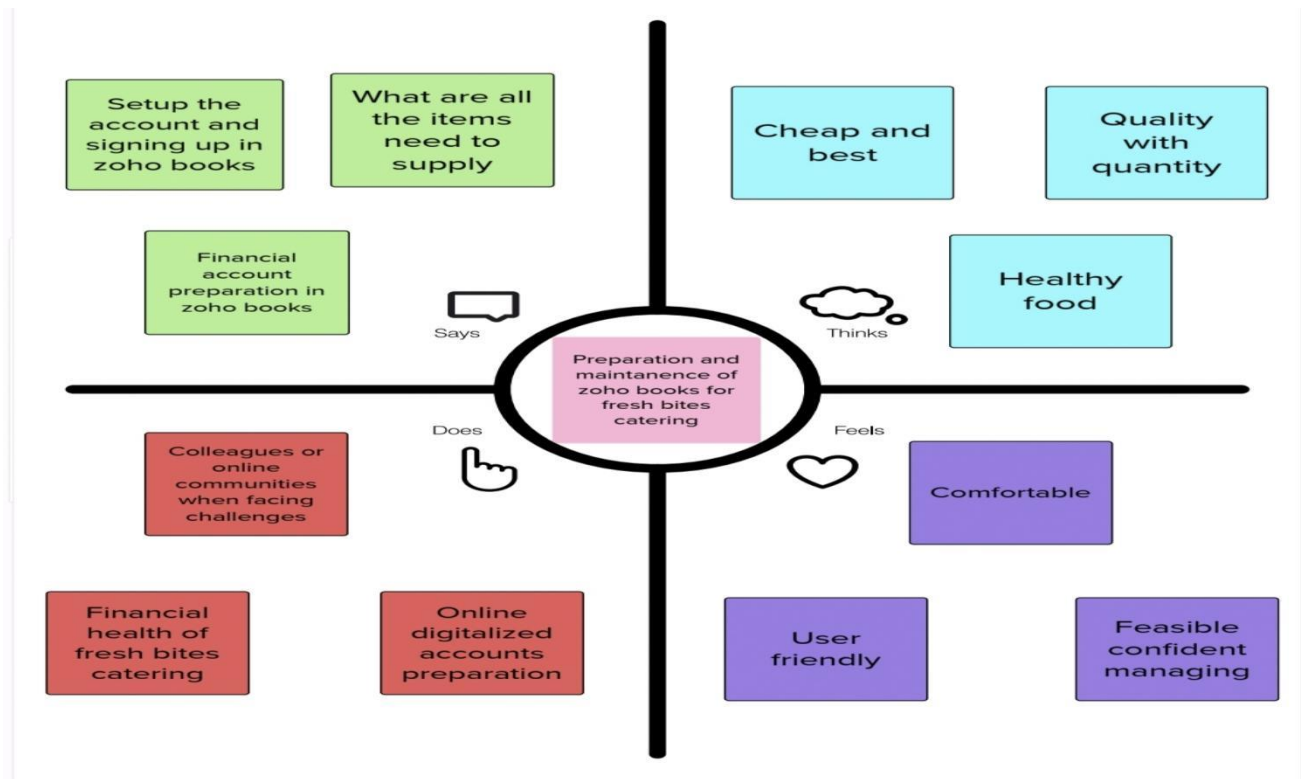
It is a service that delivers, cooks and/or serves food on site at a client's location. Options can range from full-service to mobile or industrial caterers so that providing food to guests is as easy as possible on the host or client.

What are the 7 Functions of Catering

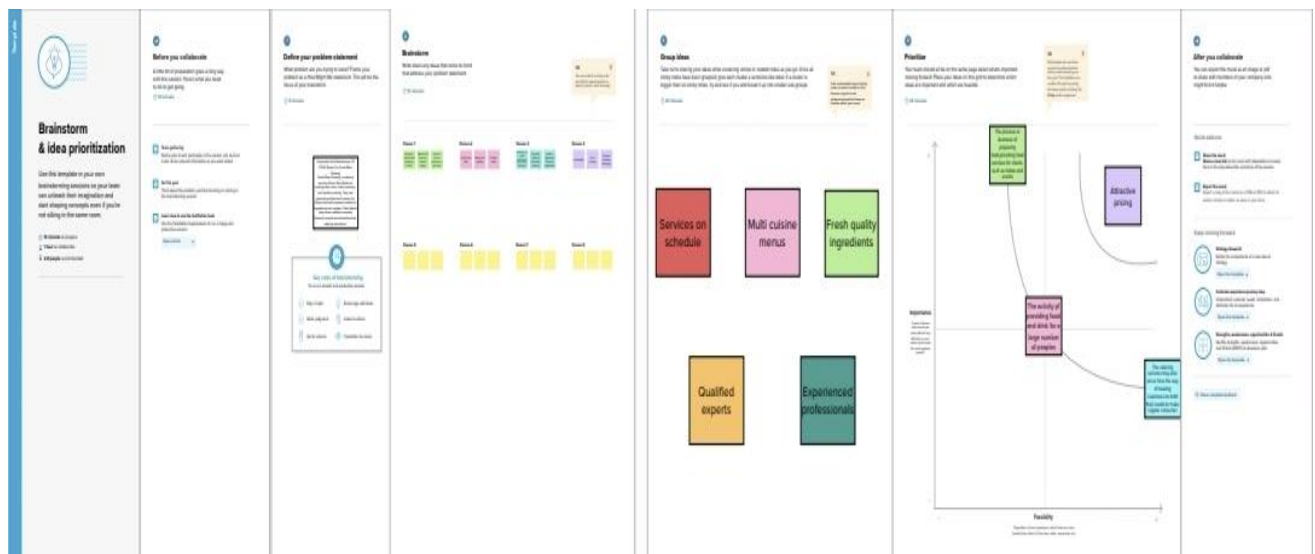
- Planning.
- Operations – Execution of Tasks.
- Organizing the Event.
- Equipment.
- Implementation.
- Controlling.

## 2. PROBLEM DEFINITION & DESIGN THINKING

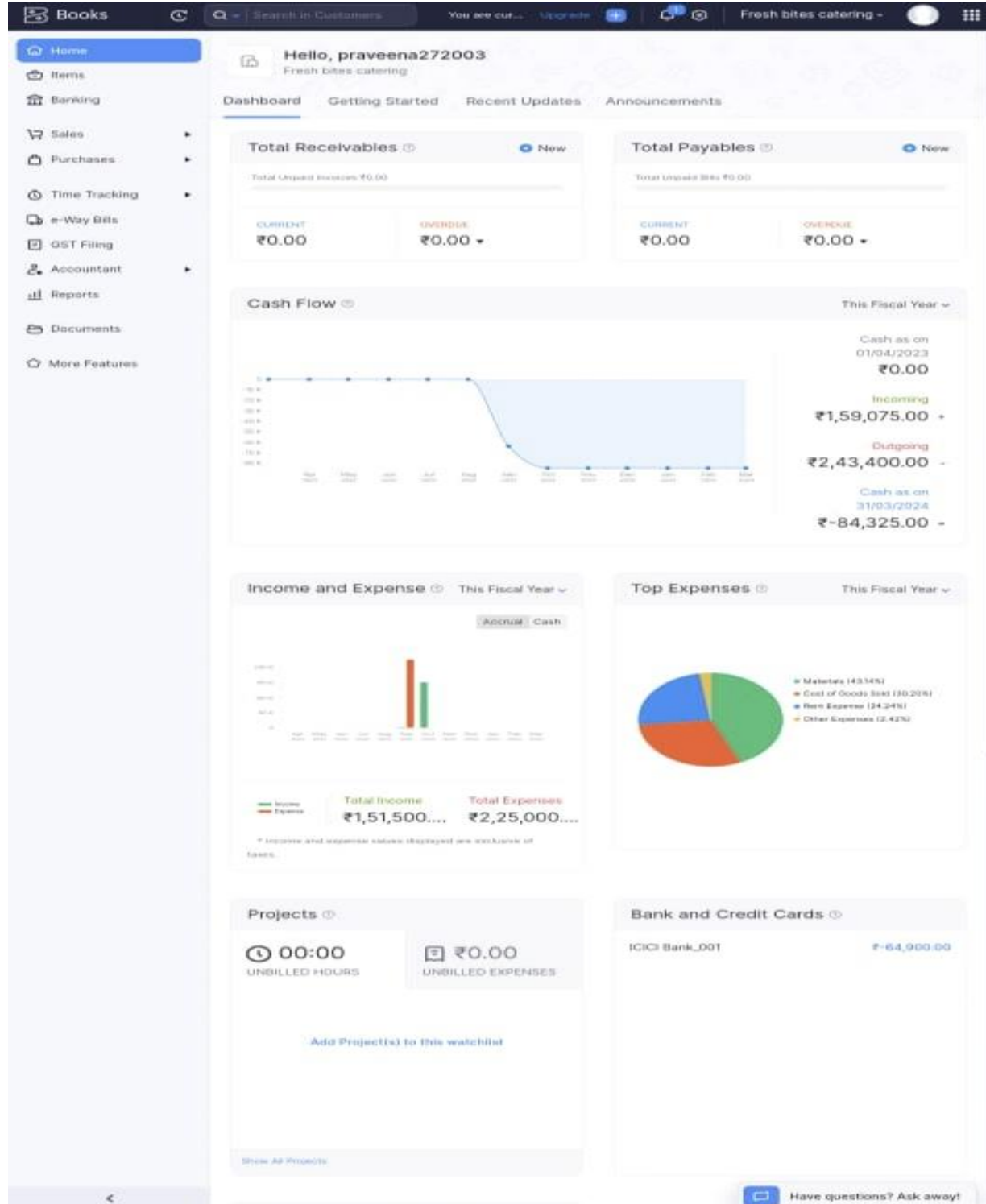
### 2.1 Empathy Map



### 2.2 Ideation & Brainstorming Map



### 3.RESULT



# Fresh bites catering

## Profit and Loss

Basis: Accrual

From 01/04/2023 To 31/03/2024

Account	Total
<b>Operating Income</b>	
Sales	1,51,500.00
<b>Total for Operating Income</b>	<b>1,51,500.00</b>
<b>Cost of Goods Sold</b>	
Cost of Goods Sold	70,000.00
Materials	1,00,000.00
<b>Total for Cost of Goods Sold</b>	<b>1,70,000.00</b>
<b>Gross Profit</b>	<b>-18,500.00</b>
<b>Operating Expense</b>	
Other Expenses	5,000.00
Rent Expense	50,000.00
<b>Total for Operating Expense</b>	<b>55,000.00</b>
<b>Operating Profit</b>	<b>-73,500.00</b>
<b>Non Operating Income</b>	
<b>Total for Non Operating Income</b>	<b>0.00</b>
<b>Non Operating Expense</b>	
<b>Total for Non Operating Expense</b>	<b>0.00</b>
<b>Net Profit/Loss</b>	<b>-73,500.00</b>

# Fresh bites catering

## Balance Sheet

Basis: Accrual

As of 31/03/2024

Account	Total
<strong>Assets</strong>	
<strong>Current Assets</strong>	
<strong>Cash</strong>	
Petty Cash	-19,425.00
<strong>Total for Cash</strong>	<strong>-19,425.00</strong>
<strong>Bank</strong>	
ICICI Bank_001	-64,900.00
<strong>Total for Bank</strong>	<strong>-64,900.00</strong>
<strong>Other current assets</strong>	
Input Tax Credits	0.00
Input CGST	9,200.00
Input SGST	9,200.00
<strong>Total for Input Tax Credits</strong>	<strong>18,400.00</strong>
<strong>Total for Other current assets</strong>	<strong>18,400.00</strong>
<strong>Total for Current Assets</strong>	<strong>-65,925.00</strong>
<strong>Total for Assets</strong>	<strong>-65,925.00</strong>
<strong>Liabilities &amp; Equities</strong>	
<strong>Liabilities</strong>	
<strong>Current Liabilities</strong>	
GST Payable	0.00
Output CGST	3,787.50
Output SGST	3,787.50
<strong>Total for GST Payable</strong>	<strong>7,575.00</strong>
<strong>Total for Current Liabilities</strong>	<strong>7,575.00</strong>
<strong>Total for Liabilities</strong>	<strong>7,575.00</strong>
<strong>Equities</strong>	
Current Year Earnings	-73,500.00
<strong>Total for Equities</strong>	<strong>-73,500.00</strong>
<strong>Total for Liabilities &amp; Equities</strong>	<strong>-65,925.00</strong>

#### **4. ADVANTAGES & DISADVANTAGES**

Catering services are full service businesses that work with hosts to design bespoke menus for events. Caterers and their staff will arrive at your venue to prepare, cook, serve and clean up throughout your event.

##### **Advantages :**

- Save Money On Your Holiday. A self-catering holiday is now one of the most popular ways to holiday as it gives you a lot more freedom and control. ...
- Flexibility Of Location. ...
- Save Money On Eating Out. ...
- Freedom to Cook Your Own Food. ...
- Enjoy Home Comforts.

##### **Disadvantages:**

- you'll have a lot of responsibility.
- you'll be extremely busy.
- you'll have a lot of stress.
- it'll be difficult in the beginning of your career.

#### **5 .APPLICATIONS**

an application which includes a letter addressing the selection criteria and resume rather than an application which is lodged over the telephone or in person. Further tips and information can be found at Application Process.

#### **6 .CONCLUSION**

A caterer might offer their services for occasions like banquets and small dinners. These gatherings could take place in a person's house, a small restaurant, or a public

space. Depending on their needs, some people may have a personal caterer who offers private catering services.

Catering businesses offer off-site service and specialize in providing food and beverage service for events, while restaurants offer an on-site dining experience. Both businesses require different equipment, staffing, and marketing strategies, and they operate on different **schedules**.