

## PROJECT REPORT TEMPLATE

### FRESH BITES CATERING

#### 1.Introduction:

##### 1.1 overview

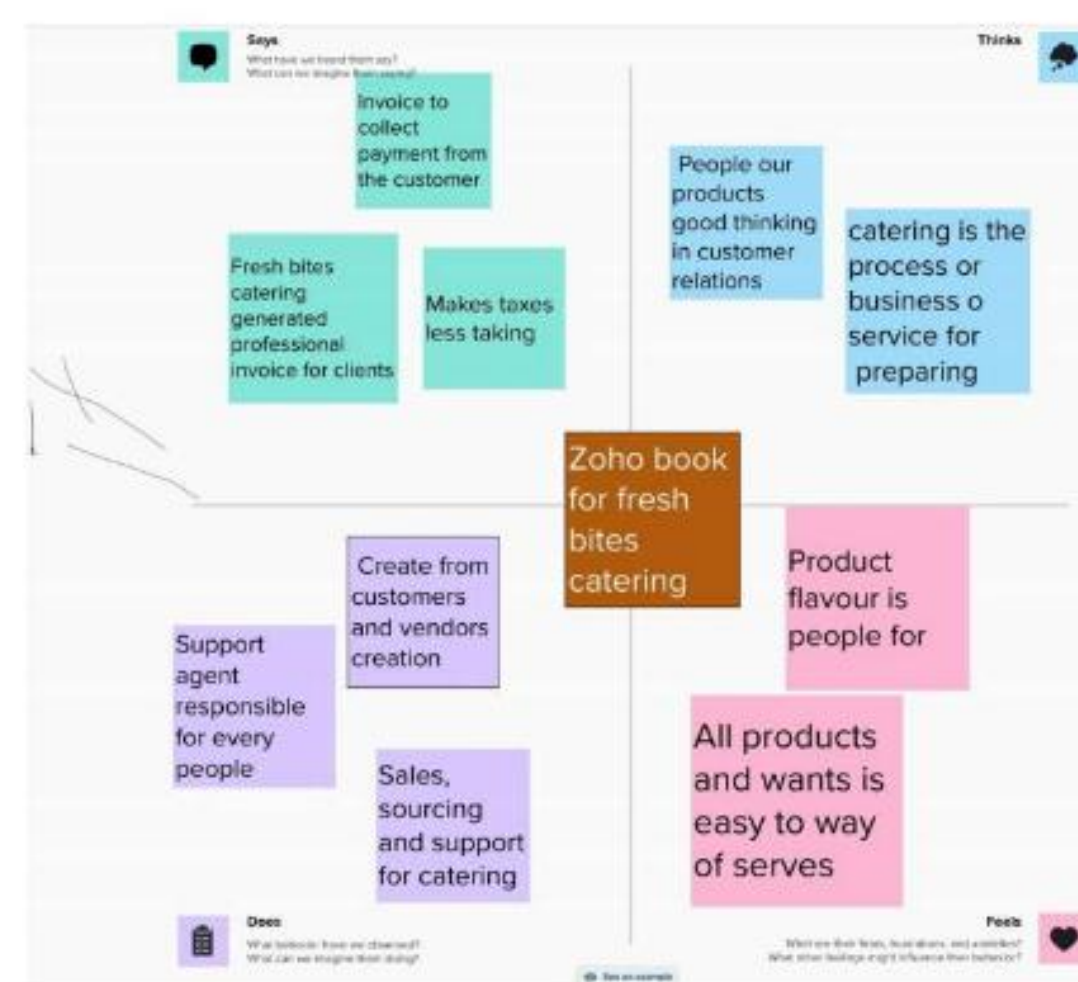
selected carefully from local farmers and purveyors, because quality is important. We specialize in accomodating any/all food allergies and dietary restrict businesses and local spending, so the services we provide for you also benefit the community for all of our clients, and pride ourselves on the compliments delicious food.

##### 1.2 purpose

Fresh Bite Catering cater for schools, colleges and universities. We serve a wide selection of food and beverages, whilst keeping in mind the nutritional needs of students by offering a range of healthy meal plans. But we don't just serve any food – we also prioritize the nutritional needs of students.

#### 2.Problem Definition & Design Thinking

##### 2.1 Empathy Map

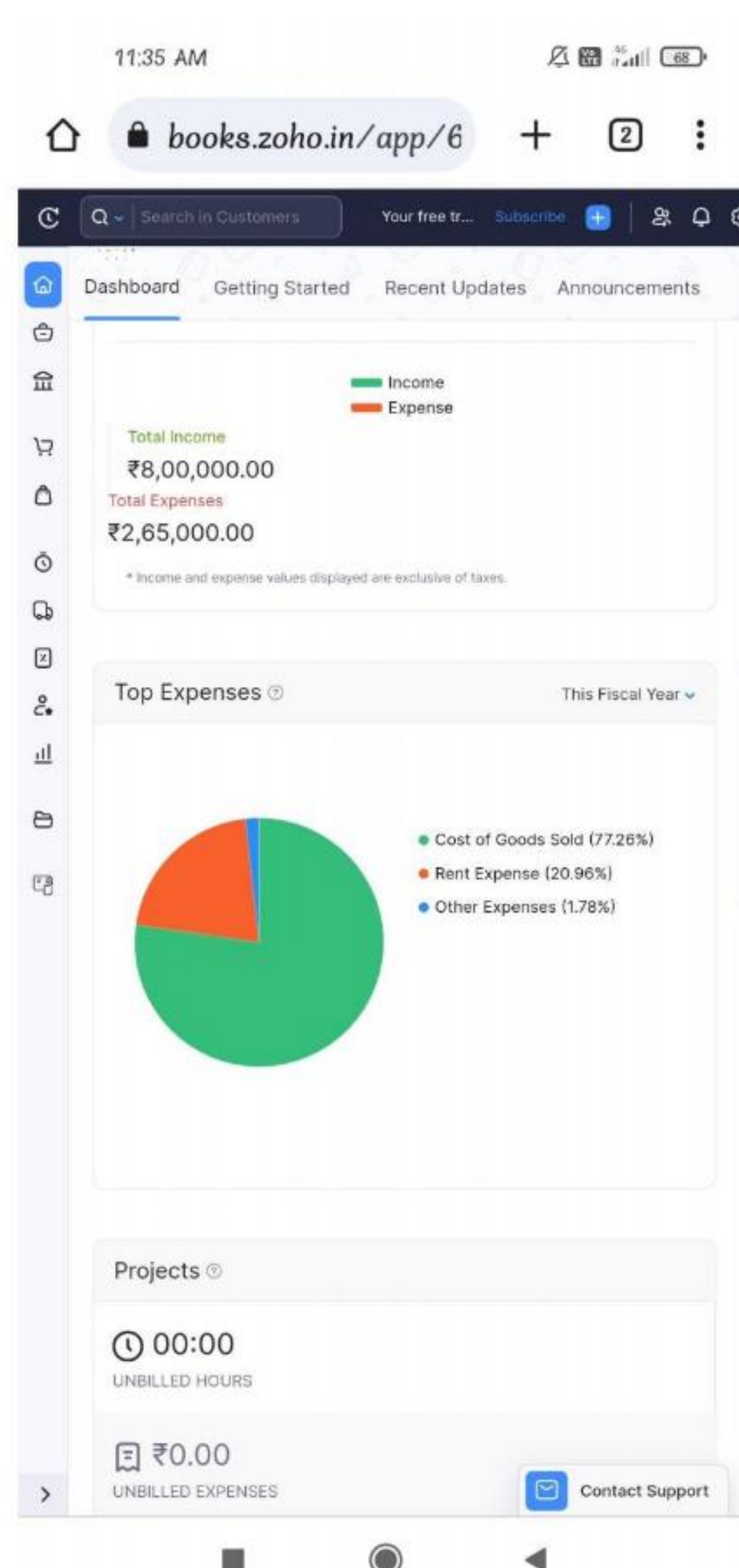


##### 2.2 Ideation & Brainstorming Map



#### 3 .RESULT





## 4. ADVANTAGES & DISADVANTAGES

### 4.1 Advantage

Contract caterers focus on the catering so that clients can focus on their business. The caterer employs experts in every field from marketing and food safety to food innovation. This team is an extension of the client's catering team and can be used as a resource when required.

### 4.2 Disadvantage

Off-premise catering generally has greater seasonal and day-to-day swings in personnel needs, which can create a greater challenge for the off-premise caterer, who is constantly recruiting and training staff; turnover is usually high because such work is on an "as-needed basis."

## 5. APPLICATIONS

Through time we have mastered our process of efficient time management. The expertise of our skilled personnel combined with outstanding culinary skills, superior ingredients, and our custom-built kitchen deliver visionary innovative food that consistently exceeds your expectation. Hygiene, Safety, and Natural Nourishment score it all for us without any ambiguity.

## 6 .CONCLUSIONS

### EDUCATIONAL INSTITUTE CATERING

Fresh Bite Catering cater for schools, colleges and universities. We serve a wide selection of food and beverages, whilst keeping in mind the nutritional needs of students by offering a range of healthy meal plan. But we don't just serve any food – we also prioritize the nutritional needs of students. That's why we offer a range of healthy meal plans that are specifically designed to meet the unique nutritional requirements of growing minds and bodies. Our meals are balanced, nourishing, and delicious, ensuring that students have the energy and nutrients they need to succeed in their studies.

## 7 .FUTURE SCOPE

Catering is becoming an increasingly lucrative business, with annual revenues expected to exceed \$100 billion over the next decade. Much of this growth is driven by expanding demand for new and sophisticated catering services, as well as growing consumer interest in healthy food options.