

SRI MUTHALAMMAN ARTS & SCIENCE COLLEGE
SOMANATHAPURAM, PARAMAKUDI -623701

NAAN MUDHUALVAN SCHEME - PROJECT REPORT

PROJECT TITLE:

FERSH BITE CATERING

TEAM MEMBERS:

01. N. N. KARTHIKAYINI

02. V.D.GUNA PRIYA

03. S. KANNIGAPARAMESHWARI

04. K.HARINI

INTRODUCTION:

We launch our company after two decades in the catering and event industry to bring you, our valued clients the very best in catering services.

PURPOSE:

Catering is activity of providing food and drink for a large number of people for example of wedding and parties.

ADVANTAGES:

Your chosen caterer will do the work when it comes to food. They will buy the ingredients, and make sure that there is enough food for all of your guests, and cook the meal itself. In fact, they will deliver food for your event. This helps to leaves you more time to focus on your guests.

DISADVANTAGES:

A catering company will handle food preparation, service and clean up. As the host you will save yourself time and ease stress by hiring a catering company. It gives you one less thing to organize. So, you can focus on other aspects of the event that need to be organized.

FUTURE SCOPE:

Personalization is becoming increasingly important in the catering industry, as consumers seek out unique, customized experiences, caterers are responding to this trend by offering more personalized menus, services and dining experiences.

FIRST FUNCTION:

PLANNING – THE BASIC CATERING MANAGEMENT FUNCTION.

Purpose of catering plan ensure the caterers future strategic plan is established to guide the entire catering operation over the long term. Plan is specially in much shorter time frame.