

1.INTRODUCTION :

1.1 Overview :

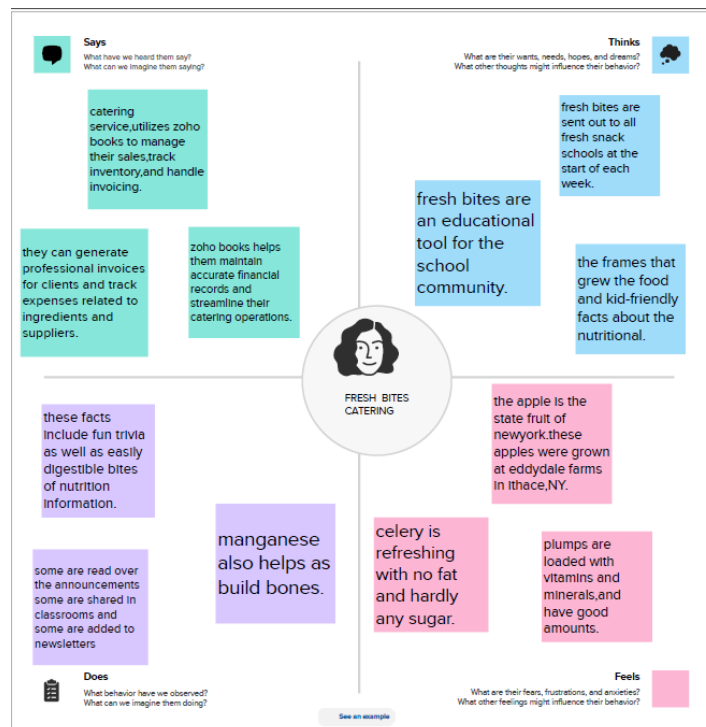
Fresh Bite Catering cater for schools, colleges and universities. We serve a wide selection of food and beverages, whilst keeping in mind the nutritional needs of students by offering a range of healthy meal plans. But we don't just serve any food – we also prioritize the nutritional needs of students.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

1.2 Purpose :

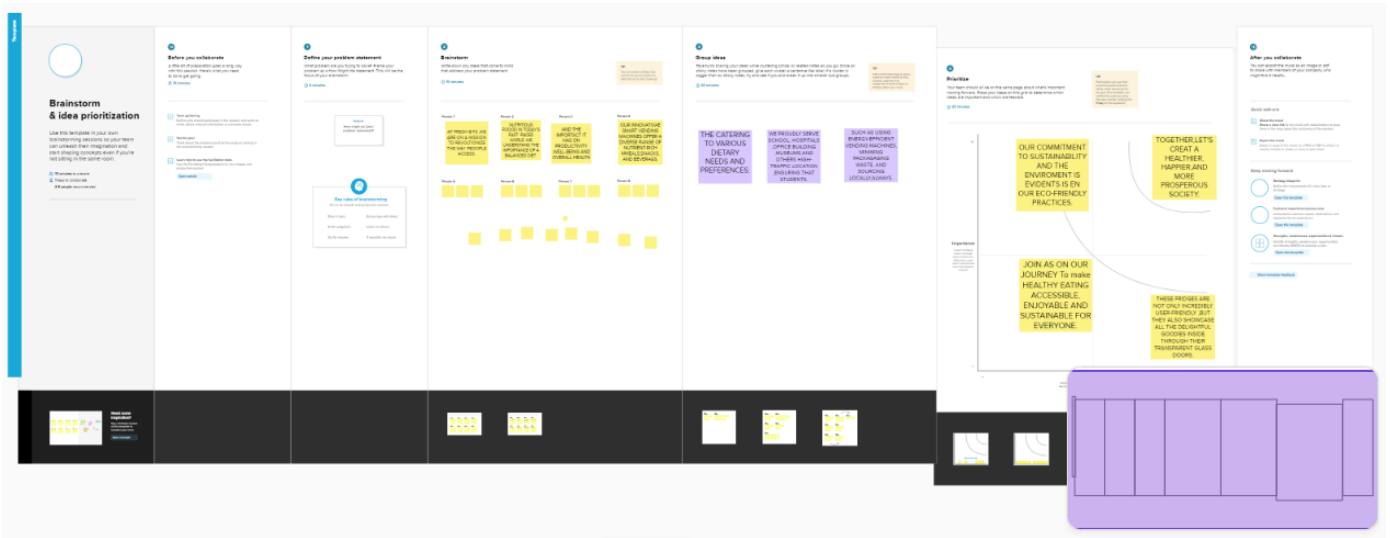
Our innovative smart vending machines offer a diverse range of nutrient-rich meals, snacks, and beverages , catering to various dietary needs and preferences. We proudly serve schools, hospitals, office buildings, museums, and other high-traffic locations , ensuring that students, staff, visitors, and busy professionals can make healthier choices with ease and convenience .

2.problem Definition& Design Thinking:

2.1 Emphy map:



2.2 Ideation & Brainstroming map



3.RESULT:

Profit and Loss | Reports | Zoho

books.zoho.in/app/60024431837#/reports/profitandloss?cash_based=false&filter_by=ThisYear&from_date=2023-0...

We've sent an email to kavibala1401@gmail.com. Please verify it to start invoicing your clients. [RESEND VERIFICATION EMAIL](#)

Search in Customers (/)

Trial expire... Subscribe

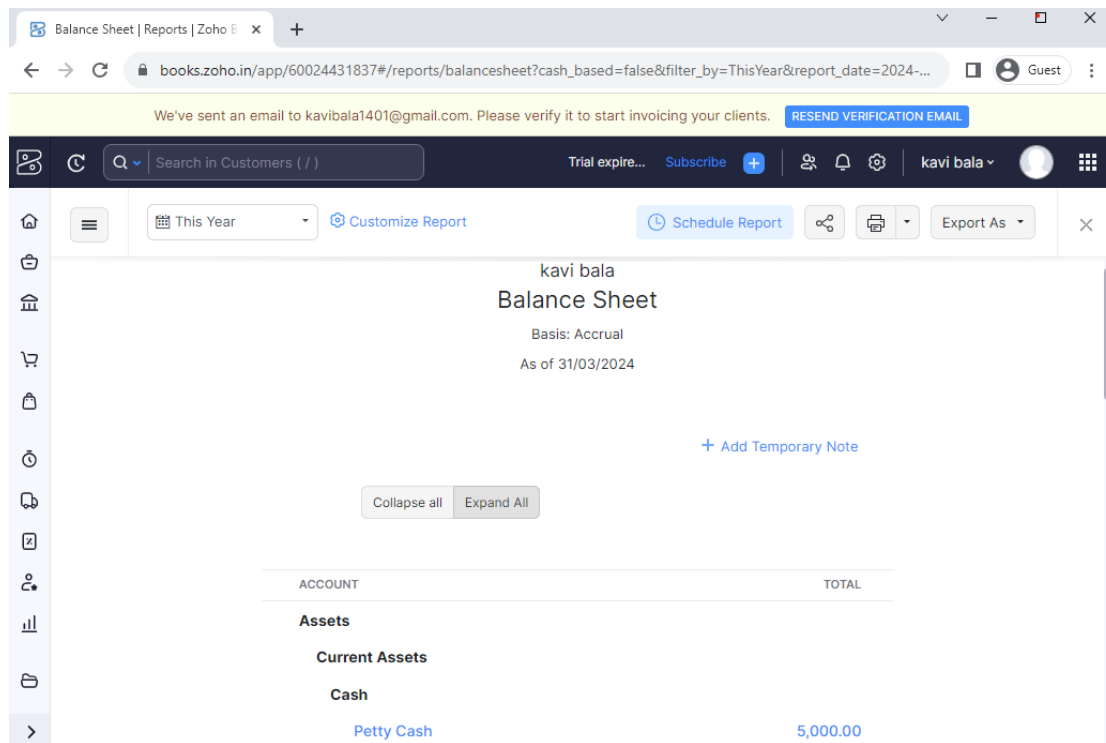
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This Year Customize Report Schedule Report Export As

kavi bala
Profit and Loss
Basis: Accrual
From 01/04/2023 To 31/03/2024

+ Add Temporary Note

ACCOUNT	TOTAL
Operating Income	
Sales	8,00,000.00
Total for Operating Income	8,00,000.00
Cost of Goods Sold	
Cost of Goods Sold	2,10,000.00



4.ADVANTAGES & DISADVANTAGES:

- Decreased Hazards From Microbial Pathogen.
- Decreased Spoilage (Microbial, Enzymatic)
- Inactivation Of Anti-Nutritional Factors.
- Ensured Round The Year Availability Of Seasonal Foods.
- Perishable Foods That Can Be Transported To Far-Off Distances From The Site Of Production.
- Ars Are Fragile.
- Broken Seals Cause Spoilage.
- Canning Is Time-Consuming.
- Canning Can Be Costly To Get Started.
- Foods That Are Improperly Preserved Can Spoil.
- Preserved Foods Taste Different Than Fresh Food.

5.APPLICATIONS:

Food and Beverage – Industry

6.CONCLUSION:

Catering is the process or business of preparing food and providing food services for clients at remote locations such as hotels, restaurants offices concerts,and events.companies that offer food,drinks,and other services to various customers.

7.FUTURE SCOPE:

Personalizations is becoming increasingly important in the catering industry ,as consumers seek out unique, customized experience . caters are responding to the trends by offering more personalized menus, services, and dining experience.