



HM 20 / HM F&B 28

# CATERING MANAGEMENT

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## **HERE'S WHAT YOU NEED TO REVIEW:**

### **Pre-requisite / Co-requisite:**

- 1.HM 4 - Supply Chain Management in Hospitality Industry**
- 2.Organization and Management**
- 3.HM5 – Food and Beverage Cost Control**
- 4.HM 6 – Kitchen Essentials and Basic Food Preparation**
- 5.HM 7 - Fundamentals in Food Service Operations**
- 6.Sanitation - Risk Management as Applied to Safety, Security and Sanitation**
- 7.HM 11 - Cuisine and Culture**
- 8.HM 14 - Operations Management**
- 9.HM 23 -MICE**
- 10.Principles of Nutrition**
- 11.Philippine Regional Cuisine**
- 12.Classical French Cuisine**
- 13.Bar Service Management**



**YOU ARE EXPECTED TO ALREADY  
POSSESS...**

**SKILLS**

**BOTH TECHNICAL AND ADMINISTRATIVE**



# BRIEF HISTORY OF CATERING

HM 10 / HM F&B 28



# CATERING

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**Catering word is derived from " Cater " means to serve. It refers the service of Food and Beverage to the customers and has a deep relation with Hotel And Tourism Industry.**

**The word Catering was originally coined by the Merchants Marines, who were among the first to employ catering officers for their vessels.**



**Religious Pilgrimage / Travel during the Roman Empire ( 1200 B.C. ) become an informal setting for catering in which large numbers of Inns were built at strategic points on highways for the benefit of travelling troops and pilgrims.**

This was the period of " Proto Tourism " ( before the advent of railways ) and provided foods, shelter and the security to the traveler who basically travels from one place to another for trade, pilgrimage purpose or seeking knowledge.





**The concept of Catering was followed by the American in the large scale with the concept of catering the mass of people which went ahead in various catering houses and hotel operation.**



- Catering started booming after the war when companies who had previously made food supplies for World War 2 needed something to do. As people became wealthier and the economy grew, caterers found there was a demand for their services.
- The modern improvement of transportation, technical innovations, population increase, and sudden rise in the trade of travel and tourism has given Catering today an ever increasing rise in popularity and major factor in the economy.

Catering sectors range from the glamorous Five Star Resort to the less fashionable , but arguably more specialized, Institutional areas such as hospitals, industrial outfits, schools and colleges.





**Whatever the size of the Catering operation, the variety of opportunities available is endless.**  
**" The Sky Is The Limit With Catering ".**

- **UNDERRATED CHEFS CATERING**  
add the label: started by dismissed employees from one of the largest hotel in Cebu City during the Covid 19 Pandemic

